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Ir. Terip Karo-karo, M.S. dilahirkan di Karo pada tanggal 27 Januari 1960. Beliau merupakan seorang dosen Teknologi Pangan di Universitas Sumatera Utara. Beliau menyelesaikan pendidikan terakhirnya pada jenjang S2, program studi Teknologi Pangan, di Universitas Gadjah Mada (UGM) pada tahun 1989.

Publications

2019

Prosiding seminar internasional

The effect of pre-treatment in orange-fleshed sweet potato (OFSP) flour manufacturing process on cake's quality

ELISA JULIANTI , TERIP KARO KARO , SOPHIA AZZAHRA

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

2024

Jurnal nasional terakreditasi

Papaya Peel Extract and Citric Acid Addition on the Quality of Guava Jelly

NAUAS DOMU MARIHOT ROMAULI , TERIP KARO KARO

2021

Prosiding seminar internasional

Physicochemical and sensory characteristics of egg roll from composite flour (mocaf, breadfruit flour, orange sweet potato flour, breadfruit starch, and orange sweet potato starch)

TERIP KARO KARO

2018

Jurnal nasional

Pengaruh Perbandingan Tepung Biji Nangka dengan Terigu dan Penambahan Bubur Daging Buah Nangka terhadap Mutu Crackers (The Effect of Ratio of Jackfruit Seed Flour with Wheat Flour and Addition of Jackfruit Puree on Crackers Quality)

TERIP KARO KARO , ERA YUSRAINI

2024

Prosiding seminar internasional

Functional and Rheological Characteristics of Flour from 3 Varieties of Orange Sweet Potato

TERIP KARO KARO , ELISA JULIANTI , LUTHFIYAH NABILAH

2021

Jurnal internasional bereputasi

Physicochemical characteristics of food bar from composite flour (modified

breadfruit, purple sweet potato, mocaf, and saga seeds)

TERIP KARO KARO

2023

Jurnal nasional terakreditasi

Pengaruh Jenis Kemasan Terhadap Karakteristik Fisikokimia Dan Sensori Kopi Arabika Gayo Dengan Metode Pengolahan Semi Basah

TERIP KARO KARO

2019

Jurnal nasional terakreditasi

KARAKTERISTIK SENSORI BERAS DAN NASI ANALOG DARI TEPUNG UBI KAYU TERMODIFIKASI, TEPUNG JAGUNG DAN PATI SAGU (Sensory Characteristics of Analog Rice And Cook Analog Rice from

TERIP KARO KARO

2021

Prosiding seminar internasional

Sensory characteristics of sweet bread from the flour of minor tubers fermented with fungi and bacteria as flour composite flour

TERIP KARO KARO

2018

Jurnal nasional

Karakteristik Kimia Parsial Nira pada Beberapa Interval Waktu Pengambilan dengan Variasi Lama Pelayuan dari Batang Pohon Kelapa Sawit (*Elaeis guineensis* jacq) yang Ditumbangkan

TERIP KARO KARO , ERA YUSRINI

2021

Prosiding seminar internasional

The Use of Konjac Flour as Gelatin Substitution in Making Panna Cotta

TERIP KARO KARO , HOTNIDA SINAGA

2013

Jurnal nasional

Studi pembuatan rempeyek bercita rasa daun kayu manis (The Making of Cinnamon Leaf Flavored Crisp)

ERA YUSRINI , TERIP KARO KARO

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

2021

Prosiding seminar internasional

Effect of ratio of oyster mushroom with straw mushroom and the type of filling flour on the quality of natural seasoning

TERIP KARO KARO , ISMED SUHAIDI

2023

Prosiding seminar internasional

Effect of various packaging on the quality of Gayo arabica coffee processed using full-washed method

HOTNIDA SINAGA , TERIP KARO KARO , ADRIAN HILMAN , MIMI NURMINAH

2023

Prosiding seminar internasional

Effect of various packaging on the quality of Gayo arabica coffee processed using full-washed method

TERIP KARO KARO , HOTNIDA SINAGA , ADRIAN HILMAN , MIMI NURMINAH

2023

Jurnal nasional

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

TERIP KARO KARO

2021

Prosiding seminar internasional

Physicochemical characteristics of donuts from composite flour (modified sukun, sweet poultry, mocaf, saga seeds)

