STAFF HANDBOOK

Name	***Prof. Ir. Filli Pratama, M.Sc. (Hons), Ph.D***		
Position	*Teaching Area*	*Food Chemistry*	
	Designation	*Undergraduate Program*	
Academic career	*Doctorate (Food Science and Technology)*	*University of Western Sydney, Australia*	*2001*
	Master Program (Food Science and Technology)	*University of Western Sydney, Australia*	*1997*
	Undergraduate Degree (Agricultural Product Technology)	*Universitas Sriwijaya, Faculty of Agriculture, Agricultural Technology Department*	*1989*
Employment	*Position: Lecturer*	*Employer: Universitas Sriwijaya*	*Period: 1992-now*
Research and development projects over the last 5 years	*Name of project or research focus:* 1. *Dry-Hydrothermal treatment to enhance pigmented rice as functional foods. Funded by Universitas Sriwijaya (2017 and 2018).* 2. *Development of Palembang Traditional Foods: Improvement of Textural and Functional Properties of pempek. Funded by Universitas Sriwijaya (2019 and 2020).* 3. *Non-Destructive Reduction of Total Sugars in Pineapple (Ananas comosus) by Using Ultrasonic Assisted-Treatment. Funded by Universitas Sriwijaya (2021).*		
Industry collaborations over the last 5 years	-		
Patents and proprietary rights	*Title*		*Year*
	1. *Method of Processing Microwave Assisted Thick Fish-Crackers (registered patent No. P00201703467)*		*2017*
	2. *Method of Modifying Brown Rice by Using Microwave. (registered patent No. SID201808395)*		*2018*
	3. *Method of Modifying Tapioca Starch in a Serial Treatment. (registered patent No. S00201910143)*		*2019*
	4. *Salting Egg Process by Using Microwave in Salt Solution. (registered patent No. S00202008560)*		*2020*
	5. *Method of Modifying Tapioca to Reduce Elasticity of Starch Gel. (registered patent No.* S00202008565)		*2020*
	6. *Non-Destructive Process of Reducing the Total Sugars Content in Pineapple (Ananas comosus)(registered patent No. S00202111284)*		*2021*
Important publications over the last 5 years	1. *Kustyawati, M.E.; **Pratama, F**.; Rizal, S.; Fadhallah, E.G.; Damai, A.A. 2021. Quality and Shelf Life of White Shrimp (Litopenaeus vannamei) Processed with High-Pressure Carbon Dioxide (HPCD) at Subcritical and Supercritical States. Journal of Food Quality, 2021,Article ID 6649583.*		
	2. *Kustyawati, M.E.; **Pratama, F**., Saputra, D., Wijaya, A. 2020. Shelf Life of Tempeh Processed with Sub-Supercritical Carbon Dioxide. Slovak Journal of Food Science, 14 (351-357).*		
	3. ***Pratama, F.**, Syafutri, M.E. 2019. Effect of Autoclaving-Cooling on the Physical Properties, Microstructure and Starch Hydrolysis of Milled Rice. Carpathian Journal of Food Science and Technology, 11(1): 83-93.*		
	4. ***Pratama, F.**, Parwiyanti.2018. Impact of dry- and hydro-thermal treatments on swelling power, water absorption and water solubility on red-rice flours. Agricultural Engineering International: CIGR Journal, 20(3): 227-232.*		
	5. *Syafutri, M.I., **Pratama, F**., Malahayati, N., Hamzah, B. 2017. Profiles of Modified Sago Starch by Heat Moisture Treatment and Autoclaving-Cooling. International Journal of Science and Research, 6 (6): 2111-2114.*		
Activities in specialist bodies over the last 5 years	*Organisation*	*Role*	*Period*
	Association of Indonesian Food Technology Experts	*Member*	*2005-now*

STAFF HANDBOOK

Name	***Dr. Budi Santoso, S.TP., M.Si.***		
Position	*Teaching Area*	*Food Processing*	
	Designation	*Undergraduate Program*	
Academic career	*Doctorate (Food Industrial Technology)*	*Post-Graduate, Universitas Sriwijaya*	*2011*
	Master Program (Agroindustry)	*Post-Graduate, Universitas Sriwijaya*	*2004*
	Undergraduate Degree (Agricultural Product Technology)	*Universitas Sriwijaya, Faculty of Agriculture, Agricultural Technology Department*	*1998*
Employment	*Position:* *Lecturer*	*Employer:* *Universitas Sriwijaya*	*Period:* *2002-now*
Research and development projects over the last 5 years	1. *The Addition of Gambier-Catechin Extract into the Instant Coffee Powder (funded by Universitas Sriwijaya, 2021).* 2. *Canna Starch based Edible Film with the Addition of Natural Functional Compounds (funded by Universitas Sriwijaya, 2019-2020).* 3. *Corn Starch Based-Edible Film for Food Packaging (funded by Universitas Sriwijaya, 2018).* 4. *Functional Drinks Made of Robust Coffee (Coffea canephora) dan Gambier (Uncaria gambir Roxb.) (funded by Universitas Sriwijaya, 2018).*		
Industry collaborations over the last 5 years	-		
Patents and proprietary rights	*Title*		*Year*
	1. *Technology for processing instant antioxidant based-green coffee (registered patent no. P00202108740)*		*2021*
	2. *Technology for processing gambier-coffee (registered patent no. P00202108737)*		*2021*
	3. *Technology for processing betel nut jelly (registered patent no. P00202108738)*		*2021*
	4. *Technology for processing antioxidant based-edible film (registered patent no. PO0202008816)*		*2020*
	5. *Method for processing bio-active canna starch edible film (registered patent no. PO0202008817)*		*2020*
	6. *Design of Durian Lempok Cutter (granted patent no. IDS000002883)*		*2020*
	7. *The processing of agarwood-tea (granted patent no. IDP000060107)*		*2019*
	8. *Processing of antibacterial edible film with the addition of gambier extract (granted patent no. IDP000054106)*		*2018*
Important publications over the last 5 years	**1.** ***Santoso****, B., Anggraini, N., Yuliati, K., Pangawikan, A.D. 2022. Phenol compound content and antibacterial activity of gaharu leaf product (Aquilaria malaccensis). Bioscience Journal, 38, e38009: 1-7.*		
	2. ***Santoso****, B., Saragih, D.A., Priyanto, G., Hermanto, H. 2021. The role of gambier filtrate and red palm oil in the formation of canna starch basedfunctional edible film. Potravinarstvo Slovak Journal of Food Sciences, 15: 869-876.*		
	3. ***Santoso, B****., Dwiyanti, R., Wijaya, A., Priyanto, G., Hermanto, Syaiful, F. 2021. Functional characteristics improvement of edible film through addition of gambier and bay leaf extract. Current Nutrition & Food Science, 17(8):876-882.*		
	4. ***Santoso****, B., Hazirah, R., Priyanto, G., Hermanto, Sugito. 2019. Utilization of Uncaria gambir Roxb filtrate in the formation of bioactive edible films based on corn starch. Food Science and technology, 39(4): 837-842.*		
	5. ***Santoso****, B., Pratama, F., Hamzah, B., Pambayun, R. 2019. The effect of eel's protein extract on the characteristics of edible film from crosslinked modified canna starch. International Food research Journal, 26(1): 161-165.*		
Activities in specialist bodies over the last 5 years	*Organisation*	*Role*	*Period*
	Association of Indonesian Food Technology Experts	*Member*	*2015-now*

