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Mimi Nurminah, S.T.P., M.Si. was born in Medan on March 11, 1973. She is a Food Technology lecturer at Universitas Sumatera Utara. She completed her last education at the Master's Program in Food Science at IPB University in 2005.

Publications

2026

Prosiding seminar internasional

Influence of sweet potato variety on functional and pasting properties of starch

ELISA JULIANTI , LINDA MASNIARY LUBIS , MIMI NURMINAH , NAHDHA ULIA AIMA

2025

Prosiding seminar internasional

Bioactive Compound of White Purple Cultivar of Chrysanthemum Flower Tea Affected by Drying Methods and Temperature

ELISA JULIANTI , MIMI NURMINAH , EDY SYAH PUTRA HARAHAHAP , EKA YUSRI ELFRYANI

2025

Prosiding seminar internasional

Effect of Drying Temperature and Time on Phytochemical Content of Chrysanthemum Flower Tea

ELISA JULIANTI , MIMI NURMINAH , AUDIRA YASMIN AFRA

2025

Jurnal internasional bereputasi

Proximate and phytochemical analysis of Acanthus ilicifolius hot water extract from three different growing locations

RIDWANTI BATUBARA , T ISMANELLY HANUM , ODING AFFANDI , MIMI NURMINAH , SALEHA HANNUM , AFIFUDDIN DALIMUNTHER , Ina Winarni

2025

Artikel ilmiah

Effect of purple sweet potato paste (Ipomoea batatas L.) addition on yoghurt quality

MIMI NURMINAH , ELISA JULIANTI

2025

Prosiding seminar internasional

Characteristics of red bean ice cream with the addition of VCO (Virgin Coconut Oil) using hybrid coconut (Khina 2) from local Indonesian resources to increase medium chain ...

MIMI NURMINAH , ELISA JULIANTI

2024

Prosiding seminar internasional

Effect of Virgin Coconut Oil (VCO) Percentage and Emulsifier Ratio on the Physicochemical Characteristics of Beverages Emulsions using Local Hybrid

Coconut from Indonesian Local Resource

ELISA JULIANTI , MIMI NURMINAH , DINA ARWANTI KARUNIA

2024

Artikel ilmiah

Optimization of The Enzymatic Hydrolysis Process To Produce Functional Maltooligosaccharides From Purple Sweet Potato Paste Var.Ayamurasaki

ELISA JULIANTI , ZULKIFLI LUBIS , TITI CANDRA SUNARTI , MHD SIDDIQ IRAWAN , MIMI NURMINAH , ADRIAN HILMAN

2024

Prosiding seminar internasional

Effect of soaking time of cocoa fruit peel and addition of citronella grass extract (Cymbopogon nardus) on quality characteristics of infused water from indonesian local resources for increasing body immune to face bad environment

MIMI NURMINAH , LINDA MASNIARY LUBIS

2024

Jurnal nasional

Effect of Different Roasting Levels and Manual Brewing Techniques on the Sensory Profile of Liberica Coffee with Honey Process

Newyearta Gloria Purba , WENNY BEKTI SUNARHARUM , MIMI NURMINAH

2024

Prosiding seminar internasional

Process of making muffin from modified sweet potato flour made from sustainable raw material based Indonesian local resources

MIMI NURMINAH , TERIP KARO KARO

2023

Prosiding seminar internasional

Technology for making sauerkraut with the addition of Lactobacillus acidophilus starter and the length of fermentation time

ZULKIFLI LUBIS , MIMI NURMINAH

2023

Prosiding seminar internasional

Comparison of Virgin Coconut Oil (VCO) quality with fermentation and centrifugation methods from genjah and hybrid variety of coconut based on Indonesian local environment resources

MIMI NURMINAH , LINDA MASNIARY LUBIS

2023

Jurnal internasional

Sensory attributes profiling of Sanjai Balado chips products in West Sumatra with RATA (rate-all-that-apply) method

SENTOSA GINTING , MIMI NURMINAH

2023

Prosiding seminar internasional

Technology for making sauerkraut with the addition of Lactobacillus acidophilus starter and the length of fermentation ti

MIMI NURMINAH , ZULKIFLI LUBIS

2023

Prosiding seminar internasional

Sensory Attributes Profiling of Sanjai Balado Chips Products in West Sumatra With RATA (Rate-All-ThatApply) Method