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

MIMI NURMINAH , TERIP KARO KARO

2023

Jurnal nasional terakreditasi

Pengaruh Jenis Kemasan Terhadap Karakteristik Fisikokimia Dan Sensori Kopi Arabika Gayo Dengan Metode Pengolahan Semi Basah

HOTNIDA SINAGA , TERIP KARO KARO

2022

Jurnal nasional terakreditasi

Determination of the Best Quality of Sappan Bark Kombucha Drink Based on Its Sensory Characteristic

TERIP KARO KARO

2021

Prosiding seminar internasional

Application of heat transfer equations during unsteady-state condition to Indonesian cooked fermented soybean (Tempeh) in boiling and during cooling period

ERA YUSRAINI , TERIP KARO KARO

2023

Jurnal nasional terakreditasi

Determination of the Best Quality of Sappan Bark Kombucha Drink Based on Its Sensory Characteristic

KARINA NOLA SINAMO , SENTOSA GINTING , TERIP KARO KARO

2014

Jurnal nasional

The Effect of Ratio of Oyster Mushroom and Tapioca with Addition Egg White on The Quality of Oyster Mushroomballs (Pengaruh perbandingan jamur tiram dan tapioka dengan penambahan putih telur terhadap mutu bakso jamur tiram)

ERA YUSRAINI , TERIP KARO KARO

2016

Jurnal nasional

The Effect of Edible Coating Based on Starch of Cassava Pell on The Quality and Shelf Life of Guava fruits at Room Temperature (Pengaruh edible coating berbasis pati kulit ubi kayu terhadap kualitas dan umur simpan buah jambu biji merah pada suhu kamar)

TERIP KARO KARO , ERA YUSRAINI

Researches

2022

Penelitian Dosen Pemula

PEMANFAATAN INSOLUBLE FIBER DARI PENGOLAHAN POLISAKARIDA LARUT AIR BENGKOANG (PCHYRHIZUS EROSUS) MENJADI SELULOSA NANOFIBER DALAM PEMBUATAN FILM BIONANOKOMPOSIT BERBASIS PATI

TERIP KARO KARO

Community Services

2021

Ipteks Bagi Masyarakat

Pemanfaatan Teknologi Mesin Pengekstrak Jahe Merah pada Produksi Bubuk Instan Jahe Merah di Kelurahan Kwala Bekala

SENTOSA GINTING , KARINA NOLA SINAMO , TERIP KARO KARO , NAUAS DOMU MARIHOT ROMAULI , JESSINDA TANUWIJAYA , HANDY KUWANGGA , DITA JAYATRI , GITA FAZERY DAHRI , YENNI ANGGRAINI , JESSICA CHRISTIN , MELLYNIA FRISKILIA PASARIBU , HANNY FILDA WIENALDI , IRVINE RYNOX

Intellectual Property Rights

2016

Hak cipta nasional

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

TERIP KARO KARO , MIMI NURMINAH

2016

Paten nasional

METODE PEMBUATAN KECAP MANIS DARI FERMENTASI BUNGKIL INTI SAWIT DENGAN PENAMBAHAN EKSTRAK ANDALIMAN

HOTNIDA SINAGA , MIMI NURMINAH , ZULKIFLI LUBIS , TERIP KARO KARO , NEHEMIA AGUSNANTO SILALAH , OLIVIA ABIRA RAJAGUKGUK , MELLYNIA FRISKILIA PASARIBU , GABRIELLA MELANI

2016

Paten nasional

Alat Pengering Mocaf Dengan Rotary Dryer

TERIP KARO KARO

2016

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

2016

Karya desain

Paten Sederhana: Mesin Pengupas Buah Pinang Kering dengan Pengaturan Bilah Pendorong dan Lubang Sarangan

TERIP KARO KARO

2016

Paten nasional

Alat Pengering Mocaf Dengan Rotary Dryer

TERIP KARO KARO

2016

Paten nasional

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

MIMI NURMINAH , TERIP KARO KARO , GABRIELLA MELANI

