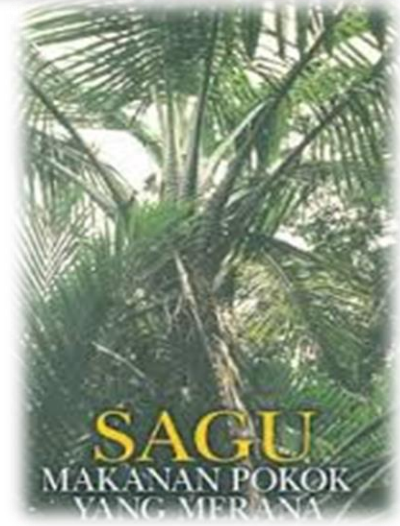


Tantangan Investasi ke Inovasi di Bidang Pangan

Slamet Budijanto

INDONESIA







Media Tanam



BRIKET



SILASE JERAMI
(Pakan Ternak)



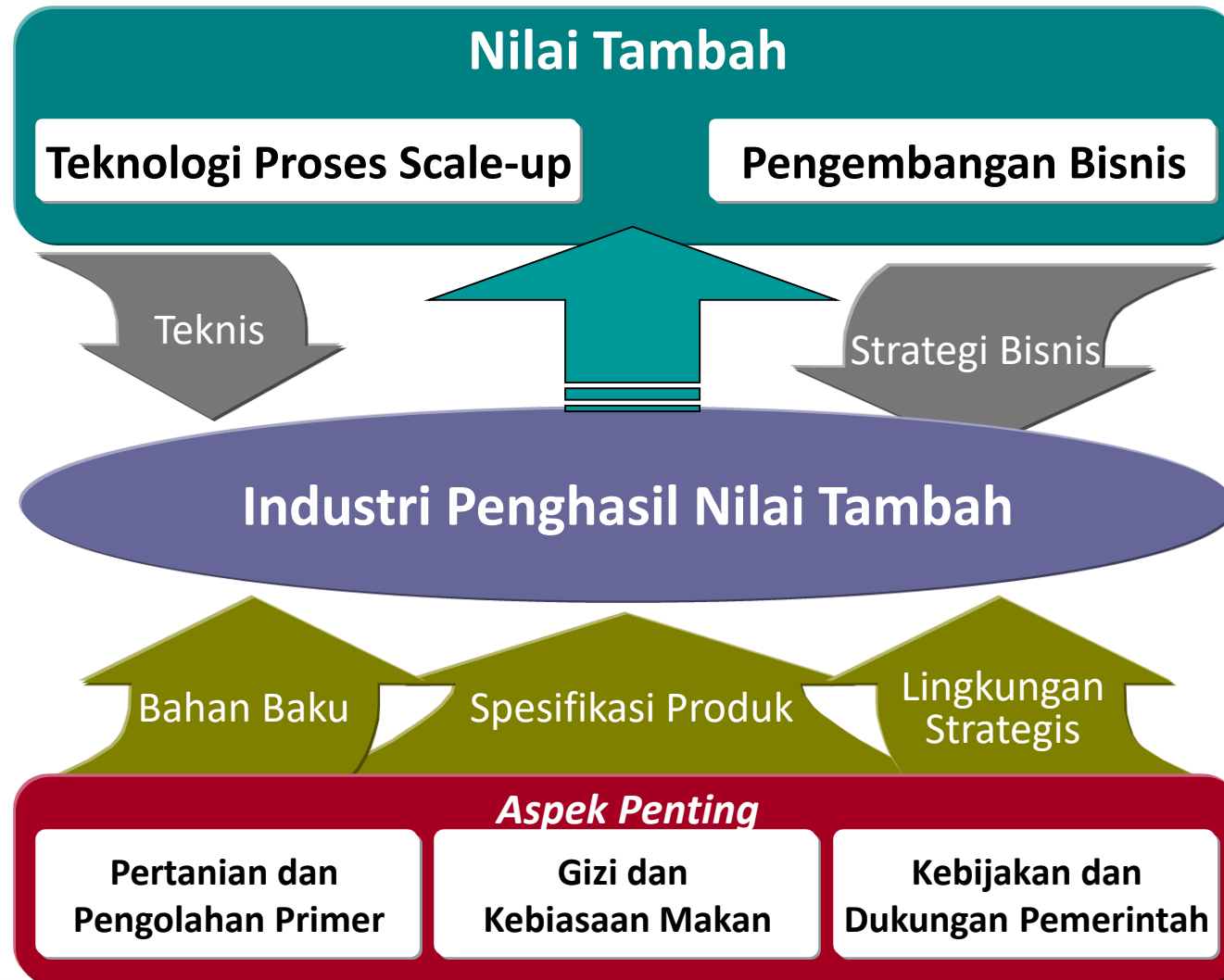
Gokkun, Umajimura no Okoshi



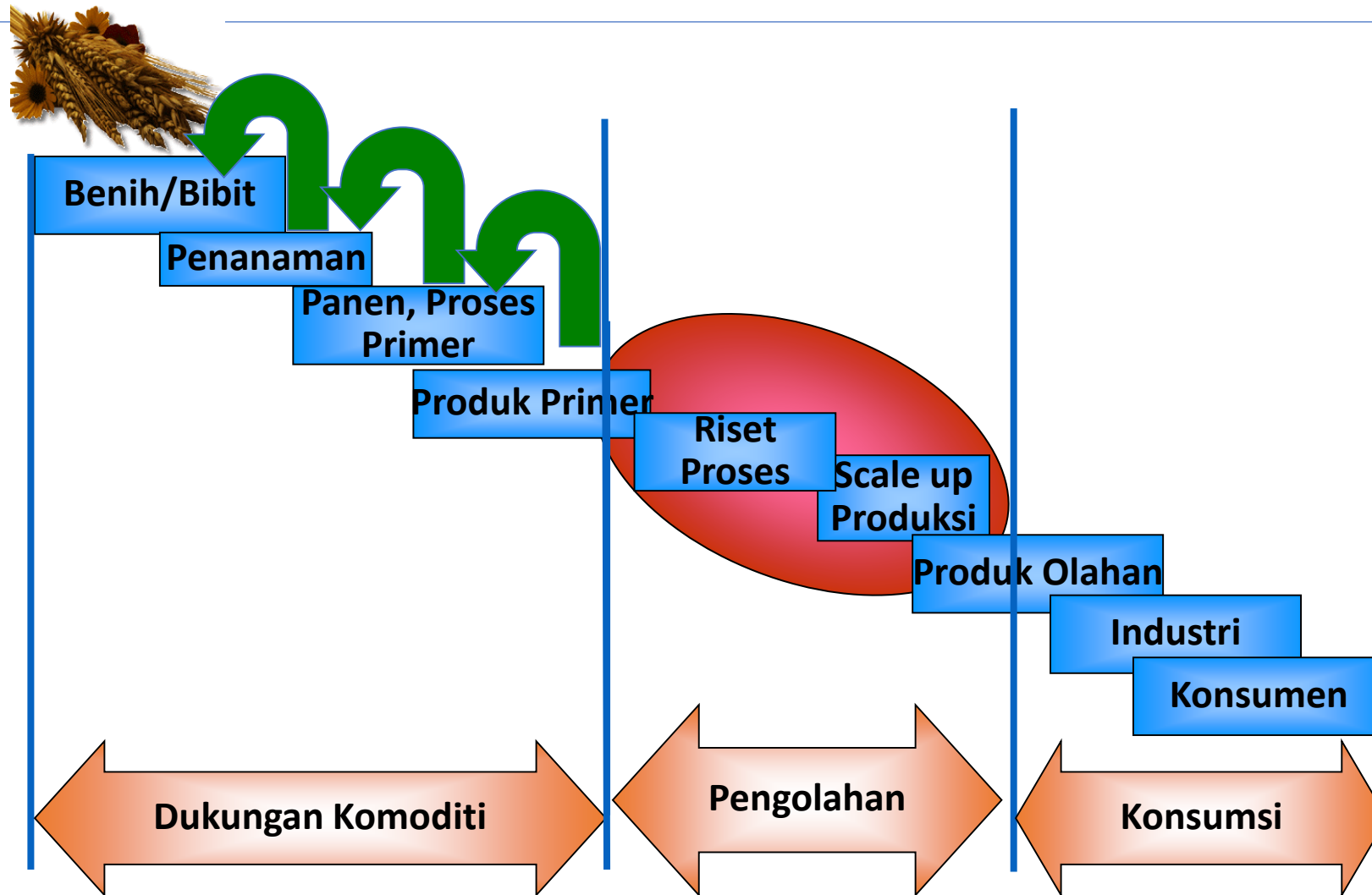
Gokkun, Umajimura no Okoshi



Helaan Nilai Tambah



Keterkaitan Hulu - Hilir



Memanfaatkan cashew apple (buah semu mete) untuk minuman kesehatan



S

REPUBLIC INDONESIA
KEMENTERIAN HUKUM DAN HAK ASASI MANUSIA

SERTIFIKAT PATEN

Menteri Hukum dan Hak Asasi Manusia atas nama Negara Republik Indonesia berdasarkan Undang-Undang Nomor 13 Tahun 2016 tentang Paten, memberikan Paten kepada:

Nama dan Alamat Pemegang Paten : INSTITUT PERTANIAN BOGOR
Gedung Andi Hakim Nasoetion Lt. 5
Kampus IPB Dramaga,