MIMI NURMINAH , SENTOSA GINTING

2023

Jurnal nasional terakreditasi

Formulasi Ekstrak Bunga Telang dan Ekstrak Kayu Manis Terhadap Karakteristik Fisik dan Sensori Minuman Isotonik

ELISA JULIANTI , YULISA UTAMI , MIMI NURMINAH

2023

Jurnal nasional

Stability of Antioxidant Activity Beverages of Salam Leaf Extract on Drying Methods and Storage Time

MIMI NURMINAH , SENTOSA GINTING , FADILAH NAZWI SITANGGANG

2022

Jurnal internasional

The Effect Of Adding Butterfly Pea Flower Extract (*Clitoria ternatea* L.) and the Ratio of Starter *Lactobacillus bulgaricus* And *Streptococcus thermophilus* on Yoghurt Quality

MIMI NURMINAH , SENTOSA GINTING

2022

Prosiding seminar internasional

Characteristics of instant porridge from cassava flour fortified anchovy flour, and yellow pumpkin flour from Indonesian Local Resources

MIMI NURMINAH , ZULKIFLI LUBIS

2022

Prosiding seminar internasional

Water content, pH value and free fatty acid of virgin coconut oil emulsion drink with the addition of andaliman based on sustainable local resources

MIMI NURMINAH

2022

Prosiding seminar internasional

Characteristic infused water of butterfly pea (*Clitoria ternatea* Linn) with the addition of traditional spice andaliman (*Zanthoxylum acanthopodium* DC) based on sustainable local resources

MIMI NURMINAH , TERIP KARO KARO

2022

Prosiding seminar internasional

Characteristic infused water of butterfly pea (*Clitoria ternatea* Linn) with the addition of traditional spice andaliman (*Zanthoxylum acanthopodium* DC) based on sustainable local resources

TERIP KARO KARO , MIMI NURMINAH

2021

Prosiding seminar internasional

Physicochemical characteristics of muffin from composite flour (mocaf, breadfruit, jackfruit seeds, and durian seeds)

MIMI NURMINAH , RONA JOHARMI NAINGGOLAN

2021

Prosiding seminar internasional

Instant porridge from natural local resources (orange sweet potato, carrot, and red bean) with highly nutritious as an alternative food source

MIMI NURMINAH , SENTOSA GINTING

2021

Prosiding seminar internasional

Cupcake from composite flour based on natural local resources (modified breadfruit, purple sweet potato, mocaf, saga seed)

ZULKIFLI LUBIS , MIMI NURMINAH

2021

Prosiding seminar internasional

Sensory profile of sanjai balado chips in West Sumatra

MIMI NURMINAH

2020

Jurnal internasional

Effects of boiling time and baking soda concentration on the physical

chemistry of saga seed flour

MIMI NURMINAH , SENTOSA GINTING

2019

Jurnal internasional

Physicochemical properties of egg roll from composite flour of wheat and purple flesh sweet potato

MIMI NURMINAH , SENTOSA GINTING

2019

Prosiding seminar internasional

Effect of pre-treatment in the production of purple-fleshed sweet potato flour on cookies quality

ELISA JULIANTI , MIMI NURMINAH , ZURAIDAH ULFA

Researches

2023

Penelitian Dosen Pemula

Screening Potensi Bioaktivitas Inhibitor α -glukosidase Tanaman Balakka (*Phyllanthus emblica* Linn) asal Tapanuli Selatan sebagai Bahan Baku Aktif Pangan Fungsional Antidiabetes

MIMI NURMINAH , EDY SYAH PUTRA HARAHAP , SYAHIRA ADDINA

Community Services

2025

Korektor Tugas Mata Kuliah (TMK) masa 2024/2025 Genap (2025.1)

MIMI NURMINAH

2025

Korektor tugas matakuliah

MIMI NURMINAH

2025

Surat Keterangan TUTON (Tutor Online) FST Universitas Terbuka (UT) Semester Ganjil Teknologi Pangan

MIMI NURMINAH

2024

Ipteks

Kegiatan Penilaian /Koreksi Tugas Mata Kuliah (TMK) masa 2023/2024 Genap (2023 Genap) Universitas Terbuka

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2024

Kegiatan Penilaian/Koreksi Tugas Mata Kuliah (TMK) masa 2024/2025 Ganjil (2024 Ganjil)

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2023

Ipteks

Kegiatan Tutorial Online (Tuton) Program Studi Teknologi Pangan Fakultas Sains dan Teknologi Universitas Terbuka Semester 2022/2023 Genap

