



Curriculum Vitae

Department of Agricultural Engineering

Universitas Brawijaya

Name	Danial Fatchurrahman, STP., M.Sc. Agr		
Position	<i>Teaching area: Discriminant Analysis and Prediction Model</i> <i>Lecturer in Bachelor of Bioprocess Engineering Study Programme</i>		
Academic career	Initial academic appointment	<i>Agricultural Engineering Department, Universitas Brawijaya</i>	<i>2016</i>
	Master degree	<i>Bio-sensing Engineering, Kyoto University, Japan</i>	<i>2016</i>
	Undergraduate degree	<i>Agricultural Engineering, Universitas Brawijaya Indonesia</i>	<i>2012</i>
Employment	Lecturer	<i>Agricultural Engineering Department, Universitas Brawijaya</i>	<i>2016-Now</i>
Research and development projects over the last 5 years	<ul style="list-style-type: none"> - <i>Comparison Performance of Visible-NIR and Near-Infrared Hyperspectral Imaging for Nutritional Quality Prediction of Goji Berry (<i>Lycium barbarum L.</i>) and Aronia (<i>Aronia melanocarpa</i>) ;</i> - <i>Physico-chemical and Sensory Evaluation of Goji Berry (<i>Lycium barbarum L.</i>) Fruits Stored Under Different Temperatures; Classification of Common Defective of Goji Berry (<i>Lycium barbarum L.</i>) by Using Vis-NIR Hyperspectral Imaging Method;</i> - <i>Vis-NIR and NIR Hyperspectral Mapping for the Quality Prediction of Goji Berry Fruits (<i>Lycium barbarum L.</i>) and Aronia (<i>Aronia melanocarpa</i>);</i> - <i>Postharvest Characterization and Metabolic Behavior of Goji Berry (<i>Lycium barbarum L.</i>) and Aronia (<i>Aronia melanocarpa</i>) During Ripening;</i> - <i>Effect of Modified Atmosphere Packaging on the Sensorial and Nutritional Quality of Goji Berry (<i>Lycium barbarum L.</i>);</i> - <i>Effect of Controlled Atmosphere with High Carbon Dioxide on Quality of Goji Berry Fruits (<i>Lycium Barbarum L.</i>);</i> - <i>Effect of Ethylene on Physical and Nutritional Quality of Goji Berry Fruits During Storage; Comparison Performance of Visible-NIR and Near-Infrared Hyperspectral Imaging for Nutritional Quality Prediction of Aronia (<i>Aronia melanocarpa</i>);</i> - <i>Physico-chemical and Sensory Evaluation of Aronia (<i>Aronia melanocarpa</i>) Stored Under Different Temperatures;</i> - <i>Effect of High Carbon Dioxide Treatments on the degree of Astringency of Aronia (<i>Aronia melanocarpa</i>).</i> 		
Industry collaborations over the last 5 years	- <i>Masseria Fruttirossi SRL https://lomesuperfruit.com/it/home/</i>		
Patents and proprietary rights	-		

<p>Important publications over the last 5 years</p>	<p><i>Selected recent publications from a total of approx. 30 papers:</i></p> <ul style="list-style-type: none"> - D. Fatchurrahman, M. Kuramoto, D.F. Al Riza, Y. Ogawa. 2020. <i>Fluorescence time series monitoring of different parts of green pepper (Capsicum annuum L.) under different storage temperatures. Computers and Electronics in Agriculture. (Elsevier, SCI Impact Factor 3.858)</i> - D. Fatchurrahman, M.L. Amodio, M.L.V. de Chiara, M.M.A. Chaudhry, G. Colelli. 2020. <i>Early discrimination of mature-and immature-green tomatoes (Solanum lycopersicum L.) using fluorescence imaging method. Postharvest Biology and Technology, Volume 169, November 2020. (Elsevier SCI Impact factor 4.303)</i>
<p>Activities in specialist bodies over the last 5 years</p>	<p>-</p>