

CURRICULUM VITAE

A. Identitas Diri

1.	Name	Agung Wahyono, SP. M.Si., Ph.D.
2.	Sex	Male
6.	Date of Birth	29 December 1973
7.	E-mail	Agung_wahyono@polije.ac.id
9.	Office Address	Jl. Mastrip PO BOX 164 Jember
10.	Office Phone/Fax	0331-333532/0331-333531

B. Education

2.1 Program:	Beachelor	Master	Doctor
2.2 University	University of Jember	Bogor Institute of Agriculture	Kyungpook National University, Korea
2.3 Field of Study	Agriculture	Postharvest Technology	Food Science and Biotechnology
2.4 Commencement	1992	2000	2012
2.5 Graduated	1997	2002	2015
2.6 Tittle Final Report/Thesis/Dissertation	Characterization of Sucrose-phosphate Synthase isoenzyme on sugarcane leaves (<i>Saccharum officinarum</i>)	Developing of Grading Algorithm of Dendrobium cut-flower using image processing	Application of <i>Torulaspora delbrueckii</i> and <i>Pichia anomala</i> for the improvement of bread quality
2.7 Supervisor/Promotor	Prof. Dr. Bambang Sugiarto, MAgr.Sc	Prof. Dr. Hadikarya Purwadaria	Prof. Dr. Heui-Dong Park and Prof. Dr, Kang Woo-Won

C. Publication

No .	Year	Tittle	Link	Volume/ Number	Journal
1	2015	Chemical Characteristics of Korean Turbid Rice Wine Prepared with Partially Gelatinized Wheat Flour Brewed Using Different Starters	httpwww.ifrj.upm.edu.my22%20(02)%202015(37).pdf	Vol. 22 No. 2 Page: 713-720	International Food Research Journal (SCOPUS)
2	2015	Characterization and application of <i>Torulaspora delbrueckii</i> JK08 and <i>Pichia anomala</i> JK04 as baker's yeast	http://www.vu.p.sk/en/index.php?mainID=2&navID=34&version=2&volume=54&article=1973	Vol. 54 Page: 205-217	Journal of Food and Nutrition Research (SCIE, SCOPUS, IF=0,8)

3	2016	Improving Bread Quality Using Co-cultures of <i>Saccharomyces cerevisiae</i> , <i>Torulaspora delbrueckii</i> JK08, and <i>Pichia anomala</i> JK04	http://chiriotte.ditori.it/ojs/index.php/ijfs/article/view/147	Vol. 28	Italian Journal of Food Science (SCIE, SCOPUS, IF=0,4)
4	2016	Effects of concentration of Jerusalem artichoke powder on the quality of artichoke-enriched bread fermented with mixed cultures of <i>Saccharomyces cerevisiae</i> , <i>Torulaspora delbrueckii</i> JK08 and <i>Pichia anomala</i> JK04	http://www.ejfa.me/index.php/journal/article/view/1030	Vol. 28, No. 4 Page: 242-250	Emirate Journal of Food Science (SCIE, SCOPUS, IF=0,3)
5	2018	Physicochemical and sensorial characteristics of noodle enriched with oyster mushroom (<i>Pleurotus ostreatus</i>) powder	https://iopscience.iop.org/article/10.1088/1742-6596/953/1/012120/meta	953 (2018) 012120	Journal of Physics: Conf. Series (SCOPUS)
6	2018	The Potency of betacyanins extract from a peel of dragon fruits as a source of colourimetric indicator to develop intelligent packaging for fish freshness monitoring	https://iopscience.iop.org/article/10.1088/1755-1315/207/1/012038/meta	Volume 207, Issue 1, pp. 012038	IOP Conference Series: Earth and Environmental Science
7	2018	Physical properties and cellular structure of bread enriched with pumpkin flour	https://iopscience.iop.org/article/10.1088/1755-1315/207/1/012054/meta	207 (2018) 012054	IOP Conf. Series: Earth and Environmental Science (SCOPUS)
8	2018	Feasibility of brewing makgeolli (turbid rice wine) using partially gelatinized wheat flour and tapioca flour		ISBN : 978-602-14917-9-9	The Second International Conference on Food and Agriculture
9	2020	Monitoring of banana deteriorations using intelligent-packaging containing brazilian extract (<i>Caesalpinia sappan</i> L.)	https://iopscience.iop.org/article/10.1088/1755-1315/207/1/012054/meta	Volume 411 (1),	IOP Conference Series: Earth and

