

Curriculum Vitae
Probo Yulianto Nugrahedi



Present Address :

Department of Food Technology
SOEGIJAPRANATA Catholic University ([Unika](#)) of Semarang
Jl. Pawiyatan Luhur IV/1, Bendan Duwur
Semarang 50234 INDONESIA
Phone +62-24 - 8441555
Fax. +62-24 - 8415429, 8445265
E-mail : probo@unika.ac.id ; proboyulianto@yahoo.com

Date of birth : July 25, 1975
Nationality : Indonesia
Languages : a. Bahasa Indonesia (excellent)
 b. English (good)

EDUCATION

- Currently, **PhD. Candidate.** in [Wageningen University](#), The Netherlands (sandwich program) Research: [Effects of processing on health promoting compounds of Brassica vegetables commonly consumed in Indonesia](#) (Under [VLAG](#) Graduate school).
Sponsor: The Directorate General for Higher Education (DGHE/[DIKTI](#)), Ministry of National Education, Republic of Indonesia. Feb 2009 - now.
- **MSc.** in Food Technology. Wageningen University, The Netherlands, Aug 2004 - Jun 2006.
Sponsor: [StuNed scholarship](#).

Research : Stability of carotenoids, ascorbic acid and colour of gelled-mango puree as affected by processing and storage conditions, (Under [PDQ](#) group) Aug 2005 - Feb 2006

Internship : Effects of pre-storage treatments, modified atmosphere packaging and storage temperature on the quality of fresh mushroom (*Agaricus bisporus*), (Under [Vers](#) group - A&F WUR) Mar - Jun 2006
- **BSc.** in [Food and Agricultural Products Technology](#). Gadjah Mada University of Jogjakarta, Indonesia, Jul 1994 - Jul 1999
Partially sponsored by [KWI](#)

Research : Evaluation of nutrition status of the elderly living in urban and rural areas (in Bahasa Indonesia)

Internship : The production of black tea at PTPN IV Marjandi Plant, North Sumatera (in Bahasa Indonesia)

FIELD OF EXPERTISE

Food Processing and Quality,

particularly in the area of processing effects on health promoting compounds in *Brassica* vegetables

OTHER RESEARCH INTEREST

- Food quality along the supply chain
- Quality perception upon food and food processing among various actors.

PROFESSIONAL EXPERIENCE

- SOEGIJAPRANATA Catholic University ([Unika](#)), Semarang (since 2001)
NPP: 058 1 2001 244 | Lektor | Penata | III.C
 - Lecturer, BSc program in Faculty of Agricultural Technology (since 2001) & MSc Program in Food Technology (since 2006)
 - BSc courses :
Statistics, Food Processing Technology, (Food) Physics, Product Development
 - MSc course :
Food Processing Technology, Product Development, Sensory Evaluation
 - Vice Dean for Student Affair, Faculty of Agricultural Technology (2001-2002; 2006-2007)
 - Secretary for Master Program in Food Technology (2006-2007)
- Slamet Riyadi University ([Unisri](#)), Surakarta (2000-2001)
 - Lecturer (Temporary), Faculty of Agricultural Technology
- A production supervisor at a noodle processing company, Indonesia, Dec 1999 – Feb 2000

CURRENT RESEARCH PROJECTS

Optimizing health promoting compounds of Brassica vegetables commonly consumed in Indonesia (since 2009 to date); a sandwich PhD project.

Sponsor: Directorate General of Higher Education, Ministry of National Education Republic of Indonesia

MEMBERSHIPS & AFFILIATIONS

Scientific Association

- Member of Indonesian Association of Food Technologists (IAFT/PATPI), Semarang (since 2002)

Community

- [Food Info](#)
- Wageningen – Indonesian Student Association ([PPI-Wageningen](#))

