







Dr. Nodali Ndraha

 Yogyakarta, ID
  nodali.ndraha@brin.go.id
 0852-6659-5844
  www.nodali.com
 [nodali](#)
 [ndraha](#)

Experience

National Taiwan Ocean University , Postdoctoral researcher Developed molecular methods for detecting foodborne pathogens in poultry	Keelung, Taiwan 2022 – 2024 2 years
SNV (Stichting Nederlandse Vrijwilligers) , Nutrition Sensitive Agriculture Advisor Carried out a nutritional baseline study analysis and agricultural/food availability study within the selected communities.	Lombok, Indonesia 2014 – 2015 1 year

Education

PhD National Taiwan Ocean University , Food Science	Keelung, Taiwan 2017 – 2021
MS National Taiwan Ocean University , Food Science	Keelung, Taiwan 2015 – 2017
BS Universitas Sumatera Utara , Agricultural Engineering	Medan, Indonesia 2005 – 2009

Volunteer

NTOU International Student Association , Chairman Directed the operations and initiatives of the international student association. <ul style="list-style-type: none"> Organized cultural and social events to foster community engagement among students. Facilitated the orientation and onboarding of new international students arriving in Taiwan. 	Keelung, Taiwan Jan 2017 – Jan 2018
---	--

Publications

Reducing product nonconformity through QMRA: A risk-based management approach for <i>Listeria monocytogenes</i> in a Taiwanese alfalfa sprout supply chain C.-H. Lin, J. Chen, N. Ndraha, H-I. Hsiao doi.org/10.1016/j.foodcont.2026.111957	Jan 2026
A comparison of machine learning models for predicting <i>Vibrio parahaemolyticus</i> in oysters Nodali Ndraha, Hsin-I Hsiao doi.org/10.1016/j.mran.2025.100345	Jan 2025
Assessment and Validation of Predictive Growth Models for Locally Isolated <i>Salmonella enterica</i> and <i>Listeria monocytogenes</i> in Alfalfa Sprouts N. Ndraha, C.-H. Lin, A. P. Goh, G. D. Tran, L. M. Su, C. L. Huang, C.-Q. Chen, H-I. Hsiao doi.org/10.1111/jfs.13171	Jan 2025
Managing the microbiological safety of tilapia from farm to consumer N. Ndraha, H.-Y. Lin, H-I. Hsiao, H.-J. Lin doi.org/10.1111/1541-4337.70023	Jan 2024

- Rapid detection methods for foodborne pathogens based on nucleic acid amplification: Recent advances, remaining challenges, and possible opportunities** Jan 2024
N. Ndraha, H.-Y. Lin, C.-Y. Wang, H.-I. Hsiao, H.-J. Lin
doi.org/10.1016/j.fochms.2023.100183
- Growth-promoting and low-salt adaptation responses boosted by spermidine in *Strombidium parasulcatum*, a marine bacteriovorous ciliate potentially applied to live feeds for marine larviculture** Jan 2023
Hung-Yun Lin, Bo-Ying Su, Nodali Ndraha, Sheng-Fang Tsai, Kuo-Ping Chiang, Hsin-Yun Liu, Yong-Ting Kang, Wei-Yu Yeh, Che-Chia Tsao, Yi-Min Chen, Hsin-I Hsiao, Han-Jia Lin
doi.org/10.1016/j.aquaculture.2023.739616
- Modeling the risk of *Vibrio parahaemolyticus* in oysters in Taiwan by considering seasonal variations, time periods, climate change scenarios, and post-harvest interventions** Jan 2023
N. Ndraha, H.-Y. Lin, H.-J. Lin, Hsin-I Hsiao
doi.org/10.1016/j.mran.2023.100275
- The Rapid Detection of *Salmonella enterica*, *Listeria monocytogenes*, and *Staphylococcus aureus* via Polymerase Chain Reaction Combined with Magnetic Nanoparticles** Jan 2023
N. Ndraha, H.-Y. Lin, S.-K. Tsai, Hsin-I Hsiao, H.-J. Lin
doi.org/10.3390/foods12213895
- Vibrio parahaemolyticus* in seafood: recent progress in understanding influential factors at harvest and food-safety intervention approaches** Jan 2022
Nodali Ndraha, Lihan Huang, Vivian C. H. Wu, Hsin-I Hsiao
doi.org/10.1016/j.cofs.2022.100927
- Predictive models for the growth of *Salmonella* spp., *Listeria* spp., and *Escherichia coli* in lettuce harvested on Taiwanese farms** Jan 2022
Nodali Ndraha, Ai Ping Goh, Gia Dieu Tran, Cheng-quan Chen, Hsin-I Hsiao
doi.org/10.1111/1750-3841.16236
- A climate-driven model for predicting the level of *Vibrio parahaemolyticus* in oysters harvested from Taiwanese farms using elastic net regularized regression** Jan 2022
Nodali Ndraha, Hsin-I Hsiao
doi.org/10.1016/j.mran.2022.100201
- Effect of Chitosan Incorporation on the Development of Acrylamide during Maillard Reaction in Fructose–Asparagine Model Solution and the Functional Characteristics of the Resultants** Jan 2022
H.-T. V. Lin, Y.-S. Ting, N. Ndraha, H.-I. Hsiao, W.-C. Sung
doi.org/10.3390/polym14081565
- Predictive models for the effect of environmental factors on the abundance of *Vibrio parahaemolyticus* in oyster farms in Taiwan using extreme gradient boosting** Jan 2021
N. Ndraha, H.-I. Hsiao, Y.-Z. Hsieh, A. K. Pradhan
doi.org/10.1016/j.foodcont.2021.108353
- Influence of climatic factors on the temporal occurrence and distribution of total and pathogenic *Vibrio parahaemolyticus* in oyster culture environments in Taiwan** Jan 2021
N. Ndraha, H.-I. Hsiao
doi.org/10.1016/j.fm.2021.103765

