

No	Title	Author	Journal	Year
1	Consumer acceptance of chocolate formulated with functional ingredient	Dr. Dimas Rahadian Aji Muhammad., S.T.P., M.Sc.	IOP Conference Series: Earth and Environmental Science	2021
2	Challenges in the development of the cocoa and chocolate industry in Indonesia: A case study in Madiun, East Java	Danar Praseptianga., S.T.P., M.Sc., Ph.D. Dr. Dimas Rahadian Aji Muhammad., S.T.P., M.Sc. Adhitya Pitara Sanjaya., S.T.P., M.Sc.	AIMS Agriculture and Food AIMS Agriculture and Food AIMS Agriculture and Food	2021 2021 2021
3	Polymer coated fat crystals as oil structuring agents: fabrication and oil-structuring properties	Dr. Dimas Rahadian Aji Muhammad., S.T.P., M.Sc.	Food Hydrocolloids	2021
4	Physical characteristics of chocolate made from cocoa bean fermented at different duration: a preliminary study	Dr. Dimas Rahadian Aji Muhammad., S.T.P., M.Sc.	IOP Conference Series: Earth and Environmental Science	2021
5	The effect of sorbitol and white sweet potatoes (Ipomea batatas L.) inulin extract application on marshmallow physical, chemical	Dr. Ir. Sigit Prabawa., M.Si. Bara Yudhistira., S.T.P., M.Sc.	FOOD RESEARCH FOOD RESEARCH	2021 2021
6	The Effect of Clove Leaves Essential Oil Addition on Physicochemical and Sensory Characteristics of Milk Chocolate Bar	Godras Jati Manuhara., S.T.P., M.Sc. Danar Praseptianga., S.T.P., M.Sc., Ph.D.	International Journal on Advanced Science, Engineering and Information Technology (IJASEIT) International Journal on Advanced Science, Engineering and Information Technology (IJASEIT)	2021 2021
7	Antioxidant and antimicrobial potency of Eupatorium inulifolium leaf extract for fish preservation	Dr. Dimas Rahadian Aji Muhammad., S.T.P., M.Sc.	IOP Conference Series: Earth and Environmental Science	2021
8	Formation and development of flavour of cocoa (Theobroma cacao L.) cultivar Criollo and Forastero: a review	Dr. Dimas Rahadian Aji Muhammad., S.T.P., M.Sc.	IOP Conference Series: Earth and Environmental Science	2021
9	Enhanced multi functionality of semi-refined iota carrageenan as food packaging material by incorporating SiO <sub>2</sub> and ZnO nanoparticles	Danar Praseptianga., S.T.P., M.Sc., Ph.D.	Heliyon	2021
10	Ingredient modification to improve nutrition of Indonesian Koya made of nile and soy as a source of protein	Ir. Kawiji., M.P.	Food Research	2021
11	Breakfast Cereal in Flakes Form Based on Millet Flour and Snakehead Fish Koya	Siswanti., STP, M.Sc	IOP Conference Series: Earth and Environmental Science : 6th International Conference on Tropical Coastal Region Eco-Development 2020 27-28 October 2020, Indonesia	2021
12	Effect of Oxidative Stress on Physicochemical Quality of Taiwanese Seagrape (Caulerpa lentillifera) with the Application of Alternating Current Electric Field (ACEF) during Post-Harvest Storage	Bara Yudhistira., S.T.P., M.Sc.	PROCESSES	2021
13	Not all street food is bad: Low prevalence of antibiotic-resistant salmonella enterica in ready-to-eat (rte) meats in Ghana is associated with good vendors' knowledge of meat safety	Dr Nurul Huda., M.Si.	Foods	2021
14	Effect of membrane materials and operational parameters on performance and energy consumption of oil/water emulsion filtration	Dr Nurul Huda., M.Si.	Membranes	2021
15	Potential Probiotic Yeast Isolated from an Indonesian Indigenous	Dr Nurul Huda., M.Si.	Potravinarstvo	2021
16	Roasted Pearl Millet Flour (RoPMF) Improved the Mineral	Dr Nurul Huda., M.Si.	International Journal on Advanced Science,	2021
17	Effects of manure types on the growth and yield of sweet	Dr. Ir. Rofandi Hartanto., M.P.	The 3rd International Conference on Food	2021
18	Membrane Filtration as Post-Treatment of Rotating Biological	Dr Nurul Huda., M.Si.	Sustainability	2021
