

JURNAL PENELITIAN INTERNASIONAL BEREPUTASI

No	Nama Mahasiswa	Nama Dosen	Judul	Jurnal	Volume/Nomor/Hal/Tahun	Terindeks	Jenis Jurnal	DOI	Jumlah Sitasi	
TS (2024/2025)										
1	Nurul Fadillah Arshy	Prof. Dr. Yudi Pranoto, S.T.P., M.P.	Optimizing Starch Extraction from Porang Glucomannan Extraction Residue using Ultrasonic-Assisted Extraction: A Comparative Approach	Trends in Sciences	Vol. 22/No.9/Hal. 1-14/Th. 2025	Scopus	Q2	Internasional Bereputasi	https://doi.org/10.48048/tis.2025.9839	0
2	Dwinindy Aisyah Nur Laili Nasira Kemhay	Dr. Rini Yanti, S.T.P., M.P. Prof. Dr. Ir. Tyas Utami, M.Sc. Dr. Fiametta Ayu Purwandari, S.T.P., M.Sc.	Influence of Wet and Dry Sourdough from Pigeon Pea (<i>Cajanus cajan</i> L. Huth) on the Characteristics of Wheat Bread	Trends in Sciences	Vol. 22/No.9/Hal. 1-11/Th. 2025	Scopus	Q2	Internasional Bereputasi	https://doi.org/10.48048/tis.2025.10468	0
3	Khariratun Horisah	Dian Anggraini Suroto, S.T.P., M.P., M.Eng., Ph.D. Prof. Dr. Ir. Tyas Utami, M.Sc. Yunika Mayangsari, S.Si., M.Biotech., Ph.D. Kosuke Nishi (Jepang) Momoko Ishida (Jepang) Takuya Sugahara (Jepang)	Anti-Allergy Effect of Probiotic Goat Milk Yogurt with Indonesian Indigenous Bacteria <i>Streptococcus thermophilus</i> Dad-11 and <i>Lactiplantibacillus plantarum</i> subsp. <i>plantarum</i> Dad-13	Trends in Sciences	Vol. 22/No. 7/Hal. 9780/Th. 2025	Scopus	Q2	Internasional Bereputasi	https://doi.org/10.48048/tis.2025.9780	0
4	Indah Nur Rahma Syafirah	Dr. Arima Diah Setiowati, S.T.P., M.Sc. Prof. Dr. Ir. Sri Raharjo, M.Sc.	Preparation and Characterization of Nanostructured Lipid Carriers (NLCs) Formulated with Palm Kernel Stearin and Rice Bran Oil as Squalene Carriers Via Ultrasonication	Indonesian Journal of Pharmacy	Vol. 36/No. 2/Hal. 254–262/Th. 2025	Scopus	Q3	Internasional Bereputasi	https://doi.org/10.22146/ijp.11299	0
5	Nurul Vanidia Dian Wahyu Wardani	Dr. Andriati Ningrum, S.T.P., M.Agr. Philipp Lawrence Fuhrmann (Austria)	Valorization of soybean residues (Okara): technofunctional properties of okara hydrolyzates using papain	International Journal of Food Properties	Vol. 28/No. 1/ Hal. 1-20/Th. 2025	Scopus	Q2	Internasional Bereputasi	https://doi.org/10.1080/10942912.2025.2519838	0
6	Dinda Putri Balqys Suri	Andriati Ningrum, S.T.P., M.Agr., Ph.D.	Valorization Of Snake Fruit (<i>Salacca Edulis</i> R) Seeds For Coffee Substitutes: Impact Of Drying And Roasting On Bioactive Compounds And Sensory Profile	Biocatalysis and Agricultural Biotechnology	Vol. 66/No. 103613/Hal. 1-13/Th. 2025	Scopus	Q2	Internasional Bereputasi	https://doi.org/10.1016/j.bcab.2025.103613	0
7	Bagas Satria Putra	Dr.rer.nat. Lucia Dhiantika Witasari, S. Farm., Apt., M.Biotech. Prof. Dr. Ir. Sri Raharjo, M.Sc.	Encapsulation of red palm oil using porous starch from <i>Canna edulis</i> Kerr	Food Chemistry Advances	Vol. 7/No. 100989/Hal. 1-7/Th. 2025	Scopus	Q1	Internasional Bereputasi	https://doi.org/10.1016/j.focha.2025.100989	2
8	Nuzulia Ilmi	Dr. Widiastuti Setyaningsih, S.T.P., M.Sc. Prof. Miguel Palma (Spanyol)	Optimized ultrasound-assisted tryptophan extraction from <i>Kappaphycus</i> spp.: Enhancing bioactive compound profiling and cultivation strategies	Applied Food Research	Vol. 5/No. 101004/Hal. 1-13/Th. 2025	Scopus	Q1	Internasional Bereputasi	https://doi.org/10.1016/j.afres.2025.101004	1
9	Dandy Kusuma Wardana	Dr. Arima Diah Setiowati, S.T.P., M.Sc. Prof. Dr. Ir. Chusnul Hidayat	Influence of Oil Structuring Methods on the Application of Red Palm Oil as Fat Replacer: Emulsion Gelation, Oleogelation Template Emulsion, and Biphasic Gelation	Food Biophysics	Vol. 22/No. 88/Hal. 1-17/Th. 2025	Scopus	Q2	Internasional Bereputasi	https://doi.org/10.1007/s11483-025-09978-3	0
10	Fatimah Alida	Dr.rer.nat. Lucia Dhiantika Witasari, S. Farm., Apt., M.Biotech.	Prebiotic and immunomodulatory potential of <i>Heimioporus</i> sp. polysaccharides: An <i>in vitro</i> study	Food Bioscience	Vol. 69/No. 106959/Hal.1-8/Th. 2025	Scopus	Q1	Internasional Bereputasi	https://doi.org/10.1016/j.fbio.2025.106959	1
