

Staff Handbook



Name	Prof. Dr. Ir. Normalina Arpi, M.Sc		
Post	Food Safety, Food Additives, Food Microbiology, Food Biochemistry, Animal and Water Products Processing Technology.		
Academic career	S1 Agricultural Product Technology	Bogor Agricultural University (IPB Univ.), Indonesia	1982
	S2 Food Science and Technology	University of Kentucky, USA	1987
	S3 Food Science and Technology	University of Kentucky, USA	1990
Employment	University Lecturer	Universitas Riau, then Universitas Syiah Kuala	1982-1993 1993-now
	Head of Food and Industrial Process Engineering Laboratory	Universitas Syiah Kuala	2015-now
Research and development projects over the last 5 years	<p>Name of project or research focus:</p> <ol style="list-style-type: none"> 1. Extraction of gelatin from fish skin and determining the gelatin properties. 2. Extraction of chitosan from crab by using microwave radiation and determining the chitosan properties. 3. Extraction of avocado oil and determining its properties <p>Period and any other information: 2016, 2017-2019. Partners, if applicable:- Amount of financing: Rp. 425.500.000.</p> <ol style="list-style-type: none"> 4. Biological or physical modification of starch or flour and its application in noodles (2006; Rp. 100.000.000) 5. Processing and utilisation of agricultural waste, Gayo Arabica coffee pulp (2019-2020; Rp. 115.500.000) 		
Industry collaborations over the last 5 years	<p>Project title: Extraction of gelatin from fish skin & determining the gelatin properties.</p> <p>Partners: PT. Lampulo Jaya Bahari; PT. Nagata Prima Tuna; PT Yakin Pacific Tuna.</p>		
Patents and proprietary rights	Title: Extraction of gelatin from solid waste of tuna skin and scales	Patent Granted IDP000071334	Year: 2020
Important publications over the last 5 years	<ol style="list-style-type: none"> 1. N. Arpi, Fahrizal, M. Novita. 2018. Isolation of fish skin and bone gelatin from tilapia (<i>Oreochromis niloticus</i>): Response surface approach. IOP Conf. Series: Materials Scie. & Eng. 334 (2018) 12061. 2. N Arpi, M Muzaiifa, M I Sulaiman, R Andini and S I Kesuma. 2021. Chemical Characteristics of Cascara, Coffee Cherry Tea, Made of Various Coffee Pulp Treatments. IOP Conf. Series: Earth and Environ. Sci. 709 (2021) 012030. 3. N Arpi, Fahrizal, Y M Lubis, Asmawati, M T Fayyadh, Y Atmajaya. 2022. Screening factors affecting chitosan extraction from mud crab (<i>Scylla sp.</i>) shell using microwave irradiation for the Response Surface Approach. IOP Conf. Series: Earth and Environ. Sci. 951 (2022) 012102 4. Normalina Arpi, Murna Muzaiifa, Hasanuddin, Mira Intania. 2022. Quality of Sardine (<i>Sardinella sp.</i>) Peda During Storage As Affected by Salting Pre-Treatment Process and Chitosan. International Journal on Advanced Science, Engineering and Information Technology (IJASEIT) Vol. 12, No.2, 2022 pp. 759-766. 5. NormalinaArpi, Satriana, Wan Aida Wan Mustapha, Yanna Syamsuddin, Tomy WijayaPutra, Muhammad Dani Supardan. 2023. Effect of cooking pre-treatment on the properties of dried avocado flesh and its oil extract. Authors: South African Journal of Chem. Eng. (SAJCE) Vol. 43, Issue: 1, 2023 pp. 1-8. 		
Activities in specialist bodies over the last 5 years	Organisation:	Role:	Period:
	1. Dinas Pangan Aceh, Indonesia (Aceh-Indonesia Food Agency).	Expert Working Group	2016-now
	2. SAFE- Network	Member	2020-2024