





Name	Prof. Ir. Filli Pratama, M.S					
Position		hemistry				
		graduate Program				
Academic	Doctorate (Food Science	University of Western Sydney, Au	stralia 2	2001		
career	and Technology)		-tu-lin d	007		
	Master Program (Food	University of Western Sydney, Au	stralia 1	.997		
	Science and Technology)	Liniumaitan Cainiimun Franklin of		000		
	Undergraduate Degree	Universitas Sriwijaya, Faculty of		.989		
	(Agricultural Product Technology)	Agriculture, Agricultural Technolo Department	ygy			
Employment	Position:	Employer:	Period:			
Employment	Lecturer	Universitas Sriwijaya	1992-n			
Research and	Name of project or researc		1552-11	010		
development projects		itment to enhance pigmented rice c	s functional foor	ls Funr		
over the last 5 years	by Universitas Sriwijay		sjunctionaljood	<i>is. i unu</i>		
over the last 5 years		embang Traditional Foods: Impro	wement of Tex	tural c		
		of pempek. Funded by Universitas S				
		ction of Total Sugars in Pineapple (A				
		eatment. Funded by Universitas Sriv		.,		
Industry collaborations						
over the last 5 years	-					
Patents and proprietary		Title		/ear		
rights						
lights	1. Method of Processing	kers 2	2017			
	(registered patent No.		2018			
		2. Method of Modifying Brown Rice by Using Microwave. (registered patent No. SID201808395)				
	3. Method of Modifying 1	t. 2	2019			
	(registered patent No.					
	4. Salting Egg Process by	2	2020			
		(registered patent No. S00202008560) Method of Modifying Tapioca to Reduce Elasticity of Starch Gel.				
			in Gei. 2	2020		
	(registered patent No.	soo202008565) ss of Reducing the Total Sugars Cor	atont	2021		
		comosus)(registered patent No.	item 2	2021		
	S00202111284)	omosus)(registered patent No.				
Important publications	· · · · ·	man F. Dizal C. Fadhallah F.C.)amai 4 4 2021	Qualit		
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-					
over the last o years		de (HPCD) at Subcritical and Superc				
	Food Quality, 2021,Art		inital states. JOU	i nui Uj		
	-	ama, F ., Saputra, D., Wijaya, A. 202	20 Shelf Life of T	pmnoh		
	-	percritical Carbon Dioxide. Slovak J		-		
	(351-357).					
		M.E. 2019. Effect of Autoclaving-Co	oling on the Phys	sical		
		ture and Starch Hydrolysis of Milled				
	-					
	of Food Science and Technology, 11(1): 83-93. 4. Pratama, F. , Parwiyanti.2018. Impact of dry- and hydro-thermal treatments on					
	4. Pratama, F. , Parwiyanti.2018. Impact of ary- and hydro-thermal treatments on swelling power, water absorption and water solubility on red-rice flours.					
		ng International: CIGR Journal, 20(3	-			
		a, F ., Malahayati, N., Hamzah, B. 2		Aodifier		
		Noisture Treatment and Autoclavir		-		
	_	Research, 6 (6): 2111-2114.	y cooming. miterr			
Activities in specialist	Organisation	Role	Period			
bodies over the last 5	_			,		
years	Association of Indonesian Food Technology Experts	Member	2005-now	,		





Name	Dr. Budi Santoso, S.TP., M	I.Si.					
Position	Teaching Area	Food Process	sing				
	Designation	Undergradua	ate Program				
Academic	Doctorate (Food Industrial	Technology)	Post-Graduate, Universitas Sriwijaya	2011			
career	Master Program (Agroind	ustry)	Post-Graduate, Universitas Sriwijaya	2004			
	Undergraduate Degree (A	gricultural	Universitas Sriwijaya, Faculty of	1998			
	Product Technology)		Agriculture, Agricultural Technology				
			Department				
Employm	ent Position:		Employer:	Period:			
	Lecturer		Universitas Sriwijaya	2002-nov			
Research	and 1. The Addition of Ga	1. The Addition of Gambier-Catechin Extract into the Instant Coffee Pa		r (funded b			
developm							
projects o			e Addition of Natural Functional Compour	nds (funded b			
the last 5	Universitas Sriwijaya,						
years		-	l Packaging (funded by Universitas Sriwija				
			ffee (Coffea canephora) dan Gambier (U	ncaria gamb			
	Roxb.) (funded by Uni	versitas Sriwijaya	a, 2018).				
Industry collaboratio	ns						
over the las	-						
years							
Patents a	nd	Tit	le	Year			
proprieta	Y 1. Technology for proce	ssing instant an	tioxidant based-green coffee (registered	d 2021			
rights	patent no. P00202108	patent no. P00202108740)					
	2. Technology for process	2. Technology for processing gambier-coffee (registered patent no. P002022					
	3. Technology for process	sing betel nut jell	y (registered patent no. P00202108738)	2021			
			based-edible film (registered patent no	. 2020			
	PO0202008816)	5					
	5. Method for processing PO0202008817)	bio-active canno	a starch edible film (registered patent no	. 2020			
	,	ok Cutter (grante	ed patent no. IDS000002883)	2020			
			ed patent no. ID2000060107)	2020			
		10	• •				
	8. Processing of antibac (granted patent no. ID		n with the addition of gambier extrac	t 2018			
		,	Pangawikan, A.D. 2022. Phenol compoun	d contont an			
Importan			. .				
publication over the l		y gunuru ieuj pi	roduct (Aquilaria malaccensis). Bioscienc	e Journal, 30			
5 years		A Drivanta C	Hermanto, H. 2021. The role of gambier f	iltrate and			
S years	-	-	tarch basedfunctional edible film. Potravi				
	Slovak Journal of Food	-		1015170			
			iyanto, G., Hermanto, Syaiful, F. 2021. Fu	nctional			
	-		ilm through addition of gambier and bay l				
	Current Nutrition & For						
			ermanto, Sugito. 2019. Utilization of Uncc	iria aamhir			
			ve edible films based on corn starch. Food				
	technology, 39(4): 837	-					
			ambayun, R. 2019. The effect of eel's prot	ein extract o			
			rosslinked modified canna starch. Internat				
	research Journal, 26(1)		essance monjee cuma starta, interna				
Activities		. 101 103.	Role Peri	od			
specialist		Food					
bodies ov	Association of Indonesian	r00a	Member 2015-	now			
the last 5	er Technology Experts						
years							
years							





