



Empowering Student Entrepreneurship Through Student Research Activity

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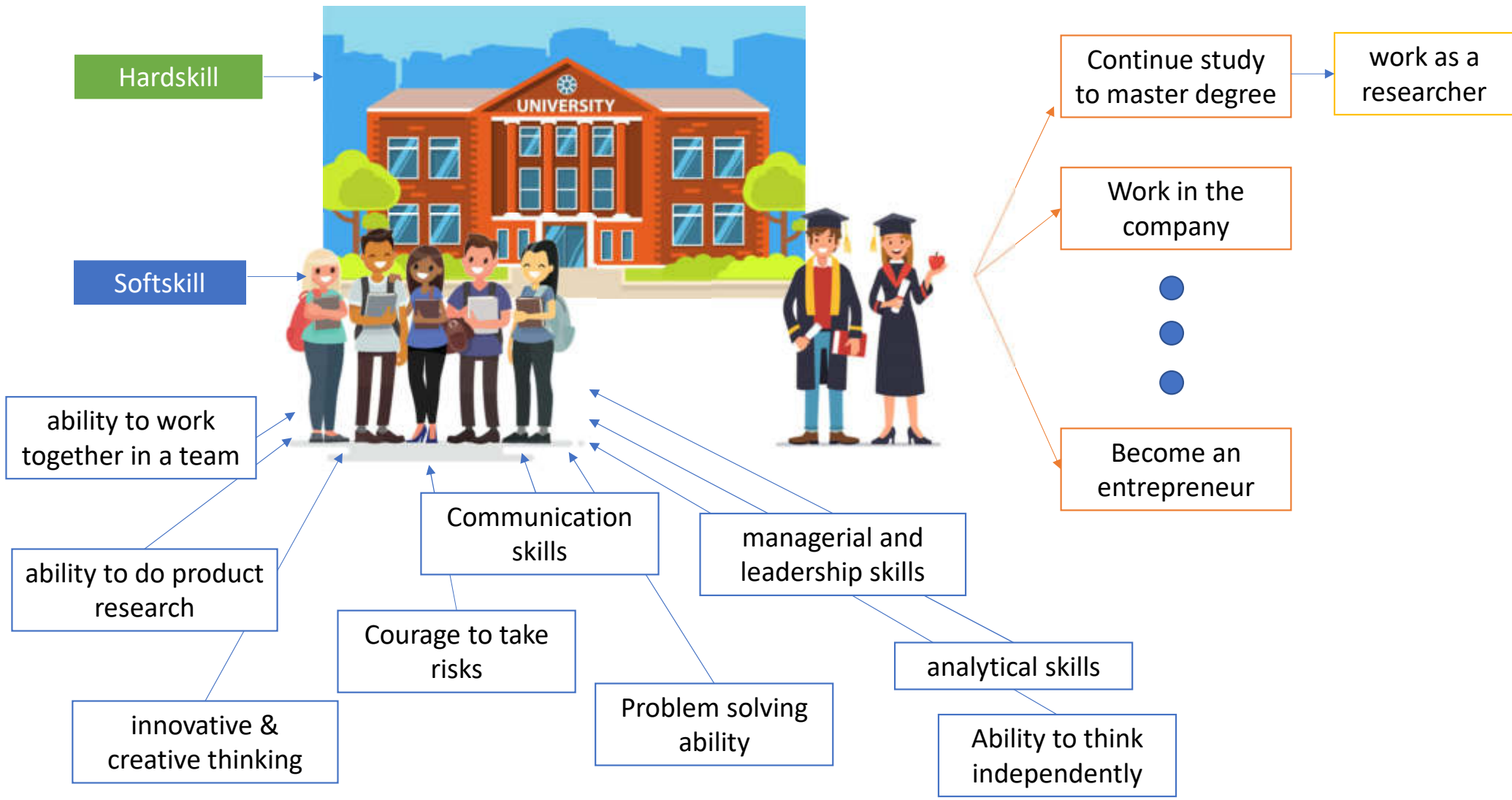
Student Research Organizations in Universitas Brawijaya

Background

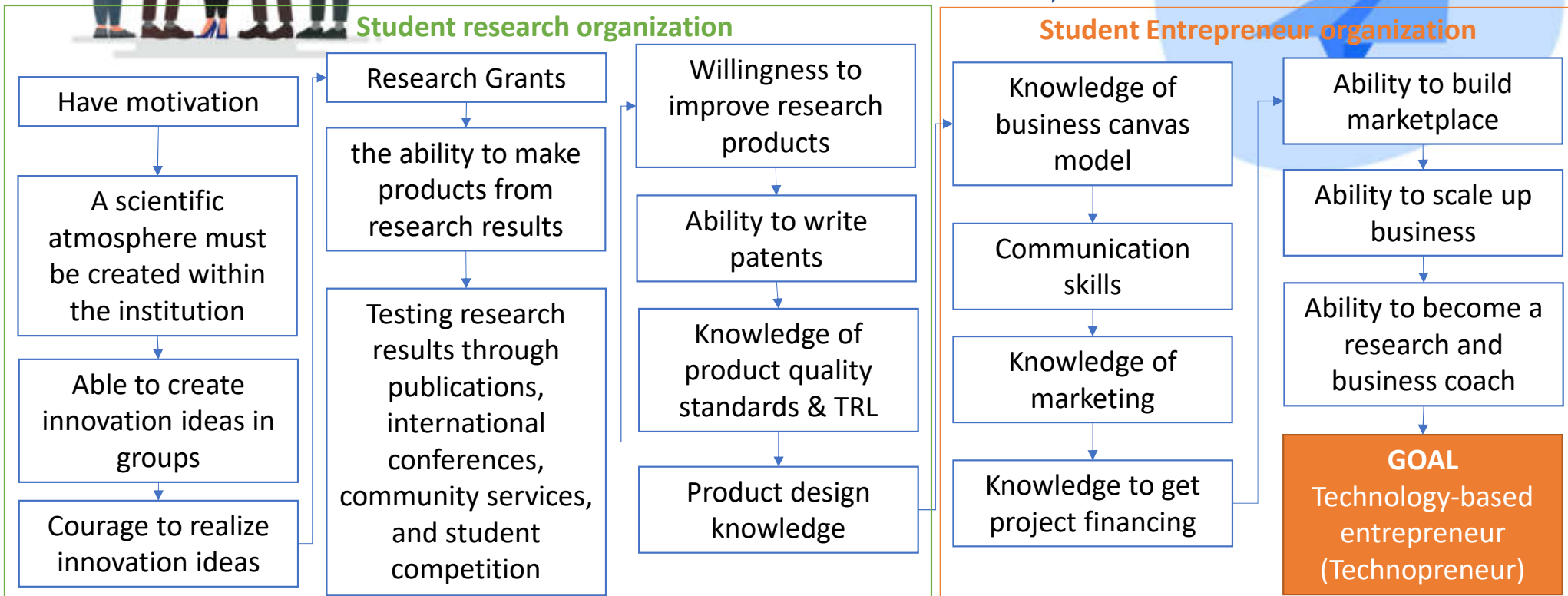
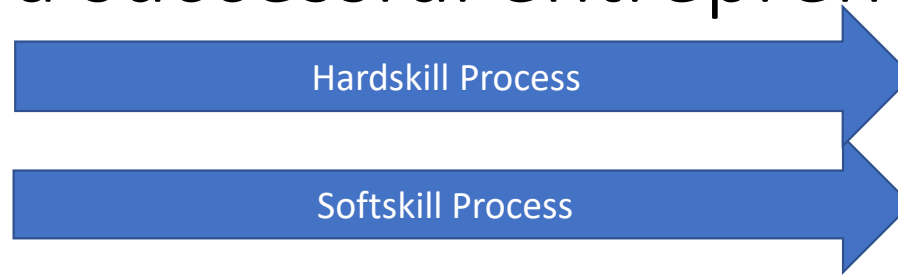
Indonesian Population (2021) = 270 million;

Indonesia (2020): University= 4.593; Study Program=29.413, New Entrants= 2.163.682, Enrolled Students= 8.483.213, Graduates= 1.535.074

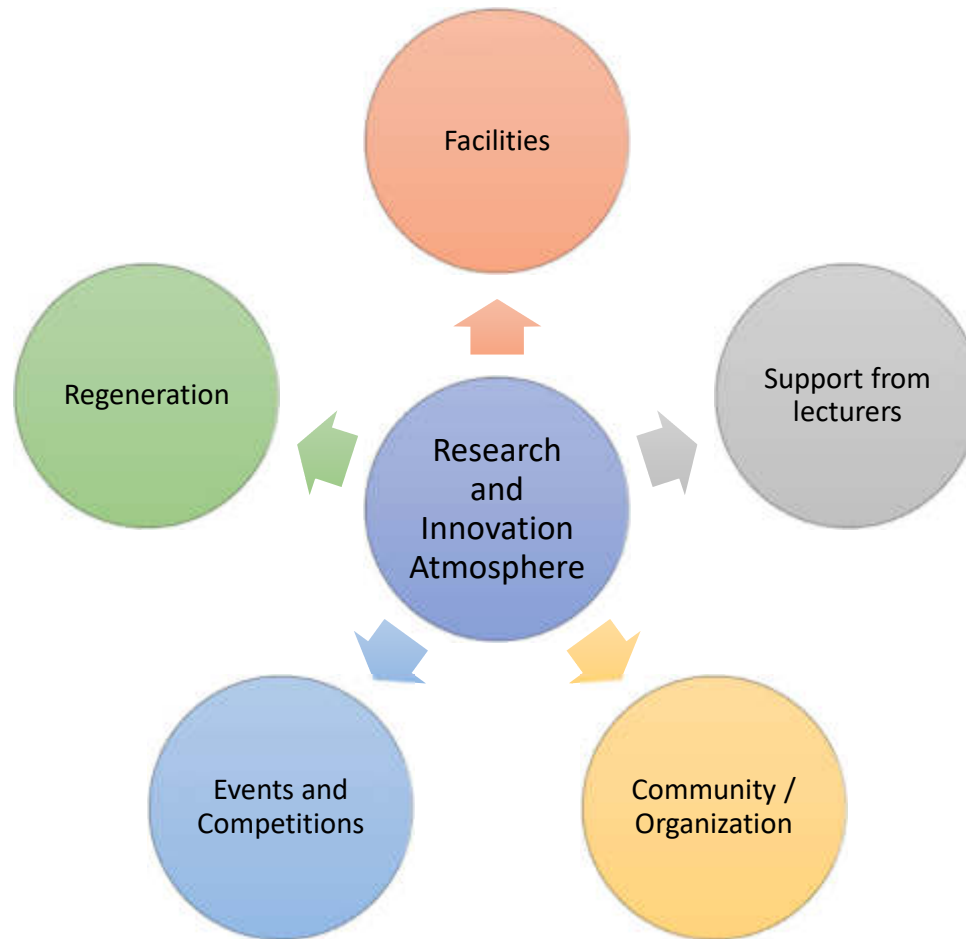
In conclusion, Indonesia needs more entrepreneurs who can create new jobs to accommodate such a large population.



How to be a successful entrepreneur student



Creating research and innovation atmosphere for students





Motivation for new students



Workshop on improving soft skills and student research activity



13-11-19 09:14

Motivation from successful alumni



Agritech Research & Study Club

- *Agritech Research and Study Club (ARSC)* was established in 4th February 2004 as an Autonomy Student Body which gather students who are interested in science and technology especially in agricultural technology field.



- Facilitate student in the faculty for scientific competition mentoring
- Organizing event and competition related with agricultural science and technology.
- Conducting student research on a specific topic

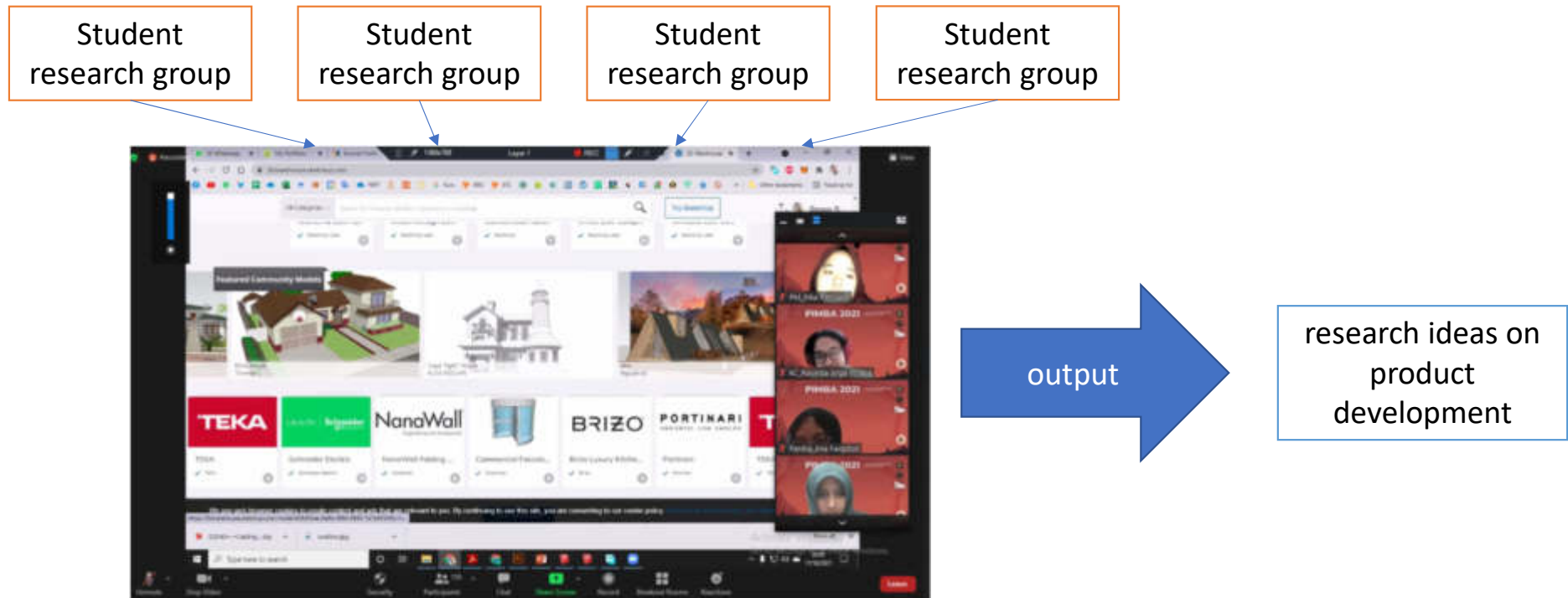
Webpage: <http://arsc.tp.ub.ac.id/>

Instagram: arscftpub



Student Research Organization Activities

- Idea and innovation brainstorming class



New student scientific competition at the faculty level



New student
scientific
competition
at the University
level



SCIENTIFIC LEAGUE

The image shows a Zoom meeting interface. The main content is a presentation slide with a white background and a colorful border (purple, orange, green). The slide title is "Analisis Potensi *Pseudomonas sp.*" in a large, bold font. Below the title, the subtitle reads "dalam Degradasi Limbah Kemasan Makanan Berbahan Dasar Polistirena di Masa Pandemi Covid-19". Above the slide, there is a smaller window titled "Pembahasan Prinsip Kerja" (Discussion of the Principle of Work) with a green background and a diagram showing a process flow. The Zoom meeting grid shows several participants, some with "Scientific League 2021" on their virtual backgrounds. The Windows taskbar at the bottom shows the time as 11:04.

