CURRICULUM VITAE

A. BUTIR-BUTIR PERIBADI *(Personal Details)*			
Nama Penuh *(Full Name)*	Seyed HAmed Mirhosseini		Gelaran *(Title):* *Associate Professor*
No. MyKad / No. Pasport *(Mykad No. / Passport No.)* *I95757259*	Warganegara *(Citizenship) Iran*	Bangsa *(Race)* *Islam, Iran*	Jantina *(Gender)* *Male*
Jawatan *(Designation)*	Associate professor/Lecturer	Tarikh Lahir *(Date of Birth)*	1/8/1978

Alamat Semasa *(Current Address)*	Jabatan/Fakulti *(Department/Faculty)*	E-mel dan URL *(E-mail Address and URL)*
A-17-3A, Juta Mines condominium, Balakong, 43300 serdang Serikembangan Selangor, Malaysia Tel: 0192892809	Alamat Semasa *(Current Address)* Department of Food science Fac. Food Sci. Tech. Universiti Putra Malaysia 43400 UPM Serdang, Selangor DE, Malaysia Tel: +603-8946-8390 (Office)	hamedmi@upm.edu.my hamedmi2002@gmail.com

B. KELAYAKAN AKADEMIK *(Academic Qualification)*			
Nama Sijil / Kelayakan *(Certificate / Qualification obtained)*	Nama Sekolah Institusi *(Name of School / Institution)*	Tahun *(Year obtained)*	Bidang pengkhususuan *(Area of Specialization)*
PhD	UPM	2008	Beverage and drink
MSc	Tehran Islamic Azad University. Iran	2004	Fats and Oil
BSc	Tehran Islamic Azad University. Iran	2001	Beverage and drink

C. KEMAHIRAN BAHASA *(Language Proficiency)*					
Bahasa / *Language*	Lemah *Poor (1)*	Sederhana *Moderate (2)*	Baik *Good (3)*	Amat Baik *Very good (4)*	Cemerlang *Excellent (5)*
English					√
Bahasa Melayu		√			
Chinese	√				
Lain-lain *(other):*					√

D. PENGALAMAN SAINTIFIK DAN PENGKHUSUSAN
(Scientific experience and Specialisation)

Organization	*Position*	*Start Date*	*End Date*	*Expertise*
UPM	Associate Professor	2012	Present	Nanotechnology/Functional food and bioactive compounds
UPM	Senior Lecturer	2008	2011	Emulsification & Encapsulation

E. PEKERJAAN *(Employment)*

Majikan */ Employer*	Jawatan */ Designation*	Jabatan / *Department*	Tarikh lantikan / *Start Date*	Tarikh tamat / *Date Ended*
Barij Osareh	Technical Manager (Part time)	Production Line	2001	2004

