

Niken Indrati

Experiences

March 2009–January 2010

Research and Development • Staff • PT. ROSGUNG ERISINDO MAKMUR

July 2010–September 2013

Quality Control • Staff • CV. ORGANIK SUPER AGRO

2014–2016

Consultant • Staff • CV. JAVA DESIGN CONSULTANT

During my employment in CV. JAVA DESIGN CONSULTANT, I was one of team members who explored the potential sources of renewable energy in several regencies in Central Java, Indonesia.

Educations

2003–2009

Satya Wacana Christian University, Salatiga, Central Java

B.Sc., Chemistry

- The topic of my bachelor research was the substitution of carrot powder in noodles.
- Through this research, unqualified carrots (inadequate size or shape) could be powdered and added into noodle to enrich its fiber and vitamin content.

2013–2015

Gajah Mada University, Sleman, Yogyakarta

M.Sc., Estate Crop Product Technology

- During my master study, I was selected as one of the recipients of Linnaeus-Palme student exchange program. Therefore, I was granted a chance to conduct research in Chalmers University of Technology, Gothenburg, Sweden from September 2014 to January 2015.
- The topic of my master thesis was methane production of wheat straw in dry anaerobic digestion using psychrophilic and thermophilic inoculants.



36 Gaharu Utara
Semarang, Central Java
50263



+6282137106751




nikenindrati@yahoo.com



<https://orcid.org/0000-0002-5878-2282>



[linkedin.com/in/niken-indrati-5412469b](https://www.linkedin.com/in/niken-indrati-5412469b)



2017–2022

**Prince of Songkla University, Hat Yai, Songkhla
Ph.D., Food Science and Technology**

- I was enrolled with Thailand's Education Hub for ASEAN Countries (TEH-AC) scholarship from 2017-2020 and received Graduate School Research Grant from Graduate School, Prince of Songkla University on Fiscal Year 2019. Most of my research was conducted in National Center for Genetic Engineering and Biotechnology (BIOTEC).
- My doctoral thesis topic was metabolomics study of traditional sweet pickled mango from Southern Thailand, which were published in *Frontiers in Nutrition* and *International Journal of Food Science and Technology*.

Publications

1. Indrati, N., Sumpavapol, P., Samakradhamrongthai, R.S., Phonsatta, N., Pongsombat, P., Khoomrung, S., and Panya, A. 2022. Volatile and non-volatile compound profiles of commercial sweet pickled mango and its correlation with consumer preference. *International Journal of Food Science and Technology*, 57, 3760-3770.
<https://doi.org/10.1111/ijfs.15703>
2. Indrati, N., Phonsatta, N., Pongsombat, P., Khoomrung, S., Sumpavapol, P., and Panya, A. 2022. Metabolic profiles alteration of Southern Thailand traditional sweet pickled mango during the production process. *Frontiers in Nutrition*, 9, 934842.
<https://doi.org/10.3389/fnut.2022.934842>

References

1. Asst. Prof. Dr. Punnanee Sumpavapol (Advisor)
Faculty of Agro-Industry, Prince of Songkla University
Hat Yai, Songkhla 90110 Thailand
Tel: +66 74286366
Email: punnanee.s@psu.ac.th
 2. Dr. Atikorn Panya (Co-Advisor)
Food Biotechnology Research Team, National Center for Genetic Engineering and Biotechnology
Khlung Luang, Pathum Thani 12120 Thailand
Tel: +6681 9759050
Email: atikorn.pan@biotec.or.th
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