STAFF HANDBOOK

Name	***Ir. Nura Malahayati M.Sc., Ph.D.***		
Position	*Teaching Area*	*Food and Nutrition*	
	Designation	*Undergraduate Program*	
Academic career	*Doctorate (Food Sciences)*	*Universiti Putra Malaysia*	*2013*
	Master Program (Nutrition)	*Mississippi State University*	*1992*
	Undergraduate Degree (Community Nutrition and Family Resources)	*Bogor Agricultural University, Indonesia*	*1985*
Employment	*Position:* *Lecturer*	*Employer:* *Universitas Sriwijaya*	*Period:* *1987-now*
Research and development projects over the last 5 years	1. *Process and characterization of nano-calcium eggshell and its application for fortifying germinate mungbean drink (Vigna radiate) (2021).* 2. *Ultrasonic modification of purple sweet potato (Ipomoea batatas L.) starch as complementary food for breast milk (2020).* 3. *Innovative processing technology of local rice based instant Laksa substituted with cold water soluble tuber starch (2018).* 4. *Extraction of curcumin and collagen as raw materials for anti-inflammatory and anti-arthritis joint nutrition (2017).*		
Industry collaborations over the last 5 years	-		
Patents and proprietary rights			
Important publications over the last 5 years	**1. Malahayati**, *N., Widowati, T.W., Alsoyuna, N.S. 2021. The Effect of Extraction Time on the Physicochemical Characteristics of Nanocalcium Powder from Chicken and Duck Eggshells. Potravinarstvo Slovak Journal of Food Science, 15: 712-722.*		
	2. Malahayati, N., *Widowati, T.W., Febrianti, A. 2020. Characterization of Curcumin Crude Extract from White Turmeric (Kaemferia rotunda L.) and Yellow Turmeric (Curcuma domestica Val.). agriTECH, 41(2):134-144.*		
	3. Malahayati, *N., Bakar, J., Muhammad, K., Karim, R. 2020. Fortification of Rice Noodles with Vitamin A: Quality, Sensory Evaluation, and Enhancement of Vitamin A Intakes. Journal of Nutritional Science and Vitaminology, 66 (supplement): S179-S183.*		
	4. Malahayati, N., *Syaiful, F., Sujatmiko, H. 2020. Physical, Chemical, and Sensory Attributes of Buffalo Milk Jelly Drink. Jurnal Pangan dan Agroindustri, 8(1): 19-28.*		
	5. *Cucikodana, Y.,* ***Malahayat****i, N., Widowati, T.W. 2019. Phytochemical Content, Antioxidant and Antibacterial Activity of Mangrove (Avicenna marina) Leaves Extract. International Journal of Recent Scientific Research, 10(07(B)): 33403-33406.*		
	6. Malahayati, *N., Widowati, T.W., Febrianti, A. 2018.Total Phenolic, Antioxidant and Antibacterial Activities of Curcumin Extract of Kunci Pepet (Kaempferia rotunda L.). Research Journal of Pharmaceutical, Biological and Chemical Sciences, 9(3): 129-134.*		
	7. Malahayati, *N., Bakar, J., Muhammad, K., Karim, R. 2017. The Effect of Processing Method on Fortified Rice Noodle Quality and Fortificant Retention. Interantional Journal of Food and Nutritional Science, 4(2): 1-8*		
Activities in specialist bodies over the last 5 years	*Organisation*	*Role*	*Period*
	Nutrition and Food Experts Society of Indonesia *Association of Indonesian Food Technology Experts*	*Member*	*2005-now*

