



STAFF HANDBOOK

**BACHELOR PROGRAM
AGRICULTURAL PRODUCT TECHNOLOGY**



**FACULTY OF AGRICULTURE
MULAWARMAN UNIVERSITY**

STAFF HANDBOOK BACHELOR PROGRAM AGRICULTURAL PRODUCT TECHNOLOGY

Name	Prof. Dr. oec. troph. Ir. Krishna Purnawan Candra, M.S.		
Position	Teaching field: Food Chemistry and Microbiology/Agricultural Products Academic position: Professor		
Academic career	Initial placement	Department of Agricultural Product Technology, Mulawarman University	
	Doctoral degree	Food Science and Nutrition, Christian-Albrecht Universitas zu Kiel Jerman	1996-2000
	Master degree	Food Science, IPB University, Bogor	1990-1993
	Bachelor degree	Agricultural Industry Technology, IPB University, Bogor	1982-1987
Employment	Lecturer	Department of Agricultural Product Technology, Mulawarman University	
Research and development projects over the last 5 years	- Study on Oral Cavity Microbial Diversity and Bioprospects of Application of Bangle Rhizome Extract and Black Betel Leaf on Its Growth Inhibitory Power, 2024 - Formulasi Red Palm Oil pada Inovasi Pengolahan Cookies Fungsional Roti Coffee Bun Menggunakan Response Surface Methodology, 2024 - Development of Spatio-Temporal Model on Nonparametric Regression Based on Machine Learning and Digitization of Food Price Prediction to Strengthen Food Security (Continued), 2024 - Study of Fish Quality Profile from Preservation Using Pangi Leaf (<i>Panggius edule Reinw</i>) and sensory properties of its ready to be served products, 2022 - Formulation of Jelly Candy, Jelly Drink, and Toddler Porridge as a Functional Food Rich in Antioxidants and Silic Acid Through the Addition of Rosela Extract, Bird's Nest Wallet and Tempeh Flour, 2017-2019		
Industry collaborations over the last 5 years	- Independent Campus Competition Program Team Department of Agricultural Product Technology, 2023 - Implementation of Training Consulting Services and Assistance for Strengthening MSMEs in the Covid 19 Pandemic Era, PT. Bank Syariah Indonesia, 2021 - Development of Palm Sugar MSMEs in Kedang Ipil Village, Kutai Kartanegara Regency, 2021		

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	- Training and Assistance Team for MSMEs in Cooperation with Bank Syariah Mandiri, 2020
Patents and proprietary rights	-
Important publications over the last 5 years	- K.P. Candra, G.M. Lestari, , Y Yuliani, M. Marwati, S. Prabowo, M. Rachmawati. (2024). Potential of frangipani flower (<i>Plumeria</i> sp.) as a source of antibacterial and antioxidants and its application in the pharmacological activities. <i>Jurnal Natural</i>. Vol 24 (2). - Andriyani, Y., Mitra, Haj, H. I. F., Ariansyah, Candra, K. P., Saragih, B., Marwati, & Yuliani, A. (2024). Developing Combined Processing of Cassava into Modified Cassava Flour and Tapioca (Mocafap) and Physicochemical Properties Of The Mocafap Products. <i>Journal of Sustainability Science and Management</i>, 19(6), 154–168. - KP. Candra, A. Setiawan, Y. Yuliani, A. Emmawati. (2024). Kelayakan daun keluak (<i>Pangium edule Reinw</i>) sebagai pengawet alami produk perikanan berdasarkan profil mutu sensoris dan keamanan mikrobiologi. <i>Jurnal Teknologi & Industri Hasil Pertanian</i>. Vol 29 (1). - EY Sari, S Prabowo, KP Candra, H Suprpto. (2024). Karakteristik fisikokimia dan organoleptik makaroni substitusi tepung terigu dengan tepung wortel (<i>Daucus carota L.</i>). <i>JTAF</i>. Vol 6 (2), 2024. - H Hamka, B Saragih, D Sumarna, K P. Candra, S Agustin, M Marwati. (2024). Review: The Potential For Development Of Red Palm Oil Industry In East Kalimantan. <i>Journal Of World Science</i>. Vol 3 (5). May 2024. - Amaliah, Nur., Amrullah, T., Kurniawan, A., Parytha, V, B., Candra, K, P., Sagarih, B., Syahrumsyah, H., & Yuliani. (2022). Rendamen dan Kualitas minyak nilam (<i>Pogostemon Cablin Benth.</i>) Dari Kalimantan Timur serta analisis tekno-ekonominya. <i>Agrointek Jurnal Teknologi Industri Pertanian</i> 16(2), 296-304 - Yuliani, Parlindungan, A., Marwati, Candra, K, P. (2021). Sensory Response of Wet Noodles With Substitution Of Super Red Dragon Fruit (<i>Hylocereus Costaricensisi</i>) PEEL. <i>Jurnal teknologi Industri Pertanian</i> 15(2), 507-512 - Amaliah, N., Patra, D., Candra, K, P., & Rahmadi, A. (2021). Pengaruh Substitusi Tepung Kolang-Kaling (<i>Arenga pinnata</i> Merr) Terhadap Daya Kembang, Sifat Kimia, dan Sensoris Kerupuk Aci. <i>Jurnal Industri Hasil Perkebunan</i>, 16(1), 10-17 - Saragih, B., Kristina, F., Pradita, Candra, K, P., & Emmawati, A. (2020). Nutritional Value, Antioxidant Activity, Sensory Properties, and Glycemic

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	Index of Cookies with the Addition Of Cassava (<i>Manihot utilisima</i>) Leaf Flour. <i>Journal of nutritional science and vitaminology</i> 66, 162-166 - Candra, K.P., Ainudin, Arifin, M., Yuliani. (2020). Karakteristik Fisika-Kimia Kulit Singkong Asli Samarinda dan Akseptabilitas Sensoris Keripiknya Sebagai Cemilan Diet. <i>AgriTECH</i> 40(4), 299-305 - Candra, K.P., Saputra, H., Gunawan, A., Saragih, B., Syahrumsyah, H., & Yuliani. (2020). The limit of red seaweed (<i>Eucheuma cottonii</i>) substitution in snakehead fish (<i>Channa striata</i>) nuggets based on sensory evaluation. <i>Jurnal Teknologi Industri Pertanian</i> 14(2), 339-346 - Hidayati, N., Boleng, D, T., Candra, K.P. (2020). Students learning motivation and cognitive competencies in the PP and PBL Models. <i>Jurnal Pendidikan Biologi Indonesia</i> 6(3), 367-374 - Yuliani, Agung, B, T., Marwati, & Candra, K, P. (2020). Physico-Chemical Characteristics of Giant Festherback (<i>Chitala lopis</i>) and Mackerel (<i>Scomberomorus commerson</i>) Bone Gelatins and Their Potential as Gelling agents in Gel Mixtures for Roselle (<i>Hibiscus sabdariffa</i> L.) Soft Jelly Candies. <i>Walailak Journal of Science and Teknologi</i> 17(7), 678-685 - Boleng, D, T., Maasawet, E, T., Candra, K, P. (2020). Empowering critical thinking skills by implementing scientific approach-based models among various students' ethnics. <i>Jurnal Pendidikan Biologis Indonesia</i> 6(2), 199-208 - Ramdan, I, M., Candra, K.P., Yasir, Y. (2020). The Impact of Exposure to Electric and Tobacco Cigarette Smoke on The Growth Of <i>Streptococcus</i>, <i>Klebsiella Pneumoniae</i> and <i>Mycobacterium Tuberculosis</i> in Vitro, a Preliminary Study. <i>Asian Jr. of Microbiol. Biotech. Env. Sc</i> 22 (2), 243-247 - Yuliani, Sari, R, A., Emmawati, A., & Candra, K, P. (2020). The Shelf Life of Wet Noodle Added by Gendarussa (<i>Justicia gendarussa</i> Burm. F.) Leaves Extract. <i>Journal of Agricultural Research</i>, 3(1), 23-30 - Ramdan, I,M., Candra, K, P., Purwanto, H. (2020). Factors Associated With Cholinesterase Level of Spraying Workers Using Paraquat Herbicide at Oil Palm Plantation in East Kalimantan, Indonesia. <i>Jurnal Kesehatan Lingkungan Indonesia</i> 19(1), 16-20 - 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. <i>Jurnal Teknologi Hasil Pertanian</i> , 13(1), 46-55 - Ramdan, I, M., Candra, K, P., Arlita, D., Tura, S. (2019). Association of demographic characteristics of construction wokers and work environments
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	to workplace accident in high building (hotel) construction. <i>Journal of Public Health Research & Development</i> 10(12), 1251-1256 - Ramdan, I, M., Candra, K, P., Lusiana, D., & Duma, K. (2019). Redesign of the Traditional Handloom for Sarong Female-Weavers Based on Anthropometric data. <i>Journal of Public Health Research & Development</i> 10(10), 984-988 - Tholhah, Candra, K, P. (2019). Pengaruh Jenis Plastik Kemasan Terhadap Sifat Kimia, Mikrobiologi dan Sensoris Selama Masa Simpan Kue Kacang Produksi Beberapa UMKM Di Kota Samarinda dan Balikpapan. <i>Journal of Tropical AgriFood</i> 1(1), 36-40 - 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. <i>Journal of Tropical AgriFoof</i> 19(1), 176-182 - Candra, K, P., Tunoq, A. (2019). Sifat Kimia dan Penerimaan Sensoris dari Abon dengan Formulasi Daging Ikan Gabus (<i>Channa striata</i>) dan Jantung Pisang Kepok (<i>Musa acuminata</i> balbisiana Linn). Jurnal Teknologi Pertanian Universitas Mulawarman 13(2), 45-50 - Chapter: Revitalisasi pertanian berbasis ketahanan pangan dalam rangka optimalisasi pembangunan ekonomi daerah Kalimantan Timur dalam Book: Pembangunan Pertanian, 2021
Activities in specialist bodies over the last 5 years	- Chief Editor Journal of Tropical Agrifood - Peer reviewer: Jurnal Riset Teknologi Industri - Reviewer: Indonesian Journal of Agricultural Research - Reviewer: AGROINTEK: Jurnal Teknologi Industri Pertanian - Reviewer: Jurnal Teknologi Hasil Pertanian - The Indonesian Association of Food Technologist

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Name	Prof. Dr. Bernatal Saragih, S.P., M.Si.	
Position	Teaching field: Nutrition and Food Science Academic position: Professor	
Academic career	Initial placement	Department of Agricultural Product Technology, Mulawarman University
	Doctoral degree	Community and Family Nutrition Study 2007 Program, IPB University, Bogor
	Pendidikan S2	Food Science, IPB University, Bogor 2001
	Pendidikan S1	Agricultural Product Technology, St. Thomas 1995 Catholic University, Medan, North Sumatra
Employment	Lecturer	Department of Agricultural Product Technology, Mulawarman University
	Vice Dean	Vice Dean for Academic Affairs of Agricultural Faculty
Research and development projects over the last 5 years	- Food-Based Ethnomedicine from Bangle (<i>Zingiber Cassumunar</i>) and Lempuyang (<i>Z. zerumbet</i>) as Antidiabetics, 2024 - Effect of Tiwai Onion Bulb Harvest Age and Coating Type on Chemical Physico-Chemical Characteristics and Decrease in Uric Acid Levels in Male Rats, 2024 - Antioxidant Functional Instant Drink Combination of Tiwai Onion Extract (<i>Eleutherine Americana</i> Merr) and Red Bajakah (<i>Spatholobus Littolaris</i> Hask), 2024 - Study on the Establishment of Food Stations in East Kalimantan, 2024 - Study on Food Waste and Food Utilization as an Initiative for Mitigation of Urban-Rural Households in East Kalimantan to Support Food Security, 2024 - Bontang City Food Security Study, 2024 - Feasibility Study of Joint Production House in East Kalimantan, 2024 - Analysis of household socioeconomic and gender-based determinants of food security and nutrition in rural and urban areas: a study in West java, East Kalimantan, Central Sulawesi, and West Nusa Tenggara, 2022	

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	- Effect of instant tiwre addition and filtration time on color, total dissolved solids, sediment, sensory, oxygen saturation, jatung rate and blood pressure, 2022 - Antioxidant Activity, α-Glucosidase, Malonaldehyde, Glycemic Index, Chemical Profile of Tiwai Coffee Drink with FTIR, Lipid Profile, Post-Intervention Hematology in Mice and in Hypercholesterolemia and DMT2 Patients, 2020-2022 - Fortification of Iron (Fe) and Vitamins in Monggomas Analog Rice on Nutritional Value, Chemical Profile with FTIR and Hb Status in Mic , 2020-2021 - Identification and Characterization of Dayak Ethnic Local Foodstuffs to Support Food Security, 2019 - Further Tests Towards Standardized Vitamin and Antioxidant-Rich Emulsion Products from Pumpkin, Palm Oil, and Dragon Fruit, 2019 - Manufacturing of Analog Rice Printing Tools with Single Thread Model (Single ScREW Extruder) and Nine Cutter, 2019-2020
Industry collaborations over the last 5 years	- NHF Neys-van Hoogstraten Foundation/NHF (Netherlands), Analysis of Household Socioeconomic and Gender-Based Determinants of Food Security and Nutrition in Rural and Urban Areas: A Study in West Java, East Kalimantan, Central Sulawesi, and West Nusa Tenggara, 2021-2023 - Independent Campus Competition Program Team Department of Agricultural Product Technology, 2023 - Implementation of Training Consulting Services and Assistance for Strengthening MSMEs in the Covid 19 Pandemic Era, PT. Bank Syariah Indonesia, 2021 - Development of Palm Sugar MSMEs in Kedang Ipil Village, Kutai Kartanegara Regency, 2021 - Training and Assistance Team for MSMEs in Cooperation with Bank Syariah Mandiri, 2020 - Islamic Development Bank, Identification and Characterization of Dayak Ethnic Local Foodstuffs to Support Food Security, 2019
Patents and proprietary rights	- Kopi Tiwai Sebagai Minuman Fungsional, 2023 - Komposisi Kopi Bubuk yang Dicampur dengan Bubuk Bawang Tiwai (<i>Eleutherina americana Merr</i>), 2023

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	- Pengaruh Perbandingan Simplisia Bajakah (<i>Spatholobus Littoralis Hassk</i>) dan Kayu Manis (<i>Cinnamomum Verum</i>) Terhadap Kadar Sari Terlarut, Total Flavonoid, dan Aktivitas Antioksidan, 2023 - Dapur Tahan Pangan Sehat Bergizi (Pengentasan Kerawanan Pangan Dan Gizi Di Indonesia), 2022 - Kopi Tiwai Sebagai Pangan Fungsional, 2022 - Mesin Ekstruder Pemotong Adonan Beras Analog Dengan Sembilan Pisau (Paten), 2022 - Komposisi Minuman Fungsional Dengan Aktivitas Anti Oksidan (Paten), 2022 - Hak Cipta Buku: Monograf Oximata Emulsi Labu, Minyak Sawit, dan Buah Naga, 2020 - Hak Cipta Buku: Pengawasan Mutu Hasil Pertanian, 2020 - Komposisi Minuman Fungsional dengan Aktivitas Antioksidan, 2020 - Pemotong Adonan Beras Analog dengan Sembilan Pisau, 2020 - Pengawasan Mutu Hasil Pertanian, 2020
Important publications over the last 5 years	- B Saragih, A Ester, YV Putri, M Rachmawati, M Rohmah, A Ismanto, F Ardhani, FM Saragih. (2024). The effect of variations in coffee and tiwai plants as drink products on blood lipid profiles and hematological indices. <i>IOP Conference Series: Earth and Environmental Science</i>. 1302, 012088. - B Saragih, AAB Simamora, MOP Purba, A Rahmadi, M Saragih. (2024). Utilization of the tiwai plant (<i>Eleutherine americana merr</i>) as a functional instant drink containing antioxidant. <i>IOP Conference Series: Earth and Environmental Science</i>. 1302 (1), 012089. - M. Rachmawati, W. Murdianto, H. Suprpto, R. Apriadi, N. E. Ramadhani, D. K. Apriliato, L. Istianah, M. K. Badhawi, B. Saragih. (2024, October). Effect of Drying Methods and Harvest Age on the Quality of Sliced Tiwai Onion (<i>Eleutherine americana Merr</i>) as A Potential Functional Food. <i>Trends in Sciences</i>. Trends in Science. Vol 21 (12). 8401. - Sari, K., Rahmadi, A., Rohmah, M., Saragih, B., & Salam, I. (2024). Antioxidant activities (DPPH and ABTS method) from extract of Bangle rhizome (<i>Zingiber cassumunar</i>) using different method of extraction. <i>AcTion: Aceh Nutrition Journal</i>, 9(1), 110-119. - H Hamka, B Saragih, D Sumarna, K P. Candra, S Agustin, M Marwati. (2024). Review: The Potential For Development Of Red Palm Oil

