

## Staff Handbook



Name	Dian Hasni, S.TP., M.Sc		
Post	Sensory Evaluation, New Product Development, Food Quality Management		
Academic career	S1: Jurusan Teknologi Hasil Pertanian	Universitas Syiah Kuala	2007
	S2: International Food Bussiness and Consumer Studies	Universitaet Kassel _ Hochschule Fulda	2011
Employment	Lecturer	Universitas Syiah Kuala	2012- now
Research and development projects over the last 5 years	Cascara, wine coffee, luwak coffee and other coffee derivative product, food product development and sensory evaluation Period and any other information : 2018-2022 Partners, if applicable :- Amount of financing : Rp. 30.000.000 - 85.000.000,-		
Industry collaborations over the last 5 years	Project title- Partners-		
Patents and proprietary rights	Title-	Year	
Important publications over the last 5 years	<p>Muzaifa, M., Hasni, D., Patria, A., &amp; Abubakar, A. (2018). Sensory and microbial characteristics of civet coffee. <i>International Journal on Advanced Science, Engineering and Information Technology</i>, 8(1), 165.</p> <p>Anwar, S. H., Hasni, D., Rohaya, S., Antasari, M., &amp; Winarti, C. (2020). The role of breadfruit OSA starch and surfactant in stabilizing high-oil-load emulsions using high-pressure homogenization and low-frequency ultrasonication. <i>Heliyon</i>, 6(7), e04341.</p> <p>Hasni, D., Safriani, N., Nilda, C., Rahmad, D., &amp; Aneiza, R. (2021). Comparison of radical scavenging activity of commercial Arabica and Robusta coffee based on roasting method and brewing condition. In <i>IOP Conference Series: Earth and Environmental Science</i> (Vol. 644, No. 1, p. 012075). IOP Publishing.</p> <p>Sulaiman, I., Hasni, D., &amp; Alkausar, R. (2022). Effect of moisture contents and roasting degree on quality of wine coffee from arabica gayo. <i>International Journal on Advanced Science, Engineering and Information Technology</i>, 12(4), 1586-1592.</p> <p>Sulaiman, I., Hasni, D., &amp; Yulia, M. (2023, May). Identification of morphology microbe during fermentation in the arabica wine coffee. In <i>AIP Conference Proceedings</i> (Vol. 2596, No. 1). AIP Publishing.</p> <p>Dian Hasni, Murna Muzaifa, Heru P. Widayat, Nita Ariska, - Maulidar and Dedy Rahmad, "Physiochemical Properties and Cupping Quality of Gayo Espresso Coffee Based on Blending Ratio and Roasting Techniques," <i>International Journal on Advanced Science, Engineering and Information Technology</i>, vol. 13, no. 4, pp. 1378-1386, 2023. [Online]</p>		
Activities in specialist bodies over the last 5 years	Oganisation	Role	Period
	Perhimpunan Ahli Teknologi Pangan Indonesia	Member	since 2019
	International Food Science & Technology	Member	since 2021