

CURRICULUM VITAE



A. BUTIR-BUTIR PERIBADI <i>(Personal Details)</i>			
Nama Penuh <i>(Full Name)</i>	RUSSLY BIN A. RAHMAN		Gelaran <i>(Title)</i> : PROFESSOR, DR.
No. MyKad / No. Pasport <i>(Mykad No. / Passport No.)</i>	Warganegara <i>(Citizenship)</i>	Bangsa <i>(Race)</i>	Jantina <i>(Gender)</i>
	MALAYSIA	MALAY	MALE
Jawatan <i>(Designation)</i>	PROFESSOR	Tarikh Lahir <i>(Date of Birth)</i>	

Alamat Semasa <i>(Current Address)</i>	Jabatan/Fakulti <i>(Department/Faculty)</i>	E-mel dan URL <i>(E-mail Address and URL)</i>
Dept. of Food Technology Faculty of Food Science & Tech Universiti Putra Malaysia 43400 UPM Serdang Selangor, Malaysia. Tel: 03-8946 8408 Fax: 03-8948 5970	Dept. of Food Technology Faculty of Food Science & Tech Universiti Putra Malaysia 43400 UPM Serdang Selangor, Malaysia Tel: 03-8946 8408 Fax: 03-8948 5970	E-mail: russly@upm.edu.my russlyar1909@gmail.com URL: H/P: +6013 3908216

B. KELAYAKAN AKADEMIK <i>(Academic Qualification)</i>			
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>
B.Sc (Hons) Mechanical Engineering	Nottingham University, Nottingham, U. K.	1981	Mechanical Engineering

M.Sc Food Process Engineering	Reading University, Reading, U. K.	1983	Food Process Engineering
Ph.D Food Technology	Reading University, Reading, U. K.	1992	Food Technology

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

D. PENGALAMAN SAINTIFIK DAN PENGKHUSUSAN (<i>Scientific experience and Specialisation</i>)				
Organization	Position	Start Date	End Date	Expertise
Universiti Kebangsaan Malaysia (UKM) 1. Masters in Food Science	External Examiner	2015	Present	Program Examiner & Assessor
Universiti Tun Hussein Onn M'sia (UTHM) 1. Bachelor in Mechanical Engineering Technology (Packaging)	External Examiner	2014	Present	Program Examiner & Assessor
Universiti Malaysia Kelantan 1. Faculty of Agro based Industry	External Examiner	2013	Present	Program Examiner & Assessor
Institut Kemahiran Belia Negara (IKBN), Temerloh, Pahang 1. Diploma Pembungkusan Makanan	External Examiner & Assessor	2011	2013	Program Examiner & Assessor
Universiti Kuala Lumpur (UniKL)	External Examiner &	2008	2010	Program Examiner &

1. Bachelor in Chem Eng Tech.(Bio-Process) 2. Bachelor in Chem Eng Tech.(Food)	Assessor			Assessor
National Accreditation Board (LAN)/ Malaysian Qualifications Agency (MQA) 1. Universiti Kuala Lumpur Diploma in Chem Eng Tech (Food) Diploma in Chem Eng Tech (Bio-Process) 2. Institut Teknologi Sepang Bachelor of Applied Science (Fd Sc & Nutrition) 3. Kolej Univ.Antarabangsa Sedaya, KL BSc (Hons) (Food Science and Nutrition)	Examiner & Assessor	2004	Present	Program Examiner & Assessor

E. PEKERJAAN (Employment)				
Majikan / Employer	Jawatan / Designation	Jabatan / Department	Tarikh lantikan / Start Date	Tarikh tamat / Date Ended
Universiti Putra Malaysia (UPM)	Director/Professor	Halal Products Research Institute	Jan 2012	Dis 2014
Universiti Putra Malaysia (UPM)	Profesor	Dept. of Food Technology and Dept. of Process and Food Engineering	Jun 2004	Present
Universiti Putra Malaysia (UPM)	Assoc. Professor	Dept. of Food Technology	Dis 1997	Jun 2004
Universiti Putra Malaysia (UPM)	Lecturer	Dept. of Food Technology	Dis 1983	Dis 1997

