

STAFF HANDBOOK

Name	:	Dr. Ir. Endy Triyannanto, S.Pt., M.Eng., IPM.
Post	:	Ilmu dan Teknologi Daging
Academic carrer	:	S1 Peternakan UGM S2 Teknologi Industri Kecil dan Menengah, MST UGM S3 Gangneung-Wonju National University, South Korea
Employment	:	- Team of Experts. Pusat Kajian Pembangunan Peternakan Nasional (PUSKAPENA) UGM. September 2016 - now. - Consultant of Korean Chicken Companies (Harim corp., Moguchon corp., etc). 2011-2015 - Researcher, Department of Food Processing and Distribution, Gangneung-Wonju National University. 2011-2015

Research over the last 5 years

No.	Judul	Tahun	Sumber Dana	Jumlah Dana (Rp)
1	Pengaruh Penambahan Teh Hijau (<i>Camellia sinensis</i>) dan Lama Penyimpanan Terhadap Total Mikroba, Aktivitas Antioksidan, Kualitas Kimia dan Fisik Sosis Domba (Anggota dari 5 Peneliti)	2017	Hibah Pascasarjana Fak. Peternakan UGM	15.000.000
2	Studi Potensi Peptida Bioaktif dari daging Kerbau Asli Indonesia Sebagai Ageb Antihipertensi (Anggota dari 6 Peneliti)	2017	Tematik Laboratorium Fak. Peternakan UGM	15.000.000

Community Service over the last 5 years

No.	Judul	Tahun	Sumber Dana	Jumlah Dana (Rp)
1	Pelatihan Labelling dan Pemasaran Online pada Kelompok Usaha Pengolahan Hasil Ternak "Kompak" Sleman, Yogyakarta	2017	Hibah Tematik Laboratorium Fak. Peternakan UGM	10.000.000
2	Pelatihan Penyusunan <i>Standard Operating Procedures</i> Pemilihan dan Penanganan Bahan Baku Daging dalam <i>Implementasi Good Manufacturing Practices</i> pada Kelompok Pengolahan	2015	Hibah Pengabdian Tematik Laboratorium Fakultas Peternakan UGM	7.500.000

	Daging “Kompak” Sleman, Yogyakarta (Anggota)			
Total				17.500.000

Industry collaboration over the last 5 years

No.	Judul	Tahun	Mitra	Jumlah Dana (Rp)
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Patent and proprietary rights

No.	Judul	Tahun	No. Sertifikat
1	Method for improving cooking quality and storage stability of ready-to-eat <i>Samgyetang</i> (품질개선 및 저장성이 향상된 즉석조리용 삼계탕의 제조방법).	November 12 nd , 2013	10-2013-0136816
2	A process for the preparation of high quality duck jerky and the duck jerky prepared therefrom (고품질 오리 육포의 제조방법 및 이에 따라 제조된 오리 육포).	January 15 th , 2015	10-2015-0007182

Important publications over the last 5 years

No.	Judul	Tahun	Dimuat pada
1.	Optimization of Indonesian Goat Satay Gridiron with Velocity Airflow Control at 40 Skewers Capacity	2017	The 7th International Seminar on Tropical Animal Production (ISTAP), September 12-14, 2017, Yogyakarta, Indonesia. Pages: 437-440. ISBN: 978-979-1215-29-9
2.	Physical and Sensory Characteristics of Broiler Chicken Sausages with Addition of Spirulina (<i>Arthrospira Platensis</i>)	2017	The 7th International Seminar on Tropical Animal Production (ISTAP), September 12-14, 2017, Yogyakarta, Indonesia. Pages: 441-445. ISBN: 978-979-1215-29-9
3.	Financial Analysis of Minister of Agriculture Regulation No. 49 / Permentan/ PK. 440/10/2016 About the Ratio of Import Cattle	2017	The 7th International Seminar on Tropical Animal Production (ISTAP), September 12-14, 2017, Yogyakarta, Indonesia. Pages: 604-607. ISBN: 978-979-1215-29-9
4.	Perkembangan Pengemasan Produk Olahan Daging	2017	Seminar “Pelatihan Kemasan dan Aplikasinya untuk Produk Makanan Olahan”, Fakultas Peternakan UGM, 25 Agustus 2017
5.	Pengaruh Level Angkak terhadap	2016	Prosiding Simposium Nasional

	Komposisi Kimia dan Sifat Fisik Sosis Daging Ayam Broiler (Penulis ke-7 dari 7)		Penelitian dan Pengembangan Peternakan Tropik Tahun 2016. Fakultas Peternakan Universitas Gadjah Mada, Yogyakarta. ISBN: 978-979-1215-28-2, hal: 400
6.	Evaluation of Honey and Rice Syrup as Replacements for Sorbitol in the Production of Restructured Duck Jerky.	Feb. 29 th , 2016	Asian-Australasian Journal of Animal Sciences. (doi:10.5713/ajas.15.0431)
7.	Effect of Pre-cooking Conditions on the Quality Characteristics of Ready-To-Eat <i>Samgyetang</i> .	Aug. 31 st , 2015	Korean Journal for Food Science of Animal Resources. (doi:10.5851/kosfa.2015.35.4.494)
8.	Effects of Sucrose Stearate Addition on the Quality Improvement of Ready-To-Eat <i>Samgyetang</i> during Storage at 25°C.	Sept. 18 th , 2014	Korean Journal for Food Science of Animal Resources. (doi:10.5851/kosfa.2014.34.5.683)
9.	Effects of Emulsifiers, Precooking, and Washing Treatments on the Quality of Retorted Ginseng Chicken Soup.	Oct. 16 th , 2014	Journal of Food Processing and Preservation (USA). (doi:10.1111/jfpp.12409)

Activities in specialist bodies over the last 5 years

No.	Nama Organisasi	Tahun	Tingkat (Nasional/Internasional)
1	Ikatan Sarjana Peternakan Indonesia (ISPI)	2008-Sekarang	Nasional