

Staff Handbook

Name	<i>Ir. Rusman, M.P., Ph.D.</i>									
Post	<i>Meat Processing Technology</i>									
Academic career	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 40%;"><i>Doctorate (Biosphere Science)</i></td> <td style="width: 30%;"><i>Niigata University, Japan</i></td> <td style="width: 30%; text-align: right;"><i>2004</i></td> </tr> <tr> <td><i>Graduate degree (Animal Science)</i></td> <td><i>Universitas Gadjah Mada</i></td> <td style="text-align: right;"><i>1997</i></td> </tr> <tr> <td><i>Undergraduate degree (Animal Science)</i></td> <td><i>Universitas Gadjah Mada</i></td> <td style="text-align: right;"><i>1993</i></td> </tr> </table>	<i>Doctorate (Biosphere Science)</i>	<i>Niigata University, Japan</i>	<i>2004</i>	<i>Graduate degree (Animal Science)</i>	<i>Universitas Gadjah Mada</i>	<i>1997</i>	<i>Undergraduate degree (Animal Science)</i>	<i>Universitas Gadjah Mada</i>	<i>1993</i>
<i>Doctorate (Biosphere Science)</i>	<i>Niigata University, Japan</i>	<i>2004</i>								
<i>Graduate degree (Animal Science)</i>	<i>Universitas Gadjah Mada</i>	<i>1997</i>								
<i>Undergraduate degree (Animal Science)</i>	<i>Universitas Gadjah Mada</i>	<i>1993</i>								
Employment	<i>Assistant Professor Universitas Gadjah Mada 2010-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>Antioxidant Activation of Broccoli Extract in Chicken Sausage (2019)</i> <i>Source of Funds: Thematic Research Grant for the Faculty of Animal Husbandry UGM</i> 3. <i>Handling of Liquid Waste from the Leather Tanning Industry in Bantul Regency with a Combination of Physical, Chemical, and Microbiological Treatment (2019)</i> <i>Source of Funds: Postgraduate Grants from the Faculty of Animal Husbandry UGM</i> 4. <i>The Effect of Addition of Beetroot Flour (Beta vulgaris L.) on the Quality of Rabbit Meat Patty During Storage (2019)</i> <i>Source of Funds: Postgraduate Grants Faculty of Animal Science UGM</i> 5. <i>Optimization of the Collagen Isolation Process from Indonesian Local Goatskin for Health Food Products (2018)</i> <i>Source of Funds: Masters Education Research towards Doctorate for Superior Bachelors (PMDSU), Ristekdikti</i> 6. <i>Assessment of the Application of Animal Welfare in the Process of Slaughtering Cattle at PT. Pasir Tengah Cianjur West Java (2018)</i> <i>Source of Funds: Postgraduate Grant, Faculty of Animal Science UGM</i> 7. <i>Effect of Pa/Pe Vacuum Packaging on the Physical, Chemical and Microbiological Quality of "Sate Ambal" at 5oC Temperature (2018)</i> 									

	<p><i>Source of Funds: Laboratory Thematic Grant, Faculty of Animal Science UGM</i></p> <p>8. <i>Efforts to Increase Productivity of Peanut Goats as Indonesian Germplasm Through a Comprehensive Approach to Feed and Maintenance: Use of Ruminally Undegraded Protein Source Feed and High Digestible Intestine Protein Combined with Feed With Anthelmintic Agent Properties (2nd Year) (Member) (2017)</i></p> <p><i>Source of Funds: PUPT, DIKTI</i></p> <p>9. <i>Optimization of Collagen Isolation Process from Indonesian Local Goat Skin for Health Food Products (Member) (2017)</i></p> <p><i>Source of Funds: PMDSU</i></p> <p>10. <i>Study on the Potential of Bioactive Peptides from Native Indonesian Buffalo Meat as Antihypertensive Ageb (Member) (2017)</i></p> <p><i>Source of Funds: Thematic Laboratory of the Faculty. UGM</i></p> <p>11. <i>Organ Sausage in Chicken (2017)</i></p> <p><i>Source of Funds: Self fund</i></p> <p>12. <i>The Effect of Addition of Raw and Ripe Carrots to the Quality of Physical Chemistry, Sensory and Microstructure of Chicken Meatballs (2017)</i></p> <p><i>Source of Funds: Self fund</i></p> <p>13. <i>The Effect of Types of Colorants and Preservatives on Microbiological, Chemical, and Sensory Characteristics of Fermented Chicken Sausage (Chair of 4 Researchers) (2016)</i></p> <p><i>Source of Funds: Thematic Grants for Laboratory of the Faculty of Animal Science UGM</i></p> <p>14. <i>Reservation of Beef with the Addition of Kecombrang Leaf Extract at Refrigerator Temperature (Chair of 3 Researchers) (2016)</i></p> <p><i>Source of Funds: Postgraduate Grants Faculty of Animal Science UGM</i></p> <p>15. <i>Optimization of Collagen Isolation Process from Indonesian Local Goat Skin for Health Food Products (Member of 4 Researchers) (2016)</i></p> <p><i>Source of Funds: PMDSU</i></p> <p>16. <i>Efforts to Increase Productivity of Peanut Goats as Indonesian Germplasm through a Comprehensive Approach to Feed and Maintenance: Use of Ruminally Undegraded Protein Source</i></p>
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Feed and High Digestible Intestinal Protein Combined with Feed With Anthelmintic Agent Properties (Member of 3 Researchers) (2016)