F. ANUGERAH DAN HADIAH (Honours and Awards)				

<i>Name of awards</i>	<i>Title</i>	<i>Award Authority</i>	<i>Award Type</i>	<i>Year</i>
<i>Academic Awards</i>	Gold Medal	UPM	UPM Invention & Research Award	2014
	Gold Medal	UPM	UPM Invention & Research Award	2014
	Gold Medal	Korea Cyber International Genius	Korea Cyber International Genius Inventor Fair	2013
	Gold Medal	ITEX Malaysia	Malaysian Invention and Design Society	2013
	Gold Medal	UniMAP	International Engineering Invention & Innovation Exhibition (i-ENVEX) and Malaysian International Young Inventors Olympiad (MIYIO) 2013	2013
	Silver Medal	UPM	UPM Invention & Research Award	2011
	Silver Medal	UPM	UPM Invention & Research Award	2011
	Silver Medal	UPM	UPM Invention & Research Award	2011
	Bronze Medal	UPM	UPM Invention & Research Award	2011
	Silver Medal	UPM	UPM Invention & Research Award	2010
	Bronze Medal	UPM	UPM Invention & Research Award	2010
	Gold Medal	UPM	UPM Invention & Research Award	2009
	Silver Medal	UPM	UPM Invention & Research Award	2009
	Bronze Medal	UPM	UPM Invention & Research Award	2009
	Silver Medal	UPM	UPM Invention & Research Award	2008
	Bronze Medal	UPM	UPM Invention & Research Award	2008
	Gold Medal	UPM	UPM Invention & Research Award	2007
	Bronze Medal	UPM	UPM Invention & Research Award	2006
	Bronze Medal	UPM	UPM Invention & Research Award	2006
	Gold Medal	UPM	UPM Invention & Research Award	2006
Bronze Medal	UPM	UPM Invention &	2006	

			Research Award	
	Bronze Medal	UPM	UPM Invention & Research Award	2006
	Silver Medal	UPM	UPM Invention & Research Award	2010
<i>Non-Academic Awards</i>	UPM Excellent Service Achievement	UPM	Excellent in service for the year	2015
	UPM Excellent Service Achievement	UPM	Excellent in service for the year	2014
	UPM Excellent Service Achievement	UPM	Excellent in service for the year	2013
	UPM Excellent Service Achievement	UPM	Excellent in service for the year	2012
	UPM Excellent Service Achievement	UPM	Excellent in service for the year	2011
	UPM Excellent Service Achievement	UPM	Excellent in service for the year	2010
	UPM Excellent Service Achievement	UPM	Excellent in service for the year	2009
	UPM Excellent Service Achievement	UPM	Excellent in service for the year	2008
	UPM Excellent Service Achievement	UPM	Excellent in service for the year	2007
	UPM Excellent Service Achievement	UPM	Excellent in service for the year	2006
	UPM Excellent Service Achievement	UPM	Excellent in service for the year	2005
	UPM Excellent Service Achievement	UPM	Excellent in service for the year	2004
	UPM Excellent Service Achievement	UPM	Excellent in service for the year	2003
	UPM Excellent Service Achievement	UPM	Excellent in service for the year	2002
UPM Excellent Service	UPM	Excellent in service for the year	2001	

	Achievement			
	UPM Excellent Service Achievement	UPM	Excellent in service for the year	2000
Awards of Merit	MALAYSIA: Who's Who In The Civil Service	KASUYA MANAGEMENT	The Steel Backbone of The Government – Crème De La Creme	2015

