

CURRICULUM VITAE



A. BUTIR-BUTIR PERIBADI (Personal Details)

Nama Penuh (Full Name)	Maimunah Sanny		Gelaran (Title): Associate Professor Dr.
No. MyKad / No. Pasport (Mykad No. / Passport No.) 710805015020	Warganegara (Citizenship) Malaysian	Bangsa (Race) Malay	Jantina (Gender) Female
Jawatan (Designation) Associate Professor		Tarikh Lahir (Date of Birth)	5/8/1971

Alamat Semasa (Current Address)	Jabatan/Fakulti (Department/Faculty)	E-mel dan URL (E-mail Address and URL)
Laboratory of Food Safety and Food Integrity (FOSFI), Institute of Tropical Agriculture and Food Security (ITAFOs), Universiti Putra Malaysia, 43400 UPM, Serdang, Selangor, Malaysia	Department of Food Science, Faculty of Food Science and Technology, Universiti Putra Malaysia, 43400 UPM, Serdang, Selangor, Malaysia Tel: +603 97698363	E-mail: s_maimunah@upm.edu.my H/P: 0172011180

B. KELAYAKAN AKADEMIK (Academic Qualification)

Nama Sijil / Kelayakan (Certificate / Qualification obtained)	Nama Sekolah Institusi (Name of School / Institution)	Tahun (Year obtained)	Bidang pengkhusususan (Area of Specialization)
Doctor of Philosophy	Product Design and Quality Management Group, Wageningen University, The Netherlands	2007-2012	Food Quality Management
Master of Science	Faculty of Science, Universiti Malaya	2004-2005	Analytical Chemistry and Instrumentation
Bachelor Degree	Faculty of Food Science and Technology, Universiti Putra Malaysia.	1990-1994	Food Science and Technology

C. KEMAHIRAN BAHASA (Language Proficiency)

Bahasa / Language	Lemah Poor (1)	Sederhana Moderate (2)	Baik Good (3)	Amat Baik Very good (4)	Cemerlang Excellent (5)
Bahasa Melayu					√
English					√

D. PENGALAMAN SAINTIFIK DAN PENGKHUSUSAN <i>(Scientific experience and Specialisation)</i>				
Organization	Position	Start Date	End Date	Expertise
Bahagian Keselamatan dan Kualiti Makanan, Kementerian Kesihatan Malaysia	Kumpulan Kerja Teknikal - Mikotoxin (Member)	May, 2022	present	Food Science and Technology
Bahagian Keselamatan dan Kualiti Makanan, Kementerian Kesihatan Malaysia	Majlis Juruanalisis Makanan Malaysia (Member)	April, 2021	present	Food Science and Technology
Bahagian Keselamatan dan Kualiti Makanan, Kementerian Kesihatan Malaysia	Jawatankuasa Penilaian Dan Proses Pendaftaran Juruanalisis (Member)	April, 2021	present	Food Science and Technology
Ministry of Agriculture, Forestry and Fisheries of Japan (MAFF)	Counterpart of Partnership with Universities in Human Resource Development Project of ASEAN Sectoral Working Group on Agricultural Cooperatives (ASWGAC) and ASEAN Sectoral Working Group on Agricultural Training and Extension (AWGATE) in Food Safety Management	December, 2019	present	Food Science and Technology
Department of Standard Malaysia	Jawatankuasa Teknikal Bagi Sistem Keselamatan Makanan (TC/U/19)	July, 2019	present	Food Science and Technology
JAKIM Malaysia	Halal Profesional Board (HPB), Tanaga Pengajar HALAL (KWTPH 007-08)	2017	present	Halal Assurance System
Malaysian Food Analyst Council	Food Analyst (MJMM0530)	2017	present	Chemistry (Acrylamide analysis)
Institute of Tropical Agriculture and Food Security (ITAFoS)	Research Associate	2017	present	Chemical Food Safety; Food Quality Management
Food Safety Research Centre (FOSREC), UPM	Researcher	2012	2016	Chemical Food Safety; Food Quality Management
Malaysian Institute of Food Technologist (MIFT)	Life member (L 01058)	2012	present	Food Science and Technology

E. PEKERJAAN (Employment)				
Majikan / Employer	Jawatan / Designation	Jabatan / Department	Tarikh lantikan / Start Date	Tarikh tamat / Date Ended
Universiti Putra Malaysia	Deputy Dean	Development and Networking Division	1 st September 2019	Present
	Associate Professor	Department of Food Science	1 st February 2019	Present
	Head of Department	Department of Food Science	23 rd June, 2014	22 nd June, 2017
	Senior Lecturer	Department of Food Science	26 th March, 2012	1 st February 2019

Universiti Putra Malaysia	Tutor	Department of Food Science	April, 2006	February, 2012
Universiti Malaya	Head of Analytical Unit	Combinatory Technology & Catalysis Research Center	July, 2003	March, 2006
BASF (Malaysia) Sdn. Bhd	Quality Assurance Manager	Quality Assurance Department	January, 2000	February, 2003
Palm-Oleo Sdn. Bhd.	Quality System Executive	Quality Assurance Department	December, 1995	September, 1999
Soctek Edible Oils Sdn. Bhd.	Food Technologist	Research and Development Department	May, 1995	November, 1995

F. ANUGERAH DAN HADIAH (Honours and Awards)				
Name of awards	Title	Award Authority	Award Type	Year
Academic Awards	International Travel Award (JICA Knowledge Co-Creation Program)	Japan International Collaboration Agency (JICA), Japan	International	2019
	International Travel Award	International Foundation of Science, Sweden	International	2013
	First prize for oral presentation in the 5 th International Conference on "Quality and Safety in Food Production Chain"	Wroclaw University of Environmental and Life Sciences, Wroclaw, Poland	International	2011
	Recipient of Malaysian Government Scholarship to pursue Ph.D. at Wageningen University, The Netherlands.	Ministry of Higher Education of Malaysia	National	2007-2012
	International Travel Award	Japan Society for the Promotion of Science, Japan	International	2006
Non-Academic Awards	Excellent Service Awards (APC)	Certificate	UPM	2019
	Excellence in Service (Annual)	Certificate	UPM	2008, 2013, 2014, 2015, 2016, 2017, 2018, 2020, 2021
Awards of Merit	Design, Innovation and Research Exhibition (PRPI)	UPM Co-researcher: 1 Silver	UPM	2010