Bogor 16680
INDONESIA

Untuk Invensi dengan Judul : METODE PENGURANGAN RASA GATAL DAN RASA SEPAT SARI BUAH METE DENGAN MENGGUNAKAN TEPUNG PUTIH TELUR

Inventor : Dr. Ir. Slamet Budijanto, M.Agr.

Tanggal Penerimaan : 07 April 2009

Nomor Paten : IDP000044864

Tanggal Pemberian : 02 Maret 2017

sabume^R



International Food Research Journal 21(3): 1237-1241 (2014)
Journal homepage: <http://www.ifrj.upm.edu.my>



The effect of single screw conveyor stabilization on free fatty acids, α -tocopherol, and γ -oryzanol content of rice bran
²Kurniawati, M., ¹Yuliana, N.D. and ¹Budijanto, S.

International Food Research Journal 23(6): 2487-2492 (December 2016)
Journal homepage: <http://www.ifrj.upm.edu.my>



The effect of rice bran stabilization on solubility and molecular weight distribution of protein fraction
^{1*}Kusumawaty, I, ^{1,3}Fardiaz, D., ^{1,3}Andarwulan, N., ²Widowati, S. and ¹Budijanto, S.
¹Departement of Food Science and Technology, Bogor Agricultural University, Bogor, 16680, Indonesia

Fermented rice bran supplementation mitigates metabolic syndrome in stroke-prone spontaneously hypertensive rats



Md Alauddin¹, Hitoshi Shirakawa^{1*}, Takuya Koseki², Naoko Kijima³, Ardiansyah⁴, Slamet Budijanto⁵, Jahidul Islam¹,



Article
Dietary Supplementation of Fermented Rice Bran Effectively Alleviates Dextran Sodium Sulfate-Induced Colitis in Mice

Jahidul Islam ^{1,2,*}, Takuya Koseki ³, Kouichi Watanabe ^{2,4}, Ardiansyah ⁵, Slamet Budijanto ⁶, Akira Oikawa ³, Md Alauddin ¹, Tomoko Goto ¹, Hisahi Aso ^{2,4}, Michio Komai ¹ and Hitoshi Shirakawa ^{1,2,*}