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)*

<i>Journal</i>	<ol style="list-style-type: none"> 1. Ahmad, A.N., Abdul Rahman, R., Othman, M. and Abidin, U.F.U.Z. (2017). Critical success factors affecting the implementation of halal food management systems: Perspective of halal executives, consultants and auditors. <i>Food Control</i>, 74, Pp. 70–78 2. Cheok, C.Y., Babak Sobhi, B., Adzahan, N.M., Bakar, J., Rahman, R.A., Ab Karim, M.S. and Zulkafli Ghazali (2017). Physicochemical properties and volatile profile of chili shrimp paste as affected by irradiation and heat. <i>Food Chemistry</i>, 216, Pp. 10-18 3. Jamaludin, M. A., Hashim, D. M., Rahman, R. A., Ramli, M. A., Majid, M. Z. A., Othman, R. and Amin, A. (2016). Determination of permissible alcohol and vinegar in Shariah and scientific perspectives. <i>International Food Research Journal</i>, 23(6), Pp. 2737-2743 4. Deylami, M.Z., Rahman, R.A., Tan, C.P., Bakar, J. and Olusegun, L. (2016). Effect of blanching on enzyme activity, color changes, anthocyanin stability and extractability of mangosteen pericarp: A kinetic study. <i>Journal of Food Engineering</i>. In-press, Doi: 10.1016/j.jfoodeng.2016.01.001 5. Ismail, W.R.B.W., Othman, M., Rahman, R.A., Kamarulzaman, N.H., and Rahman, S.A. (2016). Halal Malaysia logo or brand: The hidden gap. <i>Procedia Economics and Finance</i>, 37, Pp. 254-261 6. Bimakr, M., Rahman, R.A., Ganjloo, A., Taip, F.S., Adzahan, N.M., and Islam Sarker, M.Z. (2016). Characterization of valuable compounds from Winter Melon (<i>Benincasa hispida</i> (Thunb.) cogn.) seeds using supercritical carbon dioxide extraction combined with pressure swing technique. <i>Food Bioprocess Technol.</i> 9 (3), Pp. 396-406 7. Asep, E.K., Jinap, S., Russly, A.R., Jahurul, M.H.A., Ghafoor, K and Zaidul, I.S.M. (2016). The effect of flow rate at different pressures and temperatures on cocoa butter extracted from cocoa nib using supercritical carbon dioxide. <i>Journal of Food</i>
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8. Cheok, C.Y., Adzahan, N.M., **Rahman, R.A.**, Abedin, N.H.Z., Hussain, N., Sulaiman, R. and Chong, G.H. (2016). Current trends of tropical fruit waste utilization. *Critical Reviews in Food Science and Nutrition*, In-press, DOI.org/10.1080/10408398.2016.1176009
9. Shah, N.N.A.K., **Rahman, R.A.**, Shamsuddin, R. and Adzahan, N.M. (2016). Fruit Juice Production Using Ultraviolet Pasteurization: A Review. *Beverages*, **2(3)**, DOI:10.3390/beverages2030022
10. Shazana, A.R., Masturah, M., Badlishah, S.B., Rashidi, O. and **Russly, A.R.** (2016). Optimisation of supercritical fluid extraction of astaxanthin from *Penaeus monodon* waste using ethanol-modified carbon dioxide. *Journal of Engineering Science and Technology*, **11(5)**, Pp. 722-736
11. Shahmohammadi, H.R., Bakar, J., **Russly, A.R.** and Noranizan, M.A. (2016). Optimization of puffed corn-fish snack extrusion conditions using response surface methodology. *International Food research Journal*, **23(4)**, Pp. 1685-1693
12. Yassoralipour, A., Bakar, J., **Rahman, R.A.** and Bakar, F.A. (2016). Physicochemical properties, microbial profile, and biogenic amines content of barramundi (*Lates calcarifer* Bloch) fillets wrapped in selected packaging films under modified atmosphere packaging. *International Journal of Food Properties*. In-press, DOI:10.1080/10942912.2016.1142453
13. Abdelsamie, M.A.A., **Rahman, R.A.**, Mustafa, S. and Mat Hashm, D. (2015). The relationship between environmental abundant electromagnetic fields and packaging shape to their effects on the ¹⁷O NMR and Raman spectra of H₂O-NaCl. *Journal of Molecular Structure*. **1092** Pp. 14-21
14. Abdelsamie, M.A.A., **Abdul Rahman, R.**, Mustafa, S. and Hashim, D. (2015). The relationship between environmental abundant electromagnetic fields and packaging shape to their effects on the keeping quality of drinking water. *Journal of Pure and Applied Microbiology*. **9 (Special Addition)**, Pp. 55-69
15. Shah, N.N.A.K., **Rahman, R.A.**, Shamsuddin, R. and Adzahan, N.M. (2015). Effects of pectinase clarification treatment on phenolic compounds of pummelo (*Citrus grandis* L. Osbeck) fruit juice. *Journal of Food Science and Technology*. **52 (8)**, Pp. 5057-5065
16. Shah, N.N.A.K., **Rahman, R.A.** and Hashim, D.M. (2015) Changes in physicochemical characteristics of ozone-treated raw white rice. *Journal of Food Science and Technology*, **52**