Analisis Potensi *Pseudomonas sp.*

dalam Degradasi Limbah Kemasan Makanan Berbahan Dasar Polistirena di Masa Pandemi Covid-19

>>>Pembahasan
Prinsip Kerja

Evaluation Process

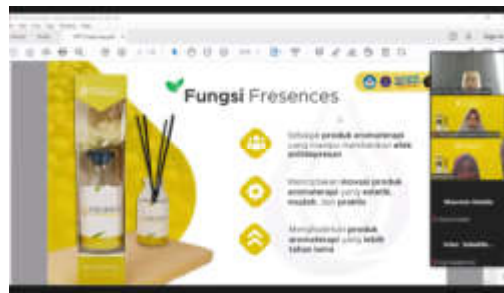


Student Research Grants

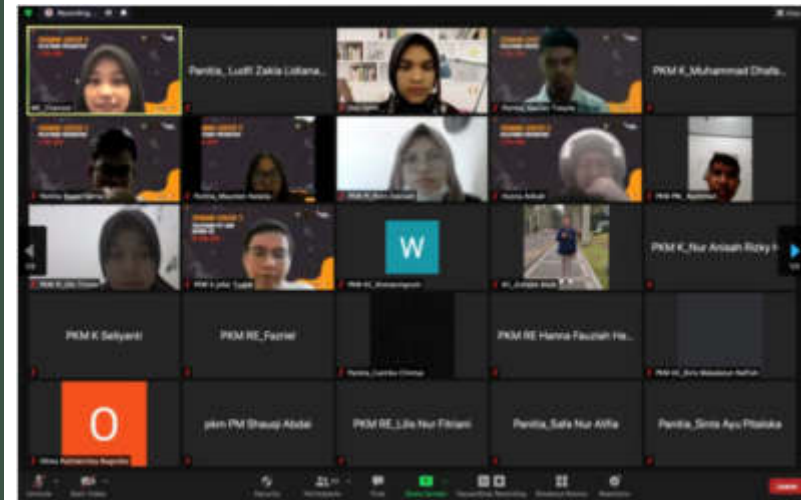
1. Research group grant from the Faculty of Agricultural Technology, Universitas Brawijaya
2. From a government company, Research fund up to USD 40.000
3. From ministry of higher education, Research grants up to USD 1.000
4. From a private company, Research grants up to USD 5000



The output of the research grant given requires the results in the form of products that can be commercialized, patent registration, scientific publications, publishing scientific books, community service, product expos, and international seminars.



Coaching the preparation of student research grant proposals



Student Research Groups



GULALI

GULALI: Sirup Glukosa Berbahan Dasar Ubi Jalar Ungu Varietas Gunung Kawi (Ipomea batatas var. Gunung Kawi) Dengan Proses Fermentasi Menggunakan *Aspergillus niger*

Dosen Pembimbing: Prof. Dr. Elok Zubaidah, MP

 <p>Ti Lestari Ning Elias NIM. 18510010011052</p>	 <p>Febiani Dwi Hartiyoputri NIM. 185100101111011</p>
 <p>Nanda Trachidani NIM. 185100101111021</p>	 <p>Kiki Prisca Ramadhanty NIM. 185100101111055</p>
 <p>Nalla Mizanna NIM. 175100101111039</p>	



MILKYCHUII

MILKYCHUII (Milk Jelly *Tetraselmis chuii*): Functional Beverage with Phytochemicals Extract *Tetraselmis chuii* for Shelf Life Storage Pasteurization Milk

Dosen Pembimbing: Prof. Dr. Elok Zubaidah, MP

 <p>Muhyammad Ihsan Fala NIM. 185100500111023</p>	 <p>Sakutika Eka Nandia NIM. 175100500111020</p>
 <p>Netti Iyca Eryah Pratiwi NIM. 175100501111030</p>	 <p>Sindi Fajayati NIM. 185100500111020</p>
 <p>Nadhira Ulmahda NIM. 185100500111028</p>	



Student Research

MIMUN (Healthy/Functional Noddle)

- Noddle fortified with Kepok Banana and Secang Wood as an immunomodulator
- Students Researcher: Naftaly Paskah Pramudya Putra, Putri Danesa Ahmadi, Widya Permata Sari



Student Research

Maggots Organic Food Supplier Website to Increase Economic Growth and Reach Zero Waste

- Research idea on the development of magoods.id a website as a marketplace to supply organic waste as feed for the maggot for maggot farmer.
- Students Researcher: Verianti Liana, Riris Waladatun Nafi'ah, Alya Alivia Abror, Yoga Aditya Wicaksana, Rio Kevin Marcello Alwi
- 2nd Runner up of Ideas for Action Incubator Competition (National Level) 2021



Selection process for student research group grant from the Faculty of Agricultural Technology, Universitas Brawijaya

ASIC Agritech Science & Innovation Competition



ASiC FTP 2021
Agritech Science & Innovation Competition

Persyaratan :

- ✓ Pengusul adalah mahasiswa aktif program pendidikan S-1 Fakultas Teknologi Pertanian Universitas Brawijaya
- ✓ Tim peneliti terdiri atas ketua dan anggota berjumlah 3-5 orang mahasiswa aktif FTP UB yang dibimbing oleh satu dosen pendamping dari FTP UB.
- ✓ Nama pengusul (ketua dan anggota) harus ditulis lengkap dan tidak boleh disingkat.
- ✓ Keanggotaan setiap tim peneliti harus berasal dari minimal dua angkatan yang berbeda.
- ✓ Mahasiswa pengusul dapat berasal dari program studi yang berbeda atau sama, di lingkungan FTP UB.
- ✓ Mahasiswa yang telah mendaftarkan diri sebagai ketua maupun sebagai anggota tim ASiC hanya diperbolehkan mengusulkan satu judul.
- ✓ Ketua tim/peneliti adalah penanggung jawab utama dalam penelitian ini.

Subtema :

- Ketahanan Pangan
- Ketahanan Energi
- Agroforestry

Timeline :

- 8 Mei Open Registration
- 24 Mei Upload Proposal
- 21 Juni Pengumuman Lolos Proposal
- 25 Juni Seminar Proposal
- 28 Juni Pengumuman Lolos Pendanaan

18 JUTA Untuk 4 Tim Terpilih!!

Contact Person :

- 0821-4288-1831 (Eivi)
- 0813-7768-1391 (Devita)

Link Pendaftaran
<http://bit.ly/PendaftaranASiC2021>

Link Buku Panduan
<http://bit.ly/BUKUPANASiC2021>

Link Pengumpulan Proposal
<http://bit.ly/PengumpulanProposalASiC2021>

Research Grants From The Government Company



The Jakarta Post TUESDAY

Young smarts



Brawijaya University students Ody South Lolo Tuling (left) and Ethelina demonstrate how to convert biomass energy into electricity on Monday.

Rural banks must go digital to survive, insiders say

The Jakarta Post

Rural banks face competition from conventional banks. Rural banks need to be the backbone of individual businesspeople in small and medium enterprises (MSMEs) as they grow. Insiders at online lending platforms Modalkita acknowledge that there is a large opportunity for conventional and conventional.

JawaPos.com

Kurangi Kadar Logam pada Ikan, Mahasiswa UB Ciptakan Inovasi FI-Meat



Berkat Ganyong, Tempe, dan Bekatul, Mahasiswa FTP UB Guncang Dunia

MALANG, TARIKQAMATIMUR, EDM – Dengan mengolah Yaki, Yummy Cookie berbagai tepung ganyong, tempe, dan campuran bekatul para mahasiswa kategorian dan mahasiswa, lima mahasiswa Fakultas Teknologi Pertanian Universitas Brawijaya (FTP – UB) berhasil beranke Indonesia.



Mahasiswa X Berita X Mahasiswa X Instructor X Kurang Ku X Kered Di S


ma/pendidikan/30/06/2018/mahasiswa-ub-digitalkan-alat-aplikasi-pupuk-suntik-permudah-permupukan

ut: Jurnal Teknologi dan PENGARUH AKTIV... IALI: International Journ... Plant Diseases Bec...

JawaPos.com

Siapa yang bilang hanya para petani yang berkecukupan? Lihat ini!

Mahasiswa UB Ciptakan Alat Aplikasi Pupuk untuk Permudah Pemupukan



New Arrivals

SURYAMALANG

Instructor, Inovasi Alat Ekstraksi Senyawa Polifenol Buat Mahasiswa UB Malang



SURYAMALANG

Research Grants From The Ministry of Higher Education

Research Grants From Private Companies

Tanoto Foundation **Wharton** University of Pennsylvania
The Carol and Lawrence **ZICKLIN CENTER** for Business Ethics Research Action
Idnas
Opening Remarks: Mari Pangestu, Managing Director of the World Bank
Closing Remarks: Erika H. James, Dean, Wharton School
Panelist: J. Satrijo Tanudjaja, Global CEO of Tanoto Foundation
Panelist: Janice R. Bellace, Director, Tanoto ASEAN Initiative, Wharton School
Panelist: Ojorajiya Petkavski, Lecturer and Senior Fellow at the Zicklin Center
Friday April 23, 2021 9AM ET

From Tanoto Indonesia



The screenshot shows a Zoom meeting window. On the left, a presentation slide features an iceberg metaphor. The tip of the iceberg, representing 12% of the total, is labeled 'Analisa Rasional' and 'Memori Jangka Pendek'. The submerged part, representing 88%, is labeled 'Believe/Kepercayaan', 'Habit/Kebiasaan', 'Emosi', 'Kreatifitas', and 'Memori Jangka Panjang, dll.'. On the right side of the Zoom window, a small video feed shows a male participant with short dark hair, wearing a green and white jacket, smiling.

RESEARCH CAMP ONLINE DAY 1

This screenshot shows the Zoom meeting interface. At the top left, the profile icon and name 'arscftpub' are visible. In the top right corner, there is a circular badge with the number '2/2'. Below the header, a grid of approximately 20 small video thumbnails shows various participants in the meeting. A logo for 'Research Camp' is positioned in the upper right area of the meeting screen.

RESEARCH CAMP ONLINE DAY 2

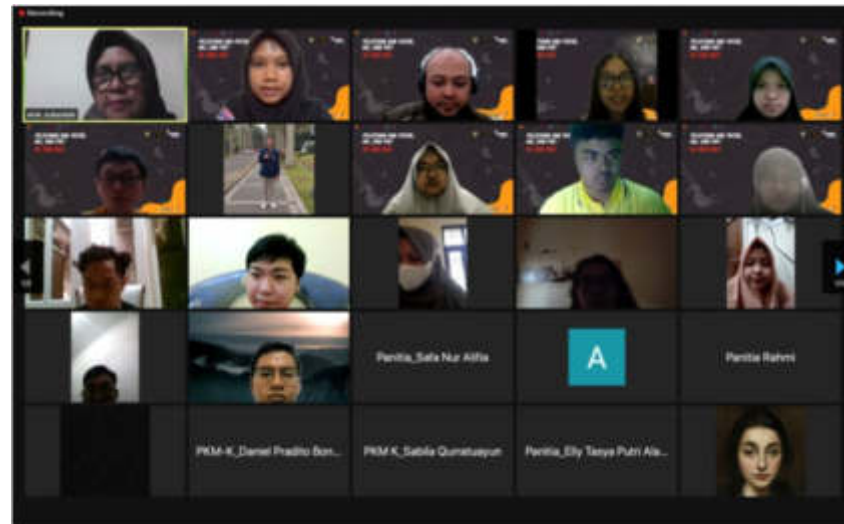
RESEARCH CAMP

Scientific Writing Workshop

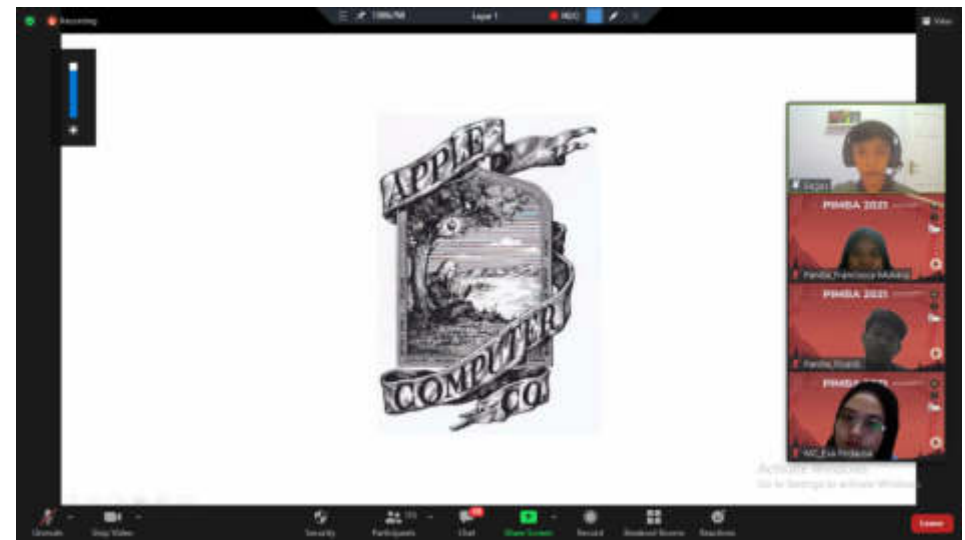


Dr.Agr.Sc. DIMAS Firmanda Al Riza, ST., M.Sc.
Bibit@F1.umsidaPub.com, ID

Jurusan Keteknikan Pertanian, Fakultas Teknologi Pertanian
Universitas Brawijaya
2021



Presentation and Public Speaking Class



IoT Training Class



Research Logbook Workshop

The screenshot shows a Zoom meeting interface with a presentation slide. The slide is titled "Formulir Penilaian MONEV PKM (20%)". It contains a table with the following data:

NO	KRITERIA	Bobot
1	Target Luaran (Kesesuaian luaran dan permasalahan)	10
2	Metode secara daring (kemutakhiran dan keberhasilan metode)	15
3	Tingkat Kreativitas dan Ketercapaian Target Luaran (Permasalahan, ketepatan solusi, kesesuaian jenis dan jumlah luaran, kesesuaian dengan log-book dan Laporan Kemajuan)	35
4	Kesesuaian pelaksanaan dan rencana tahapan berikutnya (multi media yang digunakan, personalia)	10
5	Kelengkapan tim pelaksana dan peranan Dosen pendamping (kerjasama dan pembagian tugas; memantau pelaksanaan dan melayani konsultasi secara daring)	10
6	Potensi khusus (Artikel Emiah, Peluang Paten, Peluang Komersial, Keberlanjutan program)	20

The number 35 in the table is circled in red. The slide also includes a sub-header "Formulir Penilaian MONEV PKM (20%)", a sub-section "LINER PKM - PE EMH PKM", and a note "Nilai (Kandidat Promosi) Bales PBMUK) = 30%". The Zoom interface shows a meeting with several participants, a recording indicator, and a bottom toolbar with various controls like Stop Video, Security, Participants, Chat, Share Screen, and End.

