CURRICULUM VITAE

BUTIR-BUTIR PERIBADI *(Personal Details)*			
Nama Penuh *(Full Name)*	Rabiha Binti Sulaiman		Gelaran *(Title):* *Assoc. Prof. Dr.*
No. MyKad / No. Pasport *(Mykad No. / Passport No.)*	Warganegara *(Citizenship)* Malaysia	Bangsa *(Race)* Melayu	Jantina *(Gender)* Perempuan
Jawatan *(Designation)*	Senior Lecturer/ Deputy Dean (SPI)	Tarikh Lahir *(Date of Birth)*	November 1978

Alamat Semasa *(Current Address)*	Jabatan/Fakulti *(Department/Faculty)*	E-mel dan URL *(E-mail Address and URL)*
Deputy Dean Office (Postgraduate, Research, and Inovation), Building Food 5, Faculty of Food Science and Technology, Universiti Putra Malaysia, 43400 Serdang, Selangor. Tel: 03-97691961	Department of Food Technology, Faculty of Food Science and Technology, Universiti Putra Malaysia, 43400 Serdang, Selangor.	E-mail: rabiha@upm.edu.my

B. KELAYAKAN AKADEMIK *(Academic Qualification)Te*			
Nama Sijil / Kelayakan *(Certificate / Qualification obtained)*	Nama Sekolah Institusi *(Name of School / Institution)*	Tahun *(Year obtained)*	Bidang pengkhusususan *(Area of Specialization)*
Bachelor of Engineering	Universiti Putra Malaysia	2000	Process and Food Engineering
Master Science	Universiti Putra Malaysia	2004	Process and Food Engineering
Doctor of Philosophy (Ph.D.)	Michigan State University, USA	2011	Food Science and Biosystem Engineering

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				*4*	
Bahasa Melayu					5

D. PENGALAMAN SAINTIFIK DAN PENGKHUSUSAN ***(Scientific experience and Specialisation)***				
Organization	*Position*	*Start Date*	*End Date*	*Expertise*
Nestle Nutrition (Gerber Baby Food), Product Technology Centre, Fremont, Michigan USA	Internship	April 2010	July 2011	Food Rheology
University East Anglia, and Institute of Food Research, Norwich, UK	Postdoctoral	January 2015	July 2015	Polymer Electrospinning and Rheology

E. PEKERJAAN ***(Employment)***				
Majikan / *Employer*	Jawatan / *Designation*	Jabatan / *Department*	Tarikh lantikan / *Start Date*	Tarikh tamat / *Date Ended*
Universiti Teknologi Mara	Research Assistant	Food Technology	2005	2006
Universiti Putra Malaysia	Tutor	Department of Food Technology	2006	2011
Universiti Putra Malaysia	Senior Lecturer	Department of Food Technology	6 January, 2012	present

F. ANUGERAH DAN HADIAH *(Honours and Awards)*				
Name of awards	*Title*	*Award Authority*	*Award Type*	*Year*
Academic Awards	1. Recipient of Malaysian Government Scholarship to pursue B.E. at UPM.	JPA	National	1997 - 2000
	2. Recipient of Malaysian Government Scholarship to pursue Ph.D. at MSU, USA.	Kementerian Pelajaran Malaysia	National	2007-2011
	3. Bill and Stout Scholarship	Department of Biosystems Engineering, Michigan State University, USA	International	2008
	4. Merle and Catherine Esmay Scholarship	Department of Biosystems Engineering, Michigan State University, USA	International	2009
	5. Leroy and Dorothy Dugan Food Chemistry Fellowship award	Department of Food Science and Human Nutrition, Michigan State University, USA	International	2010
	6. Great Lakes Section-IFT Ph.D. Achievement Award	The Great Lakes Section of the Institute of Food Technologists (GLS-IFT), USA.	International	2010
Awards of Merit	1. Anugerah Perkhidmatan Cemerlang 2012	Majlis Gemilang Putra 2013, Universiti Putra Malaysia	National	2012

