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Linda Masniary Lubis STP., M.Si. dilahirkan di Padang Sidempuan pada tanggal 04 Juni 1970. Beliau merupakan seorang dosen Teknologi Pangan di Universitas Sumatera Utara. Beliau menyelesaikan pendidikan terakhirnya pada jenjang S2, program studi Ilmu Kimia di Universitas Sumatera Utara pada tahun 2007.

Publications

2026

Prosiding seminar internasional

Process of making avocado seed cookies based on avocado waste seed flour and the use of local Indonesian sweeteners

ISMED SUHAIDI , LINDA MASNIARY LUBIS , ERIKA OCTHAVIA BR SIHOMBING

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

Optimization of ready-to-drink Chrysanthemum flower tea formulation based on bioactive compounds and sensory properties

ELISA JULIANTI , LINDA MASNIARY LUBIS , MICHAEL GUNAWAN

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 terakreditasi

The effect of adding dragon fruit peel (*Hylocereus polyrhizus*) and red ginger extract on characteristics of jelly candy from aloe vera

AISSY TSABITA HASIBATA FADIYAH , LINDA MASNIARY LUBIS , HOTNIDA SINAGA

2024

Prosiding seminar internasional

The process of making green melinjo fruit peel extract powder drink with the addition of egg white and palm sugar as material from Indonesia local resources

ZULKIFLI LUBIS , LINDA MASNIARY LUBIS , ISMED SUHAIDI

2024

Jurnal nasional terakreditasi

The Effect of the Percentage of Non-Dairy Cream and Moringa Leaves Filtrate

on the Chemical and Organoleptic Characteristics of Peanut Ice Cream

SILVY ANTIKA , LINDA MASNIARY LUBIS , HOTNIDA SINAGA

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

Prosiding seminar internasional

Hypoglycemic Effect of Biscuit Made from Flour, Starch, and Fiber Rich Flour from Purple Sweet Potato Starch Processing Waste in Rats

ELISA JULIANTI , LINDA MASNIARY LUBIS , FANNY

2021

Artikel ilmiah

In vivo study of the hypocholesterolemic effect of bread made from flour, starch, and fiber-rich flour from purple sweet potato on rats

LINDA MASNIARY LUBIS , ELISA JULIANTI

2021

Prosiding seminar internasional

Effect of kweni mango juice addition and percentage of carboxymethyl cellulose (CMC) on the physicochemical characteristics of watermelon albedo fruitghurt

ZULKIFLI LUBIS , LINDA MASNIARY LUBIS

2020

Jurnal nasional

PENGARUH PERSENTASE PENAMBAHAN KUNING TELUR DAN STARTER TERHADAP KARAKTERISTIK FISIKOKIMIA FROZEN YOGHURT UBI JALAR UNGU (The Effect of Egg Yolk and Lactic Acid Bacterial Starter on the Physicochemical Characteristics of Purple Sweet Potato Frozen Yoghurt

LINDA MASNIARY LUBIS , HOTNIDA SINAGA

2020

Jurnal nasional terakreditasi

Effect of the Types and Percentages of Stabilizer on the Quality of Instant Garfish Condiment

HOTNIDA SINAGA , LINDA MASNIARY LUBIS

2020

Prosiding seminar internasional

The making of Gynura procumbens powder

HOTNIDA SINAGA , LINDA MASNIARY LUBIS

2019

Jurnal nasional terakreditasi

The effect of Moringa leaf flour addition in steamed sponge cake from a mixture of wheat and banana flour

HOTNIDA SINAGA , LINDA MASNIARY LUBIS

2019

Jurnal nasional

PENGARUH PERSENTASE PENAMBAHAN KUNING TELUR DAN STARTER TERHADAP KARAKTERISTIK FISIKOKIMIA FROZEN YOGHURT UBI JALAR UNGU

HOTNIDA SINAGA , LINDA MASNIARY LUBIS

2018

Prosiding seminar nasional

SIFAT KIMIA DAN FUNGSIONAL TEPUNG UBI JALAR ORANYE PADA METODE PRE-TREATMENT DAN SUHU PENGERINGAN YANG BERRBEDA

2018

Prosiding seminar nasional

SIFAT KIMIA DAN FUNGSIONAL TEPUNG UBI JALAR ORANYE PADA METODE PRE-TREATMENT DAN SUHU PENGERINGAN YANG BERRBEDA

ELISA JULIANTI , LINDA MASNIARY LUBIS , AISYAH NURUL JANNAH

Community Services

2021

Penelitian Dana Lokal Perguruan Tinggi

Peningkatan Nilai Tambah Komoditi Bawang Merah melalui Pengolahan Menjadi Produk Pangan untuk Memenuhi Pasar Dalam Negeri dan Ekspor Dalam Upaya Mencapai Ketahanan Pangan dan Kesejahteraan Petani

MIMI NURMINAH , HOTNIDA SINAGA , LINDA MASNIARY LUBIS

2017

Ipteks Bagi Masyarakat

IbM Kelompok Pengusaha Alen-alen Ubi Kayu

HOTNIDA SINAGA , LINDA MASNIARY LUBIS

Intellectual Property Rights

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

MIMI NURMINAH , LINDA MASNIARY LUBIS

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 Minuman Emulsi Virgin Coconut Oil dengan Penambahan

Sari Buah Jambu Biji Merah (Psidium Guajava L)

LINDA MASNIARY LUBIS , MIMI NURMINAH