STAFF HANDBOOK

Name	***Prof. Ir. Basuni Hamzah, M.Sc., Ph.D.***		
Position	*Teaching Area*	*Food Industrial Engineering*	
	Designation	*Undergraduate Program*	
Academic career	*Doctorate*	*University of Kentucky (USA)*	*1990*
	Master Program	*University of Kentucky (USA)*	*1987*
	Undergraduate Degree	*Bogor Agricultural University, Indonesia*	*1978*
Employment	*Position: Lecturer*	*Employer: Universitas Sriwijaya*	*Period: 1980-now*
Research and development projects over the last 5 years	1. *Research on Natural Cultures for Buffalo Milk MozzarellaCheeses.* 2. *Research on Buffalo Cultures for Milk Cheddar Cheeses.* 3. *Research on Chocolate Research Bar Made from Buffalo Milk.* 4. *Research on Chocolate Bar Made from Gulo Puan.* 5. *Resaerch on Spread Cottage Cheese Made from Buffalo Milk.*		
Industry collaborations over the last 5 years	*Head of Team Members, Research Collaboration between Universitas Sriwijaya and Mannheim University of Applied Sciences (3 years)*		
Patents and proprietary rights			
Important publications over the last 5 years	1. *Yuliati, K., **Hamzah, B**. 2022. The Traditional Local Product Gulo Puan in Chocolate Bar Making. International Journal of Science and Research (IJSR), 11(2): 469-471.*		
	2. *Yuliati, K., Hamzah, R.S., **Hamzah, B**. 2021. Feasibility study on indigenous confectionery business – the case of gulo puan industries. Economia Agro-Alimentare, 24(1): 1-30.*		
	3. *Riswandi, Abrar, A., Wijaya, A., **Hamzah, B.** 2021. The effect of supplementation of cassava leaves, palm oil sludge and yeast in kumpai grass-based rations on ruminal fermentation and gas methane concentration in-vitro. International Journal on Advanced Science Engineering Information Technology, 11(5):1921-1927.*		
	4. *Riswandi, Ali, A.I.M., Imsya, A., Sandi, S., **Hamzah, B**., Supriadi, A. 2021. Effects of Saccharomyces cerevisiae and Aspergillus oryzae supplementation in swamp Roughage Haylage-based rations on in vitro rumen fermentation characteristics and methane gas emission. Advances in Animal and Veterinary Sciences, 9(8): 1143-1149.*		
	5. *Riswandi, Ali, A.I.M., Imsya, A., Abrar, A., Sahara, E., **Hamzah, B**., Supriadi, A., Alpian, P. 2021. Physical and chemical quality of bento rayap grass haylage (Leersia hexandra) supplemented with water mimosa (Neptunia oleacea). IOP Conference Series: Earth and Environmental Sciences 810, 1-7.*		
	6. *(Book) Fermentation Technology in Cheese Processing Industry. Unsri Press. 2022. ISBN: 978-623-399-065-4.*		
	7. *(Book) Milk Processing and Its Quality Processed from Ruminants (buffalo, cow, goat and camel). Unsri Press. 2022. ISBN: 978-623-399-040-0*		
Activities in specialist bodies over the last 5 years	*Organisation*	*Role*	*Period*

STAFF HANDBOOK

Name	***Dr. Merynda Indriyani Syafutri, S.TP., M.Si.***		
Position	*Teaching Area*	*Food and Nutrition*	
	Designation	*Undergraduate Program*	
Academic career	*Doctorate (Agricultural Industry Technology)*	*Post-Graduate, Universitas Sriwijaya*	*2017*
	Master Program (Community Nutrition and Family Resources)	*Bogor Agricultural university, Indonesia*	*2008*
	Undergraduate Degree (Agricultural Product Technology)	*Universitas Sriwijaya, Faculty of Agriculture, Agricultural Technology Department*	*2003*
Employment	*Position: Lecturer*	*Employer: Universitas Sriwijaya*	*Period: 2003-now*
Research and development projects over the last 5 years	1. *Process and characterization of nano-calcium eggshell and its application for fortifying germinate mungbean drink (Vigna radiate) (2021).* 2. *Modification of Red Rice Flour with Heat Moisture Treatment and Autoclaving-Cooling Methods (2020).* 3. *Physicochemical Characteristics of Red Rice Flour with Variations in Temperature and Drying Time, and Different Milling Methods (2019)* 4. *Tortilla from Composite Flour (Red Beans and Soy Beans) as an Alternative Snack for People with Type 2 Diabetes Mellitus (2018)* 5. *Modification of Sago Starch (Metroxylon sago) with Combination of Heat Moisture Treatment (HMT) and Autoclaving-Cooling Methods (2017)*		
Industry collaborations over the last 5 years	-		
Patents and proprietary rights	*Title*		*Year*
	1. *Method of Milled Rice Processing into Low Glycemic Index Milled Rice.* 2. *Combination of Soaking and Fermentation Method to Decrease Cyanide Acid (HCN) and Increase Protein of Rubber Seed Flour*		*2018* *2021*
Important publications over the last 5 years	1. ***Syafutri, M.I.**, Pratama, F., Syaiful, F., Sari, R.A., Sriutami, O, Pusvita, D. 2021. Effect of heat moisture treatment on physicochemical characteristics of modified red rice variety. Jurnal Pangan, 30(3): 175-185.* 2. *Riani, I.G., Malahayati, N., Widowati, T.W., **Syafutri, M.I**. 2020. Physical Characteristic of Purple Sweet Potato (Ipomoea batatas L.) Modified Starch with Ultrasonication Method. Scholars Journal of Engineering and Technology, 8(4): 59-65.* 3. *Pratama, F., **Syafutri, M.I**. 2019. Effect of Autoclaving-Cooling on the Physical Properties, Microstructure and Starch Hydrolysis of Milled Rice. Carpathian Journal of Food Science and Technology, 11(1): 83-93.* 4. ***Syafutri, M.I.**, Pratama, F., Malahayati, N., Hamzah, B. 2018. Swelling Power and WSI of Modified Bangka Sago Starch. Indian Journal of Natural Products and Resources, 9(1): 66-69.* 5. ***Syafutri, M.I.**, Pratama, F., Malahayati, N., Hamzah, B. 2017. Profiles of Modified Sago Starch by Heat Moisture Treatment and Autoclaving-Cooling. International Journal of Science and Technology, 6(6): 2111-2114.*		
Activities in specialist bodies over the last 5 years	*Organisation*	*Role*	*Period*
	Association of Indonesian Food Technology Experts	*Member*	*2008-now*
	Nutrition and Food Experts Society of Indonesia	*Member*	*2016-now*