11	Hanifa Bagus	Andriati Ningrum, S.T.P., M.Agr., Ph.D. Prof. Dr. Ir. Umar Santoso, M.Sc.	Effect of edible coating from gelatin-k-carrageenan composites with the addition of orange peel extract (<i>Citrus sinensis</i> (L) <i>osbeck</i>) on the quality attributes of tomato (<i>Solanum lycopersicum</i>)	Journal of Food Measurement and Characterization	Vol. 19/No. 6/Hal. 4062-4084/Th. 2025	Scopus	Q2	Internasional Bereputasi	https://doi.org/10.1007/s11694-025-03234-5	1

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12	Dita Ayu Erinawati	Dr. Widiastuti Setyaningsih, S.T.P., M.Sc. Prof. Miguel Palma (Spanyol)	Spectroscopy and Chemometric-Based Method for Sugar Profiling in High-Fructose Syrup	Applied Food Research	Vol. 5/No. 1/Hal. 1-14/Th. 2025	Scopus	Q1	Internasional Bereputasi	https://doi.org/10.1016/j.afres.2025.100872	5
13	Muhammad Aditya Prawira Aisyah Mutiara Sabrina	Prof. Dr. Yudi Pranoto, S.T.P., M.P. Prof. Dr. Ir. Djagal Wiseso Marseno, M. Agr.	The Role of Coconut Milk Ratio and Cooling-Reheating Cycle in Resistant Starch Type 5 of Buras as Indonesian Traditional Rice Cake	Trends in Sciences	Vol. 22/No. 5/Hal. 1-15/Th. 2025	Scopus	Q2	Internasional Bereputasi	https://doi.org/10.48048/tis.2025.9449	1
14	Wa Ode Reza Sindy Warni	Dr. Widiastuti Setyaningsih, S.T.P., M.Sc. Dr. Rini Yanti, S.T.P., M.P. Prof. Dr. Ir. Tyas Utami, M.Sc.	Bioprocess strategies for maximizing SCOBY growth and evaluating fermentation dynamics on phenolic content and antioxidant activity in Roselle-based Kombucha	Phytomedicine Plus	Vol. 5/No. 100791/Hal. 1-11/Th. 2025	Scopus	Q2	Internasional Bereputasi	https://doi.org/10.1016/j.phyplu.2025.100791	3
15	Amila Firdhauzi	Dr. Widiastuti Setyaningsih, S.T.P., M.Sc. Prof. Dr. Ir. Chusnul Hidayat	Microencapsulation of Betacyanin from Dragon Fruit (<i>Hylocereus polyrhizus</i>) Peel by Foam-Mat Drying for Natural Food Colorant Application	International Journal of Design & Nature and Ecodynamics	Vol. 20/No. 3/Hal. 613-621/Th. 2025	Scopus	Q3	Internasional Bereputasi	https://doi.org/10.18280/ijdne.200316	0
16	Bintang Efrata Aprilia	Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc.	Development and characterization of high-protein flakes made from <i>Spirulina platensis</i> in instant cereal drinks enriched with probiotic milk powder	Food Production, Processing and Nutrition	Vol. 7/No. 24/Hal. 1-14/Th. 2025	Scopus	Q1	Internasional Bereputasi	https://doi.org/10.1186/s43014-024-00298-6	6
17	M Umar Harun	Dr. Widiastuti Setyaningsih, S.T.P., M.Sc. Prof. Miguel Palma (Spanyol)	Development and validation of microwave-assisted extraction for phenolic compound profiling in diverse oyster mushrooms (<i>Pleurotus</i> spp.) sourced from various geographical regions	Journal of Agriculture and Food Research	Vol. 20/No. 101754/Hal. 1-12/Th. 2025	Scopus	Q1	Internasional Bereputasi	https://doi.org/10.1016/j.jafr.2025.101754	11
18	Herwinda Nursakti Dewi	Dr. Arima Diah Setiowati, S.T.P., M.Sc. Prof. Dr. Ir. Chusnul Hidayat	Formation and Performance of Red Palm Oil Emulsion Gel Stabilized by Soy Protein Concentrate-Carrageenan for Animal Fat Substitute in Beef Sausage	ACS Food Science & Technology	Vol. 5/No. 1/Hal. 250–258/Th. 2025	Scopus	Q2	Internasional Bereputasi	https://doi.org/10.1021/acsfoodscitech.4c00793	4
19	Dimas Fathullah Wimbasara	Rachma Wikandari, S.T.P., M.Biotech., Ph.D. Mohammad J. Taherzadeh (Swedia)	Texture Improvement of Filamentous Fungi Burger Derived from Biomass of <i>Rhizopus oligosporus</i> : Impact of Binding Agent on Physical, Sensory, and Microstructure	Trends in Sciences	Vol. 22/No. 3/Hal. 1-15/Th. 2025	Scopus	Q2	Internasional Bereputasi	https://doi.org/10.48048/tis.2025.8731	1
20	Nastitia Dian Pratiwi	Dr. rer. nat. Lucia Dhiantika Witasari, S. Farm., Apt. M. Biotech. Dr. Arima Diah Setiowati, S.T.P., M.Sc.	Encapsulation of albumin from snakehead fish (<i>Channa striata</i>) with porous starch from arrowroot (<i>Maranta arundinacea</i>)	Carbohydrate Polymer Technologies and Applications	Vol. 9/ No. 100684/Hal. 1-7/Th. 2025	Scopus	Q1	Internasional Bereputasi	https://doi.org/10.1016/j.carpta.2025.100684	4
21	Tata Trapsila Larasati Pamekas	Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc. Prof. Dr. Ir. Supriyadi, M.Sc.	Volatile compounds and aroma descriptions in overfermented tempe (tempe bosok) with different packaging and blanching treatment	International Journal of Gastronomy and Food Science	Vol. 39/No. 101105/Hal. 1-10/Th. 2025	Scopus	Q1	Internasional Bereputasi	https://doi.org/10.1016/j.ijgfs.2025.101105	1
