



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	Bambang Dwi Wijatniko, S.T.P., M.Agr.Sc., M.Sc., Ph.D.		
Post	Macronutrient - Protein		
Academic career	Doctoral Degree (Food and Agrilife)	Hiroshima University, Japan	2021-2024
	Master Degree (Food Science and Biotechnology)	Kyoto University, Japan	2014-2017
	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	2019-present
Research and development projects over the last 5 years	No	Title of Research and Development Projects	
	1	Modification of Functional Properties of Cowpea (<i>Vigna unguiculata</i> L.) Protein Isolate through Physical Hydrolysis and Its Potential as a Binder in Food Systems Period: 2024 Amount of Financing: 21 million rupiah Personnel: Bambang Dwi Wijatniko	
	2	Optimization of the Isolation and Characterization of Protein Isolates Chemically and Physically, and In Vitro and In Vivo Evaluation of the Nutritional Value of Proteins from Various Koro Species and Their Role in the Small Intestinal Barrier of Sprague-Dawley Rats Period: 2020 Amount of Financing: 72 million rupiah Personnel: Bambang Dwi Wijatniko	
	3	Study on the Hydrolysis Profile and Screening of Antioxidant Activity of Protein Hydrolysates from Red and White Koro Kratok (<i>Phaseolus lunatus</i> L.). Period: 2020 Amount of Financing: 15 million rupiah Personnel: Bambang Dwi Wijatniko	



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: ...			
	1	Wijatniko, B. D. , Ishii, Y., Hirayama, M., & Suzuki, T. (2024). <i>Novel peptides LFLLP and DFFL from jack bean protein hydrolysates suppress the inflammatory response in lipopolysaccharide-stimulated RAW 264.7 cells.</i> <i>Foods</i> , 13(19), 3198. https://doi.org/10.3390/foods13193198		
	2	Hilman, A., Sato, T., Wijatniko, B. D. , Fujimura, S., Nakamura, K., Miura, H., Iwatsuki, K., Inoue, R., & Suzuki, T. (2024). <i>The expression of intestinal Cyp2c55 is regulated by the microbiota and inflammation.</i> <i>The FASEB Journal</i> , 38(20), e70117. https://doi.org/10.1096/fj.202401807R		
	3	Wijatniko, B. D. , Yamamoto, Y., Hirayama, M., & Suzuki, T. (2024). <i>Identification and molecular mechanism of anti-inflammatory peptides isolated from jack bean protein hydrolysates: In vitro studies with human intestinal Caco-2BBE cells.</i> <i>Plant Foods for Human Nutrition</i> , 79(3), 624–631. https://doi.org/10.1007/s11130-024-01201-x		
Activities in specialist bodies over the last 5 years	No	Organization	Role	Period
	1	Centre for Indonesian Culinary and Gastronomy Studies (PKKGI) UGM	Practitioner	2025