STAFF HANDBOOK

Name	***Dr. Ir. Parwiyanti, M.P.***		
Position	*Teaching Area*	*Food Microbiologi and Processing*	
	Designation	*Undergraduate Program*	
Academic career	*Doctorate (Agricultural Industry Technology)*	*Post-Graduate, Universitas Sriwijaya*	*2016*
	Master Program (Food Science and Technology)	*University of Gadjah Mada*	*1993*
	Undergraduate Degree (Agricultural Product Processing)	*University of Gadjah Mada*	*1984*
Employment	*Position: Lecturer*	*Employer: Universitas Sriwijaya*	*Period:*
Research and development projects over the last 5 years	1. *Optimization of Coconut Milk Skim Processing from Virgin Coconut Oil Industrial Waste into Nata de coco in an Effort to Support Zero Waste Program and value added. 2021.* 2. *Development of Fish Crackers Puffed by Using Microwave Ovens: Packaging Design, Product Shelf Life and Economic Analysis. 2019* 3. *Innovative Technology in Instant Laksa Processing Made from Local Rice with Cold Water Soluble Substitution of Tubers Starch. 2018* 4.		
Industry collaborations over the last 5 years	-		
Patents and proprietary rights			
Important publications over the last 5 years	1. *Verawati, M., Lidiasari, E., **Parwiyanti,** Syaiful, F. 2020. Nata De Coco Processing in Tanjung Pering Village, North Inderalaya District, Ogan Ilir Regency. APTEKMAS, 3(1): 28-33.*		
	2. *Pratama, F., **Parwiyanti**. 2018. Impact of dry- and hydro-thermal treatments on swelling power, water absorption and water solubility on red-rice flours. Agricultural Engineering International: CIGR Journal, 20(3): 227-232.*		
	3. ***Parwiyanti**, Pratama, F., Wijaya, A., Malahayati, N. 2018. Characteristics of gluten-free bread made from modified canna starch. Agritech, 38(3): 337-344.*		
Activities in specialist bodies over the last 5 years	*Organisation*	*Role*	*Period*
	Association of Indonesian Food Technology Experts	*Member*	*2005-now*

STAFF HANDBOOK

Name	***Hermanto, S.TP., M.Si.***		
Position	*Teaching Area*	*Food Science and Technology*	
	Designation	*Undergraduate Program*	
Academic career	*Doctorate*	*-*	
	Master Program (Agroindustry)	*Post-Graduate, Universitas Sriwijaya*	*2013*
	Undergraduate Degree (Agricultural Product Technology))	*Universitas Sriwijaya, Faculty of Agriculture, Agricultural Technology Department*	*1994*
Employment	*Position: Lecturer*	*Employer: Universitas Sriwijaya*	*Period: 2001-now*
Research and development projects over the last 5 years	1. *Analysis of Fiber and Antioxidant Content at Various Levels of Maturity Nipah Fruit (Nypa fruticans Wurmb) as a Potential Source of Functional Food (funded by University of Sriwjaya, 2019).* 2. *Canna Starch based Edible Film with the Addition of Natural Functional Compounds (funded by University of Sriwjaya, 2019-2020).*		
Industry collaborations over the last 5 years	-		
Patents and proprietary rights			
Important publications over the last 5 years	1. *Santoso, B., Saragih, D.A., Priyanto, G., **Hermanto, H**. 2021. The role of gambier filtrate and red palm oil in the formation of canna starch basedfunctional edible film. Potravinarstvo Slovak Journal of Food Sciences, 15: 869-876.*		
	2. *Santoso, B., Dwiyanti, R., Wijaya, A., Priyanto, G., **Hermanto**, Syaiful, F. 2021. Functional characteristics improvement of edible film through addition of gambier and bay leaf extract. Current Nutrition & Food Science, 17(8):876-882.*		
	3. ***Hermanto**, Mukti, R.C., Pangawikan, A.D. 2020. Nipah (Nypa fruticans Wurmb.) fruit as a potential natural antioxidant source. IOP Conf. Ser.: Earth Environ. Sci. 443 012096*		
	4. *Santoso, B., Hazirah, R., Priyanto, G., **Hermanto**, Sugito. 2019. Utilization of Uncaria gambir Roxb filtrate in the formation of bioactive edible films based on corn starch. Food Science and technology, 39(4): 837-842.*		
Activities in specialist bodies over the last 5 years	*Organisation*	*Role*	*Period*
	Association of Indonesian Food Technology Experts	*Member*	*2015-now*