Source of Funds: PUPT DIKTI

17. *Study of Natural Coloring Materials Source of Antioxidants and Antibacterial for Chicken Sausage Production as Functional Food (Member of 4 Researchers) (2016)*

Source of Funds: PUPT DIKTI

Community service over the last 5 years:

1. *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)*

Source of Funds: Thematic Grant for Laboratory Service Faculty of Animal Science UGM

2. *The Use of Natural Preservatives for Processed Meat Products in the "Compact" Cattle Products Processing Business Group Sleman Yogyakarta (2019)*

Source of Funds: Faculty of Animal Science, Gadjah Mada University

3. *Organizing the Indonesian Sate Trader Industry Community (KIPASI) and Training on Making Ready to Eat Goat Tengkleng at Imogiri Market, Bantul (2018)*

Source of Funds: Laboratory Thematic Service Grants, Faculty of Animal Science UGM

4. *Beef Cattle "Product Processing" (Free Lecture "For You Our Farmers Serve") (2017)*

Source of Funds: Unbound Funds

5. *Online Labeling and Marketing Training for the 'Compact' Animal Products Processing Business Group, Sleman, Yogyakarta (2017)*

Source of Funds: Thematic Grants from the Faculty of Animal Husbandry UGM

6. *Training on Packaging and Introduction of Automatic Satay Grilling Machine Technology for Goat Satay Traders in Imogiri District (2017)*

Source of Funds: Postgraduate Grant Fak. UGM Farm

	<p>7. <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>Source of Funds: <i>Thematic Grants for the Faculty of Animal Husbandry</i></p> <p>8. <i>Integrated Farming System Village Development (IFS Village): Synergy of Appropriate Technology, Landscapes and Culture (2016)</i></p> <p>Source of Funds: <i>BPPTNBH (BH PTN Funding Assistance)</i></p> <p>9. <i>Open House "Cultivation of Livestock Products" at the service activity "For You Our Farmers Are Devoted" (September 3, 2016) (2016)</i></p> <p>Source of Funds: <i>PT SANTORI</i></p>
Industry collaborations over the last 5 years	-
Patents and proprietary rights	<i>Collagen from Kacang goat leather (Yuny Erwanto, Rina Wahyuniingsih, Rusman, Nurliyani, Abdul Rohman) (Simple Patent) 2019</i>
Important publications over the last 5 years	<p><i>Total number of publications: 48</i></p> <p>1. <i>Behavioral Comparison of Bali and Bali crossed Angus Cattle During Road-trip and Oversea Transportation (Bramada Putra, Cuk Noviandi, Rusman, Tri Widi, Endang Baliarti) (2022)</i></p> <p><i>Publisher: "Advances in Biological Sciences Research, Volume 18. Proceedings of the 9th International Seminar on Tropical Animal Production (ISTAP 2021). Publication Date: 24 February 2022. ISBN: 978-94-6239-542-8; ISSN: 2468-5747. https://doi.org/10.2991/absr.k.220207.029. Published by: Atlantis Press International B.V. URL Proceeding: https://www.atlantispress.com/proceedings/istap-21/articles https://www.atlantispress.com/proceedings/istap-21/125970771"</i></p> <p>2. <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) (2022)</i></p> <p><i>Publisher: "Advances in Biological Sciences Research, Volume 18. Proceedings of the 9th International Seminar on Tropical Animal Production (ISTAP 2021). Publication Date: 24 February 2022. ISBN: 978-94-6239-542-8; ISSN: 2468-5747. https://doi.org/10.2991/absr.k.220207.042. Published by: Atlantis Press International B.V. URL Proceeding: <a 868="" 882="" 886="" 900"="" data-label="Page-Footer" href="https://www.atlantis-</i></p> </td> </tr> </table> </div> <div data-bbox="> <p>4</p> </i></p>

