

# CURRICULUM VITAE



<b>A. BUTIR-BUTIR PERIBADI</b> ( <i>Personal Details</i> )			
Nama Penuh ( <i>Full Name</i> )	Olusegun Lasekan		Gelaran ( <i>Title</i> ): Associate Professor Dr
No. MyKad / No. Pasport ( <i>Mykad No. / Passport No.</i> )	Warganegara ( <i>Citizenship</i> ) Nigerian	Bangsa ( <i>Race</i> )	Jantina ( <i>Gender</i> ) Male
Jawatan ( <i>Designation</i> )	Prof Madya Dr	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 & Technology, UPM, 43400, Serdang, Selangor, Malaysia  Tel: 03 89468535 Fax: 03 8942 3552	Dept of Food Technology, Faculty of Food Science & Technology, UPM, 43400, Serdang, Selangor, Malaysia  Tel: 03 89468535 Fax: 03 8942 3552	E-mail: lasekan@upm.edu.my  URL:  H/P:

<b>B. KELAYAKAN AKADEMIK</b> ( <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> )
Ph.D	Univ. of Ibadan, Nigeria	2004	Food Technology
M.Sc	Univ. of Ibadan, Nigeria	1983	Food Technology
B.Sc	Univ. of Ibadan, Nigeria	1979	Food processing

<b>C. KEMAHIRAN BAHASA</b> ( <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> ):					

<b>D. PENGALAMAN SAINTIFIK DAN PENGKHUSUSAN</b> ( <i>Scientific experience and Specialisation</i> )				
Organization	Position	Start Date	End Date	Expertise
Deutsche Forschungsanstalt fuer Lebensmittelchemie, Garching , GERMANY	Visiting Prof	Dec.2004	Oct.2005	Food flavor synthesis and analysis

<b>E. PEKERJAAN</b> ( <i>Employment</i> )				
Majikan / Employer	Jawatan / Designation	Jabatan / Department	Tarikh lantikan / Start Date	Tarikh tamat / Date Ended
Federal Univ. of Technology, Minna, Nigeria	Associate Prof (Food Technology)	Food Science and Nutrition	10/4/2006	18/10/2008
Universiti Putra Malaysia	Associate Prof	Food Technology	22/10/2008	To date

<b>F. ANUGERAH DAN HADIAH</b> ( <i>Honours and Awards</i> )				
Name of awards	Title	Award Authority	Award Type	Year
Academic Awards	1. George Forster Fellowship	Alexander Von Humboldt Germany	International	2005
	2. Third World Academy Fellowship	Third world Academy of Science, Trieste Italy	International	2000
Non-Academic Awards				
Awards of Merit	Silver	Univ. Putra Malaysia, 2010 Innovation & Commercialization exhibition	University	2010
	1] Two Silvers 2] A bronze	-Ditto- - Ditto -	University University	2011 2011

<b>G. SENARAI PENERBITAN</b> (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> )	
Journal	
	<p><b>Lasekan, O.O.</b>, Buettner, A. &amp; Christlebuer, M. (2009). Investigation into the ortho- and retro nasal perception of palm wine aroma during consumption by exhaled odorant measurement (EXOM). <i>African Journal of Food Agric Nutr &amp; Development (AFJAND)</i>, 9, 793-813.</p> <p><b>Lasekan, O.</b>, Chinma, C., Ossai, B., &amp; Adzahan, N.M. (2011). Effect of different pineapple juice (<i>Ananas comosus</i>) preparations on the microstructure, staling and textural properties of wheat bread. <i>Journal of Food Process Engineering</i> 34, 1449 - 1463</p> <p><b>Lasekan, O.</b> Salva, J.T.G. &amp; Abbas, K.A. (2010). Effect of malting conditions and quality characteristics of malt and roasted malt extract from 'acha' grains (<i>Digitaria exilis</i>). <i>Journal of the Science of Food &amp;</i></p>

**Agric. 90, 850 – 860**

Abbas, K.A., **Lasekan, O.**, & Khalil, S.K. (2010). Recent advances, advantages and limitations of genetically modified foods: A review. **Journal of Food, Agric. & Environment**. 8 (2), 232 – 236.

Abbas, K.A., **Lasekan, O.** and Khalil, S.K. (2010). The significance of glass transition temperature in processing of selected dried food products, **Modern Applied Science**, 4 (5), 3 – 21.

**Lasekan, O.**, & Abbas, K.A. (2010). Analysis of volatile flavour compounds and acrylamide in roasted Malaysian tropical almond (*Terminalia catappa*) nuts using supercritical fluid extraction. **Food and Chemical Toxicology**, 48, 2212 – 2216

**Lasekan, O.**, & Abbas, K.A. (2010). Flavour chemistry of palm toddy and palm juice. **Trends in Food Science and Technology**, 21, 494 – 501.

