

Staff Handbook

Name	<i>Dr. Ir. Rio Olympias Sujarwanta, S.Pt. M.Sc., IPM.</i>		
Post	<i>Animal Products Technology</i>		
Academic career	<i>Post-doctoral qualification</i>	<i>The University of Queensland, Australia</i>	<i>2020</i>
	<i>Doctorate (Animal Science)</i>	<i>Universitas Gadjah Mada</i>	<i>2016</i>
	<i>Graduate degree (Animal Science)</i>	<i>Universitas Gadjah Mada</i>	<i>2012</i>
	<i>Undergraduate degree (Animal Science)</i>	<i>Universitas Gadjah Mada</i>	<i>2010</i>
Employment	<i>Assistant Professor</i>	<i>Universitas Gadjah Mada</i>	<i>2020-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 Review, PTNBH-Kemenristekdikti</i> 2. <i>Agricultural by-products to make a nutritional and tasty Indonesian meatball (2020)</i> <i>Source of funds: Centre for Nutrition and Food Sciences, Queensland Alliance for Agriculture and Food Innovation (QAAFI), The University of Queensland, Australia Award, Grant Number RIIS2059449.</i> 3. <i>Antioxidant Activation of Broccoli Extract in Chicken Sausage (2019)</i> <i>Source of funds: Thematic Research Grant for the Faculty of Animal Science UGM</i> 4. <i>Effect of Broccoli Flour as Antioxidant on Physico-chemical and Sensory Properties of Chicken Nuggets Stored at Refrigerator Temperature (2018)</i> <i>Source of funds: Thematic Grant from Laboratory, Faculty of Animal Science UGM</i> 5. <i>Study on the Potential of Bioactive Peptides from Native Indonesian Buffalo Meat as Antihypertensive Ageb (Head) (2017)</i> <i>Source of funds: Thematic Laboratory of the Faculty of Animal Science UGM</i> 6. <i>Optimalization of Beef Sausages Formulation Processed with Different Cooking Methods and Its Potency as Food in Decreasing Cholesterol (2016)</i> <i>Source of funds: Own cost</i> 		

	<p><i>Community service over the last 5 years:</i></p> <ol style="list-style-type: none"> 1. <i>Modern Production and Packaging Training for Beef Fried Meatball Crackers (Basreng) at the Global Mutual Cooperation Unit (G2R) Tetrapreneur Bejiharjo, Karangmojo, Gunungkidul, Special Region of Yogyakarta (2020)</i> <p><i>Source of funds: Thematic Grant for Laboratory Service Faculty of Animal Science UGM</i></p> <ol style="list-style-type: none"> 2. <i>The Use of Natural Preservatives for Processed Meat Products in the "Compact" Cattle Products Processing Business Group Sleman Yogyakarta (2019)</i> <p><i>Source of funds: Faculty of Animal Science, Universitas Gadjah Mada</i></p> <ol style="list-style-type: none"> 3. <i>Assistance of Mulya Makmur Farmer Group in Sendang Harjo Village, Brondong, Lamongan, East Java Through Integrated Agricultural and Livestock Management (2018)</i> <p><i>Source of funds: Higher Education Internal Funds, Universitas Gadjah Mada</i></p> <ol style="list-style-type: none"> 4. <i>Assistance of Mulya Makmur Farmer Group in Sendang Harjo Village, Brondong, Lamongan, East Java Through Integrated Agricultural and Livestock Management (2018)</i> <p><i>Source of funds: Higher Education Internal Funds, Universitas Gadjah Mada</i></p> <ol style="list-style-type: none"> 5. <i>Organizing the Indonesian Sate Trader Industry Community (KIPASI) and Training on Making Ready to Eat Goat Tengkleng at Imogiri Market, Bantul (2018)</i> <p><i>Source of funds: Laboratory Thematic Service Grants, Faculty of Animal Science UGM</i></p> <ol style="list-style-type: none"> 6. <i>Online Labeling and Marketing Training for the 'Compact' Animal Products Processing Business Group, Sleman, Yogyakarta (2017)</i> <p><i>Source of funds: Thematic Grants from the Faculty of Animal Science UGM</i></p> <ol style="list-style-type: none"> 7. <i>Training on Packaging and Introduction of Automatic Satay Grilling Machine Technology for Goat Satay Traders in Imogiri District (2017)</i> <p><i>Source of funds: Postgraduate Grant Faculty of Animal Science UGM</i></p>
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Industry collaborations over the last 5 years	-
Patents and proprietary rights	<p><i>Standar Kualitas Karkas dan Daging Ayam Lokal (Edi Suryanto, Mochammad Fahmi Habibi, Nanung Danar Dono, Rio Olympias Sujarwanta, Endy Triyannanto, Rusman, Jamhari)</i> 2020</p>
Important publications over the last 5 years	<p><i>Total number of publications: 10</i></p> <ol style="list-style-type: none"> 1. <i>Rice Bran Makes a Healthy and Tasty Traditional Indonesian Goat Meatball, 'Bakso' (Rio Olympias Sujarwanta, Michel Mubiayi Beya, Desi Utami, Jamhari Jamhari, Edi Suryanto, Ali Agus, Heather Eunice Smyth, and Louwrens Christiaan Hoffman) (2021)</i> <i>Publisher: Foods, 2021, 10, 1940.</i> 2. <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> <i>Publisher: Program book (https://acn2019.org/program-book/). Asian Congress of Nutrition 9ACN) 2019. Nusa Dua, Bali, Augustus 4-7, Hal: 203 - 221.</i> 3. <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> <i>Publisher: IOP Conference Series: Earth and Environmental Science, 2019, 387(1), 012091</i> 4. <i>Increased inhibition of 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> <i>Publisher: Pakistan Journal of Nutrition, 2018, 17(9), pp. 434–440</i> 5. <i>Blood Lipid Profile of Hypercholesterolemia Rattus norvegicus L. Fed with Sausages Containing Omega 3 and Omega 6 Fatty Acids (Rio Olympias Sujarwanta, Edi Suryanto, Setiyono Setiyono, Supadmo Supadmo, Rusman Rusman, Jamhari Jamhari, Yuny Erwanto) (2018)</i> <i>Publisher: Proceeding of the 6th International Seminar on Tropical Animal Production, 480-484</i>

	<p>6. <i>Physical and Sensory Characteristics of Broiler Chicken Sausages with Addition of Spirulina (Arthrospira Platensis) (2017)</i></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>7. <i>Karakteristik Fisik, Kimia, Sensoris dan Antioksidan Sosis Daging Ayam Broiler dengan Penambahan Spirulina (Arthrospira plantesis) (2017)</i></p> <p><i>Publisher: Seminar Spirulina, Fakultas Peternakan UGM, Yogyakarta, 12 – 13 Juni 2017</i></p> <p>8. <i>Pengaruh Level Angkak terhadap Komposisi Kimia dan Sifat Fisik Sosis Daging Ayam Broiler (Author 6 of 7) (2016)</i></p> <p><i>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</i></p> <p>9. <i>Antioxidant Activity and Colour of Sausage Fortified with Angkak and Beet (Beta vulgaris) (Author 5 of 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>10. <i>Quality of Beef Sausages Fortified with Cod and Corn Oil and Processed with Different Cooking Methods (2016)</i></p> <p><i>Publisher: Buletin Peternakan Vol. 40 (1) pp 48-57</i></p>
<p>Activities in specialist bodies over the last 5 years</p>	<p>-</p>