

STAFF HANDBOOK

| | | | |
|---|---|-----------------|---------------|
| Name | Rohula Utami | | |
| Post | <i>Teaching area:</i> Food Microbiology and Food Preservation <i>Designation:</i> Associate Professor | | |
| Academic career | <div> <i>Initial academic appointment</i> <i>Institution:</i> <i>Year:</i> </div> <div> <div></div> <div>Sebelas Maret University</div> <div>2008</div> </div> <div> <i>Habilitation [German post-doctoral qualification] (subject)</i> <i>Institution:</i> <i>Year</i> </div> <div> <div></div> <div></div> <div></div> </div> <div> <i>Doctorate (subject)</i> <i>Institution:</i> <i>Year</i> </div> <div> <div></div> <div></div> <div></div> </div> <div> <i>Undergraduate degree (subject)</i> <i>Institution:</i> <i>Year</i> </div> <div> <div></div> <div>Institute Pertanian Bogor</div> <div></div> </div> | | |
| 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> <i>Period and any other information:</i> <i>Partners, if applicable:</i> <i>Amount of financing :</i> | | |
| 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 (36) <i>Author(s):</i> Utami, Rohula.; Kawiji; Khasanah L.U.; Solikhah R. Nissa A.; Utami R.; Sari A.M.; Nursiwi A. Ashari D.A.; Nissa A.; Nursiwi A.; Sari A.M.; Utami. R Utami, Rohula; Nursiwi, Asri; Wohon, Nadia. Utami, Rohula; Khasanah, Lia Umi; Manuhara, Godras Jati. Ayuningrum, Zesa Kusuma. <i>Title:</i> | | |

| | <p>The Effect of Edible Coating Enriched with Kaffir Lime Leaf Essential Oil (Citrus hystrix DC) on Beef Sausage Quality during Frozen Storage (-18°±2°C).</p> <p>Combination effect of nisin and red ginger essential oil (Zingiber officinale var. rubrum) against foodborne pathogens and food spoilage.</p> <p>Antimicrobial effect of Zingiber officinale var. officinale essential oil and nisin against pathogenic and spoilage microorganisms.</p> <p>The effect of tapioca-based edible coating enriched with nisin on quality of patin (Pangasius hypophthalmus) fillet during cold storage.</p> <p>Effects of cinnamon bark essential oil (cinnamomum burmannii) on characteristics of edible film and quality of fresh beef.</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>Institute of Physics Publishing, IOP Conference Series: Materials Science and Engineering, 6 April 2018, 333,1.</p> <p>American Institute of Physics Inc, AIP Conference Proceedings, 21 September 2018, 2014.</p> <p>Institute of Physics Publishing, IOP Conference Series: Materials Science and Engineering, 8 October 2019, 633, 1.</p> <p>Penerbit UTM Press, Jurnal Teknologi, July 2018, 80, 4, 111-116.</p> <p>Universiti Putra Malaysia, Pertanika Journal of Tropical Agriculture Science, 2019, 42,4, 1173-1184.</p> | | | | | | |
|--|--|--------------|------|--------|--|--|--|
| Activities in specialist bodies over the last 5 years | <table><tr><th>Organisation</th><th>Role</th><th>Period</th></tr><tr><td colspan="3">Membership without a specific role need not be mentioned</td></tr></table> | Organisation | Role | Period | Membership without a specific role need not be mentioned | | |
| Organisation | Role | Period | | | | | |
| Membership without a specific role need not be mentioned | | | | | | | |