

CURRICULUM VITAE



EXPERTISE:
<ol style="list-style-type: none"> 1. Food Enzymology 2. Food Biochemistry/Biotechnology 3. Food Chemistry/Functional Foods 4. Food Proteins

CURRENT RESEARCH INTERESTS:
<p>Nazamid's work focuses on the fundamental aspects of food enzymology and their desirable and undesirable implications. This encompasses the applications of food enzymes for the production of food ingredients as well as foods with special physiological functions. Current research topics include:</p> <ol style="list-style-type: none"> 1. Purification, characterization and kinetics of food enzymes 2. Biosynthesis and production of γ-aminobutyric acid in food systems 3. Enzyme regulations in food systems for the production of high quality foods 4. Production and characterization of peptides from various food protein sources and their structure-function relationships

A. BUTIR-BUTIR PERIBADI (Personal Details)			
Nama Penuh (<i>Full Name</i>)	NAZAMID SAARI		Gelaran (<i>Title</i>): PROFESOR
No. MyKad / No. Pasport (<i>Mykad No. / Passport No.</i>)	Warganegara (<i>Citizenship</i>) MALAYSIA	Bangsa (<i>Race</i>) MELAYU	Jantina (<i>Gender</i>) LELAKI
Jawatan (<i>Designation</i>) DEKAN FAKULTI SAINS DAN TEKNOLOGI MAKANAN Tel : 03-89468367	Jabatan/Fakulti (<i>Department/Faculty</i>) JABATAN SAINS MAKANAN FAKULTI SAINS DAN TEKNOLOGI MAKANAN, UNIVERSITI PUTRA MALAYSIA Tel: 03-89468367 Fax: 03-89423552	Tarikh Lahir (<i>Date of Birth</i>)	E-mel dan URL (<i>E-mail Address and URL</i>) E-mail: nazamid@upm.edu.my URL: H/P: 011-1853 8584

B. KELAYAKAN AKADEMIK (Academic Qualification)			
Nama Sijil / Kelayakan (<i>Certificate / Qualification obtained</i>)	Nama Sekolah Institusi (<i>Name of School / Institution</i>)	Tahun (<i>Year obtained</i>)	Bidang pengkhususan (<i>Area of Specialization</i>)
PhD	KAGOSHIMA UNIVERSITY, JAPAN	1996	FOOD BIOCHEMISTRY AND ENZYMOLGY
M.Sc	SAGA UNIVERSITY, JAPAN	1993	FOOD BIOCHEMISTRY

