

GUIDELINES IN PREPARING FOR THE POSTER PRESENTATION

1. All information in the poster must be clear, simple, concise and grammatically correct. Technical jargon must be transformed in layman's terms, as much as possible.
2. All tables, graphs, and other figures shall be properly labeled.
3. The layout of the poster must contain the following sections:

Title	<i>The title of the project (may or may not be the same title submitted to the Abstract Committee). The line must contain the names of the authors, including their affiliation.</i>
Introduction	<i>Brief background and rationale of the research/project highlighting the motivations, objectives and significance of the research/project</i>
Materials and Methods	<i>Outline or description of the procedures/steps followed to respond the research or S&T objectives to generate results</i>
Results	<i>Results presented in an organized and logical manner using tables and graphs, pictures and illustrations with corresponding captions. Table title and headings shall be placed on top while title for figures and captions for illustrations shall be placed below.</i> <i>Discussion on the results should be very brief but insightful, without going into detail.</i>
Conclusion(s) and Recommendations	<i>The responses/answers to the problem and objectives. Also include the implications of the results generated from the research/project as well as suggestions for future research/initiatives.</i>
Acknowledgements	must be placed after the Conclusions/Recommendations.

4. The typography can be Arial, Calibri, Times New Roman, Cambria, Comic Sans, Tahoma, Arimo, Open Sans, or Agrandir; with a minimum font size of 34 pts. Below are the suggested font size per category:

Minimum font sizes:

Title: 76 pts

Authors: 56 pts

Text/Body: 34 pts

Table/figure title: 32 pts

5. Posters must be created in PowerPoint, Publisher, Adobe Photoshop, Canva, or other platforms with the following details:

- Canvas Size: W= 41 inches, H= 23 inches.
- Orientation: Landscape
- Resolution and format:

- In Canva, select the highest size (3) when saving your images (see Figure 1)

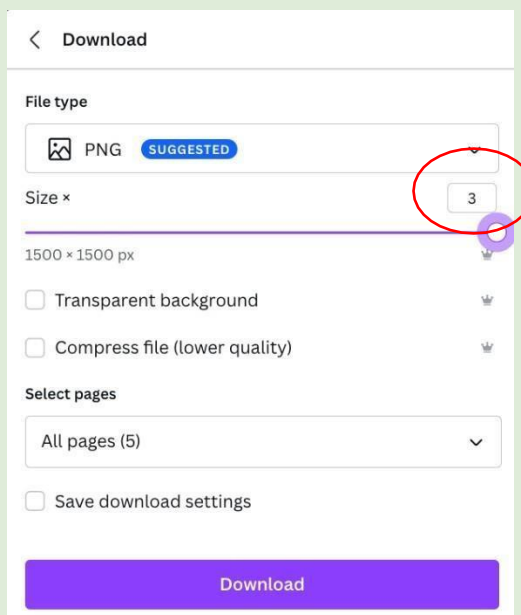


Figure 1. Canva Sample

- For Photoshop, set the resolution to 150 (see Figure 2)

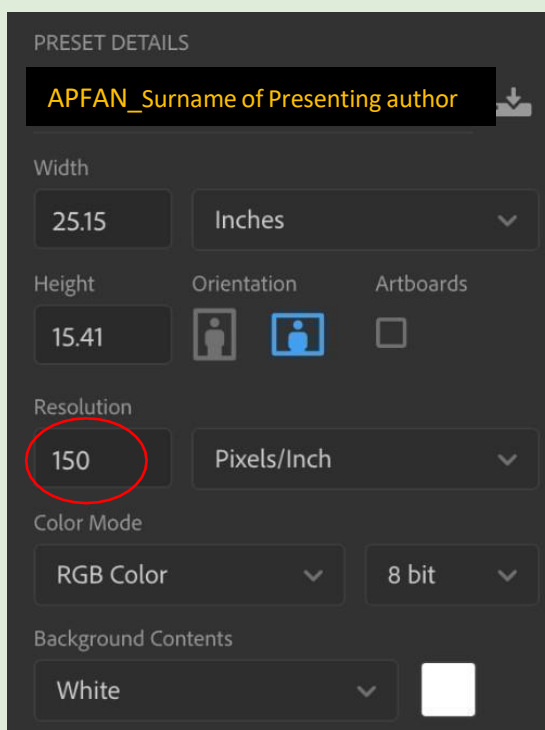


Figure 2 Photoshop Sample

- Resolution in PowerPoint is automatically set.

6. Single or multiple pages/slides may be used. Maximum presentation is 4 pages or slides. Too many pages can slow down the ability to move between pages/slides.
7. Save ePoster files in PNG (Portable Network Graphics) format and limit ePoster files to 25MB or less.
8. All presenters are required to prepare and submit two digital copies of their posters via email to apfanmalaysia@gmail.com with subject: **POSTER_SURNAME OF PRESENTING AUTHOR**

- **One copy with authors (see below for sample)**


Proficiency Assessment of Some Philippine Food Testing Laboratories for Proximate and Mineral Analyses and FNRI-Sensory Evaluation Laboratory for Sweetness Ranking Test

Leah C. Dajay, Jolly C. Cotara, Melissa O. Guerra, Jennifer C. Laurea, Mylene B. Martin, Maricar Giel Y. Parcarey, Prudencio E. Adona, Jr.

S17


INTRODUCTION



FNRI-Proficiency Testing Laboratory (FNRI-PTL) continually serves its purpose of providing quality, affordable and reliable proficiency testing (PT) schemes for nutrition labelling parameters and reference materials (RMs) for quality control purposes to assist the Philippines testing laboratories in achieving quality assurance on the results they are generating.