F. ANUGERAH DAN HADIAH *(Honours and Awards)*

Name of awards	*Title*	*Award Authority*	*Award Type*	*Year*

1. Excellent researcher, **2015 UPM Invention, Research & Innovation Award** (30 December 2015).
2. Excellent researcher, **2014 UPM Invention, Research & Innovation Award** (30 December 2014).
3. Excellent researcher, **2013 UPM Invention, Research & Innovation Award** (28 December 2013).
4. Excellent researcher, **2012 UPM Invention, Research & Innovation Award** (31 December 2012).
5. Excellent researcher, **2011 UPM Invention, Research & Innovation Award** (29 December 2011).
6. Excellent researcher, **2010 UPM Invention, Research & Innovation Award** (28 December 2010).
7. Winner (silver Medal), key researcher, **2007 UPM Invention, Research & Innovation Award** (24-29 November 2007), UPM–Prediction of flavor release behavior of key volatile compounds from beverage emulsion by using mathematical models.
8. Winner (gold Medal), key researcher, **2008 UPM Invention, Research & Innovation Award** (29-31 July 2008), UPM–Solid-phase microextraction for determining twelve orange flavor compounds in a model beverage emulsion.
9. Winner (gold Medal), key researcher, **2008 UPM Invention, Research & Innovation Award** (29-31 July 2008), UPM–Modeling the physicochemical properties of orange beverage emulsion as function of main emulsion components using response surface methodology.
10. Winner (gold Medal), key researcher, **2010 UPM Invention, Research & Innovation Award** (20-22 July 2010), UPM–Modeling the release of volatile flavor compounds into the headspace of beverage emulsion as function of emulsion composition.
11. Winner (gold Medal), co-researcher, **2010 UPM Invention, Research & Innovation Award** (20-22 July 2010), UPM–Equilibrium Headspace analysis of volatile flavour compounds extracted from Soursop (Annona muricata) using comprehensive Two-Dimensional Gas Chromatography Time-of-Flight Mass Sspectrometry (GC—GC-TOFMS) with Headspace Solid Phase Microextraction (HS-SPME).
12. Winner (gold Medal), co-researcher, **2010 UPM Invention, Research & Innovation Award** (20-22 July 2010), UPM–Extraction & development of reduced-fat (RF) mayonnaise from coconut residue.
13. Winner (gold Medal), co-researcher, **2010 UPM Invention, Research & Innovation Award** (20-22 July 2010), UPM–Preparation of astaxanthin nanodispersions using multiple emulsifier system via emulsification evaporation technique.
14. Winner (Bronze Medal), key researcher, **2010 UPM Invention, Research & Innovation Award** (20-22 July 2010), UPM–Development of beverage emulsion formulation with desirable physicochemical properties as function of emulsion composition.
15. Winner (Silver Medal), co-researcher, **2010 UPM Invention, Research & Innovation Award** (20-22 July 2010), UPM–Effect of hypocholesterolemic properties of brown rice varieties containing different gamma aminobutyric acid (GABA) levels on sprague-dawley male rats.
16. Winner (Bronze Medal), co-researcher, **2010 UPM Invention, Research & Innovation Award** (20-22 July 2010), UPM–Effect of pre-germination time of brown rice on serum cholesterol levels of hypercholesterolaemic rats.
17. Winner (Bronze Medal), co-researcher, **2010 UPM Invention, Research & Innovation Award** (20-22 July 2010), UPM–Evaluation of GABA, crude protein and amino acid composition from different varieties of Malaysian's brown rice.
18. Winner (Travel grant). **Mirhosseini, H.,** Mohammadian Rasnani, N., Bin Baharin, B. S., & Tan, C. P., (2010). Physicochemical characteristics of pectin-based emulsion as function of prime emulsion composition, Higher Valued Foods

– FIESTA 2010, 5th Innovative Foods Conference, Food innovation: Emerging Science, Technologies and Applications, 18-19 August 2010, Melbourne, Australia.

G. SENARAI PENERBITAN (Sila masukan nama pengarang, tajuk, nama jurnal, jilid, muka surat dan tahun diterbitkan) *(List of publications – author (s), title, journal, volume, page and year published)*