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	Industry In East Kalimantan. Journal Of World Science. Vol 3 (5). May 2024. - Andriyani, Y., Mitra, Haj, H. I. F., Ariansyah, Candra, K. P., Saragih, B., M. Marwati, & Y. Yuliani. (2024). Developing Combined Processing of Cassava into Modified Cassava Flour and Tapioca (Mocaftap) and Physicochemical Properties Of The Mocaftap Products. Journal of Sustainability Science and Management, 19(6), 154–168. https://doi.org/10.46754/jssm.2024.06.012 - AS Pujokaroni, PA Ramadhani Utoro, Q Aini, B Saragih. 2023. Differences in Food Coping Strategy between Rural and Urban Households toward Stunting Incidents. <i>Amerta Nutrition</i>. - IS Rahayu, B Saragih, RI Mulyani. (2024). The Effect of the Substitution of Banana Blossom Flour (<i>Musa paradisiaca</i>) and Mung Bean (<i>Vigna radiata</i>) on Proteins, Fiber, and Steamed Brownies Sensory. <i>Formosa Journal of Science and Technology</i> 2 (3), 861-874. - Rohmah, M., Saragih, B., Amaliah, N., Kristopal, Putra, Y, H, E., Rahmadi, A. (2022). Determination of Moisture, Ash, Protein, Polyphenolic, Flavonoids, and Amino Acid Contents and Antioxidant Capacity of Dried Mekai (<i>Pycnarrhena tumefacta</i> Miers) Leaf as Potential Herbal Flavor Enhancers. <i>Advances in Biological Sciences Research</i>, 17, 149-158 - Saragih, B., Rahmawati, M., Ismanto, A., & Saragih, F, M. (2022). Profile of FTIR (Fourier Transform Infra Red) and Comparison of Antioxidant Activity of Coffee with <i>Tiwai</i> (<i>Eleutherine americana</i> Merr). <i>Advances in Biological Sciences Research</i>, 16, 27-31 - Amaliah, Nur., Amrullah, T., Kurniawan, A., Parytha, V, B., Candra, K, P., Sagarih, B., Syahrumsyah, H., & Yuliani. (2022). Rendamen dan Kualitas minyak nilam (<i>Pogostemon Cablin Benth.</i>) Dari Kalimantan Timur serta analisis tekno-ekonominya. <i>Agrointek Jurnal Teknologi Industri Pertanian</i> 16(2), 296-304. - Aisah, S., Saragih, B., Yuliani. (2021). Pengaruh formulasi jantung pisang kapok (<i>musa cuminata x balbisiana</i>) dan daging ikan patin (<i>Pangasius pangasius</i>) Terhadap nilai gizi abon. <i>Journal of Tropical AgriFood</i> 2(2), 72-78 - Saputra, S, H., Saragih, B., Kusuma, I. W., & Arung, E, T. (2021). The physicochemmistry of stingless bees honey (<i>Heterotrigona itama</i>) from different meliponiculture areas in East Kalimantan, Indonesia. <i>Joint Symposium on Tropical Studies (JSTS-19)</i>, 329-336
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	- Saragih, B., Isa, A., Syahrumsah, H. (2021). Effect of Speed Screw Press Extruder on the Grain Capacity and Sensory Properties of Monggomas Analog Rice. <i>Advances in Biological Sciences Research</i>, 9, 268-270 - Saragih, B., Purba, I, S., Rahmadi, A. (2021). Utilization of Local Food Sources From the Dayak Ethnicity of West Kutai as Monggomas Analog Rice to Support of Food security. <i>Advances in Biological Sciences Research</i> 9, 108-111 - Saragih, B., NAD Saragih. (2021). FTIR (Fourier Transform Infra Red) Profile of banana corm flour, nutritional value and sensory properties of resulting brownies. <i>Journal of Physics</i> 1882 - 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. <i>Jurnal Riset Teknologi Industri</i> 14(2), 297-308 - Candra, K.P., Saputra, H., Gunawan, A., Saragih, B., Syahrumsyah, H., & Yuliani. (2020). The limit of red seaweed (<i>Eucheuma cottonii</i>) substitution in snakehead fish (<i>Channa striata</i>) nuggets based on sensory evaluation. <i>Jurnal Teknologi Industri Pertanian</i> 14(2), 339-346 - Saragih, B., Kristina, F., Pradita, Candra, K, P., & Emmawati, A. (2020). Nutritional Value, Antioxidant Activity, Sensory Properties, and Glycemic Index of Cookies with the Addition Of Cassava (<i>Manihot utilissima</i>) Leaf Flour. <i>Journal of nutritional science and vitaminology</i> 66, 162-166 - Rusdiansyah, Saragih, B., Zaini, A., & Kurniadinata, O, F. (2020). Identification of dominant maternal and paternal line characters influence to new found sahang durian plant morphological characters as nature cross-pollination result. <i>EurAsian Journal of BioSciences</i> 14(2), 5003-5011 - Radiani, A., Syahrumsyah, H., Saragih, B. (2020). Formulasi Tepung Terigu, Mocaf dan Pure Labu Kuning (<i>Cucurbita moschata</i>) terhadap kadar serat kasar, lemak dan karakteristik sensoris bolu kukus. <i>Journal of Tropical AgriFood</i> 2(1), 8-15 - Saragih, B., Ita, E., Marwati, Emmawati, A., & Odit, F, K. (2019). Fermentation duration 60 hours of kapok banana (<i>Musa paradisiaca</i> Linn) corm produces the best flour quality. <i>EurAsian journal of BioSciences</i> 13(2), 2349-2351 - Agustin, N,D., Saragih, B., Prabowo, S. (2019). Pengaruh lama blansir terhadap karakteristik fisikokimia dan sensoris tepung kentang udara (<i>Dioscorea bulbifera</i> L. <i>Journal of Tropical AgriFood</i> 1(1), 29-35 - Saragih, B., Sari, D, N., Rahmadi, A. (2019) . Effect Of Steaming Duration on Nutrition Composition, Glycemic Index And Load Of
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	Analog Rice From Natural Products East Kalimantan. <i>International Journal of Recent Scientific Research</i> 10(2), 31072-31075 - Kristoporus, Saragih, B. (2019). Pengaruh Pre-Treatment Dalam Pengolahan Terhadap Karakteristik Fisiko-Kimia Dan Sensoris Tepung Ubi Jalar Kuning (<i>Ipomea Batatas</i> L.). <i>Journal of Tropical AgriFood</i> 1(2), 86-92 - Yustini, P, E., Saragih, B., Ramayana, S. (2019). Karakteristik Fisikokimia, Sifat Fungsional Dan Nilai Gizi Biji Dan Tepung Jagaq (<i>Setaria Italica</i>). Jurnal Riset Teknologi Industri 13(2), 160-172 - Book Chapter: Kebutuhan Pangan dan Sistem Logistik Pangan <i>dalam Book: Pertanian dan Masa Depan</i>. 2022. Deepublish. - Book Chapter: Merdeka dari Kerawanan Pangan <i>dalam Book: Pembangunan Pertanian dan Peternakan Berkelanjutan</i>. 2022. Deepublish.
Activities in specialist bodies over the last 5 years	- Expert Team for the Acceleration of Food Independence in East Kalimantan Province - Preparation of the Draft Food Security Policy for the Capital City of the Nusantara - Preparation of Consumption and Food Pattern - Road Map Preparation of Food Needs - Plan Road Map Study of DAK's Contribution to Education and Health Stunting Prevention in Mahakam Ulu Regency - Academic manuscript and Ranperda on food security in Berau Regency - Analysis of the Balance of Foodstuffs, Distribution Patterns and Potential Supplier Areas in Balikpapan City - Preparation of the Regional Food and Nutrition Action Plan for East Kutai Regency - Development of One Food Data in Bulungan Regency - Expert Team for the Preparation of Mayor Regulation on Food Reserves - Keynote speaker in Preparation of Food Consumption Targets Preparation of the Paser Regional Food and Nutrition Action Plan - Chairman of the Samarinda Agricultural Extension Commission Food Resources Inventory National Food Agency



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	- Expert Working Group Working Group of the National Food Security Council of the Republic of Indonesia - Secretary of the Expert Working Group of the East Kalimantan Provincial Food Security - Council Chairman of the Expert Working Group of the Samarinda City Food Security - Council Chairman of the Expert Working Group of the West Kutai Regency Food Security - Council Chairman of the Food Policy Expert of the East Kutai Regency Food Security - The Indonesian Association of Food Technologist - Chairman of the Food Security Working Group of the Republic of Indonesia East Kalimantan Province
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Name	Prof. Anton Rahmadi, S.TP., M.Sc., Ph.D		
Position	Teaching field: Teknologi pengolahan pangan fungsional Academic position: Professor		
Academic career	Initial placement	Department of Agricultural Product Technology, Mulawarman University	
	Doctoral degree	Pharmacology/Functional Food, University of Western Sydney, Australia	2013
	Master degree	Food Technology and Nurtition, University of New South Wales, Australia	2008
	Bachelor degree	Food Technology and Nutrition, IPB University, Bogor	2002
Employment	Lecturer	Department of Agricultural Product Technology, Mulawarman University	
Research and development projects over the last 5 years	- Food-Based Ethnomedicine from Bangle (<i>Zingiber Cassumunar</i>) and Lempuyang (<i>Z. Zerumber</i>) as Antidiabetic, 2024 - Commercial Application of Mandai Powder as Encapsulated Flavor in Processed Food Products, 2022 - Application of Pumpkin and Honey as Encapsulation of Lipophilic Bioactive-Rich Red Palm Oil, 2022 - Standardization of Post-Harvest Processing of Medicinal Plants, 2021 - Application of Mandai and Bekai Powder as Natural Seasoning in Food Products, 2021 - Fast Authentication, Physical-Chemical Profile, and Antimicrobial Potential of Forest Honey in Several Regions of East Kalimantan, 2020		
Industry collaborations over the last 5 years	- Excelvite Sdn Bhd, Possible collaboration and business relationship with regards to EV's production process of palm phytonutrients from but not limited to, tocotrienol, mixed-carotene, crude palm oil and the use of natural red palm oil concentrate for the production of emulsion drink for various health benefits, 2019-2024 - Independent Campus Competition Program Team Department of Agricultural Product Technology, 2023		

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	- Mentoring Scenario by Academics and the Government to Increase the Strategic Role of MSMEs in the Food Sector to Create a Food Independent Area, Kedaireka Matching Fund of the Food Patriot Consortium, 2022 - Global Green Growth Institute, Support the Green Growth Program in East Kalimantan Province, 2022 - Implementation of Training Consulting Services and Assistance for Strengthening MSMEs in the Covid 19 Pandemic Era, PT. Bank Syariah Indonesia, 2021 - Development of Palm Sugar MSMEs in Kedang Ipil Village, Kutai Kartanegara Regency, 2021 - Indonesia Toray Foudation, Riset Fast Authentication, Physical-Chemical Profile, and Antimicrobial Potential of Forest Honey in Several Regions of East Kalimantan, 2020 - Islamic Development Bank, Validation of the Ability of Ethyl Acetate, Methanol and Senggani Leaf Water Extract as a Bitter Coating for Food Products and Pharmaceutical Preparations Coating Applications, 2019 - Training and Assistance Team for MSMEs in Cooperation with Bank Syariah Mandiri, 2020
Patents and proprietary rights	- Brand: Teluk Dalam, 2021. - Teknik Produksi Simplisia Bangalai (<i>Zingiber montanum</i> (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. - Proses Produksi Seasoning Nabati dari Mandai Cempedak (<i>Artocarpus champeden</i>) dan Jamur Tiram (<i>Pleurotus ostreatus</i>), 2020 - Merek Oximata®, 2020 - Monograf Oximata, 2020 - Tropical Studies “Potensi Dan Permasalahan Di Hutan Tropika Lembap Dan Lingkungannya”, 2020

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	- Proses Produksi Enkapsulasi Minyak Sawit Merah Dengan Bahan Penyalut Labu Kuning dan Madu Hutan Menggunakan Metode Spray Drying, 2020
Important publications over the last 5 years	- B Saragih, A A B Simamora, M O P Purba, A Rahmadi and M Saragih. (2024). Utilization of the tiwai plant (<i>Eleutherine americana merr</i>) as a functional instant drink containing antioxidant. <i>IOP Conference Series: Earth and Environmental Science</i>. 1302 (1), 012089 - Sari, K., Rahmadi, A., Rohmah, M., Saragih, B., & Salam, I. (2024). Antioxidant activities (DPPH and ABTS method) from extract of Bangle rhizome (<i>Zingiber cassumunar</i>) using different method of extraction. <i>Action: Aceh Nutrition Journal</i>, 9(1), 110-119. - J.Y. Romadoni, A. Rahmadi, A. Emmawati. (2024). Pengaruh metode pengeringan oven gas dan rumah pengering terhadap laju pengeringan dan kualitas daun katuk (<i>Sauropus androgynus</i>). <i>JTAF (Journal of Tropical Agrifood</i>. Vol 6 (1). - KP Candra, M Rachmawati, A Rahmadi, M Rohmah, IM Ramdan. (2023). The Effect of <i>Passiflora foetida</i> L. Leaves Decoction on Blood Pressure Profile and Its Correlation with the Demographics of Hypertensive Patients. <i>Traditional and Integrative Medicine</i>. - S Prabowo, CKU Sutrisno, KP Candra, A Rahmadi, Y Yuliani. (2023). Colorimeter design for dry food-products inspection using tcs3200 sensor and arduino mega-2560. <i>Advances in Food Science, Sustainable Agriculture and Agroindustrial Engineering (AFSSAAE)</i>. Vol 6 (2). 134-141. - 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. <i>Heliyon</i>, 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. <i>Food Research</i>, 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 (<i>Pycnarrhena tumefacta</i> Miers) Leaf as Potential Herbal Flavor Enhancers. In <i>International Conference on Tropical Agrifood, Feed and Fuel (ICTAFF 2021)</i> (pp. 149-158). Atlantis Press. - Saragih, B., Purba, I. S., & Rahmadi, A. (2021, March). Utilization of Local Food Sources From the Dayak Ethnicity of West Kutai as Monggomas Analog Rice to Support of Food Security. In <i>2nd and 3rd International Conference</i>

