

Staff Handbook

Name	<i>Ir. Edi Suryanto., M.Sc., Ph.D., IPU., ASEAN Eng.</i>		
Post	<i>Meat technology</i>		
Academic career	<i>ASEAN Engineering</i>	<i>AFEO</i>	<i>2019</i>
	<i>Professional Engineering (IPU)</i>	<i>Universitas Gadjah Mada</i>	<i>2018</i>
	<i>Doctorate</i>	<i>University Putra Malaysia I Malaysia</i>	<i>2001</i>
	<i>Graduate degree</i>	<i>University of Glasgow / Skotlandia</i>	<i>1992</i>
	<i>Undergraduate degree</i>	<i>Universitas Gadjah Mada</i>	<i>1985</i>
Employment	<i>Associate Professor</i>	<i>Universitas Gadjah Mada</i>	<i>2004-present</i>
	<i>Assistant Professor</i>	<i>Universitas Gadjah Mada</i>	<i>2001-2004</i>
Research and development projects over the last 5 years	<p><i>Research projects:</i></p> <ol style="list-style-type: none"> <i>1. Quality Standards for Carcass and Local Chicken Meat (Year 2) (2021)</i> <i>Source of Funds: National Research Priority, LPDP, PTNBH-Kemenristekdikti</i> <i>2. Chemical, Physical, and Sensory Quality of Fried Meatballs (Basreng) Beef with Mixed Types of Flour and Different Levels of Baking Powder (2021)</i> <i>Source of Funds: RTA, UGM</i> <i>3. Production of Fermented Chicken Sausage Using a Combination Treatment of Lactobacillus Plantarum and Transglutaminase Enzyme (2021)</i> <i>Source of Funds: RTA, UGM</i> <i>4. Superior Feed Plant Chicorium intybus as Leaf Protein Concentrate for Functional Animal Feed (2020)</i> <i>Source of Funds: PDUPT, PTNBH-Kemenristekdikti</i> <i>5. Feed Supplement Products (Multi-Functional Feed Additive) to Increase Reproductive Productivity and Quality of Livestock Products (2020)</i> <i>Source of Funds: National Research Priority, Kemenristekdikti</i> <i>6. Quality Standards for Carcass and Local Chicken Meat (Year 1) (2020)</i> <i>Source of Funds: National Research Priority, PTNBH- Kemenristekdikti</i> <i>7. Use of Nano-encapsulation of Ketapang Leaf Extract in Drinking Water and Its Effect on Growth Performance, Intestinal Health, and Quality of Broiler Chicken Meat (2020)</i> <i>Source of Funds: Laboratory Thematic Research Grants, Faculty of Animal Science Universitas Gadjah Mada</i> <i>8. Effect of Retort Development with Different Smoking Concentrations on Physical, Chemical, and Microbiological Quality of Goat Sausage at 25°C Temperature (2019)</i> 		

	<p><i>Source of Funds: Laboratory Thematic Research Grants, Faculty of Animal Science Universitas Gadjah Mada</i></p> <p>9. <i>Effect of Broccoli Flour as Antioxidant on Physico-chemical and Sensory Properties of Chicken Nuggets Stored at Refrigerator Temperature. (2018)</i></p> <p><i>Source of Funds: Laboratory Thematic Research Grants, Faculty of Animal Science Universitas Gadjah Mada</i></p> <p>10. <i>Effect of Garlic Addition on Chemical, Physical, Sensory Quality, Antioxidant Activity and Fatty Acid Profile of Chicken and Goat Doner Kebab (2018)</i></p> <p><i>Source of Funds: Faculty of Animal Science Universitas Gadjah Mada Postgraduate Research Grants</i></p> <p>11. <i>Study on the Potential of Bioactive Peptides from Native Indonesian Buffalo Meat as Antihypertensive Agents (Member of 6 Researchers) (2017)</i></p> <p><i>Source of Funds: Laboratory Thematic Research Grants, Faculty of Animal Science Universitas Gadjah Mada</i></p> <p>12. <i>Efforts to Maintain the Quality of Broiler Meat with the Application of Preservative Agents and Hygienic Display Methods (Chairman of 3 Researchers) (2017)</i></p> <p><i>Source of Funds: Faculty of Animal Science Universitas Gadjah Mada Postgraduate Research Grants</i></p> <p>13. <i>Effect of Addition of Green Tea (Camellia sinensis) and Storage Time on Total Microbes, Antioxidant Activity, Chemical and Physical Quality of Lamb Sausage (Member of 5 Researchers) (2017)</i></p> <p><i>Source of Funds: Faculty of Animal Science Universitas Gadjah Mada Postgraduate Research Grants</i></p> <p>14. <i>Effect of Types of Colorants and Preservatives on Microbiological, Chemical, and Sensory Characteristics of Fermented Chicken Sausage (Member of 4 Researchers) (2016)</i></p> <p><i>Source of Funds: Laboratory Thematic Research Grants, Faculty of Animal Science Universitas Gadjah Mada</i></p> <p>15. <i>Study of Natural Dyes Sources of Antioxidants and Antibacterial for Production of Chicken Sausage as Functional Food (Chairman of 4 Researchers) (2016)</i></p> <p><i>Source of Funds: PUPT DIKTI</i></p> <p>16. <i>Chemical, Physical, Microbiological, and Sensory Quality of Rainbow Meatballs with Different Fillers and Additives as Colorants, Antioxidants, and Antimicrobials (Member of 2 Researchers) (2016)</i></p> <p><i>Source of Funds: PUPT DIKTI</i></p> <p><i>Community Service over the last 5 years</i></p> <p>1. <i>Training on Modern Production and Packaging of Fried Meatballs (Basreng) Beef Crackers at the Global Mutual Cooperation Unit (G2R) Bejiharjo Tetrapreneur, Karangmojo, Gunungkidul, Special Region of Yogyakarta</i></p>
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	<p>(2020)</p> <p><i>Source of Funds: Thematic Grants for Laboratory Service UGM Faculty of Animal Science UGM</i></p> <p>2. <i>Lecturer for the Debriefing of KKN PPM UGM 2020-24 (2020)</i></p> <p><i>Source of Funds: DPKM UGM</i></p> <p>3. <i>KKN-PPM UGM Period 2 - Coordinator of KKN for Sulawesi and Gorontalo Regions (14 KKN Units) (2020)</i></p> <p><i>Source of Funds: DPKM UGM</i></p> <p>4. <i>Community Service as Halal Auditor of LPPOM MUI DIY, at the RPU Tanti company "Fresh and Frozen Meat and Poultry", Terban Market Los B No. 1, Jl. C. Simanjuntak 21, Terban, Gondokusuman, Yogyakarta (2019)</i></p> <p><i>Source of Funds: LPPOM MUI DIY</i></p> <p>5. <i>Community Service as Halal Auditor for LPPOM MUI DIY, at RPU Iswantoro "Fresh and Frozen Meat and Poultry", Terban Market Los B No. 2, Jl. C. Simanjuntak 21, Terban, Gondokusuman, Yogyakarta (2019)</i></p> <p><i>Source of Funds: LPPOM MUI DIY</i></p> <p>6. <i>Community Service as Halal Auditor for LPPOM MUI DIY, at the Aryani Yuliati RPU company "Fresh and Frozen Meat and Poultry", Terban Market Los B No. 3, Jl. C. Simanjuntak 21, Terban, Gondokusuman, Yogyakarta (2019)</i></p> <p><i>Source of Funds: LPPOM MUI DIY</i></p> <p>7. <i>Community Service as Halal Auditor of LPPOM MUI DIY, at Zie-Zie Multi Cipta Kreasi company "Zie-Zie", Banteran 2/25, Donoharjo, Ngaglik, Sleman, Yogyakarta (2019)</i></p> <p><i>Source of Funds: LPPOM MUI DIY</i></p> <p>8. <i>Community Service as Halal Auditor for LPPOM MUI DIY, at PT. Pomegranate Forward Prosperous Eternal, Jl. Ir. Sutami No. 5 Kentingan, Solo, Central Java (2019)</i></p> <p><i>Source of Funds: LPPOM MUI DIY</i></p> <p>9. <i>Community Service as Halal Auditor for LPPOM MUI DIY, at Prima Madu company, Jl. Dr. Moh. Hatta Madegondo RT/RW 5 Grogol, Sukoharjo, Central Java (2019)</i></p> <p><i>Source of Funds: LPPOM MUI DIY</i></p> <p>10. <i>Community Service as Halal Auditor of LPPOM MUI DIY, at the company "Pure" Beef Depot, Gg. Sekar Jagad No. 10 Blateran RT 1/RW 4 Central Klaten, Klaten, Central Java (2019)</i></p> <p><i>Source of Funds: LPPOM MUI DIY</i></p> <p>11. <i>Community Service as Halal Auditor for LPPOM MUI DIY, at the RPA company. Sinar Pahala Utama, Jl. Lingkar Mranak, Wonosalem, Demak, Central Java (2019)</i></p>
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	<p><i>Source of Funds: LPPOM MUI DIY</i></p> <p>12. <i>Community Service as Halal Auditor for LPPOM MUI DIY, at the PKU Muhammadiyah Temanggung Hospital, Jl. Raya Kedu Km. 2 Kalisat, Bulu, Temanggung, Central Java (2019)</i></p> <p><i>Source of Funds: LPPOM MUI DIY</i></p> <p>13. <i>Community Service as Halal Auditor for LPPOM MUI DIY, at the SME company Sediyo Mulyo, Soga RT 1/RW 2 Candirejo, Semanu, Gunungkidul, DIY. (2019)</i></p> <p><i>Source of Funds: LPPOM MUI DIY</i></p> <p>14. <i>Community Service as Halal Auditor for LPPOM MUI DIY, at the Ngalang Smart House company, Karang RT 4/RW 7 Ngalang, Gedangsari, Gunungkidul, DIY. (2019)</i></p> <p><i>Source of Funds: LPPOM MUI DIY</i></p> <p>15. <i>Community Service as Halal Auditor for LPPOM MUI DIY, at the company "Ngudi Lestari", Mendongan RT 33/RW 7 Bandung, Playen, Gunungkidul, DIY (2019)</i></p> <p><i>Source of Funds: LPPOM MUI DIY</i></p> <p>16. <i>Community Service as Halal Auditor for LPPOM MUI DIY, at the company "KWT. Barokah Saban", Saban RT 8/RW 2 Karangwuni, Rongkop, Gunungkidul, DIY. (2019)</i></p> <p><i>Source of Funds: LPPOM MUI DIY</i></p> <p>17. <i>Community Service as Halal Auditor for LPPOM MUI DIY, at the company "KWT. Barokah Saban", Saban RT 8/RW 2 Karangwuni, Rongkop, Gunungkidul, DIY. (2019)</i></p> <p><i>Source of Funds: LPPOM MUI DIY</i></p> <p>18. <i>Community Service as Halal Auditor for LPPOM MUI DIY, at the company "CV. Bloem Bakery", Jl. Gang Mulia IV No. 12 Burial, Sleman, Yogyakarta (2019)</i></p> <p><i>Source of Funds: LPPOM MUI DIY</i></p> <p>19. <i>Resource person "Trade II of Entrepreneurial Development for Permanent Entrepreneurs" for Cultural Village Entrepreneurship for Fiscal Year 2019, in Bejiharjo Village, Karangmojo District, Gunung Kidul Regency, Yogyakarta. (2019)</i></p> <p><i>Source of Funds: Department of Cooperatives and Small and Medium Enterprises Yogyakarta.</i></p> <p>20. <i>Use of Natural Preservatives for Processed Meat Products in the "Kompak" Cattle Products Processing Business Group, Sleman Yogyakarta (2019)</i></p> <p><i>Source of Funds: Faculty of Animal Science Universitas Gadjah Mada</i></p> <p>21. <i>Organizing the Indonesian Sate Trader Industry Community (KIPASI) and Training on Making Ready to Eat Tengkleng Kambing at Imogiri Market, Bantul (2018)</i></p>
