

Data of International Journal Publication on September 2021-2022

No	Name	Title	Journal	Author/Co-Author
1	2	3	4	5
1	Prof. Dr. Ir. Agnes Murdiati, M.S.	Gut Microbiota Modulation of Moderate Undernutrition in Infants through Gummy <i>Lactobacillus plantarum</i> Dad-13 Consumption: A Randomized Double-Blind Controlled Trial	Nutrients	Co-Author
2	Prof. Dr. Ir. Agnes Murdiati, M.S.	Germination of jack bean (<i>Canavalia ensiformis</i> L. (D.C.)) and its impact on nutrient and anti-nutrient composition	Food Research	Co-Author
3	Andika Wicaksono, S.T.P., M.Sc.	A microwave-based extraction method for the determination of sugar and polyols: Application to the characterization of regular and peaberry coffees	Arabian Journal of Chemistry	Co-Author
4	Dr. Andriati Ningrum, S.T.P., M.Agr.	Sugar Palm Starch (<i>Arenga pinnata</i>) Modification Using Microwave and Acetylation: Effect of Moisture Content and Microwave Power on Physicochemical Characteristics	Food Research	Co-Author
5	Dr. Andriati Ningrum, S.T.P., M.Agr.	Microalgae as a potential sustainable solution to environment health	Chemosphere	Co-Author
6	Dr. Andriati Ningrum, S.T.P., M.Agr.	Purification and characterization of thermostable serine alkaline protease from <i>Geobacillus</i> sp. DS3 isolated from Sikidang crater, Dieng plateau, Central Java, Indonesia	Indonesian Journal of Biotechnology	Co-Author
7	Dr. Andriati Ningrum, S.T.P., M.Agr.	In silico proteolysis and molecular interaction of tilapia (<i>Oreochromis niloticus</i>) skin collagen-derived peptides for environmental remediation	Environmental Research	Co-Author
8	Dr. Andriati Ningrum, S.T.P., M.Agr.	Development of Edible Coating from Gelatin Composites with the Addition of Black Tea Extract (<i>Camellia sinensis</i>) on Minimally Processed Watermelon (<i>Citrullus lanatus</i>)	Polymers	Co-Author
9	Dr. Andriati Ningrum, S.T.P., M.Agr.	Application of cell culture technology and genetic engineering for production of future foods and crop improvement to strengthen food security	Bioengineered	Co-Author
10	Dr. Andriati Ningrum, S.T.P., M.Agr.	The Optimization of Oil Extraction by Surfactant Assisted Aqueous Extraction Process (SAAEP) of Rice Bran (<i>Oryza sativa</i> L.) Using Box Behnken Design	Food Research	Co-Author
11	Ardhika Ulfah, S.T.P., M.Sc.	Effects of <i>Spirulina platensis</i> Addition on Growth of <i>Lactobacillus plantarum</i> Dad 13 and <i>Streptococcus</i>	Applied Food Biotechnology	Co-Author

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		<i>thermophilus</i> Dad 11 in Fermented Milk and Physicochemical Characteristics of the Product		
12	Dr. Arima Diah Setiowati, S.T.P., M.Sc.	Application of Steam Jet Agglomerator to Improve the Properties of Instanised Cocoa Drink Powder Mixed with Maltodextrin, Coconut Sugar and Sucrose	Sugar Technology	Co-Author
13	Dr. Arima Diah Setiowati, S.T.P., M.Sc.	Electrostatic-Maillard Formation of Coconut Protein Concentrate-Pectin Conjugate for Oil-in-Water Emulsion: Effects of Ratio, Temperature, and pH	Journal of the Saudi Society of Agricultural Sciences	Co-Author
14	Dr. Arima Diah Setiowati, S.T.P., M.Sc.	Optimization of coconut cream protein phosphorylation using Box Behnken Design	Food and Bioprocess Technology	Co-Author
15	Aulia Ardhi, S.T.P., M.Sc.	Molecular Identification of Cellulase-Producing Thermophilic Fungi Isolated from Sungai Pinang Hot Spring, Riau, Indonesia	Biodiversitas	Co-Author
16	Aulia Ardhi, S.T.P., M.Sc.	Sugar Palm Starch (<i>Arenga pinnata</i>) Modification Using Microwave and Acetylation: Effect of Moisture Content and Microwave Power on Physicochemical Characteristics	Food Research	Co-Author
17	Bangun Prajanto Nusanoro, S.T.P., M.Sc.	The effect of different storage times and methods on the chemical and organoleptic properties of white cooked rice and black cooked rice	AIMS Agriculture and Food	Co-Author
18	Prof. Dr. Ir. Chusnul Hidayat	An ultrasound-based technique for the analytical extraction of phenolic compounds in red algae	Arabian Journal of Chemistry	Co-Author
19	Prof. Dr. Ir. Chusnul Hidayat	Electrostatic-Maillard Formation of Coconut Protein Concentrate-Pectin Conjugate for Oil-in-Water Emulsion: Effects of Ratio, Temperature, and pH	Journal of the Saudi Society of Agricultural Sciences	Co-Author
20	Prof. Dr. Ir. Chusnul Hidayat	Incorporation of Sodium Hyaluronate and Nyamplung (<i>Calophyllum inophyllum</i>) Cake Extract to Improve Bioplastic Characteristic	BIOTROPIA	Co-Author
21	Prof. Dr. Ir. Chusnul Hidayat	Sodium Silicate Catalyst for Synthesis Monoacylglycerol and Diacylglycerol-Rich Structured Lipids: Product Characteristic and Glycerolysis - Interesterification Kinetics	Bulletin of Chemical Reaction Engineering & Catalysis	Co-Author