	2. Sijil Anugerah Perkhidmatan Cemerlang 2013	Universiti Putra Malaysia	National	2013
	3. Sijil Anugerah Perkhidmatan Cemerlang 2014	Universiti Putra Malaysia	National	2014 (2015 went for post doc, not evaluated for KM portal)
	4. Sijil Anugerah Perkhidmatan Cemerlang	Universiti Putra Malaysia	National	2016-2021
	5. Anugerah Perkhidmatan Cemerlang 2023 (Kuota Timbalan Dekan)	Majlis Gemilang Putra 2023, Universiti Putra Malaysia	National	2022

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. Siddiq M., Ravi R., **Sulaiman R**., Dolan K.D. and Harte J.B. 2008. Value- Added Processing of Fruit-Based Extruded Porridge and Snacks. Annual Report of the Bean Improvement Cooperative. Vol. 51. Michigan State Univ.

2. **Sulaiman R**.*****, Dolan K.D. and Steffe J.F. 2012. Effect of Fill Level in Mixer Viscometry. Journal of Texture Studies, Volume 43(4):319-325. **(IF: 1.051)**

3. **Sulaiman R**.*****, and Dolan K.D. 2013. Effect of Amylose Content on Estimated Kinetic Parameters for a Starch Viscosity Model. Journal of Food Engineering, Volume 114, Issue 1, Pages 75–82. **(Q1, IF: 2.576)**

4. **Sulaiman R**.*****, Dolan K.D. and Dharmendra K.M. 2013. Simultaneous and Sequential Estimation of Kinetic Parameters in a Starch Viscosity Model. Journal of Food Engineering, Volume 114, Issue 3, Pages 313–322. **(Q1, IF: 2.576)**

5. Choon Yoong Cheok, Hanaa Abdel Karim Salman, **Rabiha Sulaiman***. 2014. Extraction and quantification of saponins: A review. Food Research International 59, pg 16-40. **(Q1, IF: 3.05)**

6. Siewsee Ng, Ola Lasekan, Kharidah Muhammad, **Rabiha Sulaiman**, and Norhayati Hussain. 2014. Effect of roasting conditions on color development and Fourier transform infrared spectroscopy (FTIR-ATR) analysis of Malaysian-grown tropical almond nuts (*Terminalia catappa L.*). Chemistry Central Journal, 8:55. **(IF: 1.66)**

7. Siew Ng, Ola Lasekan, Kharidah Syed Muhammad, Norhayati Hussain, **Rabiha Sulaiman**. 2015. Physicochemical properties of Malaysian-grown tropical almond nuts (Terminalia catappa). Journal of Food Science and Technology -Mysore- 01/2015; DOI: 10.1007/s13197-015-1737-z. **(IF: 2.024)**

8. S. L. Chia, H. C. Boo, K. Muhamad, **R. Sulaiman**, F. Umanan, G. H. Chong. 2015. Effect of Subcritical Carbon Dioxide Extraction and Bran Stabilization Methods on Rice Bran Oil. Journal of the American Oil Chemists' Society,Volume 92, Issue 7, p 1073. **(IF: 1.541)**

9. Siew Lian Chia, **Rabiha Sulaiman**, Huey Chern Boo, Kharidah Muhammad, Fizreena Umanan, and Gun Hean Chong. Modeling of Rice Bran
Oil Yield and Bioactive Compounds Obtained Using Subcritical Carbon Dioxide Soxhlet Extraction (SCDS). DOI: 10.1021/acs.iecr.5b01621

Ind. Eng. Chem. Res.American Chemical Society.

10. Shakirah Azeez, Ola Lasekan, Selamat Jinap, **Rabiha Sulaiman**. 2015. Effect of roasting conditions on the browning intensity and structural changes in jackfruit (Artocarpus hetrophyllus) seeds. J Food Sci Technol
DOI 10.1007/s13197-015-1900-6. **(IF: 2.203)**

11. Shakirah O. Azeez, Ola Lasekan, Selamat Jinap and **Rabiha Sulaiman**. 2015. Physico-chemical properties, amino acid profile and antinutritional factors in seeds of three Malaysian grown jackfruit cultivars. Journal of Food, Agriculture & Environment Vol.13 (2): 58-62.