STAFF HANDBOOK BACHELOR PROGRAM AGRICULTURAL PRODUCT TECHNOLOGY

	on <i>Food Security Innovation (ICFSI 2018-2019)</i> (pp. 108-111). Atlantis Press. - Book Chapter: Implementation of eSDG Framework Involving Multi Stakeholders Matching Program Engagement: Digitalization of Traditional Community Market Digitalization, New Media, and Education for Sustainable Development, 108-130 IGI Global, 2023 - Book Chapter: The taste development of cocoa beans: Evidence from the Tropical Rain Forest to the Table. <i>Trends in Sustainable Chocolate Production</i> (ISBN: 978-3-030-90169-1_2) Springer Nature, 2022 - Book Chapter: Pangan Fungsional dalam Skenario Nutrisi Berteknologi Tinggi <i>dalam Book: Pertanian dan Masa Depan</i>. 2022. Deepublish. - Book Chapter: Kompetensi Sampling dalam Keamanan dan Mutu Pangan Segar <i>dalam Book: Pertanian dan Masa Depan</i>. 2022. Deepublish. - Trends in Sustainable Chocolate Production; Book Chapter: The Taste Development of Cocoa Bean: Evidence from the Tropical Rain Forest to the Table, 2021 - Monograf Oximata: Emulsi Labu, Minyak Sawit, dan Buah Naga (ISBN: 978623560451), 2020 - Tropical Studies: Potensi dan Permasalahan di Hutan Tropika Lembap dan Lingkungannya (ISBN: 978-623-256-064-2), 2020 - Book entitled Teknologi Fermentasi, 2020. IPB Press. - Book Chapter: Talas - The Uniqueness of ASEAN Food. 209. IPB Press
Activities in specialist bodies over the last 5 years	- Invited Speaker The 5th International Conference on Learning Innovation (ICLI), 2021 - Speaker: ISTF Online Seminar on Science and technology, 2021 - Reviewer: Jurnal Teknologi dan Industri Pangan. Judul: Sistesis nanopartikel perak (NPAg) dengan metode yang ramah lingkungan dan kajian aktifitas antibakteri (Green Synthesis of Silver nanoparticles (NPAg) and their antibacteria activities study, 2021 - Reviewer: The Palawan Scientist. entitled Pathogen and pesticide contamination in cabbage grown from, Dalaguete, Cebu, Philippines, 2021

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	- Reviewer: Journal of Tropical AgriFood (JTAF). Judul: Pengaruh Formulasi Jamur Tiram Putih (<i>Plerotus ostreatus</i>) dan Kepiting bakau (<i>Seylla serrata</i>) terhadap Kandungan Protein, Serat dan Nilai Organoleptik, 2021 - Reviewer: Journal of Tropical AgriFood (JTAF). Judul: Karakteristik Organoleptik dan kadar Serat Kasar Abon dari Formulasi Daging Ikan Patin dan Jantung Pisang, 2021 - Reviewer: Journal of Tropical AgriFood (JTAF). Judul: Karakteristik Organoleptik dan kadar Serat Kasar Abon dari Formulasi Daging Ikan Patin dan Jantung Pisang, 2021 - Reviewer: Warta Industri Hasil Pertanian. Judul: Karakteristik Sensori dan Fisiko-kimia Es krim kefir dan Ubi Jalar Ungu, 2021 - Reviewer: Jurnal Aplikasi Teknologi Pangan. Judul: Selai apel malang (<i>Mallus sylvestris</i> Mill) rendah kalori dengan substitusi gula menggunakan stevia, 2021 - Keynote speaker in Online Training "Phytochemical Extraction with MAE and Microplate Reader Antioxidant Analysis", at LSIH Universitas Brawijaya, 2021 - Keynote speaker in Coaching Activities for Writing Research Grant and Community Service Competition Proposals, 2021 - Keynote speaker in National Webinar Commemorating "International Food Day" with the Theme "Functional Food" KOMPAS, 2021 - Invited Speaker: The 4th International Conference on Learning Innovation, 2020 - Invited Speaker: 2nd Asian Natural Products Conference (Q-AOS), 2020 - Reviewer: Desk Evaluation PATPI Graduate Student's Research paper Competition (GSRPC), 2020 - Reviewer: Agro Industry Center, Industrial Research and Development Agency, Ministry of Industry, 2020 - Dewan Redaksi Jurnal Penelitian teh dan Kina, 2020 - Reviewer: Journal of Plant Foods and Human Nutrition. Judul: Bioactive phenolics, antioxidant activity and nutrients of jackfruit (<i>Artocarpus heterophyllu</i>, 2020 - Request of the Chairman at the 3rd ANPC, 2020
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	- The 3rd Asian Natural Product Conference (Q-AOS), 2020 - The Indonesian Association of Food Technologist
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Name	Sulistyo Prabowo, S.TP., M.P., M.PH., Ph.D		
Position	Teaching field: Quality Management and Food Safety Academic position: Associate Professor		
Academic career	Initial placement	Department of Agricultural Product Technology, Mulawarman University	
	Doctoral degree	<i>Halal Products Management</i> . Universitas Putra Malaysia	2011-2016
	Master degree	Food Science and Technology, Gadjah Mada University	2003
	Bachelor degree	Plantation Technology and Food Technology, INTAN Agricultural Institute Yogyakarta	1994-1997
	Diploma 3 degree	Polytechnic Agricultural Product Technology, Semarang	1990-1993
Employment	Lecturer	Department of Agricultural Product Technology, Mulawarman University	
	Head of	International Office & Excellent Program of Mulawarman University	
Research and development projects over the last 5 years	- Processing Tamarind Paste by Utilizing <i>Manihot esculenta</i> Crantz Derivative Products as a Thickener, 2021 - Fortification of Iron (Fe) and Vitamin A in Monggomas Analog Rice on Nutritional Value, Chemical Profile with FTIR and Hb Status in Mice, 2020 - Validation of the authenticity testing method of honey from East Kalimantan, 2019 - Formulation of Jelly candy, jelly drink and toddler porridge as functional foods rich in antioxidants and sialic acid through the addition of rosella extract, swallow's nest, and tempeh flour, 2019		
Industry collaborations over the last 5 years	- Independent Campus Competition Program Team Department of Agricultural Product Technology, 2023 - Implementation of Training Consulting Services and Assistance for Strengthening MSMEs in the Covid 19 Pandemic Era, PT. Bank Syariah Indonesia, 2021 - Development of Palm Sugar MSMEs in Kedang Ipil Village, Kutai Kartanegara Regency, 2021		

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	- Training and Assistance Team for MSMEs in Cooperation with Bank Syariah Mandiri, 2020
Patents and proprietary rights	-
Important publications over the last 5 years	- MA Fadhillah, M Marwati, S Prabowo, Y Andriyani, Agustu Sholeh. (2024). Mutu Pasta Asam Jawa (<i>Tamarindus indica L.</i>) dengan CMC (Carboxymethyl Cellulose) sebagai Bahan Pengental. <i>Teknotan</i>. Vol 18 (1). - K.P. Candra, G.M. Lestari, , Y Yuliani, M. Marwati, S. Prabowo, M. Rachmawati. (2024). Potential of frangipani flower (<i>Plumeria sp.</i>) as a source of antibacterial and antioxidants and its application in the pharmacological activities. <i>Jurnal Natural</i>. Vol 24 (2). - S Prabowo, CKU Sutrisno, KP Candra, A Rahmadi, Y Yuliani. (2023). Colorimeter design for dry food-products inspection using tcs3200 sensor and arduino mega-2560. <i>Advances in Food Science, Sustainable Agriculture and Agroindustrial Engineering (AFSSAAE)</i>. Vol 6 (2). 134-141. - EY Sari, S Prabowo, KP Candra, H Suprpto. (2024). Karakteristik fisikokimia dan organoleptik makaroni substitusi tepung terigu dengan tepung wortel (<i>Daucus carota L.</i>). <i>JTAF</i>. Vol 6 (2), 2024. - Muflihah, A Hardianto, P Kusumaningtyas, S Prabowo, YW Hartati. (2023). DNA-based detection of pork content in food. <i>Heliyon</i> 9 (3), E144185* - A Hardianto, SN Zakiyyah, P Kusumaningtyas, S Prabowo, YW Hartati. (2023). Identification of Influential Factors in the Development of Modified Screen-printed Carbon Electrode in the DNA-based Electrochemical Biosensor Using the Design of Experiment.. <i>Sensors & Materials</i> 35. https://sensors.myu-group.co.jp/sm_pdf/SM3478.pdf - R Rusmina, M Marwati, S Prabowo. 2023. Sifat kimia, daya oles dan sifat sensoris selai kombinasi buah Pedada (<i>Sonneratia caseolaris</i>) dan buah Sirsak (<i>Annona muricata</i>). <i>Journal of Tropical AgriFood</i> 5 (2) - L Cristiana, S Prabowo, M Rachmawati. Penerapan Cara Produksi Pangan yang Baik untuk Industri Rumah Tangga (CPPB-IRT) di UMKM Bumbu Masakan Embun Samarinda. <i>Jurnal Pengabdian Kepada Masyarakat</i> 13 (1), 48-59 - S Prabowo, CKU Sutrisno, KP Candra, A Rahmadi, Y Yuliani. 2023. Colorimeter design for dry food-products inspection using TCS3200 sensor and Arduino Mega-2560. <i>Advances in Food Science, Sustainable Agriculture and Agroindustrial Engineering (AFSSAAE)</i>

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	- AE Putri, FF Putri, M Rachmawati, S Prabowo, B Saragih. 2023. Sifat Fisik, Organoleptik, Aktivitas Antioksidan Dan Respons Glukosa Kopi Tiwai. Jurnal Pengolahan Pangan 8 (1), 39-46 - EY Prasasti, S Prabowo, M Rachmawati, Y Andriyani. 2023. Sifat Fisik Dan Sensoris Bubuk Asam Jawa Yang Diproduksi Menggunakan Bahan Pengisi Pati Singkong Gajah Dengan Metode Foam-Mat Drying. Jurnal Pengolahan Pangan 8 (1), 15-24 - N Annisa, M Marwati, S Prabowo. 2023. Analisis Kesesuaian Penerapan Higien Sanitasi Pada Penyedia Jasaboga:(Studi Kasus Pendampingan Di UMKM Dapur Mamak Nia Kecamatan Waru). National Multidisciplinary Sciences 2 (3), 257-267 - G Rahma, A Rahmadi, S Prabowo. 2023. Pengembangan Usaha & Upgrading brand UMKM Takoyaki Zhotopia dengan Strategi Business Model Canvas (BMC). Economic, Bussines, and Accounting of Conference Ahmad Dahlan 3 (1) - S Prabowo, KP Candra, AS Amin. 2023. Pengaruh formula tepung terigu dan tepung pisang talas (<i>Musa paradisiaca</i> var. <i>sapientum</i> L.) terhadap karakteristik sensoris dan kimia crackers. Journal of Tropical AgriFood 4 (1), 60-66 - SM Parabang, M Marwati, S Prabowo. 2023. Pengaruh formulasi cabai rawit (<i>Capsicum frutescens</i> L.) fermentasi dan biji keluak (<i>Pangium edule</i> R.) terhadap karakteristik sensoris dan kimia sambal keluak. Journal of Tropical AgriFood 4 (1), 53-59 - S Prabowo. 2023. Sistem Jaminan Halal Dan Hazard Analysis Critical Control Points (HACCP). Falsafah Sains Halal 1, 45-76 - S Prabowo, M Rachmawati, Y Andriyani, AS Pujokaroni, K Katrin, N Sari. 2023. The Characteristics of Cassava Var. Gajah (<i>Manihot esculenta</i> C) Derivative Products as a Thickening Agent in the Manufacturing of Tamarind (<i>Tamrindicus indica</i>) Paste. International Conference on Tropical Agrifood, Feed and Fuel (ICTAFF 2021). - Teknologi Fermentasi. N Hidayat, S Prabowo, A Rahmadi, A Emmawati. PT Penerbit IPB Press - F Rahman, R Nivasty, S Prabowo. (2021). Substitusi Kacang Hijau dan Kacang Merah Pada Kue Cubit (Alternatif Pangan Untuk Mengatasi Anemia Gizi Besi (Fe) pada Remaja). Jurnal Sains dan Teknologi Pangan 6 (1), 3589-3602 - YA Prayitno, A Emmawati, S Prabowo, KP Candra, A Rahmadi. (2021). Autentikasi Cepat Madu Hutan Kalimantan Timur Dengan Atr-Ftir
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	Spektroskopi Kombinasi Analisis Kemometrika. Jurnal Teknologi dan Industri Pangan 32 (2), 181-189 - J Sirait, S Prabowo, M Rohmah, A Rahmadi. 2021, Teknologi Pengering Hasil Pertanian Guna Mempertahankan Masa Simpan. Jurnal Riset Teknologi Industri 15 (2), 428-437 - S Prabowo. 2021. Praktek mencengangkan pelaku usaha pangan. Pertanian dan Masa Depan, 196-204 - S Prabowo, YA Prayitno, Yuliani. 2020. Profil Kimia dan Pengamatan Pemalsuan Madu menggunakan Spektroskopi Inframerah Transformasi Fourier (FTIR) dan Kalibrasi Multivariat. Journal of Food Pharmaceutical Sciences 8 (1), 216-226 - R Efendi, A Rahmadi, S Prabowo. 2020. Effect of Mandai Vinegar Diet on Anthropometry of Male Mice (Mus Musculus) Diabetic Induced by Alloxan. MCTrops 1 (2), 1-7 - A Ibrahim, A Rahmadi, S Prabowo. 2020. Pengaruh formulasi karagenan dan EVSpectra (R) terhadap sifat organoleptik dan penerimaan pasar produk jelly oximata. Journal of Tropical AgriFood 2 (2), 53-58 - I Muthmainnah, AB Ismail, S Prabowo (2019). Hubungan Asupan Energi Dan Zat Gizi Makro (Protein, Karbohidrat, Lemak) Dengan Kebugaran (VO2Max) Pada Atlet Remaja Di Sekolah Sepak Bola (SSB) Harbi. Jurnal Kesehatan Masyarakat Mulawarman (JKMM) 1 (1), 24-33 - S Prabowo, Yuliyani (2019). Penentuan karakteristik fisiko-kimia beberapa jenis madu menggunakan metode konvensional dan metode kimia. Journal of Tropical AgriFood 1 (1), 66-73 - S Prabowo, Muflihah (2019). Synthesis of adsorbent from food industry waste for purification of used cooking oil. F1000 Research 1 (ICTROPS 2018 Conference). - N.D. Agustin, B Saragih, S Prabowo. (2019). Pengaruh lama blansir terhadap karakteristik fisikokimia dan sensoris tepung kentang udara (Dioscorea bulbifera L.) Journal of Tropical AgriFood 1 (1), 29-35 - A Rahmadi, K Sari, F Handayani, Y Yuliani, S Prabowo. (2019). Modulation Of Phenolics Substances and Antioxidant Activity In Mandai Cempedak by Unsalted Spontaneous and Lactobacillus casei Induced Fermentation. Department of Food Science and Technology, Faculty of Agricultural - Nirwana, KP Candra, A Emmawati, Yuliani, S Prabowo. Karakteristik fisik dan sensoris rosella jelly drink dengan penambahan sarang burung
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	walet sebagai inovasi pangan fungsional baru. Seminar Nasional 2019 Fakultas Pertanian Universitas Mulawarman, 220-228 - LS Rahayu, S Prabowo, A Emmawati. 2019. Optimasi Suhu dan Waktu Karbonisasi Pada Pembuatan Arang Aktif dari Limbah Kulit Pisang Kepok (<i>Musa normalis</i>) Untuk Pemurnian Minyak Jelantah Ayam Goreng Tepung. Seminar Nasional 2019 Fakultas Pertanian Universitas Mulawarman, 211-219 - MA Setyanugraha, S Prabowo, A Rahmadi. 2019. Sifat Fisik Dan Organoleptik Es Krim Rasa Mandai Cempedak Dengan Penambahan Beberapa Zat Penstabil. Seminar Nasional Pertanian 2019 Fakultas Pertanian Universitas Mulawarman. - Book Chapter: Praktik Mencengangkan Pelaku Usaha Pangan <i>dalam Book: Pertanian dan Masa Depan</i>. Deepublish. 2022. - Book entitled <i>Teknologi Fermentasi</i>, 2020. IPB Press.
Activities in specialist bodies over the last 5 years	- Keynote Speaker International Conference on Halal Industry and Halal Product Guarantes Systems, 2021 - Reviewer Journal of Food Science and Technology, 2022 - Speaker in training on halal assurance system and halal supervisors, Samarinda City, 2021 - Independent Campus Internship Program - Halal Science Philosophy "HACCP and Indonesian Halal Certification, 2021 - Speaker in training on halal assurance system and halal supervisor of Samarinda City, 2020 - Speker in Agricultural Product Processing Training for Apparatus at the East Kalimantan Provincial Human Resources Extension and Development Center, 2020 - The Indonesian Association of Food Technologist - International Halal Auditor LPPOM MUI