19	Evaluation of total phenolic content, antioxidant activity, germination power, and yield of pigeon pea (Cajanus cajan) sprouts elicited using various Na-alginate levels with different elicitation duration	Ir. Windi Atmaka., M.P. Dr. Setyaningrum Ariviani., S.T.P., M.Sc. Gusti Fauza., S.T., M.T., Ph.D. Lia Umi Khasanah., S.T., M.T. Dwi Ishartani., S.T.P., M.Si. Siswanti., STP, M.Sc	Food Research Food Research Food Research Food Research Food Research Food Research	2021 2021 2021 2021 2021 2021
20	Changes to the chemical and microbiological characteristics of Leucaena leucocephala seeds during tempeh fermentation in Pacitan, East Java	Dwi Ishartani., S.T.P., M.Si. Asri Nursiwi., STP., M.Sc. Ardhea Mustika Sari., S.T.P., M.Sc. M. Zukhrufuz Zaman., S.P., M.P., Ph.D.	Food Research Food Research Food Research Food Research	2021 2021 2021 2021
21	The nutritional profile of Indonesian salmon van java mahseer t.	Dr Nurul Huda., M.Si.	Potravinarstvo	2021
22	The effect of geographical indications (GIs) on the koerintji	Dr. Dimas Rahadian Aji Muhammad., S.T.P., M.Sc.	Agronomy	2021
23	Characterization and cell viability of probiotic/prebiotics film	Dr Nurul Huda., M.Si.	Foods	2021
24	Formulation of snack bars made from black rice bran (Oryza sativa L.) and sweet potato flour (Ipomoea batatas L.)828 (2021)	Edhi Nurhartadi., S.T.P., M.P. Siswanti., STP, M.Sc	IOP Conference Series: Earth and IOP Conference Series: Earth and	2021 2021
25	CHARACTERISTICS OF GELATIN FROM SKIN AND BONE	Dr Nurul Huda., M.Si.	Potravinarstvo	2021
26	Effects of plasticizer and cinnamon essential oil incorporation on mechanical and water barrier properties of semirefined iota-carrageenan-based edible film	Lia Umi Khasanah., S.T., M.T. Rohula Utami., S.T.P., M.P. Godras Jati Manuhara., S.T.P., M.Sc. Danar Praseptianga., S.T.P., M.Sc., Ph.D.	IOP Conference Series: Earth and IOP Conference Series: Earth and IOP Conference Series: Earth and IOP Conference Series: Earth and	2021 2021 2021 2021
27	Physical and sensory characteristic of cheese whey frozen yogurt with the addition of arrowroot starch (Marantha arundinaceae L.) as stabilizer	Edhi Nurhartadi., S.T.P., M.P. Rohula Utami., S.T.P., M.P. Esti Widowati., S.Si., M.P. Asri Nursiwi., STP., M.Sc. Adhitya Pitara Sanjaya., S.T.P., M.Sc. M. Zukhrufuz Zaman., S.P., M.P., Ph.D.	IOP Conference Series: Earth and IOP Conference Series: Earth and IOP Conference Series: Earth and IOP Conference Series: Earth and IOP Conference Series: Earth and IOP Conference Series: Earth and	2021 2021 2021 2021 2021 2021
28	The viability of Rhizopus microsporus APBSMLF19 on different substrates and its application as a starter culture in tempeh fermentation	Dwi Ishartani., S.T.P., M.Si. Asri Nursiwi., STP., M.Sc. Ardhea Mustika Sari., S.T.P., M.Sc. M. Zukhrufuz Zaman., S.P., M.P., Ph.D.	IOP Conference Series: Earth and IOP Conference Series: Earth and IOP Conference Series: Earth and IOP Conference Series: Earth and	2021 2021 2021 2021
29	Formulation of Organic Wastes as Growth Media for Cultivation	Dr Nurul Huda., M.Si.	Sustainability	2021
30	Sensory profile analysis of steamed brownies using Quantitative Descriptive Analysis (QDA)	Dr. Setyaningrum Ariviani., S.T.P., M.Sc. Gusti Fauza., S.T., M.T., Ph.D.	IOP Conference Series: Earth and IOP Conference Series: Earth and	2021 2021
31	Analysis of customer needs for food products using kano model, a case study of steamed brownies	Dr. Dimas Rahadian Aji Muhammad., S.T.P., M.Sc. Dr. Setyaningrum Ariviani., S.T.P., M.Sc. Gusti Fauza., S.T., M.T., Ph.D.	IOP Conference Series: Earth and IOP Conference Series: Earth and IOP Conference Series: Earth and	2021 2021 2021