			1315/411/1/012 043/meta	0120 43	Environm ental Science
10	2020	SWOT and Analytical Network Process (ANP) Analysis for Robusta Coffee Bean Development Strategy in Panti District, Jember Regency	https://iopscience.iop.org/article/10.1088/1755-1315/411/1/012019/meta	Volume 411 (1), 0120 19	IOP Conference Series: Earth and Environm ental Science
11	2020	Quality characteristics and hypoglycaemic effects of rice bread containing Helianthus tuberosus powder	https://iopscience.iop.org/article/10.1088/1755-1315/411/1/012050/meta	Volume 411 (1), 0120 50	IOP Conference Series: Earth and Environm ental Science
12	2020	Antioxidant activity and Total Phenolic Contents of Bread Enriched with Pumpkin Flour	https://iopscience.iop.org/article/10.1088/1755-1315/411/1/012049/meta	Volume 411 (1), 0120 49	IOP Conference Series: Earth and Environm ental Science
13	2021	Formation of furan in baby food products: Identification and technical challenges	https://ift.onlinelibrary.wiley.com/doi/abs/10.1111/1541-4337.12732	1-17 (2021)	Comprehe nsive Reviews in Food Science and Food Safety
14	2021	Pengaruh Substitusi Tepung Labu Kuning (Cucurbita moschata L) terhadap Nilai Gizi Brownies Kukus Labu Kuning	https://publikasi.polije.ac.id/index.php/jii/article/view/21-1-d	Volume 21 (1), 18-21	Jurnal Ilmiah Inovasi
15	2021	Efficacy of coffee peel extract as natural antimicrobial in coconut oil soap to against staphylococcus aureus	https://iopscience.iop.org/article/10.1088/1755-1315/672/1/012004/meta	Volume 672 (1), 0120 04	IOP Conference Series: Earth and Environm ental Science
16	2021	Chemical characteristic of steamed pumpkin brownies premix flour	https://iopscience.iop.org/article/10.1088/1755-1315/672/1/012054	Volume 672 (1), 0120 54	IOP Conference Series: Earth and Environm ental Science

17	2021	Carotene Reduction Level in The Processing of Pumpkin Instant Brownies	https://jrssem.publikasiindonesia.id/index.php/jrssem/article/view/36	Volume 1 nomor 4	Journal Research of Social Science, Economics and Management
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B. Conferences and Posters

No.	Year	Title	Organizer	Role
1	2015	Effect of mixed-cultures of <i>Saccharomyces cerevisiae</i> , <i>Torulaspora delbrueckii</i> JK08 and <i>Pichia anomala</i> JK04 on the structural features of bread and its influence on textural profiles	KoSFOST International Symposium and Annual Meeting, At BEXCO, Busan	Poster Presenter
2	2017	Response surface optimization of total phenolic content and antioxidant activity of pumpkin flour during processing	3rd International Conference on Food, Agriculture and Natural Resources (FANRes 2017)	Poster Presenter
3	2021	The potency of yellow pumpkin as a functional ingredient of Bread	Seminar Nasional Terapan Riset Inovatif (SENTRINOV) 2021	Keynote Speaker

C. Patent

No	Title	Year	Patent Category	Link
1	Manufacturing process of yellow pumpkin flour containing high antioxidant	2019	Simple Patent (Registered)	https://pdki-indonesia.dgip.go.id/detail/S00201907076?type=patent&keyword=labu+kuning
2	Formulation of premix flour of yellow pumpkin steamed brownies	2020	Simple Patent (Registered)	https://pdki-indonesia.dgip.go.id/detail/S00202006225?type=patent&keyword=labu+kuning

Working Experience

No	Position	Year
1	Head of Cooperation Affairs	2016-2023
2	Vice Diector of Planning, Cooperation and Informatic System Affairs	2023-2027