Poster Design Workshop and Mentoring Class





INSECT as COOKING OIL

BROUGHT TO YOU BY 

ABOUT MEALWORM

CAN IT BE?
Biteback insect mineral oil is a nutritious and sustainable cooking oil which is significantly improving the nutrition of processed food. It is a cooking oil made from mealworm which have wide variety of vitamins and minerals especially iron.

BUT WHY?

- 1 Biteback insect mineral oil is an idea that can prevent iron deficiency anemia. With its high iron content, Biteback can be used as iron supplement in daily diet.
THE FACT IS...
2 BILLION PEOPLE USE THE MOST IRON DEFICIENT DIET
- 2 Develop edible insects as sustainable resources can be an alternative to replace palm oil consumption which is responsible for massive deforestation in Indonesia.
THE FACT IS...
Up to **300** mealworms feeds of food can be reared every **HOUR** at 100°C (212°F) for protein production.

DEVELOPING THE BUSINESS

- SMALL SCALE INSECT FARMING
- RETAIL & ONLINE STORE
- INDUSTRIAL MARKET

6 mg/100 g IRON

20 mg/kg VIT B6

20 mg/kg VIT B12

OMEGA 3 & 6

150 ton/ha/year PRODUCTIVITY



The research product has been realized



Scientific publications through Scientific Journals and International Conferences



INTERNATIONAL SEMINAR

"Young Scientist's Breakthrough for Better Life and Environment Quality after the Pandemic."

Speakers

Dr. Eddie Tan Ti Jui
Senior Lecturer in Food Science and Technology (University Teknologi MARA, Malaysia)

Prof. Dr. Zeti Salsabihah, M.Hum
Research Center for Biotechnology, Indonesian Institute of Science (LIPI)

Moderator
Dr. Dini Afifa Hidayati
Lecturer in Microbiology, Universitas Islam Sumatera Utara

Master of Ceremony
Bella Dharma
Student Head of the National Program Indonesia (Indonesia)

Pradana Suteja
Influencer

Alwan Afif Fadhillah
The Most Outstanding Student of Brawijaya University

Magomedov Magomed
Foreign Student

Mona Laurentsy

Ahmad Sirojuddin S.T., M.Sc

Registration & Twitter Link : @Y.SeminarISIHCE21

Benefits :
- get a knowledge and insight from experts
- e-certificate

More Information :
Contact Person :
+62 896 2220 8628 (Hening)
+62 853 1342 2053 (Shary)

Terms & Conditions :

1. The Register as national or international students from any study program, academic, postgraduate, non-academic or their general public category.
2. Participants are required to submit an ID Card/ID on their personal/organizational account and tagging it friends and tagging the @YSeminarISIHCE21 on Instagram, Facebook, and Twitter by themselves.
3. Participants register on the official website of ISIHCE21.
4. Participants fill out the registration form, and attach a completed registration card.

Media Partner & Sponsorship :

Jenius, Linez



National & International Youth Conference

Students as keynote speakers at scientific meetings

**ONLINE SHORT COURSE PROGRAM
INDONESIAN TRADITIONAL CUISINE
AND ETHNIC FOODS**
29th July, 2021 by Zoom.

Overview
The research and development of Indonesian traditional food, tempeh production, are increasing rapidly. The high interest in those subjects encourages the Faculty of Agricultural Technology, Universitas Brawijaya to organize a short course program. The short course offers in-depth insight into the study of Indonesian cuisine and traditional foods, the Indonesian brewing technique, and their industrial management. This short course provides stages for improving the participant's knowledge of Indonesian traditional cuisine and experiencing cross-cultural interactions.

Registration period: 1 June – 15 July 2021
<https://s.id/ShortCourse2021>

Speakers:
 Erni Sofia M., PhD: Indonesian Traditional Foods
 Wenny Bekti S., PhD: Indonesian Coffee and Brewing Technique
 Daisy: Traditional Cheese from Erekang, Indonesia
 Salsabila Zahida: Gutluck Water Kefir, Smet that brings Wondol
 Suprayogi, PhD: Small Scale Industry of Tempeh Chip and Horticultural-Based Products
 Ulfa Lutfi M.: Non-MSG Snack made from West Java Mushroom Extract, how to Create Natural Umami Taste

Contact: FACULTY OF AGRICULTURAL TECHNOLOGY

NATIONAL WEBINAR
Smart Innovation and Ideas for Indonesian Transformation in Pandemic Era
Dalam Rangka Dies Natalis FTP UB ke-23

GRATIS DAN TERBUKA UNTUK UMUM

Speakers:
 Riska Ayu Purnamasari: "Transformasi dan Inovasi Teknologi untuk Ketahanan Pangan Berbasis Pangan Lokal" - Researcher at MITI KM
 Daisy: "Tantangan dan Peluang dalam Berkarya di Tengah Pandemi" - Sekbid Ristek ARSC 2020 & Founder thisfoodtech

Moderator:
Citra Divinaura Ha - Mahasiswa FTP UB - Silver Medal ARC 2020

20 Maret 2021 | 09.00 WIB
Via Zoom Meeting

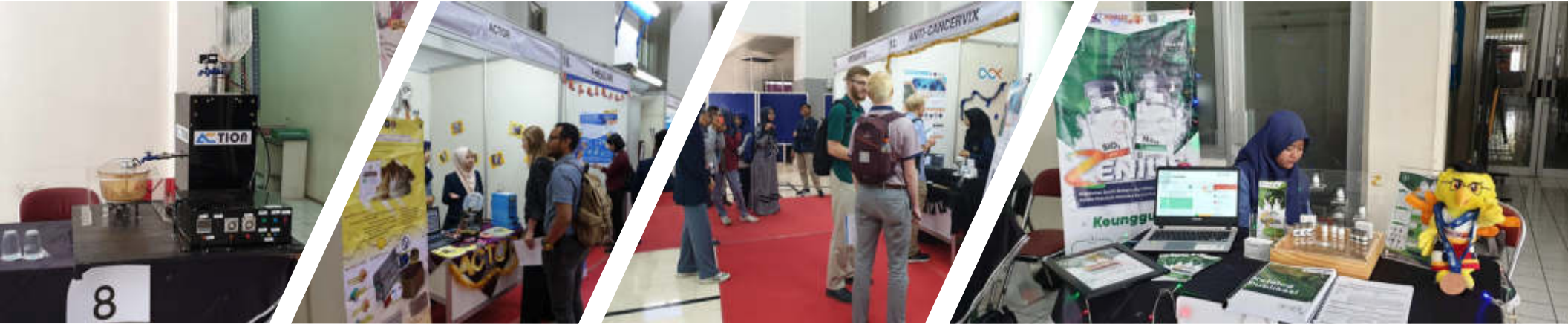
PENDAFTARAN
 • Isi Form Pendaftaran pada link : <http://bit.ly/PendaftaranWebinarDiesnatalisFTP>
 • Pendaftaran Terakhir 18 Maret 2021

FASILITAS
 • Gratis pendaftaran
 • E-Sertifikat
 • Giveaway bagi yang beruntung

Diesel - 085229979647 (WA) | Medis - 087837983033 (WA) | @arsctpub | @pubstufit

Community Service Program by Student Research Group





Product expo by research students (in the faculty)



Student innovation product expo at the national level



External Expo: Expo of student research products for the community



INTERNATIONAL AGRITECH GREAT COMPETITION
 "Building Innovative Millennial Generation to Create Sustainable Agriculture X.O"

Paper • Poster • Video

Sub Themes

- Food
- Energy
- Environment
- Science & Technology

Registration Fees

- Indonesian participant = Rp. 150.000
- Non-Indonesian participant = 11 USD

Term and Conditions

- Active students starting from level 1 – Diploma to Sarhana's Course
- A team consist of 3 students from the same institution. Each team will consist of 2 members and a leader
- The team needs to be accompanied by a lecturer as a supervisor
- The registration form must be filled and submitted by the team leader as a delegation
- Each team is allowed to send 2 works in different categories and subthemes
- Further information is explained in the guideline

Rewards

Medal • Certificate • Souvenir

Timeline

- Registration and submission: 12th July – 14th August 2021
- Work Selection: 29th August – 31st August 2021
- Reviewer's assessment: 1st September – 7th September 2021
- Winner Announcement and Awarding Ceremony: 12th September 2021

Registration and Submission

<https://bit.ly/RegistrationAndSubmission>

Guides

<https://bit.ly/MGCCGuidelines2021>

Contact Person

- Lark Dania (+62 855-4098-8758) / food subtheme
- Agustina Subagga Wardani (+62 822-3238-8888) / environment subtheme
- Andriko Prabowo (+62 813-8751-9438) / natural and technology subtheme
- Nanda Dega Anggoro (+62 813-8223-4922) / energy subtheme
- Rosalia Rizka (+62 851-0963-3737) / payment confirmation

QR Code: 



AGREETION 2022
 AGRITECH RESEARCH AND ENTREPRENEURSHIP INNOVATION
 "Accelerating The Innovation of Agro-Industry Technology and Business"

Paper and Poster Competition
 "International Research Innovation for Agritech Development"

TIMELINE

- Registration and Submission: 1st February – 1st March 2022
- Work Selection: 2nd March – 3rd March 2022
- Reviewer's Assessment: 6th March – 20th March 2022
- Winner Announcement and Awarding Ceremony: 27th March 2022

SUB THEMES

- Food and Health Security
- Environment Innovation
- Intelligence Agrotechnology
- Sustainable Agribusiness

REWARDS

Medal • Certificate

CONTACT PERSON

Wika (+62 81334671186) / foodsubtheme
 Wika (+62 81333813333) / environment

BMC Competition
 "International Business Innovation for Agritech Entrepreneurship"

TIMELINE

- Registration and Submission: 1st February – 30 March 2022
- Selecting of BMC: 3rd March – 7th March 2022
- Submission Video Pitching: 8th March – 20th March 2022
- Reviewers Pitching: 21st March – 26th March 2022
- Winner Announcement and Awarding Ceremony: 27th March 2022

SUB THEMES

- Food and Beverage
- Service and Trade
- Creative Industry
- Start-Up Innovation

REWARDS

Medal • Certificate

CONTACT PERSON

Wika (+62 81333813333) / foodsubtheme
 Wika (+62 81333813333) / environment

MEDIA PARTNER

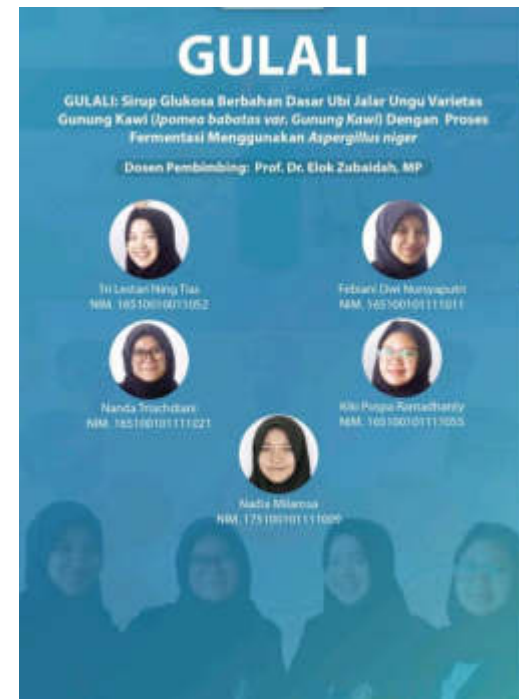
Register Here: 

FREE REGISTRATION

International scientific competition held by the Faculty of Agricultural Technology

Research student groups won many awards in international competitions





- Books produced by student research groups, which are published every year.

Examples of research products produced by student research groups



Innovators

Moch. Naulaj Zuhair Annasol
Luki Agus Sunisdianto
Miftahus Sa'diyah
Dwi Uchtiyawati Nur Rahmah
Dimastyaji Yusron Nurseta

Advisory lecturer

Dr. Ir. Elok Zubaidah, MP

Corresponding email

munazuon22@gmail.com

ULTRONIC : The Application of Milk Pasteurization-Fermentation Technology with Fuzzy Logic On UKM SALFARIN MANDIRI, Malang

Livestock is one of important sector for economy in Indonesia. In 2016 (BPS) the total milk production in Indonesia 920.000 tons, while in Malang the total production of 136.000 tons in 2016. Pasteurized and fermented milk is commonly found in daily life. Thus products mostly produced to kill pathogenic bacteria in order to be able to be consumed. In Indonesia, these products are not only produced in factory but this product also produced by Small and Medium Enterprises (SME). The problem is the SME still use an old or conventional processing. The conventional methods needs a lot of time and less effective. Ultrasonic is a device that uses ultrasonic waves with high intensity, 40.000 Hz, is a methods that use a high frequency to inactivate bacteria. While wave with the low Hz, used to accelerate microbe to produce lactic acid in milk to yoghurt faster. The material used are milk, sugar, pot, a heater, temperature control, and thermocouple. The result of this study is the sample on pasteurization process where milk heated pasteurized by ultrasound for 10 minutes, shown reduces bacterial medium, while in the controlled milk the total colony number low. It shown that the ultrasound methods of pasteurization is faster than the conventional methods. While on fermentation process from pasteurization process omitted by low intensity ultrasound chamber get heated at stable temperature 40.45oC, it accelerate producing yoghurt from 18 hours to just 4-5 hours.

Innovation

Easy to use, Multipurpose



Innovators

Inggita Revira
Kamsiatur Eka Pratama
Gigih Widyawantoro

Advisory lecturer

Jako Prasetyo, STP, M.Sc

Corresponding email

inggitarr@gmail.com

ACTION (Automatic Silicon Dioxide Extractor Assisted by Ultrasound) Design of Silicon Dioxide (SiO₂) Extractor from Bagasse Ash Waste Based On Sonication Technology to Realize Indonesia Zerowaste Industry

Bagasse ash is an abundant waste of sugar industry that waste has been widely used, one of which is extraction process to produce SiO₂. The breadth of this extraction process to produce SiO₂ with a purity of 99.8% Rp.700,000/kilogram. In fact, silica as raw material obtained, one of which is bagasse ash waste. However, the extraction process of waste is still a laboratory scale, so it takes a long time. Our technology is the design of a SiO₂ extractor that automatically. The raw material will react with NaOH solution to form a Na₂SiO₃ solution lasting 10 minutes. When reacting with HCl, the ultrasound panel is turned on for 5 minutes so, the formation of H₂SiO₃ gel is more homogeneous. This technology, if making bagasse into silica ash will be faster, and produce good quality. Sonication technology with a power of 200 W can increase silica purity when compared to conventional methods. In addition, this tool is able to apply the concept of zero waste.