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22	Dian Anggraini Suroto, S.T.P., M.P., M.Eng., Ph.D.	Effect of Glucose on Endoxylanase and β -xylosidase Production by Fungi Isolated in Indonesia	Journal of Pure and Applied Microbiology (JPAM)	Co-Author
23	Dian Anggraini Suroto, S.T.P., M.P., M.Eng., Ph.D.	Effects of Spirulina platensis Addition on Growth of <i>Lactobacillus plantarum</i> Dad 13 and <i>Streptococcus thermophilus</i> Dad 11 in Fermented Milk and Physicochemical Characteristics of the Product	Applied Food Biotechnology	Co-Author
24	Dian Anggraini Suroto, S.T.P., M.P., M.Eng., Ph.D.	Effects of Glucose as Carbon Catabolite Repressor on Alpha-Amylase and Glucoamylase Production in Indonesia Indigenous Fungi	Malaysian Journal of Microbiology	Co-Author
25	Dian Anggraini Suroto, S.T.P., M.P., M.Eng., Ph.D.	Genotypic and Phenotypic Analysis of Antibiotics resistance in <i>Lactobacillus</i> spp Indonesia Indigenous Probiotics	Applied Food Biotechnology	Co-Author
26	Dian Anggraini Suroto, S.T.P., M.P., M.Eng., Ph.D.	Adhesion Properties of <i>Lactobacillus plantarum</i> Dad-13 and <i>Lactobacillus plantarum</i> Mut-7 on Sprague Dawley Rat Intestine	Microorganisms	Co-Author
27	Dian Anggraini Suroto, S.T.P., M.P., M.Eng., Ph.D.	Genomic insight of two indigenous probiotics <i>Lactobacillus plantarum</i> Dad-13 and <i>Lactobacillus plantarum</i> Mut-7 from different origins of Indonesian fermented foods	Biodiversitas	1 st Author
28	Prof. Dr. Ir. Djagal Wiseso Marseno, M.Agr.	Physical characteristics, nutrients, and antinutrients composition of pigeon pea (<i>Cajanus cajan</i> (L.) Millsp.) grown in Indonesia	Food Research	Co-Author
29	Prof. Dr. Ir. Djagal Wiseso Marseno, M.Agr.	Dual Modification of Sago Starch via Heat Moisture Treatment and Octenyl Succinylation to Improve Starch Hydrophobicity	Polymers	Co-Author
30	Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc.	The Volatile Compounds and Aroma Description in Various <i>Rhizopus oligosporus</i> Solid-State Fermented and Nonfermented Rice Bran	Fermentation	Co-Author
31	Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc.	The Volatile Compounds and Aroma Profile of some Pigmented Rice Brans After Fermentation	Current Research in Nutrition and Food Science	Co-Author

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32	Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc.	Investigating the elicited emotion of single-origin chocolate towards sustainable chocolate production in Indonesia	Open Agriculture	Co-Author
33	Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc.	Current situation and future direction of traditional foods: A perspective review	Canrea Journal	1 st Author
34	Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc.	Gut Microbiota Composition in Undernourished Children Associated with Diet and Sociodemographic Factors: A Case–Control Study in Indonesia	Microorganisms	Co-Author
35	Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc.	FiberCreme as a Functional Food Ingredient Reduces Hyperlipidemia and Risk of Cardiovascular Diseases in Subjects with Hyperlipidemia	Prev Nutr Food Sci	Co-Author
36	Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc.	Protein source beverages: consistency is more important over nutritional aspect	Appetite	1 st Author
37	Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc.	Revisiting the Development of Probiotic-based Functional Chocolates	Reviews in Agricultural Science	Co-Author
38	Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc.	The Chemical, Physical, and Sensory Properties of Complete Complementary Foods as Affected By The Cooking Method	Journal of Food Quality	1st Author
39	Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.	Kinetics observations of bacterial cellulose thickness formation using image processing approach during the fermentation process	Food Research	Co-Author
40	Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.	Gut Microbiota Modulation of Moderate Undernutrition in Infants through Gummy <i>Lactobacillus plantarum</i> Dad-13 Consumption: A Randomized Double-Blind Controlled Trial	Nutrients	Co-Author
41	Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.	Enhancement of Antioxidant Activities in Black Soy Milk through Isoflavone Aglycone Production during Indigenous Lactic Acid Bacteria Fermentation	Fermentation	Co-Author
42	Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.	Effects of <i>Spirulina platensis</i> Addition on Growth of <i>Lactobacillus plantarum</i> Dad 13 and <i>Streptococcus thermophilus</i> Dad 11 in Fermented Milk and Physicochemical Characteristics of the Product	Applied Food Biotechnology	Co-Author

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43	Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.	Effect of <i>Lactobacillus plantarum</i> DAD-13 and Fructo oligosaccharides on Short-Chain Fatty Acid Profile and Nutritional Status in Indonesian Stunting Children	Open Access Macedonian Journal of Medical Sciences	Co-Author
44	Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.	Gut Microbiota Composition in Undernourished Children Associated with Diet and Sociodemographic Factors: A Case–Control Study in Indonesia	MDPI	Co-Author
45	Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.	The Role of Fat Blends in Improving the Physicochemical Properties of Palm Kernel Oil for Monolaurin Synthesis	Trends In Science	Co-Author
46	Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.	Enzymatic Glycerolysis of Palm Kernel Olein-Stearin Blend for Monolaurin Synthesis as an Emulsifier and Antibacterial	MDPI	Co-Author
47	Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.	Studies on the effect of methionine level on cheese colour as a solid substrate of <i>Monascus purpureus</i> JK2 fermentation	Food Research	Co-Author
48	Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.	Genotypic and Phenotypic Analysis of Antibiotics resistance in <i>Lactobacillus</i> spp Indonesia Indigenous Probiotics	Applied Food Biotechnology	Co-Author
49	Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.	Indigenous Yeast, Lactic Acid Bacteria, and Acetic Acid Bacteria from Cocoa Bean Fermentation in Indonesia Can Inhibit Fungal-Growth-Producing Mycotoxins	Fermentation	1 st Author
50	Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.	The Species-Level Composition of the Fecal <i>Bifidobacterium</i> and <i>Lactobacillus</i> Genera in Indonesian Children Differs from That of Their Mothers	Microorganisms	Co-Author
51	Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.	Adhesion Properties of <i>Lactobacillus plantarum</i> Dad-13 and <i>Lactobacillus plantarum</i> Mut-7 on Sprague Dawley Rat Intestine	Microorganisms	Co-Author
52	Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.	Revisiting the Development of Probiotic-based Functional Chocolates	Reviews in Agricultural Science	Co-Author
53	Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.	Genomic insight of two indigenous probiotics <i>Lactobacillus plantarum</i> Dad-13 and <i>Lactobacillus plantarum</i> Mut-7 from different origins of Indonesian fermented foods	Biodiversitas	Co-Author