	Name	Ir. Nura Malahayati M.Sc., P	h.D.			
	Position	Teaching Area		nd Nutrition		
S		Designation		graduate Program		
	Academic	Doctorate (Food Sciences)		Universiti Putra Malaysia	2013	
	career	Master Program (Nutrition)		Mississippi State University	1992	
_		Undergraduate Degree		Bogor Agricultural University, Indonesia	1985	
		(Community Nutrition and Fa	mily			
		Resources)				
	Employment	Position:		Employer:	Period:	
Α		Lecturer		Universitas Sriwijaya	1987-now	
	Research and	1. Process and characteriz	ation oj	f nano-calcium eggshell and its applica	tion for fortifying	
	development	germinate mungbean drii				
	projects over	2. Ultrasonic modification o	f purple	sweet potato (Ipomoea batatas L.) starch	as complementary	
F	the last 5	food for breast milk (2020	-			
	years			of local rice based instant Laksa substitut	ed with cold water	
		soluble tuber starch (2018				
F		_	nd colla <u>c</u>	gen as raw materials for anti-inflammator	y and anti-arthritis	
		joint nutrition (2017).				
	Industry collaborations					
	over the last 5	-				
	years					
	Patents and					
H	proprietary rights					
	Important	1. Malahayati, N., Widowat	i, T.W.,	Alsoyuna, N.S. 2021. The Effect of Extra	action Time on the	
	publications	Physicochemical Characte	ristics o	f Nanocalcium Powder from Chicken ar	nd Duck Eggshells.	
	over the last	Potravinarstvo Slovak Journ	nal of Fo	od Science, 15: 712-722.		
Α	5 years	2. Malahayati, N., Widowati,	, T.W., F	ebrianti, A. 2020. Characterization of Curc	umin Crude Extract	
			emferia	rotunda L.) and Yellow Turmeric (Curcun	na domestica Val.).	
		agriTECH, 41(2):134-144.				
N		-		nmad, K., Karim, R. 2020. Fortification of		
				uation, and Enhancement of Vitamin A	Intakes. Journal of	
				gy, 66 (supplement): \$179-\$183.		
				niko, H. 2020. Physical, Chemical, and Ser	nsory Attributes of	
D				gan dan Agroindustri, 8(1): 19-28.		
				/idowati, T.W. 2019. Phytochemical Conte		
		, ,	5	e (Avicenna marina) Leaves Extract. Inter	national Journal of	
B		Recent Scientific Research,				
		• · · · · ·	-	ebrianti, A. 2018.Total Phenolic, Antioxidar		
		-	-	Kunci Pepet (Kaempferia rotunda L.). R	esearch Journal of	
				emical Sciences, 9(3): 129-134. mad, K., Karim, R. 2017. The Effect of Pro	accing Mathad an	
0		• • • • • •		d Fortificant Retention. Interantional Jo	•	
		Nutritional Science, 4(2): 1-	-	a Fortificant Retention. Interantional 50	unui oj roou unu	
	Activities in	Organisation	-0	Role	Period	
0	specialist	_	- ciot: ·			
	bodies over	Nutrition and Food Experts So	Sciety	Member 2	005-now	
	the last 5	of Indonesia	ad			
	years	Association of Indonesian Foo	Ju			
K	,	Technology Experts				
		l				







Name	Prof. Ir. Basuni Hamzah, M.Sc., Ph.D.						
Position	Teaching Area	Food Ir	ndustrial Engineering				
	Designation	Underg	ndergraduate Program				
Academic	Doctorate		University of Kentucky (USA		1990		
career	Master Program		University of Kentucky (USA	-	1987		
	Undergraduate De	egree	Bogor Agricultural Universit	ty, Indonesia	1978		
Employment	Position:		Employer:		Period:		
	Lecturer		Universitas Sriwijaya		1980-now		
Research and			Cultures for Buffalo Milk Moz		es.		
development projects		2. Research on Buffalo Cultures for Milk Cheddar Cheeses.					
over the last 5 years			te Research Bar Made from B				
			te Bar Made from Gulo Puan.				
	5. Resaerch on	Spread (Cottage Cheese Made from B	uffalo Milk.			
	_						
Industry collaborations	Head of Team Me	mbers, F	esearch Collaboration betwe	en Universita	s Sriwijaya and		
over the last 5 years	Mannheim Univer	sity of A	oplied Sciences (3 years)				
Patents and proprietary							
rights							
Important publications			B . 2022. The Traditional Local				
over the last 5 years			ional Journal of Science and I				
	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.						
	<i>Alimentare</i> , 24(1): 1-30. <i>3. Riswandi, Abrar, A., Wijaya, A., Hamzah, B. 2021. The effect of supplementation</i>						
			oil sludge and yeast in kump				
			as methane concentration in	-			
			gineering Information Techno				
			Imsya, A., Sandi, S., Hamzal				
	Saccharomyces cerevisiae and Aspergillus oryzae supplementation in swan Roughage Haylage-based rations on in vitro rumen fermentation characteristi						
	and methane gas emission. Advances in Animal and Veterinary Sciences, 9(8						
	1143-1149.						
	5. Riswandi, A	li, A.I.M.	, Imsya, A., Abrar, A., Saha	ra, E., Hamzo	ah, B ., Supriadi,		
			ical and chemical quality of b		-		
	-	-	nted with water mimosa (Ne				
			ironmental Sciences 810, 1-7	-	-		
		6. (Book) Fermentation Technology in Cheese Processing Industry. Unsri Press. 2022					
	ISBN: 978-6.	23-399-0	065-4.				
	7. (Book) Milk Processing and Its Quality Processed from Ruminants (buffalo, cow						
			sri Press. 2022. ISBN: 978-62	-	גוונא נטעוןעוט, נט		
	your unu cui	neij. ons	1111C33. 2022. IJDIN. 3/0-02	5-555-040-0			
			1		<u> </u>		
A	Orrestanti		Dele				
	Organisatio	on	Role		Period		
Activities in specialist bodies over the last 5	Organisatic	on	Role		Period		
	Organisatic	on	Role		Period		
bodies over the last 5	Organisatic	on	Role		Period		
bodies over the last 5	Organisatic	on	Role		Perioa		





