Staff Handbook

Name	Mulia Winirsya Apriliyani
Position	Assistant Professor of Animal Product Technology
Academic career	Lecturer Faculty of Animal Science, Universitas Brawijaya 2016
	Master's degree (Animal Science) Universitas Brawijaya 2013
	Undergraduate degree (Animal Science) Universitas Brawijaya 2010
Employment	-
Research and	Development of Nano Casein-Catechins in Making Composite Development of Nano Casein-Catechins in Making Composite Development of Nano Casein-Catechins in Making Composite
development projects	Edible Film as a Food Preservative for Animal Products (2018). Partner: LPPM, Universitas Brawijaya. Grant: 25 million IDR
over the last 5 years	 Application of Edible Coating with the Addition of Modified Casein to Processed Meat Products as a Natural Preservative Agent (2019). Partner: LPPM, Universitas Brawijaya. Grant: 25 million IDR Engineering of Chitosan Nanocomposite as a Basic Material for Packaging of Fresh Eggs and Processes (2020). Partner: BOPTN Faculty of Animal Science, Universitas Brawijaya. Grant: 48,5 million IDR The Effectiveness of Ozone Technology in Increasing Edible Coating Broiler Meat Storage Capacity (2020). Partner: LPPM, Universitas Brawijaya. Grant: 27 million IDR
Industry collaborations	
over the last 5 years	
Patents and proprietary	Patents: Candy Ginger Honey Egg Milk Formula, 2017 (ID: P00201709641)
rights	Proprietary rights: Basic Microbiology of Animal Products, 2020 (ID: EC00202008421)
Important publications over the last 5 years	 Mulia Winirsya Apriliyani et al. Characteristics of Moisture Content, Swelling, Opacity and Transparency with Addition Chitosan as Edible Films/Coating Base on Casein. Advance Journal of Food Science and Technology, 62 (4), 533/2020 Mulia Winirsya Apriliyani et al. Physico-chemical and antimicrobial properties of casein-chitosan edible films as food quality and food safety. IOP Conference Series: Earth and Environmental Science, 443 (012018)/2020
Activities in specialist	-
bodies over the last 5	
years	