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| Name | Anton Rahmadi, S.TP., M.Sc., Ph.D | | |
| Position | Bidang pengajaran : Teknologi pengolahan pangan fungsional  Jabatan akademik : Lektor Kepala | | |
| Academic career | Penempatan Awal  Pendidikan S3  Pendidikan S2  Pendidikan S1 | Farmakologi/Pangan Fungsional  Teknologi Pangan dan Gizi, University of New South Wales, Australia  Teknologi Pangan dan Gizi, Institut Pertanian Bogor | 2013  2008  2002 |
| Employment | Dosen | Jurusan Teknologi Hasil Pertanian, Univeristas Mulawarman |  |
| Research and development projects over the last 5 years | * Aplikasi Komersil Bubuk mandai sebagai Flavour Terenkapsulasi Pada Produk Pangan Olahan, 2022, biaya penelitian * Aplikasi Labu dan Madu sebagai Enkapsulan Minyak Sawit Merah Kaya Bioaktif Lipofilik, 2022, biaya penelitian * Standarisasi Pengolahan Pasca Panen Tanaman Obat, 2021 * Aplikasi Bubuk Mandai Dan Bekai Sebagai Seasoning Alami Pada Produk Pangan, 2021, biaya penelitian * Fast Authentication, Physical-Chemical Profile, and Antimicrobial Potential of Forest Honey in Several Regions of East Kalimantan, 2020, biaya penelitian | | |
| Industry collaborations over the last 5 years |  | | |
| Patents and propietary rights | * Merek : Teluk Dalam, 2021. * Teknik Produksi Simplisia Bangalai (Zingiber montanum (J.Köning) Link ex A. Dietr) dengan Metode Steam dan Boiling Blanching menggunakan Natrium Bisulfit dan Asam Sitrat, 2021. * Proses Pembuatan Ekstrak Air Daun Senggani dan Penggunaannya dalam Menyamarkan Rasa Pahit Pada Bahan Pangan dan Bahan Aktif Obat-Obatan, 2021. * Puspa Ragam Teknologi Pertanian: Kumpulan Publikasi Terpilih Tahun 2006 S.d.2017, 2020. | | |
| Important publications over the last 5 years | * Rohmah, M., **Rahmadi, A**., & Raharjo, S. (2022). Bioaccessibility and antioxidant activity of β-carotene loaded nanostructured lipid carrier (NLC) from binary mixtures of palm stearin and palm olein. *Heliyon*, *8*(2). * Banin, M. M., Nurdiana, S., Emmawati, A., Rohmah, M., & **Rahmadi, A**. (2022). Vitamin C, total titrated acid and antioxidant activity of Oximata® jelly mix. *Food Research*, *6*(4), 295-303. * Rohmah, M., Saragih, B., Amaliah, N., Kristopal, K., Putra, Y. H. E., & **Rahmadi, A**. (2022, January). Determination of Moisture, Ash, Protein, Polyphenolic, Flavonoids, and Amino Acid Contents and Antioxidant Capacity of Dried Mekai (Pycnarrhena tumefacta Miers) Leaf as Potential Herbal Flavor Enhancers. In *International Conference on Tropical Agrifood, Feed and Fuel (ICTAFF 2021)* (pp. 149-158). Atlantis Press. * Saragih, B., Purba, I. S., & **Rahmadi, A**. (2021, March). Utilization of Local Food Sources From the Dayak Etnicity of West Kutai as Monggomas Analog Rice to Support of Food Security. In *2nd and 3rd International Conference on Food Security Innovation (ICFSI 2018-2019)* (pp. 108-111). Atlantis Press. | | |
| Activities in specialist bodies over the last 5 years |  | | |