	Name	Dr. Merynda Indriya	ani Syafu	tri, S.TP., M.Si.		
	Position	Teaching Area		nd Nutrition		
S		Designation	Underg	graduate Program		
	Academic	Doctorate (Agricultu		Post-Graduate, Universitas	2017	
	career	Industry Technology	1)	Sriwijaya		
T		Master Program (Community Nutrition and Family Resources)		Bogor Agricultural university,	, 2008	
				Indonesia		
					(2002	
		Undergraduate Degree (Agricultural Product		Universitas Sriwijaya, Faculty	of 2003	
A		Technology)		Agriculture, Agricultural Technology Department		
	Employment	Position:		Employer:	Period:	
	Employment	Lecturer		Universitas Sriwijaya	2003-now	
F	Research and		racteriza	tion of nano-calcium eggshell		
	development projects			nungbean drink (Vigna radiate		
	over the last 5 years			ce Flour with Heat Moistu		
-		Autoclaving-Coo				
F		3. Physicochemica	l Charac	teristics of Red Rice Flour	with Variations in	
				Time, and Different Milling Me		
				lour (Red Beans and Soy Bean	s) as an Alternative	
				pe 2 Diabetes Mellitus (2018)		
			-	rch (Metroxylon sago) with Co	_	
H		Moisture Treatn	nent (HM	T) and Autoclaving-Cooling M	ethods (2017)	
	Industry collaborations over					
	the last 5 years	-				
Λ	Patents and			Title	Year	
A	proprietary rights		10: 0			
	proprietary rights	1. Method of Milled Milled Rice.	d Rice Pro	ocessing into Low Glycemic Inc	lex 2018	
			Soakina	and Fermentation Method to	2021	
Ν		-	-	CN) and Increase Protein of	2021	
		Rubber Seed Flor				
	Important			F., Syaiful, F., Sari, R.A., Sriut	ami. O. Pusvita. D.	
	publications over the			ture treatment on physicochen		
	last 5 years			ty. Jurnal Pangan, 30(3): 175-1		
		2. Riani, I.G., Mala	ihayati, I	N., Widowati, T.W., Syafutri,	M.I . 2020. Physical	
		Characteristic of	[•] Purple S	weet Potato (Ipomoea batata	s L.) Modified Starch	
B				1ethod. Scholars Journal og	f Engineering and	
		Technology, 8(4)				
		-	-	1.1 . 2019. Effect of Autoclav		
0				ostructure and Starch Hydro		
			-	od Science and Technology, 11		
				F., Malahayati, N., Hamzah ed Bangka Sago Starch. India	-	
0		Products and Re			n sournur oj Nuturul	
U				F., Malahayati, N., Hamzah,	B 2017 Profiles of	
				by Heat Moisture Treatmen		
				irnal of Science and Technolog	-	
K	Activities in specialist	Organisation		Role	Period	
	bodies over the last 5					
	years	Association of Indon Food Technology Ex		Member	2008-now	
		Nutrition and Food	-	Member	2016-now	
		Society of Indonesia				





Name	Dr. Ir. Parwiyan						
Position	Teaching Area	Food I	Microbiologi and Processing				
	Designation	Under	rgraduate Program				
Academic	Doctorate		Post-Graduate, Universitas Sriwijaya	2016			
career	(Agricultural Ind	ustry					
	Technology)						
	Master Program		University of Gadjah Mada	1993			
	(Food Science and						
	Technology)		University of Cardiah Mada	1004			
	Undergraduate Degree (Agricult	ural	University of Gadjah Mada	1984			
	Product Processi						
Employment	Position:	ny)	Employer:	Period:			
Employment	Lecturer		Universitas Sriwijaya	r choù.			
Research and		tion of	Coconut Milk Skim Processing from	Virain Coconut y			
development projects	-	-	e into Nata de coco in an Effort to Su	-			
over the last 5 years							
	Program and value added. 2021. 2. Development of Fish Crackers Puffed by Using Microwave Oven.						
	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	1. Verawati, M.	., Lidias	ari, E., Parwiyanti, Syaiful, F. 2020. Na	ta De Coco			
publications over the	Processing in	n Tanjui	ng Pering Village, North Inderalaya Dis	trict, Ogan Ilir			
last 5 years	Regency. AP	TEKMA.	S, 3(1): 28-33.				
	2. Pratama, F., Parwiyanti. 2018. Impact of dry- and hydro-thermal treatmen						
	on swelling power, water absorption and water solubility on red-rice flour						
	Agricultural Engineering International: CIGR Journal, 20(3): 227-232.						
	3. Parwiyanti, Pratama, F., Wijaya, A., Malahayati, N. 2018. Characteristics oj						
		bread n	nade from modified canna starch. Ag	ritech, 38(3): 33			
	344.						
Activities in specialist	Organisatio	on	Role	Period			
Activities in specialist bodies over the last 5		on					
•	Organisation Association of Indonesian Food			Period 2005-now			





Name	Hermanto, S.TP., M.Si.						
Position	Teaching Area	Food S	Science and Technology				
	Designation	Under	graduate Program				
Academic	Doctorate		-				
career	Master Program		Post-Graduate, Universitas		2013		
	(Agroindustry)		Sriwijaya				
	Undergraduate		Universitas Sriwijaya, Facult	y of	1994		
	Degree (Agricult	ural	Agriculture, Agricultural Tec	hnology			
	Product Technol	ogy))	Department				
Employment	Position:		Employer:		Period:		
	Lecturer		Universitas Sriwijaya		2001-now		
Research and development projects over the last 5 years	Fruit (Nypa (funded by U 2. Canna Starc	 Analysis of Fiber and Antioxidant Content at Various Levels of Maturity Nip Fruit (Nypa fruticans Wurmb) as a Potential Source of Functional Fo (funded by University of Sriwjaya, 2019). 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	gambier filtr basedfunctic 15: 869-876.	ate and onal edil	, D.A., Priyanto, G., Hermanto red palm oil in the formation ble film. Potravinarstvo Slovak	of canna s Journal o	starch f Food Sciences,		
	2. Santoso, B., Dwiyanti, R., Wijaya, A., Priyanto, G., Hermanto, Syaiful, F.						
			practeristics improvement of e	-	-		
		addition of gambier and bay leaf extract. Current Nutrition & Food Science					
	 17(8):876-882. 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	Organisatio	on	Role		Period		
bodies over the last 5	Association of		Member	20)15-now		
years	Indonesian Food	,					
	Technology Expe						