12. Paykary, Maryam; Karim, Roselina; Saari, Nazamid; **Sulaiman, Rabiha**; Shekarforoush, Elhamalsadat; Aghazadeh, Mona. 2015. Optimization of Leavening Agents in Extruded Gluten-Free Brewer's Rice Hard Pretzel Using Response Surface Methodology. Journal of Food Process Engineering.
(IF: 0.63)

13. Sue Shan, L., **Sulaiman, R.***, Sanny, M. and Nur Hanani, Z.A. 2015. Effect of extrusion barrel temperatures on residence time and physical properties of various flour extrudates. International Food Research Journal 22(3): 965-972. (Scopus)

14. Chee Hui L., **Sulaiman R.***, Shamsudin R. and Rukayadi Y. 2017.
Effect of storage on physicochemical properties and microbiological stability of osmodehydrated pineapple (*Ananas comosus)* treated with sucrose-sorbitol mixtures. Res. J. Pharm., Biol. Chem. Sci. Accepted. **(IF: 0.35)**

15. Sue Shan, L., **Sulaiman R.***, Sanny M., Nur Hanani Z.A., Ming L.O., and Ling C.N. 2017. Pregelatinized flours using extrusion process: Effect of barrel temperature on steady shear, dynamic shear and cohesiveness of extruded flours. Res. J. Pharm., Biol. Chem. Sci. Accepted. **(IF: 0.35)**

16. Shaari, N. A., **Sulaiman, R*** and Cheok, C.Y. 2017. Rheological properties of native and modified cornstarches in the presence of food hydrocolloids. International Food Research Journal 24(5): 2082-2089. (Scopus)

17. Abdelkarim, H., Rukayadi, Y., Abdulkarim S.M. and **Sulaiman, R**. 2017. Effect of dried and extrudate of bitter gourd fruit on epithelial microflora in raw chicken meat. International Food Research Journal 24(5).

18. Wan Jun Lee, Chin Ping Tan, **Rabiha Sulaiman** and Gun hean Chong. 2017. Solubility of red palm oil in supercritical carbon dioxide: Measurement and modelling. Chinese Journal of Chemical Engineering.

19. Mohamad, N. S., **Sulaiman, R**., Lai, O. M., Hussain, N. 2017. Comparison between conventional and alternative peeling methods on peeling efficiencies of Malaysian 'Chok Anan' mango (Mangifera indica L.) fruit. International Food Research Journal 24(5): 1934-1940.

20. 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. International Food Research Journal.

21. Cheok C.Y., *Sulaiman R., Manan N.A., Zakora A.J., Chin N.L. and Hussain N. 2018. Pasting and physical properties of green banana flours and pastas. International Food Research Journal.

22. Wan Jun Lee, Chin Ping, **Rabiha Sulaiman**, Richard Lee Smith Jr., Gun Hean Chong. 2018. Microencapsulation of red palm oil as an oil-in-water emulsion with supercritical carbon dioxide solution-enhanced dispersion. Journal of Food Engineering 222:100e109. (Q1)

23. Nur Atiqah Shaari, **Rabiha Sulaiman***, Russly Abdul Rahman, and Jamilah Bakar. 2018. Production of pineapple fruit (Ananas Comosus) powder using foam mat drying: Effect of whipping time and egg albumin concentration. Journal of Food Processing and Preservation. DOI:10.1111/jfpp.13467 (IF: 0.791)

24. Mei Ling Ng and **Rabiha Sulaiman***. 2018. Development of beetroot (beta vulgaris) powder using foam mat drying. LWT - Food Science and Technology 88: 80-86 (Q1, IF: 2.329)

25. Razak, R. A., Karim, R., **Sulaiman, R.** and Hussain, N. 2018. Effects of different types and concentration of hydrocolloids on mango filling. International Food Research Journal 25(3): 1109-1119.