Pattiram, P.D., **Lasekan, O.**, Tan, C.P., & Zaidul, I.S. (2011). Identification of the aroma-active constituents of the essential oils of water dropwort (*Oenanthe javanica*) and Kacip Fatimah (*Labisia pumila*). **International Food Research Journal**, 18 (3), 979 – 984

**Lasekan, O.** and Abbas, K.A. (2011). Investigation of the roasting conditions with minimal acrylamide generation in tropical almond nuts by response surface methodology. **Food Chemistry**, 125, 713 – 718.

**Lasekan, O.** Alfi, K., & Abbas, K.A. (2011). Volatile compounds of roasted and steamed Malaysian tropical almond nuts. **International Journal of Food Properties**. 15, 1120 -1132

**Lasekan, O.**, Juhari, N.H. & Pattiram, P.D. (2011). Headspace solid-phase microextraction analysis of the volatile flavour compounds of roasted chickpea (*Cicer arietinum* L). **Journal of Food Processing and Technology**. 2, 112- 123

Mun, C.S., Mohd Adzahan, N., AB Karim, M.S., Karim, R., **Lasekan, O.** & Regenstein, J. (2012). Consumer preferences and perception on dealcoholised wine. **Journal of Food Products & Marketing**, 18, 1 – 13.

**Lasekan O.** (2012) Solid-phase microextraction gas chromatography-mass spectrometry (HS-SPME-GCMS) determination of volatile compounds in roasted plantain (*Musa AAB*) and cooking banana (*Dwarf Kalapua ABB*). **LWT-Food Science & Technology** , 46, (2), 536 – 541

**Lasekan, O.** & Abdulkarim S.M. (2012). Extraction of oil from tiger nut (*Cyperus esculentus*) with supercritical carbon dioxide (SC-CO<sub>2</sub>). **LWT-Food Science and Technology**. 47, 287 – 292.

**Lasekan, O. & Lasekan, A. (2012)** Effect of processing and flavour fine-tuning techniques on the volatile flavour constituents of pseudo cereals and some minor cereals. **Journal of Food Agriculture & Environment. Vol. 2, 132 – 138**

Juhari, N.H., **Lasekan, O.**, Muhammad, K. and Sharim Ab Karim. (2012) Optimization of hot-air drying conditions on the physicochemical properties of torch ginger (*Etingera eliator*). **Journal of Food Agricultural & Environment 10, (2) 132- 141**

**Lasekan, O.**, & Abbas, K.A. (2012). Distinctive exotic flavor and aroma compounds of some exotic tropical fruits and berries. **Critical Reviews in Food Science & Nutrition. 52, 726-735.**

**Lasekan, O.**(2012) Analysis of volatile compounds in roasted tiger nut oils **Journal of the Science of Food And Agriculture , 92**

**Lasekan, O. (2012).** Flavour chemistry of mate and other common herbal teas. **Trends in Food Science and Technology 27, 37 - 46**

Kalla, R.M.N, Balam S.K., Mungara A.K., Palanisamy A., Shaik I.K., **Lasekan, O. (2012).** Design, synthesis and antiviral potential of 14-aryl heteroaryl-14H-dibenzo [a,j] xanthenes using an efficient polymer-supported catalyst. **Molecules, 17, 7543-7555.**

Naidu Mohan, K.R., Khalivulla, S.I., Rohini Kumar, P.C., & **Lasekan. (2012).** KHSO<sub>4</sub>-SiO<sub>2</sub> catalyzed facile synthesis of bis (indolyl) methanes. **Organic Communication. 5, (3) 43 -48.**

Naidu Mohan, K.R., Kumar, K.S, Arulselvan, P., Reddy, B.C. and **Lasekan, O. (2012).** Synthesis of  $\alpha$ -hydroxyphosphonates and their antioxidant properties. **Arch Pharm. Chem. Life Sci. 345, 957 -963**

Ying, S.Y., **Lasekan, O.** Kalla Mohan Naidu & Lasekan, A. (2012) Headspace solid-phase microextraction gas chromatography-mass spectrometry and gas chromatography-olfactometry analysis of volatile and non-volatile compounds in pineapple breads. **Molecules 17, 13795-13812**

Kalla Reddi Mohan Naidu, Shaik Ibrahim Khalivulla, Sharida Fakurazi, Palanisamy Arulselvan, **Lasekan O.** and Faridah Abas. (2013). Synthesis of bisindolylmethanes and their cytotoxicity properties. **International Journal of Molecular Science, 14, 1843-1853.**