Name	Dr.rer.nat Ir. A	gus Wija	aya, M.Si.				
Position	Teaching	Food m	icrobiology, Fermentation Tec	hnology, E	Biochemistry,		
	Area	Food Bi	otechnology				
	Designation	Underg	raduate Program				
Academic	Doctorate (Foo	d	Karlsruher Institut fuer		2003		
career	Microbiology)		Technologie, Karlsruhe, Gerr	many			
	Master Progra	т	Universitas Gadjah Mada		1997		
	(Biotechnology		Yogyakarta, Indonesia				
	Undergraduate	2	Universitas Sriwijaya, Facult	y of	1991		
	Degree (Agricu		Agriculture, Agricultural	, ,			
	Product Techno		Technology Department				
Employment	Position:	577	Employer:	Pe	eriod:		
	Lecturer		Universitas Sriwijaya		993-now		
Research and		a lactic d	icid bacteria population in pro				
development projects		-	m South Sumatera (2020-2022		igenous		
over the last 5 years			istics of lactic acid bacteria iso		indiaenous		
over the last 5 years			m South Sumatera (2017-2018	-	margenous		
			ristics of lactic acid bacteria i	,	m		
			red food from South Sumatera				
	4. Virulence trait of candidate probiotic bacteria bacteria isolated from indigenous fermented food from South Sumatera (2017-2018).						
	margenous	Jennen		12017-20.	10).		
Industry collaborations							
over the last 5 years	-						
Datants and propriatory							
Patents and proprietary							
rights							
mportant publications	1. Budi Santos	so, Reni I	Dwiyanti, Agus Wijaya , Gatot	Priyanto,	Hermanto a		
over the last 5 years	Friska Syai	iful. 202	1. Functional Characteristics	Improven	nent of Edi		
	Film throug	gh Addit	ion of Gambier and Bay Leaf	Extract. Cu	ırr. Nutr. Fo		
	Sci., 17, 87	6-882. D	OI: 10.2174/15734013176662	210618143	8215		
			ratama, F., Saputra, D., Wija				
			with Sub-Supercritical Carbor				
	Sci., 14 (35						
		Pambayun Rindit. Physicochemical properties of cassava (Manih					
				-			
	esculenta) tapai fermented by aeration. 2019. World J. Adv. Res. Rev 04(02):112-116.						
	0//021.112	-116					
			a A and Malahawati N	2017 0	il nactina -		
	4. Pratama, F	., Wijay	a, A . and Malahayati, N. 2	-			
	4. Pratama, F ganyong t	., Wijay termodif	ikasi dengan heat moistur	e treatme	ent dan g		
	4. Pratama, F ganyong t xanthan ur	., Wijay termodif		e treatme	ent dan g		
	4. Pratama, F ganyong t xanthan ur 185-192.	E., Wijay termodif ntuk prod	ikasi dengan heat moistur duk roti. Jurnal Teknologi dan	e treatme Industri P	ent dan gi angan, 27(2		
	 4. Pratama, F ganyong t xanthan ur 185-192. 5. Effendi, E., 	E., Wijay termodif ntuk proc Hamza	ikasi dengan heat moistur duk roti. Jurnal Teknologi dan h, B., Wijaya, A., Indrajaya	e treatme Industri P , T., Pam	ent dan g angan, 27(2 bayun, R. a		
	 Pratama, F ganyong t xanthan ur 185-192. Effendi, E., Bastari, F 	E., Wijay termodif ntuk proc Hamza H. 2017	ikasi dengan heat moistur duk roti. Jurnal Teknologi dan h, B., Wijaya, A., Indrajaya 7. Analysis of amylase	e treatme Industri P , T., Pam inhibitor	ent dan g angan, 27(2 bayun, R. a content a		
	 Pratama, F ganyong t xanthan ur 185-192. Effendi, E., Bastari, F characteriz 	, Wijay termodif ntuk prod Hamza H. 2017 cations o	ikasi dengan heat moistur duk roti. Jurnal Teknologi dan h, B., Wijaya, A., Indrajaya 7. Analysis of amylase f cassava Adira-1 variety (Ma	e treatme Industri P , T., Pam inhibitor anihot esc	ent dan gu angan, 27(2 bayun, R. a content a		
	 Pratama, F ganyong t xanthan ur 185-192. Effendi, E., Bastari, F characteriz 	, Wijay termodif ntuk prod Hamza H. 2017 cations o	ikasi dengan heat moistur duk roti. Jurnal Teknologi dan h, B., Wijaya, A., Indrajaya 7. Analysis of amylase	e treatme Industri P , T., Pam inhibitor anihot esc	ent dan gu angan, 27(2 bayun, R. a content a		
Activities in specialist	 Pratama, F ganyong t xanthan ur 185-192. Effendi, E., Bastari, F characteriz 	., Wijay termodif ntuk prod Hamza H. 2017 tations o al food.	ikasi dengan heat moistur duk roti. Jurnal Teknologi dan h, B., Wijaya, A., Indrajaya 7. Analysis of amylase f cassava Adira-1 variety (Ma	e treatme Industri P , T., Pam inhibitor anihot esc 101.	ent dan gu angan, 27(2 bayun, R. a content a		
Activities in specialist bodies over the last 5	 4. Pratama, F ganyong t xanthan ur 185-192. 5. Effendi, E., Bastari, F characteriz as function Organisatio 	., Wijay termodif ntuk prod Hamza H. 2017 tations o al food.	ikasi dengan heat moistur duk roti. Jurnal Teknologi dan h, B., Wijaya, A., Indrajaya 7. Analysis of amylase f cassava Adira-1 variety (Ma Intl. J. Sci. Eng. Res., 5(5): 90-	e treatme Industri P , T., Pam inhibitor anihot esc 101. Per	ent dan gu angan, 27(2 bayun, R. a content a ulenta Cran		
-	 4. Pratama, F ganyong t xanthan ur 185-192. 5. Effendi, E., Bastari, F characteriz as function 	E., Wijay termodif ntuk prod Hamza H. 2017 tations o hal food.	ikasi dengan heat moistur duk roti. Jurnal Teknologi dan h, B., Wijaya, A., Indrajaya 7. Analysis of amylase f cassava Adira-1 variety (Ma Intl. J. Sci. Eng. Res., 5(5): 90- Role	e treatme Industri P , T., Pam inhibitor anihot esc 101. Per	ent dan gu angan, 27(2 bayun, R. a content a ulenta Cran		
bodies over the last 5	 4. Pratama, F ganyong t xanthan ur 185-192. 5. Effendi, E., Bastari, F characteriz as function Organisatic Association of 	Hamza Hamza Hamza H. 2017 A. 2	ikasi dengan heat moistur duk roti. Jurnal Teknologi dan h, B., Wijaya, A., Indrajaya 7. Analysis of amylase f cassava Adira-1 variety (Ma Intl. J. Sci. Eng. Res., 5(5): 90- Role	e treatme Industri P , T., Pam inhibitor anihot esc 101. Per	ent dan gu angan, 27(2 bayun, R. a content a ulenta Cran		





