

CURRICULUM VITAE



A. BUTIR-BUTIR PERIBADI (<i>Personal Details</i>)					
Nama Penuh (<i>Full Name</i>)		Roselina bt Karim		Gelaran (<i>Title</i>): Assoc. Prof Dr.	
No. MyKad / No. Pasport (<i>Mykad No. / Passport No.</i>)		Warganegara (<i>Citizenship</i>) Malaysia	Bangsa (<i>Race</i>) Malay	Jantina (<i>Gender</i>) Female	
Jawatan (<i>Designation</i>)		Associate 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>)	
Department of Food Technology, Faculty of Food Science and Technology, Universiti Putra Malaysia Tel: 03-89468372 Fax:03-8948 5970		Department of Food Technology, Faculty of Food Science and Technology, Universiti Putra Malaysia Tel: 03-89468372 Fax:03-8948 5970		E-mail: rosaz@upm.edu.my URL: H/P: 0196763679	
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>)
Bachelor of Food Science and Nutrition (Hons)		Universiti Kebangsaan Malaysia		1985	Food Science and Nutrition
Master of Science		Universiti Putra Malaysia		1990	Food Science
Ph.D		Reading University, United Kingdom		1993	Food Technology
C. KEMAHIRAN BAHASA (<i>Language Proficiency</i>)					
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>):					
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>
Universiti Putra Malaysia		Lecturer	2001	present	Food Processing, Carbohydrate Technology
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>	
Universiti Teknologi MARA	Lecturer	Teknologi Makanan	Feb 1994	Mei 2001	
Universiti Putra Malaysia	Lecturer/Assoc. Prof.	Teknologi Makanan	Mei 2001	- present -	

F. ANUGERAH DAN HADIAH (<i>Honours and Awards</i>)				
Name of awards	Title	Award Authority	Award Type	Year
Academic Awards	Graduate Student Fellowship	Australian Wheat Board	International	1987-1989
Poster presentation	1 gold, 1 silver and 10 bronze medals	Pameran Rekacipta & Penyelidikan UPM	University	2003-2011
	Siti Noraniah, A.R. Roselina, K. , Jamilah, B., Russly, A.R., Sh. Kharidah, S.M. & Dzulkifly, M.H. (2004). "The Effect of Soaking Treatment on Moisture Content, pH and Textural Properties of Cooked Glutinous Rice".. Shah Alam, Selangor DE. 11 Sept 2004. (2nd Best Poster Award).	3 rd Food Science and Technology Seminar 2004 organised by MIFT	National	2004
	Nura Malahayati, Kharidah Muhammad, Jamilah Bakar and Roselina Karim (2011).Effect of flour particle size on retention of vitamin A, folic acid and iron in fortified rice noodle. (1st Runner up Asean Best Poster Award)	12 th ASEAN Food Conference 2011, 16-18 June, 2011, Bangkok, Thailand.	International	2011
Non-Academic Awards	Sijil Perkhidmatan Cemerlang	UPM	University	2003
	Sijil Perkhidmatan Cemerlang	UPM	University	2004
	Sijil Perkhidmatan Cemerlang	UPM	University	2005
	Anugerah Perkhidmatan Cemerlang	UPM	University	2006
	Sijil Perkhidmatan Cemerlang	UPM	University	2007
	Anugerah Perkhidmatan Cemerlang	UPM	University	2008
	Sijil Perhargaan Perkhidmatan Cemerlang	UPM	University	2010
	Sijil Perhargaan Perkhidmatan Cemerlang	UPM	University	2012
	Anugerah Perkhidmatan Cemerlang	UPM	University	2013
Patent	GLUTEN FREE FOOD PRODUCT INVENTORS: KARIM, ROSELINA, ; PAYKARY, MARYAM, ; SAARI, NAZAMID, ; SULAIMAN, RABIHA, ; SHEKARFOROUSH, ELHAMALSADAT	WO2016028145 (A1) – 2016-02-25	International: A21D13/00; A21D13/04	2016

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*)

ARTICLE IN JOURNAL	1. Karim, R. & Birch, G. G. (1992). Solution properties and tastes of maltooligosaccharides. <i>Chemical Senses</i> , 17(5), 589.
