

Staff Handbook

Name	<i>Ir. Syarifah Rohaya, M.P.</i>		
Post	<i>Teknologi Fermentasi, Teknologi Pengemasan, Pangan Fungsional, Teknologi Susu dan Produk Susu dan Teknologi Bakeri</i>		
Academic career	<i>S1: Jurusan Teknologi Hasil Pertanian</i>	<i>Universitas Brawijaya</i>	<i>1990</i>
	<i>S2: Teknologi Hasil Pertanian</i>	<i>Universitas Brawijaya</i>	<i>2005</i>
Employment	<i>Dosen</i>	<i>Universitas Syiah Kuala</i>	<i>1997- sekarang</i>
Research and development projects over the last 5 years	<i>Profil seduhan cascara dari kulit kopi arabika, robusta dan liberika</i> <i>Period and any other information : 2022</i> <i>Partners, if applicable :-</i> <i>Amount of financing : 27.500.000,-</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>
Important publications over the last 5 years	<ol style="list-style-type: none"> <i>1. S. Rohaya, NM Erfiza, V Amanda, I Sulaiman, 2019. Optimization of instant Pliek u (fermented coconut meat) production using Kinetic Dryer. IOP Conference Series: Materials Science and Engineering, Volume 536 (1).</i> <i>2. M Muzaiifa, S Rohaya, C Nilda, KR Harahap, 2022. Kombucha Fermentation from Cascara with Addition of Red Dragon Fruit (Hylocereus polyrhizus): Analysis of Alcohol Content and Total Soluble Solid. International Conference on Tropical Agrifood, Feed and Fuel (ICTAFF 2021).</i> <i>3. M Muzaiifa, S Rohaya, HA Sofyan, 2022. Karakteristik Mutu Fisikokimia Dan Organoleptik Teh Kulit Kopi (Cascara) Dengan Penambahan Lemon Dan Madu. Jurnal Teknologi Industri Pertanian 16 (1), 10-17</i> 		
Activities in specialist bodies over the last 5 years	<i>Organisation</i>	<i>Role</i>	<i>Period</i>
	<i>Perhimpunan Ahli Teknologi Pangan Indonesia</i>	<i>Anggota</i>	<i>2022</i>