

STAFF HANDBOOK

Name / Nama	Dr. Ir. Hikmah M. Ali S.Pt, M.Si., IPU., ASEAN Eng.
Position / Bidang keilmuan	Meat Processing
Academic career / Riwayat Pendidikan	Bachelor's Degree - Animal Science Department, Faculty of Animal Science - Hasanuddin University (1993-1997) Master's Degree - Master of Animal Science, Graduate School - Hasanuddin University (2002-2005) PhD – Doctor of Animal Science, Faculty of Animal Science – Diponegoro University (2011–2014)
Employment / Pekerjaan	Lecturer at the Faculty of Animal Husbandry, Hasanuddin University
Research and development projects over the last 5 years / Riwayat penelitian 5 tahun terakhir	● Optimization of Local Beef as a Low-Cholesterol Functional Product Through Process Engineering (PFK) ● Diversification of Organic Chicken Nuggets Rich in Antioxidants and High in Fiber Through the Use of Local Vegetables
Industry collaborations over the last 5 years / Kolaborasi dengan industry 5 tahun terakhir	
Patents and proprietary rights / Paten dan HKI	
Important publications over the last 5 years / Publikasi penting 5 tahun terakhir	● Effects of Fermentated Feed and Probiotic+ Acidifier Supplements on Glucose Levels and Abdomen Chicken Fat Broiler 2021 ● Physicochemical characteristics of chicken egg whites by addition of red dragon fruit extract (Hylocereus Polyrhizus) at different fermentation times 2021 ● The Colors Profile of Duck Meat with Combination of Liquid Smoke Papain Enzyme Levels at Marinated 2021 ● Functional characteristics of egg powder with addition of different levels of protein isolate powder 2023

	• The effect of different types and levels of oil on organoleptic quality of mayonnaise made from chicken egg yolk 2023 • The effect of different types and levels of oil on the color profile and fondness of mayonnaise made from chicken egg yolk 2023 • Effect of maturation process in collagen extract solution on Semitendinosus muscle properties in Bali cattle meat 2023 • The effect of different types and levels of oil on the physicochemical of Mayonnaise made from chicken egg yolk 2023 • The evaluation of changes in organoleptic flavor of fermented egg whites at different levels and types of fruit 2020 • Assessment of organoleptic quality in fermented chicken egg whites at different times 2020 • Color's profile of duck meat marinated with different levels of liquid smoke and papain enzyme 2021 • Egg chip quality with different types and levels of fillers 2020 • The physico-chemical properties of beef meatballs processed by addition of different salt concentration using the ohmic heating method 2020
Activities in specialist bodies over the last 5 years / Aktifitas berkaitan dengan bidang keahlian dalam 5 tahun terakhir (contoh: menjadi narasumber, tenaga ahli dll.)	• Presenter at The 3rd International Conference of Animal Science and Technology