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54	Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.	Indigenous Lactic Acid Bacteria from Halloumi Cheese as a Probiotics Candidate of Indonesian Origin	International Journal of Probiotics and Prebiotics	Co-Author
55	Prof. Dr. Ir. Eni Harmayani, M.Sc.	Synbiotic goat milk kefir improves health status in rats fed a high-fat and highfructose diet	Veterinary World	Co-Author
56	Prof. Dr. Ir. Eni Harmayani, M.Sc.	Microbiological, chemical, fatty acid and antioxidant characteristics of goat milk kefir enriched with moringa oleifera leaf powder during storage	Food Science and Technology	Co-Author
57	Prof. Dr. Ir. Eni Harmayani, M.Sc.	Prebiotic effect of porang oligo-glucomannan using fecal batch culture fermentation	Food Science and Technology	Co-Author
58	Dr.rer.nat. Lucia Dhiantika Witasari, S.Farm., Apt., M.Biotech.	Identification and characterization of Strawberry FvGELP1 (<i>Fragaria vesca</i> GDSL esterase/lipase)	Biodiversitas	1 st Author
59	Dr.rer.nat. Lucia Dhiantika Witasari, S.Farm., Apt., M.Biotech.	Antimicrobial activities of fungus comb extracts isolated from Indomalayan termite (<i>Macrotermes gilvus</i> Hagen) mound	AMB Express	1 st Author
60	Dr.rer.nat. Lucia Dhiantika Witasari, S.Farm., Apt., M.Biotech.	Purification and characterization of thermostable serine alkaline protease from <i>Geobacillus</i> sp. DS3 isolated from Sikidang crater, Dieng plateau, Central Java, Indonesia	Indonesian Journal of Biotechnology	Co-Author
61	Dr.rer.nat. Lucia Dhiantika Witasari, S.Farm., Apt., M.Biotech.	Chemical Components of Fungus Comb from Indo-Malayan Termite <i>Macrotermes gilvus</i> Hagen Mound and Its Bioactivity against Wood-Staining Fungi	Forests	Co-Author
62	Dr. Manikharda, S.T.P., M.Agr.	Development of Edible Coating from Gelatin Composites with the Addition of Black Tea Extract (<i>Camellia sinensis</i>) on Minimally Processed Watermelon (<i>Citrullus lanatus</i>)	Polymers	Co-Author
63	Dr. Manikharda, S.T.P., M.Agr.	Application of cell culture technology and genetic engineering for production of future foods and crop improvement to strengthen food security	Bioengineered	Co-Author
64	Dr. Ir. Muhammad Nur Cahyanto, M.Sc.	Effect of Glucose on Endoxylanase and β -xylosidase Production by Fungi Isolated in Indonesia	Journal of Pure and Applied Microbiology (JPAM)	Co-Author

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67	Dr. Ir. Muhammad Nur Cahyanto, M.Sc.	Antioxidant Activity of Isoflavone Aglycone from Fermented Black Soymilk Supplemented with Sucrose and Skim Milk Using Indonesian Indigenous Lactic Acid Bacteria	Applied Food Biotechnology	Co-Author
68	Dr. Ir. Muhammad Nur Cahyanto, M.Sc.	Properties of Ozone-Oxidized Tapioca Starch and its Use in Coating of Fried Peanuts	Molecules	Co-Author
69	Dr. Ir. Muhammad Nur Cahyanto, M.Sc.	Production and Characterization of Bacterial Cellulose-alginate Biocomposites as Food Packaging Material	Food Research	Co-Author
70	Dr. Ir. Muhammad Nur Cahyanto, M.Sc.	Indigenous Lactic Acid Bacteria from Halloumi Cheese as a Probiotics Candidate of Indonesian Origin	International Journal of Probiotics and Prebiotics	Co-Author
71	Dr. Ir. Muhammad Nur Cahyanto, M.Sc.	Production and characterization of bacterial cellulose-alginate biocomposite as food packaging material	Food Research	Co-Author
72	Dr. Ir. Priyanto Priwitono, M.P.	Physical characteristics, nutrients, and antinutrients composition of pigeon pea (<i>Cajanus cajan</i> (L.) Millsp.) grown in Indonesia	Food Research	Co-Author
73	Rachma Wikandari, S.T.P., M.Biotech., Ph.D.	Protective effect of a reverse membrane bioreactor against toluene and naphthalene in anaerobic digestion	Biotechnology and Applied Biochemistry	Co-Author
74	Rachma Wikandari, S.T.P., M.Biotech., Ph.D.	Effects of <i>Spirulina platensis</i> Addition on Growth of <i>Lactobacillus plantarum</i> Dad 13 and <i>Streptococcus thermophilus</i> Dad 11 in Fermented Milk and Physicochemical Characteristics of the Product	Applied Food Biotechnology	Co-Author
75	Rachma Wikandari, S.T.P., M.Biotech., Ph.D.	Organosolv pretreatment of oat husk using oxalic acid as an alternative organic acid and its potential applications in biorefinery	Biomass Conversion and Biorefinery	Co-Author
76	Rachma Wikandari, S.T.P., M.Biotech., Ph.D.	Household fermentation of leftover bread to nutritious food	Waste Management	Co-Author

