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| Name**Department of Agricultural Product Technology****Mulawarman University****Samarinda, Indonesia** | Dra. Yuliani, M.P. |
| Position | Bidang pengajaran: - Kimia dan mikrobiologi pangan / hasil pertanian- Pengolahan pangan / hasil pertanianJabatan akademik: Lektor  |
| Academic career | Penempatan awal | Jurusan Teknologi Hasil Pertanian, Universitas Mulawarman |  |
| Pendidikan S2 | Ilmu dan Teknologi Pangan Universitas Gadjah Mada | 2005 |
| Pendidikan S1 | Ilmu Kimia Universitas Gadjah Mada | 1998 |
| Employment | Dosen | Jurusan Teknologi Hasil Pertanian, Universitas Mulawarman |  |
| Research and development projects over the last 5 years | * Kajian Profil Kualitas Ikan dari Pengawetan Menggunakan daun Pangi (Pangium edule Reinw) dan Sifat sensoris Produk matangnya, 2022
* Validasi Metode Pengujian Keaslian Madu Asal Kalimantan Timur, 2019
* Pengembangan Minuman Fungsional Fruitgurt Sinbiotik dari Buah-Buahan asli Kalimantan untuk mengatasi Bakteri Enterik Penyebab Gangguan Saluran Pencernaa, 2019
* Formulasi Jelly Candy, Jelly Drink, dan Bubur Balita sebagai Pangan Fungsional kay Antioksidan dan Asam Sialat Melalui Penambahan Ekstrak Rosela, Sarang burung wallet, dan tepung tempe, 2019
 |
| Industry collaborations over the last 5 years |  |
| Patents and propietary rights |  |
| Important publications over the last 5 years | * Amaliah, Nur., Amrullah, T., Kurniawan, A., Parytha, V, B., Candra, K, P., Sagarih, B., Syahrumsyah, H., & **Yuliani**. (2022). Rendamen dan Kualitas minyam nilam (Pogostemon Cablin Benth.) Dari Kalimantan Timur serta analisis tekno-ekonominya. Agrointek Jurnal Teknologi Industri Pertanian 16(2), 296-304.
* **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
* Prabowo, S., Prayitno, Y, A., **Yuliani**. (2020). Chemical Profile and Observing Honey Adulteration Using Fourier Transform Infrared (FTIR) Spectroscopy and Multivariate Calibration*. Journal of food and Pharmaceutical Sciences* 8(1), 215-225
* **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
* Candra, K,P., Ainudin, Arifin, M., **Yuliani.** (2020). Karakteristik Fisika-Kimia Kulit Singkong Asli Samarinda dan Akseptabilitas Sensoris Keripiknya Sebagai Cemilan Diet. AgriTECH 40(4), 299-305
* Candra, K,P., Saputra, H., Gunawan, A., Saragih, B., Syahrumsyah, H., & **Yuliani**. (2020). The limit of red seaweed (*Eucheuma cottonii*) substitution in snakehead fish (*Channa striata*) nuggets based on sensory evaluation. Jurnal Teknologi Industri Pertanian 14(2), 339-346
* Prabowo, S., Prayitno, Y, A., **Yuliani.** (2020). Chemical Profile and Observing Honey Adulteration Using Fourier Transform Infrared (FTIR) Spectroscopy and Multivariate Calibration*. Journal of food and Pharmaceutical Sciences* 8(1), 215-225
* Candra, K, P., Kusdiyanto, H., **Yuliani**. (2020). Pengaruh Formulasi Gula Aren dan Susu Skim Bubuk Terhadap Penerimaan Sensoris Minuman Coklat Instan Dari Kakao Terfermentasi Asal Samarinda, Kalimantan Timur. Jurnal Teknologi Hasil Pertanian , 13(1), 46-55
* **Yuliani**, Sari, R, A., Emmawati, A., & Candra, K, P. (2020). The Shelf Life of Wet Noodle Added by Gendarussa (Justicia gendarussa Burm. F.) Leaves Extract. Journal of Agricultural Research, 3(1), 23-30
* **Yuliani**, Adhyatma, Agustin, S. (2019). Overrun, Kecepatan leleh, Kadar Vitamin C, dan Karakteristik Sensoris Es Krim Rosella (*Hibiscus sabdariffa* L.) Dengan Variasi Jenis Penstabil. *Journal of Tropical AgriFood* 2(1), 26-33
* Rahmadi, A., Sari, K., Handayani, F., **Yuliani**. & Prabowo, S.(2019). Modulation Of Phenolics Substances and Antioxidant Activity In Mandai Cempedak by Unsalted Spontaneous and Lactobacillus casel Induced Fermentation. *Journal of Food Technology and Industry* 30(1), p75-82. 8p
* Nirwana, Candra, K, P., Emmawati, A., **Yulian**i. & Prabowo, S.(2019). Karakteristik Fisik dan Sensoris Resella Jelly Drink dengan PenambahanSarang Burung Walet Sebagai Inovasi Pangan Fungsional Baru. Seminar Nasional 2019 Fakultas Pertanian Universitas Mulawarman, 220-228
* Prabowo, S., **Yuliani**, Prayitno, Y, A., Lestari, K., & Kusesvara, A. (2019). Penentuan Karakteristik Fisiko-Kimia Beberapa Jenis Madu Menggunakan Metode Konvensional dan Metode kimia. *Journal Of Tropical AgriFood* 1(1), 66-73
* 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
* Astuti, T, W., **Yuliani**, Rahmadi, A. (2019). Studi Perendaman Kulit Buah Naga Super Merah (*Hylocereus costaricensis*) Dalam Larutan Bahan Pengeras Pada Pengolahan Manisan Kering. Journal of Tripocal AgriFood, 1(1), 19-28
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| Activities in specialist bodies over the last 5 years |  |