Name	Dr. Ir. Kiki Yuliat	i, M.Sc.				
Position	Teaching Area	Agroind	dustry			
	Designation	Underg	ıraduate Program			
Academic career	Doctorate (Agric Industrial Techno		Bogor Agricultural University, Indonesia	2001		
	Master Program Science)	(Food	North Carolina State University	1992		
	Undergraduate L (Agricultural Scie	•	Bogor Agricultural University, Indonesia	1986		
Employment	Position:		Employer:	Period:		
	Lecturer		Universitas Sriwijaya	1988-now		
Research and development projects over the last 5 years	 Effect of Temperature and Heating Time on Chemical and Prox Characteristics of Laksan Sauce as a Palembang Traditional Food. The Changes of Water and Free-Fatty Acid Contents in of Palm Kern during Storage. Characteristics of Green Coffee Robust at Different Level of Maturity. 					
Industry collaborations over the last 5 years	-					
Patents and			Title	Year		
proprietary rights						
Important	 Yuliati, K., Hamzah, B. 2022. The Traditional Local Product Gul Chocolate Bar Making. International Journal of Science and Resea 11(2): 469-471. Santoso, B., Anggraini, N., Yuliati, K., Pangawikan, A.D. 202 					
publications over the last 5 years	11(2): 469-4	71.		•		
•	11(2): 469-4 2. Santoso, B.,	71. Anggra		A.D. 2022. Pher		
•	11(2): 469-4 2. Santoso, B., compound	71. Anggra content	iini, N., Yuliati, K ., Pangawikan,	A.D. 2022. Phei aharu leaf produ		
•	11(2): 469-4 2. Santoso, B., compound (Aquilaria m 3. Yuliati, K ., H	71. Anggra content alaccens lamzah, l ry busine.	iini, N., Yuliati, K ., Pangawikan, and antibacterial activity of go is). Bioscience Journal, 38, e38009: R.S., Hamzah, B. 2021. Feasibility st ss – the case of gulo puan industrie	A.D. 2022. Pher aharu leaf produ 1-7. udy on indigenou		
•	 11(2): 469-4 Santoso, B., compound (Aquilaria m. Yuliati, K., H confectioner 	71. Anggra content alaccens lamzah, l ry busine. 24(1): 1	iini, N., Yuliati, K ., Pangawikan, and antibacterial activity of go is). Bioscience Journal, 38, e38009: R.S., Hamzah, B. 2021. Feasibility st ss – the case of gulo puan industrie	A.D. 2022. Pher aharu leaf produ 1-7. udy on indigenou		





Name		Dr. Ir. Gatot Pri			11		
Position		Teaching Area		rocess Engineering			
		Designation	Undergraduate P	rogram			
Academic career	2	Doctorate (Food Science / Kinetic Bogor Agricultural University, Indones Analysis)					
		Master Program (and Mass Transfe	Food Science / Heat r)	Bogor Agricultural University, Indonesia	1992		
		Undergraduate De Product Technolog	egree (Agricultural gy)	Bogor Agricultural University, Indonesia	1983		
Employm	ent	Position: Lecturer		Employer: Universias Sriwijaya	Period: 1984-nov		
	and Ient projects ast 5 years	 The Addition of Gambier-Catechin Extract into the Instant Coffee Power funded by Universias Sriwijaya, 2021; Research team member) Processing of nonalkoholic cassava tapai by partial fermentation (Competine Universias Sriwijaya, 2019-2020; Research Team Leader). Canna Starch based Edible Film with the Addition of Natural Function (Competitive funded by Universias Sriwijaya, 2019-2020; Research team 14. Corn Starch Based-Edible Film for Food Packaging (Competitive funded Sriwjaya, 2018; Research team member). 					
Industry co	llaborations ist 5 years	-					
Patents a			1	- Title	Year		
proprieta	ry rights	•,					
		2. Technology for processing gambier-coffee (registered patent no. P00202108737; inventor team member)					
		3. Technology for processing antioxidant based-edible film (registered patent no. PO0202008816; inventor team member)					
-	_	patent no. P	00202008817; inve	e canna starch edible film (registered entor team member)	2020		
Importan publicatio last 5 yea	ons over the	 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. 					
		Functional cho and bay leaf e	aracteristics improv xtract. Current Nut	ra, A., Priyanto, G ., Hermanto, Syaifu rement of edible film through addition rition & Food Science, 17(8):876-882.	of gambie		
		compound ad edible film. Fo 4. Rahmawati, L	dition on mechanic od Science and Tec ., Saputra, D., Sahi	anto, G., Hermanto. 2021. Effect of na al and functional properties of canna s hnology, Dec. 2021, 1-6. im, K., Priyanto, G . 2020. Optimization	tarch base		
		 Drying Condition for Whole Duku Fruit Using Response Surface Methodolo Potravinarstvo Slovak Journal of Food Sciences, 14 (1): 292-299. 5. Rahmawati, L., Saputra, D., Sahim, K., Priyanto, G. 2019. The Effect of Infran 					
		Drying to The Mirostructural Structure and Texture of Whole Duku Intact Skin Mean of Scanning Electron Miccroscopy (SEM) Technique. Potravinarstvo Slov					
		6. Supriyadi, A., and Developr	ment Strategy of I	162-465. to, G ., Pambayun, R., Oswari, L. D. 201 Pempek – A Specialty Traditional Foc rstvo Slovak Journal of Food Sciences,	od of Sout		
202540560577	in specialist	Orgai	nisation	Role	Period		
bodies ov years	er the last 5	1. Association of Ina Technology Exper		 Head of Profession Development, PATPI National Organization Board Head/Coordinator of Product Development Department, PATPI Regional Organization Board. 	2015-2019 2020-2026		
		2. Food and Nutritic (Pergizi-Pangan I	-	Member	2021-2025		