(3), Pp. 1525-1533

17. Liza, M.S., Abel, S.E.R., Zahedi, G., **Abdul Rahman, R.**, Hasmida Mohd Nasir, H. and Syed Faua'ad, S.A. (2015). Optimization of supercritical carbon dioxide extraction of *Quercus infectoria* Oil. *Jurnal Teknologi*, **74 (7)**, Pp. 79-86
18. Penjumras, P., **Abdul Rahman, R.**, Talib, R. and Abdan, K. (2015). Response surface methodology for the optimization of preparation of biocomposites based on poly (lactic acid) and Durian peel cellulose. *The Scientific World Journal*, In-press: DOI.org/10.1155/2015/293609
19. Penjumras, P., **Abdul Rahman, R.**, Talib, R. and Abdan, K. (2015). Mechanical properties and water absorption behaviour of Durian rind cellulose reinforced poly(lactic acid) biocomposites. *International Journal on Advanced Science, Engineering and Information Technology*. In-press: DOI: <http://dx.doi.org/10.18517/ijaseit.5.5.574.339-345>
20. Utomo, J.S. and **Abdul Rahman, R.** (2015). Physical and chemical properties of restructured Sweet potato stick from three sweet potato cultivars. *International Journal on Advanced Science, Engineering and Information Technology*. **5 (1)**, Pp.16-22
21. Hee, Y.Y., Tan, C.P., **Abdul Rahman, R.**, Adzahan, N.M., Lai, W.T. and Chong, G.H. (2015). Influence of different wall materials on the microencapsulation of virgin coconut oil by spray drying. *International Journal of Food Engineering*, **11 (1)**, Pp. 61-69
22. Main, N.M., Talib, R.A., Ibrahim, R., **Rahman, R.A.** and Mohamed, A.Z. (2015). Linerboard made from Soda-Anthraquinone (Soda-AQ) treated coconut coir fiber and effect of pulp beating. *BioResources*, **10 (4)**, Pp. 6975-6992
23. Adnan, H., Osman, A., Ghazali, H.M., **Rahman, R.A.** and Yusof, S. (2015). Optimisation of formulation in development of candied musk lime peel using response surface methodology (RSM). *Journal of Tropical Agriculture and Food Science*, **34**, Pp. 321-331
24. Main, N.M., Talib, R.A., **Rahman, R.A.**, Mohamed, A.Z., Ibrahim, R. and Adnan, S. (2015). Effect of amphoteric and cationic polyacrylamide on the structural and strength properties of coir paper. *Procedia Manufacturing*, **2**, Pp. 28-34
25. Shahmohammadi, H.R., Bakar, J., **Russly, A.R.**, Noranizan, M.A. and Mirhosseini, H. (2015). Studying the effects of fish muscle incorporation on storage stability of a novel corn-fish snack. *Journal of Food Quality*, In-press:

DOI: 10.1111/jfq.12173

26. Yeoh, H.S., Choong, T.S.Y., Azahan, N.M., **Abdul Rahman, R.** and Chong, G.H. (2015). Solubility of camphene and caryophyllene oxide in subcritical and supercritical carbon dioxide. *Engineering Journal*, **19 (4)** Pp, 93-106
27. Phaiphon, A., Tan, C.P., **Rahman, R.A.**, Ganesan, P. and Baharin, B.S. (2015) Effects of different solvents on the extraction of bioactive compounds and their activities from *Cassia siamea* (lamk.) Leaves collected from different locations. *Carpathian Journal of Food Science & Technology*. **7 (2)**, Pp. 85-97
28. Penjumras, P., **Abdul Rahman, R.**, Talib, R. and Abdan, K. (2014). Extraction and characterization of cellulose from durian rind. *Agriculture and Agriculture Science Procedia*, **2** Pp. 237-243
29. Ganjloo, A., **Rahman, R.A.**, Bakar, J., Osman, A. and Bimakr, M. (2014). Optimization of osmotic dehydration of seedless guava (*Psidium guajava* L.) in sucrose solution using response surface methodology. *International Journal of Food Engineering*, **10 (2)**, Pp. 307-316
30. Chong, C.Y., Abu Bakar, F., **Rahman, R.A.**, Bakar, J., and Zaman, M.Z (2014). Biogenic amines, amino acids and microflora changes in Indian mackerel (*Rastrellinger kanagurta*) stored at ambient (25-29 °c) and ice temperature (0 °c). *Journal of Food Science and Technology*, **51 (6)**, Pp. 1118-1125
31. Jokar, M., **Rahman, R.A.**, Abdullah, L.C. (2014) Physical and antimicrobial characterization of self-assembled silver nanoparticle/chitosan onto low density polyethylene films as active packaging polymer. *Journal of Nano Research*, **27 (9)**, pp. 53-64
32. Jokar, M. and **Abdul Rahman, R.** (2014) Study of silver ion migration from melt-blended and layered-deposited silver polyethylene nanocomposite into food simulants and apple juice. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **31 (4)**, Pp. 734-742
33. Shahmohammadi, H.R., Bakar, J., **Russly, A.R.**, Noranizan, M.A. and Mirhosseini, H. (2014). Puffed corn-fish snack development by extrusion technology. *Iranian Journal of Fisheries Sciences*. **13 (3)**, Pp. 749-761