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	<p>Naziruddin, M. A., Jawaid, M., Lau K. K., Aziman, N., Yusof, N. L., Abdul-Mutalib, N. A., & Sanny, M. (2023) Supercritical Fluid Extraction, Encapsulation, Physical Characteristics and Profiling of Metabolites in <i>Salvia officinalis</i> L. Powder. <i>International Journal of Biological Macromolecules</i>. Submitted.</p> <p>Shahrul, A., Shariruzi, H., Rirezal, N. I. N., Anas, M. M., Samsudin, N. I. P., Jinap, S., Khairudin, N. & Sanny, M. (2023) IOT monitoring of aflatoxin level relative to temperature and humidity in grain corns stored under tropical weather conditions. <i>Asia-Pacific Journal of Science and Technology</i>. Accepted.</p> <p>Naziruddin, M. A., Nurulhuda, K., Sulaiman, R., Jinap, S., & Sanny, M. (2023) Assessment of residual styrene monomer migration into yoghurt packed in High Impact Polystyrene pots using a modelling approach. <i>Food Control</i>, 148, 109612.</p> <p>Kuek, S. L., Ahmad Tarmizi A.H., Abd Razak R.A., Jinap S., Saparin N., & Sanny, M. (2022) Association of individual fatty acid and polar compound isolates of vegetable oils on the formation of acrylamide in intermittently fried French fries. <i>Journal of Oil Palm Research</i>. 34 (4), 731-740</p> <p>Abdul Rashid, S., Ungku Zainal Abidin, U. F., Abdul Mutalib, N. A., Omar, S., Jinap, S. & Sanny, M. (2022) Relating food handlers' knowledge, attitude, and self-reported practices on food safety and hygiene to the performance of food safety management system: a multiple case study in hospital kitchens. <i>Journal of Tropical Agricultural Science</i>. 45(3), 731 – 745.</p> <p>Nor Hasimah, A.K., Jinap, S., Sanny, M., Ainaatul, A.I., Sukor, R., Jambari, N.N., Nordin, N., & Juhurul, M. H.A. (2022) Effects of Honey-Spices Marination on Polycyclic Aromatic Hydrocarbons and Heterocyclic Amines Formation in Gas-Grilled Beef Satay. <i>Polycyclic Aromatic Compounds</i>. 42(4), 1620-1648.</p> <p>Nasaruddin, N. Jinap, S. Samsudin, N.I.P., Kamarulzaman, N.H., & Sanny, M. (2022) Assessment of multi-mycotoxin contamination throughout the supply chain of maize-based poultry feed from selected regions of Malaysia by LC-MS/MS. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i>. 39(4), 777-787.</p> <p>Naziruddin, M. A., Lau K. K., Jawaid, M., Aziman, N., Yusof, N. L., Abdul-Mutalib, N. A., Sanny, M., Fouad, H. & Tverezovskaya, O. T. (2022) Development of encapsulated sage extract sage powder: Inter-comparison with commercially available powder for physical properties and metabolites composition. <i>The Journal of Supercritical Fluids</i>, May, 105571.</p> <p>Mohamad Shah, N.K., Sanny, M., Ab Karim, N.A., Kuppan, K. & Mat Yusoff, M. (2022) Enhanced natural antioxidant compounds in red palm olein-based shortening developed for sandwich cookie cream. <i>Food Research</i>, 6(2):172-181.</p> <p>Shamsudin, S., Jinap, S., Sanny, M., Jambari, N. N., Sukor, R., Salleh, N. A., Aziz, M.F.A., & Khatib, A. (2022). Integrated Gas Chromatography–Mass Spectrometry and Liquid Chromatography–Quadruple Time of Flight–Mass Spectrometry-Based Untargeted Metabolomics Reveal Possible Metabolites Related to Antioxidant Activity in Stingless Bee Honey. <i>Food Analytical Methods</i>. Article in Press.</p> <p>Razali, N. A. S., Ungku Fatimah, U. Z. A., Nur Hanani, Z. A., Omar, S., Jinap, S. & Sanny, M. (2021) Effects of storage temperature and time on the levels of phthalates in commercial polyethylene terephthalate (PET)-bottled water. <i>Malaysian Journal of Analytical Sciences</i>. 25(3), 508 – 520.</p> <p>Cheah, H. Y., Merican, S. E., Nor-Khaizura, M. A. R., Bakar, A. Z. A., Omar, S., & Sanny, M. (2021) Assessing the performance of Food Safety Management System using Food Safety Management System Diagnostic Tools and Microbial Assessment Scheme: a case of</p>
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	<p>powdered beverage manufacturers. <i>Malaysian Journal of Medical Sciences</i>. 28(3), 128–141.</p> <p>Kuek, S. L., Ahmad Tarmizi A.H., Abd Razak R.A., Jinap S., & Sanny, M. (2021) Vitamin A and E homologues impacting the fate of acrylamide in equimolar asparagine-glucose model system. <i>Antioxidants</i>. 10, 993.</p> <p>Naziruddin, M. A., Jawaid, M., Yusof, N. L., Abdul-Mutalib, N. A., Ahmad, M. F., & Sanny, M. (2021) Assessment and detection of the potential contaminants from oil palm empty fruit bunch fiber-based biodegradable tray. <i>Packaging and Shelf Life</i>. 100685.</p> <p>Hazira, A. R., Ungku Fatimah, U. Z. A., Jinap, S., Omar, S. & Sanny, M. (2021) Effect of Contact Time on the Level of Phthalates in PET-bottled Water from the Point of Sale. <i>Pertanika Journal of Tropical Agricultural Science</i>. 44, 2.</p> <p>Fathurrahman, R. N., Rukayadi, Y., Ungku Fatimah, U. Z. A., Jinap, S., Abdul-Mutalib, N. A., & Sanny, M. (2021) The performance of food safety management system in relation to the microbiological safety of Salmon nigiri sushi: A multiple case study in a Japanese chain restaurant. <i>Food Control</i>. 127, 108111</p> <p>Ahmad, S. N. S., Ahmad Tarmizi, A. H., Abd Razak, R. A., Jinap, S., Norliza, S., Sulaiman, R., & Sanny, M. (2021) Selection of Vegetable Oils and Frying Cycles Influencing Acrylamide Formation in the Intermittently Fried Beef Nuggets. <i>Foods</i>, 10, 257.</p> <p>Abd Razak, R.A., Ahmad Tarmizi, A.H., Kuntom, A., Sanny, M., & Ismail, I.S. (2021) Intermittent frying effect on French fries in palm olein, sunflower, soybean and canola oils on quality indices, 3-monochloropropene-1,2-diol esters (3-MCPDE), glycidyl esters (GE) and acrylamide contents. <i>Food Control</i>, 124, 107887</p> <p>Aziman, N., Kian, L.K., Jawaid, M., Sanny, M., & Alamery, S. (2021) Morphological, structural, thermal, permeability, and antimicrobial activity of PBS and PBS/TPS films incorporated with biomaster-silver for food packaging application. <i>Polymers</i>. 13(3), 391, pp. 1-15</p> <p>Nasaruddin, N. Jinap, S. Samsudin, N.I.P., Kamarulzaman, N.H., & Sanny, M. (2021) Prevalence of mycotoxigenic fungi and assessment of aflatoxin contamination: a multiple case study along the integrated corn-based poultry feed supply chain in Malaysia. <i>Journal of the Science of Food and Agriculture</i>. 101(5), 1812-1821</p> <p>Abdul-Rahiman, U.A., Nordin, N., Abdul-Mutalib, N.A., & Sanny, M. (2021) Holistic approaches to reducing salmonella contamination in poultry industry. <i>Pertanika Journal of Tropical Agricultural Sciences</i>. 44(1), pp. 1-23</p> <p>Kuek, S. L., Ahmad Tarmizi A.H., Abd Razak R.A., Jinap S., Saparin N. & Sanny, M. (2020) Contribution of lipid towards acrylamide formation during intermittent frying of French fries. <i>Food Control</i>. 118, 107430</p> <p>Naziruddin, M. A., Sulaiman, R., Abdul Halim Lim, S., Jinap, S., Nurulhuda, K., & Sanny, M. (2020) The effect of fat contents and conditions of contact in actual use on styrene monomer migrated from general-purpose polystyrene into selected fatty dishes and beverage. <i>Food Packaging and Shelf Life</i>. 23, 100461</p> <p>Abdul Rashid, S., Ariffin, H. F., Sanny, M., Ungku Zainal Abidin, U. F., Abdul Mutalib, N. A., & Mohd Izani, H. F. (2020) Knowledge, attitude, and practice on food safety culture among kitchen employees of Malaysian government hospitals. <i>Journal of Social Science and Humanities</i>. 4. 180-185</p> <p>Omar, S., Sahri, N. M., Abd-Aziz, H., & Sanny, M. (2020) Heat impact on total phenolic content and antioxidant activity of Malaysian Tualang and Kelulut honey. <i>J. Trop. Resour. Sustain. Sci.</i> 8, 40-45</p> <p>Rosni, N.K., Sanny, M., Bahranor, N.S.A. & Rukayadi, Y. (2020) Physicochemical characteristics,</p>
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	<p>microbiological safety and sensory acceptability of coconut dregs during fermentation using rhizopus oligosporus. <i>Food Research</i> 4(5), pp. 1402-1411</p> <p>Shamsudin, S., Selamat, J., Sanny, M., Jambari, N.N., Sukor, R., Praveena, S.M., & Khatib, A. (2020) The Inhibitory Effects of Heterotrigona Itama Honey Marinades on the Formation of Carcinogenic Heterocyclic Amines in Grilled Beef Satay. <i>Molecules (Basel, Switzerland)</i>, 25(17)</p> <p>Iqbal, S.Z., Rehman, B., Jinap, S., Akram, N., Ahmad, M. N., Sanny, M., Sukor, R., & Samsudin, N.I.P. (2020) Assessment of Fumonisin B1 Concentrations in Wheat and Barley Products in the Punjab Region of Pakistan. <i>Journal of Food Protection</i>. 83(8), pp. 1284-1288</p> <p>Abd. Razak, R.A., Ahmad Tarmizi, A.H., Abdul Hammid, A.N., Kuntom, A., Ismail, I.S., & Sanny, M. (2019) Verification and evaluation of monochloropropanediol (MCPD) esters and glycidyl esters in palm oil products of different regions in Malaysia. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i>. 36(11), pp. 1626-1636</p> <p>Abdul Hamid, N., Omar S., & Sanny, M. (2019) Effect of thawing conditions and corresponding frying temperature profiles on the formation of acrylamide in French fries. <i>Journal of the Saudi Society of Agricultural Sciences</i>, 8(4): 396-400</p> <p>Omar, S., Mat-Kamir, N.F., & Sanny, M. (2019) Antibacterial activity of Malaysian produced stingless-bee honey on wound pathogens. <i>Journal of Sustainability Science and Management</i>. 14(3), pp. 67-79</p> <p>Shamsudin, S., Jinao, S., Sanny, M., Abd. Razak, S.B. Jambari, N.N., Mian, Z., & Khatib, A. (2019) Influence of origins and bee species on physicochemical, antioxidant properties and botanical discrimination of stingless bee honey. <i>International Journal of Food Properties</i>. 22(1), pp. 238-263</p> <p>Shamsudin, S., Jinap, S., Sanny, M., Shamsul Bahari, A.R., Jambari, N.N., & Khatib, A. A (2019) comparative characterization of physicochemical and antioxidants properties of processed Heterotrigona itama honey from different origins and classification by chemometrics analysis. <i>Molecules</i>. 24(21), 3898</p> <p>Ahmad Kamal, N.H., Jinap, S., & Sanny, M. (2018) Simultaneous formation of polycyclic aromatic hydrocarbons (PAHs) and heterocyclic aromatic amines (HCAs) in gas-grilled beef satay at different temperatures. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i>, 35(5), pp. 848-869</p> <p>Alam Shah, S., Jinap, S., Haque Akanda, M.J., Sanny, M., & Khatib, A. (2018) Effects of different types of soy sauce on the formation of heterocyclic amines in roasted chicken. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i>, 35(5), pp. 870-881</p> <p>Daniali, G., Jinap, S., Hajeb, P., Sanny, M., & Tan, C.P. (2018) Effect of amino acids and frequency of reuse frying oils at different temperature on acrylamide formation in palm olein and soy bean oils via modeling system. <i>Food Chemistry</i>, 245, 1-6.</p> <p>Jinap, S., Hasnol, N.D.S., Sanny, M., & Jahurul, M.H.A. (2018) Effect of organic acid ingredients in marinades containing different types of sugar on the formation of heterocyclic amines in grilled chicken. <i>Food Control</i>, 84, 478-484.</p> <p>Ruslan, A.A.A., Kamarulzaman, N.H., & Sanny, M. (2018) Muslim consumers' awareness and perception of Halal food fraud. <i>International Food Research Journal</i>. 25, pp. S87-S96</p> <p>Norfarahin, A. H., Sanny, M., Sulaiman, R., & Nur Hanani, Z. A. (2018) Fish gelatin films incorporated with different oils: effect of thickness on physical and mechanical properties. <i>International Food Research Journal</i>, 25(3), 1036-1043</p>
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	<p>Kamarudin, S. A., Jinap, S., Sukor, R., Foo, S. P., & Sanny, M. (2018) Effect of Fat-Soluble Antioxidants in Vegetable Oils on Acrylamide Concentrations During Deep-Fat Frying of French Fries. <i>Malaysian Journal of Medical Sciences</i>. 25(5): 128–139</p> <p>Sue Shan, L., Sulaiman, R., Sanny, M., Nur Hanani, Z.A., Lai, O. M., & Chin N. L. (2016). Pregelatinized Flours Using Extrusion Process: Effect of Barrel Temperature on Steady Shear, Dynamic Shear and Cohesiveness of Extruded Flours. <i>Research Journal of Pharmaceutical, Biological and Chemical Sciences</i>, 7(6), 3085-3096.</p> <p>Syifaa, A.S., Jinap, S., Sanny, M., & Khatib, A. (2016). Chemical Profiling of Different Types of Soy Sauce and the Relationship with its Sensory Attributes. <i>Journal of Food Quality</i>, 39(6), 714-725.</p> <p>Daniali, G., Jinap, S., Hajeb, P., Sanny, M., & Tan, C.P. (2016). Acrylamide formation in vegetable oils and animal fats during heat treatment. <i>Food Chemistry</i>, Volume 212, 1 December 2016, 244-249.</p> <p>Sue Shan, L., Sulaiman, R., Sanny, M., & Nur Hanani, Z.A. (2015). Effect of extrusion barrel temperatures on residence time and physical properties of various flour extrudates. <i>International Food Research Journal</i>, 22(3): 965-972.</p> <p>Wan Ainiza, W. M., Jinap, S., & Sanny, M. (2015). Simultaneous determination of aflatoxins and ochratoxin A in single and mixed spices. <i>Food Control</i>, 50, 913-918.</p> <p>Hasnol, N.D.S., Jinap, S., & Sanny, M. (2014). Effect of different types of sugars in a marinating formulation on the formation of heterocyclic amines in grilled chicken. <i>Food Chemistry</i>, 145, 514-521.</p> <p>Lim, P.K., Jinap, S. , Sanny, M., Tan, C.P., & Khatib, A. (2014). The influence of deep frying using various vegetable oils on acrylamide formation in Sweet Potato (<i>Ipomoea batatas L. Lam</i>) chips. <i>Journal of Food Science</i>, 79(1), T115-T121.</p> <p>Sanny, M., Luning, P.A., Jinap, S., Bakker, E.J., & van Boekel, M.A.J.S. (2013). Effect of frying instructions to food handlers on acrylamide concentration in French fries: An explorative study. <i>Journal of Food Protection</i>, 76(3), 462-472.</p> <p>Sanny, M., Jinap, S., Bakker, E. J., van Boekel, M. A. J. S., & Luning, P. A. (2012). Is lowering reducing sugars concentration in French fries an effective measure to reduce acrylamide concentration in food service establishments? <i>Food Chemistry</i>, 135(3), 2012–2020.</p> <p>Sanny, M., Jinap, S., Bakker, E. J., van Boekel, M. A. J. S., & Luning, P. A. (2012). Possible causes of variation in acrylamide concentration in French fries prepared in food service establishment: An observational study. <i>Food Chemistry</i>, 132(1), 134-143.</p> <p>Sanny, M., Luning, P. A., Marcelis, W. J., Jinap, S., & van Boekel, M. A. J. S. (2010). Impact of control behaviour on unacceptable variation in acrylamide in French fries. <i>Trends in Food Science and Technology</i>, 21(5), 256-267.</p> <p>Che Man, Y.B & Sanny, M. (1997). Acceptance of jackfruit leather in Malaysian market. <i>Tropical Science</i>, 37 (2), 89-91.</p> <p>Che Man, Y.B & Sanny, M. (1996). Stability of jackfruit leather in different packaging materials. <i>ASEAN Food Journal</i>, 11(4), 163-168.</p> <p>Yusoff, M. S. A., Sanny, M. & Ahmad, K. (1995). Palm-Based Imitation Cheese. <i>Palm Oil Development</i>, 23, 4-6.</p>
Books/Book Chapters	Sanny, M. and Luning, P. A. (2022). Acrylamide in Fried Potato Products. In: Acrylamide in Food: Analysis, Content & Potential health Effects. Edited by Gokmen, V. Elsevier Inc. 159-179. (Book chapter). Submitted.