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	<p><i>Source of Funds: Thematic Service Grants for the Faculty of Animal Science UGM</i></p> <p>22. <i>Goat and Sheep Slaughter "Product processing". Free Lecture Materials For You Our Breeders Serve (2018)</i></p> <p><i>Source of Funds: Faculty of Animal Science Universitas Gadjah Mada</i></p> <p>23. <i>Conduct community service as an auditor for halal certification of LP POM MUI DIY in UD businesses or companies. Lumintu, Sanbirejo, Banaran, Tiger Connection, Sragen, Central Java (2017)</i></p> <p><i>Source of Funds: LPPOM MUI-DIY</i></p> <p>24. <i>Conduct community service as an auditor for halal certification from LP POM MUI DIY at a business or company for Bakso Tengkleng Mas Bambang, Jl. Central Youth, Klaten, Jl. Yogya-Solo Kalasan, Jl. Yogya-Solo Delanggu, Jl. Veteran Klaten (2017)</i></p> <p><i>Source of Funds: LPPOM MUI-DIY</i></p> <p>25. <i>As an auditor for halal certification of LP POM MUI DIY at a business or company, Chandra Meat Depot, Jl. Rajawali Klaten, Central Java (2017)</i></p> <p><i>Source of Funds: LPPOM MUI-DIY</i></p> <p>26. <i>Online Labeling and Marketing Training for the 'Compact' Livestock Product Processing Business Group, Sleman, Yogyakarta (Member) (2017)</i></p> <p><i>Source of Funds: Laboratory Thematic Research Grants, Faculty of Animal Science Universitas Gadjah Mada</i></p> <p>27. <i>Conducting Community Service at the Livestock Product Processing Group, Kompak, Sleman, Yogyakarta entitled "Training on Packaging and Hygiene of Livestock Products" (2017)</i></p> <p><i>Source of Funds: Fak. UGM Farm</i></p> <p>28. <i>Training on Packaging and Hygiene of Livestock Products in the "Kompak" Meat Processing Group, Sleman, Yogyakarta and Transfer of Milk Processing Technology (Members) (2016)</i></p> <p><i>Source of Funds: Faculty of Animal Science Service Thematic Grants</i></p> <p>29. <i>Training on Making Halal and Thoyib Meatballs at the "Fostering Ox (Safe, Healthy, Whole, Halal)" Society, Patangpuluhan Village, Wirobrajan District, Yogyakarta (Chairman) (2016)</i></p> <p><i>Source of Funds: self-funded</i></p> <p>30. <i>IbM for "Jois" Meatball Traders Group and "Lembu Asuh" Meat Traders Group to Create Ex. Patangpuluhan becomes Culinary Tour "Meatballs Haus Api" (Chairman) (2016)</i></p> <p><i>Source of Funds: IbM (Science and Technology for the Community), DIKTI</i></p> <p>31. <i>Application of Research-Based Meat Product Processing Technology and Strengthening Public Awareness and Fostering Cattle Groups in the Patangpuluhan Kel towards Halal Certification (2016)</i></p>
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	Source of Funds: BPPTNBH