34. Abdelsamie, M. A. A., **Rahman, R. B. A.**, Mustafa, S., & Hashim, D. (2014). The Effect of packaging shape on the distribution of electric and magnetic fields and SAR induced in 3D models of water containers. *Journal of Electromagnetic Analysis and Applications*, **6 (9)**, Pp. 213-232.
35. Abdelsamie, M.A.A., **Rahman, R.A.** and Mustafa, S. (2014). Pyramid Shape Power as a New Halal-Compliant Food Preservation and Packaging Technique. *Procedia-Social and Behavioral Sciences*, **121**, Pp. 232-242
36. Shah, N.N.A.K., Shamsuddin, R., **Rahman, R.A.** and Adzahan, N.M. (2014). Effects of physicochemical characteristics of pummelo fruit juice towards UV inactivation of *Salmonella typhimurium*. *Agriculture and Agricultural Science Procedia*. **2**, Pp. 43-52
37. Main, N.M., Talib, R.A., Ibrahim, R., **Rahman, R.A.** and Mohamed, A.Z. (2014). Suitability of coir fibers as pulp and paper. *Agriculture and Agricultural Science Procedia*. **2**, Pp.304-311
38. Deylami, M.Z., **Rahman, R.A.**, Tan, C.P., Bakar, J. and Olusegun, L. (2014). Thermodynamics and kinetics of thermal inactivation of peroxidase from mangosteen (*Garcinia mangostana* L.) pericarp. *Journal of Engineering Science and Technology*. **9 (3)**, Pp. 374-383
39. Radzali, S.A., Baharin, B.S., Othman, R., Markom, M. and **Rahman, R.A.** (2014) Co-solvent selection for supercritical fluid extraction of astaxanthin and other carotenoids from *Penaeus monodon* waste. *Journal of Oleo Science*, **63 (8)**, Pp. 769-777
40. Phaiphon, A., Baharin, B.S., Tan, C.P., **Rahman, R.A.**, Ganesan, P. (2014) Antioxidant and antibacterial activities of different solvent extractions from cassia siamea (Lamk.) leaves. *Journal of Chemical and Pharmaceutical Research*, **6 (4)**, Pp. 655 - 662
41. Yew, C.C., Bakar, F.A., **Rahman, R.A.**, Bakar, J., Zaman, M.Z., Velu, S. and Shariat, M. (2014) Effects of modified atmosphere packaging with various carbon dioxide composition on biogenic amines formation in Indian Mackerel (*Rastrelliger kanagurta*) stored at $5\pm 1^{\circ}\text{C}$. *Packaging Technology and Science*, **27(3)**, Pp. 249-254
42. Shahmohammadi, H.R., Bakar, J., **Rahman, R.A.** and Adzhan, N.M. (2014). Studying the effects of nucleating agents on texture modification of puffed corn-fish snack. *Journal of Food Science* **79 (2)**, Pp. 178-183