	<p>Sanny, M., Naziruddin, M. A., Sukri, R., Jinap, S., (2021) Buku Penyelidikan dan Inovasi dalam Pengajaran dan Pembelajaran di Universiti Putra Malaysia. Edited by Abdul Rani, M. Z. & Man, Man, A. Pusat Pembangunan Akademik (CADe), Universiti Putra Malaysia. 26 – 32. e-ISBN 978-967-19652-6-9.</p> <p>Luning, P. A. and Sanny, M. (2016). Acrylamide in Fried Potato Products. In: Acrylamide in Food: Analysis, Content & Potential health Effects. Edited by Gokmen, V. Elsevier Inc. 159-179. (Book chapter). ISBN 978-0-12-802832-2.</p> <p>Sanny, M. (2012). VARIATION IN ACRYLAMIDE CONCENTRATION IN FRENCH FRIES. Effects of control measures in food service establishments. PhD Thesis, Wageningen University, Wageningen, The Netherlands. ISBN 978-94-6173-143-2</p>
Proceedings	<p>Naziruddin, M. A., Sulaiman, R., Abdul Halim Lim, S., Jinap, S., Sanny, M. The effect of fat contents and conditions of contact in actual use on styrene monomer migrated from general-purpose polystyrene into selected fatty dishes and beverage. Oral presentation at at Malaysian Institute of Food Technology (MIFT) 11th Food Science and Technology Seminar (2019), Universiti Tunku Abdul Rahman (UTAR), Kampar Campus, Perak, Malaysia.</p> <p>Suhaila, A. R., Ungku Fatimah, U.Z.A., Noor-Azira, A. M., Sanny, M. Assessment of food safety culture in government hospital's kitchen using questionnaires on knowledge, attitude and practice as well as microbial assessment scheme. Hospital Kuala Lumpur Research Day 2018</p> <p>Nasaruddin, N. Jinap, S., Samsudin, N. I. P., Kamarulzaman, N. H., Sanny, M. Assessment of aflatoxins contamination: a case study along corn-based poultry feed supply chain. 4th FOSMOB2018 Post-graduate Mobility Programme. Bogor Agricultural University, Indonesia, 2018</p> <p>Fathurrahman, R. N., Rukayadi, Y., Fatimah, U. Z. A. U., Jinap, S., Sanny, M. Microbiological quality of Salmon Nigiri Sushi at critical sampling locations in the selected Japanese chain restaurants with different types of Food Safety Management System certification. 4th FOSMOB2018 Post-graduate Mobility Programme. Bogor Agricultural University, Indonesia, 2018</p> <p>Siti Nur Syahirah, A., Ahmad Tarmizi, A.M., Jinap, S., Sulaiman, R., Sanny, M. Effect of fat soluble antioxidants in vegetable oil on acrylamide formation during intermittent deep fat frying of beef nugget and its kinetics in asparagineglucose-lipid system. 4th FOSMOB2018 Post-graduate Mobility Programme. Bogor Agricultural University, Indonesia, 2018</p> <p>Kuek, S. L., Ahmad Tarmizi, A.M., Jinap, S., Sanny, M. The effect of fat soluble vitamins in vegetable oils on acrylamide in a chemical model system and during intermittent deep fat frying of french fries. 4th FOSMOB2018 Post-graduate Mobility Programme. Bogor Agricultural University, Indonesia, 2018</p> <p>Cheah, H. Y., Merican, S. E., Mahmud @ Ab Rashid, N. K., Bakar, A. Z. A., Omar, S. B., Sanny, M. Assessing the performance of powdered beverage companies with different Food Safety Management System certification using Food Safety Management System Diagnostic Tools and Microbial Assessment Scheme. Asian Food Conference 2017, Ho Chi Minh, Vietnam, 2017</p> <p>Abdul Hamid, N., Omar, S. B., Sanny, M. Effect of different thawing methods on acrylamide concentrations during deep-fat frying of French fries. International Food Research Conference 2017, Serdang, Selangor, 2017</p> <p>Hazira, A. R., Ungku Fatimah, U. Z. A., & Sanny, M. Determination of phthalates in PET-bottled water. International Conferences on Food Science and Nutrition 2017 (ICFSN 2017), Universiti Malaysia Sabah, Kota Kinabalu, Sabah, 2017</p>