Industry collaborations over the last 5 years	<ol style="list-style-type: none"> 1. <i>Project title: Karakteristik Fisik, Kimia, Sensoris dan Antioksidan Sosis Daging Ayam Broiler dengan Penambahan Spirulina (Arthrospira plantesis) (2017).</i> <i>Partners: Kerjasama Lab. Ilmu dan Teknologi Daging, Fapet UGM, Yogyakarta, 12 Juni 2017</i> 2. <i>Project title: Standard kualitas karkas dan daging ayam local dan ayam bulaksumur (galur baru).</i> <i>Partners: Fapet UGM dan PT Widodo Makmur Unggas, 2020-2024</i> 3. <i>Project title: Modifikasi alat prosesing bakso yang berstandar food grade untuk peningkatan kualitas bakso. Kerjasama Lab Ilmu dan Teknologi Daging</i> <i>Partners: CV Akbar Metatama, Batur RT01/RW01, Tegalrejo, Kec. Ceper, Kabupaten Klaten, Jawa Tengah 57465, 2022</i>
Patents and proprietary rights	<ol style="list-style-type: none"> 1. <i>Sosis Ayam Fermentasi Dengan Lactobacillus Fermentum BR 17</i> 2019 2. <i>Alat Pengukur Daya Ikat Air (DIA) Untuk Pengujian Mutu Daging Dan Metodenya (sudah diajukan ke DJHKI)</i> 2022 3. <i>SNI Standar Kualitas Karkas dan Daging Ayam Lokal (drafting)</i> 2022
Important publications over the last 5 years	<p>Total number of publications: 35</p> <ol style="list-style-type: none"> 1. <i>The Effect of Additional Leavening Agent on Physical and Sensorial Qualities of Fried Beef Meatballs (E Triyannanto, R O Sujarwanta, Jamhari Jamhari, Rusman Rusman, R F Indrajaya, E Suryanto) (2021)</i> <i>Publisher: Advances in Biological Sciences Research, Volume 18 Proceedings of the 9th International Seminar on Tropical Animal Production (ISTAP 2021)</i> 2. <i>The Effect of Sex and Slaughter Ages on the Chemical Composition, Physical and Sensory Qualities of Merawang Chicken (Edi Suryanto, Jamhari Jamhari, Rusman Rusman, Nanung Danar Dono, Endy Triyannanto, Rio Olympias Sujarwanta, Mochammad Fahmi Habibi, Yuli Dwi Irma Suryani, Amilia Nur Fadhila, Gustya Amalia Rizqy) (2021)</i> <i>Publisher: Advances in Biological Sciences Research, Volume 18 Proceedings of the 9th International Seminar on Tropical Animal Production (ISTAP 2021)</i> 3. <i>Physical and Microbial Quality of Broiler Chicken Meat Soaked in Syzygium polyanthum Infusion with Different Storage Time (Edi Suryanto, Jamhari Jamhari, Ulil Afidah, Nresnandira Aulia Utami) (2021)</i> <i>Publisher: Advances in Biological Sciences Research, Volume 18 Proceedings of the 9th International Seminar on Tropical Animal Production (ISTAP 2021)</i> 4. <i>The effect of hay alfalfa (Medicago sativa L.) supplementation in different</i>

	<p>basal feed on the feed intake (FI), body weight, and feed conversion ratio of hybrid ducks (Suwignyo, B., Suryanto, E., Samur, S.I.N., Hanim, C.) (2021)</p> <p>Publisher: IOP Conference Series: Earth and Environmental Science, 2021, 686(1), 012039</p> <p>5. The Characteristics of Volatile Compounds of Kenari (<i>Canarium Indicum L.</i>) Shell Liquid Smoke (Yusnaini, Suryanto, E., Hasan, S., Wulansari, A., Dewi, E.K.) (2021)</p> <p>Publisher: IOP Conference Series: Earth and Environmental Science, 2021, 709(1), 012032</p> <p>6. Effect of Bay Leaf Infusi Microbiological, Chemical and Physical Quality of Chicken Meat (Edi Suryanto, Yuny Erwanto, and Sylvie Astuti) (2020)</p> <p>Publisher: Buletin Peternakan Vol 44 (3):92-97</p> <p>7. The effect of Alfalfa (<i>Medicago sativa L.