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Name	Dra. Yuliani, M.P.		
Position	Teaching field: Food chemistry and microbiology / agricultural products and Food processing / agricultural products Academic position: Associate Professor		
Academic career	Initial placement	Department of Agricultural Product Technology, Mulawarman University	
	Master degree	Food Science and Technology, Gadjah Mada University	2005
	Bachelor degree	Chemistry, Gadjah Mada University	1998
Employment	Lecturer	Department of Agricultural Product Technology, Mulawarman University	
Research and development projects over the last 5 years	- Exploration, Profiling and Characterization of Peptides from Hintalu Biawan, Traditional Fermented Food of East Kalimantan, as a Source of Bioactive Components Anti-Degenerative Disease, 2024 - Study of Fish Quality Profile from Preservation Using Pangli Leaf (<i>Panggiun edule Reinw</i>) and sensory properties of its ready to be served products, 2022 - Validation of Honey Authenticity Testing Methods from East Kalimantan, 2019 - Development of Synbiotic Fruitgurt Functional Drink from Fruits from Kalimantan to Overcome Enteric Bacteria Causing Gastrointestinal Disorders, 2019 - Formulation of Jelly candy, jelly drink and toddler porridge as functional foods rich in antioxidants and sialic acid through the addition of rosella extract, swallow's nest, and tempeh flour, 2019		
Industry collaborations over the last 5 years	- Independent Campus Competition Program Team Department of Agricultural Product Technology, 2023 - Implementation of Training Consulting Services and Assistance for Strengthening MSMEs in the Covid 19 Pandemic Era, PT. Bank Syariah Indonesia, 2021 - Development of Palm Sugar MSMEs in Kedang Ipil Village, Kutai Kartanegara Regency, 2021 - Training and Assistance Team for MSMEs in Cooperation with Bank Syariah Mandiri, 2020		

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Patents and proprietary rights	-
Important publications over the last 5 years	- Andriyani, Y., Mitra, Haj, H. I. F., Ariansyah, Candra, K. P., Saragih, B., M. Marwati, & Y Yuliani. (2024). Developing Combined Processing of Cassava into Modified Cassava Flour and Tapioca (Mocaftap) and Physicochemical Properties Of The Mocaftap Products. <i>Journal of Sustainability Science and Management</i>, 19(6), 154–168. - - K.P. Candra, G.M. Lestari, , Y Yuliani, M. Marwati, S. PrabowoB, M. Rachmawati. (2024). Potential of frangipani flower (<i>Plumeria</i> sp.) as a source of antibacterial and antioxidants and its application in the pharmacological activities. <i>Jurnal Natural</i>. Vol 24 (2). - KP. Candra, A. Setiawan, Y. Yuliani, A. Emmawati. (2024). Kelayakan daun keluak (<i>Pangium edule</i> Reinw) sebagai pengawet alami produk perikanan berdasarkan profil mutu sensoris dan keamanan mikrobiologi. <i>Jurnal Teknologi & Industri Hasil Pertanian</i>. Vol 29 (1). - Amaliah, Nur., Amrullah, T., Kurniawan, A., Parytha, V, B., Candra, K, P., Sagarih, B., Syahrumsyah, H., & Yuliani. (2022). Rendamen dan Kualitas minyak nilam (<i>Pogostemon Cablin Benth.</i>) Dari Kalimantan Timur serta analisis tekno-ekonominya. <i>Agrointek Jurnal Teknologi Industri Pertanian</i> 16(2), 296-304. - Yuliani, Parlindungan , A., Marwati, Candra, K, P. (2021). Sensory Response Of Wet Noodles With Substitution Of Super Red Dragon Fruit (<i>Hylocereus Costaricensis</i>) PEEL. <i>Jurnal teknologi Industri Pertanian</i> 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. <i>Journal of food and Pharmaceutical Sciences</i> 8(1), 215-225 - Yuliani, Agung, B, T., Marwati, & Candra, K, P. (2020). Physico-Chemical Characteristics of Giant Festherback (<i>Chitala lopis</i>) and Mackerel (<i>Scomberomorus commerson</i>) Bone Gelatins and Their Potential as Gelling agents in Gel Mixtures for Roselle (<i>Hibiscus sabdariffa</i> L.) Soft Jelly Candies. <i>Walailak Journal of Science and Technology</i> 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. <i>AgriTECH</i> 40(4), 299-305

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	- Candra, K.P., Saputra, H., Gunawan, A., Saragih, B., Syahrumsyah, H., & Yuliani. (2020). The limit of red seaweed (<i>Eucheuma cottonii</i>) substitution in snakehead fish (<i>Channa striata</i>) nuggets based on sensory evaluation. <i>Jurnal Teknologi Industri Pertanian</i> 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. <i>Journal of food and Pharmaceutical Sciences</i> 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. <i>Jurnal Teknologi Hasil Pertanian</i> , 13(1), 46-55 - Yuliani, Sari, R, A., Emmawati, A., & Candra, K, P. (2020). The Shelf Life of Wet Noodle Added by Gendarussa (<i>Justicia gendarussa</i> Burm. F.) Leaves Extract. <i>Journal of Agricultural Research</i>, 3(1), 23-30 - Yuliani, Adhyatma, Agustin, S. (2019). Overrun, Kecepatan leleh, Kadar Vitamin C, dan Karakteristik Sensoris Es Krim Rosella (<i>Hibiscus sabdariffa</i> L.) Dengan Variasi Jenis Penstabil. <i>Journal of Tropical AgriFood</i> 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 casei Induced Fermentation. <i>Journal of Food Technology and Industry</i> 30(1), p75-82. 8p - Nirwana, Candra, K, P., Emmawati, A., Yuliani. & Prabowo, S.(2019). Karakteristik Fisik dan Sensoris Resella Jelly Drink dengan Penambahan Sarang 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. <i>Journal Of Tropical AgriFood</i> 1(1), 66-73 - Candra, K, P., Kasma, Ismail, Marwati, Murdianto, W., & Yuliani. (2019). Optimization Method for the Bioethanol Production from Giant
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	Cassava (<i>manihot esculenta</i> var. Gajah) Originated From East Kalimantan. <i>Journal of Tropical AgriFoof</i> 19(1), 176-182 - Astuti, T, W., Yuliani, Rahmadi, A. (2019). Studi Perendaman Kulit Buah Naga Super Merah (<i>Hylocereus costaricensis</i>) Dalam Larutan Bahan Pengeras Pada Pengolahan Manisan Kering. <i>Journal of Tripocal AgriFood</i>, 1(1), 19-28 - Book Chapter: Rosela (<i>Hibiscus sabdariffa</i> Linn.) : Kandungan Gizi, Manfaat untuk Kesehatan dan Aplikasinya pada Produk Pangan <i>dalam Book</i> Pembangunan Pertanian. Deepublish. 2021
Activities in specialist bodies over the last 5 years	- Reviewer Journal of Tropical Agrifood entitled Hubungan Ketahanan Pangan Keluarga dengan Kemampuan Ibu dalam memenuhi Kebutuhan vitamin dari Buah dan Sayur pada Masa Pandemi Covid-19, 2021 - Reviewer Agointek Journal, 2021 - The Indonesian Association of Food Technologist

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Name	Dr. Miftakhur Rohmah, S.P., M.P.	
Position	Teaching field: Post-harvest technology and Food Bioactivity Academic position: Associate Professor	
Academic career	Initial placement	Department of Agricultural Technology, Mulawarman University
	Doctoral degree	Food Science, Gadjah Mada University 2019
	Master degree	Food Science and Technology, Gadjah Mada University 2007
	Bachelor degree	Pests and Plant Diseases, Lambung Mangkurat University 2003
Employment	Lecturer	Department of Agricultural Technology, Mulawarman University
	Head of	Department of Agricultural Technology, Mulawarman University 2021-till now
Research and development projects over the last 5 years	- Food-Based Ethnomedicine from Bangle (<i>Zingiber Cassumunar</i>) and Lempuyang (<i>Z. Zerumber</i>) as Antidiabetic, 2024 - Empowerment of the Village Community of Kota Bangun I with Processing, Packaging, Preparation of Certification and Marketing of TOGA for Economic Safeguarding of the IKN Community, 2024 - Antioxidant Functional Instant Drink Combination of Tiwai Onion Extract (<i>Eleutherine Americana</i> Merr) and Red Bajakah (<i>Spatholobus Littolaris Hask</i>), 2024 - Feasibility Study of Joint Production House in East Kalimantan, 2024 - Effect of instant tiwire addition and filtration duration on color, total dissolved solids, sediment, sensory, oxygen saturation, heart rate and blood pressure, 2022, - Application of Mandai and Bekai Powder as Natural Seasoning in Food Products, 2021, - Biological Activity of β-Carotene in a Nanostructured Lipid Carrier (NLC) Carrier System Made from a Combination of Stearin and Palm Olein Fractions, 2021,	

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Industry collaborations over the last 5 years	- Excelvite Sdn Bhd, Possible collaboration and business relationship with regards to EV's production process of palm phytonutrients from but not limited to, tocotrienol, mixed-carotene, crude palm oil and the use of natural red palm oil concentrate for the production of emulsion drink for various health benefits, 2019-2024 - Independent Campus Competition Program Team Department of Agricultural Product Technology, 2023 - Mentoring Scenario by Academics and the Government to Increase the Strategic Role of MSMEs in the Food Sector to Create a Food Independent Area, Kedaireka Matching Fund of the Food Patriot Consortium, 2022 - Implementation of Training Consulting Services and Assistance for Strengthening MSMEs in the Covid 19 Pandemic Era, PT. Bank Syariah Indonesia, 2021 - Development of Palm Sugar MSMEs in Kedang Ipil Village, Kutai Kartanegara Regency, 2021 - Islamic Development Bank, Crystal Structure, Mineral Content, β-Carotene, α-Tocopherol, Antioxidants and Active Function Groups of White and Red Rice Flour Pre-gelatinization and Pre-Digest from East Kalimantan Source of Anti-Stunting Nutrition, 2021 - Training and Assistance Team for MSMEs in Cooperation with Bank Syariah Mandiri, 2020 - Islamic Development Bank, Validation of the Ability of Ethyl Acetate, Methanol and Senggani Leaf Water Extract as a Bitter Coating for Food Products and Pharmaceutical Preparations Coating Applications, 2019
Patents and proprietary rights	- Proses Produksi Biskuit Beras Merah yang Diperkaya Minyak Sawit Merah Terenkapsulasi, 2024 - Metode Pembuatan Enkapsulan Cuka Fermentasi Kulit Cempedak (<i>Artocarpus Integer</i> (Tunb.) Merr.), 2021 - Metode Untuk Menghasilkan Simplisia Bangalai Melalui Blansir, 2021 - Teknik Produksi Simplisia Bangalai (<i>Zingiber montanum</i> (j.Koning) Link ex A. Dietr) dengan Metode Steam dan Boiling Blanching menggunakan Natrium Bisulfit dan Asam Sitrat, 2021 - Proses Produksi Enkapsulasi Minyak Sawit Merah Dengan Bahan Penyalut Labu Kuning Dan Madu Hutan Menggunakan Metode Spray Drying, 2020

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	- Proses Produksi Seasoning Nabati Dari Mandai Cempedak (<i>Artocarpus Champeden</i>) Dan Jamur Tiram (<i>Pleurotus Ostreatus</i>), 2020
Important publications over the last 5 years	- B Saragih, A Ester, YV Putri, M Rachmawati, M Rohmah, A Ismanto, F Ardhani, FM Saragih. (2024). The effect of variations in coffee and tiwai plants as drink products on blood lipid profiles and hematological indices. <i>IOP Conference Series: Earth and Environmental Science</i>. 1302 (1), 012088. - Sari, K., Rahmadi, A., Rohmah, M., Saragih, B., & Salam, I. (2024). Antioxidant activities (DPPH and ABTS method) from extract of Bangle rhizome (<i>Zingiber cassumunar</i>) using different method of extraction. <i>AcTion: Aceh Nutrition Journal</i>, 9(1), 110-119. - 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. <i>Heliyon</i>, 8(2). - 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 (<i>Pycnarrhena tumefacta</i> Miers) Leaf as Potential Herbal Flavor Enhancers. In <i>International Conference on Tropical Agrifood, Feed and Fuel (ICTAFF 2021)</i> (pp. 149-158). Atlantis Press. - Banin, M. M., Nurdiana, S., Emmawati, A., Rohmah, M., & Rahmadi, A. (2022). Vitamin C, total titrated acid and antioxidant activity of Oximata® jelly mix. <i>Food Research</i>, 6(4), 295-303. - Rahmadi, A., Rohmah, M., Sari, K., Hendra, M., Azemi, R. N., Alfitriyah, M. R., & Rohman, F. (2021). Polyphenolics and antioxidant potential of five medicinal plants found in East Kalimantan, Indonesia. <i>Journal of Hunan University Natural Sciences</i>, 48(9). - M. Rohmah. B. Saragih, A. Rahmadi. 2023. Lipophilic Bioactive Technology. IPB Press. Bogor-Indonesia. - Book Chapter: Kompetensi Sampling dalam Keamanan dan Mutu Pangan Segar dalam Book: Pertanian dan Masa Depan. 2022. Deepublish. - Book Chapter: Pangan Fungsional dalam Skenario Nutrisi Berteknologi Tinggi dalam Book: Pertanian dan Masa Depan. 2022. Deepublish.