STAFF HANDBOOK

Name	***Dr.rer.nat Ir. Agus Wijaya, M.Si.***		
Position	*Teaching Area*	*Food microbiology, Fermentation Technology, Biochemistry, Food Biotechnology*	
	Designation	*Undergraduate Program*	
Academic career	*Doctorate (Food Microbiology)*	*Karlsruher Institut fuer Technologie, Karlsruhe, Germany*	*2003*
	Master Program (Biotechnology)	*Universitas Gadjah Mada Yogyakarta, Indonesia*	*1997*
	Undergraduate Degree (Agricultural Product Technology)	*Universitas Sriwijaya, Faculty of Agriculture, Agricultural Technology Department*	*1991*
Employment	*Position: Lecturer*	*Employer: Universitas Sriwijaya*	*Period: 1993-now*
Research and development projects over the last 5 years	1. *Maintaining lactic acid bacteria population in processed indigenous fermented food from South Sumatera (2020-2022).* 2. *Probiotic characteristics of lactic acid bacteria isolated from indigenous fermented food from South Sumatera (2017-2018).* 3. *Functional characteristics of lactic acid bacteria isolated from indigenous fermented food from South Sumatera (2017-2018).* 4. *Virulence trait of candidate probiotic bacteria bacteria isolated from indigenous fermented food from South Sumatera (2017-2018).*		
Industry collaborations over the last 5 years	-		
Patents and proprietary rights			
Important publications over the last 5 years	1. *Budi Santoso, Reni Dwiyanti, **Agus Wijaya**, Gatot Priyanto, Hermanto and Friska Syaiful. 2021. Functional Characteristics Improvement of Edible Film through Addition of Gambier and Bay Leaf Extract. Curr. Nutr. Food Sci., 17, 876-882. DOI: 10.2174/1573401317666210618143215*		
	2. *Kustyawati, M.E.; Pratama, F., Saputra, D., **Wijaya, A**. 2020. Shelf Life of Tempeh Processed with Sub-Supercritical Carbon Dioxide. Slovak J. Food Sci., 14 (351-357).*		
	3. *Erika Desta Ria, Priyanto Gatot, **Wijaya Agus**, Santoso Budi and Pambayun Rindit. Physicochemical properties of cassava (Manihot esculenta) tapai fermented by aeration. 2019. World J. Adv. Res. Rev., 04(02):112-116.*		
	4. *Pratama, F., **Wijaya, A**. and Malahayati, N. 2017. Profil pasting pati ganyong termodifikasi dengan heat moisture treatment dan gum xanthan untuk produk roti. Jurnal Teknologi dan Industri Pangan, 27(2): 185-192.*		
	5. *Effendi, E., Hamzah, B., **Wijaya, A.,** Indrajaya, T., Pambayun, R. and Bastari, H. 2017. Analysis of amylase inhibitor content and characterizations of cassava Adira-1 variety (Manihot esculenta Cranzt) as functional food. Intl. J. Sci. Eng. Res., 5(5): 90-101.*		
Activities in specialist bodies over the last 5 years	*Organisation*	*Role*	*Period*
	Association of Indonesian Food Technology Experts	*Member*	*1995-now*

STAFF HANDBOOK

Name	***Dr. Ir. Kiki Yuliati, M.Sc.***		
Position	*Teaching Area*	*Agroindustry*	
	Designation	*Undergraduate Program*	
Academic career	*Doctorate (Agricultural Industrial Technology)*	*Bogor Agricultural University, Indonesia*	*2001*
	Master Program (Food Science)	*North Carolina State University*	*1992*
	Undergraduate Degree (Agricultural Science)	*Bogor Agricultural University, Indonesia*	*1986*
Employment	*Position: Lecturer*	*Employer: Universitas Sriwijaya*	*Period: 1988-now*
Research and development projects over the last 5 years	1. *Effect of Temperature and Heating Time on Chemical and Proximate Characteristics of Laksan Sauce as a Palembang Traditional Food.* 2. *The Changes of Water and Free-Fatty Acid Contents in of Palm Kernel Oil during Storage.* 3. *Characteristics of Green Coffee Robust at Different Level of Maturity.*		
Industry collaborations over the last 5 years	-		
Patents and proprietary rights	*Title*		*Year*
Important publications over the last 5 years	1. ***Yuliati, K.**, Hamzah, B. 2022. The Traditional Local Product Gulo Puan in Chocolate Bar Making. International Journal of Science and Research (IJSR), 11(2): 469-471.*		
	2. *Santoso, B., Anggraini, N., **Yuliati, K.**, Pangawikan, A.D. 2022. Phenol compound content and antibacterial activity of gaharu leaf product (Aquilaria malaccensis). Bioscience Journal, 38, e38009: 1-7.*		
	3. ***Yuliati, K.**, Hamzah, R.S., Hamzah, B. 2021. Feasibility study on indigenous confectionery business – the case of gulo puan industries. Economia Agro-Alimentare, 24(1): 1-30.*		
Activities in specialist bodies over the last 5 years	*Organisation*	*Role*	*Period*
	Association of Indonesian Food Technology Experts	*Member*	*2005-now*