26. Mohamad Mazlan, M.; Talib, R.A.; Mail, N.F.; Taip, F.S.; Chin, N.L.; **Sulaiman, R**.; Shukri, R.; Mohd Nor, M.Z. 2019. Effects of extrusion variables on corn-mango peel extrudates properties, torque and moisture loss. International Journal of Food Properties.

27. Ishak, A.A.; Selamat, J.; **Sulaiman, R**.; Sukor, R.; Abdulmalek, E.; Jambari, N.N. 2019. Effect of different amino acids and heating conditions on the formation of 2-Amino-1-methyl-6-phenylimidazo[4,5-b]pyridine (PhIP) and its kinetics formation using chemical model system. Molecules.

28. N. Hussain; I. Ishak; **R. Sulaiman**; N.M. Fauzi; R. Coorey. 2020. Influence of processing conditions on rheological properties of aqueous extract chia (Salvia hispanica L.) mucilage. Food Research.

29. 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. Food Packaging and Shelf Life.

30. Lee, W.J.; Tan, C.P.; **Sulaiman, R**.; Hee, Y.Y.; Chong, G.H. 2020. Storage stability and degradation kinetics of bioactive compounds in red palm oil microcapsules produced with solution-enhanced dispersion by supercritical carbon dioxide: A comparison with the spray-drying method. Food Chemistry.

31. Vasudevan, N.; **Sulaiman, R***.; Chong, G.H.; Adzahan, N.A.; Shaari, N.A. 2020. Development of foam mat dried soursop powder using arabic gum and fish gelatin as foaming agent. Food Research.

32. Tan, S.L.; **Sulaiman, R*.** 2020. Color and Rehydration Characteristics of Natural Red Colorant of Foam Mat Dried Hibiscus sabdariffa L. Powder. International Journal of Fruit Science.

33. Mohamad Mazlan, M.; Talib, R.A.; Taip, F.S.; Chin, N.L.; **Sulaiman, R**.; Shukri, R.; Mohd Nor, M.Z. 2020. Changes in the physical properties and specific mechanical

energy of corn-mango peel extrudates,Cambios en las propiedades físicas y la energía mecánica específica de los extruidos de cáscara de maíz y mango. CYTA - Journal of Food.

34. Fahmi Ilman Fahrudin, **Rabiha Sulaiman*** and Yaya Yukaryadi. 2020. Effect of Drying Methods on Physicochemical Characteristics ofBoesenbergia Rotunda (L.) Mansf. Powder. International Journal of Advanced Science and TechnologyVol. 29, No. 6, pp. 3952 – 3962.

35. Ahmad, S.N.S.; Tarmizi, A.H.A.; Razak, R.A.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. Foods.

36. Tan, S.L.; **Sulaiman, R.***; Rukayadi, Y.; Ramli, N.S. 2021. Physical, chemical, microbiological properties and shelf life kinetic of spray-dried cantaloupe juice powder during storage. LWT.

37. Suet Li, T.; **Sulaiman, R.***; Rukayadi, Y.; Ramli, S. 2021. Effect of gum Arabic concentrations on foam properties, drying kinetics and physicochemical properties of foam mat drying of cantaloupe. Food Hydrocolloids.

38. Ainaatul Asmaa Ishak, Selamat Jinap, Rashidah Sukor, **Rabiha Sulaiman**, et al. 2022. Simultaneous kinetics formation of heterocyclic amines and polycyclic aromatic hydrocarbons in phenylalanine model system. Food Chemistry 384(2):132372.

39. Tan, S. L., ***Sulaiman, R**., Rukayadi, Y. and Ramli, N. S. 2022. Physicochemical properties of spray-dried cantaloupe powder
and rheological behaviour of cake icing. International Food Research Journal 29(2): 385 – 396.

