UNIVERSITAS GADJAH MADA
FACULTY OF AGRICULTURAL TECHNOLOGY
DEPARTMENT OF FOOD & AGRICULTURAL PRODUCT TECHNOLOGY

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STAFF HANDBOOK

Name	Prof. Dr. Ir. Supriyadi, M.Sc.		
Post	Food and Agricultural Product Technology		
Academic career	Doctoral Degree (Food Flavour)	Gifu University, Japan	1988-1992
	Master Degree (Food Process)	Kyoto University, Japan	1986-1988
	Undergraduate Degree (Food and Agricultural Product Technology)	Universitas Gadjah Mada, Indonesia	1981-1985
Employment	Lecturer	Universitas Gadjah Mada	1986-present
	Head of the Process Engineering Laboratory	Department of Food and Agricultural Product Technology Gadjah Mada University	2022-2025

	No	Title of Research and Development Projects
Research and development projects over the last 5 years	1	Key Volatile Compounds and Aroma Attributes in Over-Fermented Tempe (Bosok) Based on Odor Activity Value and Trained Panelists Period: 2024 Amount of Financing: 30.38 million rupiah Personnel: Supriyadi
	2	Exploration of Pleasure: Unveiling the Relationship between Eating Habits, Health Awareness, and Consumer Desires for Vegetable Protein-Based Food Products Period: 2024 Amount of Financing: 75 million rupiah Personnel: Dwi Larasatie NF, **Supriyadi**, Rini Yanti
	3	Strengthening the color of rambutan (nephelium lappaceum) skin anthocyanins using gallic acid copigmentation as a smart packaging indicator. Period: 2024 Amount of Financing: 55.9 million rupiah Personnel: Supriyadi
	4	A Principal Pungent Study on The Blansing Process and Kokumi Characteristics during the Fermentation of Chicken Garlic Tuber (*Allium Chinense* G. Don) which Has The Potential as A Flavor Enhancer

		Period: 2023 Amount of Financing: 75 million rupiah Personnel: Supriyadi
	5	Combination of Acetic Acid and Tyrosinase Enzyme Treatment as an Effort to Improve Flavor Quality and Competitiveness of Robusta Liwa Coffee Period: 2022 Amount of Financing: 50 million rupiah Personnel: **Supriyadi**, Andriati N
	6	Identification and Characterization of Anti-Hypertensive Peptides in Lamtoro Gung Sprout Flour and its in Vitro Absorption Study as an Effort to Prevent Hypertension in Indonesia Period: 2022 Amount of Financing: 65 million rupiah Personnel: **Supriyadi**
	7	Increasing the Income of Essential Oil Distillers Through Improved Raw Material Handling Process and Product Diversification Period: 2022 Amount of Financing: 551.11 million rupiah Personnel: **Supriyadi**
	8	Edible oleogel as a carrier of bioactive components and its application to modify texture in functional food products Period: 2021, 2022 Amount of Financing: 261.48 million rupiah Personnel: S Raharjo, **Supriyad**i, Ambar R
	9	Preparation of Oleogel from Modified Glucomannan and Rice Bran Oil and Its Application in Sausage Products Period: 2021 Amount of Financing: 36.49 million rupiah Personnel: S Raharjo, Umar S, I Wayan RW, **Supriyadi**
	10	Utilization of Coconut By-Products as Natural Antioxidants in Food Systems Period: 2020 Amount of Financing: 36.7 million rupiah Personnel: Umar S, **Supriyadi**

Industry collaborations over the last 5 years	No	Industry	Year
	1	UPI Mina Bahari 45	2023
	2	Bumi Tangi Agro Edu Park	2023
Patents and proprietary rights	No	Title	Year
	1	Innovation in Post-Harvest Technology and Diversification of Cassava Products to Support Agro-industry through Empowerment of Andini Mulyo Semoya Farmers Group in Tegaltirto Village, Berbah Sleman	2023
	2	Extraction Process of Gamma Melon Perfume Fruit (*Cucumis melo* L.) with Extract Press Machine as Raw Material for	2022

