## **Table of Contents**

ICBET 2015Biomedical Engineering and Technology	
Measurement of Skin Surface pH with a Non-invasive Dry pH Sensor  Takuto Nagashima, Takashi Komeda, Shin-ichiroh Yamamoto, Tatsuhiko Yajima and  Takehito Kemuriyama	1
How Electromyography Readings from the Human Forearm are Made Cryptic, Trivial, or Non-Trivial Information for Use in Synthetic Systems  A. Y. Bani Hashim, Z. Fu, Z. Jamaludin and I. S. Mohamad	6
Measuring Various Biochemical Concentration Using Micro-Ball Lens Probe Vellen John, Ninik Irawati, Sulaiman Wadi Harun and Norfizah Md Ali	11
Homemade an Atmospheric Pressure Cold Plasma Sterilization Box and Inactivation of E. coli Jing-Wun Huang, Chun-Hao Fu, Shr-wai Ho and Ming-Chen Wang	16
Addition of Titanium Dioxide and Sources Effects on UV Transmittance and Hydrophilicity of Chitosan Film  Kuo-feng Chou and Li-wen Wang	20
Relative Pose Estimation for the Femoral Component in Computer-Assisted Total Hip Replacement Surgeries  Jiyang Gao, Hong Chen, Shaojie Su and Zhihua Wang	25
Detection of Sleep Bruxism Based on EEG Hilbert Huang Transform Swarnalatha. R. and Prasad D. V.	33
The Use of Nd: YAG Laser for Ablation of Dental Material  Noorsyazwani Zulkifli, Fatanah M. Suhaimi, M. Khairul Azhar A. Razab, M. Suhaimi Jaafar and Norehan Mokhtar	40
Valuable Insights on the Super-Infection Model of Immune System T (IT) Cells for crHIV-1 Gene Therapy  Yang Yu, Yufei Xie, Zhiyao Jin, Kai Song, Xiaohui Liu and Kathy Qian Luo	48
Comparison of Microbial Growth on Fish Waste Peptones from Different Hydrolysis Methods  Nurdiyana Husin, Siti Mazlina Mustapa Kamal, Ling Tau Chuan, Nurul Fadzni Muhammad and Norhani Jusoh	54
ICFSN 2015Food Security and Nutrition	
Physicochemical, Sensory and Cooking Properties of Low Fat Beef Burgers with	58
Addition of Fruit Byproducts and Canola Oil  Miriam M. Selani, Greg ório B. Margiotta, Sonia M. De S. Piedade, Carmen J.  Contreras-Castillo and Solange G. Canniatti-Brazaca	
Coping Strategies, Their Relationship to Weight Status and Food Assistance Food Programs Utilized by the Food-Insecure in Belize  Lauri Wright and James Epps	66
Non-Thermal Atmospheric Pressure Plasmas for Food Decontamination  Uta Schnabel, Mathias Andrasch, Rijana Niquet, Klaus-Dieter Weltmann, Oliver Schlüter	74

## and Jörg Ehlbeck

Decontamination of Shell Eggs by Using Non-Thermal Atmospheric Pressure Plasma Nora Stolz, Thomas Weihe, Jörg Stachowiak, Peggy Braun, Oliver Schlüter and Jörg Ehlbeck	81
Preservation of Tomatoes  Ifueko Ukponmwan	85
Consumers` Perceptions and Consumption Dynamics of African Leafy Vegetables (ALVs): Evidence from Feni Communal Area, Eastern Cape Province, South African Taruvinga and Rudzani Nengovhela	89
Author Index	97