STAFF HANDBOOK

Name	***Dr. Ir. Gatot Priyanto, M.S.***		**11**
Position	*Teaching Area*	*Agroindustrial Process Engineering*	
	Designation	*Undergraduate Program*	
Academic career	*Doctorate (Food Science / Kinetic Analysis)*	*Bogor Agricultural University, Indonesia*	*1997*
	Master Program (Food Science / Heat and Mass Transfer)	*Bogor Agricultural University, Indonesia*	*1992*
	Undergraduate Degree (Agricultural Product Technology)	*Bogor Agricultural University, Indonesia*	*1983*
Employment	*Position: Lecturer*	*Employer: Universias Sriwijaya*	*Period: 1984-now*
Research and development projects over the last 5 years	1. *The Addition of Gambier-Catechin Extract into the Instant Coffee Powder (Competitive funded by Universias Sriwijaya, 2021; Research team member)* 2. *Processing of nonalkoholic cassava tapai by partial fermentation (Competitive funded by Universias Sriwijaya, 2019-2020; Research Team Leader).* 3. *Canna Starch based Edible Film with the Addition of Natural Functional Compounds (Competitive funded by Universias Sriwijaya, 2019-2020; Research team member).* 4. *Corn Starch Based-Edible Film for Food Packaging (Competitive funded by University of Sriwjaya, 2018; Research team member).*		
Industry collaborations over the last 5 years	-		
Patents and proprietary rights	*Title*		*Year*
	1. *Technology for processing instant antioxidant based-green coffee (registered patent no. P00202108740] inventor team member)*		*2021*
	2. *Technology for processing gambier-coffee (registered patent no. P00202108737; inventor team member)*		*2021*
	3. *Technology for processing antioxidant based-edible film (registered patent no. PO0202008816; inventor team member)*		*2020*
	4. *Method for processing bio-active canna starch edible film (registered patent no. PO0202008817; inventor team member)*		*2020*
Important publications over the last 5 years	1. *Santoso, B., Saragih, D.A., **Priyanto, G**., Hermanto, H. 2021. The role of gambier filtrate and red palm oil in the formation of canna starch basedfunctional edible film. Potravinarstvo Slovak Journal of Food Sciences, 15: 869-876.*		
	2. *Santoso, B., Dwiyanti, R., Wijaya, A., **Priyanto, G**., Hermanto, Syaiful, F. 2021. Functional characteristics improvement of edible film through addition of gambier and bay leaf extract. Current Nutrition & Food Science, 17(8):876-882.*		
	3. *Santoso, B., Sinaga, T.L.D., **Priyanto, G**., Hermanto. 2021. Effect of natural active compound addition on mechanical and functional properties of canna starch based edible film. Food Science and Technology, Dec. 2021, 1-6.*		
	4. *Rahmawati, L., Saputra, D., Sahim, K., **Priyanto, G**. 2020. Optimization of Infrared Drying Condition for Whole Duku Fruit Using Response Surface Methodology. Potravinarstvo Slovak Journal of Food Sciences, 14 (1): 292-299.*		
	5. *Rahmawati, L., Saputra, D., Sahim, K., **Priyanto, G**. 2019. The Effect of Infrared Drying to The Mirostructural Structure and Texture of Whole Duku Intact Skin by Mean of Scanning Electron Miccroscopy (SEM) Technique. Potravinarstvo Slovak Journal of Food Sciences, 13(1): 462-465.*		
	6. *Supriyadi, A., Saputra, D., **Priyanto, G**., Pambayun, R., Oswari, L. D. 2018. Mapping and Development Strategy of Pempek – A Specialty Traditional Food of South Sumatera, Indonesia. Potravinarstvo Slovak Journal of Food Sciences, 12(1): 707-715.*		
Activities in specialist bodies over the last 5 years	*Organisation*	*Role*	*Period*
	1. *Association of Indonesian Food Technology Experts (PATPI)*	1. *Head of Profession Development, PATPI National Organization Board* 2. *Head/Coordinator of Product Development Department, PATPI Regional Organization Board.*	*2015-2019* *2020-2026*
	2. *Food and Nutrition Society Indonesia (Pergizi-Pangan Indonesia)*	*Member*	*2021-2025*

STAFF HANDBOOK

Name	***Friska Syaiful, S.TP., M.Si.***		
Position	*Teaching Area*	*Food Processing*	
	Designation	*Undergraduate Program*	
Academic career	*Doctorate*	-	
	Master Program (Food Science)	*Bogor Agricultural University, Indonesia*	*2010*
	Undergraduate Degree (Agricultural Product Technology)	*Universitas Sriwijaya, Faculty of Agriculture, Agricultural Technology Department*	*1997*
Employment	*Position: Lecturer*	*Employer: Universitas Sriwijaya*	*Period: 2002-now*
Research and development projects over the last 5 years	1. *Process and characterization of nano-calcium eggshell and its application for fortifying germinate mungbean drink (Vigna radiate) (2021).* 2. *Modification of Red Rice Flour with Heat Moisture Treatment and Autoclaving-Cooling Methods (2020).* 3. *Characteristics of Fungtional Drinks from Pineapple Juice and Turmeric Extract and Their Stability During Storage (2019)* 4. *Physicochemical Characteristics of Red Rice Flour with Variations in Temperature and Drying Time, and Different Milling Methods (2019)* 5. *Tortilla from Composite Flour (Red Beans and Soy Beans) as an Alternative Snack for People with Type 2 Diabetes Mellitus (2018)* *Characteristic of Ice Cream with Additional o Red Beans as a Source of Fiber and Protein (2018).*		
Industry collaborations over the last 5 years	-		
Patents and proprietary rights			
Important publications over the last 5 years	**1.** *Syafutri, M.I., Pratama, F., **Syaiful, F.**, Sari, R.A., Sriutami, O, Pusvita, D. 2021. Effect of heat moisture treatment on physicochemical characteristics of modified red rice variety. Jurnal Pangan, 30(3): 175-185.*		
	2. *Santoso, B., Dwiyanti, R., Wijaya, A., Priyanto, G., Hermanto., **Syaiful, F.** 2021. Functional Characteristics Improvement of Edible Film Trought Aditional of Gambir and Bay Leaf Extract. Current Nutrition and Food Science. 17: 876-882.*		
	3. *Malahayati, N., **Syaiful, F.**, Sijatiko,. 2020. Physical, Chemical, and Sensory Attributes of Bufallo Milk Jelly Drinks. Jurnal Pangan dan Agroindustri. 8(1): 19-28.*		
Activities in specialist bodies over the last 5 years	*Organisation*	*Role*	*Period*
	Association of Indonesian Food Technology Experts	*Member*	*2008-now*
	Nutrition and Food Experts Society of Indonesia	*Member*	*2016-now*

