

CURRICULUM VITAE



Please

A. BUTIR-BUTIR PERIBADI <i>(Personal Details)</i>			
Nama Penuh <i>(Full Name)</i>	JAMILAH BAKAR		Gelaran <i>(Title)</i> : Prof, Dr
No. MyKad / No. Pasport <i>(Mykad No. / Passport No.)</i>	Warganegara <i>(Citizenship)</i> Malaysia	Bangsa <i>(Race)</i> Melayu	Jantina <i>(Gender)</i> Female
Jawatan <i>(Designation)</i> Pensyarah kontrak		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>
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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>
Malaysian Certificate of Education (MCE)	KOLEJ SULTAN ABDUL HAMID, ALOR STAR, KEDAH	1974	Science Tulen
Bachelor of Science (biology)	UNIVERSITY OF OREGON, EUGENE, ORE., USA	1978	Biology
Master of Science	LOUISIANA STATE UNIVERSITY, BATON ROUGE, LA, USA	1980	Food Science (minor microbiology)
Doctor of Philosophy	UNIVERSITI PERTANIAN MALAYSIA, SERDANG, SELANGOR, MALAYSIA	1993	Food Processing & preservation

C. KEMAHIRAN BAHASA <i>(Language Proficiency)</i>					
Bahasa / Language	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> :					

D. PENGALAMAN SAINTIFIK DAN PENGKHUSUSAN (<i>Scientific experience and Specialisation</i>)				
<i>Organization</i>	<i>Position</i>	<i>Start Date</i>	<i>End Date</i>	<i>Expertise</i>
International Foundation for Science, Sweden.	Scientific Advisor	2007	non	Food Technology/food processing

E. PEKERJAAN (<i>Employment</i>)				
<i>Majikan / Employer</i>	<i>Jawatan / Designation</i>	<i>Jabatan / Department</i>	<i>Tarikh lantikan / Start Date</i>	<i>Tarikh tamat / Date Ended</i>
USDA	Research assistant	LSU campus station	1977	1978
Universiti Putra Malaysia	Professor	Dept of Fd Technology	2 January 1981	1 Feb. 2016
Universiti Putra Malaysia	Contract Professor	Dept of Fd Technology	23 June 2016	22 June 2019

F. ANUGERAH DAN HADIAH (<i>Honours and Awards</i>)				
<i>Name of awards</i>	<i>Title</i>	<i>Award Authority</i>	<i>Award Type</i>	<i>Year</i>
Academic Awards	Graduate Student Fellowship	IEEE Lasers and Electro-optics Society	National	2000
Non-Academic Awards				
Awards of Merit				

G. SENARAI PENERBITAN (Sila masukan nama pengarang, tajuk, nama jurnal, jilid, muka surat dan tahun diterbitkan) (<i>List of publications – author (s), title, journal, volume, page and year published</i>)	
<i>Journal</i>	<ol style="list-style-type: none"> Katrul Nadia Basria, Mutia Nurulhusna Hussain, Jamilah Bakar, Zaiton Sharif, Mohd Fared Abdul Khir, Ahmad Sabirin Zoolfakar. 2017. Classification and quantification of palm oil adulteration via portable NIR spectroscopy. <i>Spectrochimica Acta Part A: Molecular and Biomolecular Spectroscopy</i>, 173: 335-342. http://dx.doi.org/10.1016/j.saa.2016.09.028 Cheok, CY, Babak Sobhi, Noranizan Mohd Adzahan, Jamilah Bakar, Russly Abdul Rahman, Muhammad Shahrin Ab Karim, Zulkafli Ghazali. 2017. Physicochemical properties and volatile profile of chili shrimp paste as affected by irradiation and heat. <i>Food Chemistry</i>, 216(1):10-18. Shahmohammadi, H.R., Jamilah B., Russly, A.R. and Noranizan M. A. 2016. Optimization of puffed corn-fish snack extrusion conditions using response surface methodology. <i>International</i>

Food Research Journal 23(4): 1685-1693 (2016).

