

CURRICULUM VITAE

Prof. Dr.-Ing. Sri Haryani Anwar

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EDUCATION

2011	Rheinische Friedrich-Wilhelms Universität Bonn Doktor-Ingenieur (Dr.-Ing) Judul Disertasi: Microencapsulation of fish oil using spray granulation, spray drying, and freeze drying.	Bonn Germany
2002	The University of Queensland Master of Food Studies	Brisbane Australia
1995	Institut Pertanian Bogor Teknologi Industri Pertanian	Bogor Indonesia

SELECTED PUBLICATIONS

2020	Anwar, S.H. , Hasni, D., Rohaya, S., Antasari, M. and Winarti, C. The role of breadfruit OSA starch and surfactant in stabilizing high-oil-load emulsions using high-pressure homogenization and low-frequency ultrasonication. Heliyon . Vol 6, Issue 7, e04341
2020	Anwar, S.H. , A Poena, M Muzaifa, H Hasan Canning of Traditional Acehnese Food Made by Dried Little Tuna (<i>Euthynnus affinis</i>) Using Two Sterilization Methods. IOP Conf. Series: Materials Science and Engineering 845 (1), 012023
2020	Anwar, S.H. , R.W. Hifdha, Hasan,H, Rohaya, S., and Martunis. Optimizing the sterilization process of canned yellowfin tuna through time and temperature combination. IOP Conf. Series: Earth and Environmental Science. doi:10.1088/1755-1315/425/1/012031
2017	Anwar, S.H. , Safriani, N., Asmawati, Zainal Abiddin, N.F., and Yusoff, A. Application of modified breadfruit (<i>Artocarpus altilis</i>) starch by octenyl succinic anhydride (OSA) to stabilize fish and microalgae oil emulsions. International Food Research Journal . Vol 24, Issue 6. Pp 2330-2339.
2016	Anwar, S.H. , Rahmah, M., Safriani, N., Hasni, D., Rohaya, S. and Winarti, C. Exploration of Breadfruit, Jicama, and Rice Starches as Stabilizer in Food Emulsion. International Journal on Advanced Science, Engineering and Information Technology . Vol 6, Issue 2.

2011	Anwar, S.H. and Kunz, B. The influence of the drying methods on the stabilization of fish oil microcapsules: comparison of spray granulation, spray drying and freeze drying. Journal of Food Engineering . Vol 105, Issue 2.
2010	Anwar, S.H. , Weissbrodt, J., and Kunz, B. Microencapsulation of fish oil by spray granulation and fluid bed film coating. Journal of Food Science . Vol. 75, No.6: E359 – E371
2003	Haryani, S. , Datta, N., Elliott, A.J., and Deeth, H.C. Production of proteinases by psychrotrophic bacteria in raw milk stored at low temperature. Australian Journal of Dairy Technology . Vol.58, No.1.

CONFERENCES

23-24 Okt 2019	Canning of Traditional Acehese Food Made by Dried Little Tuna (<i>Euthynnus affinis</i>) Using Two Sterilization Methods. The 2nd Int. Conf. on Chemical Engineering and Applied Sciences (ICChEAS)	Banda Aceh Indonesia
19-20 Okt 2018	Utilization of different nitrogen sources for the growth of micro-algae isolated from mangrove leaves in Banda Aceh, Indonesia. International Conference on Food and Agriculture	Nusa Dua-Bali Indonesia
20-23 Sept, 2016	Stabilization of Oil-In-Water Emulsion by Mixture of Modified Breadfruit OSA (Octenyl Succinic Anhydride) Starch and Tween 80. The International Conference Food Innovation: AEC Challenges	Food Ingredients Asia, Jakarta
17-19 Nov, 2015	Exploration of Breadfruit, Jicama, and Rice Starches as Stabilizer in Food Emulsion. International Conference of Sustainable Agriculture, Food and Energy (SAFE)	Ho Chi Minh City, Vietnam.
24-26 Sept, 2009.	Microencapsulation of fish oil: comparison of three production methods. The XVII International Conference on Bioencapsulation	Groningen, The Netherlands
6-9 June, 2009	Fish oil microencapsulation by spray granulation and fluid bed film coating. IFT Annual Meeting	Anaheim, California-USA
29-30 Nov 2011	Microencapsulation of omega-3 fatty acids: what it is, how it's made, and challenges in food technology. The 1 st International Conference of Syiah Kuala University	Banda Aceh, Indonesia
21-23 Nov 2012	Physico-chemical properties of patchouli oils (<i>Pogostemon cablin</i>) separated by fractional distillation method. The 2 nd Int. Conference of Syiah Kuala University in conjunction with the 8 th IMT-GT Uninet Biosciences Conference	Banda Aceh, Indonesia