22	Mirahayu	Dr. Widiastuti Setyaningsih, S.T.P., M.Sc. Prof. Miguel Palma (Spanyol)	Advanced monitoring of psychoactive substances in hard candy using optimized ultrasound-assisted dispersive liquid-liquid microextraction and LC-MS/MS	Journal of Food Composition and Analysis	Vol. 139/No. 107087/Hal. 1-12/Th. 2024	Scopus	Q1	Internasional Bereputasi	https://doi.org/10.1016/j.jfca.2024.107087	0
23	Albert Nugraha M Umar Harun Asadin Brilliantama	Dr. Widiastuti Setyaningsih, S.T.P., M.Sc.	Ultrasound-assisted extraction of phenolic compounds from ear mushrooms (<i>Auricularia auricula-judae</i>): Assessing composition and antioxidant activity during fruiting body development	AIMS Agriculture & Food	Vol. 9/No. 4/Hal. 1134-1150/Th. 2024	Scopus	Q2	Internasional Bereputasi	https://doi.org/10.3934/agrfood.2024059	2

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24	Dian Haryati	Dr.nat.tech. Andriati Ningrum, S.T.P., M. Agr. Dr.rer.nat. Lucia Dhiantika Witasari, S. Farm., Apt., M.Biotech.	Characterization of yellowfin tuna (<i>Thunnus albacares</i>) skin gelatin extracted by bromelain hydrolysis and ultrasound pre-treatment	Journal of Food Science	Vol. 90/No. 1/Hal. e17610/Th. 2024	Scopus Q1	Internasional Bereputasi	https://doi.org/10.1111/1750-3841.17610	5
25	Purwaningsih	Dian Anggraini Suroto, S.T.P., M.P., M. Eng., Ph.D	Development of Fermented Etawa Goat Milk Containing Gamma-Aminobutyric Acid (GABA) by Indigenous <i>Lactiplantibacillus plantarum</i> subsp. <i>plantarum</i> T-3	Trends in Sciences	Vol. 22/No. 3/Hal. 1-16/Th. 2024	Scopus Q2	Internasional Bereputasi	https://doi.org/10.48048/tis.2025.9067	2
26	Nasira Kemhay	Dian Anggraini Suroto, S.T.P., M.P., M. Eng., Ph.D. Dr. Fiametta Ayu Purwandari, S.T.P., M. Sc. Dr. Rini Yanti, S.T.P., M.P.	The Impact of Flacourtia inermis Roxb (Tomi-Tomi) Sourdough Prepared Using Different Drying Techniques on the Physicochemical Attributes and Characteristics of Sourdough Bread	Trends in Sciences	Vol. 22/No. 3/Hal. 1-13/Th. 2024	Scopus Q2	Internasional Bereputasi	https://doi.org/10.48048/tis.2025.8745	0
27	Devi Ariska	Yunika Mayangsari, S.Si., M.Biotech., Ph. D. Dian Anggraini Suroto, S.T.P., M.P., M. Eng., Ph.D.	Anti-Bacterial Potential of Multi-strain Probiotics <i>Lactiplantibacillus plantarum</i> (Strain Dad-13 and FNCC-0250) and <i>Lacticaseibacillus paracasei</i> GMRMP-001 against <i>Escherichia coli</i> FNCC-0091 In Vitro and In Vivo	Trends in Sciences	Vol. 21/No. 12/Hal. 1-12/Th. 2024	Scopus Q2	Internasional Bereputasi	https://doi.org/10.48048/tis.2024.8280	0
28	Alfian Mey Pramita Dewi	Dr. Widiastuti Setyaningsih, S.T.P., M.Sc. Prof. Miguel Palma (Spanyol)	Rapid Method for Simultaneous Determination of γ -Oryzanol Compounds in Rice (<i>Oryza sativa</i>) Grains using UV-Vis Spectroscopy and Chemometrics	Trends in Sciences	Vol. 21/No. 12/Hal. 1-16/Th. 2024	Scopus Q2	Internasional Bereputasi	https://doi.org/10.48048/tis.2024.8550	2
29	Rimba Bunga Pertiwi Yosinta Christie Setiabudi	Dian Anggraini Suroto, S.T.P., M.P., M. Eng., Ph.D. Yunika Mayangsari, S.Si., M.Biotech., Ph. D.	Probiotic <i>Lactiplantibacillus plantarum</i> subsp. <i>plantarum</i> Dad-13 Alleviates 2,4,6-Trinitrobenzene Sulfonic Acid-Induced Colitis Through Short-Chain Fatty Acid Production and Inflammatory Cytokine Regulation	Preventive Nutrition and Food Science	Vol. 29/No. 3/Hal. 270-278/Th. 2024	Scopus Q2	Internasional Bereputasi	https://doi.org/10.3746/pnf.2024.29.3.270	5
30	Anna Fajariyah	Rachma Wikandari, S.T.P., M.Biotech., Ph.D.	Alternative fermentation method of cocoa beans: The use of <i>Lactiplantibacillus plantarum</i> subsp. <i>plantarum</i> HL-15 as starter culture and valorization of cocoa pulp by-product	Journal of Agriculture and Food Research	Vol. 18/No. 101398/Hal. 1-10/Th. 2024	Scopus Q1	Internasional Bereputasi	https://doi.org/10.1016/j.jafr.2024.101398	6
31	Umi Kartika Dini	Yunika Mayangsari, S.Si., M.Biotech., Ph. D. Hitoshi Shirakawa (Jepang)	Germinated IR-64 Brown Rice Improves Hyperglycemia in Diabetic Rats	Nutrire	Vol. 49/No. 49/Hal. 1-11/Th. 2024	Scopus Q3	Internasional Bereputasi	https://doi.org/10.1186/s41110-024-00291-6	0