40 . Muna Mahmood Taleb Abadl, Aliah Zannierah Mohsin, **Rabiha Sulaiman**, Faridah Abas, Belal J. Muhialdin, Anis Shobirin Meor Hussin. 2022. Biological activities and physiochemical properties of low-fat and high-fat coconut-based kefir. International Journal of Gastronomy and Food Science, Volume 30, ISSN 1878-450X. https://doi.org/10.1016/j.ijgfs.2022.100624.

41. Wei, Ng See and **Sulaiman, Rabiha***. "Effect of Maltodextrin, Arabic Gum, and Beetroot Juice Concentration on the Powder Properties of Spray-Dried Beetroot-Skim Milk Mixtures" Acta Universitatis Cibiniensis. Series E: Food Technology, vol.26, no.2, 2022, pp.209-224. https://doi.org/10.2478/aucft-2022-0017

42. Charlotte Oduro-Yeboah, **Rabiha Sulaiman***, Mark A. Uebersax, and Kirk D. Dolan. 2022. A review of lentil (Lens culinarisMedik) value chain:Postharvest handling, processing, and processed products. Legume Science.

43. Nur Liyana Nordin, **Rabiha Sulaiman***, Mohd Adzahan Noranizan, and Jamilah Bakar. 2023. Recovery of insoluble-bound phenolics and bioactive volatilecompounds from MD2 pineapple peel by enzyme-assisted extractionand kinetic model. Biomass Conversion and Biorefinery (2023) 13:15119–15134. (Q2 Journal)

44. Abadl, M.M.T.; Marzlan, A.A.; Sulaiman, R.; Abas, F.; Meor Hussin, A.S. 2023. Optimization of Coconut Milk Kefir Beverage by RSM and Screening of Its Metabolites and Peptides. *Fermentation*, *9*, 430. https://doi.org/10.3390/fermentation9050430.

45. M.A. Naziruddin, K. Nurulhuda, R. Sulaiman, M. Sanny. 2023.
Assessment of residual styrene monomer migration into yoghurt packed in High Impact Polystyrene pots using a modelling approach,Food Control,
Volume 148. https://doi.org/10.1016/j.foodcont.2023.109612.

	46. Nordin, N.L.; Sulaiman, R.; Bakar, J.; Noranizan, M.A. 2023. Comparison of Phenolic and Volatile Compounds in MD2 Pineapple Peel and Core. Foods, 12, 2233. https://doi.org/10.3390/foods12112233.
Chapter in book	1. Dharmendra K. Mishra, Norm J. Matella, **Rabiha Binti Sulaiman***, Kirk D. Dolan. 2022. *Chapter 7: Hydration, Blanching and Thermal Processing of Dry Beans*. Dry Beans and Pulses: Production, Processing, and Nutrition, Second Edition. Editor(s):Muhammad Siddiq, Mark A. Uebersax. John Wiley & Sons Ltd. 2. Muhammad Siddiq, **Rabiha B. Sulaiman***, Mark A. Uebersax Chapter 3: Preharvest Quality Management, Postharvest Handling, and Consumption Trends of Lentils. Book Editor(s):Jasim Ahmed, Muhammad Siddiq, Mark A. Uebersax. https://doi.org/10.1002/9781119866923.ch3
Proceedings/Conference	1. Sulaiman R., Dolan K.D., Steffe J.F. 2009. *Effect of Fill Level in Mixer Viscometry*, Reno, Nevada, USA. American Society of Agricultural and Biological Engineers (ASABE) conference. 2. Sulaiman R., Dolan K.D., Steffe J.F. 2009. *Prediction of Starch Gelatinization Curves as a Function of Amylose Content*, Anaheim, California, USA. Institute Food Technology (IFT) conference 3. Sulaiman R., Dolan K.D., Steffe J.F. 2009. *Measuring Effect of Temperature on Gelatinized Starch Solutions with Different Amylose/Amylopectin content using Modified Brookfield Viscometer*, Baltimore, Maryland, USA. American Association Cereal Chemist (AACC) International, conference. 4. Sulaiman R., Dolan K.D., Steffe J.F. 2010. *Pasting Curves of Cornstarches at various Amylose to Amylopectin Ratios by Using Mixer Viscometry Approach*. Gothenburg, Sweden. Annual European Rheology Conference (AERC). 5. Sulaiman R., Dolan K.D., Steffe J.F. 2010. *Prediction of Starch Gelatinization Curves as a Function of Amylose Content Using Parameter Estimation*. Michigan State University, USA. Inverse Problems Symposium (IPS). 6. Sulaiman R.*, and Shaari N. 2013. *Steady and Dynamic Shear Rheological Data for Corn Starches-Hydrocolloids-Pectin Mixtures*. McCormick Place South, Chicago, Illinois USA. July 13-16, 2013, IFT Annual Meeting and Food Expo, Conference. Food Engineering Poster Session 031-158. 7. Sue Shan Lim, Rabiha Sulaiman*, Maimunah Sanny, and Nur Hanani Zainal Abedin. 2013. *Effect of Extrusion Barrel Temperatures on Residence Time and Physical Properties of Various Flour Extrudates*. 2nd International Food Safety Conference (IFSAC) Food Safety: Critical Dimension of Food Security in Emerging Economies. 2 – 3 December 2013; Royale Chulan Hotel, Kuala Lumpur, Malaysia. Manuscript No. 202. 8. Lim Chee Hui, Rabiha Sulaiman*, Rosnah Shamsudin and Rukayadi Yaya. 2014. *Osmotic Dehydration Kinetics of Pineapple (Ananas comosus (L.) Merr. Queen Cultivar)*. Innova Food Conference 27-29 August 2014. Universiti Sains Malaysia. Page no. in proceeding: 308- 312.

