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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
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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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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
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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
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121	Prof. Dr. Ir. Umar Santoso, M.Sc.	Dual Modification of Sago Starch via Heat Moisture Treatment and Octenyl Succinylation to Improve Starch Hydrophobicity	Polymers	Co-Author
122	Dr. Widiastuti Setyaningsih, 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	1 st Author

No	Nama	Judul	Jurnal	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	Nama	Judul	Jurnal	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 Publikasi Proceeding Internasional September 2021-2022

No	Nama	Judul	Proceeding	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	Nama	Judul	Proceeding	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 Publikasi Buku September 2021-2022

No	Nama	Buku	Penerbit	Cetakan
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 Publikasi *Book Chapter* September 2021-2022

No	Nama	Judul <i>Chapter</i>	Buku	Cetakan
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 Kekayaan Intelektual September 2021-2022

No	Judul Kekayaan Intelektual	Penulis	Pemberi Paten/Nomor Pendaftaran	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	Terdaftar
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
3	Cream Cheese Probiotik dengan Kultur Starter <i>Lactobacillus plantarum</i> Dad-13	Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.	Kementerian Hukum dan Hak Asasi	Terdaftar

No	Judul Kekayaan Intelektual	Penulis	Pemberi Paten/Nomor Pendaftaran	Status
1	2	3	4	5
	dan <i>Streptococcus thermophilus</i> Dad-11 beserta Proses Pembuatannya		Manusia, P00202200434	
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	Terdaftar
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	Terdaftar
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, Kementerian Hukum dan HAM RI S00202205740	Terdaftar
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, Kementerian Hukum, dan HAM RI S00202206308	Terdaftar
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	Terdaftar
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, M.P.	Direktur Jendral Kekayaan Intelektual, Kementrian Hukum, dan HAM S00202106596	Terdaftar
10	Keju Yang Difermentasi Probiotik Lokal dan Proses Pembuatannya	Prof. Dr. Ir. Endang Sutriswati Rahayu, M.S.	Direktur Jendral Kekayaan Intelektual,	Terdaftar

No	Judul Kekayaan Intelektual	Penulis	Pemberi Paten/Nomor Pendaftaran	Status
1	2	3	4	5
		Prof. Dr. Ir. Tyas Utami, M.Sc.	Kementrian Hukum, dan HAM S00202106592	
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, Kementrian Hukum, dan HAM S00202106582	Terdaftar
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, Kementrian Hukum, dan HAM P00202111570	Terdaftar
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, Kementrian Hukum, dan HAM S00202106574	Terdaftar
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, Kementrian Hukum, dan HAM P00202111570	Terdaftar
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, Kementrian Hukum, dan HAM P00202101120	Terdaftar
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, Kementrian Hukum, dan HAM S00202106581	Terdaftar
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	Terdaftar

No	Judul Kekayaan Intelektual	Penulis	Pemberi Paten/Nomor Pendaftaran	Status
1	2	3	4	5
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	Terdaftar
19	Penggorengan	Bangun Prajanto Nusantoro, S.T.P., M.Sc.	Direktur Hak Cipta dan Desain Industri IDD0000062488	Terdaftar

Data Media Massa Tahun 2022

No	Judul Media Massa	Penulis	Nama Media	Edisi
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 Publikasi Jurnal Nasional September 2021-2022

No	Nama	Judul	Jurnal	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

No	Nama	Judul	Jurnal	Author/Co-Author
1	2	3	4	5
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 Ilmiah Teknologi Pertanian	Co-Author
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	Co-Author

No	Nama	Judul	Jurnal	Author/Co-Author
1	2	3	4	5
			Postharvest and Biotechnology	
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
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

No	Nama	Judul	Jurnal	Author/Co-Author
1	2	3	4	5
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