Journal

1. Ilieva, F., Kostadinović Veličkovska, S., Dimovska V., **Mirhosseini, H.,** & Spasov, H. (2017). Selection of 80 newly isolated autochthonous yeast strains from the Tikveš region of Macedonia and their impact on the quality of red wines produced from Vranec and Cabernet Sauvignon grape varieties. Food Chemistry, 216, 309–315 (IF: 3.355).
2. Kazemi, M., Karim, R., **Mirhosseini, H.,** & Abdul Hamid, A. (2016). Processing of parboiled wheat noodles with pulsed-ultrasound pomegranate (Punica granatum L. var. Malas) peel extract. Food and Bioprocess Technology, DOI: 10.1007/s11947-016-1825-8 (IF: 3.126).
3. Golpira, F., **Mirhosseini, H.,** Taghavi, E., Zaidul I. S. M., Kostadinović Veličkovska, S., Cheong, K. W., & Hedayatnia, S., (2016). Effects of different hydrocolloids on mechanical, thermal and barrier properties of composite films from cold water fish skin gelatin. Food Bioscience, Accepted FBIO-D-16-0016 (IF: 0.953).
4. Easmin, S., Zaidul I. S. M., Ghafoor, K., Sahena, F., Ali, M.E., **Mirhosseini, H.,** Kamaruzzaman, B. Y., Jahurul, M.H.A., , Khatib, A. (2016). Rapid investigation of α-glucosidase inhibitory activity of Phaleria macrocarpa extracts using FTIR-ATR based fingerprinting. Journal Food & Drug Analysis, DOI: http://dx.doi.org/10.1016/j.jfda.2016.09.007 (IF: 1.98).
5. Alam, M.A., Zaidul I. S. M., Ghafoor, K., Ferdosh, S., Jaffri, J., Ali, M.E., **Mirhosseini, H.,** ALI Staff, M. E, Khatib, A. (2016). Identification of bioactive compounds with GC Q-TOF MS in the extracts from Clinacanthus nutans using subcritical carbon dioxide extraction. Separation Science and Technology, http://dx.doi.org/10.1080/01496395.2016.1271342 (IF: 1.08).
6. Alhelli, A. M., Yazid, A. M., Sabo Mohammed, A., **Mirhosseini, H.,**Suliman, E., Shad, Z., Mohammed, N. K., & Shobirin Meor Hussin, A. (2016). Use of response surface methodology for partitioning, one-step purification of alkaline extracellular lipase from Penicillium candidum (PCA 1/TT031). Journal of Chromatography B, 17, 1039, 66–73 (IF: 2.729).
7. Alhelli, A. M., Yazid, A. M., Sabo Mohammed, A., **Mirhosseini, H.,**Suliman, E., Shad, Z., Mohammed, N. K., & Shobirin Meor Hussin, A. (2016). Response surface methodology modelling of an aqueous two-phase system for purification of protease from penicilliumcandidum (PCA 1/TT031) under solid state fermentation and its biochemical characterisation. International Journal of Molecular Science, 17, 1–23 (IF: 3.257).
8. Pirouz, A. A., Selamat, S., Iqbal, S. Z., **Mirhosseini, H.,** Abu Bakar, F., & Abedi Karjiban, R. (2016). The use of innovative and efficient nanocomposite (magnetic graphene oxide) for the reduction of fusarium mycotoxins in animal feed. Scientific Report, SREP-16-06605 Accepted (5.53).
9. Momeny, E., & **Mirhosseini, H.** (2016). Effect of L-ascorbic acid onSolubility, Vitro Release Behaviour and Physicochemical Properties ofβ-sitosterol Multiple Nanoemulsion. Food & Nutrition Research, Accepted, FNR:32888 (IF: 3.355).
10. Tamnak, S., **Mirhosseini, H.,** Tan, C. P., Tabatabaee Amid, B., Kazemi, M., & Hedayatnia, S., (2016). Encapsulation properties, release behavior and physicochemical characteristics of water-in-oil-in-water (W/O/W) emulsion stabilized with pectin–pea protein isolate conjugate and Tween 80. Food Hydrocolloids, 61, 599–608 (IF = 4.28).
11. Chan, S. W., **Mirhosseini, H.,** Farah, S. T., Ling, T. C., Arbil Nehdi, I., & Tan, C. P. (2016). Emulsion formulation optimization and characterization of spray-dried κ-carrageenan microparticles for the encapsulation of CoQ10. Food Science and Biotechnology, 1, 53–62 (IF: 0.9).
12. Tan, T. B., Shariffa, Y. N., Abas, F., **Mirhosseini, H.,** Arbil Nehdi, I., & Tan, C. P. (2016). Forming a lutein nanodispersion via solvent displacement method: the effects of processing parameters and emulsifiers with different stabilizing mechanisms. Food Chemistry, 194, 416–423 (IF: 3.355).
13. Tan, T. B., Shariffa, Y. N., Abas, F., **Mirhosseini, H.,** Arbil Nehdi, I., & Tan, C. P. (2016). Stability evaluation of lutein nanodispersions prepared via solvent displacement method: the effect of emulsifiers with different stabilizing mechanisms. Food Chemistry, 205, 155–162 (IF: 3.355).
14. Tan, T. B., Shariffa, Y. N., Abas, F., **Mirhosseini, H.,** Arbil Nehdi, I., & Tan, C. P. (2016). Comparing the formation of lutein nanodispersion prepared by using solvent displacement method and high-pressure valve homogenization: Effects of formulation parameters. Journal of Food Engineering, 177, 65–71 (IF: 2.46).
15. Tan, T. B., Shariffa, Y. N., Abas, F., **Mirhosseini,** H., Arbil Nehdi, I., & Tan, C. P. (2016). Physicochemical, morphological and cellular uptake properties of lutein nanodispersions prepared by using surfactants with different stabilizing mechanisms. Food and Function, 7, 2043–2051 (IF: 2.79).

