

Staff Handbook



Name	<i>Dr. Melly Novita, S.TP., M.Sc</i>		
Post	<i>Technology of Fruits and Vegetables</i>		
Academic career	<i>S1 Agricultural Product Technology</i>	<i>Uniersitas Syiah Kuala (USK), Indonesia</i>	<i>2004</i>
	<i>S2 Horticulture</i>	<i>Universiti Putra Malaysia, Malaysia</i>	<i>2008</i>
	<i>S3 Food Science</i>	<i>IPB University</i>	<i>2023</i>
Employment	<i>Head of Food Products Laboratory</i>	<i>USK, Indonesia</i>	<i>2012 - 2013</i>
	<i>Lecturer</i>	<i>USK, Indonesia</i>	<i>2005 - now</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	<p>Melly Novita, Sugiyono, Nugraha Edhi Suyatma, Sri Yuliani. 2022. <i>Utilization of Edible Coatings to Maintain the Quality of Fresh Fruits and Vegetables. Jurnal Penelitian dan Pengembangan Pertanian, Balitbang, Vol. 41, No 2, hal. 65-73.</i></p> <p>Nida EL Husna, Normalina Arpi, Melly Novita, D. Safriani. 2018. <i>Natural spontaneous fermentation effects on the properties of sweet potato flour and the resulting wet noodles. Prosiding IOP Conference Series:Earth and Environmental Science, Volume 667</i></p> <p>Normalina Arpi, Fahrizal, Melly Novita. 2018. <i>Isolation of fish skin and bone gelatin from tilapia (Oreochromis niloticus): Response surface approach. Prosiding IOP Conference Series: Materials Science and Engineering, The 3rd The International Conference on Chemical Engineering Sciences and Applications (ICChESA) 2017 Vol. 334, pp: 012061</i></p>		
Activities in specialist bodies over the last 5 years	<i>Association of Indonesian Food Technologies</i>	<i>Member</i>	<i>2023</i>