32	Substrates and storage time evaluation for preparing tempeh starter from Rhizopus oryzae CBS130145	Dr. Dimas Rahadian Aji Muhammad., S.T.P., M.Sc. Dwi Ishartani., S.T.P., M.Si. Asri Nursiwi., STP., M.Sc. Ardhea Mustika Sari., S.T.P., M.Sc. M. Zukhrufuz Zaman., S.P., M.P., Ph.D.	IOP Conference Series: Earth and IOP Conference Series: Earth and IOP Conference Series: Earth and IOP Conference Series: Earth and IOP Conference Series: Earth and	2021 2021 2021 2021 2021
33	Changes in Chemical and Sensory Characteristics of Gunungkidul's Lamtoro (Leucaena Leucocephala) Tempeh during Extended Fermentation	Dwi Ishartani., S.T.P., M.Si. Asri Nursiwi., STP., M.Sc. Ardhea Mustika Sari., S.T.P., M.Sc. M. Zukhrufuz Zaman., S.P., M.P., Ph.D.	IOP Conference Series: Earth and IOP Conference Series: Earth and IOP Conference Series: Earth and IOP Conference Series: Earth and	2021 2021 2021 2021
34	The nutritional value, bacterial count and sensory attributes of	Dr Nurul Huda., M.Si.	Potravinarstvo Slovak Journal of Food Sciences	2021
35	Development of a Language Tourism Village Based on	Dr. Dimas Rahadian Aji Muhammad., S.T.P., M.Sc.	The 6th International Conference on Energy,	2021
36	Development of a Tourism Village Based on the Integration of	Dr. Dimas Rahadian Aji Muhammad., S.T.P., M.Sc.	2nd International Conference on Agribusiness	2021

37	Effect of <i>Saccharomyces cerevisiae</i> fermentation on the quality of	Ardhea Mustika Sari., S.T.P., M.Sc.	International Food Research Journal	2021
38	Study of <i>Acetobacter xylinum</i> FNCC 0001 fermentation kinetics using artificial media containing various carbon and nitrogen concentrations	Rohula Utami., S.T.P., M.P.	IOP Conference Series: Earth and	2021
		Asri Nursiwi., S.T.P., M.Sc.	IOP Conference Series: Earth and	2021
		Ardhea Mustika Sari., S.T.P., M.Sc.	IOP Conference Series: Earth and	2021
		Adhitya Pitara Sanjaya., S.T.P., M.Sc.	IOP Conference Series: Earth and	2021
		M. Zulkhrufuz Zaman., S.P., M.P., Ph.D.	IOP Conference Series: Earth and	2021
39	Development and Characterization of Semi-Refined Iota	Danar Praseptiangga., S.T.P., M.Sc., Ph.D.	Foods	2021
40	Preparation and Characterization of Type 3 Resistant Starch from	Danar Praseptiangga., S.T.P., M.Sc., Ph.D.	International Journal on Advanced Science,	2021
41	The effect of raw pearl millet flour inclusion on the quality and	Dr Nurul Huda., M.Si.	Potravinarstvo Slovak Journal of Food Sciences	2021
42	The study of carotene content and iodine value of oil from	Danar Praseptiangga., S.T.P., M.Sc., Ph.D.	IOP Conference Series: Earth and	2021
43	Revisiting the Development of Probiotic-based Functional	Dr. Dimas Rahadian Aji Muhammad., S.T.P., M.Sc.	Reviews in Agricultural Science	2021
44	Community empowerment based on religious ecology leading to	Dr. Dimas Rahadian Aji Muhammad., S.T.P., M.Sc.	The 8th International Conference on Sustainable	2021
45	Effect of orifice size on quality characteristics of burger made	Dr Nurul Huda., M.Si.	IOP Conference Series: Earth and	2021
46	Effect of washing treatment on quality characteristics of burger	Dr Nurul Huda., M.Si.	IOP Conference Series: Earth and	2021
47	Amylograph properties and microstructure of white corn and okara-based composite flour	Dwi Ishartani., S.T.P., M.Si.	IOP Conference Series: Earth and	2021
48	The effect of temperature and time of baking to sensory quality of	Danar Praseptiangga., S.T.P., M.Sc., Ph.D.	IOP Conference Series: Earth and	2021
		Dwi Ishartani., S.T.P., M.Si.	IOP Conference Series: Earth and	2021
		Dwi Ishartani., S.T.P., M.Si.	IOP Conference Series: Earth and	2021
		Achmad Ridwan Ariyantoro., S.T.P., M.Sc., Ph.D.	IOP Conference Series: Earth and	2021
		Anastriyani Yulviatun., S.T.P., M.Sc.	IOP Conference Series: Earth and	2021