Innovation Advant

Extraction tools with process raw materials of waste thus supporting the zero waste industry concept is automatically controlled, making it more time efficient



Innovators

Tri Mulya Rachmaningtyas Kai
Nur Fauziyah
Rizka Rima Suryani Togatorop

Advisory lecturer

Widyastuti, S.Pi, M.Sc, MP

Corresponding email

atriike0214@gmail.com

RAPTORS (Rapid Multiple Microbial Detectors) Innovation Multidetector Biosensor Pathogenic Bacteria in Enhancing Global Food Security

Food is the most important for human life. One of the requirements that must be met from food is ensuring food safety can avoid diseases. In 2016 there were 2327 cases of poisoning and increase 4415 cases with 12 death in 2017. Foodborne diseases can be caused by pathogenic bacteria caused Escherichia coli (74.9%), Bacillus cereus (20%), Salmonella (18.4%). Foodborne disease can be prevented by detecting contamination pathogenic bacteria in food. The conventional methods still have shortages such as time-consuming, complex and expensive. Therefore, the solution for resolving problem is RAPTORS (Rapid Multiple Microbial Detectors). RAPTORS is based biosensor easy for use, portable, effective, and efficient in the detection of three types of popular pathogenic bacteria (E. coli, B. Cereus, and Salmonella) contain in food. The Principle of RAPTORS is the specific reaction between the antigen-antibody. Indication positive samples will change color, while negative samples no change color. The sample containing pathogenic bacteria will drop in the platform, the antibody has been immobilized. The reaction zone occurs in the reaction between pathogenic bacterial antigen and secondary-antibodies. It will form a result zone, an assay sandwich between antibody-enzyme that have a binding with antigen pathogenic bacteria. Then, the addition of BCIP substrates can produce blue color as a result zone can see with naked eyes.

Innovation Advant

Rapid detection, portable, easy to use, li

Examples of research products produced by student research groups



Application of I-HEALINK (Instant Herbal Drink Making Machine) by Vacuum Atomizer Drying Technology in Umi Zainab SME Malang Regency

Innovators

Murtadha Ali Barkah Santoso
Moch. Rafiul Qorni
Sandy Satria Pamungkas
Nur Indah Fitriana
Laila Safira

Advisory lecturer

Angky Wahyu Pufranto, STP., M.P.

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Application of I-HEALINK (Instant Herbal Drink Making Machine) by Vacuum Atomizer Drying Technology in Umi Zainab SME Malang Regency

Instant Herbal Drink is a powder product which is made from juice from herbal plants such as ginger, turmeric, curcumin, etc. The pulverization process is the stage that most determines product quality and production efficiency. This Machine is a pulverizer designed to optimize the speed of the pulverization process and quality of powder products. This Machine uses ultrasonic atomizer and vacuum technology which is maintained by controlled heat rapidly pulverize for only 2 hours of a kg's product, the results of preserved bioactive content, less energy consumption, and a quality higher than conventional methods. This Machine works automatically to use. After the machine is assembled and tested, there is a temperature control, the atomizing speed, the press pulverization speed, respectively are 80 ± 5°C, 70 cmHg, 1.8 L/h and 0.75 hour/kg. The implementation of this technology in Umi Zainab SME show that Machine can increase productivity by 3 times, save time until 70%, net profit from Rp 2,486,830 to Rp 8 million and increase the production quantity until 3 times than the process.

Innovation Adv

Implementation of Machine technology in Umi Zainab SME produce a good impact on the existence and prosperity of the medium enterprise. The implementation of technology shows the effect of productivity improvement, quality improvement of instant and directly influence to profit obtained by Umi Zainab SME. This Machine can increase productivity by 3 times, save time until 70% and increase net profit from 2.486.830 to 8 million than the conventional process. This Machine is widely applicable and Medium Enterprises (SMEs) in the field of other products.



SYLKWE (Synthetic Leather from Milky Waste) Alternative Synthetic Leather from Milk Waste

Innovators

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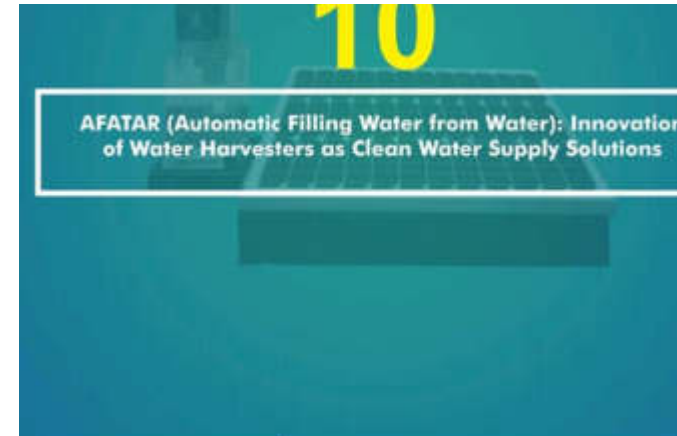


SYLKWE (Synthetic Leather from Milky Waste) Alternative Synthetic Leather from Milk Waste

Milk is the result of the secretion of the udder or mammary glands from cattle. Milk contains fats, proteins, lactose, various types of salt and vitamins. Each kilogram of milk produced produces 8-9 L whey. NATA products become 1 development options to reduce the number of pollutants in whey waste. The use of milk waste as a nata de milky product has promising potential, but the absorption of the common use of Nata de milky products is still low. Therefore it is a form of use that has a high absorption by the C therefore nata de milky can be formed into a synthetic leather. This research consists of two processes namely the starter (fermentation) nata de milky and the feeder de milky to synthetic leather. The fermentation process of nata de milky by two treatment factors, namely in comparison between of milk and coconut water by comparing the milk wash water (1:2; 1:1; 2:1) and the factor of the starter with two and 10%. Where to use 4 times the loop with Teflon treatment that has been done in tanning process using titanium, analysis used by the group Random Flon (RAK). The parameter will be observed are in terms of color, texture, strength of flexibility or elasticity, and absorption of water.

Innovation Adv

Synthetic Leather from Milk



AFATAR (Automatic Filling Water from Water): Innovation of Water Harvesters as Clean Water Supply Solutions

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AFATAR (Automatic Filling Water from Water): Innovation of Water Harvesters as Clean Water Supply Solutions

TEC (Thermo Electric Cooler) is a technology that when electric current flowing side of the thermoelectric module will experience heat while on the other module side will experience cold. This technology has enormous potential for water harvesting by condensation process. In this study a water-harvesting will be made by the incoming air method will be condensed thermoelectric that will generate water points on the heat accommodated. The ultrasonic sensor will switch off the power when the container is in full state. This appliance uses solar power granting for device component activation. The experiment conducted for three days by measuring a lot of water Dissolved Solids (TDS), and pH in the resulting water and in the test area. Research shows that air harvesters can produce milliliters of drinking-water per day with an average harvest 80%.

Innovation Adv

environmental friendly, automatic, can produce drinking

Examples of research products produced by student research groups

20 OSMOTECH

Innovators

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Ramadhana Alyauma Fatihah
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40

OSMOTECH

Eggs are a very large livestock commodity in Indonesia. Egg encounter are chicken eggs, ducks and quail. East Java Province commodity producing provinces. However, the high number of balanced with the amount of consumption of each person. Based the Central Statistics Agency (2014), it was shown that quail egg per capita in 2011 was 30.71 items, in 2012 as many as 30.96 as 32.39 items annually. The lack of egg consumption will create a many eggs are not consumed so that the eggs will be stored or from consumers. Though eggs have a weakness that is a physically and chemically caused by the presence of microorganism the egg through the pores. The many pores make it easier for air enter the egg. So that the stored eggs will be damaged and cannot again. Therefore, a certain method is needed to preserve the egg of egg processing methods that can extend the shelf life of eggs as consumption by the community. The method we offer is precise flavored eggs using appropriate technological innovations (pressure osmosis dehydration). The use of the technology we offer increase the selling value of eggs. Besides that the production gas takes 3 hours for 330 chicken / duck eggs and 2 hours for 1000 quail the productivity of this business very high. The flavors offered a (onion and garlic). The material particles used will be able to close egg which makes the processed eggs have a much longer shelf life will be used to enlarge the scale of production that will be renewal and increase production capacity and expansion supported by digital marketing.

Innovation

The use of the technology we offer will be able to increase value of eggs. Besides that the production process which only 2 to 330 chicken / duck eggs and 2 hours for 1000 quail eggs makes of this business very high.

Innovators

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32

"ANTI-CANCERVIX": Exploration of Syzygium cumini as Potential Cervical Anticancer Based on Sasak Traditional Medicines

Sasak tribe are treating cancer traditionally in an ancient manuscript for healthcare, Usada. There are diseases using 11 types of animals and 163 types of medicinal plants. One of the plants mentioned in the Java plum (Syzygium cumini). The purposes of this determine the best extraction solvent comparing methanol and water, recognizing flavonoid and pH through thin-layer chromatography, total phenolic Ciocalteu assay, functional groups by the fourier transform spectroscopy, the IC50 (% of inhibition) value from DP activity, and the IC50 of HeLa cell line by MTT assay obtained from TLC showed that all fraction estimate amentoflavon and gallic acid compounds. Total phenolic ethyl acetate, methanol and water fraction are 26,19 ± 0,28; dan 2,31 ± 0,11 gallic acid equivalent respectively. FTIR result showed the existence of p-alkene, nitro, aromatic ring and ketone functional groups. DPPH assay of ethyl acetate, methanol, and water fraction (as standard) are 90,44 ± 16,34; 117,30 ± 4,20; dan 64,48 ± 21,88 µg/mL respectively. MTT assay showed the IC50 value of ethyl acetate water fraction and cisplatin (as standard) are 98,76 ± 98,71 ± 0,34 µg/mL, 98,55 ± 0,16 dan 105,13 ± 0,1. According to the result showed that Syzygium cumini to become a new source of antioxidant and anticancer.

Innovation

Syzygium cumini has a potential to become a antioxidant and anticancer compound

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ACTOR: Design Of Aerobic Bioreactor As An Effort to Increase Value Of Rabbit Feces

Innovators

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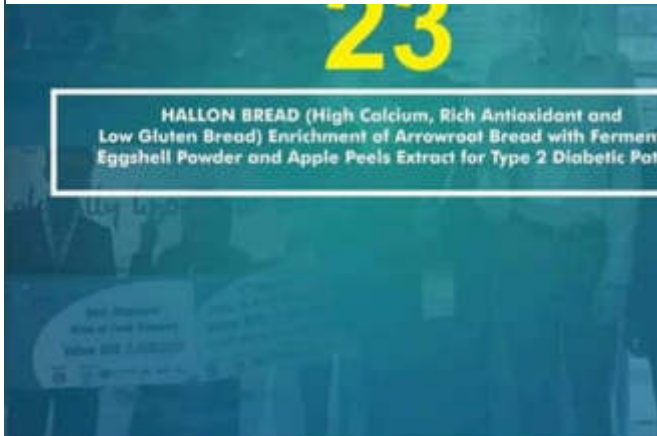
ACTOR: Design Of Aerobic Bioreactor As An Effort to Increase Value Of Rabbit

Rabbit are an animal has entire body provides benefit value. Productivity of rabbits in Indonesia each year reaches a rabbit in Indonesia is dominated Java Island such as Lembeh (East Java), Sarolangun and Batu (East Java) data from Departement Agriculture of Batu City productivity in 2014 decreased from 32.833 to 28.035 tons. This condition rabbits has fluctuating demand and low economic value. One to increase economic value of rabbits is use rabbit feces into a Composting can be done using conventional methods, but its weakness in terms of time because temperature and humidity not optimal values. Based on these reasons, a new method is needed which is equipped temperature and humidity control composting time is shorter. With a short composting time in get more compost can be produced and balanced with better previous method. So, if this happens the economic value of rabbit increase and more profitable. ACTOR is an innovative composting horizontal cylinder tube. This tool is equipped with temperature sensors. If the temperature is high, sensor will turn on the water humidity high, sensor will turn on the fan. The use of ACTOR with a chamber to hold compost from a horizontal cylinder tube diameter 35 cm, length 80 cm with a capacity 70 kg. Chamber of 6 piles and in 1 pile has a length 120 cm, width 100 cm an ACTOR contain with compact storage with IoT temperature control. Number of piles can be adjusted according to the equipped a temperature and humidity sensor, and can be chamber.

Innovation

The time composting faster, around 7 days, increase production, can produce 50-70 kg each day, complete automation control system that can maintain temperature compost material, and increase qualities of compost

Examples of research products produced by student research groups



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 Elinna Primadiani
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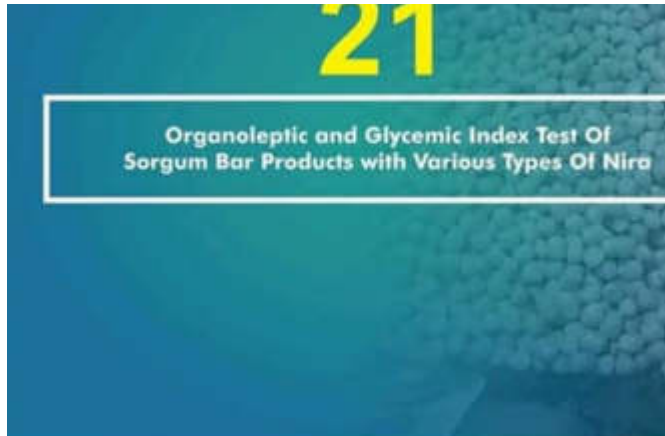
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HALLON BREAD (High Calcium, Rich Antioxidant and Low Gluten Bread) Enrichment of Arrowroot Bread with Fermented Eggshell Powder and Apple Peels Extract for Type 2 Diabetic Patients

Arrowroot is known as one of local raw material in Indonesia for gluten-free bread with rice and cornstarch. Gluten is important for type 2 diabetic patients because of low glycemic index. However, the presence of gluten-free product is not enough nutritional value. They also need high calcium to prevent osteoporosis to prevent another risk. Chicken eggshell contains calcium carbonate (98.2%) which is available. Calcium ion from calcium carbonate form a bond to lactic acid and form a digestible lactic calcium salt. Fermentation with *L. plantarum*. Moreover, eggshell has the calcium which also can be converted into bioactive protein hydrolysis product. Apple widely grown in Batu City. It contains high antioxidant which is good to prevent free radicals that become the main cause of chronic diseases. HALLON BREAD is gluten-free bread made from arrowroot, rice and corn starch which is added by fermented eggshell powder and apple peels extract. The experiment consists of 2 to 3 to chicken eggshell powder and apple peels extract concentration, nutritional value and amount of calcium are also evaluated. It showed that gluten-free bread enriched with fermented eggshell powder and apple peels extract increase the number of calcium lactate and create the protein which helps lower glycemic index with better appearance compared to regular bread. Apple peels also enrich the flavor and give quercetin up to 100% towards the bread.

Innovation

HALLON BREAD is a special low gluten bread, because of its ability to prevent diseases especially that caused by type 2 diabetes. HALLON BREAD made from arrowroot and some industrial waste and apple peel. Fermented eggshell contained in HALLON BREAD decreasing of glycemic index and increase the sensitivity of diabetic patients.



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 Elvia Rahmawati
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Organoleptic and Glycemic Index Test Of Sorghum Bar Products with Various Types Of Nira

Organoleptic and Glycemic Index Test Of Sorghum Bar Products with Various Types Of Nira

Type 2 Diabetes Mellitus (T2DM) case in Indonesia according to International Diabetes Federation (IDF) was up to 10 million in 2019, predicted to increase to 21.25 million cases by 2030. The T2DM prevalence and prognosis is caused by improper eating habits, especially for high glycemic index food. Blood sugar levels can be controlled by consuming food that has a low glycemic index, such as resistant starch or resistant starch. Sorghum is a local food high resistant starch and proanthocyanidin (flavonoids) which has protective effect on pancreatic beta cells and improve insulin sensitivity. This condition can lead the potency of sorghum to be a functional food for T2DM. The production of sorghum in Indonesia is about 6000 tons per year. Sorghum also has about 3.26% water-soluble protein, 3.3% fat, 10.34% fiber, 73.00% carbohydrate, and about 332 cal per 100g. sorghum can be processed as sorghum extrusion method to increase the consumption preference. Sorghum stem juice also can be processed into cornmeal. It is a chelating agent in sorghum bar, because it has a low IG. This research was conducted by organoleptic and glycemic index test on sorghum bar products formulated with sorghum stem juice as chelating agent. This treatment was distinguished with another sorghum bar formula that made puff and nira from sugar cane. The purpose of this research is to determine the effect of consumption sorghum bar which is an alternative food solutions for people with T2DM. It is expected that some of the nira can get the right formula products can compete in the market.