</i>) on different basal feeds for hybrid duck performance (Salnan Irbona Novaela Samur, Bambang Suwignyo, and Edi Suryanto) (2020)</p> <p>Publisher: E3S Web of Conferences 200, 03013 (2020) The 1st Geosciences and Environmental Sciences Symposium (ICST 2020) Virtual Conference, Yogyakarta, Indonesia, September 7-8, 2020</p> <p>8. The Substitution Effects of Tapioca Starch and Beetroot Powder As Filler on the Physical and Sensory Characteristics of Chicken Sausage (Winnie Swastike, Edi Suryanto, Rusman, Chusnul Hanim, Jamhari, Yuny Erwanto, Jumeri) (2020)</p> <p>Publisher: Jurnal Ilmu dan Teknologi Hasil Ternak, July 2020 Vol. 15 No. 2 : 97-107</p> <p>9. The Effect of Fresh and Hay Alfalfa (<i>Medicago sativa L.</i>) Supplementation on Carcass Quality of Hybrid Duck (Suwignyo, B., Suryanto, E., Sasongko, H., Erwanto, Y., Rini, E.A.) (2020)</p> <p>Publisher: IOP Conference Series: Earth and Environmental Science, 2020, 478(1), 012024</p> <p>10. The Effect of Heating Process using Electric and Gas Ovens on Sensory Properties of Cooked Smoked-Meat (Yusnaini and Edi Suryanto) (2019)</p> <p>Publisher: IOP Conf. Series: Earth and Environmental Science 247 (2019) 01202.3</p> <p>11. Effect of Differences in Cooling Thermal Shock Processes on Chemical, Physical, Microbiological, And Sensory Quality of Sate Ambal in Room-Temperature Storage (Endy Triyannanto, Edi Suryanto, Jamhari, Rusman, Setiyono, Rio Olympias Sujarwanta) (2019)</p> <p>Publisher: Program book (https://acn2019.org/program-book/). Asian Congress of Nutrition 9ACN) 2019. Nusa Dua, Bali, Augustus 4-7, Hal: 203 - 221.</p> <p>12. Good manufacturing practices implementation and microbiological quality of meat at the slaughterhouses in the Province of Bangka Belitung Islands</p>
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	<p>(Suryanto, E., Syahlani, S.P., Airuni, M.) (2019)</p> <p><i>Publisher: IOP Conference Series: Earth and Environmental Science, 2019, 387(1), 012114</i></p> <p>13. <i>The effect of alfalfa (Medicago sativa L.) supplementation on hybrid duck performance (Rini, E.A., Suwignyo, B., Suryanto, E., Erwanto, Y., Sasongko, H.) (2019)</i></p> <p><i>Publisher: IOP Conference Series: Earth and Environmental Science, 2019, 387(1), 012052</i></p> <p>14. <i>Physicochemical and sensory characteristics of chicken nugget with Curcuma (Curcuma zanthorrhiza) flour fortification (Sujarwanta, R.O., Jamhari, Suryanto, E., Yuliatmo, R., Prayitno, A.H.) (2019)</i></p> <p><i>Publisher: IOP Conference Series: Earth and Environmental Science, 2019, 387(1), 012091</i></p> <p>15. <i>The Potential of Hydrolysate from Rabbit Meat Protein as an Angiotensin-Converting Enzyme Inhibitor (Edy Permadi, Jamhari*, Edi Suryanto, Zaenal Bachruddin, and Yuny Erwanto) (2019)</i></p> <p><i>Publisher: Buletin Peternakan Vol. 43 (1): 31-37\</i></p> <p>16. <i>Increased inhibition of the angiotensin-converting enzyme (ACE) obtained from Indonesian buffalo meat protein using SEP-PAK plus C18 (Sujarwanta, R.O., Jamhari, Suryanto, E., Rusman, Setiyono, Triyannanto, E., Erwanto, Y., Yuliatmo, R.) (2018)</i></p> <p><i>Publisher: Pakistan Journal of Nutrition, 2018, 17(9), pp. 434–440</i></p> <p>17. <i>Carcass Quality, Non-Carcass Component and Meat Cholesterol of Kacang Goat Fed with Fermented Cocoa Shell (Edi Suryanto, Bulkaini, Soeparno, and Mastur) (2018)\</i></p> <p><i>Publisher: Buletin Peternakan Vol. 42 No.1 Halaman 62-66.