[press.com/proceedings/istap-21/articles](https://www.atlantispress.com/proceedings/istap-21/articles) <https://www.atlantispress.com/proceedings/istap-21/125970756>"

3. *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) (2022)

Publisher: "Advances in Biological Sciences Research, Volume 18. Proceedings of the 9th International Seminar on Tropical Animal Production (ISTAP 2021). Publication Date: 24 February 2022. ISBN: 978-94-6239-542-8; ISSN: 2468-5747. <https://doi.org/10.2991/absr.k.220207.043>. Published by: Atlantis Press International B.V. URL Proceeding: <https://www.atlantispress.com/proceedings/istap-21/articles> <https://www.atlantispress.com/proceedings/istap-21/125970740>"

4. *The Substitution Effects of Tapioca Starch and Beetroot Powder As Filler on the Physical and Sensory Characteristics of Chicken Sausage* (Winny Swastike*, Edi Suryanto, Rusman, Chusnul Hanim, Jamhari, Yuny Erwanto, Jumeri) (2020)

Publisher : Jurnal Ilmu dan Teknologi Hasil Ternak, July 2020 Vol. 15 No. 2 : 97-107

5. *Pengaruh Kemasan Retorted dan Waktu Penyimpanan terhadap Kualitas Fisik dan Mikrobiologi Sate Ayam pada Suhu Ruang* (E. Triyannanto, A. S. Arizona, Rusman, E. Suryanto, R. O. Sujarwanta, Jamhari, dan I. Widyastuti) (2020)

Publisher : Jurnal Sain Peternakan Indonesia (JSPI) Universitas Bengkulu, Volume 15(3), 2020: 265-272

6. *The Influence of Nano-Encapsulation of Melastoma malabathricum L. Fruit Extract to Lipid Profile of Broiler Chicken* (Muhammad Dani, Rusman, and Zuprizal) (2019)

Publisher : Buletin Peternakan 43 (4): 237-241, November 2019

7. *The effect of kecombrang leaves (Etlingera elatior) addition and meat storage length on the meat decomposition, microstructure, and sensory quality* (Rusman, Rahman, A., Kusuma, C., Jamhari) (2019)

Publisher : IOP Conference Series: Earth and Environmental Science, 2019, 387(1), 012110

8. *Improvement of Bovine Split Hide Gelatin quality by addition of soy protein isolate using transglutaminase enzyme* (Wulandari,

D., Erwanto, Y., Pranoto, Y., Rusman, Yuliatmo, R.) (2019)

Publisher : *Tropical Animal Science Journal*, 2019, 42(3), pp. 237–244

9. *Quality Protein, Viscosity, Gel Strength and Structural Morphology of Sheepskin Gelatin Catalyzed HCl with Different Concentrations* (Hasdar, M., Rahmawati, Y.D., Erwanto, Y., Rusman) (2019)

Publisher : *IOP Conference Series: Earth and Environmental Science*, 2019, 334(1), 012049

10. *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)

Publisher : *IOP Conference Series: Earth and Environmental Science*, 2019, 387(1), 012087

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)

Publisher : Program book (<https://acn2019.org/program-book/>). Asian Congress of Nutrition 9ACN) 2019. Nusa Dua, Bali, Augustus 4-7, Hal: 203 - 221.