Innovation

the product has a hypoglycemic effect lower



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C-PROVINE (Crops Improving Quality Machine) : Post Harvest Handling Tool to Reduce Aflatoxin Of Nutmeg Based High Electric Pulse and Ultraviolet

C-PROVINE (Crops Improving Quality Machine) : Post Harvest Handling Tool to Reduce Aflatoxin Of Nutmeg Based High Electric Pulse and Ultraviolet

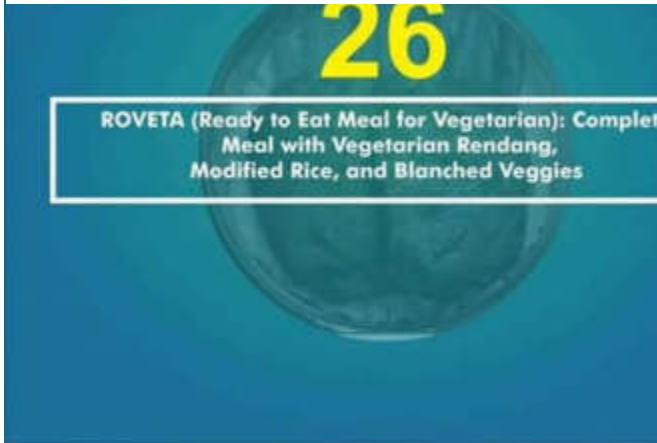
Nutmeg (*Myristica fragrans* Houtf) is a high economic crop that is one of Indonesia's main export commodities. Until now, Indonesia is the world's largest producer and exporter of nutmeg with 99% production obtained from smallholder plantations. However, the quality of nutmeg is threatened due to the presence of aflatoxin which is toxic and carcinogenic and declines in the export of Indonesian nutmeg on the international market. Generally, treatment in reducing aflatoxin by immersing nutmeg in sodium hydroxide, but requires a long time, decreases sensory characteristics, and is at risk for health. For this reason, innovator post harvest handling tools to reduce aflatoxin levels in the quality of products that can compete, namely the Aflatoxin. Based on High Electric Pulse and UV. The purpose of this study is to determine the efficiency of the tool, the average output voltage, atom characteristics of the treatment results, water content, and to reduce aflatoxin achieved. The results of the design of this tool are an average moisture content of nutmeg to 8.2%, by displaying a fixed color of aflatoxin reduction levels reached 84.64% so that it is safe for consumption and chemical methods. This tool is based on High Electric Pulse and UV consisting of 3 main parts, namely the box system, nutmeg tray, and UV light. This tool has a stable output voltage of 40-50kV concentration reaching 32.5%. So that it is optimal in reducing aflatoxin, post harvest handling tools can accelerate the decrease of aflatoxin times faster than conventional methods.

Innovation

Fast-processing about 35 minutes, able to reduce aflatoxin up to 84.64%, using semi-automatic control system that facilitates decreasing aflatoxin levels, does not affect physico-chemical parameters.



Examples of research products produced by student research groups



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Wenny Bekti S; STP, M.Food. ST

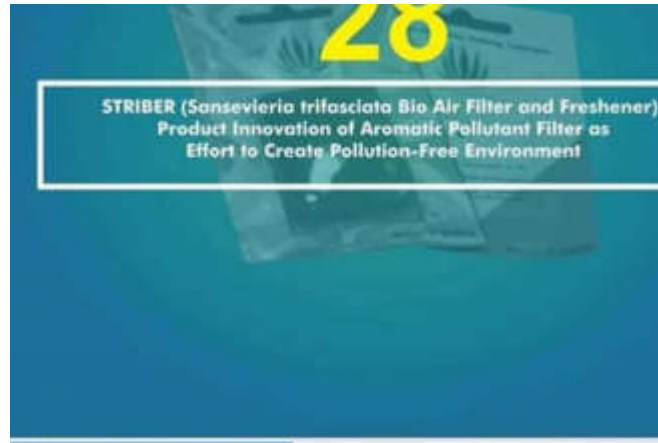
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Innovation
ROVETA (Ready to Eat Meal for Vegetarian): Complete Meal with Vegetarian Rendang, Modified Rice, and Blanched Veggies

Many people choose to be vegetarian due to health, ethical, or environmental reasons. ROVETA is a complete ready-to-eat meal for any vegetarian. ROVETA is a combination of Konjac (KGM) modified rice, blanched veggies, and vegetarian rendang. Vegetarian rendang made of banana jackfruit, and isolated soy protein. While modified rice KGM. The result is ROVETA contains protein 15.48%, fat 12.56%, total fat 23.59% with a low calorie. There could be convenience food to fulfill vegetarian's daily needs.

ROVETA is a complete ready-to-eat-meal vegetarian that has positive health benefit by maintaining blood cholesterol. Moreover, ROVETA is easy to find and handle compare to the other ready-to-eat meal.

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Innovation
STRIBER (Sansevieria trifasciata Bio Air Filter and Freshener): Product Innovation of Aromatic Pollutant Filter as Effort to Create Pollution-Free Environment

Air is one of the important components for humans with its quality. However, currently, global air quality is very alarm. Pollutant level exceeds 2 times the recommended level, which PM2.5. The types of pollutants in the air are 70% carbon monoxide, plumbum (Pb), 60% hydrocarbons (HC), and 60% nitrogen oxide, nicotine and others. Therefore, the solution and innovation "STRIBER (Sansevieria trifasciata Bio Water Filter and Freshener): Product Innovation of Aromatic Pollutant Filter as Effort to Create Pollution-Free Environment". STRIBER is a natural pollutant absorbent and filter form with addition of skin lime oil. Sansevieria trifasciata leaves a pectin glycoside active substance that able to absorb and de-pollutants such as carbon monoxide, chloroform, benzene, formaldehyde and trichloroethylene into harmless compounds like organic acids, sugars and some amino acid compounds. The Completely Randomized Design (CRD) with 2 factors, the Sansevieria trifasciata leaves extract (M1; M2; M3) (35:40:4 proportion) of sorogee-man-kappa K1; K2; K3 (15:10:5) g. The making STRIBER includes heating of distilled water to a temperature then adding a mixture of Sansevieria trifasciata leaves extract, kappa, 0.05% sodium benzoate, and 50% aquades. After the mixture, then cooled to a temperature of 65°C. Add 2% lime skin propylene glycol and stir until homogeneous. After that heterogeneous, pour it into the container and cooled for ± 2 hours is formed. The best treatment results were K2M2 (45.5 gram) with value of 1.79%, a decrease in weight of 35.89%, evaporation 27.08%, has a fragrant resistance for 4 weeks and absorbs monoxide gas as much as 48.21%. The advantages of STRIBER in filtering pollutants, has a refreshing aroma therapy, and is safe.

STRIBER is an eco friendly product that safe for human health. STRIBER is made without any hazardous chemical. Applying environment can making environment become healthier and then that, STRIBER is easy to use and have a low price.

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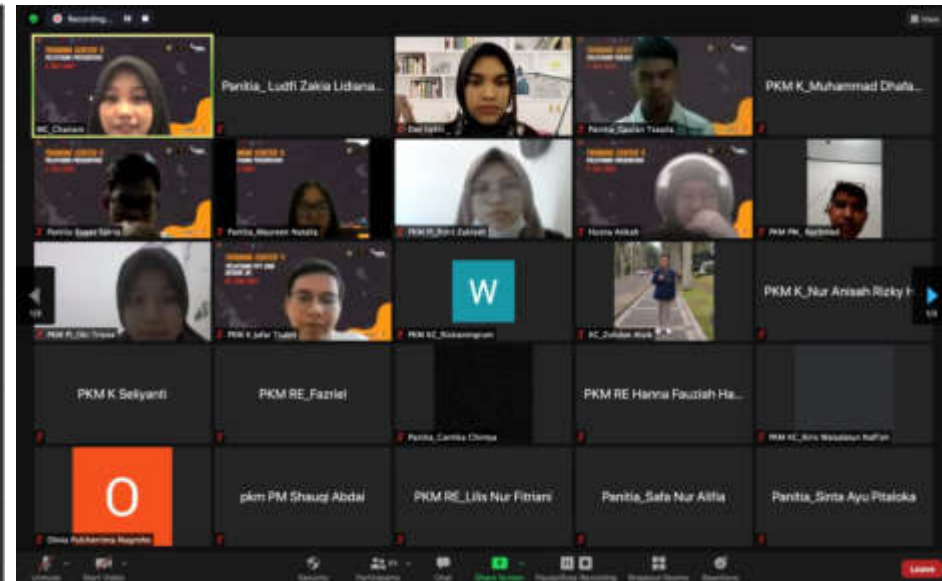
Innovation
MOMIE (Modified Sorghum Mie) Free Gluten: realizing a local food culture as an effort to foster a local food culture as an effort to achieve Indonesian food security 2030

Noodle is one of the food products made from flour or starch. Noodles are a type of flour processed foods that are consumed by most Indonesian people. However, the raw material for which is an imported food product. On the other, Indonesia vegetable which can be a raw material for making noodle sorghum. Currently the utilization of sorghum is not maximum knowledge about processing modifications so that it is not used in foreign countries. From the description above, MOMIE (Modified Sorghum Mie) was created with high fiber and nutritional content for dietary consumers who have solid activity. In addition, consumed by people with celiac disease because it is gluten-free protein that can be found in instant noodles in general. Sorghum (Miomie) is packaged in practical, hygienic and easy to use so that it can be consumed by all groups. Includes making the fermentation process then making starch paste. The next additive solution, namely CMC and Xanthan Gum solution. The manufacture of dough, rolling, cutting, to produce dry noodle MOMIE products. The results of MOMIE products have passed tests through hedonic tests to determine panelists' preference products. This product innovation is expected to increase the local food and foster a culture of local food consumption so that National Food Security will be achieved in 2030.

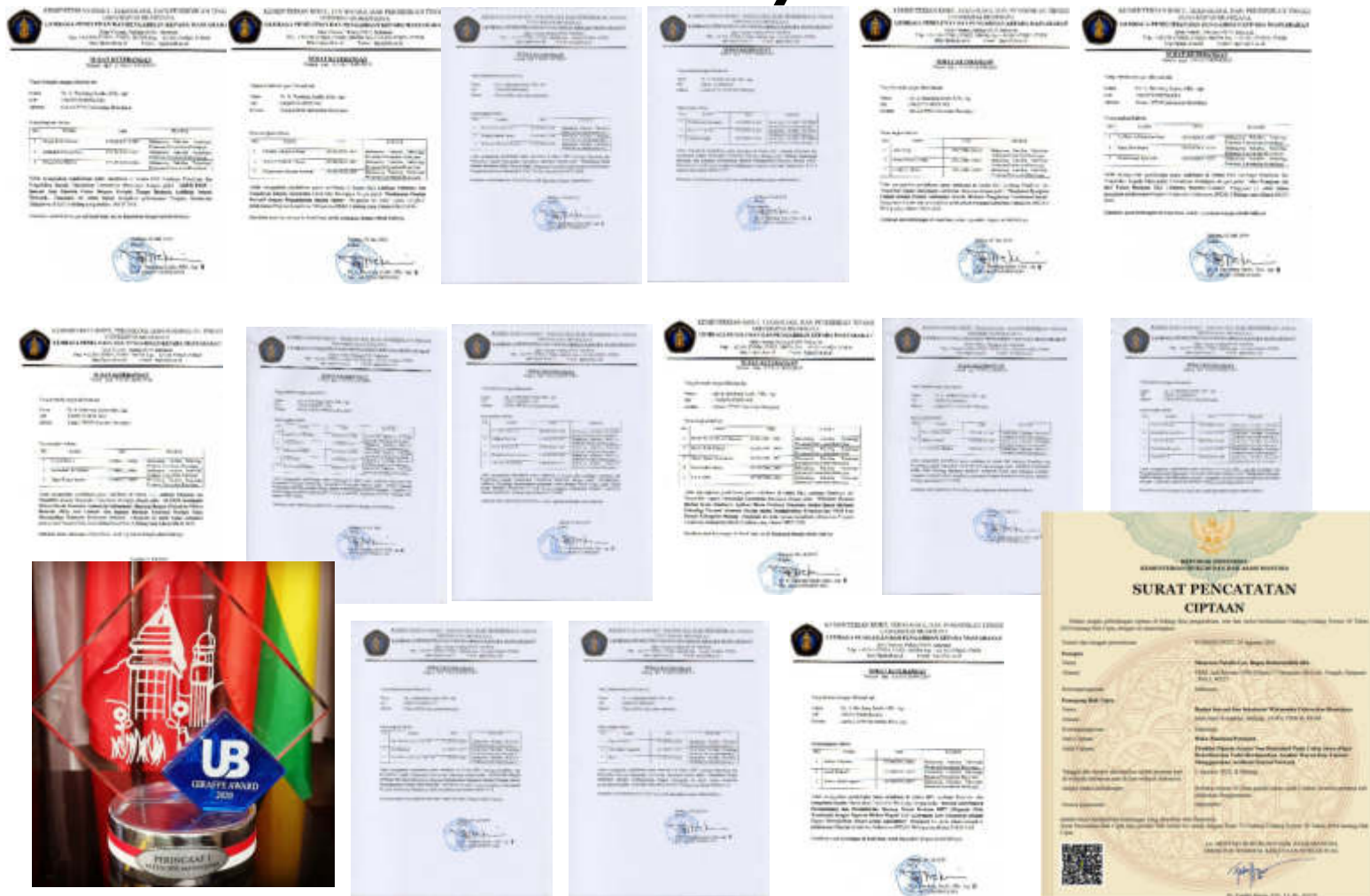
Miomie (Modified Sorghum Mie) is produced with local Indonesian sorghum, so it can contribute to minimize the use of Indonesian sorghum. Momie is produced with fermentation method sorghum. Momie is innovation rice that high nutritional value protein. Momie increasing diversification of local food. No grow-up local food culture.

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Patent Training, Intellectual Property Rights Training, and Home Industry Food Standardization and Licensing Training



The highest student patent registration award at the university level



Universitas Brawijaya achieved the highest number of patents in Indonesia

Permohonan Pendaftaran Paten Dengan Jumlah Tertinggi Selama Masa Pandemi
Kategori : Universitas



Foto: Istimewa

Malang - Presiden Jokowi memuji Universitas Brawijaya (UB) yang mampu mengajukan 132 paten selama pandemi COVID-19. Apa saja paten yang diajukan itu.

Ketua Sentra HKI Prof Dr Ir Elok Zubaidah memaparkan 132 paten yang diajukan meliputi berbagai macam produk teknologi, baik menyangkut proses, metode, maupun formula.

