





| 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 | | | |





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|----------|--|---|-----------------|--|-----------------|-----------------------|--|--|
| | 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 | | |