32	Sisilia Anisa Mantiri	Yunika Mayangsari, S.Si., M.Biotech., Ph. D. Hitoshi Shirakawa (Jepang)	In vivo evaluation of germinated IR-64 brown rice dietary administration on the lipid blood profiles of rats with hypercholesterolemia	Nutrire	Vol. 49/No. 44/Hal. 1-11/Th. 2024	Scopus Q3	Internasional Bereputasi	https://doi.org/10.1186/s41110-024-00287-2	3
33	Nuzulia Izmi Selma Mutiarahma	Dr. Widiastuti Setyaningsih, S.T.P., M.Sc. Prof. Miguel Palma (Spanyol)	Assessment of Solvent Extraction using Sonication to Recover Tryptophan from <i>Kappaphycus alvarezii</i> (Doty) Doty ex Silva: Experimental and Modelling	Trends in Sciences	Vol. 21/No. 9/Hal. 1-19/Th. 2024	Scopus Q2	Internasional Bereputasi	https://doi.org/10.48048/tis.2024.8197	0
34	Lale Rahmawati Ulfa	Dr.nat.tech. Andriati Ningrum, S.T.P., M. Agr. Prof. Dr. Ir. Supriyadi, M.Sc.	Effect of edible coating of gelatin-sodium alginate with the addition of green tea (<i>Camellia sinensis</i>) extract on the characteristics of star fruit (<i>Averrhoa carambola</i> L.) during storage	Journal of Food Science	Vol. 89/No. 10/Hal. 6217-6231/Th. 2024	Scopus Q1	Internasional Bereputasi	https://doi.org/10.1111/1750-3841.17311	6

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1	Dina Clarissa Kurniawan	Dr.rer.nat. Lucia Dhiantika Witasari, S. Farm., Apt., M.Biotech.	Heterologous expression, characterization, and application of recombinant thermostable α -amylase from <i>Geobacillus</i> sp. DS3 for porous starch production	Biochemistry and Biophysics Reports	Vol. 39/No. 101784/Hal. 1-10/Th. 2024	Scopus Q2	Internasional Bereputasi	https://doi.org/10.1016/j.bbrep.2024.101784	5
2	Miftah Mutmainah	Yunika Mayangsari, S.Si., M.Biotech., Ph. D. Prof. Dr. Ir. Umar Santoso, M.Sc. Worrapanit Chansuwan (Thailand) Nualpun Sirinupong (Thailand)	Phytochemical profile and antioxidant activity of torch ginger(<i>Etilingera elatior</i>) inflorescence extract after in vitro simulated digestion	Functional Foods in Health and Disease	Vol. 14/No. 7/Hal. 528-545/Th. 2024	Scopus Q3	Internasional Bereputasi	https://doi.org/10.31989/ffhd.v14i7.1382	12
3	Putri Masitha Silvianari	Prof. Dr. Ir. Sri Raharjo, M.Sc. Dr. Arima Diah Setiowati, S.T.P., M.Sc.	Optimization and Characterization of a Nanostructured Lipid Carrier Containing \pm Tocopherol/ Tocotrienol Prepared using Rice Bran Oil and Palm Kernel Stearin	Current Nutrition & Food Science	Vol. 21/No. 1/Hal. 67-76/Th. 2024	Scopus Q3	Internasional Bereputasi	http://dx.doi.org/10.2174/0115734013296899240429101819	1
4	Hikmah Muji Rahayu	Andriati Ningrum, S.T.P., M.Agr., Ph.D. Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc.	Cavendish banana and red dragon fruit instant powdered with the addition of okara protein hydrolysate using foam mat drying	Journal of Food Measurement and Characterization	Vol. 18/Hal. 6237–6249/Th. 2024	Scopus Q2	Internasional Bereputasi	https://doi.org/10.1007/s11694-024-02643-2	2
5	Maela Rizky Kusumastuti	Prof. Dr. Ir. Chusnul Hidayat Dr. Arima Diah Setiowati, S.T.P., M.Sc.	Modification Techno-functional Properties of Spirulina Protein Concentrates (<i>Arthrospira Platensis</i>) as O/W Emulsifier by Electrostatic Conjugations and Complexations	Innovative Food Science and Emerging Technologies	Vol. 95/No. 103727/Hal. 1-10/Th. 2024	Scopus Q1	Internasional Bereputasi	https://doi.org/10.1016/j.lifset.2024.103727	9
6	Kaisun Nesa Lesa	-	Development of White Cabbage, Coffee, and Red Onion Extracts as Natural Phosphodiesterase-4B (PDE4B) Inhibitors for Cognitive Dysfunction: In Vitro and In Silico Studies	Advances in Pharmaceutical and Pharmaceutical Sciences	Vol. 2024/No. 1/Hal. 1-39/Th. 2024	Scopus Q1	Internasional Bereputasi	https://doi.org/10.1155/2024/1230239	12
7	Amila Firdhaui	Dr. Widiastuti Setyaningsih, S.T.P., M.Sc. Chutha Takahashi Yupanqui (Thailand) Vatcharee Seechamnaturakit (Thailand)	Optimization of ultrasound-assisted extraction using box-Behnken design, method validation, and analysis of phytochemicals from drying treatments in the application of <i>Etilingera elatior</i> inflorescence	Functional Foods in Health and Disease	Vol. 14/No. 5/Hal. 311-333/Th. 2024	Scopus Q3	Internasional Bereputasi	https://doi.org/10.31989/ffhd.v14i5.1355	7
