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| Name | Hj. Maulida Rachmawati, S.P., M.P. |
| Position | Bidang pengajaran : Fisiologi Pasca Panen dan pengolahan hasil pertanianJabatan akademik : Lektor |
| Academic career | Penempatan AwalPendidikan S3Pendidikan S2Pendidikan S1 | Ilmu Pertanian, Universitas MulawarmanIlmu dan Teknologi Pangan, Universitas Gadjah MadaBudidaya Pertanian, Universitas Mulawarman | 20042001 |
| Employment | Dosen | Jurusan Teknologi Hasil Pertanian, Univeristas Mulawarman |  |
| Research and development projects over the last 5 years | * Pangan Fungsional nugget daging itik alabio dengan penambahan daun tahongai (kleinhovia hospita) kaya antioksidan untuk menurunkan prevalensi stunting, 2022
* Pengaruh penambahan tiwai instan dan lama penyaringan terhadap warna, total padatan terlarut, endapan, sensoris, saturasi oksigen, detak jantung dan tekanan darah, 2022
* Pengolahan Pasta Asam Jawa dengan memanfaatkan Produk Turunan Singkong Gajah Sebagai Bahan Pengental, 2021
* Aktivitas Antioksidan, α-Glukosidase, Malonaldehid, Indeks Glikemik, Profil Kimia Minuman Kopi Tiwai Dengan FTIR, Profil Lipid, Hematologi Pasca Intervensi Pada Mencit dan Pada Pasien Hiperkolesterolemia dan DMT2, 2021
 |
| Industry collaborations over the last 5 years |  |
|  |  |
| Important publications over the last 5 years | * Prabowo, S., **Rachmawati, M**., Andriyani, Y., Pujokaroni, A. S., Katrin, K., & Sari, N. (2022, January). The Characteristics of Cassava Var. Gajah (Manihot esculenta C) Derivative Products as a Thickening Agent in the Manufacturing of Tamarind (Tamrindicus indica) Paste. In *International Conference on Tropical Agrifood, Feed and Fuel (ICTAFF 2021)* (pp. 144-148). Atlantis Press.
* Banin, M. M., Aziz, U. N., **Rachmawati, M**., Marwati, M., & Emmawati, A. (2022, January). Effect of Baking Temperature and Duration Towards Proximate, Crude Fiber Content and Antioxidant of Sweet Potato Snackbar Coated with Soursop Yoghurt. In *International Conference on Tropical Agrifood, Feed and Fuel (ICTAFF 2021)* (pp. 159-166). Atlantis Press.
* Saragih, B., **Rahmawati, M**., Ismanto, A., & Saragih, F. M. (2022, January). Profile of FTIR (Fourier Transform Infra Red) and comparison of antioxidant activity of coffee with tiwai (Eleutherine americana Merr). In *6th International Conference of Food, Agriculture, and Natural Resource (IC-FANRES 2021)* (pp. 27-31). Atlantis Press.
* **Rachmawati, M**., Syahrumsyah, H., Andriyani, Y., Dewantara, M., & Pane, R. (2021). Karakteristik sifat sensoris dan kimia pada kue kering hasil dari formulasi tepung beras merah (Oryza nivara L.) dan mocaf (modified cassava flour). *Journal of Tropical AgriFood*, *2*(2), 59-65.
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| Activities in specialist bodies over the last 5 years |  |