	<p>Kamarudin, S. A., Jinap, S., Sukor, R. Foo, S. P., Sanny, M. Red palm oil reduces acrylamide formation during deep-fat frying of French fries. Palm International Nutra-Cosmeceutical Conference PINC2017, Putrajaya, 2017</p> <p>Kamaruddin, S. A., Sukor, R., Jinap, S., Sanny, M. Effect of antioxidants in vegetable oils on the formation of acrylamide in French fries. Monash Science Symposium, Subang Jaya, Selangor, 2016.</p> <p>Mohd Nizam, A. L. A., Abu Bakar, A. Z., Sanny, M., Abdul Mutalib, N. A. Self-inspection (KENDIRI) program in boarding schools dining hall: effectiveness towards prevention of food poisoning incidences in Selangor, Malaysia. 1st International Foodservice Graduate Research Colloquium And Workshop, Serdang, Malaysia, 2016.</p> <p>Subramaniam, T., Sukor, R., Jinap, S., Sanny, M. Correlation between dietary intake of nursing mothers and possible contamination of aflatoxin M1 in breast milk: preliminary study. 4th Asia Pacific International Food Safety Conference & 7th Asian Conference on Food and Nutrition Safety-Advancing Food Safety in the ASEAN Community, Penang, Malaysia, 2016</p> <p>Nor Hasimah, A. K., Jinap, S., Sanny, M. Effect of different grilling temperature on simultaneous formation of PAH and HCAs in Gas-Grilled Beef Satay. 4th Asia Pacific International Food Safety Conference & 7th Asian Conference on Food and Nutrition Safety-Advancing Food Safety in the ASEAN Community, Penang, Malaysia, 2016</p> <p>Nor Hasimah, A. K., Jinap, S., Sanny, M. Heterocyclic Aromatic Amines (HCAs) Formation In Gas Grilled Beef Satay. 2nd FOSMOB2016 FOSREC Post-graduate Mobility Programme. Kasetsart University, Thailand, 2016</p> <p>Kamaruddin, S. A., Sukor, R., Jinap, S., Sanny, M. Effect of Vitamin E and Beta Carotene in vegetable oils on acrylamide formation in French fries. 1st FOSMOB201 FOSREC Post-graduate Mobility Programme, University Ghajamada, Indonesia, 2015.</p> <p>Jinap, S., Hasnol, N.D.S., Sanny, M. Heterocyclic Amines formation in grilled meats. Oral presentation at ICFSN 2014: International Conference on Food Security and Nutrition, Istanbul, Turkey, 2014</p> <p>Sanny, M., Jinap, S., Luning, P. A. High acrylamide concentrations in French fries are more due to lack of control of frying conditions than to high concentration of reducing sugars. Oral presentation at 2nd International Food Safety Conference, Kuala Lumpur, Malaysia, 2013. DOI: 10.13140/2.1.5020.5122</p> <p>Sanny, M., Jinap, S., Luning, P. A. Effects of technological and managerial control measure on acrylamide concentration in French fries prepared in food service establishments. Poster presented at 3rd Asia Pacific International Conference on Food Safety, Taipei, Taiwan, 2013.</p> <p>Sanny, M., Jinap, S., Bakker, E. J., van Boekel, M. A. J. S., Luning, P. A. Assessment of variation in acrylamide concentration in French fries prepared in food service establishments using a techno-managerial approach. Oral presentation at 5th Int. Conference 'Quality and Safety in Food Production Chain', Wroclaw, Poland, 2011.</p> <p>Sanny, M., Jinap, S., Bakker, E. J., van Boekel, M. A. J. S., Luning, P. A. Effect of frying instructions to food handlers on acrylamide concentration in French fries. Poster presented at Food Denmark PhD Congress, 2011</p> <p>Sanny, M., Luning, P. A., Jinap, S., Bakker, E. J. van Boekel, M. A. J. S. Frying practices affecting variation in acrylamide concentration in French fries production in Malaysia food service establishments. Poster presented at International Conference on Food Safety and Security under Changing Climate, Penang, Malaysia, 2010.</p>
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	<p>Sanny, M., Luning, P. A., Marcelis, W. J., Jinap, S., van Boekel, M. A. J. S. Factors influencing the variation in acrylamide concentration in French fries. Poster presented at Invention, Research and Innovation Exhibition 2010, Universiti Putra Malaysia, Selangor, Malaysia.</p> <p>Sanny, M., Luning, P. A., Marcelis, W. J., Jinap, S., van Boekel, M. A. J. S. Sources of variation affecting acrylamide concentration French fries preparation in food service establishments: A techno-managerial approach. Poster presented at Malaysian Institute of Food Technology (MIFT) 6th Food Science and Technology Annual Seminar (2009), Universiti Malaysia Sabah, Kota Kinabalu, Malaysia.</p>
Popular Writing	<p>Sanny, M. Minyak goreng & kanser. Harian Metro, 9 September, 2021</p> <p>Sanny, M. Minyak olein kelapa sawit paling selamat untuk menggoreng. Utusan Malaysia, 9 September, 2021</p> <p>Sanny, M. HAR-GO bantu fahami HACCP. Berita Harian, August, 2019</p> <p>Sanny, M. and Shukri, R. Elakkan Pengambilan Makanan yang Hangus. Dewan Masyarakat, Ogos 2015</p>
Intellectual Property (IP)	<p>Sanny, M., Rukayadi, Y., Khairul Naim, M. P., Mohd Najib, N. F. I., and Naziruddin, M. A. (2023) Nutridhyan, Trademark,</p> <p>Sanny, M., Rukayadi, Y., Khairul Naim, M. P., Mohd Najib, N. F. I., and Naziruddin, M. A. (2022) <i>Moringa oleifera</i> Seed Extract-Based Softgel Traditional Herbal Medicine, Trade Secret, TS2022060801</p> <p>Sanny, M., Jinap, S., and Shukri, R. (2018) HAR-GO (Board game), Literacy Work, LY2018006895</p> <p>Sanny, M., Jinap, S., and Shukri, R. (2018) HAR-GO (Character), Artistic Work, AR2018006894</p> <p>Sanny, M., Jinap, S., Shukri, R. (2019) HAR-GO - Instruction Book, Literacy Work, LY2019003416</p> <p>Sanny, M., Jinap, S., Shukri, R. (2019) HAR-GO - Report Books, Literacy Work, LY2019003419</p>