CONFERENCES, WORKSHOPS, TRAINING COURSES

1. [Advanced food analysis](#). VLAG course. Wageningen 15 – 19 Nov 2010 (Participant)
2. [Information literacy](#). Bibliotheek WUR Library course. Wageningen, 9 – 10 Nov 2010. (Participant)
3. Food quality management. PDQ master course. Wageningen 6 Sep – 28 Oct 2010 (Participant)
4. [Techniques for writing and presenting a scientific paper](#). WGS course. Wageningen 19 – 22 Oct 2010 (Participant)
5. Exploring health functionality of (cooked) *Brassica* vegetables of Indonesia. Public Discussion on Food. Master Program in Food Technology, SCU Semarang, Aug 20, 2010. (presented in *Bahasa Indonesia*)
6. The Future Defense Leader Workshop. [Ministry of Defence RI](#). Jakarta, 25 – 30 Jul 2010 (Participant)
7. From Darum to Kanjengan; Handling and quality of white cabbage and quality perception by stakeholders along supply chain. Seminar Renai 13. [Percik](#), 19 Jun 2010 (presented in *Bahasa Indonesia*)
8. [PDQ Phd trip](#) to food companies, research institutes and universities in Melbourne & Sydney. Australia, 4 – 20 Feb 2010.
9. [Starting with the client](#): New approaches to effective health promotion. VLAG course. Wageningen, 14 – 16 Apr 2009. (Participant)
10. [VLAG PhD Week](#) (21st). Wageningen 6 – 9 Apr 2009. (Participant)

11. Roles of food processing technology to support food security. Seminar Renai 12. Percik, 6 Jun 2008. (presented in *Bahasa Indonesia*)
12. Evaluation of physicochemical properties and microbiological load of pink guava juice (*Psidium guajava* L.) during pasteurization process. International Conference on Food Science and Technology. SCU Semarang, 2008 (Presenter)
13. Food as a city identity: Case study of “Loenpia” Semarang. International Conference on City Marketing, Heritage and Identity, SCU Semarang, 2007 (Presenter)
14. A study on the nutritional status, consumption pattern, psychological condition, and level of school-readiness of children 4-6 years old. The National Colloquium: Critical Looks on Food Quality & Safety Research in Indonesia. Dept. of Food Technology SCU Semarang, 24 Jun 2004. (presented in *Bahasa Indonesia*)
15. Effect of additional grinded coconut, packaging types, and storage time on the quality of extrudate snack (*in bahasa Indonesia*). The National Colloquium: Critical Looks on Food Quality & Safety Research in Indonesia. Dept. of Food Technology SCU Semarang, 24 Jun 2004. (presented in *Bahasa Indonesia*)
16. Corn-based food diversification. Workshop: Community service for farmers in Gandikan, Temanggung, 16 Jun 2004 (presenter)
17. Food safety evaluation of colorants and sweeteners added in “Es Lilin” sold at several primary schools in Semarang. Workshop & Seminar: *Peran Penelitian & Pengembangan Sebagai Dasar Pengambilan Kebijakan di Era Otonomi Daerah Menghadapi Globalisasi*. Balitbang Prop. Jawa Tengah, 20 Apr 2004 (presented as a poster in *Bahasa Indonesia*)
18. Making krupuk (cracker) using seafood as added value. Workshop: Community service for fishermen in Kaliasin, Semarang, 16 Mar 2004 (presenter)
19. Chinese tea ceremony. Workshop: Dept. of Food Technology, SCU Semarang, 6 Dec 2003 (Participant)
20. A CO₂ laser-based photoacoustic: A highly sensitive online detector for postharvest research. Home-coming seminar. Dept. of Food Technology, SCU Semarang, 30 Oct 2003 (presenter)
21. Safeguarding urban agriculture in Java: a food safety perspective. International Conference on Redesigning Sustainable Development on Food & Agricultural System for Developing Countries, Yogyakarta, 17 - 18 Sep 2003 (presenter)
22. Study of ethylene evolution and respiration by tomato fruits using highly sensitive, on-line gas detectors. International Open Science Meeting Joint Cooperation Indonesia - The

Netherlands: "Back to The Future" BPPT Jakarta, 1 - 2 September 2003 (presented as a poster)

23. The physiology of tomato ripening by using a high-sensitive online laser-based gas detector at [Life Science Trace Gas Facility](#), Radboud University Nijmegen; previously KUN.

Sponsor: Huygens scholarship (under [NUFFIC](#)) Sep 2002 - May 2003. (Research Fellow)