



BACHELOR IN FOOD & AGRICULTURAL PRODUCT TECHNOLOGY

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

Telp : +62 274 549650

STAFF HANDBOOK

Email : tphp@ugm.ac.id

Website : <https://s1tphp.ugm.ac.id/>

Name	Dr.nat.techn. FMC Sigit Setyabudi, S.T.P., M.P.	
Post	Food Microbial Toxicology	
Academic career	<i>Doctoral Degree (Food Science and Technology)</i>	<i>Universitaet fuer Bodenkultur Wien, Austria 1988-1992</i>
	<i>Master Degree (Food Science and Technology)</i>	<i>Universitas Gadjah Mada, Indonesia 1986-2003</i>
	<i>Undergraduate Degree (Food and Agricultural Product Technology)</i>	<i>Universitas Gadjah Mada, Indonesia 1995-1999</i>
Employment	<i>Lecturer</i>	<i>Universitas Gadjah Mada 2008-present</i>
Research and development projects over the last 5 years	1) <i>Rapid and Non-Destructive Detection of Dangerous Food Additives in School Children's Snacks Using Computer Vision System dan Near Infra-Red Spectroscopy (2018), 65 million rupiah</i> <i>Personils: Rudiati EM, FMC Sigit Setyabudi, Andri PN</i> 2) <i>Nanostructure Lipid Carrier (NLC) as A Carrier for Bioactive Components of Rice Bran Oil for Functional Food Ingredients (2018; 2019; 2020), 393,575 million rupiah</i> <i>Personils: Sri Raharjo, Zaki Utama, FMC Sigit Setyabudi</i> 3) <i>Comprehensive & Integrated Action (CINTA) Stunting Handling Through Improving Community Health and Welfare Services Based on Local Potential in East Nusa Tenggara (2021), 2 billion rupiah</i>	



	<i>Personils: Siti H, R Derajad SW, Fuji RP, Yanri WS, Tony A, Lily AL, Susetyowati, Setyo UW, Fasty AU, Suadi, FMC Sigit Setyabudi, Rumiyaniti, Priyanto T, Prihati SN, Rachmawan B, Eddy J, Wahyu S, Amelia M</i>		
Industry collaborations over the last 5 years	-		
Patents and proprietary rights	<i>Portal PIU</i> 2023		
Important publications over the last 5 years	<i>Selected recent publications from a total of approx: 4</i> Riswahyuli, Rohman, A., Setyabudi, F.M.C.S., & Raharjo, S. (2020). Indonesia wild honey authenticity analysis using attenuated total reflectance-fourier transform infrared (ATR-FTIR) spectroscopy combined with multivariate statistical techniques. <i>Heliyon</i>, 6(4). https://doi.org/10.1016/j.heliyon.2020.e03662 Riswahyuli, Rohman, A., Setyabudi, F.M.C.S., & Raharjo, S. (2020). Characterization of Indonesia wild honey and its potential for authentication and origin distinction. <i>Food Research</i>, 4(5): 1670-1680. https://doi.org/10.26656/fr.2017.4(5).105. Nurhayati, Setyabudi, F.M.C.S., Marseno, D.W., & Supriyanto. (2019). The Effects of Roasting Time of Unfermented Cocoa Liquor Using the Oil Bath Methods on Physicochemical Properties and Volatile Compound Profiles. <i>Agritech</i>, 39(1). https://doi.org/10.22146/agritech.33103. Nurhayati, Marseno, D.W., Setyabudi, F.M.C.S., & Supriyanto. (2018). Pengaruh Steam Blanching terhadap Aktivitas Polifenol Oksidase, Total Polifenol, dan Aktivitas Antioksidan Biji Kakao. <i>Jurnal Aplikasi Teknologi Pangan</i>, 7(3). https://doi.org/10.17728/jatp.2314		
Activities in specialist bodies over the last 5 years	<i>Organisation</i>	<i>Role</i>	<i>Period</i>