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77	Rachma Wikandari, S.T.P., M.Biotech., Ph.D.	Inhibitory and Stimulatory Effects of Fruit Bioactive Compounds on Edible Filamentous Fungi: Potential for Innovative Food	Applications Fermentation	Co-Author
78	Rachma Wikandari, S.T.P., M.Biotech., Ph.D.	The role of filamentous fungi in advancing the development of a sustainable circular bioeconomy	Biorsource Technology	Co-Author
79	Rachma Wikandari, S.T.P., M.Biotech., Ph.D.	Enhancing or inhibitory effect of fruit or vegetable bioactive compound on <i>Aspergillus niger</i> and <i>A. oryzae</i>	Journal of Fungi	Co-Author
80	Rachma Wikandari, S.T.P., M.Biotech., Ph.D.	Genotypic and Phenotypic Analysis of Antibiotics resistance in <i>Lactobacillus</i> spp Indonesia Indigenous Probiotics	Applied Food Biotechnology	Co-Author
81	Rachma Wikandari, S.T.P., M.Biotech., Ph.D.	Adhesion Properties of <i>Lactobacillus plantarum</i> Dad- 13 and <i>Lactobacillus plantarum</i> Mut-7 on Sprague Dawley Rat Intestine	Microorganisms	Co-Author
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83	Rachma Wikandari, S.T.P., M.Biotech., Ph.D.	The role of filamentous fungi in advancing the development of a sustainable circular bioeconomy	Bioresource Technology	1 st Author
84	Rachma Wikandari, S.T.P., M.Biotech., Ph.D.	Correlations between the Chemical, Microbiological Characteristics and Sensory Profile of Fungal Fermented Food	Fermentation	1 st Author
85	Rachma Wikandari, S.T.P., M.Biotech., Ph.D.	Enhancing or Inhibitory Effect of Fruit or Vegetable Bioactive Compound on <i>Aspergillus niger</i> and <i>A. oryzae</i>	Journal of Fungi	Co-Author
86	Rachma Wikandari, S.T.P., M.Biotech., Ph.D.	Indigenous Lactic Acid Bacteria from Halloumi Cheese as a Probiotics Candidate of Indonesian Origin	International Journal of Probiotics and Prebiotics	Co-Author
87	Prof. Dr. Ir. Retno Indrati, M.Sc.	Effect of legume varieties and fermentation time of tempe using starter inoculum on the inhibitory activity of angiotensin I-converting enzyme	Biodiversitas (Journal of Biological Diversity)	1 st Author
88	Prof. Dr. Ir. Retno Indrati, M.Sc.	Germination of jack bean (<i>Canavalia ensiformis</i> L. (D.C.)) and its impact on nutrient and anti-nutrient composition	Food Research	Co-Author