		Consumables and/or Pharmaceuticals	
	3	Direct Organogenesis Method of Tea (*Camellia sinensis*) Shoots	2022
	4	Anhydrous Octenyl Succinate Modified Porang Glucomannan	2021
	5	Powder Manufacturing Process of Jengkol (*Pithecellobium jiringa*) as Anti-Hypertension	2021
	6	Phytonutrient-rich Nanostructured Lipid Carriers (NLCs) from a Combination of Red Palm Oil, Palm Stearin, and Palm Kernel Stearin and their Preparation Methods	2021
	7	Manufacturing Process of Lamtoro Gung (*Leucaena leucocephala* ssp. *Glabrata* (Rose) S. Zarate) Sprout Flour as Anti-Hypertension	2021
	8	Nanoemulsion based on a combination of palm oil, virgin coconut oil and rice bran oil and its manufacturing method	2020
Important publications over the last 5 years	Selected recent publications		
	1	Sari, Y. P., Raharjo, S., Ikhtiarini, A. N., Santoso, U., **Supriyadi**. (2024). Inhibition of Ascorbic Acid Photooxidation in Beverage Model System by Rice Bran Oil Nanoemulsion Containing γ–Oryzanol. Biointerface Research in Applied Chemistry, 14(2): 31. https://doi.org/10.33263/BRIAC142.031.	
	2	Efendi, Z., Ardhi, A., Santoso, U., **Supriyadi**, Ulfah, M. (2024). Characteristic and storage stability of nanostructured lipid carriers containing red palm oil. Food Research, 8(3): 363-375. https://doi.org/10.26656/fr.2017.8(3).375.	
	3	Ulfa, L. R., Ningrum, A., **Supriyadi**. (2024). Effect of edible coating of gelatin-sodium alginate with the addition of green tea (Camellia sinensis) extract on the characteristics of star fruit (Averrhoa carambola L.) during storage. Journal of Food Science, 89(10): 6217-6231. https://doi.org/10.1111/1750-3841.17311.	
	4	Agustia, F. C., Supriyadi., Murdiati, A., Indrati, R. (2024). Formation of dipeptidyl peptidase-IV (DPP-IV) inhibitory peptides from Jack Bean (Canavalia ensiformis (L.) DC.) sprout in simulated digestion. Food Science and Biotechnology, 33(3): 645-655. https://doi.org/10.1007/s10068-023-01343-9.	
	5	Widarta, I. W. R., Raharjo, S., Santoso, U., & **Supriyadi**. (2023). Modification of hydrophobic properties of konjac glucomannan using octenyl succinic anhydride. Food Research, 7(5): 140-146. https://doi.org/10.26656/fr.2017.7(5).910.	
	6	Kiptiyah, S. Y., Santoso, U., **Supriyadi**, & Harmayani, E. (2023). Effect of heat treatment on antioxidant and antibacterial activity of *Kaempferia galanga* L. extract. Food Research, 7(6): 205-213. https://doi.org/10.26656/fr.2017.7(6).1002.	
	7	Agustia, F. C., Murdiati, A., **Supriyadi**, & Indrati, R. (2023). Production of Dipeptidyl Peptidase-IV Inhibitory Peptides from Germinated Jack Bean [*Canavalia ensiformis* (L.) DC.] Flour. Preventive Nutrition and Food Science, 28(2): 149-159. https://doi.org/10.3746/pnf.2023.28.2.149.	

	8	Azizah, F., Dewi, H. N., Ningrum, A., & **Supriyadi**. (2023). Development of Edible Composite Film from Fish Gelatin-Pectin Incorporated with Lemongrass Essential Oil and Its Application in Chicken Meat. Polymer, 15(9). https://doi.org/10.3390/polym15092075.
	9	Oktavianto, E., Saifudin, I.M., Suryati, S., **Supriyadi**, & Setyaningrum, N. (2023). Eating behaviors related to nutritional status among adolescents: a cross-sectional study. International Journal of Public Health Science (IJPHS). International Journal of Public Health Science, 12(2): 647-653. https://doi.org/10.11591/ijphs.v12i2.22854.
	10	Sekarina, A. S., **Supriyadi**, Munawaroh, H. S. H., Susanto, E., Show, P. L., & Ningrum, A. (2023). Effects of edible coatings of chitosan - fish skin gelatine containing black tea extract on quality of minimally processed papaya during refrigerated storage. Carbohydrate Polymer Technologies and Applications, 5, Article 100287. https://doi.org/10.1016/j.carpta.2023.100287.

Activities in specialist bodies over the last 5 years	No	Organization	Role	Period
	1	Indonesian Association of Food Technologist (PATPI) Yogyakarta Branch	Chairman	2024-2027
	2	Center for Food and Nutrition Studies, Gadjah Mada University	Expert team	2022-2025