Juhari N.H. **Lasekan O.**, Muhammad, K., Sharim Ab Karim, M. (2013) Effect of hot-air drying on the physicochemical properties of kaffir lime leaves (*Citrus hystrix*). **Journal of Food, Agricultural & Environment, 11, (1), 203-211**

**Lasekan, O. & Naidu Reddi Mohan, K.** Changes in the volatile constituents of the leaves of *Stevia rebaudiana* Bertoni caused by different drying procedures. **Journal of Food, Agricultural & Environment 11 (3&4) 190-194**

**Lasekan, O. (2013).** Solid-phase microextraction gas chromatography-mass spectrometry (HS-SPME-GCMS) determination of volatile compounds of different varieties of African star apple (*Chrysophyllum albidum*). **Food Chemistry, 141, 2089-2097.**

**Lasekan, O. (2013)** The potent odorants of wines from tropical palm trees and the influence of human saliva. **Molecule J. 18, 11809-11823**

**Lasekan, O. (2014).** Physicochemical properties of spray-dried palm sugar (*Arenga pinnata*) powder. **Journal of Drying Technology. 32, 398-407.**

Deylami, M.Z., Rahman. R.A., Tan C.P., Bakar, J., **Lasekan, O. (2014).** Thermodynamics and kinetics of thermal inactivation of peroxidase from mangosteen (*Garcinia mangostana*) pericarp. **Journal of Engineering Science & Technology, 9 (3), 374-383**

**Lasekan O. (2014).** Exotic berries as functional food. **Current Opinion in Clinical Nutrition & Metabolic Care. 17, 589-595**

Ng, S.S., **Lasekan, O.**, Syed Muhammad, K., Hussain, N., Sulaiman, R. (2014) Effect of roasting on color development and FTIR-ATR analyses of Malaysian grown almond nuts. **Chemistry Central Journal 8:55.**

**Lasekan, O. & Azeez O. (2014).** Chemo-preventive activities of common vegetables' volatile organic compounds (VOCs) and phytochemicals. **Pharmaceutical Analytica Acta, 5:306.** Doi:10.4172/2153-2435.1000306

**Lasekan, O. & Ng S.S. (2015).** Key odorant compounds from three edible black velvet tamarinds (*Dialium guineense*). **Food Chemistry, 168, 561-565.**

Mehdizadeh, S, **Lasekan, O.**, Muhammad, Bharin B. (2015). Variability in the fermentation index, polyphenol and amino acids of seed rambutan (*N lappaceaum*) during fermentation. **Journal of Food Composition & Analysis, 37, 128-135**

Ng Siew, **Lasekan, O.**, Syed Muhammad, K., Hussain, N., Sulaiman, R. Physicochemical properties of Malaysian-grown tropical almond nut. **Journal of Food Science & Technology-Springer (Accepted)**

Azeez, S., **Lasekan, O.**, Jinap, S., & Sulaiman, R. Physico-chemical, amino acid profile, and anti-nutritional factors of 3-cultivars of Malaysian grown jackfruit seed. **Journal of Food, Agriculture & Environment (Accepted)**

**Lasekan, O.** Food buttery flavours: Regulations, health implications, safety and trivia. **Critical Reviews in Food Science and Nutrition (Submitted)**

