

CURRICULUM VITAE

1. Personal Information

Name : Prof. Dr. Eni Harmayani
 Gender : Female
 Date of Birth : June 09, 1963
 Institution : Faculty of Agricultural Technology, Universitas Gadjah Mada-Indonesia
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2. Education Background/ Professional Qualification

	Undergraduate	Master	Doctor
Name of college	Universitas Gadjah Mada	Colorado State University, Colorado–USA	Colorado State University, Colorado–USA
Field of science	Agricultural Products Processing	Food Science and Human Nutrition	Food Science and Human Nutrition
Year in – Graduate	Graduate 1986	Graduate 1989	Graduate 1993

3. Work Experience

No.	Job Position	Institution & Place	Year
1.	Lecturer	Dept. of Food and Agricultural Product Technology Faculty of Agricultural Technology Universitas Gadjah Mada, Yogyakarta	1986-present
2.	Lecturer	Graduate Program of Universitas Gadjah Mada	1993-present
3.	Research Coordinator	Center for Women Studies, Gadjah Mada University, Yogyakarta	1997-2000
4.	Executive Secretary	Study Program of Agricultural Product Processing Technology, Faculty of Agricultural Technology, Gadjah Mada University, Yogyakarta	2001- 2005
5.	Country Coordinator	Periurban Development in South East Asia (PUDSEA) Network	2004-2006

6.	Head	Center for Food and Nutrition Studies, Gadjah Mada University	2007-2013
7.	Chairperson	The Indonesian Institute of Food Technologists, Yogyakarta Chapter	2009-2014
8.	Expert Task Force	Council for Food Security, Yogyakarta Province	2010-2014
9.	Consultant	Women and Community Empowerment Institutions-Yogyakarta Special Province	2013-2015
10.	Head	Biotechnology Laboratory, Dept. of Food and Agricultural Product Technology Faculty of Agricultural Technology Universitas Gadjah Mada, Yogyakarta	2013-2016
11.	Coordinator	Health Food Tradition of Asia Project supported by United Nation University – Institute of Advanced Studies (UNU-IAS)	2014-2015
12.	Dean	Faculty of Agricultural Technology, Universitas Gadjah Mada, Indonesia	2016-2021

4. Publication (arrange in descending date)

Journal Articles (last 5 years)

Song, R., Chung, S., Cho, S. A., Shin, H.W., **Harmayani, E.** 2019. Learning to know what you like: A case study of repeated exposure to ethnic flavors. Food Quality and Preference Vol 71. DOI 10.1016/j.foodqual.2018.08.021

Ariestanti, C.A., Seechamnaturakit, V., **Harmayani, E.** Wichienchot, E. 2019. Optimization on production of konjac oligo-glucomannan and their effect on the gut microbiota. Food Science and Nutrition. ISSN 20487177. DOI 10.1002/fsn3.927

Sunarti, Nurliyani, **Harmayani, E.** 2018. Goat Milk Kefir Supplemented With Porang Glucomannan Improves Lipid Profile And Haematological Parameter In Rat Fed High Fat And High Fructose Diet. Romanian Journal of Diabetes Nutrition and Metabolic Diseases Vol. 25. ISSN 2068-8245. DOI 10.2478/rjdnmd-2018-0002

Gurusmatika, S, Nishi, K., **Harmayani, E.**, Pranoto, Y., T. Sugahara. 2017. Immunomodulatory Activity of Octenyl Succinic Anhydride Modified Porang (*Amorphophallus oncophyllus*) Glucomannan on Mouse Macrophage-Like J774.1 Cells and Mouse Primary Peritoneal Macrophages. Molecules Vol. 22. ISSN 1420-3049. DOI 10.3390/molecules22071187

Wijanarka, A., Sudargo, T., **Harmayani, E.**, Marsono, Y. 2017 Effect of Pre-gelatinization on Physicochemical and Functional Properties of Gayam (*Inocarpus fagifer* Forst.) Flour. American Journal of Food Technology Vol 12. ISSN 1557-4571. DOI 10.3923/ajft.2017.178.185