16. Shariffa, Y. N., Tan, T. B., Abas, F., **Mirhosseini, H.,** Arbil Nehdi, I., & Tan, C. P. (2016). Producing a lycopene nanodispersion: The effects of emulsifiers. Food and Bioproducts Processing, 98, 210–216 (IF: 2.64).
17. Sabrina, E., Zaidul, I. S. M., Ghafoor, K., Jaffri, J. M., Sahena, F., Babiker, E. E., Perumal, V., **Mirhosseini, H.,** Amid, M., & Khatib, A. (2016). Screening of various parts of phaleria macrocarpa plant for alpha-glucosidase inhibitory activity. Journal of Food Biochemistry, 40(2), 201–210 (IF: 0.85).
18. Shekarforoush, E., **Mirhosseini, H.,** Sarker, Z. I. M., Tabatabaee Amid, B., Mohd Ghazali, H., Muhammad, K., & Paykary, M. (2016). Rheological properties and emulsifying activity of gum karaya (Sterculia urens) in aqueous system and oil/water (O/W) emulsion: heat treatment and microwave modification. International Journal of Food Properties, 19, 662–679 (IF: 0.906).
19. Fahim T. K., Zaidul I. S. M., Kashif, G., Al-Juhaimi, F. Y., Rushdi M. A. B., Mandal, U. K., Jalil, R., Gimbun, J., Amid, M., & **Mirhosseini, H.,** (2016). Effect of the polymer composition on the physicochemical properties of microencapsulated fish oil using spray drying. Drying Technology: An International Journal, DOI:10.1080/07373937.2015.1099544 (IF: 1.55).
20. Fathordoobady, F., **Mirhosseini, H.,** Salamat, J., & Abd Manap, Y. (2016). Effect of solvent type and ratio on betacyanins and antioxidant activity of extracts from Hylocereus polyrhizus flesh and peel by supercritical fluid extraction and solvent extraction. Food Chemisty, 202, 70–80 (IF: 3.34).
21. Kazemi, M., Karim, R., **Mirhosseini, H.,** & Abdul Hamid, A. (2016). Optimization of pulsed ultrasound-assisted technique for extracting phenolics from pomegranate peel of Malas variety: punicalagin and hydroxybenzoic acids. Food Chemisty, 1, 156–166 (IF: 3.34).
22. Hedayatnia, S., **Mirhosseini, H.,** Tabatabaee Amid, B., Sarker, Z. I. M., Karim, R., & Abd Manap, Y. (2016). Effect of different fat replacers and drying methods on thermal behaviour, glass transition, morphology and flowability of reduced-fat coffee creamer. LWT, 72, 330-342 (IF: 2.64).
23. Hedayatnia, S., **Mirhosseini, H.,** Tamnak, S., & Golpirah, F. (2016). Improvement of glass transition and flowability of reduced-fat coffee creamer: effect of fat replacer and fluidized bed drying. Food and Bioprocess Technology, 9(4), 686–698 (IF: 3.126).
24. Tamnak, S., **Mirhosseini, H.,** Tan, C. P., Ghazali, H., Muhammad, K. (2016). Interfacial activity, physicochemical properties, rheological behavior and morphology of pea protein isolate-pectin mixtures and conjugates in emulsion and aqueous system. Food Hydrocolloids, 56, 405–416 (IF = 4.28).