H. PROJEK PENYELIDIKAN TERDAHULU (Past Research Project)					
Project No.	Project No.	Role	Year	Source of fund	Status
E/4710-1	Assessing risk of acrylamide in French fries production in Malaysian food service establishments from a techno-managerial approach.	Main Researcher	May, 2009-June, 2012	International Foundation for Science, Sweden	Completed
02-02-12-2050RU	Simultaneous determination of phthalates, alkylphenols, bisphenol A, and di(2-ethylhexyl)adipate from packaging into food using GC-MS/MS.	Main Researcher	Dec 2012 - Nov 2013	UPM Research University Grant (RUGS), Initiative 5	Completed
FRGS/1/2013/SG01/UPM/02/2	Elucidating the role of lipids in the formation of acrylamide in a fried potato chips model system using isotope labeling.	Main Researcher	May, 2013-April, 2016	MOHE (FRGS)	Completed
GP-IPB/2013/9425400	Improving food security and public health through aflatoxins sustainable risk management in peanuts value chain in industry.	Co-researcher	2014-2015	UPM Putra Grant, Inisiatif Putra Berkumpulan (IPB)	Completed
GP-IPM/2013/9424700	The effect of plasticizers on the mechanical and barrier properties of biodegradable films based on banana flour.	Co-researcher	2013-2015	UPM Putra Grant, Inisiatif Pengajar Muda (IPM)	Completed
FRGS/2/2013/SG01/UPM/01/1	Unraveling the mechanism of simultaneous formation of HCA and PAH in a grilled meat	Co-researcher	2013-2016	MOHE (FRGS)	Completed

