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Riwayat Pendidikan

Jenis Pendidikan	Tempat	Tahun	Titel/ Ijasah	Bidang Spesialisasi
Strata 1	Univ. Udayana	1986 -1991	Ir.	Teknologi Hasil Pertanian
Strata 2	Univ. Hokkaido, Japan	1998 - 2000	M.Agr.Sc.	Biokimia Nutrisi
Researcher	Lab. Nutritional Biochemistry, Univ. Hokkaido, Japan	2000-2002	-	Nutritional Biochemistry (fatty lever and antioxidant enzymes)

Publikasi (Selected / related to lactic acid bacteria)

1. Putra, N.K., Antara, NS., Nocianitri, K.A. Pengaruh Penambahan Kultur Starter Bakteri Asam Laktat Terhadap Mutu Sari Buah Tomat Selama Penyimpanan. (1998)
2. Nocianitri, K.A., Sakakibara, S., Kanno, T., Kikuchi, H., Kurasaki, M., Aoyama, Y. Influence of Dietary Methionine Level on the Liver Metallothionein mRNA Level in Rats. *Journal of Bioscience Biophysics and Biochemistry*. 66 (11) 2465-2470 (2002).
3. Nocianitri, K.A. dan Mayun Permana, IDG. Seleksi bakteri asam laktat sebagai galur probiotik khusus untuk bayi alergi susu formula. Kepala Peneliti Dosen Muda 2006
4. Nocianitri, K.A. dan Indraningrat, A.A 2007. Identifikasi *Lactobacillus* sp. F16 dan *Lactobacillus* sp. BY85 untuk pengembangan probiotik isolat lokal (laporan praktek kerja, unpublished)
5. K Sutiyari, K Tresna Adhi, K A Nocianitri. Fermentasi rumput laut oleh bakteri saluran pencernaan mencit. (laporan dosen muda 2007. unpublished).
6. Nocianitri, K.A., Yan Ramona, Indraningrat, A.A., N. Sujaya. 2008. Pengembangan metode deteksi *Lactobacillus paracasei* F16 dengan metode RAPD. (unpublished)
7. Yan Ramona, Nocianitri, K.A., Wayan Eka Suryadarma, N. Sujaya. 2008. Kemampuan adhesi *Lactobacillus paracasei* F16 dan *Lactobacillus plantarum* BY85 secara in vitro pada sel epitel mencit (unpublished)
8. I Nengah Sujaya, Yan Ramona, Ni Putu Widarini, Ni Putu Suariani, Ni Made Utama Dwipayanti, Komang Ayu Nocianitri, Ni Wayan Nursini. 2008. Isolasi dan Karakterisasi Bakteri Asam Laktat dari Susu Kuda Sumbawa. J, Veteriner (*beeing reviewed*)
9. I Nengah Sujaya, Ni Made Utami Dwipayanti, Ni Luh Putu Suariani, Ni Putu Widarini, Komang Ayu Nocianitri, Ni Wayan Nursini. 2008. Uji in vitro ketahanan *Lactobacillus* spp. isolat susu kuda Sumbawa pada model saluran pencernaan. J, Veteriner (*beeing reviewed*)

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Riwayat Pendidikan:

	Universitas	Bidang Keahlian	Tahun	Titel
S1	Fak Pertanian, Universitas Udayana, Bali	Teknologi Hasil Pertanian	1986-1991	Ir.
S2	Hokkaido University, Sapporo, Japan	Mikrobiologi Terapan	1997-1999	M.Agr.Sc.
S3	Hokkaido University, Sapporo, Jepang	Mikrobiologi Terapan	1999-2002	Ph.D.
Post-doctoral	Northern Advancement Center for Science and Technology, Japan	Food and Health: Probiotic and Prebiotics	2002-2004	-

PUBLICATIONS : *selected* / related to lactic acid bacteria

1. P. Niamsup, I N. Sujaya, M. Tanaka, T. Sone, S. Hanada, Y. Kamagata, S. Lumyong, A. Assavanig, K. Asano, F. Tomita, and A. Yokota. *Lactobacillus thermotolerans* sp. Nov., a novel thermotolerant species isolated from chicken faeces. *Int. J. Syst. Evol. Microbiol.* 53, 263-268. 2003.
2. N.S. Antara, I. N. Sujaya, A. Yokota, K. Asano, W.R. Aryanta and F. Tomita. Identification and succession of lactic acid bacteria during fermentation of "urutan", a Balinese indigenous fermented sausage. *W. J. Microbiol. Biotechnol* 18: 255-262. 2002.
3. I N. Sujaya, S. Amachi, A. Yokota, K. Asano, and F. Tomita. Identification and characterization of lactic acid bacteria in *ragi tape*. *W. J. Microbiol. Biotechnol*, 17: 349-357. 2001
4. I N. Sujaya, S. Amachi, K. Saito, A. Yokota, K. Asano and F. Tomita. Specific enumeration of lactic acid bacteria in *ragi tape* by colony hybridization with specific oligonucleotide probes. *W. J. Microbiol. Biotechnol*, 18:263-270. 2002
5. Sujaya, I N., Sone, T., Yokota, A., Asano, K., Tomita, F. The role of lactic acid bacteria in *brem* fermentation. *Annual Reports of ICBiotech*. 2001.
6. I N. Sujaya, K. Asano, and F. Tomita. Development of *Pediococcus pentosaceus* specific oligonucleotide probe and its application on specific enumeration of lactic acid bacteria in *ragi tape*. The 1st Hokkaido Indonesian Student Association Scientific

meeting (HISAS I), Sapporo November 4, 2001. p: 79-81.

