

STAFF HANDBOOK

Name	Achmad Ridwan Ariyantoro																							
Post	<i>Teaching area:</i> Functional food and starch-based product <i>Designation:</i> Assistant Professor																							
Academic career	<table border="0"> <tr> <td><i>Initial academic appointment</i></td> <td><i>Institution:</i></td> <td><i>Year:</i></td> </tr> <tr> <td></td> <td>Sebelas Maret University</td> <td>2012</td> </tr> <tr> <td><i>Habilitation [German post-doctoral qualification] (subject)</i></td> <td><i>Institution:</i></td> <td><i>Year</i></td> </tr> <tr> <td><i>Doctorate (subject)</i></td> <td><i>Institution:</i></td> <td><i>Year</i></td> </tr> <tr> <td></td> <td>Gifu University</td> <td></td> </tr> <tr> <td><i>Undergraduate degree (subject)</i></td> <td><i>Institution:</i></td> <td><i>Year</i></td> </tr> <tr> <td></td> <td>Sebelas Maret University</td> <td></td> </tr> </table>			<i>Initial academic appointment</i>	<i>Institution:</i>	<i>Year:</i>		Sebelas Maret University	2012	<i>Habilitation [German post-doctoral qualification] (subject)</i>	<i>Institution:</i>	<i>Year</i>	<i>Doctorate (subject)</i>	<i>Institution:</i>	<i>Year</i>		Gifu University		<i>Undergraduate degree (subject)</i>	<i>Institution:</i>	<i>Year</i>		Sebelas Maret University	
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Employment	<i>Position</i>	<i>Employer</i>	<i>Period</i>																					
Research and development projects over the last 5 years	<i>Name of project or research focus:</i> Utilization of Bambara Bean Flour (<i>Vigna subterranea</i> L.) and Purple Sweet Potato Flour (<i>Ipomoea batatas</i> L.) in Making functional Foods Rice Analog Rich in Resistant Starch (RS). Utilization of Uwi Flour and Koro-Koroan Flour in the Development of Local Commodity-Based Composite Flour. Development of High Resistant Starch Biscuits Using Sword Jack Bean Starch Double Modified with HMT and Annealing. <i>Period and any other information:</i> 2020 2021 2021 <i>Partners, if applicable:</i> <i>Amount of financing :</i> Rp. 15,000,000 Rp. 15,500,000 Rp. 98,070,000																							
Industry collaborations over the last 5 years	<i>Project title</i> <i>Partners</i>																							

Patents and proprietary rights	<i>Title :</i> <i>Year :</i>
Important publications over the last 5 years	<i>Selected recent publications from a total of approx.</i> <i>(give total number):</i> 5 (9) <i>Author(s):</i> Ariyantoro, Achmad Ridwan; Katsuno, Nakako; Nishizu, Takahisa. Ariyantoro, A.R.; Fitriyani A.; Affandi D.R.; Muhammad D.R.A.; Yulviatun A.; Nishizu T. Ridwan Ariyantoro, Achmad; Sigit Amanto, Bambang; Kiswuri. Ariyantoro, Achmad Ridwan; Amanto, Bambang Sigit; Kristin, Asbari Nurpatra. Ariyantoro A.R; Yulviatun, A.; Affandi D.R; Septiarani A. <i>Title:</i> Effects of dual modification with succinylation and annealing on physicochemical, thermal and morphological properties of corn starch. The effect of dual modification with annealing and Heat Moisture Treatment (HMT) on physicochemical properties of jack bean starch (<i>Canavalia ensiformis</i>). Effect of Heat Moisture Treatment (HMT) on Physicochemical Characteristics of Sorghum Flour (<i>Sorghum Bicolor L. moench</i>). The physical, chemical, and sensory properties of sweet bread from jack bean flour modified with acetic acid. The Effect of Moisture Content and Time of Heat Moisture Treatment (HMT) on The Properties of Jack Bean (<i>Canavalia Ensiformis</i>) Starch. <i>Any other information</i> <i>Publisher, place of publication, date of publication or name of periodical, volume, issue, page numbers</i> MDPI Multidisciplinary Digital Publishing Institute, Foods, September 2018, 7,9. Rynnye Lyan Resources, Food Research, August 2022, 6, 4, 189-198. IOP Publishing Ltd, IOP Conference Series: Earth and Environmental Science, 30 September 2020, 518, 1. American Institute of Physics Inc., AIP Conference Proceedings, 5 May 2020, 2219. Institute of Physics Publishing, IOP Conference Series: Earth and Environmental Science, 27 April 2022, 1018, 1.

Activities in specialist bodies over the last 5 years	Organisation Role Period <i>Membership without a specific role need not be mentioned</i>
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