

No.	Student name	The name of the conference that followed	Year	Present As	Title of work presented
1	Lulu Hidayatul Khasanah	International Conference on Food Science and Engineering	2022	Oral Presenter	Product Development of Amorphophallus muelleri Bl. Synbiotic Yogurt using Quality Function Deployment Method
2	Rizqi Auliyya Avirasdya	International Food Conference 2021	2021	Oral Presenter	Kinetics study of bacterial cellulose production by Acetobacter xylinum FNCC 0001 with variation of carbon sources
3	Candra Windu Kurniawan	International Symposium on Food and Agro-biodiversity (ISFA) 2017 26–27 September 2017, Semarang, Indonesia	2017	Oral Presenter	Quality characteristic of liquid smoked straw mushroom (<i>Volvarella volvacea</i>) ball during storage
4	Dyah Widowati	The 4th International Conference on Food Science and Engineering (ICFSE) 2022	2022	Oral Presenter	The Changes in The Physical and Chemical Quality of Catfish Oil (<i>Pangasius</i> sp.) With Rice Bran Oil Addition During Room Temperature Storage
5	PUPUT DWI LESTARI	International Conference on Food Technology, Nutrition and Sustainable Agriculture	2021	Oral Presenter	Characteristics of milk and white compound chocolate added with Asian pigeonwings flower (<i>Clitoria ternatea</i>)
6	Anisha Ayuning Tryas	International Conference and Exhibition on Powder Technology Indonesia (ICePTi 2017)	2017	Oral Presenter	PENGARUH FORMULASI TEPUNG GANYONG (<i>Canna edulis</i>) dan Tepung Koro Glinding (<i>Phaseolus Lunatus</i>) terhadap Karakteristik Fisik dan Kimia Tepung Komposit Fungsional
7	Elinda Okstaviyani	International Conference on Food Technology, Nutrition, and Agriculture	2021	Oral Presenter	The Impact of <i>Caesalpinia sappan</i> L. Powder Addition on the Quality Attribute of White and Milk Chocolate
8	Salwa Al Aribah	2nd International Conference and Exhibition on Powder Technology (ICePTi) 2019	2019	Oral Presenter	Sensorial and physical properties of chocolate beverage prepared using low fat cocoa powder
9	Yosephine Dian Handiati	2nd International Conference on Food Science and Engineering (ICFSE) 2018	2018	Oral Presenter	Effects of <i>Kaempferia galanga</i> L. essential oil incorporation on sensory and physical properties of dark chocolate bar
10	Deagisti Prima Yoriska	2nd International Conference on Food Science and Engineering (ICFSE) 2018	2018	Oral Presenter	Panelist acceptance level and characterization of physical and chemical properties on dark chocolate bar with addition of kaffir lime (<i>Citrus hystrix</i> DC.) leaf essential oil
11	Assifa Rahma Khoirunnisa	1st International Conference and Exhibition on Powder Technology (ICePTi) 2017	2017	Oral Presenter	UV-screening, transparency and water barrier properties of semi refined iota carrageenan packaging film incorporated with ZnO nanoparticles
12	Afifah Iswara Aji	1st International Conference and Exhibition on Powder Technology (ICePTi) 2017	2017	Oral Presenter	Optical transparency and mechanical properties of semi-refined iota carrageenan film reinforced with SiO ₂ as food packaging material
13	Apriliana Eka Saputri	1st International Conference and Exhibition on Powder Technology (ICePTi) 2017	2017	Oral Presenter	Mechanical and solubility properties of bio-nanocomposite film of semi refined kappa carrageenan/ZnO nanoparticles
14	Rohmah Fitri Utami	1st International Conference and Exhibition on Powder Technology (ICePTi) 2017	2017	Oral Presenter	Formulation and physicochemical characterization of composite flour from yam (<i>Dioscorea alata</i>) and lima beans (<i>Phaseolus lunatus</i>)
15	Annasta Ilmi	1st International Conference on Food Science and Engineering (ICFSE) 2016	2016	Oral Presenter	Sensory Attributes and Preliminary Characterization of Milk Chocolate Bar Enriched with Cinnamon Essential Oil

16	Nurul Nisa Ayu Alfani	1st International Conference on Food Science and Engineering (ICFSE) 2016	2016	Oral Presenter	Physical Characteristics of White Sweet Potato (<i>Ipomoea batatas</i> L.), Rice (<i>Oryza sativa</i> L.), and Tapioca (<i>Manihot esculenta</i>) Flours - Based Seasoning Composite Flour
17	Intan Nisa Rasuluntari	International Conference on Biodiversity for Sustainable Industries	2015	Oral Presenter	Panelist Acceptance Level on Milk Chocolate Bar with Cinnamon (<i>Cinnamomum burmannii</i>) Powder Addition
18	Muhammad Isa Dwijatmoko	International Conference on Biodiversity for Sustainable Industries	2015	Oral Presenter	Effect of Cinnamon Essential Oils Addition in the Sensory Attributes of Dark Chocolate