

STAFF HANDBOOK

Name	:	Prof. Dr. Drh. Ratmawati Malaka, M.Sc.
Nip	:	196407121989112002
Nidn	:	0012076407
Email	:	Malaka_ag39@yahoo.co.id ; ratihtamalag39@gmail.com
Addres	:	Perumahan Dosen Unhas Blok AG no. 39 Tamalanrea, Makassar
ID Scopus + URL	:	57205118649 https://www.scopus.com/authid/detail.uri?authorId=57205118649
ID Google Scholar + URL	:	https://scholar.google.co.id/citations?user=C_tHhSwAAAAJ&hl=en&oi=ao
ID Sinta + URL	:	5976547 http://sinta2.ristekdikti.go.id/authors/detail?id=5976547&view=overview
Academic carrer	:	Professor
Major Subject	:	Biotechnology of milk processing
Employment	:	Lecturer
Research and development projects over the last 5 years	:	<ol style="list-style-type: none"> 1. Optimasi dan Standarisasi Produk Dangke di Sulawesi Selatan untuk Mendukung Kebutuhan Pangan Nasional (stranas 2014 - 2016). 2. Formulasi dan Proses Produksi Keju Dangke melalui Teknologi Inokulasi Starter Kultur, Ripening dan Coating (Puberpaten 2017) 3. Pengembangan Teknologi Ripening, Coating dan Inokulasi Starter Kultur pada Diversifikasi Produk Dangke untuk Hilirisasi Produk dalam Mewujudkan Ketahanan Pangan Nasional (Runas 2018) 4. Pengembangan Potensi Whey Limbah Dangke sebagai Bahan Dasar Pembuatan Edible Film dan Aplikasinya sebagai Bahan Pengemas (Stranas 2017-2019)
Industry collaborations over the last 5 years	:	
Patent and proprietary rights	:	<ol style="list-style-type: none"> 1. Proses Pembuatan Susu Pasterisasi Berbahan Penstabil dan Perasa Organik dengan Formulasi Tepat (P00201300737 Paten 2013) 2. Etiket Merek "SUKISA" (Merek Dagang D23-Hi06.01-094 2015) 3. Proses dan komposisi pembuatan edible film berbahan dasar whey dangke (Paten P1529163270 2016)