	2. Birch, G.G. & Karim, R. (1992). Apparent molar volumes and 1H- NMR relaxation values of glucose syrups. <i>Journal of Science and Food Agriculture</i> , 58, 563-568.
	3. Birch, G. G., Karim, R. & Lopez, A. (1994). Novel Aspects of Structure-Activity Relationships in Sweet Taste Chemoreception. <i>Food Quality and Preference</i> , 5, 87-93.
	4. H. E. Gan, R. Karim, S. K.S. Muhammad, J. A. Bakar, D. M. Hashim & R. Abd. Rahman. (2007). Optimization of the basic formulation of a traditional baked cassava cake using response surface methodology. <i>LWT</i> 40. 611-618.
	5. Yetti, M., Nazamid, B. S., Roselina. K. and Abdul Karim, S. M. (2007). Improvement of glucose production by raw starch degrading enzyme utilizing acid-treated sago starch as substrate. <i>ASEAN Food Journal</i> 14(2): 83-90.
	6. D.N. Abang Zaidel, N.L. Chin, R. Abdul Rahman and R. Karim (2008). Rheological characterisation of gluten from extensibility measurement. <i>Journal of Food Engineering</i> . 86: 549–556.
	7. Nasehi, B, Mortazavi, Razavi, Tehrani & Karim, R. (2009). Effects of processing variables and full fat soy flour on nutritional and sensory properties of spaghetti using mixture design approach. <i>International Journal of Food Sciences and Nutrition</i> . 60(S1):112-125.
	8. D.N. Abang Zaidel, N. L. Chin, R. Abdul Rahman & R. Karim (2008). Development of gluten extensibility measurement using tensile test. <i>PERTANIKAJournal of Science and Technology</i> . Vol.16, No. 1, 49-59.
	9. Ariffin, A. A., Bakar, J., Chin Ping, T., Abdul Rahman, R., Karim, R. & Loi, C-C (2008). Essential fatty acids of pitaya (dragon fruit) seed oil. <i>Food Chemistry</i> . 114(2): 561-564.
	10. A. Mohamed, B. Jamilah, K.A. abbas, R. Abdul Rahman & K. Roselina. (2008). A Review on Physicochemical and Thermorheological Properties of Sago Starch. <i>American Journal of Agricultural and Biological Sciences</i> 3(4):639-646.
	11. Dayang N. Abang Zaidel, Nyuk L. Chin, Yus Aniza Yusof, Russly Abdul Rahman & Roselina Karim (2009). Statistical modelling of gluten production by varying mixing time, salt and water levels during dough mixing. <i>International Journal of Food Engineering</i> . 5(3):1-27.
	12. Nasehi, B., Mortazavi, S. A., Razavi, S. M., Nasiri, M, Mahdi & Karim, R. (2009). Optimization of the extrusion conditions and formulation of spaghetti enriched with full fat soy flour based on the cooking and color quality. <i>International Journal of Food Sciences and Nutrition</i> .60(S4):205-214.
	13. M. Abd Elgadir, J. Bakar, I.S.M. Zaidul, R. Abdul Rahman, K.A. Abbas, D.M. Hashim & R. Karim (2009). Thermal behavior of selected starches in presence of other food ingredients studied by differential scanning calorimetry (DSC) – Review. <i>Comprehensive Reviews In Food Science And Food Safety</i> . Vol. 8:195-201.
	14. B. Jamilah, A. Mohamed, K.A. Abbas, R. Abdul Rahman, R. Karim & D.M. Hashim. (2009). Protein-starch interaction and their effect on thermal and rheological characteristics of a food system: A review. <i>Journal of Food, Agriculture & Environment</i> . Vol.7 (2):169-174.
	15. M. W. Myat, S. M. Abdulkarim, H. M. Ghazali & K. Roselina (2009). Physicochemical and sensory characteristics of palm olein

	and peanut oil blends. <i>Journal of Food, Agriculture & Environment</i> . Vol.7 (3&4):175-181.
	16. E. Erwan, A.R. Alimon, A.Q. Sazli, H. Yaakub & R. Karim (2009). Effects of varying levels of L-leucine and metabolizable energy in finisher diet on carcass composition and meat sensory characteristics of broiler chickens. <i>Pakistan Journal of Nutrition</i> . 8(6): 792-796.