8	Iskandar, N.F.	Prof. Dr. Ir. Eni Harmayani, M.Sc. Dr.rer.nat. Lucia Dhiantika Witasari, S. Farm., Apt., M.Biotech.	High Purity Glucomannan after Ultrasonic-Assisted Extraction and α -Amylase Liquefaction of Porang (<i>Amorphophallus oncophyllus</i>) Flour	Food Research	Vol. 8/No. 3/Hal. 242-251/Th. 2024	Scopus Q3	Internasional Bereputasi	https://doi.org/10.26656/fr.2017.8.212	3
9	Dewi Muliana Beru Ginting	Dian Anggraini Suroto, S.T.P., M.P., M. Eng., Ph.D. Prof. Dr. Ria Millati, S.T., M.T.	Optimization of Ultrasound-Assisted Pectin Extraction from Durian Rind	Journal of Applied Science and Engineering	Vol. 28/No. 2/Hal. 367-380/Th. 2024	Scopus Q2	Internasional Bereputasi	https://doi.org/10.6180/jase.202502_28.0015	3
10	Nela Rifda Nur Millatina	Dr. Widiastuti Setyaningsih, S.T.P., M.Sc. Prof. Miguel Palma (Spain)	Detection and Quantification of Cocoa Powder Adulteration using NIR Spectroscopy with Chemometrics Approach	Food Chemistry	Vol. 449/No. 139212/Hal. 1-10/Th. 2024	Scopus Q1	Internasional Bereputasi	https://doi.org/10.1016/j.foodchem.2024.139212	37
11	Chrysella Cendara Purba	Yunika Mayangsari, S.Si., M.Biotech., Ph. D. Dr. Widiastuti Setyaningsih, S.T.P., M.Sc. Worrapanit Chansuwan (Thailand) Nualpun Sirinupong (Thailand)	Bioactive compounds of Citrus hystrix peel ethanolic extract and their antioxidant potential under hydrogen peroxide-induced oxidative stress in Caco-2 cells	Future Foods	Vol. 9/No. 100350/Hal. 1-11/Th. 2024	Scopus Q1	Internasional Bereputasi	https://doi.org/10.1016/j.fufo.2024.100350	6
12	Diah Puspitasari	Dr. Widiastuti Setyaningsih, S.T.P., M.Sc. Andriati Ningrum, S.T.P., M.Agr., Ph.D. Prof. Miguel Palma (Spain)	Optimization of HS-SPME combined with GC-MS for key marker volatile organic compound analysis in <i>Kappaphycus alvarezii</i> with a chemometric approach	Journal of Food Measurement and Characterization	Vol. 8/Hal. 3510–3526/Th. 2024	Scopus Q2	Internasional Bereputasi	https://doi.org/10.1007/s11694-024-02421-0	3

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13	Zenita Mulya Astuti	Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc.	Identification and Reduction of Bitter Taste Determinant Compounds in Chocolate Spread Formulated with Candlenut	Caraka Tani: Journal of Sustainable Agriculture	Vol. 39/No. 1/Hal. 208-222/Th. 2024	Scopus Q2	Internasional Bereputasi	http://dx.doi.org/10.20961/carakatani.v39i1.80167	0
14	Kaisun Nesa Lesa Nazir Ahmad	Yunika Mayangsari, S.Si., M.Biotech., Ph.D. Dr. Ir. Muhammad Nur Cahyanto, M.Sc.	Anti-diabetic Effect of Okara Noodles on Streptozotocin-Nicotinamide Induced Diabetic Rats	Trends in Sciences	Vol. 21/No. 5/Hal. 1-12/Th. 2024	Scopus Q2	Internasional Bereputasi	https://doi.org/10.48048/tis.2024.7428	6
15	Anna Fajariyah	Rachma Wikandari, S.T.P., M.Biotech., Ph.D.	Indigenous lactic acid bacteria as a biological control agent to prevent fungi contamination in the fermentation of cocoa beans	Food Science and Technology	Vol. 44/Hal. 1-8/Th. 2024	Scopus Q3	Internasional Bereputasi	https://doi.org/10.5327/fst.17923	0
16	Rendra Lebdoyono	Prof. Dr. Ir. Tyas Utami, M.Sc. Dian Anggraini Suroto, S.T.P., M.P., M. Eng., Ph.D.	Development of Low-Lactose Probiotic Yogurt Drinks with Lactiplantibacillus plantarum subsp. plantarum Dad-13: Physicochemical and Sensory Characteristics	APPLIED FOOD BIOTECHNOLOGY	Vol. 11/No. 1/Th. 2024	Scopus Q3	Internasional Bereputasi	https://doi.org/10.22037/afb.v11i1.41903	4
17	Aulia Safrina Ardani, Nanda Legiasa Rabiul Tsani Rohana,	Prof. Dr. Ria Millati, S.T., M.T. Dr. Rini Yanti, S.T.P., M.P. Prof. Dr. Ir. Chusnul Hidayat	Glycerolysis-Interesterification of Palm Olein and Coconut Oil Blend using Two High-Shear Continuous Stirred Tank Reactors	Polish Journal of Chemical Technology	Vol. 25/No. 4/Hal. 1-9/Th. 2024	Scopus Q3	Internasional Bereputasi	https://doi.org/10.2478/pjct-2023-0032	1
18	Lutfi Purwitasari	Prof. Dr. Yudi Pranoto, S.T.P., M.P. Dr.rer.nat. Lucia Dhiantika Witasari, S. Farm., Apt., M.Biotech.	Characterization of Porous Starch Produced from Edible Canna (<i>Canna edulis</i> Kerr.) via enzymatic Hydrolysis using Thermostable α -Amylase and Glucoamylase	Biocatalysis and Agricultural Biotechnology	Vol. 55/No. 102990/Hal. 1-11/Th. 2023	Scopus Q2	Internasional Bereputasi	https://doi.org/10.1016/j.bcab.2023.102990	16