		<ol style="list-style-type: none"> 4. Proses Pembuatan Dangke Susu Sapi dengan Suhu Pemanasan dan Konsentrasi Getah Pepaya Kering (P1520107004) 5. Komposisi dan Proses Pembuatan Susu Sarabba (WFP2017005410 2017) 6. Etiket Merek "DanCees" (WFT20118031325 2018) 7. Formulasi susu pasteurisasi berbahan penstabil dan perasa organik dan proses pembuatannya (IDP000051064 2018)
Important publications over the last 5 years	:	<ol style="list-style-type: none"> 1. Effect a bacteria polysaccharide on milk gel formation (R. Malaka; S.Baco; T. Ohashi) Open Journal of forestry 3(4B) 10-12. 2013 2. Prevalence and sources of contamination of <i>Escherichia coli</i> dan <i>Salmonella</i> spp. in cow milk dangke, Indonesian fresh soft cheese (Hatta, W., M.B. Sudarwanto; I.Sudirman, R.Malaka) Global Veterinaria 11(3): 352-356 2013 (scopus) 3. Antibacterial activity of fermented whey beverage by product from buffalo Dangke (Fatma, Hajrawathi, Ratmawati Malaka, Muhammad Taufik) Proceeding Buffalo International Conference: 329-334. 2013 4. Physical properties and microstructure of Dangke Ripening, a traditional cheese of Enrekang Sulawesi Indonesia (Ratmawati Malaka, Kusumandari Indah Prahesti, Sudirman baco) Proceeding 5th SAADS : 772-776. 2015 5. Properties Soft Cheese as Diversification of Dangke, a Natural Cheese of South Sulawesi Indonesia (Ratmawati Malaka, Effendi Abustam, Kusumandari Indah Prahesti, Sudirman Baco) Conference Proceedings Paris France Aug 22-23, 18(8) Part XXII. 2016 6. Abdominal Fat Percentage and Carcass Quality of Broiler Given Probiotics <i>Bacillus</i> spp. (Nur Hidayat, Ratmawati Malaka, Wempie Pakiding, Laily Agustina) Scientific Research Journal (SCIRJ), 4(10): 33-37. 2016 7. Antitumor activity (in vitro) of extracellular polysaccharide produced by ropy <i>Lactobacillus delbrueckii</i> spp.<i>bulgaricus</i> isolated from tradisional fermented milk (Ratmawati Malaka, Effendi Abustam, Sudirman Baco) International Journal of Chemistry and Pharmaceutical Science, 5(4): 2319-1473. 2017. 8. Properties and Microstructure of Dangke Fresh Cheese Made with Passion Fruits Juice as Coagulant (Ratmawati Malaka, Sudirman Baco, Wahniyathi Hatta), International Journal of Agriculture Innovations and Research, 5(4): 2319-1473. 2017. 9. Evaluation of using edible coating and ripening on Dangke, a traditional cheese of Indonesia (Ratmawati malaka, Sudirman Baco, Wahniyathi Hatta), Food Research, 1(2): 51-56. 2017. 10. Chemical and microstructure characteristics of Dangke at various temperature ripened (Syahrana Sabil, Ratmawati Malaka, FatmaMaruddin), International Journal of ChmenTech Research, 10(7): 611-615. 2017. (scopus) 11. Factors Cause Reduction of Members of Fresh Milk Production Cooperative Dairy Cattle Breeder (St. Rohani; Siti Nurani Sirajuddin; Ratmawati Malaka; Andi Kasirang). American-Eurasian

		<p>Journal of Sustainable Agriculture, 11(2): 1-6. 2017. (scopus)</p> <p>12. Physico-chemical properties of Dangke cheese by inoculated of lactococcus lactis at different temperature storage (Ratmawati Malaka, Fatma Maruddin, Syahriana Sabil), The Business and Management Review, 9(2): 292-298. 2017.</p> <p>13. Characteristics Isolate Bacteria Lactic Acid of Origin Digestive Tract of Broiler as Probiotic Candidate for Poultry (Muh. Nur Hidayat, Ratmawati Malaka, Laily Agustina, Wempie Pakiding), International Journal of Scientific and Engineering Research, 9(2): 1787-1794. 2018.</p> <p>14. The characteristics of lactic acid bacteria isolated from Indonesian commercial kefir grain (Sulmiyati, Nur Saidah Said, Deka Uli Fahrodi, Ratmawati Malaka, Fatma Maruddin), Malaysian Journal of Microbiology, 14(7): 632-639. 2018. (scopus)</p> <p>15. Effect of <i>Lactobacillus</i> sp. probiotics on intestinal histology, <i>Escherichia coli</i> in excreta and broiler performance (Muh. Nur Hidayat, Ratmawati Malaka, Laily Agustina, Wempie Pakiding), J. Indonesian Trop. Anim. Agric. 43(4): 445-452. 2018. (scopus)</p> <p>16. Supplementation of L-Arginine through the parent feed and in ovo feeding on post-hatch performance of local ducks (Syahrudin, Laily Agustina, Wempie Pakiding, Ratmawati Malaka), International Journal of Sciences: Basic and Applied Research (IJSBAR), 40 (2): 87-98. 2018.</p> <p>17. Carcass percentage of laying ducks (<i>Anas platyrhynchos</i>) supplemented by L-arginine in ration and treated by L-arginine in-ovo injection (Syahrudin, L. Agustina, W. Pakiding & R. Malaka), Tropical Animal Science Journal, 42(1): 25-32. 2019.</p>
Activities in specialist bodies over the last 5 years	:	<p>1. ????</p>