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89	Dr. Ria Millati, S.T., M.T.	Protective effect of a reverse membrane bioreactor against toluene and naphthalene in anaerobic digestion	Biotechnology and Applied Biochemistry	Co-Author
90	Dr. Ria Millati, S.T., M.T.	Organosolv pretreatment of oat husk using oxalic acid as an alternative organic acid and its potential applications in biorefinery	Biomass Conversion and Biorefinery	Co-Author
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92	Dr. Ria Millati, S.T., M.T.	Incorporation of Sodium Hyaluronate and Nyamplung (<i>Calophyllum inophyllum</i>) Cake Extract to Improve Bioplastic Characteristic	BIOTROPIA	Co-Author
93	Dr. Ria Millati, S.T., M.T.	Enhanced Volatile Fatty Acid Production from Oil Palm Empty Fruit Bunch through Acidogenic Fermentation – A Novel Resource Recovery Strategy for Oil Palm Empty Fruit Bunch	Fermentation	1 st Author
94	Dr. Ria Millati, S.T., M.T.	Enhancing or Inhibitory Effect of Fruit or Vegetable Bioactive Compound on <i>Aspergillus niger</i> and <i>A. oryzae</i>	Journal of Fungi	Co-Author
95	Dr. Rini Yanti, S.T.P., M.P.	Enhancement of Antioxidant Activities in Black Soy Milk through Isoflavone Aglycone Production during Indigenous Lactic Acid Bacteria Fermentation	Fermentation	Co-Author
96	Prof. Dr. Ir. Sri Raharjo, M.Sc.	Optimization of oil-in-water emulsion capacity and stability of octenyl succinic anhydride-modified porang glucomannan (<i>Amorphophallus muelleri</i> Blume)	Heliyon	Co-Author
97	Prof. Dr. Ir. Sri Raharjo, M.Sc.	Bioaccessibility and antioxidant activity of β -carotene loaded nanostructured lipid carrier (NLC) from binary mixtures of palm stearin and palm olein	Heliyon	Co-Author
98	Prof. Dr. Ir. Sri Raharjo, M.Sc.	The Optimization of Oil Extraction by Surfactant Assisted Aqueous Extraction Process (SAAEP) of Rice Bran (<i>Oryza sativa</i> L.) Using Box Behnken Design	Food Research	Co-Author
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100	Dr. Ir. Supriyadi, M.Sc.	Alteration of Phenolic and Volatile Compounds of Tea Leaf Extract by Tyrosinase and β -Glucosidase during Preparation of Ready-to-Drink Tea on Farm	International Journal of Food Science	Co-Author
101	Dr. Ir. Supriyadi, M.Sc.	Antioxidant Activity of Aqueous and Ethanolic Extract of Coconut (<i>Cocos nucifera</i>) Fruit By-Products	Agronomy	Co-Author
102	Dr. Ir. Supriyadi, M.Sc.	Optimization of Saffron Essential Oil Nanoparticles Using Chitosan-Arabic Gum Complex Nanocarrier with Ionic Gelation Method	International Journal of Food Science	Co-Author
103	Dr. Ir. Supriyadi, M.Sc.	Germination of jack bean (<i>Canavalia ensiformis</i> L. (D.C.)) and its impact on nutrient and anti-nutrient composition	Food Research	Co-Author
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105	Dr. Ir. Supriyadi, M.Sc.	Calcium fixation on fortified rice made with various rice varieties	Food Research	Co-Author
106	Dr. Ir. Supriyadi, M.Sc.	Enhancement of Black Tea Aroma by Adding the beta-Glucosidase Enzyme During Fermentation on Black Tea Processing	International Journal of Food Science	1 st Author
107	Dr. Ir. Supriyadi, M.Sc.	Production and Characterization of Bacterial Cellulose-alginate Biocomposites as Food Packaging Material	Food Research	Co-Author
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No	Name	Title	Journal	Author/Co-Author
1	2	3	4	5
123	Dr. Widiastuti Setyaningsih, S.T.P., M.Sc.	An ultrasound-based technique for the analytical extraction of phenolic compounds in red algae	Arabian Journal of Chemistry	Co-Author
124	Dr. Widiastuti Setyaningsih, S.T.P., M.Sc.	Dual Response Optimization of Ultrasound-Assisted Oil Extraction from Red Fruit (<i>Pandanus conoideus</i>): Recovery and Total Phenolic Compounds	Agronomy	Co-Author
125	Dr. Widiastuti Setyaningsih, S.T.P., M.Sc.	Antioxidant Activity of Aqueous and Ethanolic Extract of Coconut (<i>Cocos nucifera</i>) Fruit By-Products	Agronomy	Co-Author
126	Dr. Widiastuti Setyaningsih, S.T.P., M.Sc.	A new FTIR method combined with multivariate data analysis for determining aflatoxins in peanuts (<i>Arachis hypogaea</i>)	Journal of Applied Pharmaceutical Science	Co-Author
127	Dr. Widiastuti Setyaningsih, S.T.P., M.Sc.	Prebiotic effect of porang oligo-glucomanan using fecal batch culture fermentation	Food Science and Technology	Co-Author
128	Dr. Widiastuti Setyaningsih, S.T.P., M.Sc.	Optimization of ultrasoundassisted extraction and the antioxidant activities of Sidaguri (<i>Sida rhombifolia</i>)	Journal of Applied Pharmaceutical Science	Co-Author
129	Dr. Widiastuti Setyaningsih, S.T.P., M.Sc.	UV-Vis Spectrophotometry and UPLC-PDA Combined with Multivariate Calibration for <i>Kappaphycus alvarezii</i> (Doty) Doty ex Silva Standardization Based on Phenolic Compounds	Scientia Pharmaceutica	Co-Author
130	Dr. Widiastuti Setyaningsih, S.T.P., M.Sc.	Prebiotic effect of porang oligo-glucomannan using fecal batch culture fermentation	Food Science and Technology	Co-Author
131	Dr. Widiastuti Setyaningsih, S.T.P., M.Sc.	The Use of Chemometrics for Classification of Sidaguri (<i>Sida rhombifolia</i>) Based on FTIR Spectra and Antiradical Activities	Indonesian Journal of Chemistry	Co-Author
132	Prof. Dr. Yudi Pranoto, S.T.P., M.P.	Optimization of the formulation of sago starch edible coatings incorporated with nano cellulose fiber (CNF)	Pertanika	Co-Author
133	Prof. Dr. Yudi Pranoto, S.T.P., M.P.	Dual Modification of Sago Starch via Heat Moisture Treatment and Octenyl Succinylation to Improve Starch Hydrophobicity	Polymers	Co-Author
134	Prof. Dr. Yudi Pranoto, S.T.P., M.P.	Properties of Ozone-Oxidized Tapioca Starch and its Use in Coating of Fried Peanuts	Molecules	1 st Author

No	Name	Title	Journal	Author/Co-Author
1	2	3	4	5
135	Prof. Dr. Yudi Pranoto, S.T.P., M.P.	Breadfruit-Based Starch Nanoparticles Prepared Using Nanoprecipitation to Stabilize a Pickering Emulsion	Journal of Southwest Jiaotong University	Co-Author
136	Prof. Dr. Yudi Pranoto, S.T.P., M.P.	The Optimization of Oil Extraction by Surfactant Assisted Aqueous Extraction Process (SAAEP) of Rice Bran (<i>Oryza sativa</i> L.) Using Box Behnken Design	Food Research	Co-Author

Data of International Proceeding Publication on September 2021-2022

No	Name	Title	Proceedings	Author/Co-Author
1	2	3	4	5
1	Dr. Andriati Ningrum, S.T.P., M.Agr	Modification of sugar palm starch (<i>Arenga pinnata</i>) using microwave: Effect of moisture content and microwave power on physicochemical characteristics	Book of Abstract International Conference on Biodiversity and Biotechnology	Co-Author
2	Dr. Arima Diah Setiowati, S.T.P., M.Sc.	Increasing the Melting Temperature of Chocolate by Adding Xanthan Gum-Based Hydrogel: A Preliminary Study	Proceedings of the 2 nd International Conference on Smart and Innovative Agriculture (ICoSIA 2021)	Co-Author
3	Dr. Arima Diah Setiowati, S.T.P., M.Sc.	A Preliminary study: the addition of konjac glucomannan-based hydrogel into chocolate increases the melting point of chocolate	The 4th International Conference on Agricultural Engineering for Sustainable Agriculture Production (AESAP 2021) 11/10/2021 - 11/10/2021 Online	Co-Author
4	Aulia Ardhi, S.T.P., M.Sc.	Modification of sugar palm starch (<i>Arenga pinnata</i>) using microwave: Effect of moisture content and microwave power on physicochemical characteristics	Book of Abstract International Conference on Biodiversity and Biotechnology	Co-Author
5	Dr. Ir. Muhammad Nur Cahyanto, M.Sc.	Antifungal activity of Bay leaf (<i>Syzygium polyanthum</i>) essential oil against the mycotoxin producing fungi (<i>Aspergillus</i>)		Co-Author

