

STAFF HANDBOOK

Name	:	Dr. Rio Olympias Sujarwanta, S.Pt. M.Sc.
Post	:	Animal Products Technology
Academic carrer	:	S1 Universitas Gadjah Mada Animal Science S2 Universitas Gadjah Mada Animal Science S3 Universitas Gadjah Mada Animal Science
Employment	:	Academic staff

Research over the last 5 years

No.	Judul	Tahun	Sumber Dana	Jumlah Dana (Rp)
1	Studi Potensi Peptida Bioaktif dari daging Kerbau Asli Indonesia Sebagai Ageb Antihipertensi (Ketua)	2017	Tematik Laboratorium Fak. Peternakan UGM	15.000.000
2	Optimalization of Beef Sausages Formulation Processed with Different Cooking Methods and Its Potency as Food in Decreasing Cholesterol	2016	Own cost	75.000.000
Total				90.000.000

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 Pengemasan dan Introduksi Teknologi Mesin Pemanggang Sate Otomatis Untuk Pedagang Sate Kambing di Kecamatan Imogiri	2017	Hibah Pascasarjana Fak. Peternakan UGM	10.000.000

Industry collaboration over the last 5 years

No.	Judul	Tahun	Mitra	Jumlah Dana (Rp)
-	-	-	-	-

Patent and proprietary rights

No.	Judul	Tahun	No. Sertifikat
-	-	-	-

Important publications over the last 5 years

No.	Judul	Tahun	Dimuat pada
1.	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
2.	Karakteristik Fisik, Kimia, Sensoris dan Antioksidan Sosis Daging Ayam Broiler dengan Penambahan Spirulina (<i>Arthrospira plantesis</i>)	2017	Seminar Spirulina, Fakultas Peternakan UGM, Yogyakarta, 12 – 13 Juni 2017
3.	Pengaruh Level Angkak terhadap Komposisi Kimia dan Sifat Fisik Sosis Daging Ayam Broiler (Penulis ke-6 dari 7)	2016	Prosiding Simposium Nasional Penelitian dan Pengembangan Peternakan Tropik Tahun 2016. Fakultas Peternakan Universitas Gadjah Mada, Yogyakarta. ISBN: 978-979-1215-28-2, hal: 400
4.	Antioxidant Activity and Colour of Sausage Fortified with <i>Angkak</i> and Beet (<i>Beta vulgaris</i>) (Penulis ke-5 dari 6)	2016	The 1 st Gadjah Mada International Conference on Health Sciences (ICHHS), October 28-29th, 2016. Yogyakarta, Indonesia
5.	Quality of Beef Sausages Fortified with Cod and Corn Oil and Processed with Different Cooking Methods	2016	Buletin Peternakan Vol. 40 (1) pp 48-57
6.	Blood Lipid Profile of Hypercholesterolemia <i>Rattus norvegicus L.</i> Fed with Sausages Containing Omega 3 and Omega 6 Fatty Acids	2015	The 6 th International Seminar on Tropical Animal Production, Yogyakarta, 20-22 October 2015
7.	The Effect of Cooking Temperature on Quality of Sausage with Unsaturated Fat Emulsions Addition and Processed with Vacuum Frying Technology	2014	XIVth European Poultry Conference, Norway, 23-27 June 2014

Activities in specialist bodies over the last 5 years

No.	Nama Organisasi	Tahun	Tingkat (Nasional/Internasional)