19	Asepto Edi Saputro	Dr. Rini Yanti, S.T.P., M.P.	Microbiological, Physicochemical, and Sensory Characters of Synbiotic Ice Cream from Fermented Milk Using Lactiplantibacillus plantarum subsp. Plantarum Dad-13 Combined with Inulin	Current Research in Nutrition and Food Science	Vol. 11/No. 3/Hal. 1363-1373/Th. 2023	Scopus Q3	Internasional Bereputasi	https://dx.doi.org/10.12944/CRNFSJ.11.3.35	7
20	Dian Wahyu Wardani	Andriati Ningrum, S.T.P., M.Agr., Ph.D.	In silico and in vitro assessment of yellowfin tuna skin (<i>Thunnus albacares</i>) hydrolysate antioxidation effect	Food Hydrocolloids for Health	Vol. 3/No. 100126/Hal. 1-11/Th. 2023	Scopus Q1	Internasional Bereputasi	https://doi.org/10.1016/j.fhfh.2023.100126	25
21	Hanan Rizqy Fauzan	Andriati Ningrum, S.T.P. M.Agr., Ph.D. Prof. Dr. Ir. Supriyadi, M.Sc.	Evaluation of a Fish Gelatin-Based Edible Film Incorporated with Ficus carica L. Leaf Extract as Active Packaging	Gels	Vol. 9/No. 11/Hal. 1-11/Th. 2023	Scopus Q1	Internasional Bereputasi	https://www.mdpi.com/2310-2861/9/11/918	9
22	Ahadina Dewi Maghfiroh	Dr. Rini Yanti, S.T.P., M.P. Prof. Dr. Ir. Chusnul Hidayat	Microwave-assisted unfermented cocoa bean: improving flavor precursor after acetic acid submersion	Journal of Food Science and Technology	Vol. 6/Hal. 279-289/Th. 2023	Scopus Q2	Internasional Bereputasi	https://doi.org/10.1007/s13197-023-05838-5	2
23	Friska Citra Agustia	Dr. Ir. Retno Indrati, M.Sc. Dr. Ir. Supriyadi, M.Sc.	Germination of jack bean (<i>Canavalia ensiformis</i> L. (D.C.)) and its impact on nutrient and anti-nutrient composition	Food Research	Vol. 7/No. 5/Hal. 210-218/Th. 2023	Scopus Q3	Internasional Bereputasi	https://doi.org/10.26656/fr.2017.7.905	14
24	Asadin Brilliantama	Dr. Ir. Muhammad Nur Cahyanto, M.Sc. Yunika Mayangsari, S.Si., M.Biotech., Ph.D. Dr. Widiastuti Setyaningsih, S.T.P., M.Sc. Prof. Miguel Palma (Spanyol)	Enhancement of phenolic profile and antioxidant activity of black glutinous rice (<i>Oryza sativa</i> var. <i>glutinosa</i>) due to tape fermentation	Arabian Journal of Chemistry	Vol. 16/No. 11/Hal. 1-9/Th. 2023	Scopus Q1	Internasional Bereputasi	https://doi.org/10.1016/j.arabic.2023.105275	14
25	Nanda Legiasa Rabiul Tsani Rohana Aulia Safrina Ardani	Prof. Dr. Ria Millati, S.T., M.T. Dr. Rini Yanti, S.T.P., M.P. Prof. Dr. Ir. Chusnul Hidayat	Synthesis of Mono-and Diacylglycerol Using High Shear Reactor	Philippine Journal of Science	Vol. 152/No. 4/Hal. 1285/Th. 2023	Scopus Q3	Internasional Bereputasi	https://doi.org/10.56899/152.04.02	1

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26	Aflah Athallah Majid	Dian Anggraini Suroto, S.T.P., M.P., M. Eng. Ph.D. Prof. Dr. Ir. Tyas Utami, M.Sc.	Probiotic potential of kombucha drink from butterfly pea (<i>Citoria ternatea</i> L.) flower with the addition of <i>Lactiplantibacillus plantarum</i> subsp. <i>plantarum</i> Dad-13	Biocatalysis and Agricultural Biotechnology	Vol. 51/No. 102776/Hal. 1/Th. 1-11 2023	Scopus Q2	Internasional Bereputasi	https://www.scopus.com/record/display.uri?eid=2-s2.0-85164028512&origin=resultslist	29
27	Kaisun Nesa Lesa	Yunika Mayangsari, S.Si., M.Biotech., Ph.D. Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc.	Health benefits of okara for the management of diabetes mellitus	Journal of Food Quality	Vol. 2023/No. 102776/Hal. 1-11/Th. 2023	Scopus Q2	Internasional Bereputasi	https://doi.org/10.1155/2023/5540118	11
28	Kaisun Nesa Lesa	Yunika Mayangsari, S.Si., M.Biotech., Ph.D. Dr. Ir. Muhammad Nur Cahyanto, M.Sc.	Phytochemical identification and in silico study of ethanolic extract of white cabbage as a phosphodiesterase 1B inhibitor	Journal of Herbmed Pharmacology	Vol. 12/No. 4/Hal. 521-535/Th. 2023	Scopus Q3	Internasional Bereputasi	https://doi.org/10.34172/jhp.2023.45004	6
TS-3 (2022/2023)									
1	Angelia Wattimury	Dian Anggraini Suroto, S.T.P., M.P., M. Eng., Ph.D. Prof. Dr. Ir. Tyas Utami, M.Sc. Rachma Wikandari, S.T.P., M.Biotech., Ph.D.	In silico analysis of antibiotic resistance genes in <i>Lactiplantibacillus plantarum</i> subsp. <i>plantarum</i> Kita-3	Indonesian Journal of Biotechnology	Vol. 28/No. 2/Hal. 102-111 /Th. 2023	Scopus Q4	Internasional Bereputasi	https://doi.org/10.22146/ijbiotech.72550	1