4. Fariba Zad Bagher Seighalani, **Jamilah Bakar**, Nazamid Saari, Ali Khoddami. 2016. Thermal and physicochemical properties of red tilapia (*Oreochromis niloticus*) surimi gel as affected by microbial transglutaminase. Journal of Animal Production Science. *Animal Production Science* - <http://dx.doi.org/10.1071/AN15633>
5. Ali Yassoralipour, **Jamilah Bakar**, Russly Abdul Rahman & Fatimah Abu Bakar. 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. (Accepted author version posted online: 17 Feb 2016)
6. Bita Forghani, Mohammad Zarei, Afshin Ebrahimpour, Robin Philip, **Jamilah Bakar**, Azizah Abdul Hamid, and Nazamid Saari. 2016. Purification and characterization of angiotensin converting enzyme-inhibitory peptides derived from *Stichopus horrens*: Stability study against the ACE and inhibition kinetics. Journal of Functional Foods, 20(2016): 276-290.
7. Hamid Reza Shahmohammadi, **Jamilah Bakar**, Russly Abdul Rahman, and Noranizan Mohd Adzhan. 2016. Studying the fish muscle incorporation effects on the storage stability of the novel corn-fish snack. Journal of Food Quality, 39(1):45-53.
8. Mahsa Ziabakhsh Deylami, Russly Abdul Rahman, Chin Ping Tan, **Jamilah Bakar**, and Lasekan Olusegun. 2016. Effect of blanching on enzyme activity, color changes, anthocyanin stability and extractability of mangosteen pericarp: A kinetic study. Journal of Food Engineering, 178 (2016):12-19.
9. Nur Izalin, M. Kharidah, **B. Jamilah**, M.A. Noranizan. 2016. Functional properties of pectin from dragon fruit (*Hylocereus polyrhizus*) peel and its sensory attributes. Journal of Tropical Agriculture and Food Science. 44(1)(2016): 95 – 101.
10. Gedi, M. A, **J. Bakar**, A. A. Mariod. 2015. Optimization of supercritical carbon dioxide (CO₂) extraction of sardine (*Sardinella lemuru* Bleeker) oil using response surface methodology (RSM). Grasas y Aceites, 66(2)(2015).
11. M.I. Azilawati, D.M. Hashim, **B. Jamilah**, I. Amin. 2015. RP-HPLC method using 6-aminoquinolyl-N-hydroxysuccinimidyl carbonate incorporated with normalization technique in principle component analysis to differentiate the bovine, porcine and fish

gelatins. Food Chemistry 172 (2015): 368-376.

12. Nura Malahayati, Kharidah Muhammad, **Jamilah Bakar**, and Roselina Karim. 2015. Quality and Fortificant Retention of Rice Noodles as Affected by Flour Particle Size. Cereal Chemistry 92(2):211-217.
13. Hashim, P., Mohd Ridzwan, M. S., **Bakar, J.** and Mat Hashim, D. 2015. Collagen in food and beverage industries International Food Research Journal 22(1): 1 - 8 (2015).
14. Moradi Y, **Bakar J.**, Che Man Y. and Syed Muhamed S.K. 2014. Influence of resistant starch on microstructure and physical properties of breaded fish fillets. Iranian Journal of Fisheries Sciences 13(1) 135-144.
15. Hamid Reza Shahmohammadi, **Jamilah Bakar**, Russly Abdul Rahman, and Noranizan Mohd Adzhan. 2014. Studying the Effects of Nucleating Agents on Texture Modification of Puffed Corn-Fish Snack. Journal of Food Science 79 (2): E178-E183.
16. Ee, S. C., **Bakar, J.**, Kharidah, M., Dzulkifly, M. H. and Noranizan, A. 2014. Physico-chemical properties of spray-dried red pitaya (*Hylocereus polyrhizus*) peel powder during storage. International Food Research Journal 21(3): 1177-1182 (2014).
17. M.I. Azilawati, D.M. Hashim, **B. Jamilah**, I. Amin. 2014. Validation of a reverse-phase high-performance liquid chromatography method for the determination of amino acids in gelatins by application of 6-aminoquinolyl-N-hydroxysuccinimidyl carbamate reagent. Journal of Chromatography A, 1353 (2014) 49-56.
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19. Muna Ilowefah, Chiemela Chinma, **Jamilah Bakar**, Hasanah M. Ghazali, Kharidah Muhammad and Mohammad Makeri. 2014. Fermented Brown Rice Flour as Functional Food Ingredient Foods 2014, 3, 149-159.
20. Chong Cheong Yew, Fatimah Abu Bakar, Russly Abdul Rahman, **Jamilah Bakar**, Muhammad Zukhrufuz Zaman, Selvi Velu and Maryam Shariat. 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

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23. Ahmad Nafi¹, Foo Hooi Ling, **Jamilah Bakar** and Hasanah M. Ghazali. 2014. Partial Characterization of an Enzymatic Extract from Bentong Ginger (*Zingiber officinale* var. Bentong) Molecules 2014, 19(8), 12336-12348.
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Abdul Rahman. 2012. Biogenic amines formation in barramundi (*Lates calcarifer*) fillets at 8 °C kept in modified atmosphere packaging with varied CO₂ concentration. *LWT- Food Science and Technology* 48(2012): 142-146.

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39. **Jamilah, B.**, Shu C.E., Kharidah, S. Dzulkifly, M. A. and Noranizan, A., 2011. Physico-chemical properties of red pitaya (*Hylocereus polyrhizus*) peel. *International Journal of Food*

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41. M.Abd Elgadir, A.A. Mariod, S.I. Abdelwahb, **B. Jamilah**, R. Abdul Rahman and Y.B. Che Man. 2011. Physicochemical and microbial attributes of organic infused beef cuts (*Longissimus dorsi*). Journal of food Safety. 31 (2011): 326-333.
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niger) fillets. International Food Research Journal 16: 225-231.