9. Hanaa Abdelkarim, Yaya Rukayadi, Choon Yoong Cheok, Rabiha Sulaiman*. 2015. *Effect of processing methods on total saponins content in bitter gourd (momordica charantia l.) fruit and antimicrobial activity.* International Conference on Crop Improvement (ICCI). Universiti Putra Malaysia.

10. Nur Atiqah Shaari, Rabiha Sulaiman*, Russly Abdul Rahman, Jamilah Bakar. 2016. *Effects of gelatin on the physical and chemical properties of clarified pineapple (Ananas comosus) Juice*. Monash Science Symposium. Food Science and Technology FS-O02, page 126.

11. Vasudevan, N., Sulaiman, R.*, Mohd Azahan N., Gun Hean, C. 2016. *Development of Soursop (Annona muricata) Powder Using Foam Mat Drying*. Monash Science Symposium. Food Science and Technology FS-P03, page 136.

12. Shaari, N.A., Sulaiman, R.*, Abu Bakar, J., and Abdul Rahman, R. 2016. *Comparison of physical properties between foam mat dried and spray dried pineapple (Ananas comosus) powder*. 3rd International Halal Conference. Universiti Teknologi Mara. 21 and 22 November 2016, Grand Bluewave Hotel, Shah Alam, Malaysia. Page 59.

13. Azni, Nurulhidayah, and Sulaiman, R.* Abstract (IFRC 2017: 194-171) titled "*Comparisons on steady shear rheology of halal gelatins and texture properties of gummy candy"*. International Food Research Conference. UPM Serdang, Selangor.

14. Balqis Ilias, Ibrahim Greiby, and Rabiha Sulaiman. 2023. Effect of Processing Conditions on Properties of Spray-Dried Pandan Powder and Rheological Behavior of Cake Icing. 2nd International Conference Food and Nutrition (ICFN), Nalut University, Libya.

Other publications

Patent:

1. Ozadali F., Dharmendra M., and **Sulaiman R**. 2012. "Mixer Sensors and Methods For Using Same". International Patent WO2012/152616A1. Nestec S.A., Avenue Nestle 55, Vevey, Switzerland. EP2705347 A1

2. Roselina Karim, Maryam Paykary, Nazamid Saari, **Rabiha Sulaiman**, Elhamalsadat Shekarforoush. 2016. "Gluten Free Food Product". Universiti Putra Malaysia. WO2016028145 A1.