12. *Effects of rations containing formaldehyde-protected soybean meal on meat production in Kacang goats* (Retno Adiwiranti, I. Gede Suparta Budisatria, K. Kustantinah, R. Rusman and Edwin Indarto) (2019)

Publisher : *Veterinary World*, 2019, 12(6), pp. 890–895

13. *Response of Bali cattle compared to Bali crossed Angus on concentrate feeding* (Putra, B.W., Noviandi, C.T., Rusman, Widi, T.S.M., Baliarti, E.) (2019)

Publisher : *IOP Conference Series: Earth and Environmental Science*, 2019, 387(1), 012089

14. *The Influence of Nano-Encapsulation of Melastoma malabathricum L. Fruit Extract to Lipid Profile of Broiler Chicken* (Muhammad Dani, Rusman, Zuprizal) (2019)

Publisher : *Buletin Peternakan* 43 (4): 237-241, November 2019.

15. *Growth Performance of Broiler Chickens Fed Diets Containing Amorphophallus companulatus Fermented with Bacillus subtilis*

(Theresia Nur Indah Koni, Zuprizal, Rusman, Chusnul Hanim) (2019)

Publisher : Proceedings The 8th ISTAP International Seminar on Tropical Animal Production "Prospects and Challenges for Sustainable Tropical Animal Production Systems", September 23-25, 2019, Yogyakarta, Indonesia. Page 220-224.

16. *The Meat Quality Comparison of Ongole Grade and Kebumen Ongole Grade Cattle (Rahmatika Choiria, Dyah Maharani, Rusman) (2019)*

Publisher : Proceedings The 8th ISTAP International Seminar on Tropical Animal Production "Prospects and Challenges for Sustainable Tropical Animal Production Systems", September 23-25, 2019, Yogyakarta, Indonesia. Page 159-163.

17. *Effects of total mixed rations containing treated or untreated soybean meal on the energy utilization of kacang goats (Kustantinah,, Budisatria, I.G.S., Rusman, Adiwindari, R.) (2018)*

Publisher : Pakistan Journal of Nutrition, 2018, 17(11), pp. 563–567

18. *Optimization of conditions for extraction of pepsin-soluble collagen from Indonesian local "kacang" goatskin by response surface methodology (Wahyuningsih, R., Rusman, Nurliyani, Pertiwiningrum, A., Rohman, A., Fitriyanto, N.A., Erwanto, Y.) (2018)*

Publisher : American Journal of Animal and Veterinary Sciences, 2018, 13(2), pp. 70–75

19. *Optimization of acid soluble collagen extraction from Indonesian local "Kacang" goat skin and physico-chemical properties characterization (Wahyuningsih, R., Rusman, Nurliyani, Pertiwiningrum, A., Rohman, A., Fitriyanto, N.A., Erwanto, Y.) (2018)*

Publisher : Chemical Engineering Transactions, 2018, 63, pp. 703–708

20. *Increased Inhibition of Angiotensin Converting 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 Ragil Yuliatmo) (2018)*

Publisher : Pakistan Journal of Nutrition Vol. 17 No. 9 Page 434-440

21. *Comparisons in Morphometric Performances of Bali and*

BaliCross Angus Weaning Female Cattle Using Digital ImageMeasurement Technique (Bramada Winiar Putra, Novadhila Rahmi, Cuk Tri Noviandi, Rusman, Endang Baliarti) (2018)

Publisher : The 4th International Seminar of Animal Industry 2018 Bogor, August 28-30, 2018. Faculty of Animal Science, Bogor Agricultural University (FAS-IPB)

22. *Profile of Rumen Fermentation and Blood Urea Nitrogen Concentration of Kacang Goat Fed Total Mixed Ration Vs. Roughage (R. Adiwiniarti, Kustantinah, I Gede Suparta Budisatria Budisatria, Rusman, Edwin Indarto) (2018)*

Publisher : IOP Conf. Series: Earth and Environmental Science Vol. 119 (2018) 012049

23. *Perbandingan Kemampuan Larutan HCl dan NaOH dalam Menghasilkan Gelatin dari Kulit Domba (Muhammad Hasdar, Y D Rahmawati, Y Erwanto, Rusman) (2018)*

Publisher : Prosiding Seminar Nasional Fakultas Pertanian. Fakultas Pertanian Universitas Veteran Bangun Nusantara. Halaman 132-137. <http://jurnal.agrisaintifika-fpunivet.ac.id/>