	model system using isotope labeling.				
GP-IPM/2014/9434800	Assessing the toxicological risk of aflatoxin M1 in breast milk to infant.	Co-researcher	2014-2016	UPM Putra Grant, Inisiatif Pengajar Muda (IPM)	Completed
UPMH/UPMCS/C/Lantikan/20160309 - 3	Feasibility Study Syarikat Lumin Spring International Group Sdn Bhd.	Co-researcher	2016	Majlis Agama Islam Wilayah Persekutuan	Completed
UPM/CADe/GIPP/9323681	Use of HACCP Board Game to formatively assess learning amongst Food Science and Technology students.	Main Researcher	August, 2017-January, 2018	Geran Insentif Penyelidikan Dalam Pengajaran Dan Pembelajaran (GIPP)	Completed
UPM/CADe/GIPP/9323687	Integration of PUTRA Blast in flipped classroom for Food Technology to enhance constructive aspect of learning.	Co-researcher	August, 2017-July, 2018	Geran Insentif Penyelidikan Dalam Pengajaran Dan Pembelajaran (GIPP)	Completed
FRGS/1/2016/STG01/UPM/02/8	Inhibition mechanism of acrylamide formation by antioxidants in red palm oil during frying of French fries	Main Researcher	August, 2016-Oct, 2018	MOHE (FRGS)	Completed
6300848-11801	Effect of contact time on the level of phthalates in PET-bottled water from point of sales.	Main Researcher	July, 2016 – Dec, 2017	Ministry of Health Malaysia	Completed
6300848-11801	Migration of styrene monomer, dimers, and trimers from polystyrene food contact materials to foods and food simulants.	Main Researcher	July, 2016 – Dec, 2017	Ministry of Health Malaysia	Completed
6300848-11801	Knowledge, Attitude, and Practices (KAP) towards chemicals migration from plastic food packaging into foods.	Co-researcher	July, 2016 – Dec, 2016	Ministry of Health Malaysia	Completed
6300849-11801	Effectiveness of self-inspection program (KENDIRI) in Boarding School Kitchen in Peninsular Malaysia.	Co-researcher	July, 2016 – Dec, 2017	Ministry of Health Malaysia	Completed
6300849-11801	Perceptions and critical success factors for KENDIRI among school canteen and boarding school kitchen operators and school authority involved in Peninsular Malaysia.	Co-researcher	July, 2016 – Dec, 2017	Ministry of Health Malaysia	Completed
6300849-11801	Effectiveness of self-inspection program (KENDIRI) in selected school canteens in Selangor,	Co-researcher	July, 2016 – Dec,	Ministry of Health Malaysia	Completed

