

Staff Handbook

Name	<i>Dr. Nida El Husna, ST., M.Si.</i>		
Post	<i>Antioxidant Activity, Nanotechnology, Starch Technology, and Polimer Technology</i>		
Academic career	<i>S1 Chemical Engineering</i>	<i>Universitas Syiah Kuala, Indonesia</i>	<i>1995 - 2000</i>
	<i>S2 Agricultural Industrial Technology</i>	<i>IPB University, Indonesia</i>	<i>2003 - 2006</i>
	<i>S3 Agricultural Industrial Engineering</i>	<i>IPB University, Indonesia</i>	<i>2017 - 2023</i>
Employment	<i>Lecturer</i>	<i>USK, Indonesia</i>	<i>2001 - 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	<ol style="list-style-type: none"> <i>1. Nida El Husna, Erliza Noor, Farah Fahma, Titi Candra Sunarti. 2022. Teknik Ekstraksi dan Nanoenkapsulasi Komponen Bioaktif Buah Malaka: Tinjauan Literatur, Agrotek : Jurnal Teknologi Industri Pertanian, Fakultas Pertanian Universitas Trunojoyo, Vol. 16, No. 2, p. 171-185</i> <i>2. Nida El Husna, Normalina Arpi, Melly Novita, Novi Safriani. 2021. Natural spontaneous fermentation effects on the properties of sweet potato flour and the resulting wet noodles. Prosiding IOP Conference Series: Earth and Environmental Science, Vol. 667,012089, 2021, p 1-7</i> 		
Activities in specialist bodies over the last 5 years	<i>Organisation:</i> <i>Association of Indonesian Food Technologies</i>	<i>Role:</i> <i>Member</i>	<i>Period:</i> <i>2022 - Now</i>