

## STAFF HANDBOOK

Name	R. Baskara Katri Anandito		
Post	<i>Teaching area and designation:</i> Food Engineering and Assistant Professor		
Academic career	<i>Initial academic appointment</i>	<i>Institution:</i> Sebelas Maret University	<i>Year:</i> 2006
	<i>Habilitation [German post-doctoral qualification] (subject)</i>	<i>Institution:</i>	<i>Year:</i>
	<i>Doctorate (subject)</i>	<i>Institution:</i>	<i>Year:</i>
	<i>Undergraduate degree (subject)</i>	<i>Institution:</i> Gadjah Mada University	<i>Year:</i>
Employment	<i>Position</i>	<i>Employer</i>	<i>Period</i>
Research and development projects over the last 5 years	<i>Name of project or research focus:</i> Development of Emergency Food Product Prototype Based on White Millet Flour ( <i>Panicum millicium</i> L) and Red Tilapia Fish Koya ( <i>Oreochromis sp.</i> )  <i>Period and any other information:</i> 2019  <i>Partners, if applicable:</i>  <i>Amount of financing:</i> Rp90,000,000		
Industry collaborations over the last 5 years	<i>Project title:</i>  <i>Partners:</i>		
Patents and proprietary rights	<i>Title:</i>	<i>Year:</i>	
Important publications over the last 5 years	<i>Selected recent publications from a total of approx.</i> <i>(give total number):</i> 6 (12)  <i>Author(s):</i> Anandito R.B.K.; Kurniawan S.r.; Nurhartadi E.; Siswanti Anandito, R.B.K.; Oktaliana M.; Siswanti; Nurhartadi E. Anandito, R.B.K.; Siswanti; Saputro R.E.; Purnamayati L.		

	<p>Anandito R.B.K.; Kawiji; Purnamayati L.; Putri A.M.S.</p> <p>Anandito R.B.K.; Kawiji; Purnamayati L.; Maghfira L.L.</p> <p>Anandito R.B.K.; Siswanti; Purnamayati L.</p> <p><i>Title:</i></p> <p>Formulation of Emergency Food in Biscuit-Form Made from Proso Millet Flour (<i>Panicum milliaceum</i>) and Snakehead Fish (<i>Channa striata</i>)-Tempeh Flour Koya</p> <p>Formulation of Emergency Food in Flakes Form Made from Proso Millet Flour (<i>Panicum milliaceum</i>) and Snakehead Fish (<i>Channa striata</i>)-Tempeh Flour Koya</p> <p>Sensory and Chemical Characteristics of Koya Made from Snakehead Fish (<i>Channa striata</i>) and Soybean Flour (<i>Glycine max</i>)</p> <p>Quality Deterioration Kinetics and Shelf-Life Estimation of Fish Koya</p> <p>Ingredient Modification to Improve Nutrition of Indonesian Koya Made of Nile and Soy as a Source of Protein</p> <p>Breakfast Cereal in Flakes Form Based on Millet Flour and Snakehead Fish Koya</p> <p><i>Any other information:</i></p> <p><i>Publisher, place of publication, date of publication or name of periodical, volume, issue, page numbers:</i></p> <p>Institute of Physics Publishing, IOP Conference Series: Earth and Environmental Science, 8 March 2018, 116, 1, 1-8</p> <p>Institute of Physics Publishing, IOP Conference Series: Earth and Environmental Science, 2019, 246, 1, 1-10</p> <p>Institute of Physics Publishing, IOP Conference Series: Earth and Environmental Science, 2019, 246, 1, 1-6</p> <p>IOP Publishing Ltd, IOP Conference Series: Earth and Environmental Science, 15 September 2020, 530, 1, 1-10</p> <p>Rynnye Lyan Resources, Food Research, 2021, 5, 2, 314-324</p> <p>IOP Publishing Ltd, IOP Conference Series: Earth and Environmental Science, 12 May 2021, 750, 1, 1-6</p>
<p>Activities in specialist bodies over the last 5 years</p>	<p><i>Organisation</i>                      <i>Role</i>                                      <i>Period</i></p> <p><i>Membership without a specific role need not be mentioned</i></p>