49	Pasting properties of jack bean ( <i>Canavalia ensiformis</i> ) modified starch with heat moisture treatment	Ir. Windi Atmaka., M.P.	IOP Conference Series: Earth and	2021
		Dr. Ir. Choirael Anam., M.P., M.T.	IOP Conference Series: Earth and	2021
		Danar Praseptiangga., S.T.P., M.Sc., Ph.D.	IOP Conference Series: Earth and	2021
		Achmad Ridwan Ariyantoro., S.T.P., M.Sc., Ph.D.	IOP Conference Series: Earth and	2021
		Anastriyani Yulviatun., S.T.P., M.Sc.	IOP Conference Series: Earth and	2021
50	Physical, Chemical, Physicochemical, and Sensory Properties of Analog Rice Based on Purple Sweet Potato Flour ( <i>Ipomoea batatas</i> L.) and Bambara Groundnut Flour ( <i>Vigna subterranea</i> L.)	Ir. Windi Atmaka., M.P. Dr. Ir. Choirael Anam., M.P., M.T. Danar Praseptiangga., S.T.P., M.Sc., Ph.D. Achmad Ridwan Ariyantoro., S.T.P., M.Sc., Ph.D. Anastriyani Yulviatun., S.T.P., M.Sc.	IOP Conference Series: Earth and IOP Conference Series: Earth and IOP Conference Series: Earth and IOP Conference Series: Earth and IOP Conference Series: Earth and	2021 2021 2021 2021 2021
51	Tropical Marine Fish Surimi By-products: Utilisation and	Dr Nurul Huda., M.Si.	Food Reviews International	2021
52	Strategies to enhance community capacity on reducing landslides	Ir. Bambang Sigit Amanto., M.Si.	IOP Conf. Series: Earth and Environmental	2021
53	Synthesis of margarine fat from sesame oil and palm stearin by	Siswanti., S.T.P., M.Sc.	Food Research	2021
54	Improvement of Functional Properties of Jack Bean ( <i>Canavalia</i>	Dr Nurul Huda., M.Si.	Current Research in Nutrition and Food Science	2021
55	Physical and chemical properties of roselle extract nanocapsule	Bara Yudhistira., S.T.P., M.Sc.	Food Research	2021
56	Ginger-flavoured ready-to-drink cocoa beverage formulated with high and low-fat content powder: consumer preference.	Danar Praseptiangga., S.T.P., M.Sc., Ph.D. Dr. Dimas Rahadian Aji Muhammad., S.T.P., M.Sc.	Food Research Food Research	2021 2021
57	The changes in the chemical and microbiological characteristics of lamtoro ( <i>Leucaena leucocephala</i> ) tempe from Pacitan with usar inoculum during continued fermentation	Dwi Ishartani., S.T.P., M.Si.	Food Research	2021
		Asri Nursiwi., S.T.P., M.Sc.	Food Research	2021
		Ardhea Mustika Sari., S.T.P., M.Sc.	Food Research	2021
		M. Zulkhrufuz Zaman., S.P., M.P., Ph.D.	Food Research	2021
86	Effect of ozone treatment on microbiological and physicochemical	Dr. Ir. Choirael Anam., M.P., M.T.	Indonesia Towards Leading Agroindustrial in	2020
87	Effects of Ripening Level and Processing Delay on the	Danar Praseptiangga., S.T.P., M.Sc., Ph.D.	International Journal on Advanced Science	2020
88	Palm Oil Yield Potency on Different Level of Ripening and	Danar Praseptiangga., S.T.P., M.Sc., Ph.D.	IOP Conference Series: Earth and Environmental	2020
89	The potential of NaCl elicitation on improving antioxidant capacity and functional properties of sprouted pigeon pea	Dr. Setyaningrum Ariviani., S.T.P., M.Sc.	2nd International Conference and Exhibition on	2020
		Gusti Fauza., S.T., M.T., Ph.D.	2nd International Conference and Exhibition on	2020
90	Investigation on antioxidant activity, protein, and whiteness degree of elicited cowpea sprouts flour prepared with various drying technique	Dr. Setyaningrum Ariviani., S.T.P., M.Sc.	AIP Conference Proceeding	2020
		Gusti Fauza., S.T., M.T., Ph.D.	AIP Conference Proceeding	2020
		Dwi Ishartani., S.T.P., M.Si.	AIP Conference Proceeding	2020
91	The physical, chemical, and sensory properties of sweet bread from jack bean flour modified with acetic acid	Ir. Bambang Sigit Amanto., M.Si.	2ND INTERNATIONAL CONFERENCE	2020
		Achmad Ridwan Ariyantoro., S.T.P., M.Sc., Ph.D.	2ND INTERNATIONAL CONFERENCE	2020
