

Staff Handbook

Name	Mustakim
Position	Associate professor of Animal Product Technology
Academic career	Lecturer Faculty of Animal Science, Universitas Brawijaya 1987 Doctorate (Animal Science) Universitas Brawijaya 2016 Master Degree (Animal Science) Universitas Gadjah Mada 2000 Undergraduate degree (Animal Science) Universitas Brawijaya 1986
Employment	-
Research and development projects over the last 5 years	Characteristics and Profiles of Ice Cream Amino Acids with Gelatin Stabilizer Derived from Utilization of Goat Bone Waste (2018). Partner: National Animal Husbandry Training Center. Grant: 40 million IDR
Industry collaborations over the last 5 years	-
Patents and proprietary rights	Patents: Process of Making Protein Concentrate Materials of Cow Bread Raw, 2014 (ID: P00201407424) Proprietary rights: Animal Product Technology, 2017 (ID: EC00201945352)
Important publications over the last 5 years	<ol style="list-style-type: none"> 1. Mustakim et al. Comparison of the Antioxidant Properties of Propolis in Two Types of Bees (<i>Apis mellifera</i> and <i>Trigona</i> sp.) In Mojokerto and Batu, East Java, Indonesia, 13 (2), 108-117 / 2019 Journal of Animal Products Science and Technology (JITEK) 13 (2), 108-117 Journal of Animal Products Science and Technology 2. Mustakim et al. The Effect of the Percentage of Duck Yolk and Formic Acid in the Oiling Process on the Physical Strength of the Skin of the Feet of Chrome Tanned Broilers, 10 (2), 36-45 / 2019 Journal of Animal Products Science and Technology 3. Mustakim et al. The Effect of Seaweed (<i>Eucheuma cottonii</i>) Flour Addition on Physicochemical and Sensory Characteristics of an Indonesian-Style Beef Meatball. 10 / S1112 – S1120 / 2021 International Journal of Food Studies IJFS
Activities in specialist bodies over the last 5 years	-