"Ada banyak macam produk teknologi, dari 132 paten yang telah diajukan itu. Baik mengenai proses, metode, maupun formula," terang Elok kepada detikcom, Selasa (5/1/2021).

Research products by students of the Faculty of Agricultural Technology were selected in the list of 109 Indonesian innovations

Karya Mahasiswa FTP Terpilih dalam Daftar 109 Inovasi Indonesia Terpilih 2017

Ditulis pada tanggal 11 Agustus 2017, oleh Dyah Sushanty, pada kategori **News**

Mahasiswa Fakultas Teknologi Pertanian Universitas Brawijaya kembali membawa kabar membanggakan. Dua karyanya terpilih dalam Program 109 Inovasi Indonesia tahun 2017 yang diselenggarakan oleh *Business Innovation Center (BIC)* didukung oleh Kementerian Riset, Teknologi, dan Pendidikan Tinggi. Keputusan ini diumumkan dalam peringatan Hari Teknologi Nasional yang diperingati setiap tanggal 10 Agustus.

Setelah melalui proses penilaian oleh 36 juri yang menilai 12 kategori teknologi, kedua karya para mahasiswa inovator FTP yang terpilih tersebut adalah "AUTHOR (Automatic Bee Propolis Heat Ekstraktor) Inovasi Rancang Bangun Ekstraktor Propolis Berbasis ReHeater (Resistive Heating With Vacuum Filter)" dan "ETROVICE (Electroculture Vegetable Device) Teknologi Tepat Guna Berbasis Cahaya Monokrom dan Sonic Bloom untuk Meningkatkan Laju Produktivitas Sayuran di Indonesia".

AUTHOR (Automatic Bee Propolis Heat Ekstraktor) merupakan suatu penelitian karya Annisa Aurora Kartika (THP 2015), Rio Bangga Indriawan (TEP 2015), Ahmed Alwy Al Azmi (TEP 2014), Vindy Septian A.K. (TEP 2014) serta Nada Mawarda Rilek (TIP 2013) dibawah bimbingan Joko Prasetyo, STP, M.Si. AUTHOR mengkolaborasi teknologi pemanasan resistive heating dengan vakum filter secara otomatis yang sangat efektif diaplikasikan pada ekstraksi propolis di peternakan lebah madu. AUTHOR mampu memangkas waktu yang diperlukan pada ekstraksi propolis dari 72 jam menggunakan metode konvensional hingga hanya menjadi 6 jam berkat inovasinya.



Sementara ETROVICE (Electroculture Vegetable Device) adalah penelitian karya Sintya Laylie M (FTP, 2015), Danar Wicaksono (FTP, 2014), Khurun In Nur K (FTP, 2014), dan Aziz Iman W (FTP, 2014) yang



Product Commercialization Preparation & Technology Readiness Level Measurement

Agritechno Business Centre

- Agritechno Business Center (ABC) is an Autonomous Student Body in the Faculty of Agricultural Technology which is engaged in entrepreneurship. This institution was founded on February 29, 2012 and was inaugurated on March 31, 2012.



**AGRITECHNO
BUSINESS
CENTRE**

- Facilitate student in the faculty for entrepreneurship mentoring
- Organizing event and competition related with entrepreneurship.

Webpage: <http://abc.tp.ub.ac.id/>

Instagram: abcftp.brawijaya

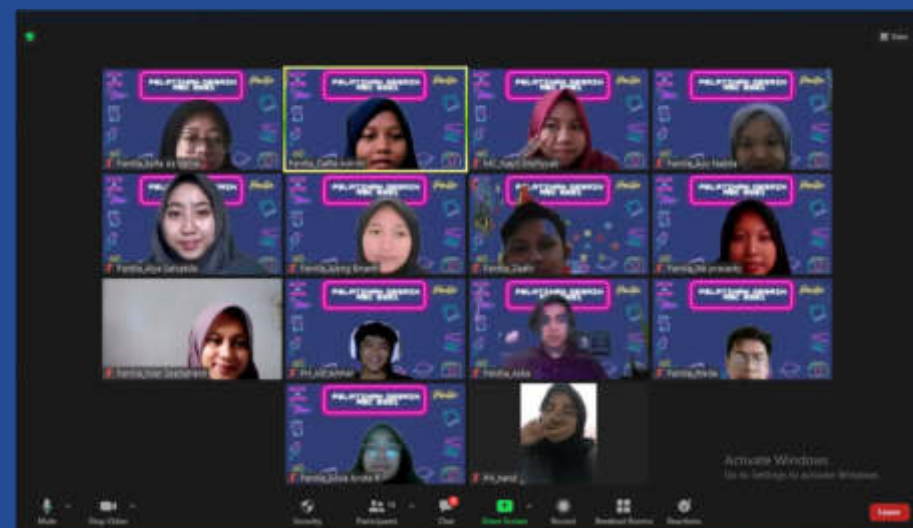
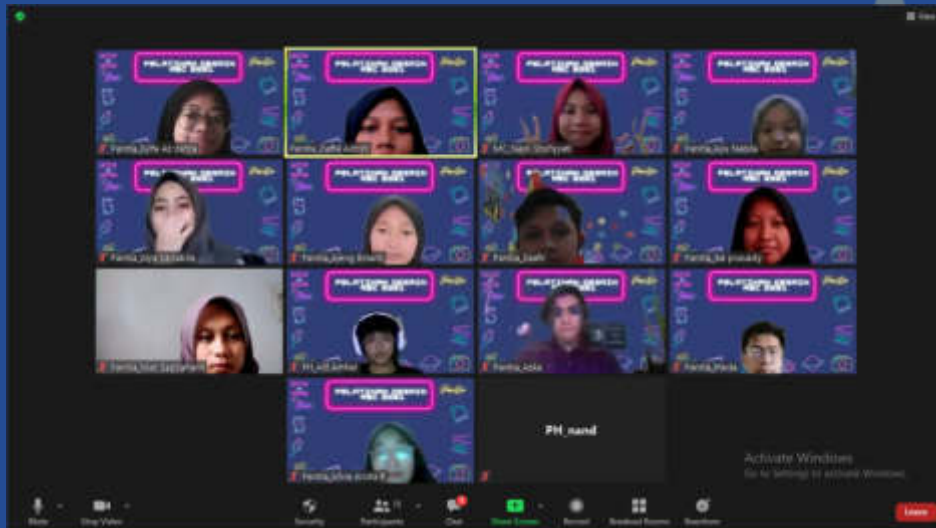




Business Training

AGRITECHNO BUSINESS CENTRE

Business plan training, business canvas model, product design, etc



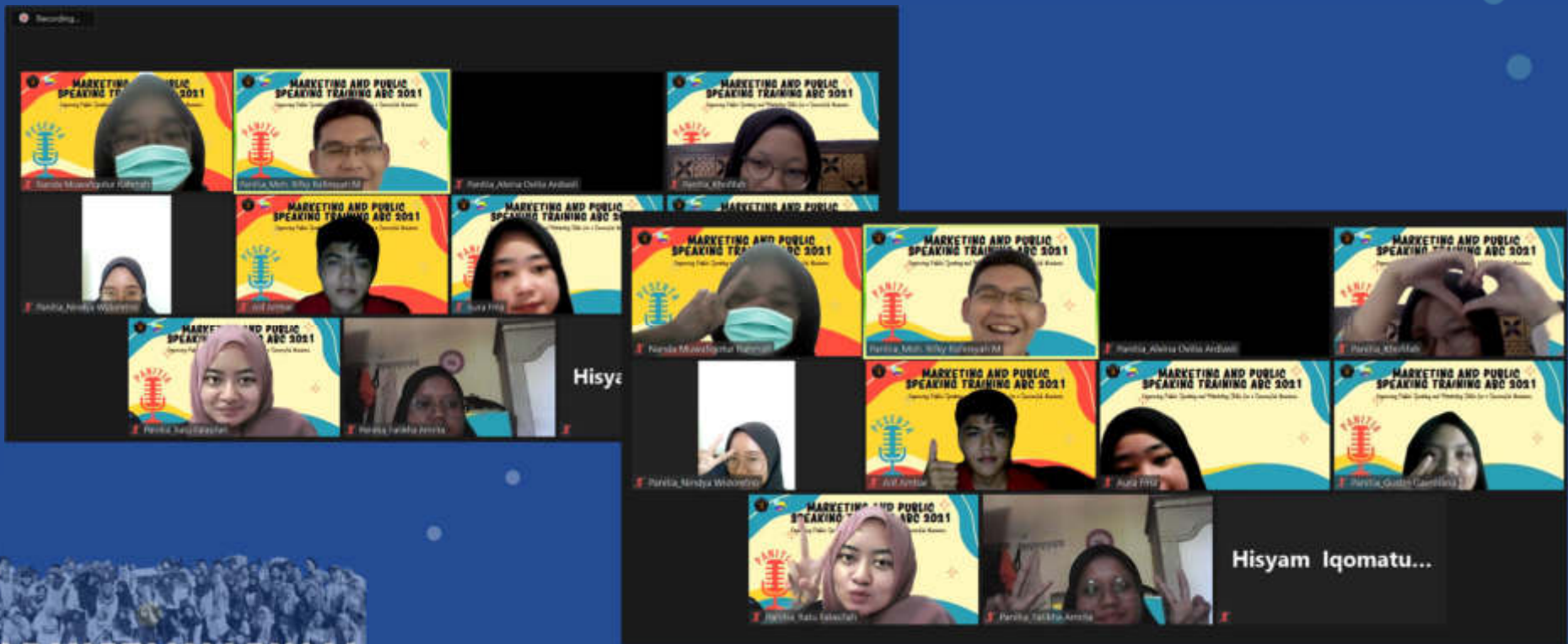
#KABINETMILLENNIAL



Marketing Training

AGRITECHNO BUSINESS CENTRE

Marketing and public speaking training



#KABINETMILLENIAL



Start Up

AGRITECHNO BUSINESS CENTRE

Build a Start Up Workshop

PROGRESIF 1
Business Model Canvas Training

READY TO BUILD A START UP

"Saat gagal, kamu hanya perlu memulai lagi, dengan cara yang lebih cerdas"



Ulla Lutli Marwatina
Owner Kung Ngemil's

FREE ENTRY
* Kuota Terbatas
Registration Link:
<https://forms.gle/SrK4jNK2Qy5KQZRA>

Save the Date
MINGGU, 09 MEI 2021
09.00-SELESAI
ZOOM MEETING

Benefit
E-SERTIFIKAT
TIPS & TRICK MEMBUAT BMC
ILMU YANG BERMANFAAT

@abccp11111111 @abcc11111111 0822-8011-1831 0856-5271-8996



#KABINETMILLENIAL



NAFTEX 2021

AGRITECHNO BUSINESS CENTRE

Faculty and student entrepreneurship organizations hold business competitions to get input and improvements for products to be commercialized

NATIONAL BUSINESS PLAN COMPETITION
 "Millennial's Creative Startup with Optimization of Digital Strategy for Today's Economy"

TIMELINE

- 19 Juni-18 Juli 2021 Pengumpulan berkas pendaftaran BMC
- 23 Juli 2021 Pengumpulan berkas BMC
- 02 Juli-11 Agustus 2021 Pengumpulan file power point 1
- 19 September 2021 Pengumpulan slide
- 01 Desember 2021 Technical meeting
- 1 Desember 2021 Final dan pengumuman pemenang

SUB TEMA

- Zona
- Teknologi
- Industri kreatif
- Pangan
- Sosial ekonomi

PERSYARATAN

- Mahasiswa aktif S1 atau Diploma
- pengumpulan tinggi di seluruh Indonesia
- Tim terdiri dari 3 orang

PENDAFTARAN

Link pendaftaran:
nafteabc.id/portal/login.php

Buku panduan dan ketentuan:
bit.ly/5uqjan7wibbcnafteabc1

Contact person:
 08115232716 (Adani)
 08233232709 (Ika)
 08049305032 (Nadiah)

Alamat kantor:
 CENREK0927 (JMS)
 a.o. Alifan Rahmayani Murdi

PENCHARGAAN

KATEGORI AGRIBUSINESS

- Siswa 1:** Rp 2.500.000 + sertifikat + plate
- Siswa 2:** Rp 1.500.000 + sertifikat + plate
- Siswa 3:** Rp 1.000.000 + sertifikat + plate

KATEGORI NON-AGRIKULTUR

- Siswa 1:** Rp 2.500.000 + sertifikat + plate
- Siswa 2:** Rp 1.500.000 + sertifikat + plate
- Siswa 3:** Rp 1.000.000 + sertifikat + plate

Best Poster: Rp 500.000 + sertifikat + plate
Best Presentation: Rp 500.000 + sertifikat + plate

*Seluruh peserta yang lolos BMC akan mendapatkan sertifikat tingkat nasional, Speed dan Bimbingan bisnis.

More information: @nafteabc, @nafteabc, @nafteabc

Media partner: [Logos of various media partners]

NATIONAL BUSINESS PLAN COMPETITION
 "Millennial's Creative Startup with Optimization of Digital Strategy for Today's Economy"

TIMELINE

- 19 Juni-18 Juli 2021 Pengumpulan berkas pendaftaran BMC
- 23 Juli 2021 Pengumpulan berkas BMC
- 02 Juli-11 Agustus 2021 Pengumpulan file power point 1
- 19 September 2021 Pengumpulan slide
- 01 Desember 2021 Technical meeting
- 1 Desember 2021 Final dan pengumuman pemenang

EXTENDED

SUB TEMA

- Zona
- Teknologi
- Industri kreatif
- Pangan
- Sosial ekonomi

PERSYARATAN

- Mahasiswa aktif S1 atau Diploma
- pengumpulan tinggi di seluruh Indonesia
- Tim terdiri dari 3 orang

PENDAFTARAN

Link pendaftaran:
nafteabc.id/portal/login.php

Buku panduan dan ketentuan:
bit.ly/5uqjan7wibbcnafteabc1

Contact person:
 08115232716 (Adani)
 08233232709 (Ika)
 08049305032 (Nadiah)

Alamat kantor:
 CENREK0927 (JMS)
 a.o. Alifan Rahmayani Murdi

PENCHARGAAN

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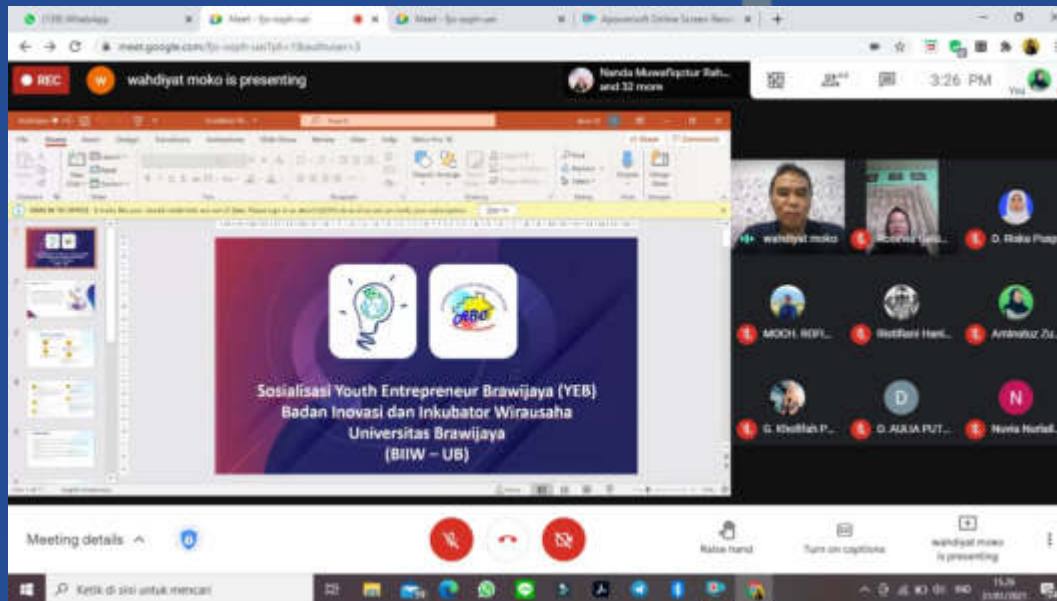
#KABINETMILLENNIAL