	<p>43. Hashim, N., Janius, R.B., Rahman, R.A., Osman, A., Shitan, M. and Zude, M. (2014). Changes of backscattering parameters during chilling injury in Bananas. <i>Journal of Engineering Science and Technology</i>. 9 (3), Pp. 314-325</p> <p>44. Haj Najafi, A., Yusof, Y.A, Rahman, R.A, Ganjloo, A., Ling C.N. (2014) Effect of osmotic dehydration process using sucrose solution at mild temperature on mass transfer and quality attributes of red pitaya (<i>Hylocereus polyrhizus</i>). <i>International Food Research Journal</i>, 21 (2), Pp. 625-630</p> <p>45. Abdul Afiq, M.J., Abdul Rahman, R. , Che Man, Y.B., Al-Kahtani, H.A. and Mansor, T.S.T. (2013). Date seed and date seed oil (Short Survey). <i>International Food Research Journal</i>. 20 (5), Pp. 2035-2043</p> <p>46. Jafarizadeh Malmiri, H. , Tan, C.P., Abdul Rahman, R. and Osman, A. (2013). Developing a new antimicrobial edible coating formulation based on carboxymethyl cellulose-silver nanoparticles for tropical fruits and an in vitro evaluation of its antimicrobial properties. <i>Acta Horticulturae</i>, 1012 (15), Pp. 705-710</p> <p>47. Keshani, S., Wan Daud, W.R., Woo, M.W., Nourouzi, M.M., Meor Talib, M.Z., Chuah, A. L. and Russly, A.R. (2013). Reducing the deposition of fat and protein covered particles with low energy surfaces. <i>Journal of Food Engineering</i>, 116 (3). Pp. 737-748</p> <p>48. Gheybi, F., Rahman, R.A., Bakar, J.B. and Aziz, S.H.A. (2013). Optimization of osmotic dehydration of honeydew using Response Surface Methodology. <i>International Journal of Agriculture and Crop Sciences</i>. 19 (5), Pp. 2308-2317</p> <p>49. Noor Azizah, A., Noor Fadilah, M.B., Razali, M., Hasimah, H.A., Rahman, R.A. and Osman, A. (2013). Volatile compound content of shallot (<i>Allium ascalonium</i>) puree in modified atmosphere bulk packaging during storage. <i>Acta Horticulturae</i>, 1012, (15), Pp. 1329-1334</p> <p>50. Jinap, S., Kusnadi, A.E., Akanda, M.J.H. , Rahman, R.A. , Ferdosh, S. and Sarker, M.Z.I. (2013). Effects of moisture and pH on supercritical fluid extraction of cocoa butter. <i>Food and Bioprocess Technology</i>, 6 (9), Pp. 2455-2465</p> <p>51. Yassoralipour, A., Bakar, J., Rahman, R.A., Bakar, F.A. and Golkhandan, E. (2013). Effect of different temperatures on the free amino acids, physico-chemical and microbial changes</p>
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	<p>during storage of barramundi (<i>Lates calcarifer</i>) fillets. <i>Advance Journal of Food Science and Technology</i>, 5 (7), Pp 822-828</p> <p>52. Sobhi, B., Adzahan, N.M., Shamsudin, R., AbKarim, S., Rahman, R.A., Bakar, J. and Ghazali, Z. (2013). Development of instrumental methods for textural evaluation of Chili paste. <i>Kasetsart Journal - Natural Science</i>, 47 (1), Pp. 122-131</p> <p>53. Yeoh, H.S., Chong, G.H., Azahan, N.M., Abdul Rahman, R. and Choong, T.S.Y. (2013) Solubility Measurement Method and Mathematical Modeling in Supercritical Fluids. <i>Engineering Journal</i>, 17 (3) PP, 68-78</p> <p>54. Maher A. A. Abdelsamie, Russly Abdul Rahman, Shuhaimi Mustafa and Dzulkifly Mat Hashim. (2013) Effect of Packaging Shape and Storage on the Keeping quality of Mineral Water and Development of Water-Treatment Device. <i>Journal of Food Procesings & Technology</i>, 4(5): 231, doi: 10.4172/2157-7110.1000231</p> <p>55. Bimakr, M., Rahman, R.A., Saleena Taip, F., Adzahan, N.M., Islam Sarker, M.Z. and Ganjloo, A. (2013) Supercritical Carbon Dioxide Extraction of Seed Oil from Winter Melon (<i>Benincasa hispida</i>) and its Antioxidant Activity and Fatty Acid Composition. <i>Molecules</i>, 18 (1), Pp. 997-1014</p> <p>56. Norhashila Hashim, Michael Pflanz, Christian Regen, Rimfiel b. Janius, Russly Abdul Rahman, Azizah Osman, Mahendran Shitan and Manuela Zude. (2013) An approach for monitoring the chilling injury appearance in bananas by means of backscattering imaging. <i>Journal of Food Engineering</i>, 116 Pp. 28-36</p> <p>57. Mohd Jusoh, Y.M., Chin, N.L., Yusof, Y.A. and Rahman, R.A. (2013) Impact of humidified baking on crust and crumb properties of open bread during storage. <i>Food Science and Technology Research</i>, 19 (1), Pp. 29-37</p> <p>58. Hashim, N., Janius, R.B., Rahman, R.A., Osman, A., Shitan, M. and Zude, M. (2013) Application of computer vision in the detection of chilling injury in bananas. <i>Pertanika Journal of Science and Technology</i>, 21 (1), Pp. 111-118</p> <p>59. Bimakr, M., Rahman, R.A., Saleena Taip, F., Adzahan, N.M., Islam Sarker, M.Z. and Ganjloo, A. (2013) Ultrasound-assisted extraction of valuable compounds from winter melon (<i>Benincasa hispida</i>) seeds. <i>International Food Research Journal</i>, v.20 (1) Pp. 331-338</p>
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60. Munira, Z. A., Rosnah, S., Zaulia, O. and **Russly, A. R.** (2013) Effect of postharvest storage of whole fruit on physico-chemical and microbial changes of fresh-cut cantaloupe (*Cucumis melo* L. *reticulatus* cv. Glamour). *International Food Research Journal*, v.**20** (1) Pp. 501-508
61. Chong, C. Y., Fatimah, A. B., **Russly, A. R.**, Jamilah, B., Selvi, V. and Maryam, S. (2013) Effects of different levels of CO₂ on biochemical changes and relationships among different quality indices in Indian mackerel (*Rastrelliger kanagurta*). *International Food Research Journal*, v.**20** (1) Pp. 383-389
62. Jokar, M., **Abdul Rahman, R.**, Ibrahim, N.A, Abdullah, L.C., Tan, C.P. (2012) Melt Production and Antimicrobial Efficiency of Low-Density Polyethylene (LDPE) - Silver Nanocomposite Film. *Food Bioprocess Technology*, **5** (2), Pp. 719 – 728
63. Ganjloo, A., **R.A. Rahman**, J. Bakar, A. Osman and M. Bimakr (2012) Kinetics modelling of mass transfer using peleg's equation during osmotic dehydration of seedless guava (*psidium guajava* L.): Effect of process parameters. *Food Bioprocess Technology*, **5** (6), Pp. 2151-2159
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<p><i>Other publications</i></p>	<ol style="list-style-type: none"> 1. Russly Abdul Rahman, Nik Ismail Nik Daud, Yaakob Che Man, Nordin Karim and PRIMA Consulting Malaysia (2003). National Technology Mapping II-Industry Report, Food Industry. Prepared for MIGHT / EPU. (444 pages) 2. Russly Abdul Rahman, Jamilah, B. and Rusul, G.R.A. (2002). Bekas dan Pembungkus Makanan yang digunakan di Malaysia. Report prepared for the Food Quality Control Unit, Ministry of Health, Malaysia. (102 pages) 3. Jamilah, B., Abdul Rahman, R., Jinap, S., Yazid, M., Zaiton, H. and Asiah, Z. (2000). Quality Assurance program in Food Catering Service. Short course conducted for MAS Catering Sdn. Bhd., Sepang, Selangor, Malaysia. (110 pages) 4. Russly Abdul Rahman, Yaakob Che Man, Azni Idris, Azemin Yusof, Jamil Bojei, Ismail Latif, Mohd Zain Mohamed and Sahak Mamat (1998). Marketing and feasibility studies for Juru Agroteknologi Park, Pulau Pinang,. Report prepared for IADP Pulau Pinang. (223 pages) 5. Jamilah, B. and Abdul Rahman, R. (1996). Handling and management of cold rooms. Short course for management, regional supervisors and technical staffs of Malaysian Fishery Authority (LKIM), Kuala Lumpur. Jabatan Teknologi Makanan, Universiti Pertanian Malaysia. (24 pages) 6. Abdul Rahman, R. (1992). Effects of combination treatments on the physico-chemical changes in ripening bananas. Ph.D Thesis,

