

STAFF HANDBOOK

Name / Nama	Dr. Wahniyathi Hatta, S.Pt., M.Si.
Position / Bidang keilmuan	Milk Processing
Academic career / Riwayat Pendidikan	S1 - Department of Animals Science, Faculty of Animal Husbandry - Hasanuddin University (1988-1993) S2 - Magister of Food Science, Faculty of Agricultural Technology- IPB University (2002-2005) S3 – Doktor of Public Health of Veterinary, Faculty Veterinary Medicine- IPB University.
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	• Characterization of the Quality and Shelf Life of Milk Dodol as a Functional Food with the Addition of Brown Rice Flour and Cinnamon • Analysis of Calcium and Proximate in Chicken Egg Shells • Effect of Calcium Carbonate (CaCO_3) Addition and Incubation Time on the Characteristics of Fermented Whey Dangke Using Lactobacillus Casei • Exploration of Staphylococcus aureus at Critical Control Points for Chicken Egg Contamination • Study of Exopolysaccharides from Starter Culture Bacteria of Fermented Milk Isolated from Dangke and Their Potential as Antitumor Agents • Innovation in the Production of Condensed Milk from Dangke Whey through Diversification of Local Product-Based Additives
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	• The Effect of Brown Rice Flour on the Quality of Dangke Nuggets during Cold Storage • Physicochemical Quality of Biscuits in Various Composition of Wheat Flour, Dangke Flour dan Sago Flour

	● Application Of Bay Leves (<i>Syzygium Polyanthum</i>) On Broiler Meat, The Physiochemical Quality Of Meat And The Sensory Effect Of The Nugget Product ● Isolation and Characterization of Lactic Acid Bacteria Isolated from Traditional Dairy Product Dangka Cheese using Molecular 16s rRNA Gene Sequence PCR Method ● <i>Staphylococcus aureus</i> as a foodborne pathogen in eggs and egg products in Indonesia: A review ● Antioxidant Activities, Physicochemical and Sensory Quality Attributes of Steam Milk <i>Dodol</i> Using Red Rice Flour
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 pada The 5th International Conference of Animal Science and Technology ● Presenter pada The 4th International Conference of Animal Science and Technology ● Presenter pada The 3rd International Conference of Animal Science and Technology