	17. B. Jamilah, A. Mohamed, K.A. Abbas, R. Abdul Rahman & R. Karim (2009). A review on the effect of animal diets and presence of selected natural antioxidants on lipid oxidation of meat. <i>Journal of Food, Agriculture & Environment</i> . Vol.7 (2):76-81.
	18. Suwaibah Ghaffar, Abdulmir AS, Fatimah Abu Bakar, Roselina Karim & Nazamid Saari (2009). Microbiol growth, sensory characteristics and pH as potential spoilage indicators of Chinese yellow wet noodles from commercial processing plants. <i>American Journal of Applied Sciences</i> . 6(6): 1059-1066.
	19. Leong, Q.L., Ab Karim, S., Selamat, J., Mohd Adzahan, N., Karim, R. & Rosita, J. (2009). Perceptions and acceptance of 'belacan' in Malaysian dishes. <i>International Food Research Journal</i> . Vol.16 (4):539-546.
	20. S.M. Abdulkarim, M.W. Myat, H.M Ghazali, K. Roselina & K.A Abbas (2010). Sensory and Physicochemical Qualities of Palm Olein and Sesame Seed Oil Blends during Frying of Banana Chips. <i>Journal of Agricultural Science</i> . 2(4):18-29.
	21. Nyam, K.L. C.P. Tan, R. Karim , O.M. Lai, K. Long & Y.B. Che Man (2010). Extraction of tocopherol-enriched oils from Kalahari melon and Roselle seeds by supercritical fluid extraction (SFE-CO ₂). <i>Food Chemistry</i> . 119:1278-1283.
	22. Nadia Sarina, M.F., Mohd Adzahan, N., Sobhi, B., Ab Karim, M.S. & Karim, R. (2010). Formulation and process improvement for chilli shrimp paste using sensory evaluation. <i>International Food Research Journal</i> . 17 : 927-936.
	23. Mohamad Yasin Artan, Abdul Azis Ariffin, Boo Huey Chem, Roselina Karim , Yaakob Che Man & Nyuk L. Chin (2010). Changes in the quality characteristics of white bread made using different shortening formulations during storage. <i>World Applied Sciences Journal</i> 10 (2):121-128.
	24. Mohamad Yasin Artan, Roselina Karim , Boo Huey Chem, Abdul Azis Ariffin, Yaakob Che Man & Nyuk L. Chin (2010). The influence of different formulations of palm oil/palm stearin-based shortenings on the quality of white bread. <i>Middle-East Journal of Scientific Research</i> . 5 (6): 469-476.
	25. Babak Sobhi, Noranizan Mohd Adzahan, Muhammad Shahrir Abdul Karim & Roselina Karim . (2010). Physicochemical and sensory properties of a traditional chilli shrimp paste. <i>Journal of Food, Agriculture & Environment</i> . Vol.8 (1): 38-40.
	26. Hong Kwong Lim, Chin Ping Tan, Roselina Karim , Abdul Azis Ariffin & Jamilah Bakar (2010). Chemical composition and DSC thermal properties of two species of <i>Hylocereus cacti</i> seed oil: <i>Hylocereus undatus</i> and <i>Hylocereus polyrhizus</i> . <i>Food Chemistry</i> . 119:1326-1331.
	27. Abdul Azis, A., Mohamad, Y., Roselina, K. , Boo, H. C., Nyuk, L. C. and Che Man, Y. B. (2011). Rheological, chemical and DSC thermal characteristics of different types of palm oil/palm stearin-based shortenings. <i>International Food Research Journal</i> . 18: 189-200.
	28. Omar, M., Mohd Adzahan, N., Mohd Ghazali, H., Karim, R. , Abdul Halim, N. M. & Ab Karim, S. (2011). Sustaining traditional food: consumers' perceptions on physical characteristics of <i>keropok lekor</i> or fish snack. <i>International Food Research Journal</i> . 18: 117-124.
	29. Shakerardekani, A., Karim, R. , Mohd. Ghazali, H. & Chin, N.L. (2011). Effect of roasting conditions on hardness, moisture content and colour of pistachio kernels. <i>International Food Research Journal</i> 18: 704-710.