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	<p>Bakar, Jamilah Bakar, Hanifah Nuryani Lioe. 2008. Hair Mercury Level of Coastal Communities in Malaysia: A Linkage with Fish Consumption. <i>European Food Research and Technology</i> (2008) 227(5):1349-1355.</p> <p>69. Abbas, K.A., S.M. Abdulkarim and B.Jamilah. 2008. Thermophysical properties of some species of Malaysia Freshwater fish in unfrozen state. <i>Journal of Food and Agriculture</i> 6(2): 14-18.</p> <p>70. A. Mohamed, B.Jamilah, K.A. Abbas and R. Abdul Rahman. 2008. A review on some organic acids additives as shell life extenders of fresh beef cuts. <i>American Journal of Agriculture and Biological Sciences</i> 3 (3): 566-574, 2008.</p> <p>71. Jamilah Bakar, Esagh Zakipour Rahimabadi, Y.B. Che Man. Lipid characteristics in cooked, chill-reheated fillets of Indo-Pacific King mackerel (<i>Scomberomorus guttatus</i>) <i>LWT- Food Science Technology</i> 41 (2008) : 2144- 2150.</p> <p>72. A. Mohamed, B. Jamilah , K.A. Abbas, and R. Abdul Rahman. 2008. A review on lipid oxidation of meat in active and modified atmosphere packaging and usage of stabilizers. <i>Journal of Food, Agriculture and Environment</i> 6 (3 &4): 76-81.</p> <p>73. A. Mohamed, B. Jamilah , K.A. Abbas, and R. Abdul Rahman. 2008. A review on some organic acids additives as shelf life extenders of fresh beef cuts. <i>American Journal of Agriculture and Biological Sciences</i> 3 (3): 566-574.</p> <p>74. A. Mohamed, B. Jamilah , K.A. Abbas, and R. Abdul Rahman. 2008. A review on physicochemical and thermorheological properties of sago starch. <i>American Journal of Agriculture and Biological Sciences</i> 3 (4): 639-646.</p> <p>75. A. Mohamed, B. Jamilah, K.A. Abbas, and R. Abdul Rahman. 2008. A review on some factors affecting color of fresh beef cuts. <i>Journal of Food, Agriculture and Environment</i> 6(3 &4): 181-186.</p> <p>76. Anang, D.M., Rusul,G., Jamilah Bakar and Foo H. Ling. 2007. Effects of lactic acid and lauricidin on the survival of <i>Listeria monocytogenes</i>, <i>Salmonella enteritidis</i> and <i>Escherichia coli</i> 0157:H7 in chicken breast stored at 4 °C. <i>Food Control</i> 18 (2007) 961–969.</p> <p>77. Gan, H.G., Karim,R., Muhammad, S.K.S., Bakar, J.A., Hashim, D.M., Rahman, R. Abd. 2007. Optimization of the basic formulation of a traditional baked cassava cake using the surface response methodology. <i>LWT- Food Science and</i></p>
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Other publications	
Computer software	

H. PROJEK PENYELIDIKAN TERDAHULU (Past Research Project)					
Project No.	Project Title	Role	Year	Source of fund	Status
9328200	Characterization and stabilization of anti-bacterial extracts from <i>Cacarica</i> papaya leaves for food preservation	Project leader	Sept 2012 - August 2014	RUGS (UPM)	Completed
<i>Cycle 3/2010</i>	Utilization of farmed fish by-products for the pilot plant production of aquatic fish collagen	Project leader	Nov 29 2010-Oct 2012	TECHNO fund (Kem. Pertanian & Industri Asas Tani)	completed
02/01/07/0023RU	Combination of thermal and non-thermal processing for the development of dragon fruit (<i>Hylocereus</i> sp) and watermelon (<i>Citrullus</i> sp) purees, juices and other value added products	Project leader	2007 - 2009	RUGS (UPM)	completed
	Production of collagen and gelatin from aquatic sources and poultry by-products for Halal applications	Project leader	2007 - 2009	RUGS (UPM)	completed
	GMP evaluation status in rice mills of BERNAS and	Project leader	2005-2007	PRIVATE (BERNAS)	completed

	subsidiaries				
03-02-04-0688	Production of convenience frozen food- fish based	Project leader	2004 - 2007, 2008	IRPA (Malaysian Ministry of Science and Environment)	completed
22501-010	Production of tilapia meat powders	Project leader	2007 - 2009	(Jabatan Perikanan Malaysia)DOF	completed
	Evaluation of the need of post-harvest technology and value adding in local fruits and vegetable	Co-researcher	2007	FAMA (Federal Agriculture Board of Malaysia)	completed

I. ID PUBLISHING (<i>Publishing ID</i>)		
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Facebook	√
LinkedIn	√
Researchgate	√
Academia	√
Google Scholar	√
Blog	
Website url	

<i>Others</i>	
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