</i></p> <p>18. <i>The Effect of Sugar Cane Levels and Drying Methods on Chemical and Physical Qualities of Ground Beef “Dendeng” (Jamhari, Edi Suryanto, Sundari, and Diah Ayu Laksmiwati) (2018)</i></p> <p><i>Publisher: Buletin Peternakan Vol. 42 No.1 Halaman 67-71.</i></p> <p>19. <i>Persentase Hasil Sosis Ayam Fermentasi Probiotik dengan Berbagai Bahan Aditif pada Tahap Fermentasi dan Tahap Pengeringan (Roisu Eny Mudawaroch, Setiyono, Lies Mira Yusiati dan Edi Suryanto) (2018)</i></p> <p><i>Publisher: Jurnal Riset Agribisnis dan Peternakan Vol. 3 No.1 Halaman 51-56</i></p> <p>20. <i>Bakteri Asam Laktat Kandidat Probiotik dari Daging Ayam Broiler Sebagai Starter Sosis Ayam Fermentasi (Roisu Eny Mudawaroch, Setiyono, Lies Mira Yusiati, dan Edi Suryanto) (2018)</i></p> <p><i>Publisher: Prosiding Simposium Nasional Penelitian dan Pengembangan Peternakan Tropik 2018 “Inovasi Teknologi Peternakan Menyongsong Era Industri 4.0”. Fakultas Peternakan Universitas Gadjah Mada, Yogyakarta, 5 November 2018. Hal. 242. ISBN: 978-979-1215-33-6</i></p> <p>21. <i>Effects of Dietary Turmeric and Red Ginger Meal on Broiler Chickens</i></p>
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	<p><i>Performance in Tropical Area</i> (2017)</p> <p><i>Publisher: The 7th International Seminar on Tropical Animal Production (ISTAP), September 12-14, 2017, Yogyakarta, Indonesia. Pages: 260-265. ISBN: 978-979-1215-29-9</i></p> <p>22. <i>Physical and Sensory Characteristics of Broiler Chicken Sausages with Addition of Spirulina (Arthrospira Platensis)</i> (2017)</p> <p><i>Publisher: The 7th International Seminar on Tropical Animal Production (ISTAP), September 12-14, 2017, Yogyakarta, Indonesia. Pages: 441-445. ISBN: 978-979-1215-29-9</i></p> <p>23. <i>The Effect of Kinds of Sugar on Chemical and Physical Quality of Ground Beef Jerky with Sun Drying</i> (2017)</p> <p><i>Publisher: The 7th International Seminar on Tropical Animal Production (ISTAP), September 12-14, 2017, Yogyakarta, Indonesia. Pages: 451-457. ISBN: 978-979-1215-29-9</i></p> <p>24. <i>The Effect of Total Mixture Concentrate Based on Tofu Waste Silage as Basal Feed on Meat Quality of Thin-Tailed Sheep</i> (2017)</p> <p><i>Publisher: The 2nd International Conference on Tropical Agriculture (ICTA), 2017. Program and Abstract Book. UGM, Yogyakarta, Indonesia, 26–27 October 2017. Page: 121.</i></p> <p>25. <i>Kualitas Karkas, Marbling, Kolesterol Daging dan Komponen Non Karkas Sapi Bali yang Diberi Pakan Kulit Buah Kakao Fermentasi</i> (2017)</p> <p><i>Publisher: Buletin Peternakan Vol. 41 (1): 72-78, Februari 2017 ISSN-0126-4400 E-ISSN-2407-876X DOI: https://doi.org/10.21059/buletinpeternak.v41i1.12757.</i></p> <p>26. <i>Karakteristik Fisik, Kimia, Sensoris dan Antioksidan Sosis Daging Ayam Broiler dengan Penambahan Spirulina (Arthrospira plantensis)</i> (2017)</p> <p><i>Publisher: Seminar Spirulina, Fakultas Peternakan UGM, Yogyakarta, 12 – 13 Juni 2017</i></p> <p>27. <i>Zoonosis dan Pengaruhnya pada Produk Pangan</i> (2017)</p> <p><i>Publisher: Food Review Indonesia, Vol XII/ No. 4, 2017, Published by: IPB, Bogor.