

IDA ROFIANI

Analytical Development Analyst | Analytical Chemistry | Laboratory Research

Jepara, Central Java | [\(+62\)85156701482](tel:+6285156701482) | idarofiani55@gmail.com | www.linkedin.com/in/idarofiani

SUMMARY

Chemistry graduate from Diponegoro University (GPA 3.41/4.00) with hands-on experience in analytical testing, laboratory research, and instrumental analysis. Experienced in sample preparation, UV-Vis Spectrophotometry, FTIR Analysis, and analytical data interpretation, supported by research involving physicochemical characterization and formulation evaluation. Familiar with GLP, GMP, SOP compliance, and scientific documentation, with proficiency in Excel and OriginLab for data processing. Interested in analytical method development, product characterization, and pharmaceutical R&D.

KEY SKILLS

Analytical Techniques: FTIR Analysis, UV-Vis Spectrophotometry, GC-MS Analysis, Sample Preparation, Physicochemical Testing

Analytical Data Analysis: Microsoft Excel, OriginLab, ImageJ, Data Interpretation, Scientific Reporting

Laboratory Practices: GLP, GMP, SOP Compliance, Laboratory Safety, Laboratory Documentation

Material Characterization: XRD, SEM, TGA, Tensile Strength (Data Analysis & Interpretation)

Quality Systems: GMP, HACCP, ISO 22000:2018, FSSC 22000

EDUCATION

Bachelor of Science in Chemistry, GPA 3.41/4.00 | Diponegoro University, Semarang

Aug 2021 - July 2025

Thesis: The Effect of Variations in the Concentration of Sodium Tripolyphosphate Cross-Linked Glycerol on the Characteristics of Starch/Chitosan Films for Strawberry Packaging.

EXPERIENCES

Independent Researcher | Departement of Chemistry, Diponegoro University

Sep 2024 – May 2025

- **Designed and prepared 5 starch/chitosan biopolymer formulations** with varying STPP cross linked glycerol concentrations (1-4%) to evaluate formulation property relationship.
- **Conducted analytical and physicochemical characterization** across 10 parameters, including FTIR, thickness, swelling, porosity, water uptake, water vapor transmission, contact angle, XRD, tensile strength/elongation, and biodegradation.
- Performed **antibacterial testing and interpret SEM/TGA characterization data**, generating and analyzing experimental datasets using **OriginLab, Microsoft Excel, and ImageJ**.
- Evaluated formulation performance through **strawberry shelf-life testing**, with the optimal formulation extending observed shelf life from **3 to 8 days** under standardized GLP procedures.

Laboratory Analyst | Analytical Chemistry Laboratory, Diponegoro University

Sep 2024 – Des 2024

- Supervised and mentored **40+ students** in quantitative and qualitative analytical methods, providing hands-on guidance in **sample preparation, UV-Vis spectrophotometric analysis, and instrument setup**.
- Ensured adherence to **SOPs and proper laboratory procedures** during analytical testing and practical sessions.
- Designed and administered assessment, using result to identify learning gaps and improve students analytical accuracy and procedural understanding.

Forensic Laboratory Analysis Intern | Bidlabfor Polda Jateng

Jan 2024 - Feb 2024

- Conducted **sample preparation and GC-MS analysis** for narcotics, cosmetics, food product, and unknown substances following established SOP and GLP procedures.
- Performed analytical testing with attention to **data integrity, contamination control, and proper laboratory documentation**.
- Supported compound identification and quantitative analysis across various sample types in a regulated forensic laboratory environment.

LEADERSHIP

Economic Creative Committee | Arsvalencia BEM FSM, UNDIP

Aug 2023 – Dec 2023

- Proposed and executed fundraising initiatives to support event operational costs.

Logistic Committee | LKMMPD Kimia, UNDIP

Jun 2022 – Sep 2022

- Managed inventory, procurement, and equipment budgeting for activities involving 150+ participants.

CERTIFICATION

- [GMP \(Good Manufacturing Practices\) | Makin Ahli, 2026](#)
- [ISO 22000:2018 – Food Safety Management Systems | Makin Ahli, 2026](#)
- [HACCP \(Hazard Analysis and Critical Control Point\) | Makin Ahli, 2026](#)
- [FSSC 22000 Version 6.0 – Food Safety System Certification | Makin Ahli, 2026](#)