Chapter in book	<p><b>Lasekan O.</b> and Otto S. (2011). In-vivo analysis of palm wine volatile organic compound by proton transfer reaction-mass spectrometry. In Volatile Organic Compounds, (ed.), Hanks J.C. Nova Science Publishers, Inc.</p> <p><b>Lasekan, O.</b>, Chinma, C., Ossai, B., &amp; Mohd Adzahan, N. (2011). Effect of different pineapple juice (<i>Ananas comosus</i>) preparations on the microstructure, staling and textural properties of wheat bread. In Bread Consumption and health, (Ed.), Maria Teresa P.S.Clerici. Nova Science Publishers, Inc.</p> <p><b>Lasekan, O.</b> PALM WINE: Quality factors, potential defects and predicting quality during production. In: Fermented Beverage Production, John R. Piggot (Ed.) Springer Science +Business Media, LLC New York (In Preparation)</p>
Proceedings	<p>Idowu, M.A, &amp; <b>Lasekan, O.O.</b> (1998). Process Technology, Characteristics and Stability of Sweet Potato Jam. Proceedings of the 22<sup>nd</sup> Annual Nigerian Institute of Food Science &amp; Tech, 23<sup>rd</sup>-26<sup>th</sup> of Nov, 1998. Vol. 1 pp.143-145, Abeokuta, Nigeria</p> <p><b>Lasekan, O.O.</b> (1998). Development of an improved ‘casada’-a cassava-coconut cracker snack. Proceedings of the 22<sup>nd</sup> Annual Nigerian Institute of Food Science &amp; Tech, 23<sup>rd</sup>-26<sup>th</sup> of Nov, 1998. Vol. 1, pp. 156-157, Abeokuta, Nigeria.</p> <p>Salva, T.J.G., <b>Lasekan, O.O.</b>, De-lima, P.F., Teixeira. J.T.F. (2001). Effect of germination and heat treatment on amylase of acha (<i>D. exilis</i>) 4<sup>th</sup> Simposio Latino Americano de Ciencia de Alimentos, de 12-25 Novembro de 2001, 0216-284, p. 89, Campinas-Sao Paulo, Brazil.</p> <p>Kupolati, W.K., , <b>Lasekan O.O.</b> &amp; Kupolati, M.D. (2004) Examination of school children water bottles for microbial contamination. Proceedings of the 19<sup>th</sup> International Conference on Solid Waste Technology &amp; Management, March 21<sup>st</sup>- 24<sup>th</sup> , 2004, pp 342-343, Philadelphia, P.A. USA</p> <p>. <b>Lasekan O.</b>, Ogunwolu, S.O., Hamzat, R.A. &amp; Bamgbelu, O.A. (2007). Development and evaluation of aspartame sweetened chocolate. African Crop Science Conference Proceedings, Vol. 8. Pp. 1789 – 1790, <b>El-Minia, Egypt</b></p> <p>Juhari, H.N., <b>Lasekan, O.</b>, Muhammad, K., Sharim Ab Karim (2010). Optimization of hot-air drying conditions on physicochemical properties of torch ginger. Poster presentation at the International Conference of Food Research, 22<sup>nd</sup> – 24<sup>th</sup> Nov. 2010, <b>Marriot, Putrajaya, Malaysia.</b></p> <p>Juhari, H.N., <b>Lasekan, O.</b>, Muhammad, K., Sharim Ab Karim (2011). Effect of hot-air drying conditions on the physicochemical properties of kaffir lime leaves (<i>Citrus hystrix</i>). Poster presentation at the 12<sup>th</sup> ASEAN Food Conference, 16<sup>th</sup>-18<sup>th</sup>, June, 2011, Bangkok International Trade &amp; Exhibition Centre, <b>Bangkok, Thailand</b></p>

<i>Conference in-view</i>	<p><b>Lasekan, O. (2011).</b> Systematic analytical approaches in characterizing flavour volatiles: An outlook at palm wine and exotic tropical fruits. International Conference on natural Sciences (ICONS)/Humboldt Kolleg, Batu, East Java, Indonesia</p> <p>Humboldt Foundation &amp; Wenshan-2013: China International seminar on green Technology, social innovation &amp; sustainable development, May 1<sup>st</sup>- May 5<sup>th</sup>, 2013, Wenshan, China</p> <p>BIT's 2<sup>nd</sup> World Congress of Food Science &amp; Technology 2013, Sept 23<sup>rd</sup> – 25<sup>th</sup>, Hangzhou China</p>
<i>Other publications</i>	
<i>Computer software</i>	

<b>H. PROJEK PENYELIDIKAN TERDAHULU</b> ( <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>
01-03-06-001FR	The impacts of fundamental research ...	Project leader	2006	MOHE	Completed
	In-vivo analysis of palm wine (e. guineensi) volatile organic compounds (VOCs) by proton transfer reaction-mass spectrometry	Project leader	2005	Alexander Von Humboldt Foundation	completed
	Investigation of the retronasal perception of palm wine aroma by application of sensory analysis and exhaled odorant measurement	Project leader	2005	Alexander Von Humboldt Foundation/ Hochschulwissenschaftsprogram HWP II, Technical University of Munich, Germany	completed
91670	Microencapsulation and flavor stability of spray-dried essential oils water dropwort & kacip fatimah	Project leader	2009	RUG (University Putra Malaysia)	Completed
05-01-04-SF1108	Prolonging the shelf life of dokong	Co-	2011		Completed

02-02-12-2288RU	Flavour/colour development in tropical almond nuts during roasting	Project Leader	2013	Initiative-2 RUG	Ongoing (>85 % completed)
02-02-12-2289 RU	Identification and processing of clingstone varieties or clones of rambutan seeds var. Clinstone into almond like snack item	Project Leader	2013	Initiative-6 Rug	Completed
	Modeling production kinetics of flavor ester synthesis catalyzed by lipase in ionic liquids	Project Leader	2014	FRGS	