Entrepreneurship Funding

AGRITECHNO BUSINESS CENTRE

Coaching to get entrepreneurial project funding from Universitas Brawijaya



Badan Inovasi dan Inkubator Wirausaha
Universitas Brawijaya

Jadilah Start-Up Muda Brawijaya

YEB 2021

- YOUTH ENTREPRENEUR BRAWIJAYA -

Total Pendanaan **600 JUTA**

Daftarkan Start-Up mu

di link <http://bit.ly/uploadproposalyeb>

Pendaftaran Program bit.ly/YEB2021

Sosialisasi YEB 2021

31 Januari 2021, Pukul 15.00 WIB

Via Google Meet

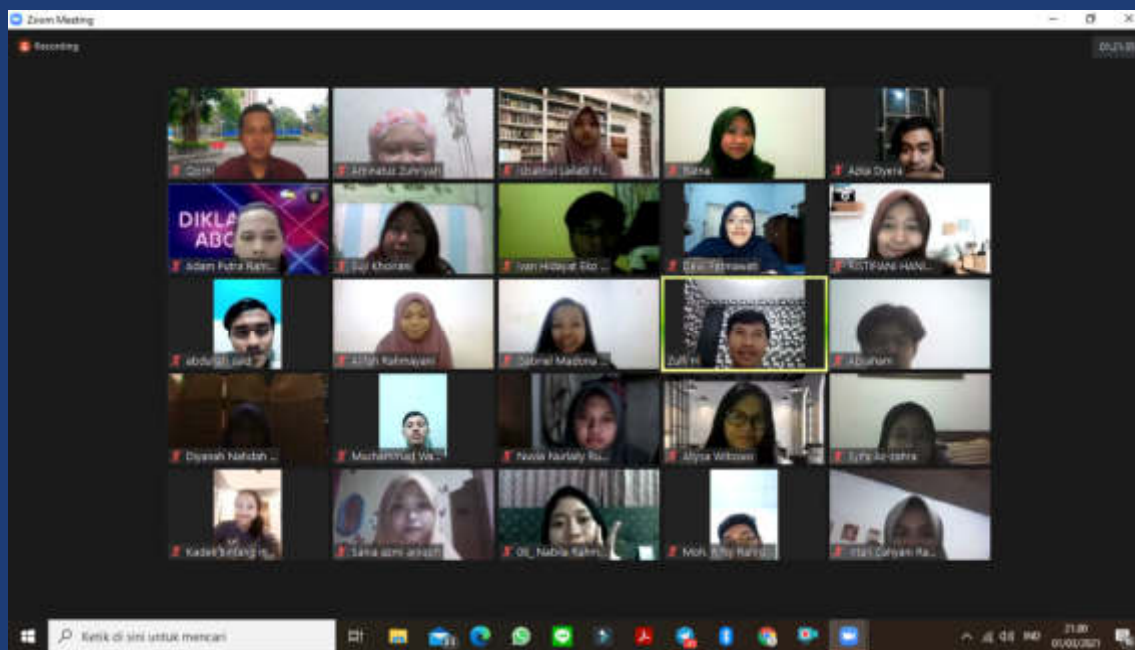
#KABINETMILLENNIAL



Entrepreneurship Funding

AGRITECHNO BUSINESS CENTRE

Coaching to get entrepreneurial project funding from Faculty and Ministry of Higher Education



**SOSIALISASI
PMW & KBMI**

zoom

Pembicara
Moch. Rofiul Qorni
- Direktur ABC FTP UB 2021
- Penerima Dana Hibah KBMI 2020

Senin, 01 Maret 2021
19.30 WIB - Selesai

Register now!
bit.ly/SospenABC2021

#KABINETMILLENIAL



Entrepreneurship Funding

AGRITECHNO BUSINESS CENTRE

The selection process for funding entrepreneurial students from faculties and universities

PROGRAM MAHASISWA WIRUSAHA (PMW) 2021

TIMELINE

- Pengumpulan Lembar Pengisian: 10-11 Maret 2021
- Partisipasi berkas proposal oleh panitia: 12-13 Maret 2021
- Pengembalian proposal oleh panitia: 14 Maret 2021
- Pengumpulan berkas proposal ke Universitas: 18 Maret 2021

LINK PENDAFTARAN | **LINK PENGUNJUDAN**

#KABINETMILLENNIAL

PROGRAM MAHASISWA WIRUSAHA FAKULTAS TEKNOLOGI PERTANIAN
"Get More Funding, Get More Choice"

TIMELINE

- 10-11 Maret 2021: Pengumpulan Lembar Pengisian
- 12-13 Maret 2021: Partisipasi berkas proposal oleh panitia
- 14 Maret 2021: Pengembalian proposal oleh panitia
- 18 Maret 2021: Pengumpulan berkas proposal ke Universitas

TOTAL FUNDING: 35.000.000

Ayo, Segera Daftarkan Timmu Kita Sekarang!

#KABINETMILLENNIAL

Congratulations

Nama Mahasiswa	Instansi	Keputusan dan Keterangan	Detail
Melinda Lailati Farhan	FST	Menang dan Winner	Penjualan Produk Makanan dan Minuman yang Berkualitas dan Inovatif
Maha Nisa Faris Aqsa	FST	Menang dan Winner	Produk Makanan dan Minuman yang Berkualitas dan Inovatif
Amir Hidayat Fauz Syarif	FST	Juri dan Penghargaan	Produk Makanan dan Minuman yang Berkualitas dan Inovatif
Melinda Cahaya	FST	Menang dan Winner	Produk Makanan dan Minuman yang Berkualitas dan Inovatif
Lily Yulia	FST	Menang dan Winner	Produk Makanan dan Minuman yang Berkualitas dan Inovatif
Harsha Pratiwi Puri Subandya	FST	Runner Up	Produk Makanan dan Minuman yang Berkualitas dan Inovatif

#KABINETMILLENNIAL

Congratulations

No	Nama Mahasiswa	Keputusan	Detail	Instansi	Keputusan
1	Melinda Lailati Farhan	Menang dan Winner	Produk Makanan dan Minuman yang Berkualitas dan Inovatif	FST	Menang dan Winner
2	Maha Nisa Faris Aqsa	Menang dan Winner	Produk Makanan dan Minuman yang Berkualitas dan Inovatif	FST	Menang dan Winner
3	Amir Hidayat Fauz Syarif	Juri dan Penghargaan	Produk Makanan dan Minuman yang Berkualitas dan Inovatif	FST	Juri dan Penghargaan
4	Melinda Cahaya	Menang dan Winner	Produk Makanan dan Minuman yang Berkualitas dan Inovatif	FST	Menang dan Winner
5	Lily Yulia	Menang dan Winner	Produk Makanan dan Minuman yang Berkualitas dan Inovatif	FST	Menang dan Winner
6	Harsha Pratiwi Puri Subandya	Runner Up	Produk Makanan dan Minuman yang Berkualitas dan Inovatif	FST	Runner Up

#KABINETMILLENNIAL





Entrepreneurship Funding

AGRITECHNO BUSINESS CENTRE

Funding entrepreneurial students from Ministry of Higher Education



#KABINETMILLENIAL

The process of evaluating the implementation of student entrepreneurship projects

LIVE REPORT
Monitoring dan Evaluasi
Program Mahasiswa Wirausaha
Fakultas Teknologi Pertanian
2021

This screenshot shows a Zoom meeting interface. At the top, the title 'LIVE REPORT' is displayed in large white letters, followed by the subtitle 'Monitoring dan Evaluasi Program Mahasiswa Wirausaha Fakultas Teknologi Pertanian 2021'. Below the title, there is a video feed of a male speaker wearing glasses and a light-colored shirt. Underneath the speaker, a presentation slide is visible, featuring a green and white design with the text 'LIVE REPORT' and 'Monitoring dan Evaluasi Program Mahasiswa Wirausaha Fakultas Teknologi Pertanian 2021'. The background of the slide is blue with white and orange circular patterns.

LIVE REPORT
Monitoring dan Evaluasi
Program Mahasiswa Wirausaha
Fakultas Teknologi Pertanian
2021

This screenshot shows a Zoom meeting interface. At the top, the title 'LIVE REPORT' is displayed in large white letters, followed by the subtitle 'Monitoring dan Evaluasi Program Mahasiswa Wirausaha Fakultas Teknologi Pertanian 2021'. Below the title, there is a video feed of a male speaker wearing glasses and a green shirt. Underneath the speaker, a presentation slide is visible, featuring a blue and white design with the text 'MONITORING DAN EVALUASI' and 'Program Mahasiswa Wirausaha Fakultas Teknologi Pertanian 2021'. The background of the slide is blue with white and orange circular patterns.

LIVE REPORT
Monitoring dan Evaluasi
Program Mahasiswa Wirausaha
Fakultas Teknologi Pertanian
2021

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ENTERPRISE SCHOOLING 2021

AGRITECHNO BUSINESS CENTRE


Workshop activities to increase business scale

Contact Person:
Ayun 082245692496
Aan 085715508324

Registration link:
<http://bit.ly/RegistES2021>

ENTERPRISE SCHOOLING

Bisnis jalan!
Walau Pandemi Keablasan

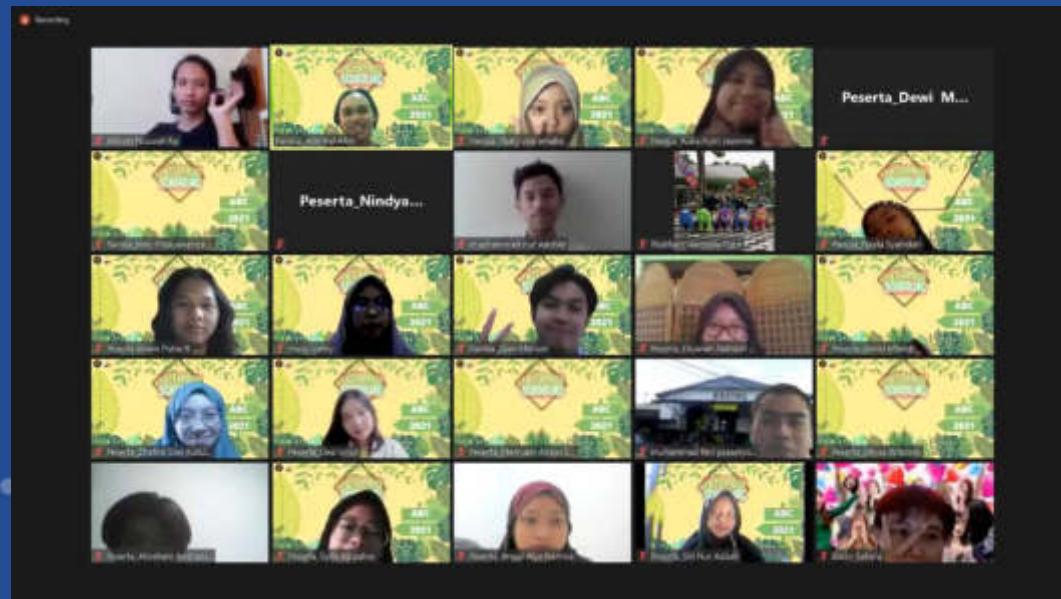


Aldwin Notvalriqi
CEO & Founder of Petani Dawn

Moderator:
Nayli Shofiyyati TIP '19

Saturday, 8 May 2021
09.15-'till drop
Via Zoom

FREE ENTRY



#KABINETMILLENNIAL

Funding for student entrepreneurship projects can be continued on a larger scale facilitated by Ministry of Higher Education

- TECHNOLOGY BASED PROSPECTIVE STARTING COMPANIES (up to USD 20.000)
- TECHNOLOGY BASED STARTING COMPANIES (USD 50.000 to USD 100.000)



UNIVERSITAS BRAWIJAYA

Selamat dan Sukses!

Mendapatkan dana hibah
Program Startup Inovasi Indonesia

✓

 M. Zamzami Al Mabruri CEO Sambeles	 Hendra CEO LOBSTECH	 M. Zamrudin CEO PIGELA chips	 M. Iliham Akbar CEO Pictafish
---	--------------------------------------	---	--

✓ Pro Startup Inovasi Indonesia 2021

Maulana Derifato A. CEO myECO	Susangko Aji-W. CEO Suspond	Eka Tiyas A. CEO PRO-beehave	Annisa Aurora X. CEO PRO-beehave	Ricadonna Rassa CEO PROBAT KIT

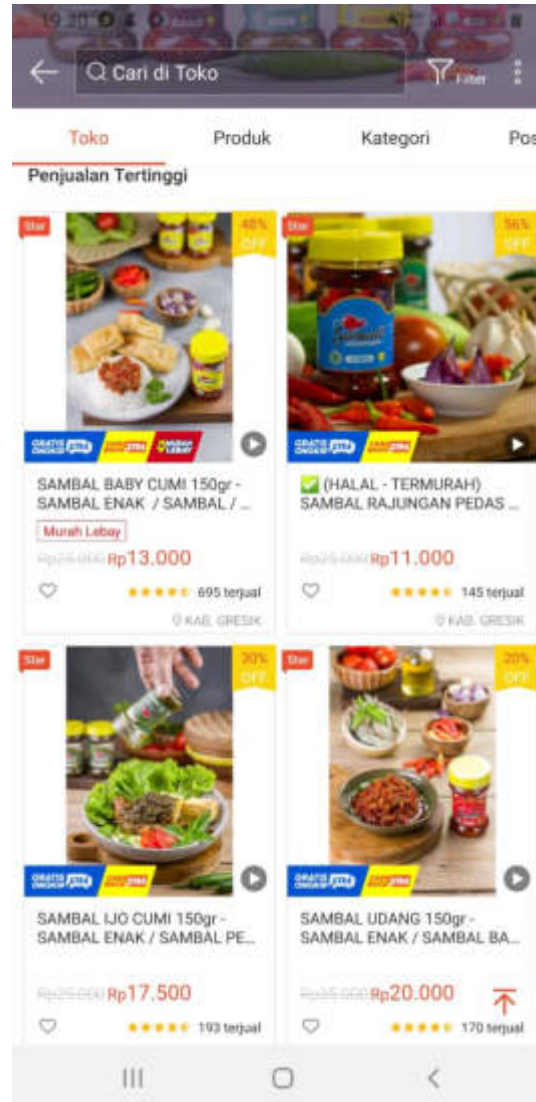
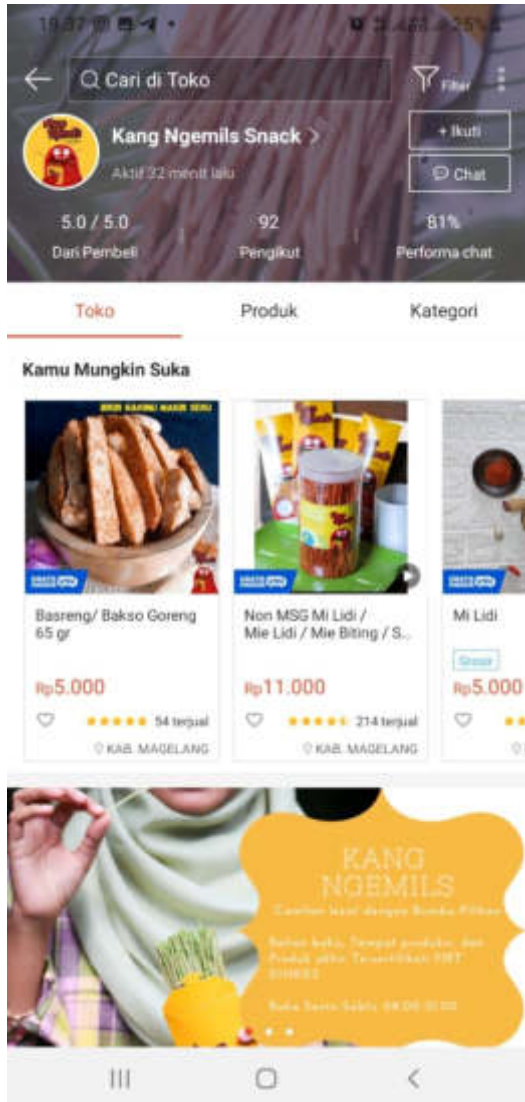
Total Pendanaan 2,5 Milyar Rupiah