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

D. PAST AND CURRENT APPOINTMENTS

2015 – Present	Member of University's Graduate Studies Committee, Universiti Putra Malaysia
2015 – Present	Member of University's Academic Equality Committee, Universiti Putra Malaysia
2015 – Present	Member of University's Undergraduate Curriculum Sub-committee Universiti Putra Malaysia
2015 - Present	Facilitator for Strengthening Curriculum Development Programme, Universiti Putra Malaysia
2014 - Present 2015	Chairman of Selection Committee for Ajinomoto Scholarship Speaker for Credit Unit and Outcome Based Education Workshop in UNISZA, Terengganu
2015 - Present	Facilitator and Speaker for University's Outcome Based-Education Workshop (PutraOBE)
2015 - Present	Assessor, University's Mind Transformation Programme for New Academic Staff
2015 - Present	Facilitator and Speaker for University's Basic Teaching and Learning Programme for New Academic Staff
2014	Representative for the Annual General Meeting of the International Glutamate Technical Association (IGTC) organized by TGA in San Francisco, United States (12 Oct – 14 Oct)
2014 – Present	Assistant Secretary for the National Professorial Council, Agriculture and Food Cluster,
2014 – Present	Senate Member of Universiti Putra Malaysia
2014 – Present	Evaluation Panel for Research Grant Application, Universiti Putra Malaysia
2013 – Present	Deputy Director (Academic Staff Development), Centre for Academic Development (CADE), Universiti Putra Malaysia
2012 – Present	Technical Evaluation Panel for Grant Application and Monitoring MOSTI
2012 – 2013	Associate Fellow cum Expert Panel for Centre of Academic Development, Universiti Putra Malaysia (UPM)
2008 – Present	Facilitator and Trainer for the Implementation and Assessment of Outcomes-Based Teaching and Learning, Universiti Putra Malaysia (UPM)
2011	External Examiner for Food Science and Nutrition Programme, Taylor's University
2009	Reviewer for Academic Programme appointed by Malaysia Ministry of Higher Education
2010	Invited Speaker for Research Grant Application
2008 – Present	Professor in Food Biotechnology and Enzymology
2009 – 2011	Chairman (Appointed by Ministry of Higher Education Malaysia) for development of blue print for food science and technology-related programmes
2008 – 2011	Senate Representative for the University's Post-Graduate Studies Committee
2008 – 2011	Senate Member of Universiti Putra Malaysia
2014 – 2011	Chairman for Brahim's Chair Endowment
2007 – 2011	Research Fellow, Institute of Agricultural and Food Policy Studies, Universiti Putra Malaysia
2006 – 2010	Member of University's Curriculum Committee
2006 – 2011	Deputy Dean (Academic and Student Affairs), Faculty of Food Science and Technology, Universiti Putra Malaysia
2006 – Present	Committee Member of Technical Evaluation Panel for Post-Graduate Programmes
2006 – Present	Committee Member of Technical Evaluation Panel for Undergraduate Programmes
2006 – Present	University's Trainer for Learning Outcome Initiatives
2006 – Present	University's Trainer for Curriculum Development
1998 – 2011	Member of Faculty's Management Committee
2004 – 2009	Faculty's Management Representatives for MS ISO 9001:2000
2003 – 2006	Deputy Dean (Academic & Student Affairs), Faculty of Food Science and Biotechnology, Universiti Putra Malaysia
2002 – 2003	Head, Department of Food Science, Faculty of Food Science and Biotechnology, Universiti Putra Malaysia
2002 – 2003	Member of Technical Expert Panel for the preparation of National Institute of Agro-Biotechnology business plan. The Technical Panles were sent to Canada Fact-Finding Mission and helped the government in setting-up future direction of biotechnology in Malaysia
2003 – 2003	University's Evaluation Panel for Short-Term Grant.
2003 – 2004	Expert Panel/Advisor for the Enforcement Division, Fisheries Development Authority of Malaysia (LKIM), Subang on Fish and Fish Products.
2002 – Present	Technical Expert Working Committee on Food Analysis, Ministry of Health

2001 – present	Journal Reviewer for Manuscripts published in the Journal of Food Biochemistry, Food and Bioproducts Processing, Food Chemistry, Journal of Agriculture and Food Chemistry.
2000 – 2005	Technical Expert Working Committee on Honey. SIRIM (Standards and Industrial Research Institute, Malaysia) Berhad
2001 – 2008	Associate Professor, Faculty of Food Science and Technology, Universiti Putra Malaysia
1998 – 2001	Laboratory Manager, Food Chemistry and Biochemistry Laboratory, Faculty of Food Science and Biotechnology, Universiti Putra Malaysia
1998 – 2000	Expert Technical Group on Food Additives, Ministry of Health
1997 – 1999	Head of Consultation Unit, Faculty of Food Science and Biotechnology, Universiti Putra Malaysia
1997 – 2002	Internal Fellow, Second Residential College, Universiti Putra Malaysia
1996 – 2000	Lecturer, Faculty of Food Science and Biotechnology, Universiti Putra Malaysia (formerly known as Universiti Pertanian Malaysia)
1988 – 1990	Research Officer for Fish Biochemistry and Processing Technology at Industrial Technology Research Center, USM
1996 – 1996	Regional Food Technologist/Senior Scientist for Novel Foods at Tokyu Food Inc., Japan

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

Name of Awards	Title	Award Authority	Award Type	Year
Academic Awards	Green Soybean Seed Proteolysate: A Potential New Source of Antihypertensive Peptides	25 th International Invention, Innovation & Technology Exhibition 2013, Kuala Lumpur, Malaysia. (ITEX 2014)	Bronze Medal	2014
	Immunomodulatory and Anti-Hypertensive Bioactive Peptides Generated From <i>Actinopyga Lecanora</i>	25 th International Invention, Innovation & Technology Exhibition 2013, Kuala Lumpur, Malaysia. (ITEX 2014)	Gold Medal	2014
	A Marine Antihypertensive Bioingredient From <i>Stichopus Horrens</i>	25 th International Invention, Innovation & Technology Exhibition 2013, Kuala Lumpur, Malaysia. (ITEX 2014)	Gold Medal	2014
	Angiotensin I-Converting Enzyme Inhibitory Activities of Bioactive Peptides Derived from <i>Stichopus horrens</i>	Malaysian Innovation Expo 2013 (MIExpo)	Bronze Medal	2013
	Generation of Multifunctional Proteolysate from Winged Bean Seed (<i>Psophocarpus tetragonolobus</i> (L.) DC.)	Malaysian Innovation Expo 2013 (MIExpo)	Silver Medal	2013
	The Antihypertensive Peptides Generated from Green Soybean Seed Proteolysates	Malaysian Innovation Expo 2013 (MIExpo)	Gold Medal	2013
	Novel Peptides With Antioxidant and Angiotensin Converting Enzyme Inhibitory Activity (PI2013700397)	Perbadanan Harta Intelek Malaysia	Patent Filing	2013
	Production of a Peptide Composition With Antioxidant and ACE Inhibitory Properties	Perbadanan Harta Intelek Malaysia	Patent Filing	2013

