

## Staff Handbook

Name	<i>Dr. Lily Arsanti Lestari, STP., MP.</i>																	
Post	<i>Functional Foods</i>																	
Academic career	<u>Initial academic appointment</u> <i>Bachelor in Food Science, Faculty of Agricultural Technology</i>	<u>Institution</u> <i>Universitas Gadjah Mada</i>	<u>Year</u> <i>1999</i>															
	<i>Master in Food Science, Faculty of Agricultural Technology</i>	<i>Universitas Gadjah Mada</i>	<i>2003</i>															
	<i>Doctor in Medicine and Health Sciences, Faculty of Medicine</i>	<i>Universitas Gadjah Mada</i>	<i>2014</i>															
Employment	<u>Position</u> <i>Lecturer</i>	<u>Employee</u> <i>Nutrition study program, Faculty of Medicine, Universitas Gadjah Mada</i>	<u>Period</u> <i>2004-present</i>															
Research and development projects over the last 5 years	<ol style="list-style-type: none"> <li>2022: Sensory Study for Milk Powder: "Impact of Dissolution with AQUA Water to Improve Kids' Liking to Fortified Milk"</li> <li>2022: An evaluation of the tolerability and acceptability of a new plant-based formula for young children</li> <li>2022: Effect of the Happy Grow program on parental self-confidence: A randomized, controlled open-label study</li> <li>2021: Production of Fish Oil as Health Supplement to Improve Immunity COVID-19 Pandemic</li> <li>2021: The Effect of Functional Drink Contain Fish Collagen toward Splenocyte Proliferation and Macrophages Activity in Balb/c Mice in vitro</li> </ol>																	
Industry collaborations over the last 5 years	<table border="1"> <thead> <tr> <th><i>Project title</i></th> <th><i>Partners</i></th> <th><i>Year</i></th> </tr> </thead> <tbody> <tr> <td><i>Sensory Study for Milk Powder: "Impact of Dissolution with AQUA Water to Improve Kids' Liking to Fortified Milk"</i></td> <td><i>PT Tirta Investama</i></td> <td><i>2022</i></td> </tr> <tr> <td><i>An evaluation of the tolerability and acceptability of a new plant-based formula for young children</i></td> <td><i>Danone Nutrition, Netherland</i></td> <td><i>2022</i></td> </tr> <tr> <td><i>Effect of the Happy Grow program on parental self-confidence: A randomized, controlled open-label study</i></td> <td><i>Nestle, Switzerland</i></td> <td><i>2021-2022</i></td> </tr> <tr> <td><i>Production &amp;</i></td> <td><i>PT Nirmas Utama</i></td> <td><i>2018-2022</i></td> </tr> </tbody> </table>			<i>Project title</i>	<i>Partners</i>	<i>Year</i>	<i>Sensory Study for Milk Powder: "Impact of Dissolution with AQUA Water to Improve Kids' Liking to Fortified Milk"</i>	<i>PT Tirta Investama</i>	<i>2022</i>	<i>An evaluation of the tolerability and acceptability of a new plant-based formula for young children</i>	<i>Danone Nutrition, Netherland</i>	<i>2022</i>	<i>Effect of the Happy Grow program on parental self-confidence: A randomized, controlled open-label study</i>	<i>Nestle, Switzerland</i>	<i>2021-2022</i>	<i>Production &amp;</i>	<i>PT Nirmas Utama</i>	<i>2018-2022</i>
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	Commerzialization of Slimming Pudding dan Jelly with Glucommanan Porang Based Products														
	Strengthening the Pentahelix Collaboration for “Jogja Istimewa”: Initiation of the Sinergy between Higher Eductaion Institution in Yogyakarta to Eliminate Stunting	BKKBN	2022												