24. *Pengaruh Pemberian Nano Enkapsulasi Ekstrak Buah Senduduk (Melastoma Malabathricum L.) Terhadap Lemak Subkutan, Viseral dan Abdominal Ayam Broiler (Muhammad Dani, Rusman, dan Zuprizal) (2018)*

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. 97-100. ISBN: 978-979-1215-33-6

25. *Improved Productivity of Kacang Goats Reared by Farmers Using Balanced Rations with Different Sources of Protein (2017)*

Publisher : Pakistan Journal of Nutrition, Volume: 16 No. 9, 2017. Pages: 672-677. ISSN 1680-5194. DOI: 10.3923/pjn.2017.672.677.URL: <http://scialert.net/abstract/?doi=pjn.2017.672.677>. Published by: ANSInet.

26. *Nutritional Value and In Vitro Digestibility of Shrimp Waste Fermented with Isoptericola sp. A10-1 (2017)*

Publisher : The 7th International Seminar on Tropical Animal Production (ISTAP), September 12-14, 2017, Yogyakarta, Indonesia. Pages: 117-121. ISBN: 978-979-1215-29-9

27. *The Effect of Fermentation on the Nutritional Content of Amorphophallus sp. as Poultry Feed (2017)*

Publisher : The 7th International Seminar on Tropical Animal Production (ISTAP), September 12-14, 2017, Yogyakarta, Indonesia. Pages: 313-318. ISBN: 978-979-1215-29-9

28. *Physical and Sensory Characteristics of Broiler Chicken Sausages with Addition of Spirulina (Arthrospira Platensis) (2017)*

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

29. *Increased Physical and Morphological Properties of Edible Film Bovine Split Hide Gelatin With The Addition of SPI and Transglutaminase(2017)*

Publisher : The 7th International Seminar on Tropical Animal Production (ISTAP), September 12-14, 2017, Yogyakarta, Indonesia. Pages: 446-450. ISBN: 978-979-1215-29-9

30. *The Effect of Ruminally Undegradable Protein Using Formaldehyde on the Nitrogen Balance and Productivity of Kacang Goat (2017)*

Publisher : The 7th International Seminar on Tropical Animal Production (ISTAP), September 12-14, 2017, Yogyakarta, Indonesia. Pages: 905-909. ISBN: 978-979-1215-29-9

31. *Profile of rumen fermentation and blood urea nitrogen concentration of Kacang goat fed total mixed ration vs. roughage (2017)*

Publisher : Program and Abstract Book of the Sixth SAADC Conference, Batu 16 – 19 October 2017“Wisdom of Using Local Resources for Development of Sustainable Animal Production in Developing Countries”. Batu City, Indonesia. Page: 46

32. *Preparation and characterization of protein extracted from beef heart by acid solubilization isoelectric precipitation (2017)*

Publisher : Program and Abstract Book of the Sixth SAADC Conference, Batu 16 – 19 October 2017“Wisdom of Using Local Resources for Development of Sustainable Animal Production in Developing Countries”. Batu City, Indonesia. Page: 158.

33. *Energy Utilization, VFA, and A/P Ratio of Kacang Goat Fed Total Mixed Ration Containing Different Treatments of Soybean Meal (2017)*

Publisher : Proceedings of The 2nd International Conference on

Animal Nutrition and Environment (ANU-NUE2017). 1-4 November 2017, Volume II. Pages: 148-152. Tropical Feed Resources Research and Development Center (TROFREC), Department of Animal Science, Faculty of Agriculture, Khon Kaen University.

34. *Formaldehyde Protected Soybean Meal in Total Mixed Ration for Kacang Goat to Increase the Production (2017)*

Publisher : Proceedings of The 2nd International Conference on Animal Nutrition and Environment (ANU-NUE2017). 1-4 November 2017. Proceedings, Volume II. Pages: 286-289. Tropical Feed Resources Research and Development Center (TROFREC), Department of Animal Science, Faculty of Agriculture, Khon Kaen University.

35. *Nutrient Evaluation of Fermented *Amorphophallus Campanulatus* as Poultry Feed (2017)*

Publisher : International Journal of Poultry Science. p-ISSN 1682-8356 e-ISSN: 1682-8356. Online first. DOI: 10.3923/ijps.2017

36. *Nutritional Composition and Anti-Nutrient Content of Elephant Foot am (*Amorphophallus campanulatus*) (2017)*

Publisher : Pakistan Journal of Nutrition online first 2017. p-ISSN: 1994-7984 e-ISSN; 1680-5194. Published by: Asian Network for Scientific Information.