(PI2013700406)			
An Industrially Potent Lactobacillus Plantarum for Dual Biosynthesizing Activities for the Production of Glutamic Acid & Gaba	24 th International Invention, Innovation & Technology Exhibition 2013, Kuala Lumpur, Malaysia. (ITEX 2013)	Gold Medal	2013
Novel Multifunctional Peptides Derived from Palm Kernel Cake Proteins.	24 th International Invention, Innovation & Technology Exhibition 2013, Kuala Lumpur, Malaysia. (ITEX 2013)	Silver Medal	2013
Multifunctional Winged Bean Seed Proteoolysate	24 th International Invention, Innovation & Technology Exhibition 2013, Kuala Lumpur, Malaysia. (ITEX 2013)	Gold Medal	2013
Green Soybean (Glycine max) Seed Hydrolysates With Angiotensin Enzyme (ACE) Inhibitor Activity	Perbadanan Harta Intelek Malaysia	Patent Filing	2012
Functional Bioactive Peptides From Palm Kernel Cake (PKC) Protein Generation of Angiotensin Converting Enzyme Inhibitory Peptides from <i>Stichopus Horrens</i>	Perbadanan Harta Intelek Malaysia	Patent Filing	2012
A New Lactobacillus Strain With Dual Biosynthesizing Activities To Produce Glutamic Acid and gamma-Amino Butyric Acid	Perbadanan Harta Intelek Malaysia	Patent Filing	2012
Differentiation of Malaysian Rice Varieties for authentication purposes	Food Biotechnology Exhibition , Organized by USIM	Bronze Medal	2008
Electrolyte Leakage and Peel Discoloration as Indicators of Occurrence of Chilling Injury in Berangan Banana	17 th International Invention, Innovation, Industrial Design & Technology Exhibition (ITEX 2006)	Gold Medal	2006
Thermostable Lipase from Local Strains of Lipase Producing Thermophilic Bacteria	17 th International Invention, Innovation, Industrial Design & Technology Exhibition (ITEX 2006)	Gold Medal	2006
Letter of Congratulations from The Honourable Minister of Higher Learning (Research on Thermostable food-grade lipase)	The Honourable Minister of Higher Learning (Research on Thermostable food-grade lipase)	Letter of Congratulations	2006
Co-recipient of Bronze Medal for the invention/innovation Electrolyte Leakage and Peel	Design, Research and Innovation Exhibition	Bronze Medal	2005

Discoloration as Indicators of Occurrence of Chilling Injury in Berangan Banana (<i>Musa cv Berangan</i> (AAA)) During Low Temperature Storage			
Co-recipient of Bronze Medal for the invention/innovation Quality Indicators of Chinese Yellow Wet Noodles	Design, Research and Innovation Exhibition, Universiti Putra Malaysia	Bronze Medal	2005
Co-recipient of Bronze Medal for the invention/innovation the Effect of Different Levels of Relative Humidity on the Peeling Ability of Mas Berangan (<i>Musa cvMas</i>) During Ripening	Design, Research and Innovation Exhibition, Universiti Putra Malaysia	Bronze Medal	2005
Panel Speaker of Perdana Forum on Islam and Agriculture held in Universiti Putra Malaysia	Universiti Putra Malaysia	Panel Speaker	2005
Co-recipient of Bronze Medal for the Invention Identification of Areas with Peel/Pulp Splitting Disorder Pisang Mas (<i>Musa Sapientum cv Mas</i>) and its physico-chemical characteristics	UPM Research and Design Exhibition	Bronze Medal	2003
Co-recipient of Bronze Medal with the entry theme: <i>Ingredients Derived from Rice Bran</i>	UPM Research and Design Exhibition	Bronze Medal	2003
Recipient of Silver Medal with the entry theme: <i>Browning-associated enzymes in Metroxylon sagu.</i>	UPM Research and Design Exhibition	Silver Medal	2003
Co-recipient of Gold Medal with the entry theme: <i>Development of Standardized Functional Foods from Centella asiatica</i> (L) Urban	UPM Research and Design Exhibition	Gold Medal	2002
Recipient of Bronze Medal with the entry theme: <i>Novel Procedures for Isolation of Membrane-bound Polyphenol Oxidase and Peroxidase from Metroxylon sagu</i>	Invention and Research Exhibition	Bronze Medal	2002