92	The effect of blanching and foam mat drying on the physico-chemical characteristics of white sweet potato ( <i>Ipomoea batatas</i> L.) inulin	Siswanti., S.T.P., M.Sc.	Food Research	2020
		Dr. Ir. Sigit Prabawa., M.Si.	Food Research	2020
		Bara Yudhistira., S.T.P., M.Sc.	Food Research	2020
93	Moisture sorption isotherm and shelf life of pumpkin and arrowroot starch-based instant porridge	Danar Praseptiangga., S.T.P., M.Sc., Ph.D.	The 2nd International Conference and Exhibition	2020
		Dr. Ir. Rofandi Hartanto., M.P.	The 2nd International Conference and Exhibition	2020
94	Yield and color changes of starch from Cilacap breadfruit for	Danar Praseptiangga., S.T.P., M.Sc., Ph.D.	The 2nd International Conference and Exhibition	2020
95	Phytochemical composition and antioxidant activity of	Dr. Dimas Rahadian Aji Muhammad., S.T.P., M.Sc.	Food Chemistry	2020
96	Quality deterioration kinetics and shelf-life estimation of fish koya	Ir. Kawiji., M.P.	IOP Conference Series Earth and Environmental	2020
97	Antioxidant capacity and germination power of NaCl-elicited cowpea ( <i>Vigna unguiculata</i> ) sprouts with various NaCl concentrations and elicitation durations	Dr. Setyaningrum Ariviani., S.T.P., M.Sc.	IOP Conference Series: Earth and	2020
		Gusti Fauza., S.T., M.T., Ph.D.	IOP Conference Series: Earth and	2020
		Dwi Ishartani., S.T.P., M.Si.	IOP Conference Series: Earth and	2020
98	Organoleptic, Chemical, and Physical Characteristics of Sago	Danar Praseptiangga., S.T.P., M.Sc., Ph.D.	International Journal on Advanced Science,	2020
99	Diversity of Indonesian soto	Bara Yudhistira., S.T.P., M.Sc.	Journal of Ethnic Foods	2020
100	Chemical, physical, and sensory characteristics of milkfish ( <i>Chanos chanos</i> ) and mung bean flour ( <i>Vigna radiata</i> L.)	Dr. Ir. Sigit Prabawa., M.Si.	IOP Conference Series: Earth and	2020
		Bara Yudhistira., S.T.P., M.Sc.	IOP Conference Series: Earth and	2020
101	Investigating the effect of different types of cocoa powder and	Dr. Dimas Rahadian Aji Muhammad., S.T.P., M.Sc.	Journal of Food Science and Technology	2020
102	Farmers' attitude to standard production method based on	Adhitya Pitara Sanjaya., S.T.P., M.Sc.	The 5th International Seminar on Agribusiness	2020
103	The impact of blending speed and duration on the characteristics of powdered milk product X in PT. XYZ	Dr. Ir. Choirael Anam., M.P., M.T.	2ND INTERNATIONAL CONFERENCE	2020
		Lia Umi Khasanah., S.T., M.T.	2ND INTERNATIONAL CONFERENCE	2020
104	Partial Characterization of Watermelon Albedo Pectin Extracted Using Citric Acid Combined with Microwave Assisted Extraction	Ir. Kawiji., M.P.	IOP Conference Series: Earth and Environmental	2020
		Dwi Ishartani., S.T.P., M.Si.	IOP Conference Series: Earth and Environmental	2020
		Ardhea Mustika Sari., S.T.P., M.Sc.	IOP Conference Series: Earth and Environmental	2020
105	The Effect of Solvent Ratio and Precipitation Time on Isolation of Inulin from White Sweet Potato ( <i>Ipomoea batatas</i> L.)	Siswanti., S.T.P., M.Sc.	IOP Conf. Series: Earth and Environmental	2020
		Bara Yudhistira., S.T.P., M.Sc.	IOP Conf. Series: Earth and Environmental	2020
106	Physical, chemical and sensory characteristics of jack bean	Dwi Ishartani., S.T.P., M.Si.	AIP Conference Proceedings 2219	2020
107	Effect of Heat Moisture Treatment (HMT) on Physicochemical Characteristics of Sorghum Flour ( <i>Sorghum Bicolor</i> L. moench)	Ir. Bambang Sigit Amanto., M.Si.	IOP Conference Series: Earth and	2020
		Achmad Ridwan Ariyantoro., S.T.P., M.Sc., Ph.D.	IOP Conference Series: Earth and	2020
108	Design and implementation biogas production by anaerobic	Adhitya Pitara Sanjaya., S.T.P., M.Sc.	THE 5TH INTERNATIONAL CONFERENCE	2020