Name	Friska Syaiful, S.	<u>ТР.,</u> М.	Si.				
Position	Teaching Area	Food I	Processing				
	Designation	Under	Indergraduate Program				
Academic	Doctorate		-				
career	Master Program		Bogor Agricultural University,	2010			
	(Food Science)		Indonesia				
	Undergraduate		Universitas Sriwijaya, Faculty of	1997			
	Degree (Agricult		Agriculture, Agricultural Technolog	gy			
	Product Technol	ogy)	Department				
Employment	Position:		Employer:	Period:			
	Lecturer		Universitas Sriwijaya	2002-now			
Research and			erization of nano-calcium eggshell a				
development projects			mungbean drink (Vigna radiate) (20				
over the last 5 years	-	-	ed Rice Flour with Heat Moist	ire Treatment an			
	-	-	Methods (2020).				
		-	ungtional Drinks from Pineapple	Juice and Turmer			
			ability During Storage (2019)	with Variations :			
			aracteristics of Red Rice Flour				
			ying Time, and Different Milling Me				
	-	5. Tortilla from Composite Flour (Red Beans and Soy Beans) as an Alternative					
	-	-	h Type 2 Diabetes Mellitus (2018)				
			Cream with Additional o Red Beans	as a Source of Fiber			
	and Protein (2	2018).					
Inductor							
Industry							
collaborations over							
collaborations over	-						
the last 5 years	-						
the last 5 years Patents and	-						
the last 5 years Patents and proprietary rights	-	Prata	na E Suaiful E Sari P.A. Sriutam	i O Pusvita D 2021			
the last 5 years Patents and proprietary rights Important			ma, F., Syaiful, F ., Sari, R.A., Sriutam				
the last 5 years Patents and proprietary rights Important publications over the	Effect of he	at moi	sture treatment on physicochemic	al characteristics o			
the last 5 years Patents and proprietary rights Important	Effect of he modified rea	at moi: Frice va	sture treatment on physicochemic riety. Jurnal Pangan, 30(3): 175-185	al characteristics c			
the last 5 years Patents and proprietary rights Important publications over the	Effect of he modified rea 2. Santoso, B.,	at moi. Frice va Dwiyar	sture treatment on physicochemic riety. Jurnal Pangan, 30(3): 175-185 nti, R., Wijaya, A., Priyanto, G., He	al characteristics o ermanto., Syaiful, I			
the last 5 years Patents and proprietary rights Important publications over the	Effect of he modified rea 2. Santoso, B., 2021. Fun	at moi: <u>rice va</u> Dwiyar ctional	sture treatment on physicochemic riety. Jurnal Pangan, 30(3): 175-185 nti, R., Wijaya, A., Priyanto, G., He Characteristics Improvement of J	al characteristics c ermanto., Syaiful, l Edible Film Trough			
the last 5 years Patents and proprietary rights Important publications over the	Effect of he modified rea 2. Santoso, B., 2021. Fun Aditional of C	at moi <u>rice va</u> Dwiyar ctional Gambir	sture treatment on physicochemic riety. Jurnal Pangan, 30(3): 175-185 nti, R., Wijaya, A., Priyanto, G., He	al characteristics c ermanto., Syaiful, l Edible Film Trough			
the last 5 years Patents and proprietary rights Important publications over the	Effect of he modified rea 2. Santoso, B., 2021. Fun Aditional of 0 17: 876-882	at moi. <u>Trice va</u> Dwiyar ctional Gambir	sture treatment on physicochemic riety. Jurnal Pangan, 30(3): 175-185 nti, R., Wijaya, A., Priyanto, G., He Characteristics Improvement of and Bay Leaf Extract. Current Nutriti	al characteristics c ermanto., Syaiful, l Edible Film Trough on and Food Science			
the last 5 years Patents and proprietary rights Important publications over the	Effect of he modified rea 2. Santoso, B., 2021. Fun Aditional of C 17: 876-882 3. Malahayati,	at moi <u>I rice va</u> Dwiyar ctional Gambir N., Sya	sture treatment on physicochemic riety. Jurnal Pangan, 30(3): 175-185 nti, R., Wijaya, A., Priyanto, G., Ha Characteristics Improvement of and Bay Leaf Extract. Current Nutriti iful, F ., Sijatiko,. 2020. Physical, Ch	al characteristics o ermanto., Syaiful, I Edible Film Trough on and Food Science nemical, and Sensor			
the last 5 years Patents and proprietary rights Important publications over the	Effect of he modified rea 2. Santoso, B., 2021. Fun Aditional of C 17: 876-882 3. Malahayati,	at moi <u>I rice va</u> Dwiyar ctional Gambir N., Sya	sture treatment on physicochemic riety. Jurnal Pangan, 30(3): 175-185 nti, R., Wijaya, A., Priyanto, G., He Characteristics Improvement of and Bay Leaf Extract. Current Nutriti	al characteristics o ermanto., Syaiful, I Edible Film Trough on and Food Science nemical, and Sensor			
the last 5 years Patents and proprietary rights Important publications over the last 5 years	Effect of he modified rea 2. Santoso, B., 2021. Fun Aditional of C 17: 876-882 3. Malahayati, Attributes of 19-28.	at moi <u>Irice va</u> Dwiyai ctional Gambir N., Sya Bufallo	sture treatment on physicochemic riety. Jurnal Pangan, 30(3): 175-185 nti, R., Wijaya, A., Priyanto, G., Ha Characteristics Improvement of and Bay Leaf Extract. Current Nutriti iful, F ., Sijatiko,. 2020. Physical, Ch	al characteristics o ermanto., Syaiful, I Edible Film Trough fon and Food Science nemical, and Sensor In Agroindustri. 8(1,			
the last 5 years Patents and proprietary rights Important publications over the	Effect of he modified rea 2. Santoso, B., 2021. Fun Aditional of G 17: 876-882 3. Malahayati, Attributes of 19-28. Organisatio	at moi <u>Irice va</u> Dwiyai ctional Gambir N., Sya Bufallo	sture treatment on physicochemic riety. Jurnal Pangan, 30(3): 175-185 nti, R., Wijaya, A., Priyanto, G., He Characteristics Improvement of and Bay Leaf Extract. Current Nutriti iful, F ., Sijatiko,. 2020. Physical, Ch Milk Jelly Drinks. Jurnal Pangan do Role	al characteristics o ermanto., Syaiful, F Edible Film Trough on and Food Science memical, and Sensor an Agroindustri. 8(1) Period			
the last 5 years Patents and proprietary rights Important publications over the last 5 years Activities in specialist bodies over the last 5	Effect of he modified rea 2. Santoso, B., 2021. Fun Aditional of C 17: 876-882 3. Malahayati, Attributes of 19-28. Organisatic Association of	at moi: <u>rice va</u> Dwiyaı ctional Gambir N., Sya Bufallo	sture treatment on physicochemic riety. Jurnal Pangan, 30(3): 175-185 nti, R., Wijaya, A., Priyanto, G., Ha Characteristics Improvement of and Bay Leaf Extract. Current Nutriti iful, F ., Sijatiko,. 2020. Physical, Ch Milk Jelly Drinks. Jurnal Pangan do	al characteristics o ermanto., Syaiful, F Edible Film Trough on and Food Science nemical, and Sensor an Agroindustri. 8(1)			
the last 5 years Patents and proprietary rights Important publications over the last 5 years Activities in specialist	Effect of he modified rea 2. Santoso, B., 2021. Fun Aditional of 0 17: 876-882 3. Malahayati, Attributes of 19-28. Organisatio Association of Indonesian Food	at moi: <u>rice va</u> Dwiyar ctional Gambir N., Sya Bufallo	sture treatment on physicochemic riety. Jurnal Pangan, 30(3): 175-185 nti, R., Wijaya, A., Priyanto, G., He Characteristics Improvement of and Bay Leaf Extract. Current Nutriti iful, F ., Sijatiko,. 2020. Physical, Ch Milk Jelly Drinks. Jurnal Pangan do Role	al characteristics o ermanto., Syaiful, F Edible Film Trough on and Food Science memical, and Sensor an Agroindustri. 8(1) Period			
the last 5 years Patents and proprietary rights Important publications over the last 5 years Activities in specialist bodies over the last 5	Effect of he modified rea 2. Santoso, B., 2021. Fun Aditional of C 17: 876-882 3. Malahayati, Attributes of 19-28. Organisatic Association of	at moi: <u>rice va</u> Dwiyar ctional Gambir N., Sya Bufallo	sture treatment on physicochemic riety. Jurnal Pangan, 30(3): 175-185 nti, R., Wijaya, A., Priyanto, G., He Characteristics Improvement of and Bay Leaf Extract. Current Nutriti iful, F ., Sijatiko,. 2020. Physical, Ch Milk Jelly Drinks. Jurnal Pangan do Role	al characteristics of ermanto., Syaiful, F Edible Film Trough on and Food Science memical, and Sensor an Agroindustri. 8(1) Period			
the last 5 years Patents and proprietary rights Important publications over the last 5 years Activities in specialist bodies over the last 5	Effect of he modified rea 2. Santoso, B., 2021. Fun Aditional of 0 17: 876-882 3. Malahayati, Attributes of 19-28. Organisation Association of Indonesian Food Technology Expe	at moi rice va Dwiyar ctional Gambir N., Sya Bufallo	sture treatment on physicochemic riety. Jurnal Pangan, 30(3): 175-185 nti, R., Wijaya, A., Priyanto, G., He Characteristics Improvement of and Bay Leaf Extract. Current Nutriti iful, F ., Sijatiko,. 2020. Physical, Ch Milk Jelly Drinks. Jurnal Pangan do Role Member	al characteristics o ermanto., Syaiful, F Edible Film Trough on and Food Science memical, and Sensor in Agroindustri. 8(1) Period 2008-now			
the last 5 years Patents and proprietary rights Important publications over the last 5 years Activities in specialist bodies over the last 5	Effect of he modified rea 2. Santoso, B., 2021. Fun Aditional of G 17: 876-882 3. Malahayati, Attributes of 19-28. Organisation Association of Indonesian Food Technology Expension Nutrition and Fo	at moi: <u>rice va</u> Dwiyar ctional Gambir N., Sya Bufallo on	sture treatment on physicochemic riety. Jurnal Pangan, 30(3): 175-185 nti, R., Wijaya, A., Priyanto, G., He Characteristics Improvement of and Bay Leaf Extract. Current Nutriti iful, F ., Sijatiko,. 2020. Physical, Ch Milk Jelly Drinks. Jurnal Pangan do Role	al characteristics of ermanto., Syaiful, F Edible Film Trough on and Food Science memical, and Sensor an Agroindustri. 8(1) Period			
the last 5 years Patents and proprietary rights Important publications over the last 5 years Activities in specialist bodies over the last 5	Effect of he modified rea 2. Santoso, B., 2021. Fun Aditional of 0 17: 876-882 3. Malahayati, Attributes of 19-28. Organisation Association of Indonesian Food Technology Expe	at moi: <u>rice va</u> Dwiyar ctional Gambir N., Sya Bufallo on	sture treatment on physicochemic riety. Jurnal Pangan, 30(3): 175-185 nti, R., Wijaya, A., Priyanto, G., He Characteristics Improvement of and Bay Leaf Extract. Current Nutriti iful, F ., Sijatiko,. 2020. Physical, Ch Milk Jelly Drinks. Jurnal Pangan do Role Member	al characteristics of ermanto., Syaiful, F Edible Film Trough on and Food Science memical, and Sensor in Agroindustri. 8(1) Period 2008-now			