¹ Laboratory of Nutrition, Graduate School of Agricultural Science, Tohoku University, Sendai 980-0845, Japan; mdalauddin1181@gmail.com (M.A.); tgoto@g-mail.tohoku-university.jp (T.G.); mkomai@m.tohoku.ac.jp (M.K.)
² International Education and Research Center for Food Agricultural Immunology, Graduate School of Agricultural Science, Tohoku University, Sendai 980-0845, Japan; watakoh@tohoku.ac.jp (K.W.); asosan@tohoku.ac.jp (H.A.)
³ Faculty of Agriculture, Yamagata University, Tsuruoka 997-8555, Japan; tkoseki@tds1.tr.yamagata-u.ac.jp (T.K.); oikawa@tds1.tr.yamagata-u.ac.jp (A.O.)
⁴ Cellular Biology Laboratory, Graduate School of Agricultural Science, Tohoku University, Sendai 980-0845, Japan
⁵ Department of Food Technology, Universitas Bakrie, Jakarta 12920, Indonesia; ardiansyah@bakrie.ac.id
⁶ Faculty of Agricultural Engineering and Technology, Bogor Agricultural University, Bogor 16680, Indonesia; slamet.budijanto@gmail.com
* Correspondence: jahidbd2013@g-mail.tohoku-university.jp (J.I.); shirakah@tohoku.ac.jp (H.S.); Tel. /Fax: +81-22-757-4409 (H.S.)

Pengembangan Produk Bebas Gluten

LOCAL



CORN FLOUR BASED

1. EASY TO SERVE
2. HEALTHY FOOD
3. LONG SHELF LIFE – POSSIBLE TO DELIVER ONLINE
4. VALUE ADDED
5. **LOCAL**
6. **CHEAPER THAN IMPORT PRODUCT**

Serat kaya Serat Pangan

LOCAL



1. Stabilized Rice Bran
2. Brown Rice
3. Sorgum
4. Long Shelf Life – Possible To Deliver Online
5. Value Added
6. **Local**
7. **Cheaper Than Import Product**

Cereal

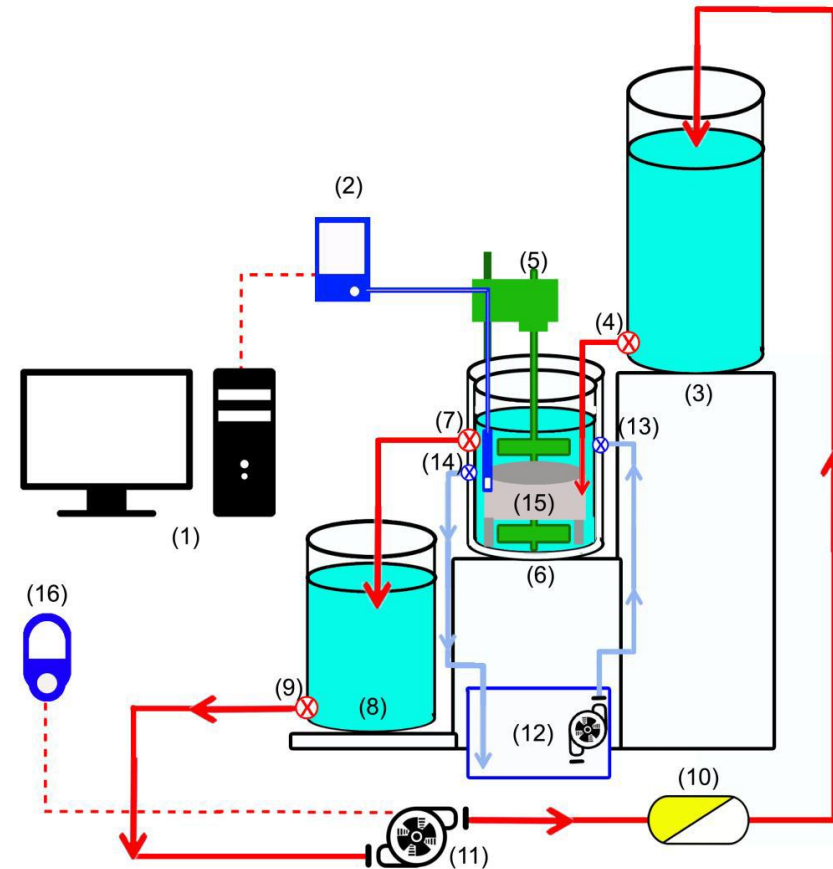
Beras Analog, Kendaraan Diversifikasi Pangan?