F. POST-GRADUATE STUDENT SUPERVISION

GRADUATED

PhD : Main supervisor 8
Co-supervisor 8

MASTER'S : Main supervisor 16
 : Co-supervisor 22

ON-GOING

PhD : Main supervisor 5
 : Co-supervisor 8

MASTER'S : Main supervisor 6
 : Co-supervisor 6

G. PATENTS / INTELLECTUAL PROPERTY

10 Patents

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1. Azizah Abdul Hamid and Nazamid Saari (2010). A Process for Producing Antioxidant and Catechin Extracts from *Morinda Citrifolia* Leaf. **PI 2010003170.**
 2. Ho Yu Bin, Mohamad Pauzi Zakaria, Puziah Abdul Latif and Nazamid Saari. (2012). Method for Simultaneous Quantification of Veterinary Antibiotics and Hormones in Soil and Biosolids. Malaysia Patent. **PI 2012000685.**
 3. Muhammad Pauzi Zakaria, Nazamid Saari, Puziah Abdul Laitf and Euginie Tan Sin Sing (2012). Method for the Quantification of Pharmaceuticals and Personal Care Products. **PI2012002704.**
 4. Ho Yu Bin, Muhamad Pauzi Zakaria, Puziah Abdul latif and Nazamid Saari.(2012). Method for Simultaneous Quantification of Veterinary Antibiotics and Hormones in Soil and Biosolids. **PI2012000685**
 5. Nazamid Saari, Chay Shyan Yea, Afshin Ebrahimpour, Siti Nadia Hashim, Azizah Abdul Hamid and Mohamad Ariff Hanafi. (2013). Production of a Peptide Composition with Antioxidant and ACE Inhibitory Properties. **PI2013700406.**
 6. Nazamid Saari, Mohammad Zarei, Afshin Ebrahimpour, Azizah Abdul Hamid and Fatimah Abu Bakar. (2013). Novel Peptides with Antioxidant and Angiotensin Converting Enzyme Inhibitory Activity from Palm Kernel Cake Protein. **PI2013700397.**
 7. Nazamid Saari, Afshin Ebrahimpour and Bitra Forghani. (2013) .Production of Peptides with Angiotensin-I Converting Enzyme (ACE) Inhibitory Properties from *Stichopus Horrens*.**PI 2013700448.**
 8. Nazamid Saari, Mohsen Zareian and Afshin Ebrahimpour. (2013). Method for the biosynthesis of glutamic acid. **PI 2013700338.**
 9. Nazamid Saari, Afshin Ebrahimpour, Azizah Abdul Hamid, Jamilah Bakar, Syarifah Kharidah Syed Mohammad. (2013). Production of Peptide Composition with ACE inhibitory properties from Green Soybean. **PI 2013700449.**
 10. Nazamid Saari, Raheleh Ghanbari, Afshin Ebrahimpour, Azizah Abdul Hamid, and Amin. (2013). Protein hydrolysates from *Actinopyga lecanora* and bioactive peptides. **PI2013702386.**

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

(2011 onwards only)

Hassan Onsa, G., Saari, N.B., Bakar, J., Abd. Manap, M.Y. and Selamat, J. (2011). Analysis of thermal inactivation kinetics of membrane-bound *polyphenol oxidases* and peroxidases from *Metroxylon sagu*. **Journal of Food Biochemistry**. 35:819-832.

Sara Bordbar, Farooq Anwar, Nazamid Saari (2011). High-value components and bioactives from sea cucumbers for functional foods-A Review. **Marine Drugs**. 9: 1761-1805.

Akanbi Taiwo Olusesan and Nazamid Saari (2011). Breadfruit starch, wheat flour, noodle preparation, culinary properties, sensory evaluation. **International of Food Research Journal**. 18:283-128.