OBJECTIVE

The study aimed to provide PT schemes on proximate (moisture, fat, protein and ash) and total dietary fiber analyses in wheat flour (FNRI PT 21-01); proximate (moisture, fat, protein and ash) and minerals (calcium, iron, sodium, potassium, zinc) in infant formula (FNRI PT 21-02); and sensory evaluation by ranking test in terms of sweetness of Fruit Drink (FNRI PT 21-03).



MATERIALS AND METHODS



Sufficiently homogeneous and stable wheat flour, infant formula and fruit drink proficiency test items were sent to the registered participants through courier or were picked-up at DOST-FNRI during the assigned date of dispatch. The participants were given month to conduct the analysis and return their results.




Figure 2. Infant Formula Sample Preparation.

The assigned values for all the measurands included in the two (2) PT rounds were established based on the consensus values of PT participants' results. Laboratory performance was evaluated based on z or z' scores depending on the suitability of the consensus values.




Figure 1. Wheat Flour Sample Preparation.

The participants' results for FNRI PT 21-03 was evaluated based on sensory distance generated from the sweetness ranking test data. The performance of each sensory panelist was evaluated in the form of error sums and its corresponding "mark".






Figure 3. Fruit Drink Sample Preparation.

RESULTS AND FINDINGS

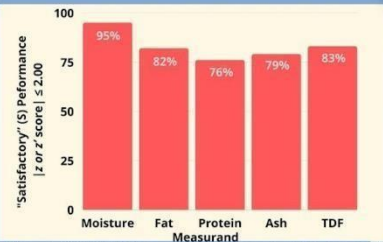


Figure 4. FNRI PT 21-01 Percentage of participants with "Satisfactory" performance.

FNRI PT 21-01 and FNRI PT 21-02 were participated in by 21 and 15 local testing laboratories, respectively.

Majority of the participants obtained "Satisfactory" (S) performance $|z \text{ or } z' \text{ score}| \leq 2.00$ in the first two PT rounds.

FNRI PT 21-03 was provided to FNRI-Sensory Evaluation Laboratory (FNRI-SEL) with 30 enrolled sensory panelist.

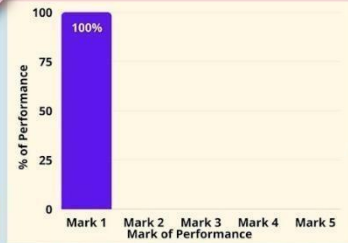


Figure 6. FNRI PT 21-03 Percentage performance of the sensory panelists.

While 100% of the sensory panelists in FNRI PT 21-03 obtained a "Mark 1" which corresponds to a "very good" performance.

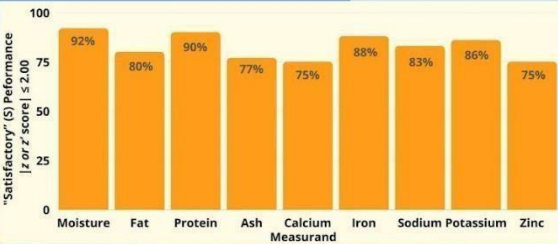


Figure 5. FNRI PT 21-02 Percentage of participants with "Satisfactory" performance.

CONCLUSIONS AND RECOMMENDATIONS

Participants who did not obtain "Satisfactory" performance for the two (2) PT rounds were encouraged to conduct self-investigation and corrective actions to improve their laboratory performances.

Moreover, sensory panelist were encouraged to undergo continuous training to maintain their performance and participate in PT at regular intervals.

- **One copy with no authors and affiliation (see below for sample)**

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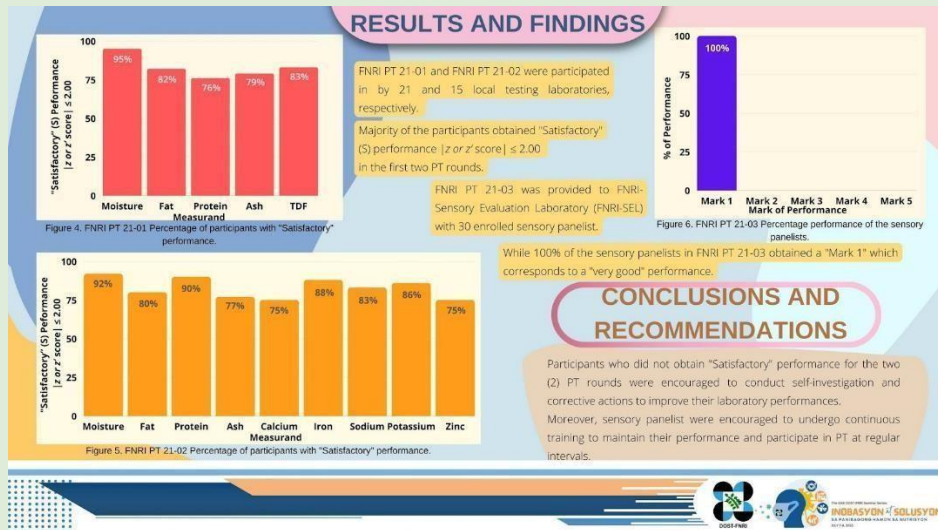


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Figure 3. Fruit Drink Sample Preparation.



9. Copies of the entries shall be submitted on or before July 1st, 2024 not later than 10:00 AM (Malaysia time).

10. Soft copies of the posters will be forwarded to a Board of Judges for preliminary judging. Best Poster Award (3 Prizes) will be announced during the awarding ceremonies of the APFAN Workshop on July 15-17, 2024.