- Rohandi, A., Budiadi, **Harmayani, E.** 2017. Variability in morpho-physiology, tuber yield and starch content of several arrowroot populations in garut district. *Agrivita* Vol 39. ISSN 1260537. DOI 10.17503/agrivita.v39i3.1002
- Veriani A, Murdiati, A., Hastuti, P., **Harmayani, E.** 2017. Encapsulation of *Lactobacillus acidophilus* FNCC 0051 in Hydrogel using a complex coacervation of glucomannan and chitosan. *Research Journal of Microbiology*. ISSN 1816-4935. DOI 10.3923/jm.2017
- Yanuariati, A., Marseno, D.W., **Harmayani, E.** 2017. Characteristic of glucomannan isolated from fresh tuber of Porang (*Amorphophallus muelleri* Blume). *Carbohydrate Polymer*. Vol. 156: 56-63.
- Ratnaningsih, N., Suparmo, **Harmayani, E.** Marsono, Y. 2017. In vitro digestibility and estimated glycemic index of Indonesian Cowpea Starch (*Vigna unguiculata*). *Pakistan journal of Nutrition*. Vol. 16(1): 1-8.
- Kiptiyah, S.Y., **Harmayani, E.**, Santoso, Umar. 2017. Study of Microbiological Quality and Antioxidant activity Beras Kencur Drink with Heating Process. *Indonesian Food and Nutrition Progress*. Vol 14(2): 91-100.
- Apriyanto, M., Sutardi, Supriyanto, **Harmayani, E.** 2016. Study on fermentation to the quality parameter of cocoa bean in Indonesia. *Asian J. Dairy & food Res*. Vol. 35(2): 160-163.
- Wijanarti, S., Putra, A.B. N., Nishi, K., **Harmayani, E.**, Sugahara, T. 2016. Immunostimulatory activity of snake fruit peel extract on murine macrophage-like J774.1 cells. *Cytotechnology* 68:1737.
- Husain, R., Suparmo, **Harmayani, E.**, Hidayat, C. 2016. Kinetic oxidation of protein and fat in snapper (*Lutjanus* sp) fillet during storage. *AIP Conference Proceedings*. Vol 1755.
- Nurliyani, **Eni Harmayani**, Sunarti. 2015. Nitric Oxide and inflammatory cytokine production in diabetic rats supplemented with goat milk and soy milk kefir. *J Food and Nutr Res*. Vol. 3(6): 384-391.
- Nurliyani; Julia, M., **Harmayani, E.**, Ikawat, M., Baliarti, E. 2015. Potency of *Lactobacillus plantarum* dad-13 and Sweet Potato (*Ipomoea batatas*) fiber as immunomodulator in rats infected with *Salmonella typhimurium*. *J. Food Research* Vol 4(3):1-13
- Harmayani, E.**, Y. Marsono, Veriani Aprilia. 2014. Characterisation of glucomannan from *Amorphophallus oncophyllus* and its prebiotic activity in vivo. *Carbohydrate Polymers*, 11: 475-479
- Kumalasari, I.D., Nishi, K., **Harmayani, E.**, Raharjo, S., Sugahara, T. 2013. Effect of bengkoang (*Pachyrhizus erosus*) fiber extract on murine macrophage-like J774.1 cells and mouse peritoneal macrophages. *Journal of Functional Food*.
- Kumalasari, I.D., Nishi, K., **Harmayani, E.**, Raharjo, S., Sugahara, T. 2013. Immunomodulatory activity of Bengkoang (*Pachyrhizus erosus*) fiber extract in vitro and in vivo. *Cytotechnology* DOI 10.1007/s10616-013-9539-5.

Books

Eni Harmayani, Umar Santoso, Murdijati Gardjito. 2016. Makanan Tradisional Indonesia Seri 1. Gajah Mada University Press. ISBN 978-602-386-143-9.

Umar Santoso, Murdijati Gardjito, **Eni Harmayani**. 2017. Makanan Tradisional Indonesia Seri 2. Gajah Mada University Press. ISBN 978-602-386-221-4.