2	Fariz Nurmita Aziz	Prof. Dr. Ir. Tyas Utami, M.Sc. Dian Anggraini Suroto, S.T.P., M.P., M. Eng., Ph.D. Dr. Rini Yanti, S.T.P., M.P.	Fermentation of pineapple juice with <i>Lactiplantibacillus plantarum</i> subsp. <i>plantarum</i> Dad-13: Sensory and microbiological characteristics	Czech Journal of Food Sciences	Vol. 41/No. 3/Hal. 221-229/Th. 2023	Scopus Q3	Internasional Bereputasi	https://doi.org/10.17221/243/2022-CJFS	7
3	Dian Wahyu Wardani Nurul Vanidia	Andriati Ningrum, S.T.P., M.Agr., Ph.D.	Evaluation of Antioxidant Activities from a Sustainable Source of Okara Protein Hydrolysate Using Enzymatic Reaction	Molecules - MDPI	Vol. 28/No. 13/Hal. 1-17/Th. 2023	Scopus Q1	Internasional Bereputasi	https://doi.org/10.3390/molecules28134974	14
4	Tiara Satwika Purdi	Dr. Arima Diah Setiowati, S.T.P., M.Sc. Andriati Ningrum, S.T.P., M.Agr., Ph.D.	Ultrasound-assisted extraction of <i>Spirulina platensis</i> protein: physicochemical characteristic and techno-functional properties	Journal of Measurement and Characterization	Vol. 17/Hal.5474–5486/Th. 2023	Scopus Q2	Internasional Bereputasi	https://doi.org/10.1007/s11694-023-02051-y	46
5	Krisna Purbaningrum	Prof. Dr. Ir. Chusnul Hidayat Dr.rer.nat. Lucia Dhiantika Witasari, S. Farm., Apt., M.Biotech. Prof. Dr. Ir. Tyas Utami, M.Sc.	Flavor Precursors and Volatile Compounds Improvement of Unfermented Cocoa Beans by Hydrolysis Using Bromelain	Foods - MDPI	Vol. 12/No. 4/Hal. 1-17/Th. 2023	Scopus Q1	Internasional Bereputasi	https://doi.org/10.3390/foods12040820	19
6	Annisa Nurkhasanah	Dr. Widiastuti Setyaningsih, S.T.P., M.Sc. Prof. Miguel Palma (Spanyol)	Ultrasound-Assisted Anthocyanins Extraction from Pigmented Corn: Optimization Using Response Surface Methodology	Methods Protoc. - MDPI	Vol. 6/No. 4/Hal. 1-13/Th. 2023	Scopus Q2	Internasional Bereputasi	https://doi.org/10.3390/mps6040069	16
7	Windy Heristika	Andriati Ningrum, S.T.P., M.Agr., Ph.D. Prof. Dr. Ir. Supriyadi, M.Sc.	Development of Composite Edible Coating from Gelatin-Pectin Incorporated Garlic Essential Oil on Physicochemical Characteristics of Red Chili (<i>Capsicum annum</i> L.)	Gels - MDPI	Vol. 9/No. 1/Hal. 1-18/Th. 2023	Scopus Q2	Internasional Bereputasi	https://doi.org/10.3390/gels9010049	20
8	A.S. Sekarina	Andriati Ningrum, S.T.P., M.Agr., Ph.D. Prof. Dr. Ir. Supriyadi, M.Sc.	Effects of edible coatings of chitosan - fish skin gelatine containing black tea extract on quality of minimally processed papaya during refrigerated storage	Carbohydrate Polymer Technologies and Applications	Vol. 5/No. 100287/Hal. 1-9/Th. 2023	Scopus Q1	Internasional Bereputasi	https://doi.org/10.1016/j.carpta.2023.100287	33
9	Mifta Gatya	Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc. Prof. Dr. Ir. Tyas Utami, M.Sc.	Gut Microbiota Composition in Undernourished Children Associated with Diet and Sociodemographic Factors: A Case–Control Study in Indonesia	Microorganisms	Vol. 10/No. 9/Hal. 1-17/Th. 2022	Scopus Q2	Internasional Bereputasi	https://doi.org/10.3390/microorganisms10091748	28

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10	Benediktus Yudo Leksono	Dr. Ir. Muhammad Nur Cahyanto, M.Sc. Dr. Rini Yanti, S.T.P., MP Prof. Dr. Ir. Tyas Utami, M.Sc.	Enhancement of Antioxidant Activities in Black Soy Milk through Isoflavone Aglycone Production during Indigenous Lactic Acid Bacteria Fermentation	Fermentation	Vol. 8/No. 7/Hal. 1-15/Th. 2022	Scopus Q2	Internasional Bereputasi	https://doi.org/10.3390/fermentation8070326	34
11	Aan Sulistiawan	Dr. Widiastuti Setyaningsih, S.T.P., M.Sc.	A new FTIR method combined with multivariate data analysis for determining aflatoxins in peanuts (<i>Arachis hypogaea</i>)	Journal of Applied Pharmaceutical Science	Vol. 12/No. 7/Hal. 199-206/Th. 2022	Scopus Q2	Internasional Bereputasi	https://doi.org/10.7324/JAPS.2022.120720	13
12	Ria Dewiyanti Tologana	Rachma Wikandari, S.T.P., M.Biotech., Ph.D. Dian Anggraini Suroto, S.T.P., M.P., M. Eng., Ph.D. Prof. Dr. Ir. Tyas Utami, M.Sc.	Correlation between the chemical, microbiological and sensory characteristics of cream cheese using a mixed and single probiotic culture	Journal of Food Science and Technology	Vol. 60/Hal. 181–189/Th. 2022	Scopus Q1	Internasional Bereputasi	https://doi.org/10.1007/s13197-022-05603-0	8