	<p>University of Reading. (261 pages)</p> <p>7. Mat Hashim, D., Abdul Rahman R. and Bakar, J. (1987). Fish processing in Malaysia. Terminal report submitted to IDRC, Canada on production of dried salted fish in Malaysia. UPM Serdang. (125 pages)</p> <p>8. Abdul Rahman, R. (1983). Further studies of Thermalog-S as heat process evaluation device. MSc. Thesis, University of Reading. (56 pages)</p> <p>9. Abdul Rahman, R. (1981). Natural frequencies of plates: Assessment of approximate methods. BSc. Thesis, University of Nottingham (82 pages)</p>
Computer software	(None)

H. PROJEK PENYELIDIKAN TERDAHULU <i>(Past Research Project)</i>					
<i>Project No.</i>	<i>Project Title</i>	<i>Role</i>	<i>Year</i>	<i>Source of fund</i>	<i>Status</i>
9501600/GP-IPS	Application of Supercritical Fluid Extraction With Pre-treatments for Date Seed Oil Extraction	Leader	2016 - 2019	UPM – Geran Putra IPS	On-going
6387800	Comparative Study on the Consumers' Acceptance and Economic Impact of Verified and Certified Halal Food in ASEAN Countries	Leader	2016-2019	Southeast Asian Regional Center for Graduate Study and Research in Agriculture (SEARCA)	On-going
9491300/GP-IPM	Ozone Processing for Fruit Juice Preservation	Team Member	2016-2018	UPM – Geran Putra IPM	On-going
9481200/GPPI	Up-scaling of xanthone extraction from mangosteen (<i>garcinia mangostana</i>) by using supercritical carbon dioxide and virgin coconut oil	Team Member	2016-2018	UPM – Geran Putra GPPI	On-going
	Scientific and shari'ah analysis on the prohibiton of unlawful	Team Member	2014 - 2015	Geran UPM	Completed

