



The 11th NAPA 2022

11th INTERNATIONAL CONFERENCE ON NUTRITION
AND PHYSICAL ACTIVITY IN AGEING, OBESITY AND CANCER



Online Poster Presentation

"Power of Personalized Health and Wellness"

DECEMBER 15-17, 2022

The Empress Chiang Mai Hotel Thailand



Hybrid
Conference



Website
[Http://napa2022conference.com](http://napa2022conference.com)

Abstracts – Online Poster Presentation

Table of Contents

List of Online Poster Presentation	2
PO-01	5
PO-02	6
PO-03	7
PO-04	8
PO-05	9
PO-06	10
PO-07	11
PO-08	12
PO-09	13
PO-10	14
PO-11	15
PO-12	16
PO-13	17
PO-14	18
PO-15	19
PO-16	20
PO-17	21

Online Poster Presentation

ID	Title of Presentation	Presenter
PO-01	Anti-adipogenic Activity of Purified Gymnemic acids From Tea Powder Prepared from <i>Gymnema inodorum</i> (Lour.) Decne.	Prapaipat KLUNGSUPYA
PO-02	Biological Activities of Stingless Bees Propolis Extracts	Ubon RERK-AM
PO-03	Comparison of Chemical Compounds of <i>Cannabis sativa</i> L: Hang Suea Sakonnakhon and Hang Kra Rog Phu Phan Leaves Extracted by Hydrodistillation and Phytomic Techniques	Ubon RERK-AM
PO-04	Cytoprotective Effect of TISTR Strains Probiotics on Streptozotocin-exposed Pancreatic β cell line (RIN-5F) by MTT Assay	Sarunya LAOVITTHAYANG GOON
PO-05	Protective Effect of <i>Ganoderma lucidum</i> Extract Against Aflatoxin B1 (AFB1) - induced Genotoxicity Evaluated Using 3D Hepatocyte Spheroid Model	Prapaipat KLUNGSUPYA
PO-06	<i>In vitro</i> DNA Protection and Non-cytotoxic Activities of Thai Probiotics: <i>L. paracasei</i> (TISTR 2688) and <i>L. rhamnosus</i> (TISTR 2716)	Nantaporn PINNAK
PO-07	Costs and Outcome of Immune Checkpoint Inhibitors in Lung Cancer at University-Affiliated Hospital in Chiang Mai, Thailand	Buntitabhon SIRICHANCHUEN
PO-08	Effect of Physical Activities Programs on Muscular Strength Among People with Physical Disabilities	Pornthep RACHNAVY
PO-09	The Effect of Physical Activity on Sleep Duration and Sleep Quality Among People with Physical Disability	Pornthep RACHNAVY
PO-10	Investigation on Rheological Property and Filament Geometry of Buttermilk-mashed Potatoes to be used as a Material for 3D Food Printing	Tanpong CHAIWARIT
PO-11	Anti-senescence, Antioxidant and Cytotoxicity of Some Edible Plants Cultivated in Lampang	Kewalin INTANON
PO-12	DNA Analysis of <i>Andrographis paniculata</i> and Its Adulterants for Investigation of Herbal Medicinal Products	Ei Mon CHO
PO-13	Efficacy of Melatonin on Mood Disorders in Cancer: A Systematic Review and Meta-analysis of Randomized Controlled Trials	Jannapas THARAVICHITKUN
PO-14	Formulation of Ketoconazole <i>in situ</i> Thermosensitive Gel	Chutima CHAIWUT

ID	Title of Presentation	Presenter
PO-15	Effectiveness and Safety of High Dose Enalapril versus Combined Low Dose Enalapril and Manidipine among Patients with Type 2 Diabetes, Hypertension and Albuminuria	Athichar CHANWUTHINUN
PO-16	Creating A Complete Nutrition Shake containing Rice, Beans, and Rice Bran Oil following IDDSI Standard	Khataleeya KAEWKOON
PO-17	Efficacy and Safety of Lubiprostone for Constipation in Children: A Systematic Review and Network Meta-analysis	Suthinee TAESOTIKUL

POSTER PRESENTATION

PO-16

Creating A Complete Nutrition Shake containing Rice, Beans, and Rice Bran Oil following IDDSI Standard

Khataleeya KAEWKOON^{1,2}; Niramol MUANGPRACHA²; Ploypailin AKANITKUL²; Numphung RUNGRAUNG²; Dunyaporn TRACHOOTHAM²; Thunnalin WINUPRASITH^{2*}

¹ Medicine Ramathibodi Hospital and Institute of Nutrition Mahidol University, 999 Phuttamonthon 4 Road Salaya Phuttamonthon Nakhon Pathom 73170, THAILAND, kaewkoon.k@gmail.com

^{2*} Institute of Nutrition Mahidol University, 999 Phuttamonthon 4 Road Salaya Phuttamonthon, Nakhon Pathom 73170, THAILAND

* Corresponding author Email: thunnalin.win@mahidol.ac.th

In this study, modified rice flour with a high fraction of slow digestible starch was used for dual functions, including as a main ingredient providing carbohydrate content and as a texture modifier, in a complete nutrition powder. We aim to develop a complete nutrition shake powder containing rice, beans, and rice bran oil following the International Dysphagia Diet Standardization Initiative (IDDSI) guideline. The modified rice flour was varied from 1 % to 18 % in order to obtain the IDDSI level 0-3. The formulated products were analyzed for syringe flow test, apparent viscosity ($\eta_{a,50}$), nutrient content, and sensory acceptance. All products were accepted by the panelists aged between 40-80 years old (n=37) with the overall acceptability score between like moderately and like very much. For syringe flow test, the amounts of remaining solution in a syringe after 10 s for each product at the IDDSI level of 0, 1, 2, and 3 were 0.5 ml, 2.2 ml, 4.5 ml, and 8.5 ml, respectively, which are in acceptable ranges of IDDSI guideline. The apparent viscosity measured using a controlled strain rheometer of the products at all IDDSI levels were in range between 0.5 to 3.4 Pas. One serving (60 g powder) of the products provided 260 kcal with 58% of carbohydrate, 18% of protein, and 24% of fat of total energy distribution. These formulated products provided benefits for patients with dysphagia conditions to maintain nutritional status and reduce the risks of choking and aspiration.

Keywords: Complete Nutrition Shake; Dysphagia; IDDSI; Modified rice flour