25. Shekarforoush, E., **Mirhosseini, H.,** Sarker, Z. I. M., Kostadinović, S., Mohd Ghazali, H., Muhammad, K., & Samaram, Sh. (2016). Soy protein-gum karaya conjugate: emulsifying activity and rheological behaviour in aqueous systems and oil in water emulsion. American Oil Chemistry Society, 93, 1–10 (IF: 1.6).
26. Shahmohammadi, H, Bakar, J, Russly, A, Noranizan, M, & **Mirhosseini, H**. (2016). Studying the fish muscle incorporation on storage stability of novel corn-fish snack. Journal of Food Quality, 39, 45–53 (IF: 1.24).
27. **Mirhosseini, H.,** Abdul Rashid, N. F., Tabatabaee Amid, B., Cheong, K. W., Kazemi, M., & Zulkurnain, M. (2015). Effect of partial replacement of corn flour with durian seed flour and pumpkin flour on cooking yield, texture properties, and sensory attributes of gluten free pasta. *LWT,* 63, 184–190 (IF: 2.468).
28. Samaram, S., **Mirhosseini, H.,** Tan, C. P., Ghazali, H., Bordbar, S., & Serjouie, A. (2015). Optimization of ultrasound-assisted extraction of oil from papaya seed by response surface methodology: oil recovery, radical scavenging antioxidant activity, and oxidation stability. *Food Chemistry,* 172, 7–17 (IF: 3.336).
29. Inthiram, A. K., **Mirhosseini, H.,** Tan, C. P., Mohamad, R., & Lai, O. M., (2015). Application of multivariate analysis for detection of crude palm oil adulteration through fatty acid composition and triacylglycerol profile. *Pertanika Journal of Tropical Agricultural and Science*, 38, 389–398 (IF: 0.428).
30. Raeisi, M., Tajik, H., Aliakbarlu, J., **Mirhosseini, H.,** & Hashem Hosseini, S. M (2015). Effect of carboxymethyl cellulose-based coatings incorporated with Zataria multiflora Boiss. essential oil and grape seed extract on the shelf life of rainbow trout fillets, *LWT,* 64, 898–904 (IF: 2.468).
31. Kostadinović Veličkovska, S., Brühl, L., Mitrev, S., **Mirhosseini, H.,** & Matthäus, B. (2015). Quality evaluation of cold-pressed edible oils from Macedonia. *European Journal of Lipid Science and Technology*, 117, 2023–2035 (IF: 2.033).
32. Erfanian, A., **Mirhosseini, H.,** Rasti, B., Bejo, M. H., Bin Mustafa, Sh. & Abd Manap, M. Y., (2015). Absorption and bioavailability of nano size reduced calcium citrate fortified milk powder in ovariectomized and ovariectomized-osteoporosis rats. *Journal of Agricultural and Food Chemistry*, 5795–5804 (IF: 3.128).
33. Tirgar, M., Selamat, J., Sarker, Z. I. M., & **Mirhosseini, H.,** (2015). Suitable coating material for microencapsulation of spray-dried fish oil. *Journal of Food Science and Technology*, 52, 4441–4449 (IF: 2.024).
34. Kavousi, P., **Mirhosseini, H.,** Ghazali, H. M., & Ariffin, A. A., (2015). Formation and reduction of 5-hydroxymethylfurfural at frying temperature in model system as a function of amino acid and sugar composition. *Food Chemistry,* 182, 164–170 (IF: 3.336).
35. Samaram, S., & **Mirhosseini, H.** (2015). Characterization of papaya seed