37. *Pengaruh Bangsa, Umur, Jenis Kelamin terhadap Kualitas Daging Sapi Potong di Daerah Istimewa Yogyakarta (2017)*

Buletin Peternakan Vol. 41 (2): 176-186, Mei 2017 ISSN-0126-4400 E-ISSN-2407-876X DOI: <https://doi.org/10.21059/buletinpeternak.v41i2.9935>

38. *Diversifikasi Produk Peternakan untuk Peningkatan Konsumsi Protein Hewani di Daerah Rawan Pangan (2017)*

Publisher : Presentasi Oral pada Pembekalan Pendamping Daerah Rawan Pangan, Fakultas Peternakan UGM, 10-11 Agustus 2017

39. *Profile of Rumen Fermentation and Blood Urea Nitrogen Concentration of Kacang Goat Fed Total Mixed Ration Vs. Roughage (2017)*

Publisher : IOP Conf. Series: Earth and Environmental Science Vol. 119 (2018) 012049. doi :10.1088/1755-1315/119/1/012049

40. *Pengaruh Level Angkak terhadap Komposisi Kimia dan Sifat Fisik Sosis Daging Ayam Broiler (Penulis ke-3 dari 7) (2016)*

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

41. *Improving the Performance of Local Kacang Goats Using Ruminally Undegradable Protein Feeds (Penulis ke-4 dari 5) (2016)*

Publisher : Asian Journal of Animal Sciences 10(4):262-267 . August 2016. ISSN: 1819-1878

42. *Nutritional Status of Kacang Goats Fed Ruminally Undegradable Protein to Improve their Productivity (Penulis ke-3 dari 5) (2016)*

Publisher : Proceedings The 17th Asian-Australasian Association of Animal Production Societies (AAAP) Animal Science Congress. August 22-25, 2016. Fukuoka, Japan

43. *Shrimp Waste Fermentation by Isoptericola Sp. Strain A10-1 as Feed Compound for Improve Yield Carcas and Performance of Magelang Duck (Penulis ke-6 dari 6) (2016)*

Publisher : Proceedings of the 1st UGM International Conference on Tropical Agriculture (ICTA), 25-26 October, 2016. Yogyakarta, Indonesia

44. *Edible Portion of Carcass and Offals of Indonesian Yearling Kacang Buck Fed Ruminally Undegradable Protein (Penulis ke-4 dari 6) (2016)*

Publisher : Proceedings of the 1st UGM International Conference on Tropical Agriculture (ICTA), 25-26 October, 2016. Yogyakarta, Indonesia

45. *Antioxidant Activity and Colour of Sausage Fortified with Angkak and Beet (Beta vulgaris) (Penuliske-3 dari 6) (2016)*

Publisher : The 1st Gadjah Mada International Conference on Health Sciences (ICHS), October 28-29th, 2016. Yogyakarta, Indonesia

46. *Pengaruh Fortifikasi Nanopartikel Kalsium Laktat Kerabang Telur terhadap Sifat Kimia dan Fisik Bakso Ayam (Penulis ke-2 dari 2) (2016)*

Publisher : Buletin Peternakan Vol. 40 No. 1 (2016). Hal. 40-47. ISSN: 0126-4400

47. *Kualitas Sosis Daging Sapi yang Difortifikasi dengan Minyak Ikan KOD dan Minyak Jagung dan Diproses Menggunakan Metode Pemasakan yang Berbeda (Penulis ke-5 dari 5) (2016)*

	<p><i>Publisher : Buletin Peternakan Vol. 40 No. 1 (2016). Hal. 48-57. ISSN: 0126-4400</i></p> <p><i>48. Effect of a-Tocopherol and Ascorbic Acids on Performance and Blood Immunity Profile of Male Native Muscovy Duck (Penulis ke-3 dari 5) (2016)</i></p> <p><i>Publisher : Journal of the Indonesian Tropical Animal Agriculture Vol. 41(3):145-152. ISSN: 2460-6278</i></p>
<p>Activities in specialist bodies over the last 5 years</p>	<p>-</p>