

Staff Handbook



Name	<i>Dr. Santi Noviasari., S.TP., M.Si</i>		
Post	<i>Industrial Sanitation, Food Additives, Starch Technology, Fortification Technology, Bakery Technology, Food Safety Practicum, Packaging Practicum.</i>		
Academic career	<i>S1: Agricultural Product Technology</i>	<i>Universitas Syiah Kuala</i>	<i>1999</i>
	<i>S2: Food Science</i>	<i>IPB University</i>	<i>2011</i>
	<i>S3: Food Science</i>	<i>IPB University</i>	<i>2014</i>
Employment	<i>Academic Quality Assurance</i>	<i>Agricultural Product Technology, Universitas Syiah Kuala</i>	<i>2020-2023</i>
	<i>Lecturer</i>	<i>Universitas Syiah Kuala</i>	<i>2006-now</i>
Research and development projects over the last 5 years	<i>Name of project or research focus: Characteristics of taro-based artificial rice as a functional food and low-calorie food</i> <i>Period and any other information: 2022</i> <i>Partners, if applicable: -</i> <i>Amount of financing: Rp. 58.500.000</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>
	<i>1. Antidiabetic analog rice formula with extrusion technology</i>		<i>2022</i>
	<i>2. Analog rice formula high protein</i>		<i>2020</i>
	<i>3. Corn-based instant analog rice processing process</i>		<i>2020</i>
Important publications over the last 5 years	<ol style="list-style-type: none"> <i>S.H. Anwar, S. Noviasari, P.S. Assyifa, N. Agustina, S. Rohaya. 2023. Effects of flour, dye, and binder types on the proximate properties of analog rice IOP Conf. Series: Earth and Environmental Science, Volume 1183, Number 012044, June 1-7.</i> <i>S. Noviasari, P.S. Assyifa, I. Sulaiman. 2022. Functional characteristic of analog rice made from taro kimpul flour (Xanthosoma sagittifolium), Elkawnie: Journal of Islamic Science and Technology, Volume 8, Number 1, October, 175 – 189.</i> <i>S. Noviasari, F. Kusnandar, A. Setiyono, S. Budijanto. 2022. Antioxidant activity and inhibition of α-amylase and α-glucosidase in fermented black rice bran-based analog rice, AIMS Agriculture and Food, Volume 7, Number 1, January, 61-72.</i> <i>S. Noviasari, F. Kusnandar, A. Setiyono, F.S. Budi, S. Budijanto. 2019. Profile of phenolic compounds, DPPH-scavenging and anti α-amylase activity of black rice bran fermented with rhizopus oligosporus, Pertanika journal Tropical Agricultural Science, Volume 42, Number 2, May, 489-501.</i> 		
Activities in specialist bodies over the last 5 years	<i>Organisation</i>	<i>Role</i>	<i>Period</i>
	<i>SAFE</i>	<i>Member</i>	<i>2020-2024</i>
	<i>IFST</i>	<i>Member</i>	<i>2021-2040</i>
	<i>Association of Indonesian Food Technologies (AIFT)</i>	<i>Member</i>	<i>2022 – now</i>
	<i>Indonesian Engineers Association</i>	<i>Member</i>	<i>2022 - 2023</i>