7. Akarat, S., Sujaya, I N., Saito, K., Yokota, A., Asano, K., Tomita, F. Studies on 16S rDNA probes for dot blot and colony hybridization for genus and species specific detection of intestinal microorganisms. *Biotechnology for Sustainable Utilization of Biological Resources in the Tropics* vol. 15, 2002. (in press)
8. Sujaya, I N., Ayanta, W.R., Yokota, A., Asano, K., Tomita, F. Biochemical and sensorial properties of *brem bali*. *Annales Bogorienses*, 7: 24 - 31. 2000.
9. Abe A, Sone T, Sujaya I N, Saito K, Oda Y, Asano K, Tomita F. rDNA ITS sequence of *Rhizopus oryzae*: its application to classification and identification of lactic acid producers. 2003. *Biosci. Biotechnol. Biochem.* 67(8): 1725-1731. 2003.
10. Kimiko Minamida, I Nengah Sujaya, Akiko Tamura, Norihiro Shigematsu, Teruo Sone, Atsushi Yokota, Kozo Asano, Yoshimi Benno and Fusao Tomita . The effects of Di-D-Fructofuranose-1,2:2,3-Dianhydride (DFAIII) administration on human intestinal microbiota. *J. Biosci. Bioeng.* 98: 244-250 (2004).
11. Nyoman Semadi Antara, I Nengah Sujaya, Atsushi Yokota, Kozo Asano and Fusao Tomita. Effects of indigenous starter cultures on microbial and physicochemical characteristics of *urutan*, a Balinese fermented sausage. *J. Biosci. Bioeng.* 98: 92 – 98 (2004).
12. A. Abe, I N. Sujaya, T. Sone, and Y. Oda. Microflora and selected metabolites of potato pulp fermented with an Indonesian starter *ragi tape*. *Food Technol. Biotechnol.*, 43: 169 – 173 (2004).
13. Kimiko Minamida, Kazuki Shiga, I Nengah Sujaya, Teruo Sone, Atsushi Yokota, Hiroshi Hara, Kozo Asano and Fusao Tomita. Effects of difructose anhydride III (DFA III) administration on rat intestinal microbiota. *J. Biosci. Bioeng.* 99: 230-236 (2005).
14. Kimiko Minamida, Maki Kaneko, Midori Ohashi, I Nengah Sujaya, Teruo Sone, Masaru Wada, Atsushi Yokota, Hiroshi Hara, Kozo Asano and Fusao Tomita Effects of difructose anhydride III (DFA III) administration on bile acids and growth of DFA III-assimilating bacterium *Ruminococcus productus* on rat intestine. *J. Biosci. Bioeng.* 99: 548-554 (2005).
15. I N Sujaya, A. Abe, K. Minamida, W. R. Aryanta, K. Asano, F. Tomita. Microbial ecology of traditional Balinese rice wine fermentation. *Int. J. Food Microbiol.* (Submitted for publication). 2006.
16. I N Sujaya, Dw Made Sukrama, K Putra Pinatih. 2006. Fermentasi pisang secra in vitro oleh bifidobacterium dalam upaya pengembangan probiotik bifidobacterium isolate local. Laporan Penelitian IPTEKDOK-2006 (unpublished).
17. I N Sujaya, Cok Istri Dwiyantri Cakrawati. 2008. Faktor bifidus pada ekstrak pisang (skripsi, unpublished).
18. I N Sujaya, Ni Pt. Dessy Aryantini. 2008. Isolasi dan kemampuan adhesi in vitro bifidobacterium isolat feces bayi pada sel epitel mencit (unpublished).
19. I N Sujaya, Dw. Md. Sukrama, K Putra Pinatih. 2007. Ketahanan Bifidobacterium breve pada zat antibiotika (unpublished).
20. I Nengah Sujaya, Yan Ramona, Ni Putu Widarini, Ni Putu Suariani, Ni Made Utama Dwipayanti, Komang Ayu Nocianitri , Ni Wayan Nursini. 2008. Isolasi dan Karakterisasi Bakteri Asam Laktat dari Susu Kuda Sumbawa. *J. Veteriner* (under reviewing)
21. I Nengah Sujaya, Ni Made Utami Dwipayanti, Ni Luh Putu Suariani, Ni Putu Widarini, Komang Ayu Nocianitri, Ni Wayan Nursini. 2008. Uji in vitro ketahanan Lactobacillus spp. isolat susu kuda Sumbawa pada model saluran pencernaan. *J. Veteriner* (under reviewing)

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Educational Background:

No.	Educt. Level	University	Field of Science	Year	Degree
1	S1	Bogor Agriculture University, Bogor	Food Science and Human Nutrition	1980-1985	Ir.
2	S2	Gadjah Mada University, Yogyakarta	Food Science and Technology	1991-1993	MP.
3	S3	Hokkaido University, Sapporo, Jepang	Applied Microbiology	1999-2004	Ph.D.

