|  |  |  |  |
| --- | --- | --- | --- |
| Name  **Department of Agricultural Product Technology**  **Mulawarman University**  **Samarinda, Indonesia** | Marwati, S.TP., M.P. | | |
| Position | Bidang pengajaran: Mikrobiologi Hasil Pertanian / Fisiologi Pasca Panen  Jabatan akademik: Lektor | | |
| Academic career | Penempatan awal | Jurusan Teknologi Hasil Pertanian, Universitas Mulawarman |  |
| Pendidikan S2 | Ilmu dan Teknologi Pangan Universitas Gadjah Mada | 2005-2007 |
| Pendidikan S1 | Teknologi Hasil Pertanian Universitas Hasanuddin | 1996-2001 |
| Employment | Dosen | Jurusan Teknologi Hasil Pertanian, Universitas Mulawarman |  |
| Research and development projects over the last 5 years | * Pengembangan Yoghurt Nabati dari Buah Nanas Madu (*Ananas comosus* (L.) Merr) pada penggunaan susu skim dan susu kedelai * Aplikasi Yoghurt Nabati untuk Produk-Produk Fungsional yang Praktis | | |
| Industry collaborations over the last 5 years |  | | |
| Patents and propietary rights | * Modul Pelatihan Pengembangan Produk Pangan Lokal, 2020 * Proses Produksi Yogurt Nabati dari Susu Kedelai dengan Pemanis Gula Stevia dan Ekstrak Buah Naga Super Merah, 2020 * Formulasi Minuman Fungsional Yoghurt Sinbiotik dari Buah-buah Tropis Asli Kalimantan,2019 | | |
| Important publications over the last 5 years | * Banin, M, M., Aziz, U, N., Rachmawati, M., **Marwati**, & Emmawati, A.(2021). Effect of Baking Temperature and Duration Towards Proximate, Crude Fiber Content and Atioxidant of Sweet Potato Snackbar Coated with Soursop Yoghurt. Advances in Biological Sciences Research 17, 159-166 * Yuliani, Parlindungan , A., **Marwati**, Candra, K, P. (2021). Sensory Response Of Wet Noodles With Substitution Of Super Red Dragon Fruit (Hylocereus Costaricensisi) PEEL. Jurnal teknologi Industri Pertanian 15(2), 507-512 * Saragih, B., Nisyawati, H., Sitohang, B., Singalingging, C, N., & **Marwati**. (2020). Formulasi Mocaf, Tepung Ubi jalar Ungu dan Jelai terhadap Sifat Sensoris, Antioksidan, Nilai Gizi, Profil FTIR dan Indeks Glikemik Beras Analog. Jurnal Riset Teknologi Industri 14(2), 297-308 * Yuliani, Agung, B, T., **Marwati**, & Candra, K, P. (2020). Physico-Chemical Characteristics of Giant Festherback (*Chitala lopis*) and Mackerel (*Scomberomorus commerson*) Bone Gelatins and Their Potential as Gelling agents in Gel Mixtures for Roselle (*Hibiscus sabdariffa* L.) Soft Jelly Candies. Walailak Journal of Science and Teknology 17(7), 678-685 * Magvirah, T., **Marwati**, Ardhani, F. (2019). Uji Daya Hambat Bakteri *Staphlococcus aureus* Menggunakan Ekstrak Daun Tahongai (*Kleinhovia hospital* L.). Jurnal Perternakan Lingkungan Tropis 2(2), 41-50 * Wastawati, **Marwati**. (2019). Pengaruh suhu dan lama pengeringan terhadap sifat kimia dan sensoris manisan kering buah tomat (*Lycopersicum commune* L.). Journal of Tropical AgriFood 1(1), 41-47 * Candra, K, P., Kasma, Ismail, **Marwati**, Murdianto, W., & Yuliani. (2019).Optimization Method for the Bioethanol Production from Giant Cassava (manihot esculenta var. Gajah) Originated From East Kalimantan*. Journal of Tropical AgriFoof* 19(1), 176-182 * Saragih, B., Ita, E., **Marwati**, Emmawati, A ., & Odit, F, K. (2019). Fermentation duration 60 hours of kapok banana (Musa paradisiaca Linn) corm produces the best flour quality. EurAsian journal of BioSciences 13(2), 2349-2351 | | |
| Activities in specialist bodies over the last 5 years |  | | |