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	- Book Chapter: The taste development of cocoa beans: Evidence from the Tropical Rain Forest to the Table. Trends in Sustainable Chocolate Production (ISBN: 978-3-030-90169-1_2) Springer Nature, 2021 - Book: Bontang Mangrove Park. Mulawarman University Press. 2021. - Book: Potensi Wisata Kecamatan Biduk-Biduk Buku. Mulawarman University Press. 2021. - Book Chapter: Komponen Bioaktif Herbal dan Rempah Sebagai Antioksidan Alami <i>dalam Book: Pembangunan Pertanian</i>. Deepublish. 2021
Activities in specialist bodies over the last 5 years	- Keynote speaker at Vocational Training for Micro Enterprises in the Agriculture/Plantation Sector by the Ministry of Cooperatives and SMEs in Jonggon Jaya Village, Kutai Kartanegara Regency, 2022 - Keynote speaker on Skills Training (Vocational) for SMEs through Technical Production of Processing Ginger Products and Their Derivative Products by the Ministry of Cooperatives and SMEs, 2022 - Reviewer Food Research Journal entitled Bioactive Compounds in garlic (<i>Allium sativum</i> L.) as a source of antioxidants and its potential to improve the immune system: a review, 2021 - Reviewer Food Research Journal entitled Melting behaviour of cocoa butter substitutes synthesised by enzymatic glycerolysis of coconut oil and palm stearin blends, 2021 - Reviewer Food Research Journal entitled Bioavailability of iron and its potential to improve the immune system and ward off covid-19: a review, 2021. - Speaker in Technical Coordination in the Context of Implementing the Improvement of the SME Product Quality Management System "Processing Technology and Diversification of Biopharmaceutical Products (Ginger)", 2021 - Multi-stakeholder Meeting on the Implementation of Major Project for Integrated Management of MSMEs, 2021 - Reviewer Food Research Journal entitled Ginger rhizomes (<i>Zingiber officinale</i>) functionality in food and health perspective, 2020 - Speaker in SMEs training, Dinas Koperasi, Bontang, 2020



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	- Speaker in MSMEs training Batch II in collaboration between Agricultural Product Technology program with PT. Bank Syariah Mandiri, 2020 - Facilitator at Life Skill Technical Guidance Activities for Rural Communities in Drug-Prone Areas of East Kalimantan Province, National Narcotics Agency, 2021 - The Indonesian Association of Food Technologist
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Name	Dr. Hadi Suprpto, S.P., M.P.		
Position	Teaching field: Agricultural Product Chemistry / Food Process Engineering Academic position: Assistant Professor		
Academic career	Initial Placement	Department of Agricultural Product Technology, Mulawarman University	2003
	Doctoral degree	Agricultural Industrial Technology, Brawijaya University	2022
	Master degree	Food Science and Technology, Gadjah Mada University	2002
	Bachelor degree	Agricultural Product Technology Widya Gama University	1998
Employment	Lecturer	Department of Agricultural Product Technology, Mulawarman University	
	Head of	ULS Halal Center, Mulawarman University	
Research and development projects over the last 5 years	- Optimization of the Sweet Corn Milk Making Process Study of Various Stabilizers and Telang Flower Extracts on Physicochemical and Organoleptic Properties, 2024 - Effect of Tiwai Onion Bulb Harvest Age and Coating Type on Chemical Physico-Chemical Characteristics and Decrease in Uric Acid Levels in Male Rats, 2024 - Simultaneous Optimization of the Smoking Process to Maintain Essential Amino Acids in Stingrays (<i>Trygon sephen</i>) (Tahun 2022) - Study on Optimizing the Cocoa Productivity Level in Mahakam Ulu Regency, Collaboration between the Faculty of Agriculture and the Mahakam Ulu Regency Government (Tahun 2023)		
Industry collaborations over the last 5 years	- Independent Campus Competition Program Team Department of Agricultural Product Technology, 2023 - MSME Strengthening Training Team in East Kalimantan in Collaboration with BSI University, 2021 - Training and Assistance Team for MSMEs in Cooperation with Bank Syariah Mandiri, 2020		

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Patents and proprietary rights	- Optimasi Pembuatan Hard Candy dengan Perbedaan Proporsi Cabe Jamu dan Xylitol, 2024
Important publications over the last 5 years	- M. Rachmawati, W. Murdianto, H. Suprpto, R. Apriadi, N. E. Ramadhani, D. K. Apriliato, L. Istianah, M. K. Badhawi, B. Saragih. (2024, October). Effect of Drying Methods and Harvest Age on the Quality of Sliced Tiwai Onion (<i>Eleutherine americana</i> Merr) as A Potential Functional Food. <i>Trends in Science</i>. Vol 21 (12). 8401. - EY Sari, S Prabowo, KP Candra, H Suprpto. (2024). Karakteristik fisikokimia dan organoleptik makaroni substitusi tepung terigu dengan tepung wortel (<i>Daucus carota</i> L.). <i>JTAF</i>. Vol 6 (2), 2024. - Suprpto, H., Kumalaningsih, S., Wignyanto, W., Santoso, I., & Sucipto, S.(2021). Optimization of stingray (<i>Trygon sephen</i>) smoking to extend shelf life and consumer preferences using response surface methodology. <i>IOP Conference Series: Earth and Environmental Science</i>,733, 1-8 - Suprpto, H., Kumalaningsih, S., Wignyanto, W., Santoso, I., & Sucipto, S (2022). Chemical and microbial changes of stingray fish (<i>Trygon sephen</i>) during soaking in salt solution before smoking process. <i>Food Research</i> 6(5), 68-75. DOI: https://doi.org/10.26656/fr.2017.6(5).445
Activities in specialist bodies over the last 5 years	- Keynote speaker related to Halal Certification, Cooperation with the Food Security, Fisheries and Agriculture Service of Bontang City (Tahun 2022) - Keynote speaker related to Halal Certification, Cooperation with the Balikpapan City MSME and Industry Cooperative Office (Tahun 2022 dan 2003) - Keynote speaker related to Halal Certification, Cooperation with the Department of Industry, Trade, Cooperatives and SMEs of East Kalimantan Province (Tahun 2003) - Keynote speaker related to Halal Certification, Cooperation with the Economic Sector of East Kalimantan Province (Tahun 2003) - Keynote speaker related to Halal Certification, Cooperation with the Community Empowerment Office and Villages of Mahakam Ulu Regency (Tahun 2003) - Keynote speaker related to Halal Certification, Cooperation with the Department of Industry, Trade, Cooperatives and SMEs of East Kalimantan Province (Tahun 2003)



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	- Keynote speaker at Food Safety Counseling and Socialization of Halal Self-Declaration Certification for MSME actors, Cooperation with the Cooperatives, Small and Medium Enterprises Office of East Kutai Regency (Tahun 2003) - PIC Certified Industrial Internship Program MBKM Department of Agricultural Product Technology, Faculty of Agriculture, Mulawarman University Samarinda (Tahun 2023) - Halal Assessor (Halal Auditor Assessor and Halal Supervisor) (Year 2022-2023) - Indonesian Association of Food Technologist (IAFT/PATPI) Chapter Samarinda - Head of Halal Research Center, Mulawarman University (2017-now)
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STAFF HANDBOOK BACHELOR PROGRAM AGRICULTURAL PRODUCT TECHNOLOGY

Name	Dr. Aswita Emmawati, S.TP., M.Si.		
Position	Teaching field: Microbiology of Food Processing and Agricultural Product Chemistry Academic position: Assistant Professor		
Academic career	Initial placement	Department of Agricultural Product Technology, Mulawarman University	2006-till now
	Doctoral degree	Food Science, IPB University Bogor	2009-2014
	Master degree	Food Science, IPB University Bogor	2002-2005
	Bachelor degree	Food Technology, IPB University Bogor	1994-1999
Employment	Lecturer	Department of Agricultural Product Technology, Mulawarman University	
	Head of Laboratory	Laboratory of Agricultural Chemistry and Biochemistry	2021-till now
Research and development projects over the last 5 years	- Exploration, Profiling and Characterization of Peptides from Hintalu Biawan, Traditional Fermented Food of East Kalimantan, as a Source of Bioactive Components Anti-Degenerative Disease, 2024 - Optimization of the Sweet Corn Milk Making Process Study of Various Stabilizers and Telang Flower Extracts on Physicochemical and Organoleptic Properties, 2024 - Development of Plant-Based Yoghurt from Honey Pineapple Fruit (<i>Ananas comosus</i> (L) Merr) on the use of skim milk and soy milk, 2022 - Study of Fish Quality Profile from Preservation Using Pangei Leaf (<i>Pangium edule</i> Reinw) and sensory properties of its ready to be served products, 2022 - Fast Authentication, Physical-Chemical Profile, and Antimicrobial Potential of Ferest Honey in Several Regions of East Kalimantan, 2020 - Plant-Based Yoghurt Applications For Practical Functional Products, 2020 - Identification and Characterization of Dayak Ethnic Workshops to Support Food Security, 2019 - Development of Synbiotic Fruitghurt Functional Drink from Original Fruits of Kalimantan to Overcome Enteric Bacteria Causing Digestive Tract Disorders, 2017-2019		

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	- Formulation of Jelly Candy, Jelly Drink, and Toddler Porridge as a Functional Food Rich in Antioxidants and Silic Acid Through the Addition of Rosela Extract, Swallow's Nest, and Tempeh Flour, 2018-2019 - Mandai Powder and Vinegar: The Second Generation of Lokas' Functional Products as a Result of Cempedak Fermentation (<i>Artocarpus integer</i>), 2016-2019
Industry collaborations over the last 5 years	- MSME Halal Assistance Program in East Kalimantan with Mulawarman University Halal Center 2022-2023 - Training and Assistance Team for MSMEs in Cooperation with Bank Syariah Mandiri, 2020 - MSME Strengthening Training Team in East Kalimantan in Collaboration with BSI University, 2021 - Islamic Development Bank, Identification and Characterization of Dayak Ethnic Local Foodstuffs to Support Food Security, 2019
Patents and proprietary rights	- Formulasi Minuman Fungsional Yoghurt Sinbiotik dari Buah-buah Tropis Asli Kalimantan, 2019
Important publications over the last 5 years	- J.Y. Romadoni, A. Rahmadi, A. Emmawati. (2024). Pengaruh metode pengeringan oven gas dan rumah pengering terhadap laju pengeringan dan kualitas daun katuk (<i>Sauropus androgynus</i>). JTAF (Journal of Tropical Agrifood). Vol 6 (1). - KP. Candra, A. Setiawan, Y. Yuliani, A. Emmawati. (2024). Kelayakan daun keluak (<i>Pangium edule</i> Reinw) sebagai pengawet alami produk perikanan berdasarkan profil mutu sensoris dan keamanan mikrobiologi. Jurnal Teknologi & Industri Hasil Pertanian. Vol 29 (1). - 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 - Prayitno, YA., Emmawati, A., Prabowo, S., Candra, K. P., & Radmadi, A. (2021). Autentikasi Cepat Madu Hutan Kalimantan Timur Dengan ATR-FTIR Spektroskopi Kombinasi Analisis Komomertika. <i>Journal of Food Technology and Industry</i>, 32(2), 181-189

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	- Emmawati, A., Rizaini, R., Rahmadi, A. (2020). Perubahan Populasi Bakteri Asam Laktat, Kapang / Khamir, Keasaman Dan Respons Sensoris Yoghurt. <i>Journal of Tropical AgriFood</i> 2(2), 79-89 - Saragih, B., Kristina, F., Pradita, Candra, K, P., & Emmawati, A. (2020). Nutritional Value, Antioxidant Activity, Sensory Properties, and Glycemic Index of Cookies mith the Addition Of Cassava (Manihot utilisima) Leaf Flour. <i>Journal of nutritional science and vitaminology</i> 66, 162-166 - Nirwana, Candra, K, P., Emmawati, A., Yuliani. & Prabowo, S.(2019). Karakteristik Fisik dan Sensoris Resella Jelly Drink dengan Penambahan Sarang Burung Walet Sebagai Inovasi Pangan Fungsional Baru. Seminar Nasional 2019 Fakultas Pertanian Universitas Mulawarman, 220-228 - Rahayu, L, S., Prabowo, S., Emmawati, A.(2019). Optimasi Suhu dan Waktu Karbonisasi Pada Pembuatan Arang Aktif dari Limbah Kulit Pisang Kepok (Musa Normalis) Untuk Pemurnian Minyak Jelantah Ayam Goreng Tepung. Seminar Nasional 2019 Fakultas Pertanian Universitas Mulawarman, 211-219 - 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. <i>EurAsian journal of BioSciences</i> 13(2), 2349-2351 - Natan, F., Emmawati, A., Marwati. (2019). Pengaruh Formulasi Bubur Kolang-Kaling, Sari Nuah Naga Super Merah dan Agar-agar Terhadap Sifat Fisiko-Kimia dan Sensoris Selai Lembaran. <i>Journal of Tropical AgriFood</i> 1(1), 9-18 - Book entitled Teknologi Fermentasi, 2020. IPB Press.
Activities in specialist bodies over the last 5 years	- Keynote speaker for Halal Genbi Product Process Facilitator Training for Bank Indonesia East Kalimantan 2023 - Keynote speaker for East Kalimantan Disperindagkop Halal Product Process Companion Training 2023 - Keynote speaker for CPPOB MSME Training Fostered by NGOs Kawal Borneo 2023 - Keynote speaker for Technical Guidance for Halal Certification of MSMEs Facilitation of East Kalimantan Provincial Disperindagkop 2023



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	- Keynote speaker for Halal Certification Technical Guidance for MSMEs Facilitation of the 2023 Kutai Kartanegara Regency Disperindagkop - Keynote speaker for Halal Certification Technical Guidance for MSMEs Facilitation of DKUMKP Balikpapan City - Keynote speaker for Halal Training and Certification for Halal Slaughterers Facilitated by Bank Indonesia 2023 - Indonesian Association of Food Technologist (IAFT/PATPI) Chapter Samarinda - ULS Halal Center Mulawarman University (2017-now) - Regional Food Safety Competent Authority of East Kalimantan Province (2020-now) - Regional Committee for Sharia Economics and Finance of East Kalimantan Province (2023-2025)
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Name	Dr. Wiwit Murdiyanto, S.TP., M.P		
Position	Teaching field: Food process engineering/agricultural product processing tools and machinery Academic position: Assistant Professor		
Academic career	Initial placement	Department of Agricultural Product Technology, Mulawarman University	
	Doctoral degree	Food Science, Gadjah Mada University	2022
	Master degree	Plantation Product Technology of Gadjah Mada University	2004
	Pendidikan S1	Agricultural Product Technology of Gadjah Mada University	2001
Employment	Lecturer	Department of Agricultural Product Technology, Mulawarman University	
	Head of Laboratory	Post-Harvest and Agricultural Product Packaging Laboratory	2022 -till now
Research and development projects over the last 5 years	- Effect of Tiwai Onion Bulb Harvest Age and Coating Type on Chemical Physico-Chemical Characteristics and Decrease in Uric Acid Levels in Male Rats, 2024 - Feasibility Study of Joint Production House in East Kalimantan, 2024 - Exploration of the use of modified elephant cassava starch with hydrogen peroxide as an alternative raw material in the instant noodle industry along with the determination of cost of production, 2023 - Engineering of oil palm fruit digesters and presses and their application in the production of red palm oil at the farmer level in East Kalimantan, 2023		
Industry collaborations over the last 5 years	- Training and Assistance Team for MSMEs in Cooperation with Bank Syariah Mandiri, 2020 - MSME Strengthening Training Team in East Kalimantan in Collaboration with BSI University, 2021 - Independent Campus Competition Program Team Department of Agricultural Product Technology, 2023		
Patents and proprietary rights	- Video profil Desa Linggang Melepeh, Karya Rekaman Video, P/ID 000535421 - Video Virtual Tour Jantur Tabalas, Karya rekaman video, P/ID 000535467		