	30. Shakerardekani, A., Karim, R. , Mohd. Ghazali, H. & Chin, N.L. (2011). Types of dryers and their effect on the pistachio nuts quality – a review. <i>Journal of Agricultural Science</i> . Vol. 3:4.
	31. Teza Alfindo Rosyid, Roselina Karim , Noranizan Mohd. Adzahan & Farinazleen Mohd. Ghazali (2011). Antibacterial activity of several Malaysian leaves extracts on the spoilage bacteria of yellow alkaline noodles. <i>African Journal of Microbiology Research</i> . 5(8):898-904.
	32. Ahmad Shakerardekani & Roselina Karim (2012). Effect of different types of packaging films on the moisture and aflatoxin contents of pistachio nuts during storage. <i>Short Communication. Journal of Food Sci Technol</i> . 50(2):402-411.
	33. Ahmad Shakerardekani, Roselina Karim & Nahid Vaseli (2012). The effect of processing variables on the quality and acceptability of pistachio milk. <i>Journal of Food Processing and Preservation</i> . (ISSN1745-4549).
	34. Ahmad Shakerardekani, Roselina Karim & Fatemeh Mirdamadiha (2012). The effect of sorting on aflatoxin reduction of pistachio nuts. <i>Journal of Food, Agriculture & Environment</i> . 10(1):459-461.
	35. Sook Mun Chan, Noranizan Mohd Adzahan, M. Shahrir Ab. Karim, Roselina Karim , Olusegun Lasekan & Joe M. Regenstien. (2012). Consumer preference and perceptions on dealcoholised wine. <i>Journal of Food Products Marketing</i> . 18(1):65-77.
	36. Ahmad Shakerardekani, Roselina Karim , Hasanah Mohd Ghazali & Nyuk Ling Chin (2013). Textural, rheological and sensory properties and oxidative stability of nut spreads - A Review. <i>Int. J. Mol. Sci</i> . 14:4223-4241.
	37. Khairunnisa Izzati Othman, Muhammad Shahrir Ab. Karim, Roselina Karim , Noranizan Mohd Adzahan, Nurhasmilaalisa Abdul Halim & Syuhailly Osman (2012). Factors influencing fruits and vegetables consumption behaviour among adults in Malaysia. <i>Journal of Agribusiness Marketing</i> . 5:29-46.
	38. Navideh Sadoughi, R. Karim , Dzulkifly Mat Hashim, Ahmad Zainuri & H.M. Ghazali (2012). Effect of γ -irradiation on the physicochemical properties, and microbial and sensory qualities of cold-stored onion puree. <i>Journal of Food Processing and Preservation</i> . ISSN 1745-4549 Published Online Pp.1-10.
	39. Halim, H., Noranizan, M., Sobhi, B., Sew, C.C., Karim, R. , Osman, A. (2012). Nonthermal pasteurization of pitaya (<i>Hylocereus polyrhizus</i>) juice using the hurdle concept. <i>International Food Research Journal</i> . 19(4):1457-1461.
	40. Ahmad Shakerardekani, Roselina Karim , Hasanah Mohd Ghazali & Nyuk Ling Chin (2013). Development of pistachio (<i>Pistacia vera</i> L.) spread. <i>J. Food Sci</i> . 78(3):484-489.
	41. Sew, C.C., Osman, O., Noranizan, M.A., Karim, R. , Mohamad Basri, N.S. (2013). Effect of fruit maturity stages on juice and puree quality of red flesh pitaya (<i>Hylocereus polyrhizus</i>). <i>Acta Horticulturae</i> . 1012: 149-154.
	42. Tan B.L., Norhaizan M.E., Suhaniza H.J., Lai C.C., Norazalina S. & Roselina K. (2013). Antioxidant properties and antiproliferative effect of brewers' rice extract (<i>temukut</i>) on selected cancer cell lines. <i>International Food Research Journal</i> . 20(5): 2117-2124.
	43. Ahmad Shakerardekani, Roselina Karim , Hasanah Mohd Ghazali & Nyuk Ling Chin (2013). The effect of monoglyceride addition on the rheological properties of pistachio spread. <i>J. Am. Oil Chem. Soc</i> . 90:1517-1521. (IF:1.592).

