

Staff Handbook

Name	<i>Dr. Ir. Endy Triyannanto, S.Pt., M.Eng., IPM., ASEAN Eng</i>		
Post	<i>Meat Science and Technology</i>		
Academic career	<i>Professional Engineering (IPM)</i>	<i>Universitas Gadjah Mada</i>	<i>2018</i>
	<i>Doctorate</i>	<i>Gangneung-Waju National University I South Korea</i>	<i>2015</i>
	<i>Graduate degree</i>	<i>Universitas Gadjah Mada</i>	<i>2011</i>
	<i>Undergraduate degree</i>	<i>Universitas Gadjah Mada</i>	<i>2008</i>
Employment	<i>Assistant Professor</i>	<i>Government (civil servant)</i>	<i>2018-present</i>
Research and development projects over the last 5 years	<p><i>Research projects:</i></p> <ol style="list-style-type: none"> 1. <i>Quality Standards for Carcass and Local Chicken (2020)</i> <i>Source of Funds: Strategic Policy Studies, PTNBH- Kemenristekdikti</i> 2. <i>The Effect of Packaging Differences on Physical Microbiological and Sensory Quality of Frozen Wholesale Chicken Meat at Storage Temperature -18 (2019)</i> <i>Source of Funds: BOPTN BH PIAT UGM</i> 3. <i>Effect of Retort Development with Different Smoking Concentrations on Physical, Chemical, and Microbiological Quality of Goat Sausage at 25°C Temperature (2019)</i> <i>Source of Funds: Laboratory Thematic Research Grants, Faculty of Animal Science Universitas Gadjah Mada</i> 4. <i>The Effect of Pa/Pe Vacuum Packaging on the Physical, Chemical and Microbiological Quality of "Sate Ambal" at a Temperature of 5°C (2018)</i> <i>Source of Funds: Laboratory Thematic Research Grants, Faculty of Animal Science Universitas Gadjah Mada</i> 5. <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> <i>Source of Funds: Faculty of Animal Science Universitas Gadjah Mada Postgraduate Research Grants</i> 6. <i>Study of the Potential of Bioactive Peptides from Native Indonesian Buffalo Meat as Antihypertensive Ageb (Member of 6 Researchers) (2017)</i> <i>Source of Funds: Laboratory Thematic Research Grants, Faculty of Animal Science Universitas Gadjah Mada</i> <p><i>Community Service over the last 5 years</i></p> <ol style="list-style-type: none"> 1. <i>Socialization of the Application of Appropriate Tools for IKM Production Capacity Improvement (2020)</i> 		

	<p><i>Source of Funds: BPTTG (Department of Industry and Trade)</i></p> <p>2. <i>Training on Modern Production and Packaging of Fried Meatballs (Basreng) Beef Crackers at the Global Gotong Royong (G2R) Unit of Tetrapreneur Bejiharjo, Karangmojo, Gunungkidul, Special Region of Yogyakarta (2020)</i></p> <p><i>Source of Funds: Laboratory Thematic Research Grants, Faculty of Animal Science Universitas Gadjah Mada</i></p> <p>3. <i>3. Assisted Village Grants: Preparing Tambakbulusan Village, Karangtengah, Demak Towards an Independent Tourism Village with Eco-tourism (2019)</i></p> <p><i>Source of Funds: Assisted Village Grants, Universitas Gadjah Mada</i></p> <p>4. <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>5. <i>Preparing Tambakbulusan Village, Karangtengah, Demak Towards an Independent Tourism Village with Eco-Tourism (2018)</i></p> <p><i>Source of Funds: Higher Education Internal Funds, Universitas Gadjah Mada</i></p> <p>6. <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> <p><i>Source of Funds: Laboratory Thematic Research Grants, Faculty of Animal Science Universitas Gadjah Mada</i></p> <p>7. <i>Beef Cattle "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>8. <i>Online Labeling and Marketing Training for the 'Kompak' Livestock Product Processing Business Group, Sleman, Yogyakarta (2017)</i></p> <p><i>Source of Funds: Laboratory Thematic Research Grants, Faculty of Animal Science Universitas Gadjah Mada</i></p>				