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Important publications over the last 5 years	- M. Rachmawati, W. Murdianto, H. Suprpto, R. Apriadi, N. E. Ramadhani, D. K. Apriliato, L. Istianah, M. K. Badhawi, B. Saragih. (2024, October). Effect of Drying Methods and Harvest Age on the Quality of Sliced Tiwai Onion (<i>Eleutherine americana</i> Merr) as A Potential Functional Food. <i>Trends in Science. Vol 21 (12). 8401.</i> - Candra, K, P., Kasma, Ismail, Marwati, Murdianto, W., & Yuliani (2019). Optimization Method for the Bioethanol Production from Giant Cassava (<i>manihot esculenta</i> var. Gajah) Originated From East Kalimantan. <i>Indones. J. Chem</i> 19(1), 176-182 - Murdianto, W., Anggrahini, S., Sutardi, & Pranoto, Y. (2019). Modification of Gajah cassava Starch Originating from East Borneo, Indonesia, Using Ozone Oxidation. <i>Pakistan Journal of Nutrition</i>, 18: 471-478 - WAS E N Santi, W Murdianto, N R Ahmadi. (2022). Physicochemical Characteristics of Three Local Sweet Potato Flour from East Kalimantan. The 3rd International Conference on Agricultural Postharvest Handling and Processing. IOP Publishing Ltd. 1024: 1-6. - W Murdianto, Sri Anggrahini, Sutardi, Yudi Pranoto. (2019). Alteration of cassava starch properties after ozone-oxidation treatment in different time. <i>International Journal of Food Science and Nutrition</i> 4 (5), 56-60 - PAR Utoro, W Murdianto, AS Pujokaroni, Y Andriyani, MM Banin, D Sulistiawan, MR Rahmansyah. (2023). Studi Pendahuluan: Pengujian Alat Pengepres Buah Kelapa Sawit (<i>Elaeis Guineensis</i> Jacq) dengan Variasi Lama Pengukusan dan Pengepresan. <i>Cannarium</i> 21 (2).
Activities in specialist bodies over the last 5 years	- Keynote speaker for Technical Guidance Training on Horticultural Product Processing and Marketing, at the KWT Bunga Nayra Secretariat, Muara Benangaq Village Public Meeting Hall, Melak District, West Kutai Regency, (East Kalimantan Provincial Food, Food Crops and Horticulture Office), 2023 - Keynote speaker Capacity Building for Farmers/Horticulture Business Actors to Support Cleanliness of the Program to Increase Added Value and Competitiveness of Environmentally Friendly Horticulture, North Penajam Paser Regency, (Directorate General of Horticulture, Ministry of Agriculture), 2023 - Keynote speaker for Pineapple Processing and Packaging Training, (Trade, Cooperatives, and MSMEs Office, West Kutai Regency Government), 2023



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	- Keynote speaker for Lemon Processing and Packaging Training, (Trade, Cooperatives, and MSMEs Office, West Kutai Regency Government), 2023 - The Indonesian Association of Food Technologist
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Name	Dr. Sukmiyati Agustin, S.TP., M.Si.		
Position	Teaching field: Food process engineering/agricultural products Academic position: Assistant Professor		
Academic career	Initial placement	Department of Agricultural Product Technology, Mulawarman University	
	Doctoral degree	Food Science, Gadjah Mada University	2022
	Master degree	Food Science, IPB University Bogor	2011
	Bachelor degree	Teknologi Industri Pertanian, IPB University Bogor	2003
Employment	Lecturer	Department of Agricultural Product Technology, Mulawarman University	
Research and development projects over the last 5 years	- Comparison of Performance Evaluation of Sensory Test Panelists with Objective Test Instruments on Tortila Chips Products with the Addition of Moringa Leaf Flour (<i>Moringa oleifera</i>), 2024 - Incorporation of pectin during biosynthesis of bacterial cellulose by <i>Gluconacetobacter xylinus</i>InaCC B404: Possibility for producing greenfood packaging, 2021, - Different drying temperatures modulate chemical and antioxidant properties of mandai cempedak (<i>Artocarpus integer</i>), 2020 - Overrun, kecepatan leleh, kadar vitamin C, dan karakteristik sensoris es krim rosela (<i>Hibiscus sabdariffa</i> L.) dengan variasi jenis penstabil, 2020,		
Industry collaborations over the last 5 years	- Training and Assistance Team for MSMEs in Cooperation with Bank Syariah Mandiri, 2020 - MSME Strengthening Training Team in East Kalimantan in Collaboration with BSI University, 2021 - Independent Campus Competition Program Team Department of Agricultural Product Technology, 2023		
Patents and proprietary rights	-		

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Important publications over the last 5 years	- S. Agustin, MN Cahyono, ET Wahyuni, Supriyadi. (2024). Effect of glycerol plasticizer on the structure and characteristics of bacterial cellulose-based biocomposite films. The 2nd International Conference on Food and Agrivultural Sciences 1377, 012046. - S. Agustin, Sugiarto. (2024). Karakteristik Kimia dan Sensoris Margarin Berbasis Fraksi Olein-Stearin Minyak Sawit dengan Penambahan Sari Labu Kuning. Jurnal Ilmu Pangan dan Hasil Pertanian. Vol 8 (1), 14-24. - H. Hamka, B. Saragih, D. Sumarna, K. P. Candra, S. Agustin, Marwati. (2024, May). The Potential for Development of Red Palm Oil Industry in East Kalimantan. Journal of World Science. - Agustin, S., & Sari, A. M. (2023). Study Of Spontaneous Fermentation Time Effect On The Physico-Chemical Characteristics Of Betung Bamboo Shoots Flour (<i>Dendrocalamus asper</i> Backer). <i>Jambura Journal of Food Technology</i>, 5(01), 23-31. - Agustin, S. (2022). <i>Sintesis dan Karakterisasi Bioplastik Transparan Berbasis Selulosa Bakterial</i> (Doctoral dissertation, Universitas Gadjah Mada). - Agustin, S., Wahyuni, E. T., Suparmo, S., Supriyadi, S., & Cahyanto, M. N. (2021). Incorporation of pectin during biosynthesis of bacterial cellulose by <i>Gluconacetobacter xylinus</i> InaCC B404: Possibility for producing green food packaging. <i>Biodiversitas Journal of Biological Diversity</i>, 22(5). - Rahmadi, A., Sabarina, Y., & Agustin, S. (2018). Different drying temperatures modulate chemical and antioxidant properties of mandai cempedak (<i>Artocarpus integer</i>). <i>F1000Research</i>, 7. - Yuliani, Y., Adhyatma, A., & Agustin, S. (2019). Overrun, kecepatan leleh, kadar vitamin C, dan karakteristik sensoris es krim rosela (<i>Hibiscus sabdariffa</i> L.) dengan variasi jenis penstabil. <i>Journal of Tropical AgriFood</i>, 2(1), 26-33. - Book Chapter: Bioplastik Berbasis Agro-Polimer: Alternatif Solusi Permasalahan Sampah Plastik <i>dalam Book: Pembangunan Pertanian dan Peternakan Berkelanjutan</i>. 2022. Deepublish.
Activities in specialist bodies over the last 5 years	- The Indonesian Association of Food Technologist

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Name	Dr. Deny Sumarna, S.P., M.Si.			
Position	Teaching field: Process engineering of agricultural products and processing of vegetable oils/fats Academic position: Assistant Professor			
Academic career	Initial placement	Department of Agricultural Product Technology, Mulawarman Univeraity		
	Doctoral degree	Agriculture Industrial Technology, Brawijaya University		2023
	Master degree	Agriculture Industrial Technology, IPB University Bogor		2007
	Bachelor degree	Agronomists, Mulawarman University		1997
Employment	Lecture	Department of Agricultural Product Technology, Mulawarman Univeraity		
Research and development projects over the last 5 years	- Optimization of the Processing Process of Carotenoid-Rich Red Palm Oil Liquid Fraction as a Food Ingredient for Hyperlipidemia Diet, 2022 - Processing of olein fraction red palm oil with minimal refining method and optimization of deodorization process, 2022 - Development Strategy of Sago Plants (Metroxylon sago Rottb) as a Leading Commodity in Paser Regency, East Kalimantan Province, 2019			
Industry collaborations over the last 5 years	- Independent Campus Competition Program Team Department of Agricultural Product Technology, 2023			
Patents and proprietary rights	-			
Important publications over the last 5 years	- H. Hamka, B. Saragih, D. Sumarna, K. P. Candra, S. Agustin, Marwati. (2024, May). The Potential for Development of Red Palm Oil Industry in East Kalimantan. <i>Journal of World Science</i>. - Sumarna, D., Sumarlan, S. H., Wijaya, S., & Hidayat, N. (2022, January). Processing of Olein Fraction Red Palm Oil with Minimal Refining Method and Optimization of Deodorization Process. In <i>International Conference on Tropical Agrifood, Feed and Fuel (ICTAFF 2021)</i> (pp. 167-175). Atlantis Press.			

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	- Hajar, S., Saragih, B., & Sumarna, D. (2019). Pengaruh Metode Pengolahan Biji Nangka (<i>Artocarpus heterophyllus</i>) Terhadap Mutu Sensoris Cokelat Batangan.
Activities in specialist bodies over the last 5 years	- Focus Group Discussion with the Kutai Kartanegara Regency Industry and Trade Office: Palm Oil for Integrated Red Cooking Oil Processing, 2023 - Strategic design for the development and improvement of sago competitiveness in the context of strengthening SIDA which contains a concrete program in the context of developing sago as a leading commodity in Paser Regency, 2019 - The Indonesian Association of Food Technologist

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Name	Marwati, S.TP., M.P.			
Position	Tecahing field: Microbiology of Agricultural Products / Post-Harvest Physiology Academic position: Assistant Professor			
Academic career	Initial placement	Department of Agricultural Product Technology, Mulawarman University		
	Master degree	Food Science and Technology, Gadjah Mada University	2005-	2007
	Bachelor degree	Agricultural Product Technology, Hasanuddin University	1996-	2001
Employment	Lecturer	Department of Agricultural Product Technology, Mulawarman University		
	Head of Laboratory	Laboratory of Agricultural Product Microbiology	2021-	till now
Research and development projects over the last 5 years	- Development of Plant-Based Yoghurt from Honey Pineapple Fruit (<i>Ananas comosus</i> (L.) Merr) on the use of skim milk and soy milk, 2022 - Application of Plant-Based Yogurt for Practical Functional Products, 2020 - Development of Synbiotic Fruitghurt Functional Drink from Indigenous Fruits of Kalimantan to Overcome Enteric Bacteria Causing Digestive Tract Disorders, 2019			
Industry collaborations over the last 5 years	- Training and Assistance Team for MSMEs in Cooperation with Bank Syariah Mandiri, 2020 - MSME Strengthening Training Team in East Kalimantan in Collaboration with BSI University, 2021 - Industry Lecturer KedaiReka Matching Fund Program of KEMENDIKBUDRISTEK, 2021 - Halal Production Process Companion ULS Halal Center Unmul and Ministry of Religion (BPJPH), 2022 - The grant recipient team of the KedaiReka Matching Fund Program and the Peat and Mangrove Restoration Agency, 2022 - Independent Campus Competition Program Team Department of Agricultural Product Technology, 2023			
Patents and proprietary rights	- Modul Pelatihan Pengembangan Produk Pangan Lokal, 2020			

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	- 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	- M. Marwati, S.A.M. Funan, M. Rachmawati, A. Emmawati, M. Rohmah, A.S. Pujokaroni, Y.A. Prayitno, H. Hamka. 2024. Respon Sensorik Tempoyak Durian Lai dan Potensinya Sebagai Makanan Fungsional. Buletin LOUPE. Vol. 20 (1). - MA Fadhillah, M Marwati, S Prabowo, Y Andriyani, AS Pujokaroni. (2024). Mutu Pasta Asam Jawa (<i>Tamarindus indica L.</i>) dengan CMC (<i>Carboxymethyl Cellulose</i>) sebagai Bahan Pengental. Teknotan. Vol 18 (1). - K.P. Candra, G.M. Lestari, Y Yuliani, M. Marwati, S. Prabowo, M. Rachmawati. (2024). Potential of frangipani flower (<i>Plumeria sp.</i>) as a source of antibacterial and antioxidants and its application in the pharmacological activities. Jurnal Natural. Vol 24 (2). - Andriyani, Y., Mitra, Haj, H. I. F., Ariansyah, Candra, K. P., Saragih, B., M. Marwati, & Y Yuliani. (2024). Developing Combined Processing of Cassava into Modified Cassava Flour and Tapioca (Mocafap) and Physicochemical Properties Of The Mocafap Products. Journal of Sustainability Science and Management, 19(6), 154–168. - Banin, M, M., Aziz, U, N., Rachmawati, M., Marwati, & Emmawati, A. (2021). Effect of Baking Temperature and Duration Towards Proximate, Crude Fiber Content and Antioxidant 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 (<i>Hylocereus Costaricensis</i>) 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 Freshwater (<i>Chitala lopis</i>) and Mackerel (<i>Scomberomorus commerson</i>) Bone Gelatins and Their Potential as Gelling agents in Gel Mixtures for Roselle (<i>Hibiscus</i>

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	<i>sabdariffa</i> L.) Soft Jelly Candies. Walailak Journal of Science and Technology 17(7), 678-685 - Magvirah, T., Marwati, Ardhani, F. (2019). Uji Daya Hambat Bakteri <i>Staphylococcus aureus</i> Menggunakan Ekstrak Daun Tahongai (<i>Kleinhovia hospital</i> 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 (<i>Lycopersicum commune</i> 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 (<i>manihot esculenta</i> var. Gajah) Originated From East Kalimantan. <i>Journal of Tropical AgriFoof</i> 19(1), 176-182 - Saragih, B., Ita, E., Marwati, Emmawati, A ., & Odit, F, K. (2019). Fermentation duration 60 hours of kapok banana (<i>Musa paradisiaca</i> Linn) corm produces the best flour quality. EurAsian journal of BioSciences 13(2), 2349-2351 - Book entitled Teknologi Fermentasi, 2020. IPB Press. - Book entitled Ekosistem Mangrove dan Peluang Pengembangan Usaha Berkelanjutan, 2023. Mulawarman University Press.
Activities in specialist bodies over the last 5 years	- Speaker in training on the preparation of halal assurance systems and halal supervisors in Samarinda (online), 2021 - Speaker in Halal Certification Technical Guidance, 2021 - Speaker in training on the preparation of a halal assurance system in Balikpapan City, 2020 - Speaker in processing training product based on dragon fruit, Samboja District, 2020 - The Indonesian Association of Food Technologist - Halal Auditor - ULS Halal Center Mulawarman University

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Name	Hj. Maulida Rachmawati, S.P., M.P.			
Position	Tecahing field: Post-Harvest Physiology and Processing of Agricultural Products Academic position: Assistant Professor			
Academic career	Initial placement	Department of Agricultural Product Technology, Mulawarman University		
	Master degree	Food Science and Technology, Gadjah Mada university		2004
	Bachelor degree	Agricultural University	Cultivation, Mulawarman	2001
Employment	Lecturer	Department of Agricultural Product Technology, Mulawarman University		
Research and development projects over the last 5 years	- Effect of Tiwai Onion Bulb Harvest Age and Coating Type on Chemical Physico-Chemical Characteristics and Decrease in Uric Acid Levels in Male Rats, 2024 - Comparison of Performance Evaluation of Sensory Test Panelists with Objective Test Instruments on Tortila Chips Products with the Addition of Moringa Leaf Flour (<i>Moringa oleifera</i>), 2024 - Functional Food Alabio duck meat nuggets with the addition of tahongai leaves (<i>Kleinhovia hospita</i>) Rich in Antioxidants to Reduce Stunting Prevalence, 2022 - Effect of instant tiwire addition and filtration duration on color, total dissolved solids, sediment, sensory, oxygen saturation, heart rate and blood pressure, 2022 - Processing Tamarind Paste by Utilizing <i>Manihot esculenta</i> Crantz Derivative Products as Thickening Agent, 2021 - Antioxidant Activity, α-Glucosidase, Malonaldehyde, Glycemic Index, Chemical Profile of Tiwai Coffee Drink With FTIR, Lipid Profile, Post-Intervention Hematology in Mice and in Hypercholesterolemia and DMT2 Patients, 2021			