oil from two Malaysian papaya fruit varieties, Chapter 4, In: Tropical Fruits From Cultivation to Consumption and Health Benefits: Papaya, Nova Science Publishers, Suite 1600, Hauppauge, NY 11788 USA, pp. 63–77

36. Cheong, K. W., **Mirhosseini, H.,** Leong, W. F., Hamid, N. S. A., Osman, A, Basri, M., & Tan, C. P. (2015). Rheological properties of modified starch – whey protein isolate stabilized beverage emulsion systems. *Food and Bioprocess Technology*, 9, 1281–1294 (IF: 3.126).
37. Erfanian, A., **Mirhosseini, H.,** Abd Manap, Y., Rasti, B., & Bejo, M. H. (2014). Influence of nano size reduction on absorption and bioavailability of calcium from fortified milk powder in rats. *Food Research International*, 66, 1–11 (IF: 3.05).
38. Tabatabaee Amid, B., & **Mirhosseini, H.** (2014). Stabilization of water in oil in water (W/O/W) emulsion using whey protein isolate-conjugated durian seed gum: enhancement of interfacial activity through conjugation process. *Colloids and Surfaces B: Biointerfaces,* 113,107–114 (IF: 3.554).
39. Samaram, S., **Mirhosseini, H.,** Tan, C. P., & Ghazali, H. (2014). Ultrasound-assisted extraction and solvent extraction of papaya seed oil: crystallization and thermal behavior, saturation degree, color and oxidative stability. *Industrial Crop Science*, 52, 702–708 (IF: 2.426).
40. Kamalian, N., **Mirhosseini H.,** Mustafa, S., & Abd Manap, Y. (2014). Effect of alginate and chitosan on viability and release behavior of *Bifidobacterium Pseudocatenulatum* G4 in simulated gastrointestinal fluid. *Carbohydrate Polymers,* 111, 700–706 (IF: 3.916).
41. Cheong, K. W., Tan, C. P., **Mirhosseini, H.,** Joanne-Kam, W. Y., Hamid, N. S. A., Osman, A, & Basri, M. (2014). The effect of prime emulsion components as a function of equilibrium headspace concentration of soursop flavor compounds. *Chemistry Central Journal*, 8, 23–30 (IF: 3.28).
42. Al-Othrubi**,** S. M. Y., **Mirhosseini, H.,** Radu, S., Yoke C., & Abdul Hadi, Y. (2014). Antibiotic resistance of vibrio parahaemolyticus isolated from cockles and shrimp sea food marketed in Selangor, Malaysia. *Clinical Microbiology*, 3, 148–155.
43. Cheong, K. W., **Mirhosseini, H.,** Hamid, N. S. A., Osman, A, Basri, M., & Tan, C. P. (2014). Effects of propylene glycol alginate and sucrose esters on the physicochemical properties of modified starch-stabilized beverage emulsions. *Molecules,* 19, 8691–8706; (IF: 2.428).
44. Shahmohammadi, H, Bakar, J, Russly, A, Noranizan, M, & **Mirhosseini, H.** (2014). Puffed corn-fish snack development by extrusion technology. *IJFS,* 13, 748–760.
45. Chan, S. W., **Mirhosseini,** H., Farah, S. T., Ling, T. C., & Tan, C. P. (2013). Comparative study on physical properties of κ-carrageenan extracted from Kappaphycus alvarezii (Doty) Doty ex Silva in in Tawau, Sabah and commercial κ-carrageenan. *Food Hydrocolloids*, 30, 581–588 (IF: 4.28).
46. Chan, S. W., **Mirhosseini,** S. H., Farah, S. T., Ling, T. C., & Tan, C. P. (2013). Stability of CoQ10-loaded oil-in-water (O/W) emulsion: Effect of carrier oil and emulsifier type. *Food Biophysics,* 8, 273–281 (IF: 2.16).
47. Kostadinović Veličkovska, S., **Mirhosseini, H.,** & Bogeva, E. (2013). Isolation of anthocyanins by high-speed countercurrent chromatography and application of the color, activity concept to different varieties of red grape pomace from Macedonia. *Journal of Nutrition & Food Sciences*, 3, 243–270.
48. **, H.,** & Tabatabaee Amid, B. (2013). Production of new conjugated polymer through Maillard reaction between Durian seed gum (DSG) and whey protein isolate (WPI). *Journal of Materials Science & Engineering, 2,* 3.
49. **Mirhosseini, H.,** Tabatabaee Amid, B., & Cheong, K. W. (2013). Effect of different drying methods on chemical and molecular structure of heteropolysaccharide-protein biopolymer from durian seed. *Food Hydrocolloids,* 31, 210–219 (IF: 4.28).
50. Tabatabaee Amid, B., & **Mirhosseini, H.** (2013). Implications of partial conjugation of whey protein isolate to durian seed gum through Maillard reactions: foaming properties, water holding capacity and interfacial activity. *Molecules, 18,* 15110–15125 (IF: 2.428).
51. **Mirhosseini, H.,** & Tabatabaee Amid, B. (2013). Shear flow behaviour and emulsion-stabilizing effect of natural polysaccharide-protein gum in aqueous system and oil/water (O/W) emulsion. *Colloids and Surfaces B: Biointerfaces,* 103, 430–440 (IF: 3.554).
52. **Mirhosseini, H.,** & Tabatabaee Amid, B. (2013). Corrigendum to A review study on chemical composition and molecular structure of newly plant gum exudates and seed gums. *Food Research International*, 52, 429 (IF: 3.005).
53. **Mirhosseini, H.,** & Tabatabaee Amid, B. (2013). Effect of different drying techniques on flow characteristics and chemical properties of natural carbohydrate-protein gum from Durian fruit seed. *Chemistry Central Journal*, 7, 1–14 (IF: 3.28).
54. Samaram, S., **Mirhosseini, H.,** Ghazali, H., Tan, C. P., & Bordbar, S. (2013). Ultrasound-assisted extraction (UAE) and solvent extraction of papaya seed oil: yield, fatty acid composition and triacylglycerol profile. *Molecules* 18, 12474–12487 (IF: 2.426).
55. Tabatabaee Amid, B., & **Mirhosseini, H.** (2013). Flow ability characteristics, functional properties and rheological properties of a natural carbohydrate-protein biopolymer. *Journal of Materials Science & Engineering, 2,* 4.
56. Moradi Moghadam, S., Shobirin Meor Hussin, A., Mustafa, S., **Mirhosseini, H.** & Abdul Manap,