ARTICLE IN
JOURNAL

	<p>44. Khairunnisa Izzati Othman, Muhammad Shahrim Ab Karim, Roselina Karim, Noranizan Mohd Adzhan & Nurhasmilaalisa Abd Halim (2013). Consumption Pattern on Fruits and Vegetables among Adults: A Case of Malaysia. <i>Academic Journal of Interdisciplinary Studies</i>. 2(8):424-430.</p> <p>45. M. Tauseef Sultan, Masood Sadiq Butt, Roselina Karim, M. Zia-Ul-Haq & Rizwana Batool (2014). <i>Nigella sativa</i> fixed and essential oil supplementation modulates hyperglycemia and allied complications in streptozotocin-induced diabetes mellitus. <i>Evidence-based Complementary and Alternative Medicines</i>. Vol. 2014, Article ID826380. (IF: 1.72)</p> <p>46. Nik Nor Adilah Muhamad Nordin, Roselina Karim, Hasanah Mohd Ghazali, Noranizan Mohd Adzhan & Muhammad Tauseef Sultan (2014). Effects of various stabilization techniques on the nutritional quality and antioxidant potential of brewer's rice. <i>Journal of Engineering Science and Technology</i>. 9(3):347-363.</p>
ARTICLE IN JOURNAL	<p>47. Muhammad Tauseef Sultan, Masood Sadiq Butt, Roselina Karim, Shahzad Zafar Iqbal, Shakeel Ahmad, Muhammad Zia-Ul-Haq, Luigi Aliberti, Atif Nisar Ahmad & Vincenzo De Feo (2014). Effect of <i>Nigella sativa</i> fixed and essential oils on antioxidant status, hepatic enzymes, and immunity in streptozotocin induced <i>Diabetes mellitus</i>. <i>BMC Complementary and Alternative Medicine</i>. 14:193. http://www.biomedcentral.com/1472-6882/14/193. (IF: 2.08)</p> <p>48. Wan Aidah, W.I., Abdul Azis, A., Roselina, K. & Sabariah, S. (2014). Development and characterisation of thermo-resistant milk chocolate containing cocoa butter emulsion. <i>Middle-East Journal of Scientific Research</i>. 21 (6): 968-974.</p> <p>49. Bee Ling Tan, Norhaizan Mohd Esa, Heshu Sulaiman Rahman, Hazilawati Hamzah & Roselina Karim (2014). Brewer's rice induces apoptosis in azoxymethane-induced colon carcinogenesis in rats via suppression of cell proliferation and the Wnt signaling pathway. <i>BMC Complementary and Alternative Medicine</i>. 14:304. http://www.biomedcentral.com/1472-6882/14/3.</p> <p>50. Muhammad Tauseef Sultan, Masood Sadiq Butt, Roselina Karim, Atif Nisar, Hafiz Ansar Rasul Suleria, Muhammad Suffyan Saddique (2014). Toxicological and safety evaluation of <i>Nigella sativa</i> lipid and volatile fractions in Streptozotocin induced <i>diabetes mellitus</i>. <i>Asian Pac. J. Trop. 4(Suppl 2)</i>: S693-S697.</p> <p>51. A.P. Handayani, Y. Ramakrishnan, R. Karim & K. Muhammad (2014). Antioxidant properties, degradation kinetics and storage stability of drinks prepared from the cooking water of pigmented rice. <i>Advance Journal of Food Science and Technology</i>. 6(5):668-679.</p> <p>52. Zahrau Bamalli, Abdulkarim Sabo Mohammed, Hasanah Mohd Ghazali & Roselina Karim (2014). Baobab tree (<i>Adansonia digitata</i> L) Parts: Nutrition, applications in food and uses in ethno-medicine – A Review. <i>Annals of Nutritional Disorders & Therapy</i>. 1(3):1-9.</p> <p>53. Zawawi, N., Gangadharan, P., Ahma Zaini, Shamsudin, M.G., Karim, R. and Maznah, I. (2014). Nutritional values and cooking quality of defatted Kenaf seeds yellow (DKSY) noodles. <i>International Food Research Journal</i> 21(2): 603-608.</p> <p>54. Norlaili A.H., Roselina K. & Muhammad T. S. (2014). Effect of <i>Cosmos caudatus</i> Kunth. (Ulam Raja) Aqueous and Dry Extracts on the Physicochemical and Functional Properties, and Sensory Acceptability of Herbal Yellow Alkaline Noodles. <i>Mal. J. Nutr.</i> 20(3): 1 – 13.