Patents and proprietary rights	<table border="1" data-bbox="577 772 1353 952"> <thead> <tr> <th data-bbox="577 772 1220 810"><i>Title</i></th> <th data-bbox="1220 772 1353 810"><i>Year</i></th> </tr> </thead> <tbody> <tr> <td data-bbox="577 810 1220 884">Formula of Jelly Candy Containing Glucomannan, Prebiotic, Multi Vitamin, and Mineral</td> <td data-bbox="1220 810 1353 884">2021</td> </tr> <tr> <td data-bbox="577 884 1220 952">Processing of Drinking Enzyme Made from Dragon Fruit and Honey</td> <td data-bbox="1220 884 1353 952">2022</td> </tr> </tbody> </table>			<i>Title</i>	<i>Year</i>	Formula of Jelly Candy Containing Glucomannan, Prebiotic, Multi Vitamin, and Mineral	2021	Processing of Drinking Enzyme Made from Dragon Fruit and Honey	2022						
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Important publications over the last 5 years	<p data-bbox="528 958 1085 1019"><i>Selected recent publications from a total of approx. (give total number): 32</i></p> <table border="1" data-bbox="528 1019 1396 1960"> <thead> <tr> <th data-bbox="528 1019 821 1182"><i>Author(s)</i></th> <th data-bbox="821 1019 1109 1182"><i>Title</i></th> <th data-bbox="1109 1019 1396 1182"><i>Publisher, place of publication, date of publication or name of periodical, volume, issue, page numbers</i></th> </tr> </thead> <tbody> <tr> <td data-bbox="528 1182 821 1355">Lestari LA, Rizal AN, Damayanti W, Wibowo Y, Ming C, Vandenplas Y</td> <td data-bbox="821 1182 1109 1355">Prevalence and Risk Factors of Functional Gastrointestinal Disorders in Infants in Indonesia</td> <td data-bbox="1109 1182 1396 1355">Pediatr Gastroenterol Hepatol Nutr.: 2023 Jan;26(1):58-69.</td> </tr> <tr> <td data-bbox="528 1355 821 1579">Lestari L.A., Rohman A, Riswahyuli, Purwaningsih S., Kurniawati F., Irnawati</td> <td data-bbox="821 1355 1109 1579">Analysis of amino acids in food using High Performance Liquid Chromatography with derivatization techniques: a review</td> <td data-bbox="1109 1355 1396 1579">Food Research: 6(3), pp. 435–442</td> </tr> <tr> <td data-bbox="528 1579 821 1960">Lestari, L.A., Nuriannisa, F., Yuliani, K., Ratnasari, D., Farida, I.N. and Azizah, E.F.</td> <td data-bbox="821 1579 1109 1960">Sensory and microbiological evaluation of probiotic yoghurt made with different types of probiotic cultures starter <i>Lactobacillus acidophilus</i> LA-5(A) and Bifidobacterium animalis subsp. lactis BB-12(A)</td> <td data-bbox="1109 1579 1396 1960">Food Research: 6(2), pp. 64–69</td> </tr> </tbody> </table> <p data-bbox="528 1960 798 1989"><i>Any other information : -</i></p>			<i>Author(s)</i>	<i>Title</i>	<i>Publisher, place of publication, date of publication or name of periodical, volume, issue, page numbers</i>	Lestari LA, Rizal AN, Damayanti W, Wibowo Y, Ming C, Vandenplas Y	Prevalence and Risk Factors of Functional Gastrointestinal Disorders in Infants in Indonesia	Pediatr Gastroenterol Hepatol Nutr.: 2023 Jan;26(1):58-69.	Lestari L.A., Rohman A, Riswahyuli, Purwaningsih S., Kurniawati F., Irnawati	Analysis of amino acids in food using High Performance Liquid Chromatography with derivatization techniques: a review	Food Research: 6(3), pp. 435–442	Lestari, L.A., Nuriannisa, F., Yuliani, K., Ratnasari, D., Farida, I.N. and Azizah, E.F.	Sensory and microbiological evaluation of probiotic yoghurt made with different types of probiotic cultures starter <i>Lactobacillus acidophilus</i> LA-5(A) and Bifidobacterium animalis subsp. lactis BB-12(A)	Food Research: 6(2), pp. 64–69
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Activities in specialist bodies over the last 5 years	<i>Organisation</i>	<i>Role</i>	<i>Period</i>
	<i>Indonesian Society of Functional Foods and Nutraceuticals</i>	<i>Scientific Board Member</i>	<i>2015-present</i>
	<i>Indonesian Association of Food Technology</i>	<i>Scientific Board Member</i>	<i>2018-present</i>