No	Name	Title	Proceedings	Author/Co-Author
1	2	3	4	5
6	Dr. Ria Millati, S.T., M.T.	Characteristic of oil palm empty fruit bunch after ethanol organosolv pretreatment catalyzed by acid	IOP Conf. Series: Earth and Environmental Science	Co-Author
7	Dr. Ria Millati, S.T., M.T.	Evaluation of volatile fatty acids (VFAs) production in thermophilic and mesophilic anaerobic digestion of oil palm empty fruit bunch (OPEFB)	IOP Conf. Series: Earth and Environmental Science	Co-Author
8	Dr. Rini Yanti, S.T.P., M.P.	Antifungal activity of Bayleaf (<i>Syzygium polyanthum</i>) essential oil against the mycotoxin producing fungi (<i>Aspergillus</i>)		1 st Author
9	Dr. Ir. Supriyadi, M.Sc.	Modification of sugar palm starch (<i>Arenga pinnata</i>) using microwave: Effect of moisture content and microwave power on physicochemical characteristics	Book of Abstract International Conference on Biodiversity and Biotechnology	Co-Author
10	Prof. Dr. Yudi Pranoto, S.T.P., M.P.	Antifungal activity of Bayleaf (<i>Syzygium polyanthum</i>) essential oil against the mycotoxin producing fungi (<i>Aspergillus</i>)		Co-Author
11	Prof. Dr. Yudi Pranoto, S.T.P., M.P.	Effect of temperature and relative humidity on the respiration rate of Coated banana (<i>Musa acuminata</i>)		Co-Author

Data of Book Publication on September 2021-2022

No	Name	Book	Publisher	Print
1	2	3	4	5
1	Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc.	Inovasi Teknologi Pangan Menuju Indonesia Emas: Kumpulan Pemikiran Anggota PATPI	IPB Press	1 st
2	Prof. Dr. Ir. Umar Santoso, M.Sc.	Inovasi Teknologi Pangan Menuju Indonesia Emas: Kumpulan Pemikiran Anggota PATPI	IPB Press	1 st

Data of Book Chapter Publication on September 2021-2022

No	Name	Chapter Title	Books	Print
1	2	3	4	5
1	Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc.	Improving the Functionality of Chocolate by Incorporating Vegetal Extracts	Trends in Sustainable Chocolate Production	Co-Author
2	Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc.	Inovasi Pangan Tradisional: Aspek yang perlu diperhatikan	Inovasi Teknologi Pangan Menuju Indonesia Emas	1 st
3	Bangun Prajanto Nusantoro, S.T.P., M.Sc.	Pengendalian Mutu Pada Pembuatan Cokelat		1 st
4	Prof. Dr. Ir. Retno Indrati, M.Sc.	Bioactive Peptides from Legumes and Their Bioavailability	Legumes	1 st
5	Prof. Dr. Yudi Pranoto, S.T.P., M.P.	Starch and its Derivatives as Potential Source of Prebiotics	Probiotics, Prebiotics and Synbiotics: Technological Advancements Towards Safety and Industrial Applications	1 st

Data of Intellectual Property on September 2021-2022

No	Intellectual Property Title	Author	Patent Grantor/Registration Number	Status
1	2	3	4	5
1	Formulasi dan Proses Pembuatan Cokelat Hitam dengan Penambahan Glukomanan Porang (<i>Amorphophallus oncophyllus</i>)	Prof. Dr. Ir. Eni Harmayani, M.Sc. Dr. Sri Rahayoe, S.T.P., M.P. Dr. Arifin Dwi Saputro, S.T.P., M.Sc.	Kementerian Hukum dan Hak Asasi Manusia P00202206386	Registered
2	Bubuk Probiotik Lokal dan Proses Pembuatannya	Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S. Prof. Dr. Ir. Tyas Utami, M.Sc.	Kementerian Hukum dan Hak Asasi Manusia, P00201809651	Granted

No	Intellectual Property Title	Author	Patent Grantor/Registration Number	Status
1	2	3	4	5
3	Cream Cheese Probiotik dengan Kultur Starter <i>Lactobacillus plantarum</i> Dad-13 dan <i>Streptococcus thermophilus</i> Dad-11 beserta Proses Pembuatannya	Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.	Kementerian Hukum dan Hak Asasi Manusia, P00202200434	Registered
4	Snack Bar Bersalut Cokelat Probiotik <i>Lactobacillus plantarum</i> Dad-13 dengan Penambahan Isomalt dan Proses Pembuatannya	Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.	Direktorat Jenderal Kekayaan Intelektual P00202200177	Registered
5	Keju Tomme Probiotik dengan Kultur Starter <i>Lactobacillus plantarum</i> Dad-13 dan <i>Streptococcus thermophilus</i> Dad-11 beserta Proses Pembuatannya	Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.	Direktorat Jenderal Kekayaan Intelektual P00202200435	Registered
6	Yoghurt Set Probiotik dengan Kultur Starter Cair Lokal <i>Lactobacillus plantarum</i> Dad-13 dan <i>Streptococcus thermophilus</i> Dad-11 Serta Proses Pembuatannya	Prof. Dr. Ir. Tyas Utami, M.Sc. Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.	Direktorat Jenderal Kekayaan Intelektual, Kemeterian Hukum dan HAM RI S00202205740	Registered
7	Yoghurt Set Probiotik dengan Kultur Starter Bubuk Lokal <i>Lactobacillus plantarum</i> Dad-13 dan <i>Streptococcus thermophilus</i> Dad-11 serta Proses Pembuatannya	Prof. Dr. Ir. Tyas Utami, M.Sc. Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.	Direktorat Jenderal Kekayaan Intelektual, Kemeterian Hukum, dan HAM RI S00202206308	Registered
8	Kapsul Bubuk Probiotik <i>Lactobacillus plantarum</i> Dad-13 untuk Mengurangi Disbiosis dan Keluhan Pasien Covid-19 Tanpa Gejala	Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S. Prof. Dr. Ir. Tyas Utami, M.Sc	Direktur Jendral Kekayaan Intelektual, Kementrian Hukum, dan HAM P00202107921	Registered
9	Spirulina Healthy Bar dan Proses Pembuatannya	Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S. Prof. Dr. Ir. Tyas Utami, M.Sc. Dr. Ir. Priyanto Triwitono,	Direktur Jendral Kekayaan Intelektual, Kementrian Hukum, dan HAM S00202106596	Registered

