


**Prof. Dr. Ir. Salengke, M.Sc.**

Name	Prof. Dr. Ir. Salengke, M.Sc.		
Post	Food Processing Engineering		
Academic career	<i>Doctorate Degree</i>	<i>University</i>	<i>Year</i>
	Food Processing	The Ohio State University	2000
	<i>Magister Degree</i>	<i>University</i>	<i>Year</i>
	Food Processing	The Ohio State University	1993
	<i>Bachelor Degree</i>	<i>University</i>	<i>Year</i>
Agricultural Engineering	Hasanuddin University	1987	
Employment	Professor, Bachelor Programme of Agricultural Engineering, Faculty of Agriculture	Hasanuddin University	2009
	Dean Of Faculty Of Agriculture, Hasanuddin University	Hasanuddin University	2022-now
	Director Of Teaching Industry	Hasanuddin University	2011-now
Research and Development Projects Over the Last 5 Years	<i>Title of Research</i>	<i>Year</i>	<i>Funding</i>
	Kinetics of Changes in Vitamin C Content and Flavonoid Compounds of Mulberry Fruit During Sterilization by Ohmic Heating	2019-2021	Master to Doctoral Education for Excellent Graduates IDR. 60.000.000,- (€3529,4)
	Development of Coffee Processing Technology Through the Application of Ohmic Technology to Produce Premium Quality Coffee	2019-2021	Higher Education Excellence Applied Research
	Engineering Processing of Functional Food Products, Nutritional Supplements, and Pharmaceutical Preparations Based on Moringa leaves	2020-2021	Higher Education Excellence Basic Research
Industry Collaborations Over the Last 5 Years	<i>Title</i>	<i>Year</i>	
	-	-	
Patents and Proprietary Rights	<i>Title</i>	<i>Year</i>	
	-	-	
Important Publications Over the Last 5 Years	<i>Title</i>	<i>Journal Name</i>	<i>Year/Vol/Number</i>
	Effects of Roasting Process on the Precursor components for Maillard Reaction in Fermented Cocoa Beans	AIP Conference Proceedings	2596 (1) 2023
	Passive Drying of Porang ( <i>Amorphophallus oncophylus</i> ) Slices	AIP Conference Proceedings	2596, 050001 (2023)

	Effects of the maturity level and pod conditioning period of cocoa pods on the changes of physicochemical properties of the beans of Sulawesi 2 (S2) cocoa clone	AIMS Agriculture and Food	8 (2), 615-636 (2023)
	Fluidized bed drying characteristics of moringa leaves and the effects of drying on macronutrients	Food Science and Technology	42, e103721 (2022)
	Effect of Ohmic Heating on the Rheological Characteristics and Electrical Conductivity of Mulberry ( <i>Morus nigra</i> ) Puree	Polish J. Food Nutr. Sci.	2021. 71(3) : 289–297
	Formulation Formulation Of Strategy For Small Chocolate Processing Industry Based On Swot Analysis: Case Study Cv. Putra Mataram	AGROLAND The Agricultural Sciences Journal	9 (1), 1-10 (2022)
	Aroma Profile of Arabica Coffee Based on Ohmic Fermentation	Fermentation-Processes, Benefits and Risks	147 (2021)
	Technology Intervention to Unleash the Flavor Potential of Arabica Coffee from Sulawesi Highland	IOP Conference Series: Earth and Environmental Science	807 (3), 032009 (2021)
	Degradation Kinetics of Anthocyanin, Flavonoid, and Total Phenol in Bignay ( <i>Antidesma bunius</i> ) Fruit Juice During Ohmic Heating	Food Science and Technology	42, e64020 (2021)
	Chemical Properties and Fatty Acid Composition of Palado Seed Oil ( <i>Aglaia</i> sp) Extracted Using Chloroform Solvent	Walailak Journal of Science and Technology (WJST)	18 (4), 10587 (2021)
	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	1034 (1), 012050 (2021)
	Extraction of Carrageenan from <i>Eucheuma spinosum</i> Using Ohmic Heating: Optimization of Extraction Conditions Using Response Surface Methodology	Food Science and Technology	41, 928-937 (2021)
Activities in Specialist Bodies Over the Last 5 Years	<i>Organisation</i>	<i>Role</i>	<i>Period</i>
	-	-	-
SINTA	<a href="https://sinta.kemdikbud.go.id/authors/profile/5976145">https://sinta.kemdikbud.go.id/authors/profile/5976145</a>		