Murdijati Gardjito, **Eni Harmayani**, Umar Santoso. 2018. Makanan Tradisional Indonesia Seri 3. Gajah Mada University Press. ISBN 978-602-386-273-3.

Tyas Utami, Lily Arsanti Lestari, **Eni Harmayani**, Puspita Mardika Sari, Syara Nurviani. 2018. Dasar Dasar Mikrobiologi Makanan Di bidang Gizi & Kesehatan. Gajah Mada University Press. ISBN 978-602-386-279-5

Murdijati Gardjito, **Eni Harmayani**, Kamilia Indraputri Suharjono. 2018. Jamu. Gajah Mada University Press. ISBN 978-602-386-330-3.

Murdijati Gardjito, Umar Santoso, **Eni Harmayani**. 2019. Pusaka Citarasa Indonesia Seri 1. Ragam Minuman Indonesia. JOM Prawarsa Foundation Jakarta. ISBN 978-623-90734-0-4.

Book Chapter

Eni Harmayani, Lily Arsanti Lestari, Murdijati Gardjito. 2017. Sustainability Challenges in the Agrofood Sector. Wiley. ISBN 9781119072768.

Oral Presentation

No.	Name of seminar	Title of Scientific articles	Date and place
1.	The 7th International Seminar on Tropical Animal Production "Contribution of Livestock Production on Food Sovereignty in Tropical Countries"	Properties of Goat Milk Kefir Supplemented with Glucomannan from Porang (<i>Amorphophallus oncophyllus</i>) Tuber	September 12-14, 2017, Yogyakarta, Indonesia
2.	3rd International Seminar on Fundamental and Application of Chemical Engineering 2016, ISFACHe 2016	Immunostimulatory activity of snake fruit (<i>Salacca edulis</i> Reinw.) cultivar Pondoh Hitam extract on the activation of macrophages in vitro	November 1-2, 2016, Surabaya, Indonesia
3.	The 15th ASEAN Food Conference	Modification of Porang (<i>Amorphophallus oncophyllus</i>) Glucomannan by Esterification Method Using Octenyl Succinate Anhydrid	November 14-17, 2017, Sheraton Hotel, HCMC, Vietnam
4.	The 15th ASEAN Food Conference	Characterization of glucomannan chitosan hydrogel with different	14-17th, November, 2017 Sheraton Hotel,

		concentration of bacterial cells	HCMC, Vietnam
5.	International Society for Nutraceutical and Functional Food Conference and Exhibition	Characterization of Glucomannan-Chitosan Hydrogel for Probiotic Cell Encapsulation	October 22-25, 2017, Gunsan, South Korea.
6.	Sidang Paripurna Tahunan Dewan Riset Nasional dan Seminar Nasional “Sinergi Pendidikan Tinggi, Riset, dan Bisnis melalui Inovasi untuk Daya Saing Bangsa”	Difusi Hasil Inovasi Perguruan Tinggi untuk Pemberdayaan Ekonomi Rakyat	9 Agustus 2016, Surakarta, Indonesia
7.	1st International Conference on Biodiversity, Food Security and Health	Traditional food conservation to support biodiversity and sustainable food and nutrition security	22-23 November 2016, Yogyakarta Indonesia
8.	Korea Food Show 2015 International Symposium on Fermented Foods	Indonesian Traditional Fermented Foods: Health Benefit and Industrial Aspect	September 11, 2015, aT Center, Seoul Korea

5. Professional Membership:

Professional Body	Year	Type of Membership	Position
Indonesian Association of Food Technologists	2008- now	Professional Member	Committee
Indonesian Association of Microbiology	2000-now	Member	Committee
Health Food Tradition of Asia Team	2014-2017	Coordinator	Chair
Peri urban Development of South east Asia	2000-2006	Member	Country Coordinator
Forum for Urban Development	2006-now	Member	Country co-coordinator
National Research Council	2016-2018	Member	Member
Indonesian Society of Functional Food and Nutraceutical	2017-now	Co-founder	Vice Chair
Forkomkulindo (Forum Komunikasi Kuliner Indonesia/ Indonesian Culinary Communication Forum)	2017 - now	Member	Co-founder