No	Intellectual Property Title	Author	Patent Grantor/Registration Number	Status
1	2	3	4	5
		M.P.		
10	Keju Yang Difermentasi Probiotik Lokal dan Proses Pembuatannya	Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S. Prof. Dr. Ir. Tyas Utami, M.Sc.	Direktur Jendral Kekayaan Intelektual, Kementerian Hukum, dan HAM S00202106592	Registered
11	Jelly Candy Spirulina Probiotik <i>L. plantarum</i> Dad-13 dan Proses Pembuatannya	Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S. Prof. Dr. Ir. Tyas Utami, M.Sc.	Direktur Jendral Kekayaan Intelektual, Kementerian Hukum, dan HAM S00202106582	Registered
12	Produk Yoghurt Set Menggunakan Probiotik Isolat Lokal <i>Lactobacillus plantarum</i> Dad-13	Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S. Prof. Dr. Ir. Tyas Utami, M.Sc.	Direktur Jendral Kekayaan Intelektual, Kementerian Hukum, dan HAM P00202111570	Registered
13	Es Krim Spirulina Vanilla dan Proses Pembuatannya	Prof. Dr. Ir. Tyas Utami, M.Sc. Dr. Rini Yanti, S.T.P., M.P. Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.	Direktur Jendral Kekayaan Intelektual, Kementerian Hukum, dan HAM S00202106574	Registered
14	Seasoning Powder Spirulina dan Proses Pembuatannya	Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S. Prof. Dr. Ir. Tyas Utami, M.Sc.	Direktur Jendral Kekayaan Intelektual, Kementerian Hukum, dan HAM P00202111570	Registered
15	Proses Pembuatan Bubuk Jengkol (<i>Pithecellobium jiringa</i>) sebagai anti hipertensi	Dr. Ir. Supriyadi, M.Sc. Prof. Dr. Ir. Retno Indrati, M.Sc. Prof. Dr. Ir. Umar Santoso, M.Sc.	Direktur Jendral Kekayaan Intelektual, Kementerian Hukum, dan HAM P00202101120	Registered
16	Jelly Candy Spirulina dan Proses Pembuatannya	Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S. Prof. Dr. Ir. Tyas Utami, M.Sc.	Direktur Jendral Kekayaan Intelektual, Kementerian Hukum, dan HAM S00202106581	Registered

No	Intellectual Property Title	Author	Patent Grantor/Registration Number	Status
1	2	3	4	5
17	Glukomanan Porang Termodifikasi Oktenil Suksinat Anhidrat	Prof. Dr. Ir. Sri Raharjo, M.Sc. Dr. Ir. Supriyadi, M.Sc Prof. Dr. Ir. Umar Santoso, M.Sc.	Direktur Jendral Kekayaan Intelektual, Kementrian Hukum, dan HAM P00202107711	Registered
18	Nanostructured Lipid Carriers (NLC) Kaya Fitonutrien Sawit Dari Kombinasi Minyak Sawit Merah, Palm Stearin, dan Palm Kernel Stearin serta Metode Pembuatannya	Prof. Dr. Ir. Sri Raharjo, M.Sc. Dr. Ir. Supriyadi, M.Sc. Aulia Ardhi, S.T.P., M.Sc. Prof. Dr. Ir. Umar Santoso, M.Sc.	Direktur Jendral Kekayaan Intelektual, Kementrian Hukum, dan HAM P00202107019	Registered
19	Penggorengan	Bangun Prajanto Nusantoro, S.T.P., M.Sc.	Direktur Hak Cipta dan Desain Industri IDD0000062488	Registered

Data of Media Mass in 2022

No	Mass Media Title	Author	Media Name	Edition
1	2	3	4	5
1	Metode Analitik dalam Pemastian Integritas Pangan	Dr. Widiastuti Setyaningsih, S.T.P., M.Sc.	Food Review Indonesia	Volume XVII, No. 5
2	Zat Gizi dan Peranannya pada Barrier Intestinal	Yunika Mayangsari, S.Si., M.Biotech., Ph.D.	Food Review	XVII/03 2022

Data of National Journal Publication on September 2021-2022

No	Name	Title	Journal	Author/Co-Author
1	2	3	4	5
1	Prof. Dr. Ir. Agnes Murdiati, M.S.	Policy Analysis Reducing Under Five Stunting Children in Special Region Yogyakarta, Indonesia	Jurnal Kebijakan Kesehatan Indonesia	Co-Author
2	Prof. Dr. Ir. Agnes Murdiati, M.S.	Optimasi Sintesis <i>Hydroxypropyl Methyl Cellulose</i> (HPMC) dari Kulit Koro Pedang Putih (<i>Canavalia ensiformis</i> L. (DC)	Agritech	Co-Author
3	Andika Wicaksono Putro, S.T.P., M.Sc.	Penerapan Panduan Produksi dan Distribusi pada Kondisi Darurat Pandemi pada Industri Jasaboga Kategori A1, A2, dan A3 di Yogyakarta	Teknologi Pangan: Media Informasi dan Komunikasi Ilmiah Teknologi Pertanian	1 st Author
4	Prof. Dr. Ir. Chusnul Hidayat	Optimization of Crude Palm (<i>Elaeis guineensis</i>) Oil Bleaching using Zeolite-Fe by Response Surface Methodology	Agritech	Co-Author
5	Prof. Dr. Ir. Chusnul Hidayat	Fermentasi Chao Ikan Tembang (<i>Sardinella gibbosa</i>) Menggunakan Bakteri Asam Laktat Proteolitik	Agritech	Co-Author
6	Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc.	Evaluating Arrowroot Starch Modification and Application in Wet Noodles	Journal of Experimental Life Science	Co-Author
7	Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc.	Pola Makan, Status Gizi, Konsumsi Probiotik, Kesehatan, Frekuensi Defekasi, Kualitas Feses Mahasiswa Indekos Fakultas Teknologi Pertanian Ugm Saat Pandemi Covid-19	Jurnal Gizi dan Pangan Soedirman	Co-Author
8	Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.	Pola Makan, Status Gizi, Konsumsi Probiotik, Kesehatan, Frekuensi Defekasi, Kualitas Feses Mahasiswa Indekos Fakultas Teknologi Pertanian Ugm Saat Pandemi Covid-19	Jurnal Gizi dan Pangan Soedirman	Co-Author
9	Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.	Penerapan Panduan Produksi dan Distribusi pada Kondisi Darurat Pandemi pada Industri Jasaboga Kategori A1, A2, dan A3 di Yogyakarta	Teknologi Pangan: Media Informasi dan Komunikasi	Co-Author