109	Dispersion of SiO <sub>2</sub> and ZnO nanoparticles by bead milling in the	Danar Praseptiangga., S.T.P., M.Sc., Ph.D.	AIP Conference Proceedings	2020
110	Preparation and FTIR spectroscopic studies of SiO <sub>2</sub> -ZnO	Danar Praseptiangga., S.T.P., M.Sc., Ph.D.	AIP Conference Proceedings	2020
111	Sensorial and physical properties of chocolate beverage prepared using low fat cocoa powder	Danar Praseptiangga., S.T.P., M.Sc., Ph.D.	AIP Conference Proceedings	2020
		Dr. Dimas Rahadian Aji Muhammad., S.T.P., M.Sc.	AIP Conference Proceedings	2020
		Adhitya Pitara Sanjaya., S.T.P., M.Sc.	AIP Conference Proceedings	2020
112	Physicochemical properties of fermented rice bran in optimal	Siswanti., S.T.P., M.Sc.	IOP Conference Series: Materials Science and	2020
140	Improvement of Antioxidant Activity and Physical Stability of	Dr. Dimas Rahadian Aji Muhammad., S.T.P., M.Sc.	Food and Bioprocess Technology	2019
141	Physicochemical and Sensory Properties of Pumpkin ( <i>Cucurbita moschata</i> D) and Arrowroot ( <i>Marantha arundinacea</i> L) Starch-	Danar Praseptiangga., S.T.P., M.Sc., Ph.D.	International Journal on Advanced Science,	2019
142	The Optimization of Temperature and Length of Extraction of	Dr. Ir. Rofandi Hartanto., M.P.	International Journal on Advanced Science,	2019
143	Inhibition of Melanosis, Microbial and Quality Changes of White	Danar Praseptiangga., S.T.P., M.Sc., Ph.D.	International Journal on Advanced Science,	2019
144	Formulation of Emergency Food in Flakes Form Made from Proso Millet Flour ( <i>Panicum milliaceum</i> ) and Snakehead Fish	M. Zulkhrufuz Zaman., S.P., M.P., Ph.D. Edhi Nurhadi., S.T.P., M.P.	Journal of Aquatic Food Product Technology IOP Conference Series: Earth and	2019 2019
145	Sensory and Chemical Characteristics of Koya Made from	Siswanti., S.T.P., M.Sc.	IOP Conference Series: Earth and	2019
146	The Effect of Acid Concentration and Duration of Submersion toward the Characteristics of Gelatin of Eel Fish Bone ( <i>Anguilla</i>	Ir. Windi Atmaka., M.P.	IOP Conference Series: Earth and	2019
		Bara Yudhistira., S.T.P., M.Sc.	IOP Conference Series: Earth and	2019
147	Physical, chemical, and sensory characteristics of catfish karak	Bara Yudhistira., S.T.P., M.Sc.	IOP Conference Series: Earth and	2019
148	Sensory and physicochemical characteristics of dark chocolate bar with addition of cinnamon ( <i>Cinnamomum burmannii</i> ) bark	Lia Umi Khasanah., S.T., M.T.	Journal of Food Science and Technology	2019
149	Preparation and Characterization of Biopolymer Chitosan	Danar Praseptiangga., S.T.P., M.Sc., Ph.D.	Journal of Food Science and Technology	2019
150	Effect of drying and milling modes on the quality of white rice of	Danar Praseptiangga., S.T.P., M.Sc., Ph.D.	International Journal on Advanced Science,	2019
			Acta Scientiarum Polonorum Technologia	2019

151	Stability and functionality of xanthan gum $\beta$ -shellac nanoparticles	Dr. Dimas Rahadian Aji Muhammad., S.T.P., M.Sc.	Food Hydrocolloids	2019
152	The effect of fermentation duration and starter concentration on	Ardhea Mustika Sari., S.T.P., M.Sc.	Food Research	2019
153	Effect of various heat treatment on physical and chemical characteristics of red rice bran ( <i>Oryza nivara</i> L.) Rojolele	Edhi Nurhartadi., S.T.P., M.P. Siswanti., S.T.P., M.Sc	International Conference on Food Science and International Conference on Food Science and	2019 2019
154	Influence of withering time and leaf condition on physical and chemical characteristics of fig leaf tea	Ir. Bambang Sigit Amanto., M.Si. Asri Nursiwi., S.T.P., M.Sc.	International Conference on Food Science and International Conference on Food Science and	2019 2019
155	Functionality of xanthan and almond gum in colloidal shellac	Dr. Dimas Rahadian Aji Muhammad., S.T.P., M.Sc.	IOP Conference Series: Materials Science and	2019