	Malaysia.		2017		
GP-IPS/2017/9525800	Analysis of phthalates in different types and brands of PET-bottled water using LC-MS/MS.	Main Researcher	Jan. 2017-Dec. 2018	Geran Putra IPS	Completed
HICoE - ITAFoS/2017/FS9	Assessing and controlling aflatoxins contamination in animal feed ingredients along supply chain.	Main Researcher	Jan. 2017-Dec. 2019	Geran Penyelidikan HICoE Institut Pertanian Tropika Dan Sekuriti Makanan (ITAFoS), UPM	Completed
GP-IPS/2018/9628500	Migration of styrene monomer from High Impact Polystyrene (HIPS) food container in food simulants and off-the-shelf food products.	Main Researcher	March 2018-Feb. 2020	Geran Putra IPS	Completed
GP-IPS/2018/9620200	Physicochemical characteristics, microbial safety and biological activities of fermented sesame seeds dregs.	Co-researcher	March 2018-Feb. 2020	Geran Putra IPS	Completed
HICoE - ITAFoS/6369106	Masked mycotoxins in tropical environment and their relation to parent mycotoxins of grain corn: formation, reduction and detection.	Co-researcher	Jan. 2017-Dec. 2019	Geran Penyelidikan HICoE Institut Pertanian Tropika Dan Sekuriti Makanan (ITAFoS), UPM	Completed
FRGS/5524985/MRSA	Identification of biomarkers for authenticity of honey through chemometrics and metabolomics approach.	Co-researcher	June, 2017 – May, 2019	MOHE (FRGS)	Completed
5539123	Risk assessment of Polycyclic Aromatic Hydrocarbons (PAHs) and Heterocyclic Aromatic Amines (HCAs) in processed and cooked poultry-based products using Margin of Exposure (MOE) approach.	Main Researcher	January 2019-Dec. 2021	Malaysia Research University Network (MRUN)	Completed
0307OT1000221887	Training Course on "Food Safety Management 2021", 25 - 26 November 2021 Under The Project For Human Resource Development In Food Related Areas Through Partnership With Universities In Asean Region – Phase 3	Main Researcher	25 - 26 Nov, 2021	Ministry of Agriculture, Forestry and Fisheries of Japan	Completed
0307OT1000221887	Training Course on "Food Safety Management 2022", 14,15, 17,22, 23 November 2022 Under The Project For Human Resource Development In Food Related Areas Through Partnership With Universities In	Main Researcher	14,15, 17,22, 23 Nov, 2022	Ministry of Agriculture, Forestry and Fisheries of Japan	Completed

	Asean Region – Phase 3				
LRGS 2019-1	Sustainable vegetables production technology for food security in urban agriculture	Co-researcher	Dec. 2019- Feb. 2023	MOHE (LRGS)	On-going
FRGS/1/2020/STG04/UPM/02/16	Unravelling the effect of fat-soluble antioxidants on the kinetic profiles of acrylamide via lipid degradation pathway and Maillard reaction.	Main Researcher	Nov, 2020 – Oct, 2023	MOHE (FRGS)	On-going
GP-GPB/2022/9715100	Development of red palm olein-based pastry margarine to reduce the formation of acrylamide in puff pastry	Main Researcher	July, 2022 – June, 2024	Geran Putra Berimpak	On-going
INNOHUB 9005006	Commercialisation of Supercritical Carbon Dioxide (SC-CO ₂) <i>Moringa oleifera</i> seed extract-based functional ingredient and beverage	Main Researcher	Feb, 2022 – March, 2024	UNNOHUB UPM	On-going

I. PENYELIAAN PELAJAR SISWAZAH (Supervision of Postgraduate Students)				
Name	Title	Postgraduate level	Role	Status
Kuek Su Lee	The effect of fat-soluble vitamins in vegetable oils on acrylamide in a chemical model system and during intermittent deep fat frying of French fries.	MSc – by Thesis (Sept 2017- Feb 2020)	Chairperson of Thesis Supervisory committee	Completed
Norafidah binti Nasaruddin	Assessment of aflatoxin contamination and difference in stakeholders' knowledge and attitude towards aflatoxin contamination along corn based poultry feed supply chain.	MSc – by Thesis (Sept 2017- July 2020)	Chairperson of Thesis Supervisory committee	Completed
Naziruddin bin Ariffin	Migration of styrene monomer from polystyrene food contact materials to foods and food simulants.	MSc – by Thesis (Sept 2017- July 2020)	Chairperson of Thesis Supervisory committee	Completed
Siti Asiah binti Kamarudin	The effect of fat soluble antioxidant in vegetable oils on acrylamide formation in French fries and Chemical Model System.	MSc – by Thesis (Sept 2013- Feb 2017)	Chairperson of Thesis Supervisory committee	Completed
Sharina binti Shamsudin	Antioxidant properties in Malaysian stingless bee (kelulut) honey of <i>Heterotrigona itama</i> and <i>Geniotrigona therocica</i> from different botanical origin.	PhD – by Thesis (Sept 2015- July 2021)	Co-supervisory Committees	Completed
Nur Diyana Syamim binti Hasnol	Reduction of Heterocyclic Amines through marinating process.	MSc – by Thesis (Sept 2012- July 2014)	Co-supervisory Committees	Completed
Wan Ainiza binti Wan Mustapha	Simultaneous determination of aflatoxins and ochratoxin in selected spices.	MSc – by Thesis (Feb 2013- July 2015)	Co-supervisory Committees	Completed
Lim Sue Shan	Physicochemical Properties and Kinetic Parameter Estimation of Acrylamide Formation for Different Extrudates.	MSc – by Thesis (Sept 2012- July 2014)	Co-supervisory Committees	Completed
Siti Nur Syahirah binti Ahmad	The effect of fat soluble antioxidants in vegetable oil on acrylamide formation during intermittent deep fat frying of beef nugget and	MSc – by Thesis (Sept 2017-	Chairperson of Thesis Supervisory	Completed