RISET POSTDOCTORAL

2018-2020	Optimization of canned tuna using in-container processing method to improve value added of fisheries products in Aceh Province
2017	Optimization of conditions for the growth of microalgae and characterization of fatty acids using FTIR spectroscopy
2017-2018	Development of functional food products based on nutmeg essential oil using nanotechnology
2017-2018	Probiotic encapsulation with tofu waste prebiotic substitution using emulsion method and its application into probiotic ice cream
2015-2016	Application of modified breadfruit OSA starch as fat substitution in production of low-fat mayonnaise
2015-2016	Application of modified starch and porang glucomannan flour as wall materials for fish oil microcapsules
2013-2014	Microencapsulation of omega-3 fatty acids from fish and microalgae oils and the application into food products
2013-2018	Genetic identification of microalgae as omega-3 sources isolated from mangrove leaves in Aceh Province-Indonesia
2012	Isolation and morphological identification of microalgae from Aceh Province

TEACHING & ACADEMIC EXPERIENCE

06/2007 – 04/2009	Sessional lecturers Taught Special Biotechnology to graduate students in Division of Food Technology & Biotechnology	University of Bonn, Germany
10/2007 – 11/2008	Research Supervision Provided supervision to graduate students from Mexico and France during their final research projects in Division of Food Technology & Biotechnology	University of Bonn, German
03/1999 - present	Lecturer Department of Agricultural Product Technology Faculty of Agriculture, University of Syiah Kuala	Banda Aceh, Indonesia

TRAINING & WORKSHOP

9-14 June 2014	DIES Proposal Writing for International Research Project, Part II, organized by DAAD-Uni Bonn, Freie Universitaet Berlin	Yogyakarta, Indonesia
30 Nov – 5 Dec 2013	DIES Proposal Writing for International Research Project, Part I, organized by DAAD-Uni Bonn, Freie Universitaet Berlin	Malang, Indonesia
23-29 September 2012	Summer School of International Nutrition, <i>Double Burden of Malnutrition</i> organized by DAAD - Universitaet Potsdam	Potsdam, Germany
6 April 2006	Food Emulsion, Functional Design of Innovative Added Value Products Seminar, organized by Deutsches Institut für Lebensmitteltechnik e.V.	Köln Germany
9 – 12 May 2006	Gels, Thickeners and Stabilizing Agents Course, Leatherhead Food International	Leatherhead United Kingdom
30 Nov – 1 Dec 2006	On Site Cyclodextrin Technology Course, Cyclolab Cyclodextrin R & D Laboratory Ltd.	Budapest Hungary
12-14 Dec 2006	Fluid Bed Encapsulation, organized by Glatt GmbH-Technology Training Centre	Binzen Germany

AWARDS

Jan 2001 - August 2002	▪ Australian Development Scholarship (ADS) awardee to undertake a Master Program in Australia
Oct 2005 - Sept 2008	▪ German Academic Exchange Service (DAAD) scholarship awardee to undertake a Doctoral Degree in Germany
Oct 2008 – graduate	▪ Ministry of National of Education of Republic of Indonesia Scholarship awardee for finishing Doctoral Degree in Germany

PROFESSIONAL ROLES

2008 – 2012	Institute of Food Technologist (IFT)	USA
1 April 2013 – 31 March 2018	Certified Food Scientist (CFS)	USA
2020-2021	IFST	UK