Copyright:

1. **Rabiha Sulaiman**. 2022. MyIPO "Manual for Process of Foam Mat Drying of Selected Tropical Fruit (Durian, Roselle, and SourSop)". LY2022W01924.

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

Project No.	*Project Title*	*Role*	*Year*	*Source of fund*	*Status*
RUGS 5 (RM 28,000)	"Prediction of Apparent Viscosity and Average Shear Rate in Extruder"	Project leader	2012-2014	Universiti Putra Malaysia - MOHE	Completed
GP-IPS (RM 15,000)	"Osmotic Dehydration of Pineapple Pieces Using Sorbitol for Pineapple Jam Making"	Project leader	2013-2015	Universiti Putra Malaysia - MOHE	Completed
GP-IPS (RM 20,000)	"Effect of Different Bloom Strength of Fish Gelatin on Pineapple Juice Clarification"	Project leader	2016-2018	Universiti Putra Malaysia - MOHE	Completed

GP-IPS (RM 20,000)	"Foam mat drying of soursop:Foam Properties, rheological analysis, physicochemical properties and kinetics model"	Project leader	2017-2018	Universiti Putra Malaysia - MOHE	Completed
GP-IPS (RM 25 000)	"Production of Cantaloupe fruit powder using different drying methods and quality attributes during storage"	Project leader	2018-2020	Universiti Putra Malaysia - MOHE	Completed
FRGS (RM 150,000)	"Elucidating the role of lipids in the formation of acrylamide in a fried potato chips model system using isotope labeling"	Co-Researcher	2013 -2016	MOHE	Completed
FRGS (RM 88,000)	"Evaluation of the effect of spray drying and storage conditions on pink guava powder properties"	Co-Researcher	2013 - 2016	MOHE	Completed
FRGS (RM 145,000)	"Unraveling the mechanism of simultaneous formation of HCA and PAH in a grilled meat model system using isotope labeling"	Co-Researcher	2013-2016	MOHE	Completed
TMSB (RM 124,000)	"Green total extraction of pomegranate peel and seed"	Co-Researcher	2015 - 2017	Trumer Medicare Sdn. Bhd.	Completed
GP-IPS (RM 20,000)	"Release profile and stability studies on red palm oil microcapsules produced from supercritical anti-solvent system"	Co-Researcher	2016-2018	Universiti Putra Malaysia –MOHE	Completed
GP-PI/2016/9481200 (RM 250,000)	"Up-scaling of xanthone extraction from mangosteen (Garcinia mangostana) by using supercritical carbon dioxide and virgin coconut oil""	Co-Researcher	2016-2018	Universiti Putra Malaysia- MOHE	Completed
FRGS	Supercritical carbon dioxide recovery of 6-Gingerol from Bentong ginger: Study on process variables and kinetics	Co-Researcher	2019-2022	MOHE	On-going
FRGS (RM 87,000)	"Modelling of Drying Process of Foam Mat Dried Soursop Powder"	Project leader	2019-2021	MOHE	Completed
FRGS	Evaluation of rheological properties and storage condition of plant-based fat as ready-made ink for 3D-printed meat products	Co-Researcher	2023-2025	MOHE	On-going
GP-IPS (RM 20,000)	Rheological Classification and 3D Food Printing of Rehydrated Drum Dried Rice-Barley Mixtures Instant Porridge Powder for Elderly	Project leader	2023-2026	UPM	On-going
GP-Berimpak	Pembangunan Bank Gen tanaman makanan dan sayuran bagi pemuliharaan dan penggunaan koleksi germplasma untuk menghasilkan varieti baharu	Co-Researcher	2022-2025	UPM	On-going

I. ID PUBLISHING *(Publishing ID)*

ORCID	orcid.org/0000-0001-8676-8130	Rabiha Sulaiman

J. RANGKAIAN SOSIAL *(Social Networking)*

Researchgate	https://www.researchgate.net/profile/Rabiha_Sulaiman