</p> <p>55. Khan, A. A., Butt, M. S., Randhawa, M. A., Karim, R., Sultan, M. T. and 1Ahmed, W. (2014). Extraction and characterization of pectin from grapefruit (<i>Duncan cultivar</i>) and its utilization as gelling agent. <i>International Food Research Journal</i> 21(6): 2195-2199.</p> <p>56. Muhammad Tauseef Sultan, Masood Sadiq Butt, Roselina Karim, Atif Nisar Ahmad, Rabia Shabbir Ahmad and Waqas Ahmad (2015). <i>Nigella sativa</i> fixed and essential oil improves antioxidant status through modulation of antioxidant enzymes and immunity. <i>Pak. J. Pharm. Sci.</i>, 28(2):589-595.</p> <p>57. Bee Ling Tan, Mohd Esa Norhaizan, Ky Huynh, Swee Keong Yeap, Hamzah Hazilawati and Karim Roselina (2015). Brewer's rice modulates oxidative stress in azoxymethane-mediated colon carcinogenesis in rats. <i>World J of Gastroenterology</i>. (Manuscript in press ESPS-MS NO: 16159).</p> <p>58. Tan Bee Ling, Norhaizan Mohd. Esa, Huynh Ky, Heshu Sulaiman Rahman, Yeap Swee Keong, Hazilawati Hamzah and Roselina Karim (2015). Water extract of brewers' rice induces apoptosis in human colorectal cancer cells via activation of caspase-3 and caspase-8 and down regulates the Wnt/beta-catenin downstream signaling pathway in brewers' rice-treated rats with azoxymethane-induced colon carcinogenesis. <i>BMC Complementary and Alternative Medicine</i> (Accepted - MS : 1420210308153060).</p> <p>59. Aghazadeh, M., Karim, R., Sultan, M.T. & Peykary, M. (2015). "Utilization of chitosan and red palm oil in rice starch edible films inhibited lipid peroxidation and hexanal production in walnut kernels. <i>Food Science & Nutrition</i>. (Accepted - FSN3261).</p> <p>60. Ezzat, M.A., Zare, D., Karim, R. and Ghazali, H.M. (2015). Trans- and cis-urocanic acid, biogenic amine and amino acid contents in ikan pekasam (fermented fish) produced from Javanese carp (<i>Puntius gonionotus</i>) and black tilapia (<i>Oreochromis mossambicus</i>). <i>Food Chem</i>. 172: 893-899.</p> <p>61. Sadoughi, N., Karim, R., Dzulkifly, M.H., Zainuri, A. and Ghazali, H.M (2015). Combined effects of γ-irradiation and ascorbic acid on the physicochemical properties, microbial stability and aroma profile of onion puree during storage. <i>Journal of Food Processing and Preservation</i> 39(6):645-652.</p> <p>62. Tan Bee Ling, Norhaizan Mohd Esa, Hairuszah Ithnin, Hazilawati Hamzah & Roselina Karim (2015). Brewer's rice, a by-product from rice processing provides natural hepatorenal protection in azoxymethane-induced oxidative stress in rat. <i>Oxidative Medicine and Cellular Longevity</i>. Volume 2015, Article ID 539798, 10 pages http://dx.doi.org/10.1155/2015/539798</p> <p>63. Tan, B.L., Norhaizan, M.E., Yeap, S.K., and Roselina, K. (2015). Water extract of brewers' rice induces antiproliferation of human colorectal cancer (HT-29) cell lines via the induction of apoptosis. <i>European Review for Medical and Pharmacological Sciences</i>, 19: 1022-1029.</p> <p>64. Ahmad Shakerardekani, Roselina Karim, Hasanah Mohd Ghazali & Nyuk Ling Chin (2015). Oxidative stability of pistachio (<i>Pistacia vera</i> L.) paste and spreads. <i>Journal of Oil & Fat Industries</i>. 92(7-7):1015-1021. DOI:10.1007/s11746-015-2668-6 · 1.62 Impact Factor</p> <p>65. Mohammad Usman Makeri, Roselina Karim, Mohamed Sabo Abdulkarim, Hasanah Mohd Ghazali, Mat Sahri Miskandar and Kharidah Muhammad. (2015). Comparative analysis of the physico-chemical, thermal and oxidative properties of winged bean and soybean oil. <i>International Journal of Food Properties</i>. June 2015.</p>

	66. Nura Malahayati, Kharidah Muhammad, Jamilah Bakar and Roselina Karim . (2015). Quality and fortification retention of rice noodles as affected by flour particle size. <i>Cereal Chemistry</i> . 92(2):211-217.
