



DEPARTMENT OF FOOD & AGRICULTURAL PRODUCT TECHNOLOGY

Jl. Flora No. 1, Bulaksumur, Yogyakarta, Indonesia, 55281

Telp : +62 274 549650

Email : tphp@ugm.ac.id

Website : <https://tphp.ugm.ac.id/>; <https://s1tphp.ugm.ac.id/>; <https://s2itp.ugm.ac.id/>

STAFF HANDBOOK

Name	Dr. Qurrotul A'Yun, S.T.P., M.Sc.		
Post	Food Colloid Engineering, Food Protein, Food Emulsion Cluster - Food and Nutrition Technology		
Academic career	Doctoral Degree (Particle and Interfacial Technology)	Ghent University, Belgium	2024
	Master Degree (Food Science and Technology)	Universitas Gadjah Mada, Indonesia	2014-2017
	Undergraduate Degree (Food and Agricultural Product Technology)	Universitas Gadjah Mada, Indonesia	2009-2013
Employment	Lecturer	Universitas Gadjah Mada	2018-present
Research and development projects over the last 5 years	No	Title of Research and Development Projects:	
Industry collaborations over the last 5 years	No	Industry	Year
Patents and proprietary rights	No	Title	Year
Important publications over the last 5 years	Selected recent publications from a total of approx: 5		
	1	A'yun, Q., Coghe, K., Rebry, F., Hidayat, C., Van der Meeren, P. (2023). Probing the improved heat stabilizing capacity of dry heat conjugated whey protein in oil-in-water emulsions: A micro rheological study. Food Hydrocolloid, 110, 1086191. https://doi.org/10.1016/j.foodhyd.2023.108619 .	
	2	Wu, J., Chen, S.M., Sedaghat Doost, A., A'yun, Q., Van der Meeren, P. (2021). Dry heat treatment of skim milk powder greatly improves the heat stability of recombined evaporated milk emulsions. Food Hydrocolloids, 112, 106342. https://doi.org/10.1016/j.foodhyd.2020.106342 .	
	3	Setiowati, A. D., de Neve, L., A'yun, Q., & Van der Meeren, P. (2021). Quartz	



		Crystal Microbalance with Dissipation (QCM-D) As A Tool to Study the Interaction Between Whey Protein Isolate and Low Methoxyl Pectin. Food Hydrocolloids, 110, 106180. https://doi.org/10.1016/j.foodhyd.2020.106180 .		
	4	A'yun, Q. , Azzahrani, I.N., Huyst, A., Neve, L., Martins, J.C., Troys, M., Hidayat, C., & Meeren, P. V. (2020). Heat stable whey protein stabilised O/W emulsions: Optimisation of the whey protein concentrate dry heat incubation condition, 603. https://doi.org/10.1016/j.colsurfa.2020.125192 .		
	5	A'yun, Q. , Demicheli, P., de Neve, L., Wu, J., Balcaen, M., Setiowati, A. D., Martins, J. C., Van Troys, M., & Van der Meeren, P. (2020). Dry Heat Induced Whey Protein–Lactose Conjugates Largely Improve the Heat Stability of O/W Emulsions. International Dairy Journal, 108, 104736. https://doi.org/10.1016/j.idairyj.2020.104736 .		
Activities in specialist bodies over the last 5 years	No	Organization	Role	Period
	1	Indonesian Journal of Food and Nutrition (IFNP) FTP UGM	Editorial	2022 - 2026