Farooq Anwar, Muhammad Sulman, Abdullah Ijaz Hussain, Nazamid Saari, Shahid Iqbal and Umer Rashid (2011). Physicochemical composition of hydro-distilled essential oil from coriander

(*Coriandrum sativum L.*) seeds cultivated in Pakistan. **Medicinal Plants Research Journal**. 5(15):3537-3544.

Mohd. Sabri Pak-Dek, Azizah Osman, Najla Gooda Sahib, Nazamid Saari, Masturah Markom, Azizah Abdul Hamid and Farooq Anwar (2011). Effects of extraction techniques on phenolic components and antioxidant activity of Mengkudu (*Morinda citrifolia L.*) leaf extracts. **Journal of Medicinal Plants Research**. 5(20):5050-5057.

Mohsein Zareian, Mohd Safuan Ab Kadir, Bita Forghani, Farooq Anwar, Fatimah Abu Bakar, Abdul Karim Sabo Mohamed and Nazamid Saari (2011). Characterization of glutamic acid-producing lactic acid bacteria from Malaysian fermented foods: Potential for γ -amino butyric acid production. **Molecules**. 13(5): 5482–5497.

Nurul Aqilah Mohd zaini, Farooq Anwar, Azizah Abdul Hamid, Nazamid Saari (2011). Kundur [*Benincasa hispida* (Thunb.) Cogn.]: A potential source for valuable nutrients and functional foods. **Food Research International**. 44(7):2368-2376.

Najlaa Gooda Sahib, Azizah Abdul Hamid, David Kitts, Monica Purnama, Nazamid Saari and Faridah Abas (2011). The effects of *Morinda Citrifolia*, *Momordica Charantia* and *Centella Asiatica* extracts on lipoprotein lipase and 3T3-L₁ preadipocytes. **Journal of Food Biochemistry**. 35:1186-1205.

Akanbi Taiwo Olusesan, L. Kamaruzaman Azura, Fatimah Abu Bakar, Abdul Karim Sabo Mohamed, Son Radu, Mohd. Yazid Abdul Manap and Nazamid Saari (2011). Enhancement of thermostable lipase production by a genotypically identified extremophilic *Bacillus subtilis* NS 8 in a continuous bioreactor. **Journal of Molecular Microbiology and Biotechnology**. 20:105-115.

Akanbi Taiwo Olusesan, Liyana. Kamaruzaman Azura, Bita Forghani, Fatimah Abu Bakar, Abdul Karim Sabo Mohamed, Son Radu, Mohd Yazid Abdul Manap and Nazamid Saari (2011). Purification, characterization and thermal inactivation kinetics of a non-regioselective thermostable lipase from a genotypically identified extremophilic *Bacillus subtilis* NS 8. **New Biotechnology**. 28:738-745.

Sajid Latif, Farooq Anwar, Nazamid Saari and Muhammad Ashraf (2011). Aqueous enzymatic sesame oil and protein extraction. **Food Chemistry**. 125(2): 679–684.

Shahin Roohinejad, Alireza Omidzadeh, Hamed Mirhosseini, Nazamid Saari, Shuhalmi Mustafa, anis Sobirin Meor Hussin, Azizah Hamid and Mohd Yazid Abd Manap (2011). Effect of pre-germination time on amino acid profile and gamma amino butyric acid (GABA) contents in different varieties of Malaysian brown rice. **International Journal of Food Properties**. 14:1386-1399.

Willy Pranata Widjaja, Abdel Ameer AS, Fatimah Abu Bakar, Nazamid B. Saari, Zamri B. Ishak and Hanis Hazeera Harith (2011). Amino acids and biogenic amines determination in *mystus nemurus*. **Journal of Food Processing and Preservation**. 35(3):342-348.

Bit a Forghani, Farooq Anwar, Akanbi Taiwo Olusesan, Farooq Anwar, Wan Abd Al-Qadr Imad Wan Mohtar, Jamilah Bakar, Azizah Hamid and Nazamid Saari (2012). Enzyme hydrolysates from Sea Cucumber (*Stichopus horrens*): a potential source for angiotensin converting enzyme inhibitory peptides. **Marine Drugs**. 2012:1-9.