M. Y. (2012). The influence of probiotic fermentation on *Catharanthus roseus* functional properties. *New Biotechnology*, *29,* S221 (IF: 1.706).

57. **Mirhosseini, H.,** & Tabatabaee Amid, B. (2012). A review study on chemical composition and molecular structure of newly plant gum exudates and seed gums. *Food Research International*, 46, 387–398 (IF: 3.005).
58. **Mirhosseini, H.,** & Tabatabaee Amid, B. (2012). Influence of chemical extraction conditions on the physicochemical and functional properties of polysaccharide gum from durian (*Durio zibethinus*) seed. *Molecules,* 17, 6465–6480 (IF: 2.428).
59. Tabatabaee Amid, B., & **Mirhosseini, H.** (2012). Influence of different purification and drying methods on rheological properties and viscoelastic behaviour of durian seed gum. *Carbohydrate Polymers,* 90, 452–461 (IF: 3.916).
60. Tabatabaee Amid, B., & **Mirhosseini, H.** (2012). Optimization of aqueous extraction of gum from Durian (*Durio zibethinus*) seed: A potential, low cost source of hydrocolloid. *Food Chemistry*, 132, 1258–1268 (IF: 3.334).
61. Tabatabaee Amid, B., & **Mirhosseini, H.** (2012). Effect of different purification techniques on characteristics of heteropolysaccharide-protein biopolymer from durian (*Durio zibethinus*) seed. *Molecules,* 17, 10875–10892 (IF: 2.428).
62. Tabatabaee Amid, B., & **Mirhosseini, H.** (2012). Erratum: Optimization of aqueous extraction of gum from durian (Durio zibethinus) seed: A potential, low cost source of hydrocolloid. *Food Chemistry*, 134, 1591 (IF: 3.334).
63. Tabatabaee Amid, B., & **Mirhosseini, H.** (2012). Emulsifying activity, particle uniformity and rheological properties of a natural polysaccharide-protein biopolymer from Durian seed. *Food Biophysics,* 7, 317–328 (IF: 2.16).
64. Tabatabaee Amid, B., **Mirhosseini, H.,** & Kostadinović, S. (2012). Chemical composition and molecular structure of polysaccharide-protein biopolymer from *Durio zibethinus* seed: extraction and purification process. *Chemistry Central Journal*, 6, 117–130 (IF: 3.28).
65. Tabatabaee Amid, B., & Mirhosseini, H. (2012). Influence of chemical extraction on rheological behavior, viscoelastic properties and functional characteristics of natural heteropolysaccharide/protein polymer from *Durio zibethinus* seed. *International Journal of Molecular Science*, 13, 14871–14888 (IF: 2.464).
66. Kostadinović, S., Winterhalter, P., Stefova, M., Ivanova, V., **Mirhosseini, H.,** Wilkens, A., Vojnoski, B. (2012). Stilbene levels and antioxidant activity of Vranec and Merlot wines from Macedonia: effect of variety and enological practices. *Food Chemistry*, 135, 3003–3009 (IF: 3.334).
67. Javanmard, M., Chin N. L., **Mirhosseini, H.,** & Endan, J. (2012). Characteristics of gelling agent substituted fruit jam: studies on the textural, optical, physicochemical and sensory properties. *International Journal of Food Science and Technology*, 47, 1808–1818 (IF: 1.24).
68. Kostadinović, S., Jovanov, D., & **Mirhosseini, H.** (2012). Comparative investigation of cold pressed essential oils from peel of different mandarin variables. *Integrative Omics and Applied Biotechnology Journal* (IIOABJ), 3 (4), 7–14.
69. Suleiman, N., Sham Baharin, B., **Mirhosseini, H.,** & Islam Sarker, Z. (2012). Optimization of pressure swing supercritical carbon dioxide for squalene extraction from palm fatty acid distillate. *International Journal of Food, Agriculture and Environment*, 10, 1–7 (IF: 0.428).
70. Nateghi, L., Roohinejad, S., Totosaus, A., **Mirhosseini, H.,** Shuhaimi, M., Meimandipour, A., Omidizadeh, A., & Abd Manap, M. Y. (2012). Optimization of textural properties and formulation of reduced fat cheddar cheeses containing fat replacers. *International Journal of Food, Agriculture and Environment*, 10, 46–54 (IF: 0.428).
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Computer software	-

