STAFF HANDBOOK

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

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

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