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Industry collaborations over the last 5 years	- Training and Assistance Team for MSMEs in Cooperation with Bank Syariah Mandiri, 2020 - MSME Strengthening Training Team in East Kalimantan in Collaboration with BSI University, 2021 - Industry Lecturer KedaiReka Matching Fund Program of KEMENDIKBUDRISTEK, 2021 - Halal Production Process Companion ULS Halal Center Unmul and Ministry of Religion (BPJPH), 2022 - The grant recipient team of the KedaiReka Matching Fund Program and the Peat and Mangrove Restoration Agency, 2022 - Independent Campus Competition Program Team Department of Agricultural Product Technology, 2023
Important publications over the last 5 years	- M. Rachmawati, W. Murdianto, H. Suprpto, R. Apriadi, N. E. Ramadhani, D. K. Apriliato, L. Istianah, M. K. Badhawi, B. Saragih. (2024, October). Effect of Drying Methods and Harvest Age on the Quality of Sliced Tiwai Onion (<i>Eleutherine americana</i> Merr) as A Potential Functional Food. Trends in Sciences. <i>Trends in Science</i>. Vol 21 (12). 8401. - B Saragih, A Ester, YV Putri, M Rachmawati, M Rohmah, A Ismanto, F Ardhani, FM Saragih. (2024, February). The effect of variations in coffee and tiwai plants as drink products on blood lipid profiles and hematological indices. IOP Conference Series: Earth and Environmental Science. - M. Marwati, S.A.M. Funan, M. Rachmawati, A. Emmawati, M. Rohmah, A.S. Pujokaroni, Y.A. Prayitno, H. Hamka. 2024. Respon Sensorik Tempoyak Durian Lai dan Potensinya Sebagai Makanan Fungsional. Buletin LOUPE. Vol. 20 (1). - K.P. Candra, G.M. Lestari, Y Yuliani, M. Marwati, S. Prabowo, M. Rachmawati. (2024). Potential of frangipani flower (<i>Plumeria</i> sp.) as a source of antibacterial and antioxidants and its application in the pharmacological activities. Jurnal Natural. Vol 24 (2). - Prabowo, S., Rachmawati, M., Andriyani, Y., Pujokaroni, A. S., Katrin, K., & Sari, N. (2022, January). The Characteristics of Cassava Var. Gajah (<i>Manihot esculenta</i> C) Derivative Products as a Thickening Agent in the Manufacturing of Tamarind (<i>Tamrindicus indica</i>) Paste. In <i>International Conference on Tropical Agrifood, Feed and Fuel (ICTAFF 2021)</i> (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

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	Proximate, Crude Fiber Content and Antioxidant of Sweet Potato Snackbar Coated with Soursop Yoghurt. In <i>International Conference on Tropical Agrifood, Feed and Fuel (ICTAFF 2021)</i> (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 (<i>Eleutherine americana</i> Merr). In <i>6th International Conference of Food, Agriculture, and Natural Resource (IC-FANRES 2021)</i> (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 (<i>Oryza nivara</i> L.) dan mocaf (modified cassava flour). <i>Journal of Tropical AgriFood</i>, 2(2), 59-65. - Book Chapter: Pengolahan Produk Umbi dan Srealia di Kalimantan Timur <i>dalam Book: Pembangunan Pertanian dan Peternakan Berkelanjutan</i>. 2022. Deepublish. - Book Chapter: Potensi Umbi-Umbian Khas Indonesia dalam Menunjang Ketahanan Pangan dan Industri Pangan <i>dalam Book: Pertanian dan Masa Depan</i>. 2022. Deepublish. - Book entitled Ekosistem Mangrove dan Peluang Pengembangan Usaha Berkelanjutan, 2023. Mulawarman University Press.
Activities in specialist bodies over the last 5 years	- Speaker in MSME Batch II training activities by the Department of Agricultural Product Technology in collaboration with PT. Bank Syariah Mandiri, 2020 - in Agricultural Product Processing Training for Officials of the East Kalimantan Provincial Agricultural Human Resources Extension and Development Center, 2020 - The Indonesian Association of Food Technologist - Auditor Majelis Ulama Indonesia (MUI) East Kalimantan Province - Halal Auditor - ULS Halal Center Mulawarman University

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Name	Nur Amaliah, S.TP., M.Si
Position	Teaching field: Post-harvest technology and food/agricultural product processing Academic position: Assistant Professor
Academic career	Initial placement Department of Agricultural Product Technology, Mulawarman University Master degree Food Science and Technology, Hasanuddin 2012 University Bachelor degree Agricultural Product Technology, Hasanuddin 2007 University
Employment	Lecturer Jurusan Teknologi Hasil Pertanian, Universitas Mulawarman
Research and development projects over the last 5 years	- Application of Mandai and Bekai Powder as Natural Seasoning in Food Products, 2021 - Commercial Application of Mandai Powder as Encapsulated Flavor in Processed Food Products, 2021 - Crystal Structure, Mineral Content, β-Carotene, α-Tocopherol, Antioxidants and Active Function Groups of White and Red Rice Flour Pre-gelatinized and Pre-Digest from East Kalimantan Anti-Stunting Nutrient Sources, 2021 - Potential of Vegetable Seasoning from a Mixture of Mandai Cempedak (<i>Artocarpus champeden</i>) and Oyster Mushroom (<i>Pleurotus ostreatus</i>), 2020
Industry collaborations over the last 5 years	- MSME Strengthening Training Team in East Kalimantan in Collaboration with BSI University, 2021 - Industry Lecturer KedaiReka Matching Fund Program of KEMENDIKBUDRISTEK, 2021 - Islamic Development Bank, Crystal Structure, Mineral Content, β-Carotene, α-Tocopherol, Antioxidants and Active Function Groups of White and Red Rice Flour Pre-gelatinization and Pre-Digest from East Kalimantan Source of Anti-Stunting Nutrition, 2021
Patents and proprietary rights	- Penggunaan Maltodekstrin dan Kitosan Pada Proses Enkapsulasi Cuka Mandai Hasil Fermentasi Kulit Cempedak (<i>Artocarpus Integer</i> (Tunb.) Merr.) dengan Teknik Spray Drying, 2021.

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	- Brand : Teluk Dalam, 2021. - Proses Produksi Seasoning Nabati dari Mandai Cempedak (<i>Artocarpus champeden</i>) dan Jamur Tiram (<i>Pleurotus ostreatus</i>), 2020.
Important publications over the last 5 years	- 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 (<i>Pycnarrhena tumefacta</i> Miers) Leaf as Potential Herbal Flavor Enhancers. In <i>International Conference on Tropical Agrifood, Feed and Fuel (ICTAFF 2021)</i> (pp. 149-158). Atlantis Press. - Amaliah, N., Amrullah, T., Kurniawan, A., Parytha, V. B., & Purnawan, K. (2022). Rendemen dan kualitas minyak nilam (<i>Pogostemon cablin</i> Benth.) dari Kalimantan Timur serta analisis tekno-ekonominya. <i>Agrointek: Jurnal Teknologi Industri Pertanian</i>, 16(2), 289-297. - Amaliah, N., Jumiarti, I. T., Emmawati, A., Rohmah, M., & Rahmadi, A. (2021). Stabilitas Fisik Jelly Oximata Kaya β-karoten dan Tokoferol Selama Penyimpanan. <i>Jurnal Aplikasi Teknologi Pangan</i>, 10(4), 127-132. - Amaliah, N., Patra, D., Candra, K. P., & Rahmadi, A. (2021). Pengaruh Substitusi Tepung Kolang-Kaling (<i>Arenga Pinnata</i> Merr.) Terhadap Daya Kembang, Sifat Kimia, dan Sensoris Kerupuk Aci. <i>Jurnal Industri Hasil Perkebunan</i>, 16(1), 10-17. - Book Chapter: Potensi Umbi-Umbian Khas Indonesia dalam Menunjang Ketahanan Pangan dan Industri Pangan <i>dalam Book: Pertanian dan Masa Depan</i>. 2022. Deepublish.
Activities in specialist bodies over the last 5 years	- Speaker in Socialization and Release of Activities of the Holistic Program for Village Development and Empowerment, 2021 - Speaker in Ginger Processing and Packaging Training, 2021 - Speaker in Papaya processing training for Farmer Women Groups in Bukit Raya Village, Samboja District, Kutai Kartanegara Regency, 2021 - Speaker in Agricultural Product Processing for BPPSDM Apparatus of East Kalimantan Province, 2020 - Speaker in Introduction of Packaging and Marketing Technology to Kampoeng Nanas SMEs in Handil Bakti Village, Palaran District, 2019 - The Indonesian Association of Food Technologist

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Name	Yulian Andriyani, S.TP., M.Sc.		
Position	Teaching field: Processing and engineering of agricultural products Academic position: Assistant Professor		
Academic career	Initial placement	Department of Agricultural Product Technology, Mulawarman University	
	Master degree	Food Science and Technology, Gadjah Mada University 2014	
	Bachelor degree	Agricultural Product Technology, 2010 Mulawarman Univerity	
Employment	Lecture	Department of Agricultural Product Technology, Mulawarman University	
	Head of Laboratory	Laboratory of Agricultural Product Processing and Quality Control	2021-till now
Research and development projects over the last 5 years	- The Effect of Moringa Leaf Flour (<i>Moringa Oleifera</i>) Addition on Nutritional Value, Physical Characteristics and Organoleptic of Tortilla Chips, 2024 - Engineering of Oil Palm Fruit Digesters and Presses and Their Applications in the Making of Red Palm Oil at the Farmer Level in East Kalimantan, 2023 - Utilization of Cassava (<i>Manihot utilissima</i>) East Kalimantan Local Elephant Varieties as Thickening Agents in the Processing of Tamarind Paste (<i>Tamarindus indica</i>), 2021 - Chemical and Sensory Properties Characteristic Test on Pastries Results from Brown Rice Flour Formulation (<i>Oriza nivara</i>) and Mocaf Flour, 2019 - Wheat Flour Formulation (<i>Triticum sp.</i>) and Barley Flour (<i>Coix lacryma-jobi</i>) Against the Chemical and Sensory Properties of Wet Noodles, 2018		
Industry collaborations over the last 5 years	- Training and Assistance Team for MSMEs in Cooperation with Bank Syariah Mandiri, 2020 - MSME Strengthening Training Team in East Kalimantan in Collaboration with BSI University, 2021 - Industry Lecturer KedaiReka Matching Fund Program of KEMENDIKBUDRISTEK, 2021		

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	- Halal Production Process Companion ULS Halal Center Unmul and Ministry of Religion (BPJPH), 2022 - The grant recipient team of the KedaiReka Matching Fund Program and the Peat and Mangrove Restoration Agency, 2022 - Independent Campus Competition Program Team Department of Agricultural Product Technology, 2023 - Arrangement of horticultural infrastructure for post-harvest wards and processing of lemon and papaya derivative products, Food Service, Food Plantation and Horticulture, 2024
Patents and proprietary rights	-
Important publications over the last 5 years	- Andriyani, Y., Mitra, Haj, H. I. F., Ariansyah, Candra, K. P., Saragih, B., Marwati, & Yuliani, A. (2024). Developing Combined Processing of Cassava into Modified Cassava Flour and Tapioca (Mocaftap) and Physicochemical Properties Of The Mocaftap Products. <i>Journal of Sustainability Science and Management</i>, 19(6), 154–168. https://doi.org/10.46754/jssm.2024.06.012 - MA Fadhilah, M Marwati, S Prabowo, Y Andriyani, AS Pujokaroni. (2024). Mutu Pasta Asam Jawa (<i>Tamarindus indica L.</i>) dengan CMC (<i>Carboxymethyl Cellulose</i>) sebagai Bahan Pengental. <i>Teknotan</i>. Vol 18 (1). - Utoro, P. A. R., Palupi, N. P., Andriyani, Y., Marwati, M., Rachmawati, M., Hardi, E. H., ... & Susmiyati, H. R. (2023). Strategi Desain Label Kemasan dan Positioning Produk UMKM Kawasan Ekosistem Mangrove di Desa Tengin Baru. <i>ABDIKU: Jurnal Pengabdian Masyarakat Universitas Mulawarman</i>, 2(1), 50-55. - Prasasti, E. Y., Prabowo, S., Rachmawati, M., & Andriyani, Y. (2023). Sifat Fisik Dan Sensoris Bubuk Asam Jawa Yang Diproduksi Menggunakan Bahan Pengisi Pati Singkong Gajah Dengan Metode Foam-Mat Drying. <i>Jurnal Pengolahan Pangan</i>, 8(1), 15-24. - Premadi, R. B., Emmawati, A., & Andriyani, Y. (2023). Analisis Proksimat Dari Kombinasi Daun Kelor (<i>Moringa Oleifera</i>) Dan Buah Sirsak (<i>Annona muricata L.</i>). <i>SNHRP</i>, 5, 1522-1530. - Rohmah, M., Fadhila, S., Rahmadi, A., & Andriyani, Y. (2023). Application of Good Processed Food Production Method (CPPOB) for BPOM distribution license certification. <i>Abdimas: Jurnal Pengabdian Masyarakat Universitas Merdeka Malang</i>, 8(2), 366-377.

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	- Andriyani, Y., & Pranoto, Y. (2022). Karakterisasi maltodekstrin dari pati umbi ganyong (<i>Canna edulis</i> Ker.), enthik (<i>Colocasia esculenta</i> L.) dan kentang hitam (<i>Plectranthus rotundifolius</i>) menggunakan metode hidrolisis enzimatis. <i>Journal of Tropical AgriFood</i>, 4(1), 9-15. - Rahmadi, A., Nurjannah, S., Andriyani, Y., Banin, M. M., Rohmah, M., Amaliah, N., ... & Emmawati, A. (2022). Proximate analysis of the high phytochemical activity of encapsulated Mandai cempedak (<i>Artocarpus champeden</i>) vinegar prepared with maltodextrin and chitosan as wall materials. <i>FI000Research</i>, 11, 865. - Prabowo, S., Rachmawati, M., Andriyani, Y., Pujokaroni, A. S., Katrin, K., & Sari, N. (2022, January). The Characteristics of Cassava Var. Gajah (<i>Manihot esculenta</i> C) Derivative Products as a Thickening Agent in the Manufacturing of Tamarind (<i>Tamrindicus indica</i>) Paste. In <i>International Conference on Tropical AgriFood, Feed and Fuel (ICTAFF 2021)</i> (pp. 144-148). 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 (<i>Oryza nivara</i> L.) dan mocaf (modified cassava flour). <i>Journal of Tropical AgriFood</i>, 2(2), 59-65. - Book Chapter: Pengolahan Produk Umbi dan Srealia di Kalimantan Timur <i>dalam Book: Pembangunan Pertanian dan Peternakan Berkelanjutan</i>. 2022. Deepublish. - Book Chapter: Potensi Umbi-Umbian Khas Indonesia dalam Menunjang Ketahanan Pangan dan Industri Pangan <i>dalam Book: Pertanian dan Masa Depan</i>. 2022. Deepublish. - Book entitled Ekosistem Mangrove dan Peluang Pengembangan Usaha Berkelanjutan, 2023. Mulawarman University Press.
Activities in specialist bodies over the last 5 years	- Speaker in Papaya Processing Training for Women Farmer Groups in Bukit Raya Village, Samboja District, Kutai Kartanegara Regency, 2021 - Speaker in webinar “the use of breadfruit into breadfruit flour in an effort to diversify food”, 2021 - Speaker in the MSME Batch II training activity in collaboration with the Department of Agricultural Product Technology with PT. Bank Syariah Mandiri, 2020 - The Indonesian Association of Food Technologist - Halal Auditor