Wan Abd Al-Qadr Imad Wan Mohtar, Farooq Anwar, Bit a Forghani, Suriani Abd Aziz, Aharifah Kharidah Syed Muhamad, Azizah Abd Hamid and Nazamid Saari (2011). Specifically-tailored high angiotensin-converting enzyme inhibitory peptides from hydrolyzed winged bean seeds (*Psophocarpus tetragonolobus* (L.) DC.) **Journal of Agriculture and Food Chemistry**. 201:1-9.

Hassan Onsa, G., Saari, N.B., Bakar, J., Sabo Mohamad, A and Selamat, J. (2011). Purification and characterization of membrane bound polyphenol oxidase from *Metroxylon sagu*. **Food Chemistry**. 85, 365-376.

Nazamid Saari and Shuji Fujita (2011). Kinetic behavior of multiple forms of ascorbic acid oxidase in salt solutions. **Journal of Food Biochemistry**. 65:53-56.

Rahele Ghanbari, Farooq Anwar, Khalid M. Alkharfy, Anwarul-Hassan Gilani and Nazamid Saari (2012). Valuable nutrients and functional bioactives in different parts of olive (*Oleo europaea L.*)-A review. **International Journal of Molecular Sciences**. 13:3291-3340.

Tahir Mahmood, Farooq Anwar, Mateen Abbas and Nazamid Saari (2012). Effect of maturity on

phenolics (phenolic acids and flavonoids) profile of strawberry cultivars and mulberry species from Pakistan. **International Journal of Molecular Sciences**. 13:4591-4607.

Bushra Sultana, Farooq Anwar, Muhammad Ashraf and Nazamid Saari (2012). Effect of drying techniques on the total phenolic contents and antioxidant activity of selected fruits. **International Journal of Molecular Sciences**. 6:161-167.

Tahir Mahmood, Farooq Anwar, Mateen Abbas, Mary C. Boyce and Nazamid Saari (2012). Compositional Variation in Sugars and Organic Acids at Different Maturity Stages in Selected Small Fruits from Pakistan. **International Journal of Molecular Sciences**. 13: 1380-1392.

Najla Gooda Sahib, Azizah Abdul Hamid, Nazamid Saari, Amin Ismail, Alfi Khatib, and Fawzi Mahomoodally (2012). Plant metabolites as Potential Anti-obesity agents-A Review. **The Scientific World Journal**. 2012: 436039.

Kabir Mustapha Umar, Abdulkarim S. M., Son Radu, Azizah Abdul Hamid and Nazamid Saari (2012). Engineering the production of major catechins by *Escherichia coli* carrying metabolite genes of *Camellia sinensis*. **The Scientific World Journal**. 2012: 529031.

Mohsein Zarein, Afshin Ebrahimpour, Abdul Karim Sabo Mohamad, Fatimah Abu Bakar and Nazamid Saari (2012). Enhancement of glutamate as a substrate for gamma-amino butyric acid by novel lactic acid bacteria. **International Journal of Molecular Sciences**. 13(5), 5482-5497.

Ho Yu Bin, Muhamad Pauzi Zakaria, Puziah Abdul latif and Nazamid Saari (2012). Simultaneous determination of Veterinary Antibiotics and Hormone in Broiler Manure, Soil and Manure Compost by Liquid Chromatography- tandem Mass – Spectrometry. **Journal of Chromatography A**. 1262:160-168.

Wan Abdul Al-Qdr Imad Wan Mohtar, Azizah Abdul Hamid, Suraini Abd Aziz, Sharifah Karidah Syed Muhammad and Nazamid Saari (2012). Preparation of bioactive peptides with high angiotensin converting enzyme inhibitory activity from winged bean [*Psophocarpus tetragonolobus (L.) DC.*] seed. **Journal of Food Science and Technology**. 11:2012-2019.

Maleeha Manzoor, Farooq Anwar, and Muhammad Ashraf (2012). Variations of antioxidant characteristics and mineral contents in pulp and peel of different apple (*Malus domestica Borkh.*) cultivars from Pakistan. **Molecules**, 17: 390-407.

Aeysha Sultan, Abdul Rauf Raza, Muhammad Abbas, Khalid Mohammed Khan, Muhammad Nawaz Tahir and Nazamid Saari (2013). Evaluation of Silica-H₂SO₄ as an Efficient Heterogeneous Catalyst for the Synthesis of Chalcones. **Molecules** 18: 10081-10094.

Mohsen Zareian, Afshin Ebrahimpour, Abdul Karim Sabo Mohamed and Nazamid Saari (2013). Modelling of glutamic acid production by *Lactobacillus plantarum* MNZ. **Electronic Journal of Biotechnology**. 16(4):1-10.