156	Chitosan-garlic essential oil incorporation on beef meatball edible coatings as antioxidant-based functional food	Ir. Windi Atmaka., M.P. Dr. Setyaningrum Ariviani., S.T.P., M.Sc.	IOP Conf. Series: Materials Science and IOP Conf. Series: Materials Science and	2019 2019
157	Antioxidant capacity of pigeon pea ( <i>Cajanus cajan</i> L.) sprouts	Dr. Setyaningrum Ariviani., S.T.P., M.Sc.	IOP Conference Series: Materials Science and	2019
158	Elicitation under salinity stress increases flavonoid content and	Dr. Setyaningrum Ariviani., S.T.P., M.Sc.	IOP Conference Series: Materials Science and	2019
159	Chemical and sensory 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	Dr. Ir. Choiruel Anam., M.P., M.T. Godras Jati Manuhara., S.T.P., M.Sc. Dwi Ishartani., S.T.P., M.Si. Danar Praseptiangga., S.T.P., M.Sc., Ph.D.	Material Science and Engineering Material Science and Engineering Material Science and Engineering Material Science and Engineering	2019 2019 2019 2019
160	Effect of Fermentation time by <i>Lactobacillus plantarum</i> FNCC 0027 on Chemical, Physycal and Psychochemical Properties of Modified Bread Fruit Flour	Dwi Ishartani., S.T.P., M.Si. Asri Nursiwi., S.T.P., M.Sc. M. Zukhrufuz Zaman., S.P., M.P., Ph.D.	Material Science and Engineering Material Science and Engineering Material Science and Engineering	2019 2019 2019
161	Antimicrobial effect of $\tilde{A}$ Zingiber officinale $\tilde{A}$ var. officinale essential oil and nisin against pathogenic and spoilage microorganisms	Rohula Utami., S.T.P., M.P. Asri Nursiwi., S.T.P., M.Sc. Ardhea Mustika Sari., S.T.P., M.Sc.	IOP MSE IOP MSE IOP MSE	2019 2019 2019
162	Sustainable Harvesting of <i>Cinnamomum burmannii</i> (Nees & T.	Dr. Dimas Rahadian Aji Muhammad., S.T.P., M.Sc.	Sustainability	2019
163	Textural and sensory properties of little tuna fish balls ( <i>Euthynnus affinis</i> ) arrowroot flour substitutions ( <i>Maranta arundinacea</i> Linn.)	Adhitya Pitara Sanjaya., S.T.P., M.Sc. Bara Yudhistira., S.T.P., M.Sc.	International Conference on Food Science and International Conference on Food Science and	2019 2019
164	Chemical, textural, and sensory properties of eastern little tuna fish ball ( <i>Euthynnus affinis</i> ) with rice bran flour ( <i>Oryza sativa</i> )	Adhitya Pitara Sanjaya., S.T.P., M.Sc. Bara Yudhistira., S.T.P., M.Sc.	International Conference on Food Science and International Conference on Food Science and	2019 2019
165	Characteristics stability of cheese whey-tomato juice fermented beverages with pectin and CMC addition	Edhi Nurhartadi., S.T.P., M.P. Rohula Utami., S.T.P., M.P. Asri Nursiwi., S.T.P., M.Sc. Ardhea Mustika Sari., S.T.P., M.Sc.	2nd International Conference on Food Science 2nd International Conference on Food Science 2nd International Conference on Food Science 2nd International Conference on Food Science	2019 2019 2019 2019
166	Antioxidant activity and quality attributes of white chocolate incorporated with <i>Cinnamomum burmannii</i> Blume essential oil	Danar Praseptiangga., S.T.P., M.Sc., Ph.D. Dr. Dimas Rahadian Aji Muhammad., S.T.P., M.Sc.	Journal of Food Science and Technology Journal of Food Science and Technology	2019 2019
167	Effects of Cinnamon Bark Essential Oil ( <i>Cinnamomum burmannii</i> ) on Characteristics of Edible Film and Quality of Fresh Beef	Lia Umi Khasanah., S.T., M.T. Rohula Utami., S.T.P., M.P. Godras Jati Manuhara., S.T.P., M.Sc.	Journal of Tropical Agricultural Science Journal of Tropical Agricultural Science Journal of Tropical Agricultural Science	2019 2019 2019