No	Name	Title	Journal	Author/Co-Author
1	2	3	4	5
			Ilmiah Teknologi Pertanian	
10	Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.	Fermentasi Chao Ikan Tembang (<i>Sardinella gibbosa</i>) Menggunakan Bakteri Asam Laktat Proteolitik	Agritech	Co-Author
11	Dr. Ir. Priyanto Triwitono, M.P.	Nano-calcium Powder Properties from Six Commercial Fish Bone Waste in Indonesia	Squalen Bulletin of Marine and Fisheries Postharvest and Biotechnology	Co-Author
12	Rachma Wikandari, S.T.P., M.Biotech., Ph.D.	Penerapan Panduan Produksi dan Distribusi pada Kondisi Darurat Pandemi pada Industri Jasaboga Kategori A1, A2, dan A3 di Yogyakarta	Teknologi Pangan: Media Informasi dan Komunikasi Ilmiah Teknologi Pertanian	Co-Author
13	Prof. Dr. Ir. Retno Indrati, M.Sc.	Karakteristik Perkecambahan Biji Lamtoro [<i>Leucaena leucocephala</i> (Lam.) de Wit] pada Perlakuan Skarifikasi serta Perubahan Nilai Gizi Setelah Perkecambahan	Bulletin Anatomy and Physiology	Co-Author
14	Dr. Ria Millati, S.T., M.T.	Optimization of Crude Palm (<i>Elaeis guineensis</i>) Oil Bleaching using Zeolite-Fe by Response Surface Methodology	Agritech	Co-Author
15	Dr. Ir. Supriyadi, M.Sc.	Karakteristik Perkecambahan Biji Lamtoro [<i>Leucaena leucocephala</i> (Lam.) de Wit] pada Perlakuan Skarifikasi serta Perubahan Nilai Gizi Setelah Perkecambahan	Bulletin Anatomy and Physiology	Co-Author
16	Dr. Ir. Supriyadi, M.Sc.	Sifat Kimia Dan Kinetika Degradasi Termal Antioksidan Jus Melon (<i>Cucumis Melo</i> L.) Kultivar Gama Melon Parfum	Jurnal Teknologi Pertanian Andalas	Co-Author
17	Dr. Ir. Supriyadi, M.Sc.	Efek Pengolahan Konvensional Pada Kandungan Gizi dan Anti Gizi Biji Petai (<i>Parkia speciosa</i> Hassk)	Jurnal Teknologi Pertanian	Co-Author
18	Dr. Ir. Supriyadi, M.Sc.	Improvement of Antioxidant Activity and Sensory Quality of Pagilaran's Tea clones Treated by Tannase	Agritech	Co-Author
19	Dr. Ir. Supriyadi, M.Sc.	Sensory Properties and Volatile Compound Profiles of Anaerobic Fermented Gayo Coffee Beans	Pelita Perkebunan	Co-Author

No	Name	Title	Journal	Author/Co-Author
1	2	3	4	5
20	Prof. Dr. Ir. Tyas Utami, M.Sc.	Pola Makan, Status Gizi, Konsumsi Probiotik, Kesehatan, Frekuensi Defekasi, Kualitas Feses Mahasiswa Indekos Fakultas Teknologi Pertanian Ugm Saat Pandemi Covid-19	Jurnal Gizi dan Pangan Soedirman	Co-Author
21	Prof. Dr. Ir. Tyas Utami, M.Sc.	Fermentasi Chao Ikan Tembang (<i>Sardinella gibbosa</i>) Menggunakan Bakteri Asam Laktat Proteolitik	Agritech	Co-Author
22	Prof. Dr. Ir. Umar Santoso, M.Sc.	Efek Pengolahan Konvensional Pada Kandungan Gizi dan Anti Gizi Biji Petai (<i>Parkia speciosa</i> Hassk)	Jurnal Teknologi Pertanian	Co-Author
23	Dr. Widiastuti Setyaningsih, S.T.P., M.Sc.	Experimental Design-Assisted Optimization of Chromatographic Method for the Simultaneous Quantitation of Phenolic Compounds in Dried Flowers Extract	Journal of Functional Food and Nutraceutical	Co-Author
24	Dr. Widiastuti Setyaningsih, S.T.P., M.Sc.	Optimasi Sintesis Hydroxypropyl Methyl Cellulose (HPMC) dari Kulit Koro Pedang Putih (<i>Canavalia ensiformis</i> L. (DC))	Agritech	Co-Author
25	Prof. Dr. Yudi Pranoto, S.T.P., M.P.	Nano-calcium Powder Properties from Six Commercial Fish Bone Waste in Indonesia	Squalen Bulletin of Marine and Fisheries Postharvest and Biotechnology	Co-Author