Hanaa Ahmed Ghaleb, Jumat Salimon, Eltayeb E.M. Eid, Nor Elhouda Nacer, Nazamid Saari and Sami Saadi (2013). The impact of single and double hydrogen bonds on crystallization and melting regimes of Ajwa and Barni lipids. **Food Research International** 48: 657-666.

Belal. J. Muhialdin, Zaiton Hassan and Nazamid Saari (2013). Lactic acid bacteria in bio preservation and the enhancement of the functional quality of bread-A Review. **Intech Publisher**, pp 155-172.

Amin, M., Anwar, F., Naz, F., Mehmood, T., and Saari N (2013). Anti-Helicobacter Pylori and Urease Inhibition Activities of Some Traditional Medicinal Plants. **Molecules**, 18(2) : 2135-2149.

Ali Q., Anwar F., Ashraf M., Perveen R., and Saari N (2013). Ameliorating Effects of Exogenously Applied Proline on Seed Composition, Seed Oil Quality and Oil Antioxidant Activity of Maize (*Zea Mays L.*) under Drought Stress. **International Journal of Molecule Sciences**, 14(1) : 818-835

Zaini, N.A.M., Osman, A., Hamid, A.A., Ebrahimpour, A., and Saari N (2013). Purification and Characterization of Membrane-Bound Polyphenoloxidase (MPPPO) from Snake Fruit [*Salacca Zalacca (Gaertn.) Voss*]. **Food Chemistry**, 136(2) : 407-414

Ho, Y.B , Zakaria, M.P., Latif, P.A., and Saari N (2013). Degradation of Veterinary Antibiotics

and Hormone during Broiler Manure Composting. **Bioresource Technology**, 131 : 476-484

Kabir, M.U., Son, R., Azizah, A.H., Saari, N.B., and Abdulkarim, S.M (2013). Metabolic Engineering of Functional Photochemical. **International Food Resource Journal**, 20 (1) : 35-41.

Velu S., Mahyudin N.A., Saari N., Zaman M.Z., and Bakar F.A (2013). Effects of Modified Atmosphere Packaging on Microbial Flora Changes in Fishery Products. **Food Research International Journal**, 20(2) : 1787-1796.

Anwar F., Iqbal Z., Sultana B., Iqbal S., and Saari N (2013). Effects of Extraction System on Antioxidant Attributes of Mungbean [*Vigna Radiata (L.) Wilczek*]. **International Journal of Food Properties**, 16 : 527-535.

Chay, S.Y., Ebrahimpour, A., Hamid, A.A., Bakar, J., Muhammad, K., Saari, N. (2014) Winged bean [*Psophorcarpus tetragonolobus (L.) DC*] seeds as an underutilised plant source of bifunctional proteolysate and biopeptides, **Food and Function**. 5(5): 1007-16

Zarei M., Ebrahimpour, A., Hamid, A.A., Anwar, F., Bakar, F.A., Philp, R., and Saari, N. (2014). Identification and characterization of papain-generated antioxidant peptides from palm kernel cake proteins. **Food Research International**. 62:726-734.

Bashir, R., Syed, Q., Mumtaz, M. W., Anwar, F., Saari, N. and Adnan, A. (2014). Growth Kinetics, Purification and Characterization of α -amylase Produced from *Bacillus licheniformis* DSM-1969 using Lignocellulosic Banana Waste as an Elicitor. **BioResources**, 9(4): 6791-6804.

N. Shadmani, S.H. Ahmad, Saari, N., P. Ding., and Tajidin, N.E. (2014). Chilling Injury Incidence and Antioxidant Enzyme Activities of *Carica papaya* L. 'Frangi' as influenced by postharvest hot water treatment and storage temperature. **Postharvest Biology and Technology**, 99: 114-119.

Mumtaz, M. W., Mukhtar, H., Anwar, F., and Saari, N. (2014). RSM Based Optimization of Chemical and Enzymatic Transesterification of Palm Oil: Biodiesel Production and Assessment of Exhaust Emission Levels. **The Scientific World Journal**. Article ID 526105: 1-12.