	67. Muhammad Tauseef Sultan, Masood Sadiq Butt, Roselina Karim , Waqas Ahmad, Ubedullah Kaka, Shakeel Ahmad, Saikat Dewanjee, Hawa ZE Jaafar, and M. Zia-ul-Haq (2015). Nigella sativa fixed and essential oil modulates glutathione redox enzymes in potassium bromate induced oxidative stress. <i>BMC Complementary and Alternative Medicine</i> 15:330. Impact Factor: 1.88 • DOI: 10.1186/s12906-015-0853-7.
	68. Kazeem Dauda Adeyemi, Mahdi Ebrahimi, Anjas Asmara Samsudin, Abd Razak Alimon, Roselina Karim , Saiful Anuar Karsani & Awis Qurni Sazili (2015). Influence of carotino oil on in vitro rumen fermentation, metabolism and apparent biohydrogenation of fatty acids. <i>Animal Science Journal</i> . 86:270-278.
	69. Ismail, N. A., Noranizan, M. A., Shamsudin, R. & Karim, R. (2015). Dimension and stackability of cassava (<i>Manihot esculanta</i> Crantz) chips for mass production. <i>International Food Research Journal</i> . 22(6): 2421-2425.
	70. Kazeem Dauda Adeyemi, Awis Qurni Sazili, Mahdi Ebrahimi, Anjas Asmara Samsudin, Abd Rasak Alimon, Roselina Karim , Saiful Anuar Karsani and Azad Behnan Sabow (2016). Effects of blend of canola oil and palm oil on nutrient intake and digestibility, growth performance, rumen fermentation and fatty acids in goats. <i>Animal Science Journal</i> . 87(9):1137–1147.
	71. Milad Kazemi, Roselina Karim , Hamed Mirhosseini, and Azizah Abdul Hamid (2016). Optimization of Pulsed Ultrasound-Assisted Extraction for Pomegranate Peel Extract from Malas Variety: Antioxidant Activity, Hydroxy Benzoic Acids and Punicalagin. <i>Food Chemistry</i> . 206:156-166.
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H. PROJEK PENYELIDIKAN (Past & On-going Research Project)					
Project No.	Project Title	Role	Year	Source of fund	Status
UPM - 53097	Production of Chinese Wet Noodles for Modified Atmosphere Packaging (MAP) (RM10,000)	Project Leader	2002-2003	UPM –Skim Pensyarah Lantikan Baru	Completed
03-02-04-0161-EA001	Development of Frozen Dough Based for Traditional Malaysian Cakes (RM263,700)	Project leader	2002-2006	IRPA RM8	Completed
Project Vote: 67129	Development of Procedure for Packaging Perishable sample for Long Distance Courier Services (RM43,000)	Project leader (Consultation)	2002-2005	Ministry of Health, Malaysia	Completed
Project Vote : 63606	Rice Bread Development (RM213,420)	Project leader (Consultation)	2005-2007	BERNAS	Completed
Project Vote:63588	Spoilage of Chinese Wet Noodles (RM80,000)	Team Member	2003-2005	Australian Wheat Board	Completed
Project Vote : 63606	Rice Drink Advancement (RM165,396)	Team Member (Consultation)	2005-2007	BERNAS	Completed
Project Vote : 67001	Improving Market Access for Selected Agro-food Exports: Techno-Economic Analysis- Part 1: Quality Improvement of Processed foods for Exports (RM422,769.49)	Team Member (Consultation)	2006-2008	FAMA	Completed
Project Vote : 67001	Improving Market Access for Selected Agro-food Exports: Techno-Economic Analysis- Part 2: Market Study of Processed Food Products for Exports (RM187,264.12)	Project leader (Consultation)	2006-2008	FAMA	Completed

<i>Project Vote : 67001</i>	Improving Market Access for Selected Agro-food Exports: Techno-Economic Analysis- Part 3: Technological and Quality Improvement, and Manpower Training in Processed Food Products for Exports (RM156,185.78)	Team Member (Consultation)	2006-2008	FAMA	Completed