MIMI NURMINAH

2023

Ipteks

Kegiatan Tutorial Online (Tuton) Program Studi Teknologi Pangan Fakultas

2022

Ipteks Bagi Masyarakat

TIM PELAKSANAAN PENGENDALIAN MUTU DAN KEAMANAN HASIL PERIKANAN DI SENTRA PENYEDIA PANGAN SEHAT TAHUN ANGGARAN 2022

MIMI NURMINAH

2019

Ipteks Bagi Masyarakat

TEKNOLOGI PENYULINGAN MINYAK GAHARU UNTUK MASYARAKAT PETANI GAHARU DI KECAMATAN BAHOROK

MIMI NURMINAH , T ISMANELLY HANUM , RIDWANTI BATUBARA

2014

Penelitian Hibah Bersaing

AKTIVITAS ANTIOKSIDAN DAN PERANAN POLISAKARIDA LARUT AIR UMBI BENGKOANG (Pachyrr

2014

Ipteks Bagi Masyarakat

IbM Kelompok Tani di Desa Sei Tuan

MIMI NURMINAH , MARIATI

2013

Ipteks Bagi Masyarakat

IbM KELOMPOK TANI DI DESA SEI TUAN

2013

Ipteks Bagi Masyarakat

IbM KELOMPOK PENGUSAHA TERASI

2013

Penelitian Hibah Bersaing

AKTIVITAS ANTIOKSIDAN DAN PERANAN POLISAKARIDA LARUT AIR UMBI BENGKOANG (Pachyrr

2012

Ipteks Bagi Masyarakat

IbM Usaha Kecil Jamu Tradisional

2012

Ipteks Bagi Masyarakat

IbM Kelompok Pengusaha Jamu Tradisional

MIMI NURMINAH , RONA JOHARMI NAINGGOLAN , MARIATI

Intellectual Property Rights

2025

Paten nasional

Proses Pembuatan Sirup Buah Balakka (Phyllanthus emblica L.) dengan Penambahan Carboxymethyl Cellulose (CMC) dan Ekstrak Stevia (Stevia Rebaudiana)

MIMI NURMINAH , ELISA JULIANTI

2025

Paten nasional

METODE PEMBUATAN YOGURT BERBAHAN BAKU KELAPA VARIETAS HIBRIDA KHINA-1

LINDA MASNIARY LUBIS , MIMI NURMINAH

2025

Paten nasional

PROSES PEMBUATAN PERMEN JELI BERBASIS SELULOSA BAKTERI DENGAN PENAMBAHAN EKSTRAK DAUN KELOR (*Moringa oleifera*) DAN GULA AREN (*Arenga pinata* Merr.)

MIMI NURMINAH , LINDA MASNIARY LUBIS

2025

Paten nasional

PROSES PEMBUATAN COOKIES DENGAN SUBSTITUSI TEPUNG UBI JALAR (*Ipomoea batatas*) TERMODIFIKASI BAKTERI ASAM LAKTAT

MIMI NURMINAH , SENTOSA GINTING , PUTRI AYU FAJRIATI

2025

Paten nasional

PEMBUATAN KECAP ASIN BUNGKIL INTI SAWIT (*Elaeis guineensis* Jacq.) DENGAN PENAMBAHAN AMPAS TAHU

MIMI NURMINAH

2025

Paten nasional

PROSES PEMBUATAN MINUMAN EMULSI VIRGIN COCONUT OIL DENGAN PENAMBAHAN SARI BUAH NANAS (*Ananas comosus* L.) DAN GOM ARAB

MIMI NURMINAH , LINDA MASNIARY LUBIS

2025

Paten nasional

PROSES PEMBUATAN MINUMAN EMULSI VIRGIN COCONUT OIL (VCO) DENGAN PENAMBAHAN SARI BUAH JERUK SIAM (*Citrus nobilis*) DAN GULA STEVIA CAIR

MIMI NURMINAH , LINDA MASNIARY LUBIS , NIKEN R PANJAITAN

2025

Paten nasional

PROSES PEMBUATAN FOOD BAR DENGAN SUBSTITUSI TEPUNG UBI JALAR KUNING (*Ipomoea batatas* L) TERMODIFIKASI BAKTERI ASAM LAKTAT