STAFF HANDBOOK

Name	***Dr. Eka Lidiasari, S.TP., M.Si.***		
Position	*Teaching Area*	*Agroindustry*	
	Designation	*Undergraduate Program*	
Academic career	*Doctorate (Food Industrial Technology)*	*Post-Graduate, Universitas Sriwijaya*	*2012*
	Master Program (Agroindustry)	*Post-Graduate, Universitas Sriwijaya*	*2002*
	Undergraduate Degree (Agricultural Product Technology)	*Universitasf Sriwijaya, Faculty of Agriculture, Agricultural Technology Department*	*1994*
Employment	*Position: Lecturer*	*Employer: Universitas Sriwijaya*	*Period: 2005-now*
Research and development projects over the last 5 years	1. *Optimization of Coconut Milk Skim Processing from Virgin Coconut Oil Industrial Waste into Nata de coco in an Effort to Support Zero Waste Program and value added (2021).* 2. *Physicochemical Characteristics of Red Rice Flour with Variations in Temperature and Drying Time, and Different Milling Methods (2019)* 3. *Optimization of the Concentration of Sugar Solution and Immersion Time of Nata de Coco on the Quality of the Produced Nata de Coco Drink (2018)* 4. *Stability of Calcium Fortification on Pineapple Fruit Juice (2017)*		
Industry collaborations over the last 5 years	-		
Patents and proprietary rights			
Important publications over the last 5 years	1. *Verawati, M., **Lidiasari, E.**, Parwiyanti, Syaiful, F. 2020. Nata De Coco Processing in Tanjung Pering Village, North Inderalaya District, Ogan Ilir Regency. APTEKMAS, 3(1): 28-33.*		
	2. ***Lidiasari E,** Priyanto G, Malahayati N, Pambayun R. 2017. Optimation Of Calcium Fortification On Pineapple Juice Using Response Surface Method. International Journal of Science and Research (IJSR), 6(6):1209-1304.*		
Activities in specialist bodies over the last 5 years	*Organisation*	*Role*	*Period*
	Association of Indonesian Food Technology Experts	*Member*	*2010-now*

STAFF HANDBOOK

Name	***Sugito, S.TP., M.Si.***		
Position	*Teaching Area*	*Food Biochemistry*	
	Designation	*Undergraduate Program*	
Academic career	*Doctorate*	-	
	Master Program (Food Science)	*Bogor Agricultural University, Indonesia*	*2010*
	Undergraduate Degree (Agricultural Product Technology)	*Universitas Sriwijaya, Faculty of Agriculture, Agricultural Technology Department*	*2003*
Employment	*Position: Lecturer*	*Employer: Universitas Sriwijaya*	*Period: 2001-now*
Research and development projects over the last 5 years	1. *Taste diversity through fermentation, addition of flavoring agent and safety test on cascara (funded by Universitas Sriwijaya, 2021).* 2. *Identification of phytochemicals and application of fermentation in cascara processing (funded by Universitas Sriwijaya, 2021).* 3. *Characterization, standardization and application of roasting technology in luwak coffee (funded by Universitas Sriwijaya, 2019).* 4. *Antioxidant activity and retarding activity of alfa-amylase in gambier extract and its application for low glycemic index rice (funded by Universitas Sriwijaya, 2017).*		
Industry collaborations over the last 5 years	-		
Patents and proprietary rights			
Important publications over the last 5 years	1. *Rosidah, U., **Sugito**, Yuliati, K., Abdiansyah, Anggraini, F. 2021. Identification of phytochemical and antioxidant activity in functional drink of coffee peel by controlled fermentation (Proceeding in National Seminar Nasional of Lahan Suboptimal, October 20, 2021).*		
	2. *Syaiful, F., Syafutri, M.I., Lestari, B.A., **Sugito**, S. 2020. The effect of the addition of turmeric extract on physical and chemical characteristics of pineapples juice (Proceeding in National Seminar Nasional of Lahan Suboptimal, October 20, 2020).*		
	3. *Modification of bika ambon with the addition of natural colorant of rosella (hisbiscus sabdariffa l.) (Majalah Ilmiah Sriwijaya, Volume XXXIII, No.18, Agustus 2020)*		
	4. *Santoso, B., Amilita, D., Gatot, G., Hermanto, **Sugito**. 2018. Development of Composite Edible Film Based on Corn Starch with Addition of Palm Oil and Tween 20. Agritech, 38(2): 119-124*		
	5. *The addition of tapioca starch and glycerol in instant sheet-cuko processing (Majalah Ilmiah Sriwijaya XXXII(17):1-15)*		
	6. *Application of stearin fraction of red palm oil for functional-cookies (Majalah Ilmiah Sriwijaya, Volume XXXIV, No.20, Agustus 2021*		
Activities in specialist bodies over the last 5 years	*Organisation*	*Role*	*Period*
	• *Association of Indonesian Food Technology Experts*	*Member*	*2016 - now*
	• *Nutrition and Food Experts Society of Indonesia*	*Member*	*2020 - now*
	• *Indonesian Food and Beverage Foundation*	*Member*	*2019 - now*
	• *Indonesian Association of Functional and Nutraceutical Food Activists Food Drug and Cosmetic Assessment-Indonesian Council of Ulama*	*Auditor*	*2007 - now*