<i>05-01-04-SF0750</i>	Development of commercially stable yellow wet noodle using modified atmosphere and combination technologies (RM178,995)	Project leader	2006-2009	Sciencefund	Completed
<i>02/01/07/0023RU</i>	Combination of Thermal and Nonthermal Processing for the Development of Dragon Fruit (<i>Hylocereus sp.</i>) and Watermelon (<i>Citrullus sp.</i>) Purees, Juices and Value Added Products	Team Member	2007-2009	RUGS	Completed
<i>Project Vote: 67001</i>	"Projek bekalan kotak untuk sistem penghantaran 'perishable sample'" (RM10,007.64)	Project leader (Consultation)	2008-2009	Ministry of Health, Malaysia	Completed
<i>RUGS (Vote:91707)</i>	Production of Stabilized Value added 'Temukut" Powder as Ingredient for the Food Industry (RM114,000)	Project leader	2009-2012	RUGS	Completed
<i>Project Vote : 62237</i>	Development of Cook Chill Quality Sous Vide Products for Malaysia's Airline Food Service System (Airlines Food Development) (RM30,000)	Project leader	2010	Brahim's Chair	Completed
<i>Project Vote: UPM Holdings</i>	Analysis of Factors Influencing Fruits and Vegetables Consumption Among Adolescents in Selected Cities in Malaysia (RM283,889.30)	Team Member (Consultant)	2010	FAMA	Completed
<i>Project Vote: 6228103 KTP/UPM</i>	Quality Improvement of Frozen Traditional Cakes for Mass Catering Operation in Warisan Baiduri Sdn. Bhd.(RM139,000)	Project leader	2011	Skim Geran Program Pemindahan Ilmu Fasa 1 MOHE	Completed
<i>Project vote: KTP/UPM</i>	Improvement & Shelf Life Extension of Fresh Cream Chocolate Filling (RM130,000)	Team Member	2012	Skim Geran Program Pemindahan Ilmu Fasa II MOHE	Completed
<i>RUGS (Vote:9300323)</i>	Production and Emulsion Stability of Pistachio Spread (RM15,000)	Project leader	2011	RUGS	Completed
<i>RUGS (Vote:9329700)</i>	Development of Gluten-free Extruded Functional Hard Pretzel from Brewer's Rice (RM15,000)	Project leader	2012	RUGS	Completed
<i>RUGS (Vote:9396000)</i>	Improving the Functionality of Restructured Purple Sweet Potato (<i>Ipomoea batatas</i>) Flour using Various Processing Techniques (RM15,000)	Project leader	2013	RUGS	Completed
<i>FRGS/2/2013SG03/UPM /02/4</i>	Physical Restructuring of Resistant Starch from Purple Sweet Potato And Green Banana Peel for their Functional Improvement (RM86,000)	Project leader	2013	FRGS	On-going
<i>GPIPS/2014/9438748</i>	Relationships between Food Acceptance and Taste Genetic amongst Obese and Non-obese Young Adults (RM15,000)	Project leader	2014	Geran Putra IPS, UPM	On-going
<i>PRGS/1/2015/SG06/UP M/01/2</i>	Production of a prototype biodegradable/edible starch-gelatin blendfilms for food packaging (RM165,000)	Team Member	2015	PRGS	On-going
<i>Private Grant</i>	Sweetness determination of sucrose-stevia solutions by semi-trained panelists (RM9,660)	Project leader	2015	Central Sugars Refinery Sdn Bhd.	Completed
<i>FRGS/1/2015/SG06/UP M/02/6</i>	Effect of Pulsed Light on the microbial and physicochemical properties of <i>Centella asiatica</i> (RM98,200)	Team Member	2015	FRGS	On-going
<i>FRGS/1/2015/WAB11/UP M/02/2</i>	Control of diabetes through consumption of high resistant starch rice prepared through modified cooking with lipid and refrigeration techniques (RM93,200)	Team Member	2015	FRGS	On-going

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