	its kinetics in asparagine-glucose-lipid system.	Aug 2021)	committee	
Raznim Arni binti Abd. Razak	Identification and Mitigation of 3-Monochloropropane-1,2-Diol (3-MCPD) Esters, Glycidol Esters and Acrylamide and Their Precursors in Vegetable Oils and Their Application During Frying.	PhD – by Thesis (Sept 2014-Feb 2021)	Co-supervisory Committees	Completed
Nor Hasyimah binti Ahmad Kamal	Heterocyclic Amines formation in Grilled Meat: Contributing Factor.	MSc – by Thesis (Sept 2016-Feb 2022)	Co-supervisory Committees	Completed
Akma Aizatul Ain binti Ruslan	Muslim Consumers' Awareness and Perception on Halal Food Fraud.	MSc – by Thesis (Sept 2016-Feb 2020)	Co-supervisory Committees	Completed
Cheah Hua Yen	Assessment of powdered beverage products using food safety management system diagnostic tools and microbiological results as output.	MSc – by Course work	Chairperson of Thesis Supervisory committee	Completed
Hazira binti Abdul Rashid	Effect of contact time on the level of phthalates in PET-bottled water from point of sales.	MSc – by Course work	Chairperson of Thesis Supervisory committee	Completed
Nurul Tasneem binti Kamal Azmi	Relationship between inspection score in KENDIRI program with the microbiological status in the Selected School Canteen in Selangor.	MSc – by Course work	Chairperson of Thesis Supervisory committee	Completed
Suhaila binti Abdul Rashid	Assessment on the compliance of Food Safety Management Systems (FSMS) by the food handler in hospital canteens in Malaysia.	MSc – by Course work	Chairperson of Thesis Supervisory committee	Completed
Noraishah binti M A Abdul Rahim	Food safety culture assessment using a mixed-methods approach: a case study in a food service chain restaurant.	MSc – by Course work	Chairperson of Thesis Supervisory committee	Completed
Nuraini binti Ghaifullah	Effectiveness of Food Handler Refresher Training on the KAP Related to Food Safety and Hygiene Practices and the Performance of Food Safety Management System in Hospital Kitchens.	MSc – by Course work	Chairperson of Thesis Supervisory committee	Completed
Siti Nur Amirah binti Azuddin	Prevalence of <i>Salmonella</i> spp in poultry from processing plant along the supply chain from farm to retailer.	MSc – by Course work	Chairperson of Thesis Supervisory committee	Completed
Siti Syahirah binti Abdullah Azmil	Effect of storage times and conditions on microfungi production in corn-based poultry feed	MSc – by Course work	Chairperson of Thesis Supervisory committee	Completed
Nur Khalshah binti Mohamad Shah	Development, storage stability and sensory acceptance of value-added red palm olein-based sandwich cookies cream	MSc – by Thesis (Sept 2018-Feb 2020)	Co-supervisory Committees	Completed
Nur Kamariah binti Rosni	Physicochemical characteristics, microbial safety and biological activities of fermented black sesame (<i>sesamum indicum</i> L.) seeds dregs	MSc – by Thesis (Feb 2018-July 2020)	Co-supervisory Committees	Completed
Ummu Afiqah binti Abdul Rahman	Prevalence of <i>Salmonella</i> and <i>Campylobacter</i> along the Poultry Production Chain and its Association with Knowledge, Attitude and	MSc – by Thesis (Feb 2018-	Co-supervisory Committees	Completed

	Practice (KAP) of the Poultry Handlers	July 2021)		
Nursabrina binti Munawar	Improvement on process for the production of selected local herbal teas based on the presence of bioactive compounds, contaminants, and toxicity level.	PhD – by Thesis (Oct 2019 – present)	Co-supervisory Committees	Ongoing
Atiqah Zahra binti Mohamad Sanuri	Food safety and quality of food crops cultivated through novel urban farming media	PhD – by Thesis (Oct 2022 – present)	Chairperson of Thesis Supervisory committee	Ongoing
Nur Hidayah binti Jamaludin	Probabilistic approach using Monte Carlo simulation to model acrylamide formation in French fries	PhD – by Thesis (Oct 2021 – present)	Chairperson of Thesis Supervisory committee	Ongoing
Nur Amirah binti Abu Bakar	Development of Talbina snacks using single screw extruder	PhD – by Thesis (Oct 2021 – present)	Co-supervisory Committees	Ongoing
Hew Peir Shinn	Biomarker identification during prolonged processing of Dodol through metabolomics approach	MSc – by Thesis (Feb 2021 – present)	Co-supervisory Committees	Ongoing
Naziruddin bin Mat Ariffin	Unveiling the potential of red palm oil as a novel ingredient in food application and its impact on food-processing contaminant	PhD – by Thesis (Feb 2021 – present)	Chairperson of Thesis Supervisory committee	Ongoing
Nurul Tasneem binti Kamal Azmi	Effectiveness of food handler refresher training on food safety and hygiene practices in school and hospital canteens: A prospective intervention study	PhD – by Thesis (Oct 2022 – present)	Chairperson of Thesis Supervisory committee	Ongoing
Najwa Sulaiman	Profiling of chemical constituents for cooking oil authenticity using a liquid chromatography tandem mass spectrometry (LC-MS/MS) technique.	PhD – by Thesis (Feb 2023 – present)	Chairperson of Thesis Supervisory committee	Ongoing

J. ID PUBLISHING (Publishing ID)		
	Author ID	Name
Scopus	6504335480	-
ORC ID	http://orcid.org/0000-0002-3460-2101	-
Google Scholar ID	Maimunah Sanny	-

K. RANGKAIAN SOSIAL (Social Networking)	
Facebook	Member
LinkedIn	Member
Researchgate	Member
Academia	Member
Google Scholar	Member
Blog	Not relevant
Website url	https://profile.upm.edu.my/s_maimunah