STAFF HANDBOOK

Name	***Dr. Ir. Umi Rosidah, M.Si.***		
Position	*Teaching Area*	*Agroindustry*	
	Designation	*Undergraduate Program*	
Academic career	*Doctorate (Agroindustry)*	*Post-Graduate Universitas Sriwijaya*	*2014*
	Master Program (Agro-Industrial Engineering)	*Bogor Agricultural University, Indonesia*	*1990*
	Undergraduate Degree (Agro- Industrial Engineering)	*Bogor Agricultural University, Indonesia*	*1984*
Employment	*Position: Lecturer*	*Employer: Universitas Sriwijaya*	*Period: 1986-now*
Research and development projects over the last 5 years	1. *Non-destructive Technology for Decreasing Total Sugar Content in Fruit.* 2. *Methods of decreasing Oxalate Calcium Content in Porang Starch.* 3. *Identification on Phytochemical Compounds and Antioxidant Activity of Functional Drink of Cascara of Coffee Peel by using Controlled-Fermentation*		
Industry collaborations over the last 5 years	-		
Patents and proprietary rights	-		
Important publications over the last 5 years	1. ***Rosidah, U.***, *Sugito, Yuliati, K., Abdiansyah, Anggraini, F. 2021. Identification of phytochemical and antioxidant activity in functional drink of coffee peel by controlled fermentation (Proceeding in National Seminar Nasional of Lahan Suboptimal, October 20, 2021).*		
	2. *Identification of phytochemicals and application of fermentation in cascara processing (funded by Universitas Sriwijaya, 2021).*		
	3. *Effect of humidity during enzymic process on characteristics of cascara from arabic and robust coffee peel (funded by Universitas Sriwijaya, 2021).*		
	4. *Study on physical and chemical characteristics of crackers made of yellow sweetpotato (Ipomoea batas) and broccoli (Brassica oleracea). (funded by Universitas Sriwijaya, 2020).*		
	5. *Characteristics of nata de pina with the addition of tea leaf's extract as organic nitrogen source (funded by Universitas Sriwijaya, 2019).*		
Activities in specialist bodies over the last 5 years	*Organisation*	*Role*	*Period*
	Association of Indonesian Food Technology Experts	*Member*	*2020-now*
	Institute for Research on Food and Medicine and Cosmetics - Indonesian Council of Ulama	*Promotion and Business*	*2022-2026*

STAFF HANDBOOK

Name	***Dr. Ir. Tri Wardani Widowati, M.P.***		
Position	*Teaching Area*	*Food Microbiology and Fermentation*	
	Designation	*Undergraduate Program*	
Academic career	*Doctorate (Agricultural Industry Technology)*	*Post-Graduate Universitas Sriwijaya*	*2014*
	Master Program (Food Science and Technology)	*Gadjah Mada University*	*1997*
	Undergraduate Degree (Agricultural Product Processing)	*Gadjah Mada University*	*1986*
Employment	*Position: Lecturer*	*Employer: Universitas Sriwijaya*	*Period: 1992 - now*
Research and development projects over the last 5 years	*1. Chemical, Antioxidant and Antimicrobial Characterization of Mangrove (Avicenia Sp) Leaf Extract From Tanjung Api-Api South Sumatra And Its Utilization As A Natural Preservative For Food Products (Leader) - 2018* *2. Modified Purple Sweet Potato Starch (Ipomoea batatas.L) With Ultrasonication As Complementary Food for Breast Milk (Member) - 2019* *3. Maintaining Lactic Acid Bacteria Population during Processing of Fermented Food Products (Member) - 2020* *4. Manufacture and characterization of eggshell nanocalcium powder and its application as fortification of green bean germination drink (Vigna radiate) (member) - 2021* *5. Technology for Reducing Total Sugar Levels in Fruit by Non-Destructively method – (member) - 2022*		
Industry colla-borations over the last 5 years	---		
Patents and proprietary rights	*Title*		*Year*
	1. Method of Modifying Tapioca to Reduce Elasticity of Starch Gel. (registered patent No. S00202008565)(Team member)		*2020*
	2. Salting Egg Process by Using Microwave in Salt Solution. (registered patent No. S00202008560) (Team member)		*2020*
Important publications over the last 5 years	*1. Malahayati, N., Widowati, T.W., Alsoyuna, N.S. 2021. The Effect of Extraction Time on the Physicochemical Characteristics of Nanocalcium Powder from Chicken and Duck Eggshells. Potravinarstvo Slovak Journal of Food Science, 15: 712-722.*		
	*2. Riani, I.G., Malahayati, N., **Widowati, T.W.**, Syafutri, M.I. 2020. Physical Characteristic of Purple Sweet Potato (Ipomoea batatas L.) Modified Starch with Ultrasonication Method. Scholars Journal of Engineering and Technology, 8(4): 59-65.*		
	3. Malahayati, N., Widowati, T.W., Febrianti, A. 2020. Characterization of Curcumin Crude Extract from White Turmeric (Kaemferia rotunda L.) and Yellow Turmeric (Curcuma domestica Val.). agriTECH, 41(2):134-144.		
	*4. Pambayun, R., Putri, A., Yuda, M.T., Dewi, S.R.P., **Widowati, T.W.**, Santoso, B. 2019. Effect of Chewing Marshmallow Contain ing Betel Chew In Reducing Streptococcus mutans and Plaque Index On Children. Asian Journal of Pharmaceutical and Clinical Research., 12 (10): 1-4*		
	*5. Cucikodana, Y., Malahayati, N., **Widowati, T.W**. 2019. Phytochemical Content, Antioxidant and Antibacterial Activity of Mangrove (Avicenna marina) Leaves Extract. International Journal of Recent Scientific Research, 10(07(B)): 33403-33406*		
	6. Wasiyati, A., Pratama, F., Widowati, T. 2018. Physical And Chemical Properties Of Salted Egg With Addition Of Coriander Seed Extract (Coriandrum sativum L.). International Journal Of Recent Scientific Research, 9(12-B):29878-29880		
	*7. Pambayun, R., Utami, D.P., Santoso, B., **Widowati, T.W.**, Dewi, S.R.P. 2018. Antiseptic Effect of Betel Quid Extract on Lip Mucosal Wound of male Wistar (Rattus novergicus) Rats. Journal of International Dental and Medical Research, 11(2): 621-627*		
Activities in specialist bodies over the last 5 years	*Organisation*	*Role*	*Period*
	Association of Indonesian Food Technology Experts	*Member*	*2005-now*