5 paten Beras Analog

Teknologi Membran Produksi Beras Berkecambah

- (1) “Kecambah Beras Pecah Kulit: Proses Produksi dan Karakteristiknya” (Terbit di jurnal Sinta 2 - Pangan, 28(3), 239–252),
- (2) “Phytochemical, fatty acid and proximal composition of six selected Indonesian brown rice varieties” (Terbit di jurnal internasional terindeks Scopus Q2 - CyTA – Journal of Food, 18(1), 336-343),
- (3) “Characteristics of Brown Rice var. Inpari 43 and Sonication Treatments for Extraction of Phenolic and Flavonoid Contents” (Terbit di prosiding seminar - NCT Proceeding, 52-56),
- (4) “Effect of different soaking and germination methods on bioactive compounds of germinated brown rice” (Diterima di jurnal internasional terindeks scopus Q1 – International Journal of Food Science and Technology),
- (5) “Germination of five Indonesian brown rice: evaluation of antioxidant, bioactive compounds, fatty acids and pasting properties” (Diterima di jurnal internasional terindeks scopus Q2 – Food Science and Techno-logy), dan
- (6) Sedang proses review di jurnal nasional Sinta 2.



Keterangan : (1) Komputer, (2) pH meter, (3) Reaktor atas, (4) Keran pengeluaran reaktor atas, (5) Liquid stirrer, (6) Reaktor utama, (7) Keran pengeluaran reaktor utama, (8) Reaktor penampungan rentenat, (9) Keran pengeluaran reaktor bawah, (10) membran filter, (11) Pompa, (12) Waterbath THH-2, (13) Keran input double jacket, (14) Keran output double jacket, (15) Keranjang sampel, (16) Timer digital

Munarko et al. 2021b;
Sitanggang et al. 2021



FITSME PRODUCTS

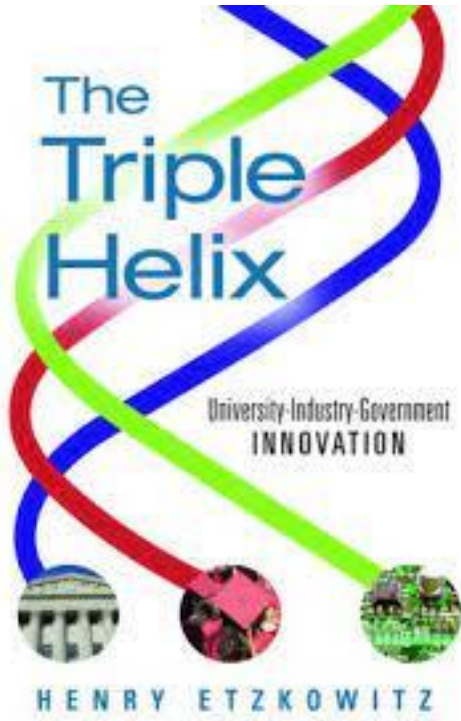


Product Value



High fiber
Low GI
Gluten free
Recommended for diabetic
100% local, non-GMO
No MSG
Egg free
No synthetic

Tantangan INVENSI ke INOVASI



ABG-C





Saatnya bersinergi
Bekerjasama bukan sama2 kerja



IPB University
Inspiring Innovation with Integrity

Terima kasih