

Ir. Sentosa Ginting, MP

Dosen Program Studi S1 Ilmu dan Teknologi Pangan
Fakultas Pertanian
Universitas Sumatera Utara

✉ sentosa.ginting@usu.ac.id

🏢 Fakultas Pertanian USU

🌐 fp.usu.ac.id/id/dosen/sentosa-ginting

Ir. Sentosa Ginting, M.P., lahir di Karo pada tanggal 6 Oktober 1959. Beliau merupakan seorang dosen Teknologi Pangan di Universitas Sumatera Utara. Beliau menyelesaikan pendidikan terakhirnya pada jenjang magister di Universitas Gadjah Mada dengan program studi Teknologi Pertanian pada tahun 1995. Bidang penelitian yang digeluti adalah mikrobiologi pangan.

Publications

2021

Prosiding seminar internasional

Effect of gelatine addition and storage time on the quality of semur seasoning pasta

ERA YUSRINI , SENTOSA GINTING

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

2023

Jurnal nasional

Application of Cassava Slicing Machine Technology in Production Cassava Chips in Sari Rejo Medan

TERIP KARO KARO , KARINA NOLA SINAMO , SENTOSA GINTING , NABILA LUTFYANA

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

2020

Jurnal internasional

The quality characteristics of frozen salted egg yolk salting using various media

ISMED SUHAIDI , SENTOSA GINTING

2013

Jurnal nasional

The effect of Concentration of Milk Powder and Gelatine on the Quality of Purple Sweet Potato Extract Probiotic Drink (Pengaruh konsentrasi susu

bubuk dan gelatin terhadap mutu minuman probiotik sari ubi jalar ungu)

SENTOSA GINTING , ERA YUSRINI

2017

Jurnal nasional

Pengaruh Perbandingan Ekstrak Albedo Kulit Durian dengan Sari Buah Markisa dan Lama Pemasakan terhadap Mutu Jelly Agar (The Effect of Ratio of Extract of Durian Peel Albedo and The Essence of Passion Fruit and Cooking Time on Quality of Jelly Agar)

ERA YUSRINI , SENTOSA GINTING

2025

Prosiding seminar internasional

The effect of starter concentration and fermentation time on the quality of kombucha cascara robusta (Coffea canephora)

NAUAS DOMU MARIHOT ROMAULI , SENTOSA GINTING , ROY YISWI PURBA

2023

Jurnal nasional terakreditasi

The Utilization of Extracting Machine Technology at the Red Ginger Instant Business in Kwala Bekala Urban Village

TERIP KARO KARO , NAUAS DOMU MARIHOT ROMAULI , KARINA NOLA SINAMO , SENTOSA GINTING

2020

Jurnal internasional

Glycaemic index of instant porridge from parboiled rice flour and mocaf flour fortified with red spinach flour

SENTOSA GINTING , LINDA MASNIARY LUBIS

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

2019

Jurnal internasional

Effect of pre-treatment in the making of purple-fleshed sweet potato flour towards cake characteristics

ELISA JULIANTI , SENTOSA GINTING

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

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

MIMI NURMINAH , SENTOSA GINTING

2021

Prosiding seminar internasional

Palm oil stripping through cellulolytic microorganism fermentation

SENTOSA GINTING , ELISA JULIANTI , ZULKIFLI LUBIS , HOTNIDA SINAGA

2022

Prosiding seminar internasional

Effect of sugar concentration and fermentation time on secang kombucha drink

KARINA NOLA SINAMO , SENTOSA GINTING

2018

Jurnal nasional

Pengaruh Penambahan Gelatin dan Starter terhadap Mutu Cocogurt (The Effect of Addition of Gelatin and Starter on the Quality of Cocogurt)

ERA YUSRINI , SENTOSA GINTING

Researches

2021

Penelitian Dana Lokal Perguruan Tinggi

Pemanfaatan Kayu Secang dalam Pembuatan Minuman Fermentasi Kombucha

KARINA NOLA SINAMO , SENTOSA GINTING , SANTI PRATAMA

2023

Penelitian Dana Lokal Perguruan Tinggi

PEMANFAATAN VARIETAS JAHE DALAM PEMBUATAN MINUMAN FERMENTASI

KARINA NOLA SINAMO , SENTOSA GINTING , ZULKIFLI LUBIS , TRISMA RARA , NUR LAILY RAHMAH RANGKUTI , FEBI YONITA BR SEMBIRING , ELIZABETH FAITH

Community Services

2021

Pemanfaatan Teknologi Mesin Pengekstrak Jahe Merah Pada Produksi Bubuk Instan Jahe Merah Di Kelurahan Kwala Bekala

KARINA NOLA SINAMO , TERIP KARO KARO , SENTOSA GINTING , NAUAS DOMU MARIHOT ROMAULI

2012

Penelitian Hibah Bersaing

Rekayasa Proses Pengolahan dan Formulasi Bahan Tambahan Alami Untuk Meningkatkan

Intellectual Property Rights

2018

Paten nasional

Proses Pembuatan Minuman Kombucha Dengan Menggunakan Buah Pedada (*Sonneratia caseolaris*)

SENTOSA GINTING , NAUAS DOMU MARIHOT ROMAULI

2018

Paten nasional

Metode Pengolahan Cold Brew Minuman Tradisional Berbasis Teh Daun Kopi

SENTOSA GINTING

2018

Paten nasional

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

SENTOSA GINTING , MIMI NURMINAH

2018

Paten nasional

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

MIMI NURMINAH , SENTOSA GINTING , PUTRI AYU FAJRIATI

2018

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

2018

Paten nasional

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

MIMI NURMINAH , SENTOSA GINTING , SITI QORIATI