Managing the risk of <i>Vibrio parahaemolyticus</i> infections associated with oyster consumption: A review	Jan 2020
N. Ndraha, H. Wong, Hsin-I Hsiao doi.org/10.1111/1541-4337.12557	
Challenges with food waste management in the food cold chains	Jan 2020
N. Ndraha, J. Vlajic, C.-C. Chang, Hsin-I Hsiao doi.org/10.1016/B978-0-12-817121-9.00022-X	
The risk assessment of <i>Vibrio parahaemolyticus</i> in raw oysters in Taiwan under the seasonal variations, time horizons, and climate scenarios	Jan 2019
N. Ndraha, H-I. Hsiao doi.org/10.1016/j.foodcont.2019.03.020	
Exposure assessment and sensitivity analysis for chilled shrimp during distribution: A case study of home delivery services in Taiwan	Jan 2019
N. Ndraha, H-I. Hsiao doi.org/10.1111/1750-3841.14498	
Evaluation of the cold chain management options to preserve the shelf life of frozen shrimps: A case study in the home delivery services in Taiwan	Jan 2019
N. Ndraha, W.-C. Sung, H-I. Hsiao doi.org/10.1016/j.jfoodeng.2018.08.010	
Time-temperature abuse in the food cold chain: Review of issues, challenges, and recommendations	Jan 2018
N. Ndraha, H-I. Hsiao, J. Vlajic, M.-F. Yang, H.-T. V. Lin doi.org/10.1016/j.foodcont.2018.01.027	
Comparative study of imported food control systems of Taiwan, Japan, the United States, and the European Union	Jan 2017
Nodali Ndraha, Hsin-I Hsiao, Wayne Chung Chih Wang doi.org/10.1016/j.foodcont.2017.02.051	

Skills

QMRA, R for food science

Languages

Indonesian

Native speaker

English

Professional

Interests

Food Microbiology

Certificates

Preventive Controls Qualified Individual	Aug 2018
Awareness Training for Hazard Analysis and Critical Control Point (HACCP)	May 2025
Awareness Training for Good Manufacturing Practice (GMP)	May 2025
Awareness Training for Food Safety Management Based on ISO 22000:2018	May 2025

Projects

Microbiological Food Safety of Green Vegetables

Jan 2025 – Jan 2027

This project proposes to develop predictive models and quantitative microbial risk assessments for pathogens on green vegetables produced by local farmers in Central Java, Indonesia, specifically focusing on the impacts of climate change to enhance food safety and public health.

- Development of molecular methods for detecting foodborne pathogens in green vegetables
- Development of predictive modeling for the occurrence and level of foodborne pathogens in green vegetables

STAPHYLO-GUARD

Jan 2025 – Jan 2027

This project develops a rapid test kit for detecting *Staphylococcus aureus* in free meal programs.

- Development of molecular methods for detecting foodborne pathogens in free meal program

References

Professor Hsin-I Hsiao

Dr. Satriyo K. W.