Saadi, S., Saari, N., Anwar, F., Hamid, A. A., and Ghazali, H. (2015). Recent Advances in Food Biopeptides: Production, Biological Functionalities and Therapeutic Applications. **Biotechnology Advances**. 33(1):80-116

Tajabadi, N., Ebrahimpour, A., Baradaran, A., Rahim., Raha., Mahyudin., A., Zarei, M., Manap., Y., Bakar.,F. A., and Saari, N. (2015) . Optimization of γ -Aminobutyric Acid Production by *Lactobacillus plantarum* Taj-Apis362 from Honeybees. **Molecules**, 20:6654-6669.

Tajabadi, N., Ebrahimpour, A., Baradaran, A., Rahim., Raha., Mahyudin., A., Zarei, M., Manap., Y., Bakar.,F. A., and Saari, N. (2015). Overexpression and Optimization of Glutamate Decarboxylase in *Lactobacillus plantarum* Taj-Apis362 for high gamma-aminobutyric acid production. **Microbial Biotechnology**. Doi:10.1111/1751-7915.12251: 1-10.

Muhalidin, B.J., Hassan, Z., Bakar, F.A., Alboory, H.L., and Saari, N. (2015). Novel Antifungal Peptides Produced by *Leuconostoc mesenteroides* DU15 Effectively Inhibit Growth of *Aspergillus niger*. **Journal of Food Science**. 80 (5): 1026-1030.

Bitar F., Ebrahimpour, A., Abdul Hamid, A., Bakar, J and Saari, N. (2015). *In vitro* and *in vivo* characterization of bioactive peptides from *Stichopus horrens* against hypertension. **Journal of Functional Foods**. Accepted

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

Project No.	Project Title	Role	Year	Source of fund	Status	Amount
FAMA.	Prolonging the Shelf-life of Dokong (<i>Lansium domesticum</i>) for the Local and Export Markets	Project leader	2009-2011	FAMA	Completed	RM 138,000
05-10-07-380FR	Enhancement of Glutamate Biosynthesis for the Formation of γ -amino butyric Acid (GABA) in Fermented Foods	Project leader	2007-2009	FRGS	Completed	RM 100,200
03-5523655-11	Biochemistry and Bioactivity of ACE-inhibitory Bioactive Peptides from Plant Proteins	Project leader	2008	IRPA	Completed	RM 128,000
BERNAS-UPM	Genetic analysis of different rice varieties	Project leader	2005	BERNAS	Completed	RM 203,800

	grown in Malaysia and other major exporting countries for authentication purposes					
-	Screening and production of raw starch degrading enzymes from entophytic fungi	Project Leader	1997-2000	Yoshika Ogushi Foundation, Japan	Completed	RM 104,000
-	Spoilage of wet noodles	Co-Researcher	2002-2004	Australian Wheat Board	Completed	RM 80,000
-	Production of shelf stable chili puree	Project Leader	2002-2005	IRPA	Completed	RM 102,000
-	Postharvest Technology and value added possibilities for fruits and Vegetables	Co-Researcher	2007-2008	FAMA	Completed	RM 354,180.13
01-02-04-0519	Quality Management of Minimally Processed Fruits and Vegetables for fresh consumption.	Co-Researcher	2000-2002	IRPA	Completed	RM 159,000
-	Establishment and improvement of postharvest physiological disorder of dessert banana	Co-Researcher	2002-2005	IRPA	Completed	RM 223,000
-	Antioxidant preservation technique for functionality enhancement of minimally processed fruits and vegetables.	Co-Researcher	2007-2009	IRPA	Completed	RM 201,500
5-03-11801-XX-R11100	Development of functional peptides as food bio-ingredients from high-protein materials using Nano-carrier technology	Project Leader	2010-2014	ABI-MOSTI	Completed	RM 1,800,000
05-01-04-SF1020	Production and Characterization of Specifically-Tailored Anti-Hypertensive Peptides from Sea Cucumber	Project Leader	2009-2011	MOA	Completed	RM 228,250
HS FOOD INDUSTRIES SDN. BHD	Pre-Commercialization of Nutraceutical-Fortified Milk Solids	Project Leader	2010-2013	Techno-Fund	Completed	RM 1,800,000
KTP Grants	Modifikasi Imej dan Peningkatan Kualiti Produk Hiliran Berasaskan Kunder ke Arah Komersial (KTP)	Project Leader	2012-2014	KPT	Completed	RM 136,000
Fundamental Research Grants Scheme (FRGS)	Development of an Extracellular Expression System of Glutamate Decarboxylase (GAD) using Clone-back Strategy for Continuous High Level GABA Production in Food Systems	Project Leader	2014-2016	KPM	In-Progress	RM 99,000