

STAFF HANDBOOK

Name	Danar Praseptiangga		
Post	<i>Teaching area:</i> Food Science and Biotechnology <i>Designation:</i> Professor		
Academic career	<i>Initial academic appointment</i> Habilitation [German post-doctoral qualification] (subject) <i>Doctorate (subject)</i> Food Science and Biotechnology <i>Undergraduate degree (subject)</i> Food and Agricultural Product Technology	<i>Institution:</i> Sebelas Maret University, Indonesia <i>Institution:</i> Hiroshima University, Japan <i>Institution:</i> Hiroshima University, Japan <i>Institution:</i> Gadjah Mada University, Indonesia	<i>Year:</i> 2005 <i>Year</i> 2012 (Ph.D.) <i>Year</i> 2009 (M.Sc.) <i>Year</i> 2003 (S.T.P.)
Employment	<i>Position</i> Professor	<i>Employer</i> Sebelas Maret University	<i>Period</i>
Research and development projects over the last 5 years	<i>Name of project or research focus:</i> <i>Research interests (topics): Development of Functional Foods and Nutraceuticals based on Indonesian Natural Products and the Development of Biodegradable/Edible Films and/or Coatings for Food Applications.</i> <ul style="list-style-type: none"> - Study of Physical, Chemical and Sensory Characteristics of Innovative Cocoa Derivative Products with Incorporation of Essential Oils and Oleoresin from Local Ingredients - In-depth Investigation on the Physicochemical Stability of Spice-Enriched Cocoa Beverages - Development of Indonesian Chocolate Signature with the Incorporation of Essential Oils and Oleoresin from Local Materials - Formulation and Characterization of Seaweed-based Biopolymers Biocomposite Film with Essential Oil Incorporation and SiO₂/ZnO Nanoparticles as Biodegradable Active Food Packaging Materials - Chitosan and Carrageenan Based Biodegradable Plastic Packaging Fabrication - Strengthening the Laboratory Capacity of the Food Quality and Health Research Group in the Food Technology Study Program through a Study of the Potential Application of Local Tubers and Legumes based Composite Flour in the Development of Functional Foods - Synthesis and Characterization of Biocomposite Edible Film Based on Fish and Shrimp Waste from Cirata Reservoir, West Java - Process Optimization for Producing Indonesian Functional Dark Chocolate Enriched with Cinnamon-Based Cinnamaldehyde: Focus on Physicochemical, Flavor, and Antioxidant Properties - Exploration, Screening, and Characterization of Lectins as Bioactive Compounds from Macroalgae from the Southern Coast of Java - Development of Rice Production Technology and Its Derivative Products as an Effort to Achieve National Food Self-Sufficiency 		

	<p><i>Period and any other information:</i></p> <p>2016-2022</p> <p><i>Partners, if applicable: Universitas Padjadjaran (Indonesia), Universitas Diponegoro (Indonesia), Ghent University (Belgium), BBP4BKP – Ministry of Marine Affairs and Fisheries Republic of Indonesia</i></p> <p><i>Amount of financing : Rp 1,975,000,000,- (total)</i></p>		
Industry collaborations over the last 5 years	<p><i>Project title</i></p> <p><i>Partners</i></p>		
Patents and proprietary rights	<i>Title</i>		<i>Year</i>
Important publications over the last 5 years	<p><i>Selected recent publications from a total of approx. (give total number): 5 (79)</i></p> <p><i>Author(s):</i></p> <p>Dimas Rahadian Aji Muhammad, Danar Praseptiangga, Davy Van de Walle, Koen Dewettinck</p> <p>Danar Praseptiangga, Syuga Eugenia Invicta, Lia Umi Khasanah</p> <p>Dimas Rahadian Aji Muhammad, Valérie Lemarcq, Elien Alderweireldt, Pauline Vanoverberghe, Danar Praseptiangga, Joel Garcia Juvinal, Koen Dewettinck</p> <p>Danar Praseptiangga, Nuha Mufida, Camellia Panatarani, I Made Joni</p> <p>Danar Praseptiangga, Dea Widyaastuti, Camellia Panatarani, I Made Joni</p> <p><i>Title:</i></p> <p>Interaction between Natural Antioxidants Derived from Cinnamon and Cocoa in Binary and Complex Mixtures</p> <p>Sensory and physicochemical characteristics of dark chocolate bar with addition of cinnamon (<i>Cinnamomum burmannii</i>) bark oleoresin microcapsule.</p> <p>Antioxidant activity and quality attributes of white chocolate incorporated with <i>Cinnamomum burmannii</i> Blume essential oil</p> <p>Enhanced Multi Functionality of Semi-refined Iota Carrageenan as Food Packaging Material by Incorporating SiO₂ and ZnO Nanoparticles</p> <p>Development and Characterization of Semi-Refined Iota Carrageenan/SiO₂-ZnO Bionanocomposite Film with the Addition of Cassava Starch for Application on Minced Chicken Meat Packaging</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>Elsevier, Food Chemistry, 2017, 231: 356–364</p> <p>Springer, Journal of Food Science and Technology, 2019, 56(9), 4323-4332</p> <p>Springer, Journal of Food Science and Technology, 2020, 57(5): 1731-1739</p> <p>Elsevier, Heliyon, 2021, 7(5), e06963</p> <p>MDPI, Foods, 2021, 10(11), 2776</p>		

Activities in specialist bodies over the last 5 years	<i>Organisation</i>	<i>Role</i>	<i>Period</i>
	<i>Indonesian Association of Food Technologists (IAFT/PATPI) - Surakarta Chapter</i>	<i>Chair</i>	<i>2021-2025</i>
	<i>The Indonesian Society of Powder Technology</i>	<i>Co-founder</i>	<i>2019- now</i>
<i>Membership without a specific role need not be mentioned</i>			