Name	Dr. Eka Lidiasari, S.TP., M.Si.					
Position	Teaching Area	Agroir	ndustry			
	Designation	Under	graduate Program			
Academic	Doctorate (Foc		Post-Graduate, Universitas	2012		
career	Industrial		Sriwijaya			
	Technology)					
	Master Progra	т	Post-Graduate, Universitas	2002		
	(Agroindustry)		Sriwijaya			
	Undergraduat		Universitasf Sriwijaya, Faculty of	1994		
	Degree (Agricu		Agriculture, Agricultural Technology			
	Product Techn	ology)	Department			
Employment	Position:		Employer:	Period:		
	Lecturer		Universitas Sriwijaya	2005-now		
Research and		-	Coconut Milk Skim Processing from V	-		
development projects			into Nata de coco in an Effort to Su	oport Zero Was		
over the last 5 years	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)					
	4. Stability of	Calciur	n Fortification on Pineapple Fruit Juice (2017)		
Industry collaborations						
over the last 5 years	-					
Patents and proprietary						
rights						
Important publications			liasari, E ., Parwiyanti , Syaiful, F. 2020. I			
over the last 5 years	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 O Calcium Fortification On Pineapple Juice Using Response Surface Method					
		-		•		
	internati	unui jõl	ırnal of Science and Research (IJSR), 6(6	9.1209-1304.		
Activities in specialist	Organisat	ion	Role	Period		
bodies over the last 5	Association of		Member 2	010-now		
years	Indonesian Foo					
	Technology Ex	perts				





