Name	Prof. Dr. Ir. Junaedi Muhidong, M.Sc.			
Post	Food Processing			
Academic Career	Doctorate Degree	University		Year
	Food Processing	Mississippi State University, USA		1996
	Magister Degree	University		Year
	Food Processing	Mississippi State University, USA		1991
	Bachelor Degree	University		Year
	Agricultural Engineering	Bogor Institute of Agriculture		1983
Employment	Professor, Bachelor Programme of Agricultural Engineering, Faculty of Agriculture	Hasanuddin University		2014
Research and	Title of Research	Year	Funding	
Development Projects Over the Last 5 Years	-	-	-	
Industry	Title	•		Year
Collaborations Over the Last 5 Years	-			-
Patents and	Title			
Proprietary Rights	-			-
	Title	Journal Name		Year/Vol/Number
Important Publications Over the Last 5 Years	Dimensional Change Pattern of Arabica Coffee Beans ( <i>Coffea</i> <i>arabica</i> ) During the Drying Process	Jurnal Agritechno		Vol. 12, No. 1, April 2019
	Analysis of the Effect of Temperature and Humidity of Room on Rice Seed Water Content in PT. Sang Hyang Seri (Persero)	Jurnal Agritechno		Vol. 12, No. 2, October 2019
	Physical Characteristics of Clove ( <i>Syzygium aromaticum</i> )	Jurnal Agritechno		Vol. 13, No. 1, April 2020
	Determination of Some Chemical Compounds of Bignay ( <i>Antidesma</i> <i>bunius</i> ) Fruit Juice	Food Science and Technology (SciELO)		41 (4) . Oct-Dec 2021
	Passive Drying of Yum Tuber Slices (Dioscorea alata L.)	Jurnal Agritechno		Vol. 12, No. 2, October 2019
	Fermentation of Arabica Coffee Beans Using Ohmic Heating Technology in Producing Specialty Coffee	Pelita Tanaman (a Coffee and Cocoa Research Journal)		36 (3) 2020, 226—235

## Prof. Dr. Ir. Junaedi Muhidong, M.Sc.

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	Evaluation of Ohmic Heating for Sterilization of Berry-like Fruit Juice of Mulberry ( <i>Morus nigra</i> ), Bignay ( <i>Antidesma bunius</i> ), and Jambolana ( <i>Syzygium cumini</i> )	IOP Conference Series: Materials Science and Engineering	2021. <i>1034</i> : 012050.	
	Degradation Kinetics of Anthocyanin, Flavonoid, and Total Phenol in Bignay ( <i>Antidesma bunius</i> ) Fruit Juice During Ohmic Heating	Food Science and Technology	Vol. 42, 64020, 2022	
	Effect of Ohmic Heating on the Rheological Characteristics and Electrical Conductivity of Mulberry (Morus nigra) Puree	Polish Journal of Food and Nutrition Sciences	2021. 71(3) : 289–297	
	Equilibrium Moisture Contents and Sorption Isotherms of Amorphophallus Konjac Tuber Slices	Canrea Journal: Food Technology, Nutritions, and Culinary Journal	2022. 2621.9468	
	Passive Drying of Porang (Amorphophallus oncophylus) Slices	AIP Conference Proceedings	2596, 050001 (2023)	
	Socialization of Home Yard Land Utilization for Organic Vegetable Cultivation in Campaga Village, Tompobulu Subdistrict, Bantaeng Regency	Abdi Techno	Vol. 3, No. 2, July 2023	
Activities in	Organisation	Role	Period	
Specialist Bodies Over the Last 5 Years	Indonesian Society of Agricultural Engineering (ISAE)	-	-	
SINTA	https://sinta.kemdikbud.go.id/authors/profile/6023307			