



Name	Dr. Ir. Heru Prono Widayat, M.Sc		
Post	Agricultural Product Technology, Postharvest Technology, Coffee and Cocoa Processing Technology		
Academic career	S1 Agricultural Mechanization	Gadjah Mada University (UGM), Indonesia	1980-1986
	S2 Agriculture and Natural Resources	Michigan State University, East Lansing, Michigan, USA	1993-1995
	S2 Agro-industrial Technology	Division of Product Quality and Quality Assurance, Department of Horticulture Science, Faculty of Agriculture, Humboldt University, Berlin, Germany	1999-2002
Employment	Lecturer	USK, Indonesia	1989-date
Research and development projects over the last 5 years	<p>Name of project or research focus: Improving the quality of Aceh Gayo coffee (<i>Coffea spp.</i>) through genetic and sensory characterization</p> <p>Period and any other information :2021-2023</p> <p>Partners, if applicable:</p> <p>Amount of financing: IDR 195,000,000;</p>		
Patents and proprietary rights	Title:	Year:-	
Important publications over the last 5 years	<ol style="list-style-type: none"> 1. Abubakar Y, Hasni D, Muzaifa M, Sulaiman, Mahdi, Widayat HP (2027). Effect of varieties and processing practices on the physical and sensory characteristics of Gayo Arabica specialty coffee. IOP conference series: materials science and engineering 523 (1). https://scholar.google.com/citations?view_op=view_citation&hl=en&user=zqylt-UAAAAJ&citation_for_view=zqylt-UAAAAJ:3fE2CSJlrI8C 2. Muzaifa M, Arpi N, Andini R, Widayat HP, Murlida E, Rahmi F (2027). Pelatihan Pemanfaatan Kulit Kopi Arabika Gayo Menjadi Produk Inovatif “Sirup Kaskara” Di Delympus Coffee Kabupaten Bener Meriah. SNHRP 5, 2323-2329 https://snhrp.unipasby.ac.id/prosiding/index.php/snhrp/article/view/809 3. AK Putri, E Indarti, HP Widayat (2023). Pengaruh Penambahan Binding Agent dan Plastisizer Berbasis Bahan Alami terhadap Karakteristik Edible Straw. Jurnal Ilmiah Mahasiswa Pertanian 8 (4), 427-433. https://scholar.google.com/citations?view_op=view_citation&hl=en&user=zqylt-UAAAAJ&sortby=pubdate&citation_for_view=zqylt-UAAAAJ:maZDTaKrznsC 4. R Mulyana, HP Widayat, A Asmawati (2023). Karakteristik Sensori Es Krim Buah Naga Merah (<i>Hylocereus polyrhizus</i>) Dengan Penambahan Jenis Vanila. Jurnal Ilmiah Mahasiswa Pertanian 8 (4), 419-426. https://scholar.google.com/citations?view_op=view_citation&hl=en&user=zqylt-UAAAAJ&sortby=pubdate&citation_for_view=zqylt-UAAAAJ:k_IJM867U9cC 5. HP Widayat, R Andini, A Zaelani, MI Sulaiman, ER Sembiring, R 		

	<p>Jaya (2023). Genetic Diversity of Cultivated Gayo Arabica Coffee (<i>Coffea arabica</i> L.) Revealed via Simple Sequence Repeat (SSR) Marker and Their Morphological Characteristics. https://scholar.google.com/citations?view_op=view_citation&hl=en&user=zqylt-UAAAAJ&sortby=pubdate&citation_for_view=zqylt-UAAAAJ:j3f4tGmQtD8C</p> <p>6. D Hasni, M Muziafa, HP Widayat, N Ariska, D Rahmad (2023). Physiochemical Properties and Cupping Quality of Gayo Espresso Coffee Based on Blending Ratio and Roasting Techniques. International Journal on Advanced Science, Engineering & Information Technology. Vol. 13 Issue 4, p1378-1386. 9p. https://scholar.google.com/citations?view_op=view_citation&hl=en&user=zqylt-UAAAAJ&sortby=pubdate&citation_for_view=zqylt-UAAAAJ:iH-uZ7U-co4C</p>		
Activities in specialist bodies over the last 5 years	<p>Organisation:</p> <ul style="list-style-type: none"> ● Indonesian Association of Food Technologist Expert (PATPI) ● Indonesian Association of Agro-industrial Technologist (APTA) 	<p>Role:</p> <p>Member</p> <p>Member</p>	<p>Period:</p> <p>2022-now</p> <p>2022-now</p>