13	Eunike Marganingrum Andriani Samodra	Dian Anggraini Suroto, S.T.P., M.P., M. Eng., Ph.D. Rachma Wikandari, S.T.P., M.Biotech., Ph.D. Prof. Dr. Ir. Tyas Utami, M.Sc.	Cold Stress Response Genes of <i>Lactiplantibacillus plantarum</i> subsp. <i>plantarum</i> Mut-3 and <i>Lactiplantibacillus plantarum</i> subsp. <i>plantarum</i> Mut-7 Support the Ability to Survive in Low-Temperature Conditions	Hayati Journal of Biosciences	Vol. 30/No. 1/Hal. 65-70/Th. 2022	Scopus Q4	Internasional Bereputasi	https://doi.org/10.4308/hjb.30.1.65-70	1
14	Frysye Gumansalangi	Dr. Manikharda, S.T.P., M.Agr. Andriati Ningrum, S.T.P., M.Agr., Ph.D. Dr. Widiastuti Setyaningsih, S.T.P., M.Sc. Prof. Miguel Palma (Spanyol)	A Rapid Method for Authentication of Macroalgae Based on Vis-NIR Spectroscopy Data Combined with Chemometrics Approach	Water - MDPI	Vol. 15/No. 1/Hal. 1-11/Th. 2022	Scopus Q2	Internasional Bereputasi	https://doi.org/10.3390/w15010100	5
15	Lutfi Purwitasari	Prof. Dr. Yudi Pranoto, S.T.P., M.P. Dr.rer.nat. Lucia Dhiantika Witasari, S. Farm., Apt., M.Biotech.	Characterization of porous starch from edible canna (<i>Canna edulis</i> Kerr.) produced by enzymatic hydrolysis using thermostable α -amylase	Food Chemistry Advances	Vol. 2/No. 100152/Hal. 1-7/Th. 2022	Scopus Q2	Internasional Bereputasi	https://doi.org/10.1016/i.focha.2022.100152	36
16	Lerisa Firdayanti	Dr. Rini Yanti, S.T.P., M.P. Prof. Dr. Ir. Chusnul Hidayat	Carrageenan extraction from red seaweed (<i>Kappaphycopsis cottonii</i>) using the bead mill method	Algal Research	Vol. 69/No. 102906/Hal. 1-11/Th. 2022	Scopus Q1	Internasional Bereputasi	https://doi.org/10.1016/i.algal.2022.102906	31
17	Syerina Rihatul Jannah	Dr. Rini Yanti, S.T.P., M.P. Dian Anggraini Suroto, S.T.P., M.P., M. Eng., Ph.D. Rachma Wikandari, S.T.P., M.Biotech., Ph.D.	Study of Viability, Storage Stability, and Shelf Life of Probiotic Instant Coffee <i>Lactiplantibacillus plantarum</i> Subsp. <i>plantarum</i> Dad-13 in Vacuum and Nonvacuum Packaging at Different Storage Temperatures	International Journal of Food Science	Vol. 2022/No. 1/Hal. 1-7/Th. 2022	Scopus Q2	Internasional Bereputasi	https://doi.org/10.1155/2022/1663772	47
18	Asadin Brilliantama Sitti Rahmawati	Dr. Widiastuti Setyaningsih, S.T.P., M.Sc. Prof. Miguel Palma (Spanyol)	Optimization of Ultrasound-Assisted Extraction (UAE) for Simultaneous Determination of Individual Phenolic Compounds in 15 Dried Edible Flowers	Horticulturae - MDPI	Vol. 8/No. 12/Hal. 1-13/Th. 2022	Scopus Q2	Internasional Bereputasi	https://doi.org/10.3390/horticulturae8121216	10
19	Fahmi Maulana Zulkarnaen	Dr. Widiastuti Setyaningsih, S.T.P., M.Sc. Prof. Miguel Palma (Spanyol)	Validation of a Rapid Ultrasound-Assisted Extraction Coupled with Anion Exchange Chromatography Method for the Determination of D-Psicose in Raisin Matrices	Separations - MDPI	Vol. 9/No. 12/Hal. 1-8/Th. 2022	Scopus Q3	Internasional Bereputasi	https://doi.org/10.3390/separations9120408	2
20	Moh A'inurrofiqin	Dian Anggraini Suroto, S.T.P., M.P., M. Eng., Ph.D. Prof. Dr. Ir. Tyas Utami, M.Sc. Yunika Mayangsari, S.Si., M.Biotech., Ph. D.	Safety assessment of the indigenous probiotic strain <i>Lactiplantibacillus plantarum</i> subsp. <i>plantarum</i> Kita-3 using Sprague–Dawley rats as a model	AIMS Microbiology	Vol. 8/No. 4/Hal. 403–421/Th. 2022	Scopus Q2	Internasional Bereputasi	https://doi.org/10.3934/microbiol.2022028	11

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21	Dea Rizki Widiana	Andriati Ningrum, S.T.P., M.Agr. Ph.D. Dr.rer.nat. Lucia Dhiantika Witasari, S. Farm., Apt., M.Biotech.	Purification and characterization of thermostable alpha-amylase from <i>Geobacillus</i> sp. DS3 from Sikidang Crater, Central Java, Indonesia	Indonesian Journal of Biotechnology	Vol. 27/No. 4/Hal. 212-218/Th. 2022	Scopus	Q4	Internasional Bereputasi	https://doi.org/10.22146/ijbiotech.71643	9
22	Dian Wahyu Wardani Nurul Vanidia	Andriati Ningrum, S.T.P., M.Agr., Ph.D.	In Silico Approach of Glycinin and Conglycinin Chains of Soybean By-Product (Okara) Using Papain and Bromelain	Molecules - MDPI	Vol. 27/No. 20/Hal. 1-11/Th. 2022	Scopus	Q2	Internasional Bereputasi	https://doi.org/10.3390/molecules27206855	24