Terpilihnya myECO sebagai The Most Innovative
Gerakan Nasional 1000 Startup Digital

Maulana Derifato A.
CEO
myECO

bilw.ub.ac.id | bilw@ub.ac.id | bilw.ub | 0821-2047-2226

Some examples of student research products that have entered the marketplace





ABC E-MART Application

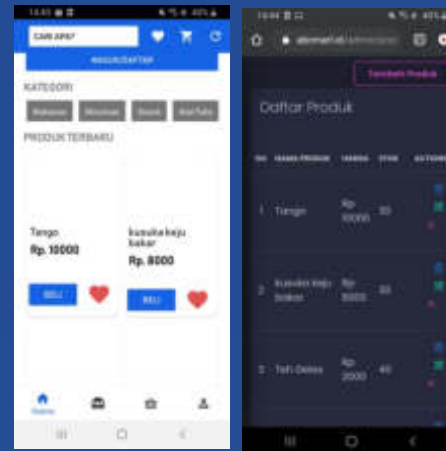
AGRITECHNO BUSINESS CENTRE

ABC E-Mart application to accommodate student products and Business Units

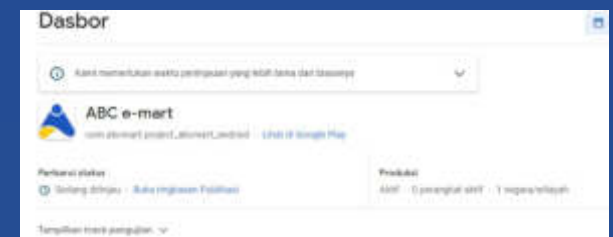
ABC E-mart was built to accommodate student research products, the main target is student consumers, the application manager is students



Logo

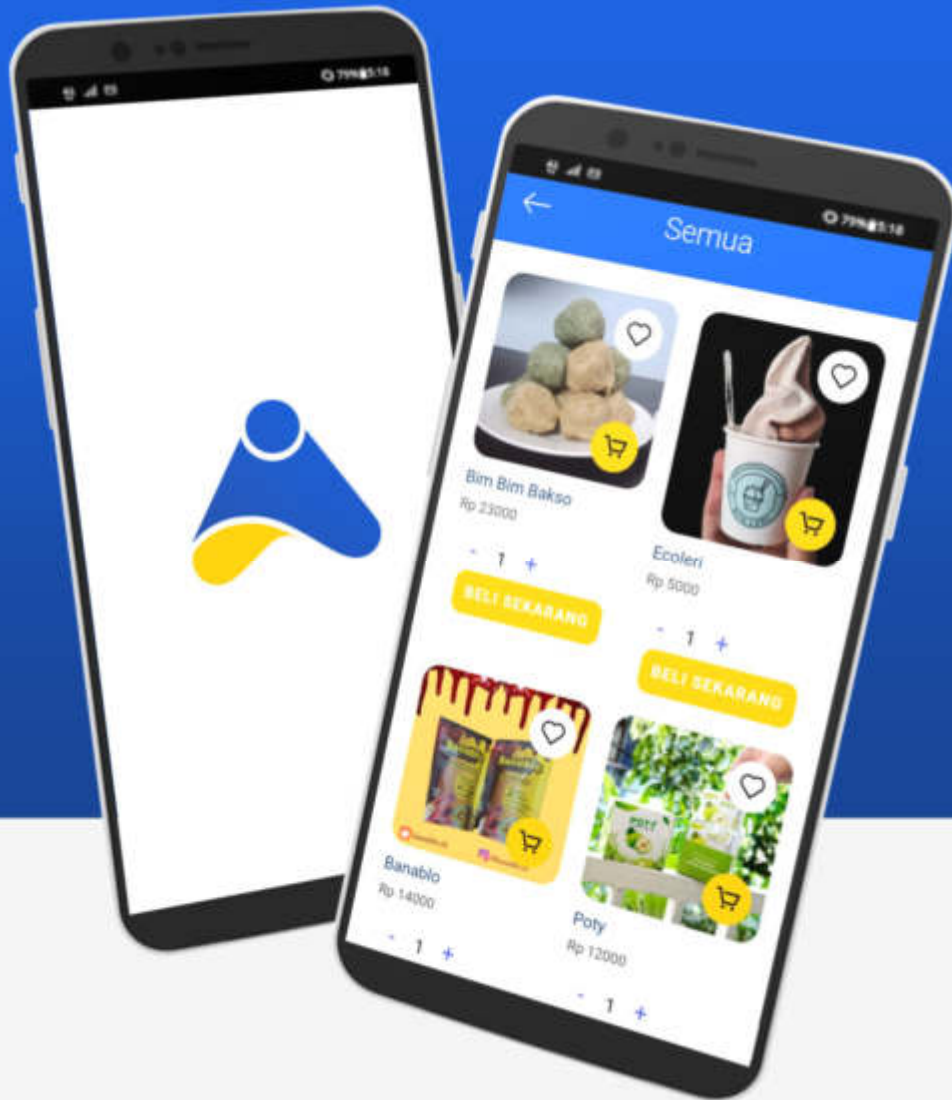


User and Admin



Application Registration to Google Play Store

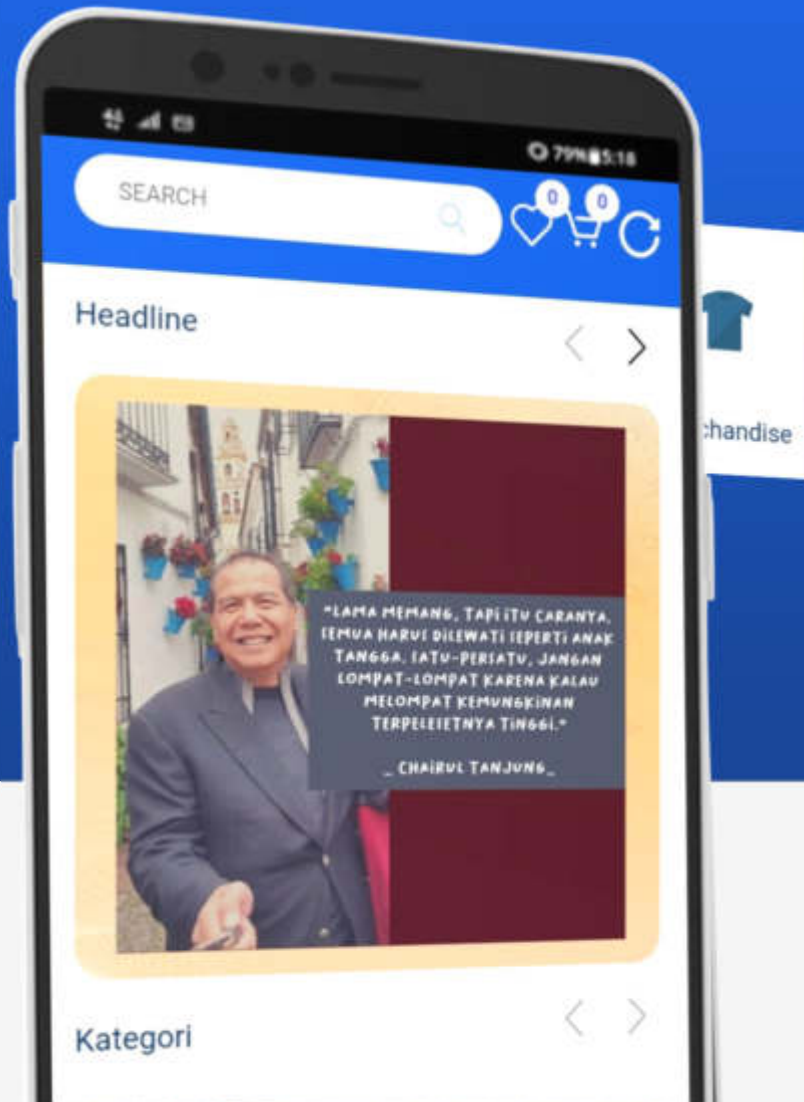
#KABINETMILLENNIAL



ABC E-Mart

Student product marketplace
Faculty of Agricultural Technology
Universitas Brawijaya



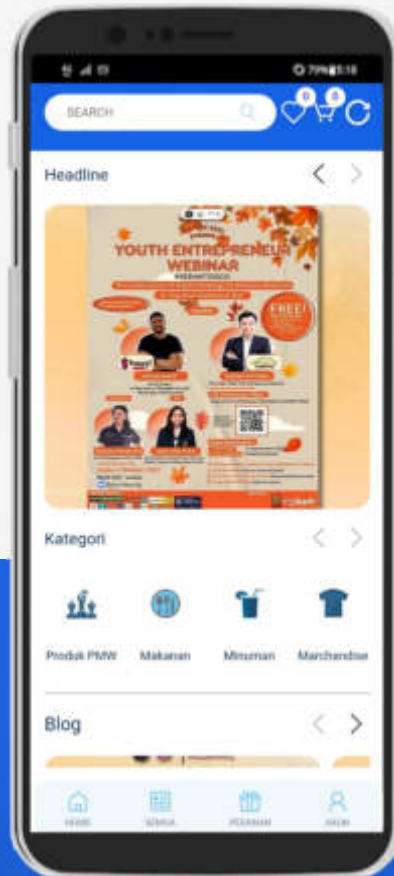


Our Feature's

- Product
- Blog
- Category
- Headline

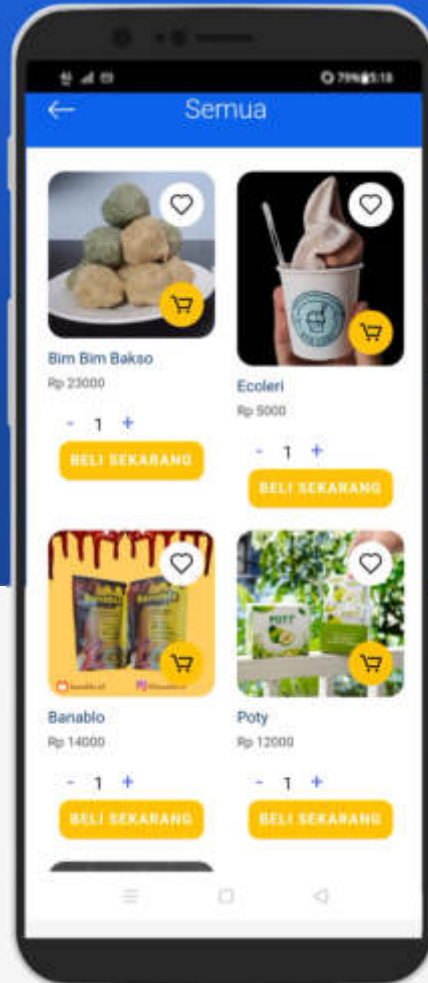


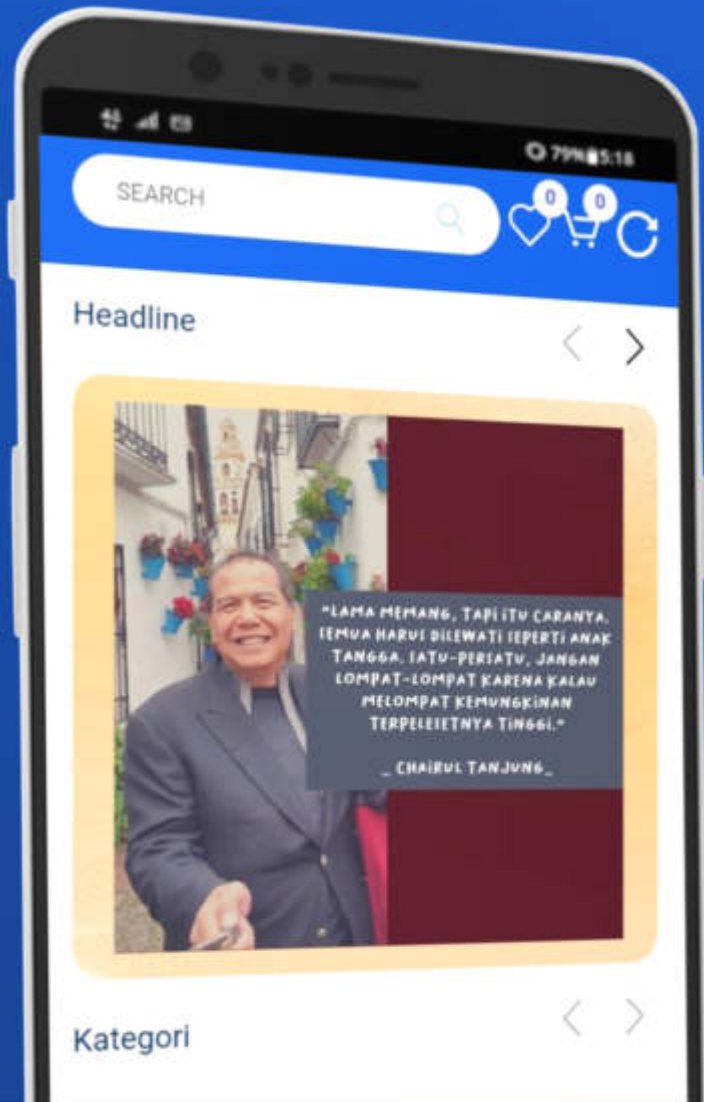
Headline



Product

- Headline
- Blog
- Category
- Product





Our Photo Action

Download
Now!!



available at



Workshop on The Training of Trainers (ToT)





Faculty of Agricultural Technology is the first faculty at Universitas Brawijaya to graduate students with entrepreneurship final project



Thank you