168	Preliminary Characterization of Crude Lectins Fractions of Red Macroalgae Species Collected from the Southern Coast of	Dr. Ir. Choiruel Anam., M.P., M.T. Danar Praseptiangga., S.T.P., M.Sc., Ph.D.	International Journal on Advanced Science International Journal on Advanced Science	2019 2019
169	Comparison of antibiotic resistance pattern among	Danar Praseptiangga., S.T.P., M.Sc., Ph.D.	Journal of the Indonesian Tropical Animal	2019
170	Panelist acceptance level and characterization of physical and chemical properties on dark chocolate bar with addition of kaffir	Lia Umi Khasanah., S.T., M.T.	IOP Conference Series: Materials Science and	2019
171	Effects of <i>Kaempferia galanga</i> L. essential oil incorporation on sensory and physical properties of dark chocolate bar	Danar Praseptiangga., S.T.P., M.Sc., Ph.D. Lia Umi Khasanah., S.T., M.T. Godras Jati Manuhara., S.T.P., M.Sc. Danar Praseptiangga., S.T.P., M.Sc., Ph.D.	IOP Conference Series: Materials Science and IOP Conference Series: Materials Science and IOP Conference Series: Materials Science and IOP Conference Series: Materials Science and	2019 2019 2019 2019
172	Chemical characteristics of composite flour based on white corn and okara	Dwi Ishartani., S.T.P., M.Si. Danar Praseptiangga., S.T.P., M.Sc., Ph.D.	IOP Conference Series: Materials Science and IOP Conference Series: Materials Science and	2019 2019
173	Occurrences of <i>Salmonella</i> spp. and <i>Escherichia coli</i> in chicken	Danar Praseptiangga., S.T.P., M.Sc., Ph.D.	IOP Conference Series: Materials Science and	2019
174	Process optimization for producing pumpkin ( <i>Cucurbita moschata</i> D) and arrowroot ( <i>Marantha arundinacea</i> L) starch-based instant	Danar Praseptiangga., S.T.P., M.Sc., Ph.D.	IOP Conference Series: Materials Science and	2019
175	Effect of different solvents and extraction conditions on fiber	Dr. Ir. Rofandi Hartanto., M.P.	IOP Conference Series: Materials Science and	2019
176	Fruit identification and effect of starch isolation methods on color	Danar Praseptiangga., S.T.P., M.Sc., Ph.D.	IOP Conference Series: Materials Science and	2019
177	Preparation and preliminary characterization of sago flour and	Danar Praseptiangga., S.T.P., M.Sc., Ph.D.	IOP Conference Series: Materials Science and	2019
178	Effect of Bed Thickness on the Drying Rate of Paddy Rice in an	Danar Praseptiangga., S.T.P., M.Sc., Ph.D.	Journal of Physics: Conference Series	2019
179	Nata de cincau: Pacitan's black cincau ( <i>Mesona palustris</i> BL) product innovation with respect to its physical, chemical and	Ardhea Mustika Sari., S.T.P., M.Sc. M. Zukhrufuz Zaman., S.P., M.P., Ph.D.	IOP Conference Series: Materials Science and IOP Conference Series: Materials Science and	2019 2019
180	Changes on microbial growth during Mlanding tempoh ( <i>Leucaena leucocephala</i> ) over fermentation	Dwi Ishartani., S.T.P., M.Si. Asri Nursiwi., S.T.P., M.Sc. Ardhea Mustika Sari., S.T.P., M.Sc.	IOP Conference Series: Earth and IOP Conference Series: Earth and IOP Conference Series: Earth and	2019 2019 2019
181	Proximate and Amino Acids Composition of Powdered Over Fermented Mlanding Tempoh	Dwi Ishartani., S.T.P., M.Si. Asri Nursiwi., S.T.P., M.Sc. Ardhea Mustika Sari., S.T.P., M.Sc.	IOP Conference Series: Earth and Environmental IOP Conference Series: Earth and Environmental IOP Conference Series: Earth and Environmental	2019 2019 2019
182	Extraction and Partial Characterization of Lectin from Indonesian Brown Algae <i>Padina australis</i> and <i>Padina minor</i>	Dr. Ir. Choiruel Anam., M.P., M.T. Danar Praseptiangga., S.T.P., M.Sc., Ph.D.	Squalen Bulletin of Marine and Fisheries Squalen Bulletin of Marine and Fisheries	2019 2019
183	Contamination Level and Prevalence of Foodborne Pathogen	Danar Praseptiangga., S.T.P., M.Sc., Ph.D.	Malaysian Applied Biology Journal	2019