Publication (Selected / related to lactic acid bacteria)

1. Antara, N. S., Sujaya, I N., Yokota, A., Asano, K., Aryanta, W. R. and Tomita, F. Identification and succession of lactic acid bacteria during fermentation of "urutan", a Balinese indigenous fermented sausage. *World Journal of Microbiology and Biotechnology*. 18: 255-262. 2002.
2. Antara, N. S., Kozo Asano, Atsushi Yokota, Wayan Redi Aryanta, and Fusao Tomita. Characterization of bacteriocin produced by *Pediococcus acidilactici* U318 isolated from *urutan*, a Balinese fermented sausage. *Annual Report of ICBiotech*. 26. 2003.
3. Sujaya, I N., Antara, N. S., Sone, T., Tamura, Y., Aryanta, W. R., Yokota, A. and Tomita, F. Identification and characterization of yeasts in *brem*, a traditional Balinese rice wine. *World Journal of Microbiology and Biotechnology*. 20: 153-157. 2003.
4. Antara, N. S., Sujaya, I N., Yokota, A., Asano, K., and Tomita, F. Effects of Indigenous Starter Cultures on the Microbial Change and Physicochemical Characteristics of *Urutan*, a Balinese Fermented Sausage. *Journal of Bioscience and Bioengineering*. In Press. 2004.
5. Agung, I G. N., Antara, N. S., Gunam, I.B.W., and Nocianitri, K.A. The effect of lactic acid bacteria starter culture on quality of tomato juice.. 4(1): 51-57. 1998.
6. Suter, K., Kencana Putra, I N., Antara, N. S. and Sudana, W. Study on nutrition quality and safety of "lawar", a traditional food. *Gitayana (Agricultural Technology Journal)*. 4(1): 27-32. 1998.
7. Gunadnya, I.B.P., and Antara, N. S. The changes in chemical and sensory characteristics of "tape sukun" during fermentation. *Gitayana (Agricultural Technology Journal)*. 3(1): 14-16. 1997.

Seminar:

1. Nyoman Semadi Antara. Purification using simple method adsorption-desorption and partial sequencing of bacteriocin produced by *Pediococcus acidilactici* 3110. *Scientific Meeting of Indonesia Society for Microbiology (PIT-PERMI)*. June 27-28, 2000. Denpasar, Bali, Indonesia.
2. Ida Bagus Wayan Gunam, I Gusti Ngurah Agung, and Nyoman Semadi Antara. Effect of starter culture *Lactobacillus bulgaricus* addition on the quality of *salak Bali* juice. *Annual Scientific Meeting of Indonesia Society for Microbiology (PIT-PERMI)*. June 27-28, 2000. Denpasar, Bali, Indonesia.
3. Nyoman Semadi Antara, I Nengah Sujaya, Atsushi Yokota, Kozo Asano, Wayan Redi Aryanta, and Fusao Tomita. Identification of lactic acid bacteria isolated from urutan by using polymerase chain reaction amplified variable regions of 16S rDNA. *Annual Meeting of the Society for Bioscience and Bioengineering*, Hokkaido University, August 3-5, 2000. Sapporo. Japan.
4. Nyoman Semadi Antara, I Nengah Sujaya, Kozo Asano, Atsushi Yokota, Wayan Redi Aryanta, and Fusao Tomita. The effects of indigenous lactic acid bacteria as single starter cultures on the quality of "urutan". *Annual Meeting of Japan Society for Lactic Acid Bacteria*. June 27-28, 2002. Tokyo. Japan.
5. Nyoman Semadi Antara, I Nengah Sujaya, Kozo Asano, Atsushi Yokota, Wayan Redi Aryanta, and Fusao Tomita. The effect of *Pediococcus acidilactici* U318 and *Lactobacillus plantarum* U201 used as starter cultures on the change of microbial and physico-chemical characteristics of "urutan". *Second Asian Conference on Lactic Acid Bacteria*, November 14-15, 2003. Taipei City, Taiwan.
6. I Nengah Sujaya, Kimiko Minamida, Teruo Sone, Ayumi Abe, Nyoman Semadi Antara, Wayan Redi Aryanta, Kozo Asano, Atsushi Yokota and Fusao Tomita. Lactic acid bacteria associated with the traditional dry starters produced in some Southeast Asian countries and their role in fermentation. *Second Asian Conference on Lactic Acid Bacteria*, November 14-15, 2003. Taipei City, Taiwan