	Name	Sugito, S.TP., M.S	i.					
_	Position							
				raduate Program				
	Academic	Doctorate						
_	career	Master Program (Food Science) Undergraduate Degree (Agricultural Product Technology)		gor Agricultural University Ionesia	, 201	10		
				iversitas Sriwijaya, Faculty riculture, Agricultural Tech partment	-)3		
	Employment	Position: Lecturer		nployer: iversitas Sriwijaya	Period: 2001-nov	w		
:	Research and development projects over the last 5 years	 Taste diversity through fermentation, addition of flavoring agent and safety test on cascara (funded by Universitas Sriwijaya, 2021). Identification of phytochemicals and application of fermentation in cascara processing (funded by Universitas Sriwijaya, 2021). Characterization, standardization and application of roasting technology in luwak coffee (funded by Universitas Sriwijaya, 2019). Antioxidant activity and retarding activity of alfa-amylase in gambier extract and its application for low glycemic index rice (funded by Universitas 						
	Industry collaborations over the last 5 years Patents and proprietary rights	Sriwijaya, 2017). -						
	Important publications over the last 5 years	 Rosidah, U., Sugito, Yuliati, K., Abdiansyah, Anggraini, F. 2021. Identification of phytochemical and antioxidant activity in functional drink of coffee peel by controllea fermentation (Proceeding in National Seminar Nasional of Lahan Suboptimal, October 20, 2021). 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). Modification of bika ambon with the addition of natural colorant of rosella (hisbiscus sabdariffa I.) (Majalah Ilmiah Sriwijaya, Volume XXXIII, No.18, Agustus 2020) 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	Organisatio • Association of Inc Food Technology	donesian	Role Member	Period 2016 - now			
	years	 Nutrition and Foc Society of Indone Indonesian Food 	od Experts sia and	Member	2020 - now			
		Beverage Founda Indonesian Assoc Functional and Nutraceutical Foo Activists Food Dru Cosmetic Assesson Indonesian Cound Ulama	iation of od ug and nent-	<i>Member</i> <i>Auditor</i>	2019 - now 2007 - now			





Name	Dr. Ir. Umi Rosidah, M.Si.						
Position	Teaching Area	Agroin	-				
	Designation	Under	graduate Program				
Academic career	Doctorate (Agroindustry)		Post-Graduate Universitas Sriwija	iya 2014			
	Master Program (Agro-Industrial Engineering)		Bogor Agricultural University, Indonesia	1990			
	Undergraduate L (Agro- Industrial Engineering)	5	Bogor Agricultural University, Indonesia	1984			
Employment	Position:		Employer:	Period:			
	Lecturer		Universitas Sriwijaya	1986-now			
Research and development projects over the last 5 years	 Non-destructive Technology for Decreasing Total Sugar Content in Fruit. Methods of decreasing Oxalate Calcium Content in Porang Starch. 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	 Rosidah, U., Sugito, Yuliati, K., Abdiansyah, Anggraini, F. 2021. Identification of phytochemical and antioxidant activity in functional drin of coffee peel by controlled fermentation (Proceeding in National Semina Nasional of Lahan Suboptimal, October 20, 2021). Identification of phytochemicals and application of fermentation in cascara processing (funded by Universitas Sriwijaya, 2021). Effect of humidity during enzymic process on characteristics of cascara from arabic and robust coffee peel (funded by Universitas Sriwijaya, 2021). Study on physical and chemical characteristics of crackers made of yellov 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 a organic nitrogen source (funded by Universitas Sriwijaya, 2019).						
Activities in specialist	Organisatio	on	Role	Period			
bodies over the last 5 years	Association of Indonesian Food Technology Expe		Member	2020-now			
	Institute for Rese on Food and Med and Cosmetics - Indonesian Coun	dicine	Promotion and Business	2022-2026			





		1						
	Name	Dr. Ir. Tri Wardani W						
	Position	Teaching Area Food Microbiology and Fermentation						
S		Designation Undergraduate Program						
	Academic career	Doctorate (Agricultural Industry Technology)		Post-Graduate Universitas Sriwijaya		2014		
Т		Master Program (Food Science and Technology)		Gadjah Mada University		1997		
		Undergraduate Degree (Agricultural Product Processing)		Gadjah Mada University		1986		
Α	Employment	Position: Lecturer		Employer: Universitas Sriwijay	а	Period: 1992 - now		
F	Research and development projects over the last 5 years	 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 Modified Purple Sweet Potato Starch (Ipomoea batatas.L) With Ultrasonication As Complementary Food for Breast Milk (Member) - 2019 Maintaining Lactic Acid Bacteria Population during Processing of Fermented Food Products 						
F		 (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							
H	the last 5 years							
	Patents and			itle		Year		
	proprietary	1. Method of Modifying	Tapioca to Redu	ce Elasticity of Starch Ge	el. (registered	2020		
Α	rights	patent No. S00202008565)(Team member)						
		2. Salting Egg Process by Using Microwave in Salt Solution. (registered patent No. 2020 S00202008560) (Team member)						
Ν	Important publications over the last 5 years	 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. 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						
D		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.						
B		 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 						
0		 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 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 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 						
0								
K	Activities in	Organisation		Role	Perio	od		
N	specialist bodies over the last 5 years	Association of Indonesia Technology Experts	In Food	Member	2005-r	now		