

CURRICULUM VITAE



PERSONAL DATA

Name : **Bakti Berlyanto Sedayu**
 Sex : Male
 Place/date of birth : Depok, October 6th 1981
 Marital status : Single
 Nationality : Indonesia
 Home address/phone : Balitbang-KP. Jl. Imogiri Barat km11,5. Jetis. bantul-Yogyakarta. 55781.
 Email : bhekit_06@yahoo.com , baktibsedayu@gmail.com
 Mobile number : (+62)8128933758
 Recent activity : Research scientist in Marine and Fisheries Post-harvest area
 References : Prof. Chris Van Keer (KaHo Sint-Lieven), email: chris.vankeer@kahosl.be
 Dr. Heidi Nilsen (Nofima Marin), email: heidi.nilsen@nofima.no

FORMAL EDUCATION BACKGROUND

Educational Level	School / University	Year of		Diploma or Degree Awarded Certificated	Place and Date (Graduted)
MSc.	Erasmus Mundus Master Programme of Food Science Technology and Nutrition. - KaHo Sint Lieven, Belgium - Universidade Catolica Portuguesa, Portugal - Hochschule Anhalt, Germany	2009	2011	Certicicate	Gent, Belgium/ February, 11 th 2011
BSc.	Department of Fisheries Processing Technology, Bogor Agriculture University, Indonesia	1999	2004	Certificate	Bogor / February, 20 th 2004

JOB EXPERIENCES

Year	Name of institution	Position	Job description
2011-up to present	Research Institute for Fisheries Post-harvest Mechanization	Research scientist	1. Do research activity in marine and fisheries post-harvest area 2. Doubled as the director of Research Institute for Fisheries Post-harvest Mechanization - Ministry of Marine Affairs and Fisheries Republic Indonesia
2010-2011	Norwegian Institute for Fisheries and Aquaculture Research (Nofima Marin), Norway	MSc Master student	1. Do research activity related to desalted cod preservation by additives introduction and modified atmosphere packaging
2010	The Institute for Agriculture and Fisheries Research (ILVO), Belgium	Internship student	1. Do a research in authenticity and traceability of fishery products, 2. Do the DNA Extraction and identification, work with PCR, gel electrophoresis, and nanodrop spectrophotometer.
2005 - up to present	Research Center for Marine and Fisheries Product Processing and Biotechnology	Researcher	1. Do research activity in fisheries and marine product processing and biotechnology area 2. Make scientific report in fisheries processing technology and biotechnology area, such as journal, paper, bulletin, etc

2004 - 2005	Centre of Empowerment and Regional Development (NGO in Marine and Fisheries area)	Staff (Technical Assistant)	<ol style="list-style-type: none"> 1. Facilitator for Wife's fisherman community in small scale industry development for traditional fish products (meat-ball, nuggets, etc), Indramayu - West Java. 2. Organizing committee for fisheries traditional products processing training program, Indramayu - West Java.
2002 - 2003	Department of Fisheries Processing Technology , Bogor Agriculture University	Assistant of Fish Product Biochemistry subject	<ol style="list-style-type: none"> 1. Instructor for laboratory practice in Fish Product Biochemistry subject ; analysis for nutritional value of fish products, TVB, TBA, salt soluble protein.
2002 (February - June)	PT. Kemfoods Indonesia	Part time worker	<ol style="list-style-type: none"> 1. Removing fish flesh from bone (fillet) of patin fish (<i>Pangasius sp</i>) 2. Responsible to the cold chain system in fish fillet processing
2001 (August)	PT. Maya Food Industry	Trainer	<ol style="list-style-type: none"> 1. Do work in fish canning industry

WRITTEN PUBLICATION

- Performance test of vertical mechanical dryer for *Leiognatus sp.* fish (Jamal Basmal, **Bakti B. Sedayu.**, and Bagus S.B. Utomo. 2013. *Journal of Marine and Fisheries Post Harvest and Biotechnology .vol.8 no.1*).
- Identification of growth promoting hormones in the sap of *Eucauma cottonii*. (**Bakti B. Sedayu.**, Jamal Basmal, and Bagus S.B. Utomo. 2013. *Journal of Marine and Fisheries Post Harvest and Biotechnology .vol.8 no.1*)
- Extended shelf life of industrially rehydrated salt cured cod by preservation with citric acid and potassium sorbate baths. (**Bakti B Sedayu.**, Hilde Herland, Chris Van Keer, and Heidi Nilsen. WEFTA 2011).
- Dioxin occurrence in fish and fishery products (**Bakti B. Sedayu.** 2011. *Squalen, Fisheries Postharvest and Biotechnology Bulletin. Vol.6 no.3.*).
- Organic acids application in combination with vacuum and modified atmosphere packaging to prolong the shelf-life of desalted cod (**Bakti B.Sedayu.** Master thesis, 2011. *Erasmus Mundus Master Program - SEFOTECHnut*)
- Effect of KCL concentration on the precipitation of carrageenan from *Eucauma cottonii* extract. Jamal Basmal, **Bakti B.Sedayu.**, and Bagus S.B. Utomo. 2009. *Journal of Marine and Fisheries Post Harvest and Biotechnology-Special Edition in Conjunction with World Ocean Conference*)
- Optimization of water utilization in semi-refined carrageenan (SRC) processing (**Bakti B. Sedayu.**, Jamal Basmal, and Bagus S.B. Utomo. 2008. *Journal of Marine and Fisheries Post Harvest and Biotechnology .vol.3 no.2*)
- A trial test of laboratory scale liquid smoke generator using saw dust of sabang teak wood (*Peronema canescens*) as smoke source. (Rodiyah N. Sari, **Bakti B. Sedayu.**, Diini Fithriani. 2007. *Journal of Marine and Fisheries Post Harvest and Biotechnology vol.1 no.2*)
- Utilization of solids waste from *Gracilaria sp.* processing for particle board (**Bakti B.Sedayu.**, Tri Nugroho, Jamal Basmal, and Bagus S.B.Utomo. 2008. *Journal of Marine and Fisheries Post Harvest and Biotechnology vol.3 no.1*)
- Test trial of alkali treated cottonii (ATC) liquid waste processing apparatus by coagulation and filtration method (**Bakti B.Sedayu.**, Jamal Basmal, and Dhiini Fithriani. 2007. *Journal of Indonesian Fishery Research. Vol2. no.2*)
- Performance test of apparatus for recycling liquid waste from washing step of alkali treated cottonii (ATC) processing (Proceeding, presented in National Agriculture Mechanization Seminar, 2006)
- Study on polyaluminium chloride introduction in coagulation process of alkali treatment carrageenan (ATC) liquid waste recycling (**Bakti B.Sedayu** and Jamal Basmal. 2006. *Fisheries National Seminar Proceeding*)
- Effects of storage periods freeze *thread bream* minced fish (*Nemipterus nematophorus*) on surimi physico-chemical properties (**Bakti B.Sedayu.** Thesis. 2004. Bogor Agriculture University)

I hereby certify that my statements the above mentioned are truly made

Bakti Berlyanto Sedayu