<p>Industry collaborations over the last 5 years</p>	<p>1. <i>Project title: Education, Research and Community Service</i> <i>Partners: Indonesian Packaging Federation (IPF), BPTBA BRIN</i></p>				
<p>Patents and proprietary rights</p>	<table border="0"> <tr> <td data-bbox="513 1776 1133 1899"> <p>1. <i>Special cage for slaughtering cows (Patent)</i></p> </td> <td data-bbox="1133 1776 1461 1899"> <p>2021</p> </td> </tr> <tr> <td data-bbox="513 1899 1133 1953"> <p>2. <i>Key Performance</i></p> </td> <td data-bbox="1133 1899 1461 1953"> <p>2020</p> </td> </tr> </table>	<p>1. <i>Special cage for slaughtering cows (Patent)</i></p>	<p>2021</p>	<p>2. <i>Key Performance</i></p>	<p>2020</p>
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	<p><i>Indicators for Small and Medium Enterprises (book chapter)</i></p> <p>3. <i>A process for the preparation of high quality duck jerky and the duck jerky prepared therefrom (Korean Patent)</i> 2015</p> <p>4. <i>Use of Sucrose Stearate Ester Emulsifier in Ready to Eat Samgyetang (Korean Patent)</i> 2015</p> <p>5. <i>Method for improving cooking quality and storage stability of ready-to-eat Samgyetang (Korean Patent)</i> 2013</p>
<p>Important publications over the last 5 years</p>	<p><i>Total number of publications: 17</i></p> <p>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></p> <p><i>Publisher: Advances in Biological Sciences Research, Volume 18 Proceedings of the 9th International Seminar on Tropical Animal Production (ISTAP 2021)</i></p> <p>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></p> <p><i>Publisher: Advances in Biological Sciences Research, Volume 18 Proceedings of the 9th International Seminar on Tropical Animal Production (ISTAP 2021)</i></p> <p>3. <i>Pengaruh Kemasan Retorted dan Penyimpanan pada Suhu Ruang Terhadap Kualitas Fisik dan Mikrobiologi Sate Ayam (E Triyannanto, AS Arizona, Rusman Rusman, E Suryanto, RO Sujarwanta, Jamhari Jamhari, I Widyastuti) (2020)</i></p>

	<p><i>Publisher: Jurnal Sain Peternakan Indonesia 15 (3), 265-272</i></p> <p>4. <i>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)</i></p> <p><i>Publisher: Program book (https://acn2019.org/program-book/). Asian Congress of Nutrition 9ACN) 2019. Nusa Dua, Bali, August 4-7, Hal: 203 - 221.</i></p> <p>5. <i>Branding, labelling, packaging, dan HKI (Endy Triyannanto) (2019)</i></p> <p><i>Publisher: Book chapter. Edisi 1, Cetakan 1. Judul Buku: KPI UMKM. Penerbit: DPKM UGM, Yogyakarta</i></p> <p>6. <i>Dosen UGM Kembangkan Pengemasan Makanan untuk Daerah Terdampak Bencana (Endy Triyannanto) (2019)</i></p> <p><i>Publisher: https://ugm.ac.id/id/berita/18828-dosen-ugm-kembangkan-pengemasan-makanan-untuk-daerah-terdampak-bencana.</i></p> <p>7. <i>Effect of Thermal Shock on Physicochemical, Microbiological, and Sensory Quality of Ready-to-Eat Ambal Satay at 25 degrees C Storage (Endy Triyannanto, Edi Suryanto, Jamhari, Rusman, Setiyono, Rio Olympias Sujarwanta, Isnatun Widayastuti, Alya Swari Arizona, Titin Agustinah) (2019)</i></p> <p><i>Publisher: ANNALS OF NUTRITION AND METABOLISM 75, 178-178</i></p> <p>8. <i>Application of conventional, vacuum, and retort packaging on the physicochemical and sensory evaluation of ready-To-eat (RTE) ayam kalasan at ambient temperature during two weeks (Triyannanto, E., Fauziah, S., Rahmatulloh, S., Diqna, H.I., Putra, T.I.D., Rusman) (2019)</i></p> <p><i>Publisher: IOP Conference Series: Earth and Environmental Science, 2019, 387(1), 012087</i></p> <p>9. <i>Increased Inhibition of Angiotensin-Conver Enzyme (ACE) Obtained from Indonesian Buffalo Meat Protein Using SEP-PAK Plus C18 (Rio Olympias Sujarwanta, Jamhari, Edi Suryanto, Rusman, Setiyono, Endy Triyannanto, Yuny Erwanto and Ragtingil Yuliatmo) (2018)</i></p> <p><i>Publisher: Pakistan Journal of Nutrition Vol. 17 No. 9 Page 434-440. ISSN 1680-5194. DOI: 10.3923/pjn.2018.https://scialert.net/previous.php?issn=1680-5194</i></p> <p>10. <i>Correlation Of Age And Slaughter Weight On Carcass And Non-Carcass Female Sheep During Idul Adha (Endy Triyannanto, Siti Muyasaroh, Wisnu Widiarto) (2018)</i></p> <p><i>Publisher: Presented at Seminar Tropentag 2018, Global Food Security and Food Safety in Ghent, Belgium</i></p> <p>11. <i>Effect of sucrose stearate on the sensory-related quality of the broth</i></p>
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	<p>and porridge of ready-to-eat ginseng chicken soup samgyetang (Triyannanto, E., Lee, K.T.) (2017)</p> <p>Publisher: Korean Journal for Food Science of Animal Resources, 2017, 37(6), pp. 855–864</p> <p>12. Optimization of Indonesian Goat Satay Gridiron with Velocity Airflow Control at 40 Skewers Capacity (2017)</p> <p>Publisher: The 7th International Seminar on Tropical Animal Production (ISTAP), September 12-14, 2017, Yogyakarta, Indonesia. Pages: 437-440. ISBN: 978-979-1215-29-9</p> <p>13. Physical and Sensory Characteristics of Broiler Chicken Sausages with Addition of Spirulina (Arthrospira Platensis) (2017)</p> <p>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</p> <p>14. Financial Analysis of Minister of Agriculture Regulation No. 49 / Permentan/ PK. 440/10/2016 About the Ratio of Import Cattle (2017)</p> <p>Publisher: The 7th International Seminar on Tropical Animal Production (ISTAP), September 12-14, 2017, Yogyakarta, Indonesia. Pages: 604-607. ISBN: 978-979-1215-29-9</p> <p>15. Perkembangan Pengemasan Produk Olahan Daging (2017)</p> <p>Publisher: Seminar “Pelatihan Kemasan dan Aplikasinya untuk Produk Makanan Olahan”, Fakultas Peternakan UGM, 25 Agustus 2017</p> <p>16. Pengaruh Level Angkak terhadap Komposisi Kimia dan Sifat Fisik Sosis Daging Ayam Broiler (Penulis ke-7 dari 7) (2016)</p> <p>Publisher: Prosiding Simposium Nasional Penelitian dan Pengembangan Peternakan Tropik Tahun 2016. Fakultas Peternakan Universitas Gadjah Mada, Yogyakarta. ISBN: 978-979-1215-28-2, hal: 400</p> <p>17. Evaluation of Honey and Rice Syrup as Replacements for Sorbitol in the Production of Restructured Duck Jerky. (2016)</p> <p>Publisher: Asian-Australasian Journal of Animal Sciences. (doi:10.5713/ajas.15.0431)</p>
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Activities in specialist bodies over the last 5 years	1. <i>Food and Nutrition Society of Indonesia (PERGIZI PANGAN)</i>	<i>Innovation and Technology Development Division</i>	<i>2018-2023</i>
	2. <i>Office of International Affair (Animal Science Faculty)</i>	<i>Secretary</i>	<i>2021</i>
	3. <i>Post Graduate of Animal Science Faculty</i>	<i>Secretary</i>	<i>2022</i>
	4. <i>Agro Technology Innovation Centre (PIAT)</i>	<i>Head of Animal Science Post-Harvest Innovation Research Group</i>	<i>2021</i>
	5. <i>Center of the National Livestock Development Study (PUSKAPENA UGM)</i>	<i>Team of Experts</i>	<i>2019</i>