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	- ULS Halal Center Mulawarman University
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Name	Maghfirotin Marta Banin, S.Pi., M.Sc.		
Position	Teaching field: Microbiology of food/agricultural products Academic: Assistant Professor		
Academic career	Penempatan Awal	Jurusan Teknologi Hasil Pertanian, Universitas Mulawarman	
	Master degree	Food Science and Technology, Gadjah Mada University 2018	
	Bachelor degree	Fishery Product Technology, Brawijaya University 2015	
Employment	Lecture	Department of Agricultural Products Technology	2019- till now
	Secretary	Department of Agricultural Products Technology	2021- 2025
Research and development projects over the last 5 years	- Antioxidant Functional Instant Drink Combination of Tiwai Onion Extract (<i>Eleutherine Americana</i> Merr) and Red Bajakah (<i>Spatholobus Littolaris</i> Hask), 2024 - East Kalimantan Local Brown Rice-Based Free Gluten Biscuit Design Enriched with Nano-Carotene Encapsulation for Biogenic Food Products, 2023 - Engineering of oil palm fruit digesters and presses and their application in the production of red palm oil at the farmer level in East Kalimantan, 2023 - Development of Plant-Based Yoghurt from Honey Pineapple Fruit (<i>Ananas comosus</i> (L.) Merr) On the consumption of skim milk and soy milk, 2022 - Application of Plant-Based Yogurt for Practical Functional Products, 2020		
Industry collaborations over the last 5 years	- Independent Campus Competition Program Team Department of Agricultural Product Technology, 2023 - Mentoring Scenario by Academics and the Government to Increase the Strategic Role of MSMEs in the Food Sector to Create a Food Independent Area, Kedaireka Matching Fund of the Food Patriot Consortium, 2022		

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	- Development of Palm Sugar MSMEs in Kedang Ipil Village, Kutai Kartanegara Regency, 2021 - Ginger Processing Assistance in Nyuatan Village, West Kutai Regency, 2021 - Industry Lecturer in the Online Culinary Work Program Pilot Project Program Between PT. Application of the Karya Anak Bangsa (AKAB) and Mulawarman University, 2021 - Training and Assistance Team for MSMEs in Cooperation with Bank Syariah Mandiri, 2020
Patents and proprietary rights	- Proses produksi Biskuit Beras Merah yang Diperkaya Minyak Sawit Merah Terenkapsulasi, IDS000008416, 2024
Important publications over the last 5 years	- Banin, M. M., Nurdiana, S., Emmawati, A., Rohmah, M., & Rahmadi, A. (2022). Vitamin C, total titrated acid and antioxidant activity of Oximata® jelly mix. <i>Food Research</i>, 6(4), 295-303. - Banin, M.M., Azizah, A., Jusni, Farahdina, R., Candra, K.P., Saragih, B. and Yuliani. (2022). Development and quality evaluation of jelly coated cassava tapai as a cocktail product. <i>Food Research</i> 6 (3): 245 - 253 - Rahmad, A., Rohmah, M., Nurjannah, S., Andriyani, Y., Emmawati. S., Banin, M.M., Amalia, N., Sari., K. 2022. Proximate analysis of the high phytochemical activity of encapsulated Mandai cempedak (<i>Artocarpus champeden</i>) vinegar prepared with maltodextrin and chitosan as wall materials. <i>F1000Research</i>. - 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 <i>International Conference on Tropical Agrifood, Feed and Fuel (ICTAFF 2021)</i> (pp. 159-166). Atlantis Press. - Banin, M.M., Utami, T., Cahyanto, M., N., Rahayu, E.S. 2019. Effects of Consumption of Probiotic Powder Containing <i>Lactobacillus Plantarum</i> Dad-13 on Fecal Bacterial Population in School-Age Children in Indonesia. <i>International Journal of Probiotics and Prebiotics</i> 14(x) 1-8. - Book Chapter: Potensi Umbi-Umbian Khas Indonesia dalam Menunjang Ketahanan Pangan dan Industri Pangan <i>dalam Book: Pertanian dan Masa Depan</i>. 2022. Deepublish.

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	- Book Chapter: Pangan Fungsional dalam Skenario Nutrisi Berteknologi Tinggi <i>dalam Book: Pertanian dan Masa Depan</i>. 2022. Deepublish. - Book Chapter: Kompetensi Sampling dalam Keamanan dan Mutu Pangan Segar <i>dalam Book: Pertanian dan Masa Depan</i>. 2022. Deepublish. - Book entitled Ekosistem Mangrove dan Peluang Pengembangan Usaha Berkelanjutan, 2023. Mulawarman University Press.
Activities in specialist bodies over the last 5 years	- Resource Person for Increasing MSME Productivity in Food Security, 2021 - Speaker: Training assistance for agricultural and fishery product processing in Embalut Village PHP2D, 2021 - Speker for MSME Training Activities Batch IV in collaboration with the Department of Agricultural Product Technology with PT. Bank Syariah Mandiri, 2020 - Speaker Person for Community Service Activities of the Department of Agricultural Product Technology in Handil Bakti Village, Palaran District, 2019 - The Indonesian Association of Food Technologist

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Name	Panggulu Ahmad Ramadhani Utoro, S.TP., MT.		
Position	Teaching field: Agricultural engineering Academic position: Assistant Professor		
Academic career	Initial placement	Department of Agricultural Product Technology, Mulawarman University	
	Master degree	Agricultural engineering, Brawijaya University	2018
	Bachelor degree	Agricultural engineering, Brawijaya University	2015
Employment	Lecturer	Department of Agricultural Product Technology, Mulawarman University	2021 – till now
Research and development projects over the last 5 years	- Feasibility Study of Joint Production House in East Kalimantan, 2024 - Engineering of oil palm fruit digesters and presses and their application in the production of red palm oil at the farmer level in East Kalimantan, 2023 - Analysis of household socioeconomic and gender-based determinants of food security and nutrition in rural and urban areas: a study in West java, East Kalimantan, Central Sulawesi, and West Nusa Tenggara, 2022 - Crystal structure, mineral content, β-carotene, α-tocopherol, antioxidants, and active functional groups of pre-gelatinized and pre-digested white and red rice flour from East Kalimantan sources of anti-stunting nutrition, 2021		
Industry collaborations over the last 5 years	- NHF Neys-van Hoogstraten Foundation/NHF (Netherlands), Analysis of Household Socioeconomic and Gender-Based Determinants of Food Security and Nutrition in Rural and Urban Areas: A Study in West Java, East Kalimantan, Central Sulawesi, and West Nusa Tenggara, 2021-2023 - Mentoring Scenario by Academics and the Government to Increase the Strategic Role of MSMEs in the Food Sector to Create a Food Independent Area, Kedaireka Matching Fund of the Food Patriot Consortium, 2022 - Implementation of Training Consulting Services and Assistance for Strengthening MSMEs in the Covid 19 Pandemic Era, PT. Bank Syariah Indonesia, 2021 - Development of Palm Sugar MSMEs in Kedang Ipil Village, Kutai Kartanegara Regency, 2021 - Industry Lecturer in the Online Culinary Work Program Pilot Project Program Between PT. Application of the Karya Anak Bangsa (AKAB) and Mulawarman University, 2021		

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	- Islamic Development Bank, Crystal Structure, Mineral Content, β-Carotene, α-Tocopherol, Antioxidants and Active Function Groups of White and Red Rice Flour Pre-gelatinization and Pre-Digest from East Kalimantan Source of Anti-Stunting Nutrition, 2021
Patents and proprietary rights	- Proses produksi Biskuit Beras Merah yang Diperkaya Minyak Sawit Merah Terenkapsulasi, IDS000008416, 2024
Important publications over the last 5 years	- PAR Utoro, JE Witoyo. Nutritional and Bioactive Composition of Exotic and Indigenous Kalimantan Fruits: Case Studies of Ramania, Kapul, and Ihau Fruits. <i>JITIPARI</i>. Vol 9 (2). 115-129. - JE Witoyo, PAR Utoro, D. Alvianto, H. Naisali. (2024). An Overview of Extraction Methods of Bioactive Compounds from White Mulberry (<i>Morus alba</i>) Leaf. <i>SPIZAETUS</i>. Vol 5 (2). 319-335. - Utoro, P.A.R., Murdianto, W., Pujokaroni, A.S., Andriyani, Y., Banin, M.M., Sulistiawan, D., Rahmansyah, M.R. (2023). Studi Pendahuluan: Pengujian Alat Pengepres Buah Kelapa Sawit (<i>Elaeis guineensis</i> Jacq) dengan Variasi Pengukusan dan Pengepresan. <i>Cannarium</i>. 21(2), 47-52. - Utoro, P. A. R., Alwi, M., Witoyo, J. E., Argo, B. D., Yulianingsih, R., & Muryanto. (2023). Impact of NaOH Concentration and Pretreatment Time on the Lignocellulose Composition of Sweet Sorghum Bagasse for Second-Generation Bioethanol Production (pp. 198–206). - Utoro, P. A. R., Palupi, N. P., Andriyani, Y., Marwati, M., Rachmawati, M., Hardi, E. H., Diana, R & Susmiyati, H. R. (2023). Strategi Desain Label Kemasan dan Positioning Produk UMKM Kawasan Ekosistem Mangrove di Desa Tengin Baru. <i>ABDIKU: Jurnal Pengabdian Masyarakat Universitas Mulawarman</i>, 2(1), 50-55. - Utoro, P. A. R., Sukoyo, A., Sandra, S., Izza, N., Dewi, S. R., & Wibisono, Y. (2018). High-throughput microfiltration membranes with natural biofouling reducer agent for food processing. <i>Processes</i>, 7(1), 1. - Izza, N. M., Dewi, S. R., Setyanda, A., Sukoyo, A., Utoro, P., Al Riza, D. F., & Wibisono, Y. (2018). Microwave-assisted extraction of phenolic compounds from Moringa oleifera seed as anti-biofouling agents in membrane processes. In <i>MATEC Web of Conferences</i> (Vol. 204, p. 03003). EDP Sciences. - Book Chapter: Proses Pengeringan Kakao (<i>Theobroma cacao</i> L) dengan Menggunakan COCOA DRIYER dalam <i>Book: Pembangunan Pertanian dan Peternakan Berkelanjutan</i>. 2022. Deepublish. - Book Chapter: Pangan Fungsional dalam Skenario Nutrisi Berteknologi Tinggi dalam <i>Book: Pertanian dan Masa Depan</i>. 2022. Deepublish.

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	- Book Chapter: Kompetensi Sampling dalam Keamanan dan Mutu Pangan Segar <i>dalam Book: Pertanian dan Masa Depan</i>. 2022. Deepublish. - Book entitled Ekosistem Mangrove dan Peluang Pengembangan Usaha Berkelanjutan, 2023. Mulawarman University Press.
Activities in specialist bodies over the last 5 years	- Keynote speaker at Vocational Training for Micro Enterprises in the Agriculture/Plantation Sector by the Ministry of Cooperatives and SMEs in Jonggon Jaya Village, Kutai Kartanegara Regency, 2022 - Keynote speaker on Skills Training (Vocational) for SMEs through Technical Production of Processing Ginger Products and Their Derivative Products by the Ministry of Cooperatives and SMEs, 2022 - Ginger Processing Assistance in Nyuatan Village, West Kutai Regency, 2021 - Facilitator at Life Skill Technical Guidance Activities for Rural Communities in Drug-Prone Areas of East Kalimantan Province, National Narcotics Agency, 2021 - The Indonesian Association of Food Technologist

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Name	Agustu Sholeh Pujokaroni, S.TP., M.Sc., Ph.D.	
Position	Teaching field: Biopolymer, Food Additive Academic position: Assistant Professor	
Academic career	Initial placement	Department of Agricultural Product Technology, Mulawarman University
	Doctoral Degree	Applied Bioresource Sciences, Ehime University 2020
	Master degree	Food Science and Technology, Gadjah Mada University 2014
	Bachelor degree	Agricultural Product Technology, Mulawarman University 2010
Employment	Dosen	Department of Agricultural Product Technology, Mulawarman University
Research and development projects over the last 5 years	- Optimization of the Sweet Corn Milk Making Process Study of Various Stabilizers and Telang Flower Extracts on Physicochemical and Organoleptic Properties, 2024 - Engineering of oil palm fruit digesters and presses and their application in the production of red palm oil at the farmer level in East Kalimantan, 2023 - Analysis of household socioeconomic and gender-based determinants of food security and nutrition in rural and urban areas: a study in West java, East Kalimantan, Central Sulawesi, and West Nusa Tenggara, 2022	
Industry collaborations over the last 5 years	- NHF Neys-van Hoogstraten Foundation/NHF (Netherlands), Analysis of Household Socioeconomic and Gender-Based Determinants of Food Security and Nutrition in Rural and Urban Areas: A Study in West Java, East Kalimantan, Central Sulawesi, and West Nusa Tenggara, 2021-2023 - Mentoring Scenario by Academics and the Government to Increase the Strategic Role of MSMEs in the Food Sector to Create a Food Independent Area, Kedaireka Matching Fund of the Food Patriot Consortium, 2022 - Implementation of Training Consulting Services and Assistance for Strengthening MSMEs in the Covid 19 Pandemic Era, PT. Bank Syariah Indonesia, 2021 - Development of Palm Sugar MSMEs in Kedang Ipil Village, Kutai Kartanegara Regency, 2021 - Training and Assistance Team for MSMEs in Cooperation with Bank Syariah Mandiri, 2020	

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Patents and proprietary rights	-
Important publications over the last 5 years	- MA Fadhillah, M Marwati, S Prabowo, Y Andriyani, AS Pujokaroni. (2024). Mutu Pasta Asam Jawa (<i>Tamarindus indica</i> L.) dengan CMC (Carboxymethyl Cellulose) sebagai Bahan Pengental. <i>Teknotan</i>. Vol 18 (1). - M. Marwati, S.A.M. Funan, M. Rachmawati, A. Emmawati, M. Rohmah, A.S. Pujokaroni, Y.A. Prayitno, H. Hamka. 2024. Respon Sensorik Tempoyak Durian Lai dan Potensinya Sebagai Makanan Fungsional. <i>Buletin LOUPE</i>. Vol. 20 (1). - AS Pujokaroni, H Ichiura. 2023. Preparation of carboxymethyl cellulose (CMC) derived from palm fiber waste: Effect of ozone pretreatment on CMC properties. <i>Journal of Applied Polymer Science</i>. - AS Pujokaroni, PA Ramadhani Utoro, Q Aini, B Saragih. 2023. Differences in Food Coping Strategy between Rural and Urban Households toward Stunting Incidents. <i>Amerta Nutrition</i>. - Prabowo, S., Rachmawati, M., Andriyani, Y., Pujokaroni, A. S., Katrin, K., & Sari, N. (2022, January). The Characteristics of Cassava Var. Gajah (<i>Manihot esculenta</i> C) Derivative Products as a Thickening Agent in the Manufacturing of Tamarind (<i>Tamrindicus indica</i>) Paste. In <i>International Conference on Tropical Agrifood, Feed and Fuel</i> (ICTAFF 2021) (pp.144-148). Atlantis Press - Pujokaroni, A. S., Ohtani, Y., Ichiura, H. (2020). Ozone treatment for improving the solubility of cellulose extracted from palm fiber. <i>Journal of Applied Polymer Science</i>, 138(1) - Pujokaroni, A. S., Ichiura, H., Ohtani, Y.(2019). Comparative study of cellulose extraction from oil palm fiber waste using the ASTM international method combined with hypochlorite treatment or the dissolving method. <i>Jurnal Masyarakat Pemanfaatan Hutan</i>, 14(1), 1-9 - Book Chapter: Proses Pengeringan Kakao (<i>Theobroma cacao</i> L) dengan Menggunakan COCOA DRIYER dalam Book: Pembangunan Pertanian dan Peternakan Berkelanjutan. 2022. Deepublish. - Book Chapter: Potensi Limbah Hasil Pertanian sebagai Sumber Selulosa untuk Bahan Tambahan Pangan <i>dalam Book: Pertanian dan Masa Depan</i>. 2022. Deepublish.
Activities in specialist bodies over the last 5 years	- Preparation of the Draft Food Security Policy for the Capital City of Nusantara - Speaker on Matching Fund Kedaireka, 2021



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	- Keynote Speaker: Guest Lecture at PGRI University Semarang, 2020 - The Indonesian Association of Food Technologists
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