H. PROJEK PENYELIDIKAN TERDAHULU *(Past Research Project)*

Project No.	*Project Title*	*Role*	*Year*	*Source of fund*	*Status*
UPM/700-1/2/GRANT PUTRA	Process development and characterization of edible nanoemulsion cleanser with enhanced liver detoxification and obesity	Project leader	2013-2016	Putra Grant	Completed
FRGS/2/2013/ST04/UPM/02/1	Study the release mechanism & bioaccessibility of vitamin A from bilayer water in oil in water (WOW) emulsion as new delivery system In simulated gastrointestinal tract system	Project leader	2013-2016	FRGS	Completed
02-01-090666RU	Extraction and characterization of papaya seed oil extracted by using convectional solvent extraction and supercritical fluid extraction (SFE)	Project leader	2009-2011	RUGS	Completed
05-01-04-SF1059	Extraction, characterization, drying and emulsification of natural seed gums as dietary fiber from jackfruit and durian fruit seeds	Project leader	2009-2012	Agro Sciencefund	Completed
03-01-04-SF1884	Process development and characterization of biodegradable nanocomposite film with protein-conjugated polymer structure and its application for retarding postharvest changes in durian (Durio zibethinus) and jackfruit (ESciencefund)	Project leader	2013-2016	ESCIENCE	Completed
UPM0006169	Engaging natural effectors (anti- and promoter) of cholesterol esterase activity as a novel approach to reduce dietary cholesterol bioavailability	Co-Researcher	2011-2013	ESCIENCE FUND	Completed
UPM0004201	Supercritical carbon dioxide (SC-CO2) extraction of black pepper essential oil from whole black pepper using pressure swing technique.	Co-Researcher	2011-2013	ESCIENCE FUND	Completed
UPM0004753	Development of Raisin-Type Dokong (Lansium Domesticum) Product Using a Combination of Osmotic Dehydration-Microwave Drying	Co-Researcher	2012-2015	ESCIENCE FUND	Completed

UPM/700-1/2/GRANT PUTRA	Process development and characterization of edible nanoemulsion cleanser with enhanced liver detoxification and obesity	Project leader	2013-2016	Putra Grant	On going

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