



**DEPARTMENT OF FOOD & AGRICULTURAL PRODUCT TECHNOLOGY**

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**STAFF HANDBOOK**

Name	Andika Wicaksono Putro, S.T.P., M.Sc. (Ph.D Candidate)		
Post	Food and Agricultural Product Technology		
Academic career	Doktor (Food Design and Consumer Behaviour)	University of Copenhagen	2022-2026
	Master Degree (Food Science and Technology)	Universitas Gadjah Mada, Indonesia	2016-2018
	Undergraduate Degree (Food and Agricultural Product Technology)	Universitas Gadjah Mada, Indonesia	2010-2014
Employment	Lecturer	Universitas Gadjah Mada	2018-present
Research and development projects over the last 5 years	No	Title of Research and Development Projects	
	1	Investigation of the sensory profile of cold-brew coffee assisted by ultrasound for eight Arabica coffee varieties Period: 2021 Amount of Financing: 15 millions rupiah Personnel: <b>Andika Wicaksono Putro</b>	
	2	Profile of Active Aroma Compounds in Cold-Brew Arabica and Robusta Coffee: Organoleptic and Instrumental Characterization Period: 2020 Amount of Financing: 15 millions rupiah Personnel: <b>Andika Wicaksono Putro</b>	
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: 4		
	1	Fibri, D. L. N., Sunarti, Marsono, Y., Murdiati, A., <b>Putro, A. W.</b> , & Putri, R. G. (2024). <i>Sensory properties of gluten-free cookies high in dietary fiber. Canrea</i>	



		<i>Journal: Food Technology, Nutrition, and Culinary Journal</i> , 7(2), 230-245. <a href="https://doi.org/10.20956/canrea.v7i2.1252">https://doi.org/10.20956/canrea.v7i2.1252</a>		
	2	Fibri, D. L. N., Safira, A. N., Setiowati, A. D., & <b>Putro, A. W.</b> (2024). <i>Strategy to reduce salt consumption in millennial generations using potato stick snack as a food model: a study case in Indonesia</i> . <i>Food Research</i> , 8 (Suppl. 2), 190-200. <a href="https://doi.org/10.26656/fr.2017.8(S2).133">https://doi.org/10.26656/fr.2017.8(S2).133</a>		
	3	Setyaningsih, W., Putro, A. W., Fathimah, R. N., Kurnia, K. A., Darmawan, N., Yulianto, B., Jiwanti, P. K., Carrera, C. A., & Palma, M. (2022). <i>A microwave-based extraction method for the determination of sugar and polyols: Application to the characterization of regular and peaberry coffees</i> . <i>Arabian Journal of Chemistry</i> , 15(3), 103660. <a href="https://doi.org/10.1016/j.arabjc.2021.103660">https://doi.org/10.1016/j.arabjc.2021.103660</a>		
	4	Wikandari, R., <b>Putro, A. W.</b> , Suroto, D. A., Purwandari, F. A., & Setyaningsih, W. (2021). <i>Combining a flipped learning approach and an animated video to improve first-year undergraduate students' understanding of electron transport chains in a biochemistry course</i> . <i>Journal of Chemical Education</i> , 98(7), 2236-2242. <a href="https://doi.org/10.1021/acs.jchemed.0c01477">https://doi.org/10.1021/acs.jchemed.0c01477</a>		
Activities in specialist bodies over the last 5 years	No	Organization	Role	Period