	foods in Islamic law: Towards and intergration between science and shari'ah				
	Program Latihan Eksekutif Halal Dalam Industri dan Kosmetik untuk Persatuan Halal Eksekutif Malaysia (PEHMA)	Team Member	2013 – 2015	Knowledge Transfer Programme (KTP)	Completed
	Kajian Eksploratif Terhadap Budaya ('Uruf) Pemakanan Halal dalam Kalangan Masyarakat Islam di Asean	Leader	2013-2015	Skim Geran Penyelidikan Eksploratori (ERGS)	Completed
	Evaluation and Interpretation of maqasid shari'ah and fatwa related to halal family maintenance in Malaysia	Team Member	2013-2015	Geran UPM 2013 (Inisiatif Putra Berkumpulan)	Completed
	Discrimination of Lard in Ink-Printed Packaging for Foodstuff using Fourier Transform Infrared Spectroscopy and Multivariate Analysis	Team Member	2014 - 2016	Skim Geran Penyelidikan Fundamental (FRGS)	On-going
-	Halal Authentication of Orthodontics Dental materials using Fourier infrared Spectroscopy	Mentor	2014 – 2015	Kementerian Pengajian Tinggi Malaysia (RACE)	On-going
-	Rapid Method for Detection of Ethanol Content in Mouthwash Using Locally Fabricated Portable Electronic Nose	Mentor	2014 – 2015	Skim Geran Penyelidikan Eksploratori (ERGS)	On-going
-	Supercritical fluid extraction of Malaysian herbs : Kinetics modelling and scale-up	Leader	2012-2014	Research University Grant Scheme (RUGS) Inisiatif	Completed

				1	
-	Characterization and stabilization of anti-bacterial extracts from <i>Cacarica papaya</i> leaves for food preservation	Team Member	2012-2014	Research University Grant Scheme (RUGS) Inisiatif 2	Completed
-	Development of new halal compliant food preservation and packaging technique for milk and water using pyramid shape power	Leader	2012-2014	Research University Grant Scheme (RUGS) Inisiatif 6	Completed
-	Ultra violet pasteurization of Pomello juice	Leader	2012-2014	Research University Grant Scheme (RUGS) Inisiatif 6	Completed
-	Solubility behavior in sub and supercritical carbon dioxide conditions	Team Member	2011-2013	Fundamental Research Grant Scheme (FRGS)	Completed
-	Incorporation of Silver Nanoparticles in Plastics Bottles To Prolong Shelf Life of Liquied Foods (Juice, Drinks, Milk)	Leader	2011 – 2013	Skim Geran Rugs Inisiatif 4 (Khas)	Completed
-	Acceptability and Marketing Potential Studies on the Improved and Packaged Semi Convenience Food Products (SCFP)	Leader	2010	E-Science (R&D)	Completed
-	Custodian for 'Supercritical Fluid Technology' in a form of Supercritical Fluid Centre (SFC)		2009	Biotech Corp	Completed
-	Fundamental Studies on Osmotic	Leader	2007	(FRGS)	Completed

	Dehydration in Combination with Novel Methods for Selected Malaysian Fruits				
-	Carbon Dioxide Supercritical Fluid Extraction of Flavonoid from Selected Herbs (e.g. <i>Strobilanthes Crispus</i> (Pecah Kaca), etc.)	Leader	2007	(RUGS)	Completed
-	Combination of thermal and non-thermal processing for the development of Dragon Fruit (<i>Hylocereus sp</i>) and watermelon (<i>Citrullus sp</i>) purees, juices and other value added products	Team member	2007	(RUGS)	Completed
-	Susceptor Packaging Material for Differential Heating of Foods in Microwave	Leader	2006	E-Science (MOSTI)	Completed
-	Production of shelf stable tropical fruit purees and concentrates through physical and enzymatic modifications	Acting leader	2006	IRPA, RMK8	Completed
-	Application of high pressure processing in preservation of selected fruit products	Acting leader	2002-2005	IRPA, RMK8	Completed
-	Development of post-harvest quality management of local dessert bananas	Team member	2002-2005	IRPA, RMK8	Completed
-	Application of vacuum processing and cook-chilled technology for the production of savoury-rice meals	Leader	2002-2005	IRPA, RMK8	Completed

I. ID PUBLISHING <i>(Publishing ID)</i>		
	Author ID	Name
Scopus	1. 34571718700 2. 57055338800	1. Rahman, Russly Abdul Rahman, R. Abdul Abdul Rahman, Russly Abdul Rahman, R. Rahman, R. Abd Rahman, R. A. Rahman, Russly Abd Rahman, Russly B Abdul 2. Abdul Rahman, Russly
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