MIMI NURMINAH , SENTOSA GINTING , NAUFAL HISYAM

2024

Paten nasional

PROSES PEMBUATAN MINUMAN EMULSI BERBASIS VIRGIN COCONUT OIL, SARI ASAM JAWA (*Tamarindus indica* L.) DAN XANTHAN GUM

MIMI NURMINAH , TERIP KARO KARO , YENNI ANGGRAINI

2024

Paten nasional

PRROSES PEMBUATAN BROWNIES KUKUS DENGAN SUBSTITUSI TEPUNG UBI JALAR ORANYE (*Ipomoea batatas*) TERMODIFIKASI BAKTERI ASAM LAKTAT

ZULKIFLI LUBIS , AZIZAH , MIMI NURMINAH

2024

Paten nasional

PROSES PEMBUATAN PERMEN JELI BERBASIS SELULOSA BAKTERI DENGAN PENAMBAHAN EKSTRAK DAUN KELOR (*Moringa oleifera*) DAN GULA AREN (*Arenga pinata* Merr.)

MIMI NURMINAH , LINDA MASNIARY LUBIS , NURUL HUSNA

2024

Paten nasional

PROSES PEMBUATAN KECAP ASIN BUNGKIL INTI SAWIT (*Elaeis guineensis* Jacq.) DENGAN PENAMBAHAN AMPAS TAHU

MIMI NURMINAH , TERIP KARO KARO , GABRIELLA MELANI

2024

Paten nasional

Proses Pembuatan Es Krim Berbahan Sari Daun Bangun-bangun (Coleus ambonicius L.) dan Sari Buah Sirsak (Anona muricata Linn)

MIMI NURMINAH , ZULKIFLI LUBIS

2024

Paten nasional

MIE BASAH BERBASIS TEPUNG GLUKOMANAN PORANG DAN TEPUNG SUKUN DENGAN PENAMBAHAN KALSIUM HIDROKSIDA

SENTOSA GINTING , MIMI NURMINAH

2024

Paten nasional

Proses Pembuatan Minuman Emulsi Virgin Coconut Oil dengan Penambahan Sari Buah Jambu Biji Merah (Psidium Guajava L)

LINDA MASNIARY LUBIS , MIMI NURMINAH

2024

Paten nasional

Minuman Emulsi VCO (Virgin Coconut Oil) dengan Penambahan Sari Teh Hijau (Camellia Sinensis L.)

ELISA JULIANTI , MIMI NURMINAH

2024

Paten nasional

PROSES PEMBUATAN BISKUIT DENGAN SUBSTITUSI TEPUNG UBI JALAR CILEMBU (Ipomoea batatas (L.) lam)TERMODIFIKASI BAKTERI ASAM LAKTAT

MIMI NURMINAH , ELISA JULIANTI , IZDIHAR WIDHIA TSANI

2024

Paten nasional

PROSES PEMBUATAN BUBUR INSTAN BERBAHAN TEPUNG BERAS MERAH,TEPUNG WORTEL DAN DAUN SELEDRI

MIMI NURMINAH , SENTOSA GINTING , SITI QORIATI

2024

Paten nasional

Proses Pembuatan Kue Kering Lidah Kucing Berbahan Campuran Tepung Mocaf (Manihot esculenta), Tepung Talas (Colocasia esculenta), dan Tepung Ubi Jalar Kuning (Ipomoea Batatas)

MIMI NURMINAH , ERA YUSRAINI

2024

Paten nasional

Proses Pembuatan Biskuit dari Tepung Ubi Jalar Ungu (Ipomoea batatas L) dan Tepung Umbi Porang (Amorphophallus muelleri BI)

MIMI NURMINAH , ELISA JULIANTI

2023

Hak cipta nasional

Pembuatan Minuman Emulsi Virgin Coconut Oil Degan Penambahan EkstrakDaun Torbangun dan Gula Stevia

TERIP KARO KARO , MIMI NURMINAH

2023

Paten nasional

Pembuatan Minuman Emulsi Virgin Coconut Oil dengan Penambahan Ekstrak Daun Torbangun (Coleus ambonicius L.) dan Gula Stevia (Stevia rebaudiana B.)

MIMI NURMINAH

2023

Paten nasional

Pembuatan Tepung Sukun Modifikasi dengan Penggunaan Asam Laktat

MIMI NURMINAH

2023

Paten nasional

Pembuatan Tepung Sukun (*Artocarpus altilis*) Modifikasi dengan Penggunaan Asam Asetat

MIMI NURMINAH

2022

Paten nasional

Bubur Instan Berbasis Tepung Komposit Ubi Jalar Oranye, Wortel, dan Kacang Merah

MIMI NURMINAH