</i></p> <p>28. <i>Carcass Quality, Non-Carcass Component and Meat Cholesterol of Kacang Goat Fed with Fermented Cocoa Shell</i> (2017)</p> <p><i>Publisher: Buletin Peternakan Volume 42 (1), 2018: 62-66. ISSN-0126-4400/E-ISSN-2407-876X. Doi: 10.21059/buletinpeternak.v42i1.22313. http://buletinpeternakan.fapet.ugm.ac.id/.</i></p> <p>29. <i>The Effect of Sugar Cane Levels and Drying Methods on Chemical and Physical Qualities of Ground Beef “Dendeng”</i> (2017)</p> <p><i>Publisher: Buletin Peternakan Volume 42 (1), 2018: 67-71. ISSN-0126-4400/E-ISSN-2407-876X. Doi:10.21059/buletinpeternak.v42i1.28761. http://buletinpeternakan.fapet.ugm.ac.id/</i></p> <p>30. <i>Antioxidant Activity and Colour of Sausage Fortified with Angkak and Beet</i></p>
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	<p><i>(Beta vulgaris) (Penulis ke-1 dari 6) (2016)</i></p> <p><i>Publisher: The 1st Gadjah Mada International Conference on Health Sciences (ICHS), October 28-29th, 2016. Yogyakarta, Indonesia</i></p> <p>31. <i>Meat Contamination from Farm to Fork Threaten Human Health (Penulis Tunggal) (2016)</i></p> <p><i>Publisher: Proceedings of the 1st UGM International Conference on Tropical Agriculture (ICTA), 25-26 October 2016. Yogyakarta, Indonesia</i></p> <p>32. <i>The physical-sensory characteristics and β-carotene content of carrot-supplemented chicken nugget kept in the refrigerator (Penulis Tunggal) (2016)</i></p> <p><i>Publisher: The XXV World Poultry Congress, Beijing, 5-9 September 2016</i></p> <p>33. <i>Microstructure and Quality of Chicken Meatball Formed Manually and With Devices (Penulis Tunggal) (2016)</i></p> <p><i>Publisher: The XXV World Poultry Congress, Beijing, 5-9 September 2016</i></p> <p>34. <i>Pengaruh Fortifikasi Nanopartikel Kalsium Laktat Kerabang Telur terhadap Sifat Kimia dan Fisik Bakso Ayam (Penulis ke-1 dari 2) (2016)</i></p> <p><i>Publisher: Buletin Peternakan Vol. 40 No. 1 (2016). Hal. 40-47. ISSN: 0126-4400</i></p> <p>35. <i>Kualitas Sosis Daging Sapi yang Difortifikasi dengan Minyak Ikan KOD dan Minyak Jagung dan Diproses Menggunakan Metode Pemasakan yang Berbeda (Penulis ke-2 dari 5) (2016)</i></p> <p><i>Publisher: Buletin Peternakan Vol. 40 No. 1 (2016). Hal. 48-57. ISSN: 0126-4400</i></p>
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Activities in specialist bodies over the last 5 years		<i>Period</i>
	<i>Ministry of Education, Culture, Research, and Technology (Indonesia)</i>	<i>2019-2021</i>
	<i>Assessment of the Progress of Implementation of the Indonesian Student Business Competition, Indonesian Student Management Business –KBMI</i>	
	<i>PMW UGM</i>	<i>2005- 2022</i>
	<i>Supervisor of Student Entrepreneurship Program</i>	
	<i>PKM UGM</i>	<i>2005- 2022</i>
	<i>Supervisor of Student Creativity Program</i>	
	<i>LPPOM MUI DIY</i>	<i>2001-2022</i>
	<i>Auditor of Halal certification</i>	
	<i>Pengda INKANAS DIY</i>	<i>2021-2025</i>
	<i>Coordinator of Organization Section of Pengda INKANAS DIY</i>	
	<i>Pengcab FORKI Sleman</i>	<i>2021-2024</i>
	<i>Chairman</i>	
	<i>Dojo Fapet UGM</i>	<i>2022</i>
	<i>Founder and Trainer</i>	

