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

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STAFF HANDBOOK

Name	Dr. Ir. Priyanto Triwitono, M.P.		
Post	Macronutrient-Carbohydrates		
Academic career	Doctoral Degree (Food Science)	Universitas Gadjah Mada, Indonesia	1988-2016
	Master Degree (Food Science and Technology)	Universitas Gadjah Mada, Indonesia	1986-1995
	Undergraduate Degree (Food and Agricultural Product Technology)	Universitas Gadjah Mada, Indonesia	1981-1985
Employment	Lecturer	Universitas Gadjah Mada	1987-present
	Head of Food and Nutrition Laboratory	Universitas Gadjah Mada	2022-2025

	No	Title of Research and Development Projects
Research and development projects over the last 5 years	1	Evaluation of The Prebiotic Potential of Mocaf Cookies with The Addition of Porang (*Amorphophallus Oncophyllus*) Gluccomannan Period: 2023 Amount of Financing: 75 million rupiah Personnel: Eni Harmayani, **Priyanto Triwitono,** Lily Arsanti L
	2	Development of Probiotic Plant-Based Cereal Powder Drink Products as Healthy Food Products Period: 2023 Amount of Financing: 75 million rupiah Personnel: Dian Anggraini S., **Priyanto Triwitono,** Darmawan Ari N
	3	Nanocalcium from Fishing Industry Waste Bones with High Bioavailability of Calcium to Increase Bone Mass Density of Rats as a Model Period: 2022 Amount of Financing: 50 million rupiah Personnel: Yudi Pranoto, **Priyanto Triwitono**
	4	Physicochemical, Functional Properties and Hypoglycemic Food Potential of Type 3 Resistant Starch from Tuber Gembili (*Dioscorea esculenta*) Period: 2022 Amount of Financing: 50 million rupiah

		Personnel: Yudi Pranoto, **Priyanto Triwitono**
	5	Comprehensive & Integrated Action (CINTA) Stunting Handling Through Improving Community Health and Welfare Services Based on Local Potential in East Nusa Tenggara Period: 2021 Amount of Financing: 2 billion rupiah Personnel: Siti H, R Derajad SW, Fuji RP, Yanri WS, Tony A, Lily AL, Susetyowati, Setyo UW, Fasty AU, Suadi, FMC Sigit S, Rumiyanti, **Priyanto Triwitono**, Prihati SN, Rachmawan B, Eddy J, Wahyu S, Amelia M
	6	Physicochemical Characteristics of Natural Pigeon Pea Starch and Resistant
	7	Pigeon Pea Starch Result of Chemical Modification Using Citric Acid Period: 2020 Amount of Financing: 50 million rupiah Personnel: **Priyanto Triwitono**
	8	Development of Nutrient-Rich Synbiotic Granola to Maintain Body Health Based on Local Resources as an Effort to Prepare for Food Security in the New Normal Conditions Period: 2020 Amount of Financing: 90 million rupiah Personnel: Endang SR, Bambang S, Atris S, Sri Rahayoe, Eni H, **Priyanto Triwitono**
Industry collaborations over the last 5 years	No	
	-	
Patents and proprietary rights	No	Title / Year
	1	Spirulina Healthy Bar and Its Manufacturing Process — 2021
Important publications over the last 5 years	Selected recent publications from a total of approx: 10	
	1	Kusumawati, P., Pranoto, Y., **Triwitono, P.**, Eljabbar L., Fourier D. (2024). The effect of grouper bone Nano-Calcium (GBN) and medium-chain triglyceride (MCT) supplementation on the ovariectomized rats. Journal of Nutrition and Metabolism. https://doi.org/10.1155/jnme/4832594.
	2	Khasanah, Y., Indrianingsih, A. W., **Triwitono, P.**, Murdiati, A. (2024). Production, biological activities and functional food of modified cassava flour (mocaf). Canrea Journal: Food Technology, Nutritions, and Culinary Journal, 7(2): 213-229. https://doi.org/10.20956/canrea.v7i2.1280.
	3	Anggraeni, A. A., **Triwitono, P.**, Lestari, L. A., Harmayani, E. (2024). Evaluation of glucomannan as a fat replacer in the dough and cookies made from fermented cassava flour and soy protein concentrate. Food Chemistry, 434. https://doi.org/10.1016/j.foodchem.2023.137452.
	4	Anggraeni, A. A., **Triwitono, P.**, Lestari, L. A., & Harmayani, E. (2023). Evaluation of Glucomannan as a Fat Replacer in the Dough and Cookies

		Made from Fermented Cassava Flour and Soy Protein Concentrate. Food Chemistry, 434. https://doi.org/10.1016/j.foodchem.2023.137452.
	5	A'yuni, N.R.L., **Triwitono, P.**, Marsono, Y., & Marseno, D.W. (2022). Physical characteristics, nutrients, and antinutrients composition of pigeon pea (Cajanus cajan (L.) Millsp.) grown in Indonesia. Food Research, 6(2): 53-63. https://doi.org/10.26656/fr.2017.6(2).172.
	6	Hakim, L., **Triwitono, P.**, Supriyanto, & Marseno, D.W. (2022). Microwave treatment to optimize physicochemical properties of modified Busil (Xanthosoma sagittifolium) starch. Food Research, 6(4): 304-311. https://doi.org/10.26656/fr.2017.6(4).564.
	7	Kusumawati, P., **Triwitono, P.**, Anggrahini, S., & Pranoto, Y. (2022). Autoclaving and Alkaline Hydrolysis Effects on the Particle Size and Solubility of Grouper (Epinephelus sp.) Nano-calcium Powder in In Vitro Gastrointestinal Tract Simulation. Jurnal llmiah Perikanan dan Kelautan, 14(2). https://orcid.org/0000-0001-6505-0402.
	8	Kusumawati, P., **Triwitono, P.**, Anggrahini, S., & Pranoto, Y. (2022). Nano-calcium Powder Properties from Six Commercial Fish Bone Waste in Indonesia. Squalen Bulletin of Marine and Fisheries Postharvest and Biotechnology, 17(1): 1-12. https://doi.org/10.15578/squalen.601.
	9	Yanti, R., Setyaningsih, W., **Triwitono, P.**, Yuniansyah, R., & Admi, E.S.M. (2021). Effect of Different Coagulants and Various Concentrations on Quality of Jack Bean Tofu, 6(1). https://doi.org/10.32530/jaast.v6i1.23.
	10	A'yuni, N.R.L., **Triwitono, P.**, Marsono, Y., & Marseno, D.W. (2021). Composition, structure, and physicochemical characteristics of pigeon pea (Cajanus cajan) starches from Indonesia. Journal of Applied Agricultural Science and Technology, 22(8). https://doi.org/10.13057/biodiv/d220840.

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