UNIVERSITAS GADJAH MADA
FACULTY OF AGRICULTURAL TECHNOLOGY
DEPARTMENT OF FOOD & AGRICULTURAL PRODUCT TECHNOLOGY

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.

	No	Organization	Role	Period
Activities in specialist bodies over the last 5 years	1	Indonesian Journal of Food and Nutrition (IFNP) FTP UGM	Editorial	2022 - 2026