

STAFF HANDBOOK

Name	Setyaningrum Ariviani		
Post	<i>Teaching area and designation:</i> Functional Food and Emulsions based Delivery Systems and Assistant Professor		
Academic career	<i>Initial academic appointment</i>	<i>Institution:</i> Sebelas Maret University	<i>Year:</i> 2002
	<i>Habilitation [German post-doctoral qualification] (subject)</i>	<i>Institution:</i> Gadjah Mada University	<i>Year:</i>
	<i>Doctorate (subject)</i>	<i>Institution:</i> Gadjah Mada University	<i>Year:</i>
	<i>Undergraduate degree (subject)</i>	<i>Institution:</i> Gadjah Mada University	<i>Year:</i>
Employment	<i>Position</i>	<i>Employer</i>	<i>Period</i>
Research and development projects over the last 5 years	<p><i>Name of project or research focus:</i></p> <p>Study on Increasing Antioxidant Capacity of Local Legumes Sprouts with Elicitation techniques and Its Potential as Antidiabetic Agents</p> <p>Potential Development of Local Commodities as Functional Food</p> <p>Evaluation Modification of Physical Properties, Functional, Thermal, and Pasting Properties of Black-Eyed Peas Sprout Flour and Gude Peanuts Elisitated</p> <p>Development of Local Legumin Sprout Flour as a High Functional Cereal of Food Fiber and Antioxidants</p> <p>Investigation of the Antidiabetic Potential of Local Bean Sprout Flour and Its Development as a Functional Cereal for Alternative Diabetes Management</p> <p><i>Period and any other information:</i></p> <p>2019</p> <p>2019</p> <p>2020</p> <p>2021</p> <p>2021</p> <p><i>Partners, if applicable:</i></p> <p><i>Amount of financing:</i></p> <p>Rp54,146,000</p> <p>Rp26,000,000</p>		

	<p>Rp15,000,000</p> <p>Rp15,300,000</p> <p>Rp102,000,000</p>
Industry collaborations over the last 5 years	<p><i>Project title:</i></p> <p><i>Partners:</i></p>
Patents and proprietary rights	<p><i>Title:</i> _____ <i>Year:</i> _____</p>
Important publications over the last 5 years	<p><i>Selected recent publications from a total of approx. (give total number): 5 (12)</i></p> <p><i>Author(s):</i></p> <p>Ariviani S.; Kusumawati M.; Atmaka W</p> <p>Ariviani S.; Hapsari K.C ; Fauza G; Ishartani D. ; Atmaka W.; Khasanah L.U. ; Siswanti</p> <p>Ariviani S.; Sasmita L.C.; Khusafa'ah L.N.; Ratnaningsih N., ; Yulviatun A.</p> <p>Ariviani, Setyaningrum; Lainuna, Nadhila; Fauza, Gusti</p> <p>Ariviani, Setyaningrum; Mudalifah, Isti; Ishartani, Dwi; Fauza, Gusti</p> <p><i>Title:</i></p> <p>Chitosan-garlic essential oil incorporation on beef meatball edible coatings as antioxidant-based functional food</p> <p>Evaluation of total phenolic content, antioxidant activity, germination power, and yield of pigeon pea (<i>Cajanus cajan</i>) sprouts elicited using various na-alginate levels with different elicitation duration</p> <p>Na-alginate elicitation as an alternative strategy to improve the antidiabetic potential of pigeon pea (<i>Cajanus cajan</i>) flour</p> <p>The potential of NaCl elicitation on improving antioxidant capacity and functional properties of sprouted pigeon pea (<i>Cajanus cajan</i>) flour</p> <p>Investigation on antioxidant activity, protein, and whiteness degree of elicited cowpea sprouts flour prepared with various drying technique</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, 8 October 2019, 633, 1</p> <p>Rynnye Lyan Resources, Food Research, 4 July 2021, 5, 91-97</p>

	<p>Rynnye Lyan Resources, Food Research, 6, 5, 246-253</p> <p>American Institute of Physics Inc., AIP Conference Proceedings, 2219</p> <p>American Institute of Physics Inc., AIP Conference Proceedings, 2219</p>
<p>Activities in specialist bodies over the last 5 years</p>	<p><i>Organisation</i> <i>Role</i> <i>Period</i></p> <p><i>Membership without a specific role need not be mentioned</i></p>