

CURRICULUM VITAE



A. BUTIR-BUTIR PERIBADI <i>(Personal Details)</i>			
Nama Penuh <i>(Full Name)</i>	Tan Chin Ping		Gelaran <i>(Title)</i> : Professor Dr.
No. MyKad / No. Pasport <i>(Mykad No. / Passport No.)</i>	Warganegara <i>(Citizenship)</i> Malaysian	Bangsa <i>(Race)</i> Chinese	Jantina <i>(Gender)</i> Male
Jawatan <i>(Designation)</i>	Lecturer	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 43400 UPM Serdang Selangor Tel: 03-89468418	Faculty of Food Science and Technology Tel: 03-89468355 Fax: 03-89485970	E-mail: tancp@upm.edu.my URL: http://foodclicks.upm.edu.my/dbase/academician/papar_cv_user.php?id=A02246 H/P: 012-6270192

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>
PhD	Universiti Putra Malaysia	2001	Food Processing
BS	Universiti Putra Malaysia	1998	Food Science and Technology

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>
National Food Research Institute, Japan	JSPS Postdoctoral Fellow	1 September 2002	31 August 2004	Food Nanotechnology
University of Kiel	Visiting Resaercher	1 June 2012	28 February 2013	Lipid Technology
King Saud University	Visiting Professor	1 June 2011	Current	Lipid Technology
Chuzhou University	Distinguished Professor	1 December 2016	30 November 2018	Lipid 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 Putra Malaysia	Head	Department of Food Technology	1 June 2013	-
Universiti Putra Malaysia	Professor	Department of Food Technology	24 August 2001	-

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>
<i>Academic Awards</i>	Honored Student Award	American Oil Chemists' Society	International	2000
	Student Travel Grant	International Union of Food Science and Technology (IUFOST) and Korean Society of Food Science and Technology (KoSFOST)	International	2001
	JSPS Postdoctoral Fellowship for Foreign Researcher	Japan Society for Promotion of Science	International	2002
	UPM Research and Invention Award (1 Gold & 3 Silvers)	UPM	UPM	2002
	UPM Research and Invention Award (3 Silvers)	UPM	UPM	2003
	55 th Nobel Laureates Meeting with Young Scientists	Academy Sciences of Malaysia	International	2005
	UPM Invention,	UPM	UPM	2005

Research and Innovation Award (1 bronze)			
Young Researcher Award	UPM	UPM	2006
UPM Invention, Research and Innovation Award (1 Gold)	UPM	UPM	2006
MTE 2007 (1 bronze)	MTE	National	2007
UPM Invention, Research and Innovation Award (5 Golds, 2 Silvers)	UPM	UPM	2007
MTE 2008 (1 Gold)	MTE	National	2008
ITEX 2008 (1 Gold)	ITEX	National	2008
INS Award for Best Invention in Health Invention	ITEX	National	2008
UPM Invention, Research and Innovation Award (4 Golds, 2 Silvers)	UPM	UPM	2008
Bio-Inno Award	BioMalaysia	National	2008
2 Gold Medals	Brussels Innova: World Exhibition on Innovation Research and New Technologies	International	2008
UPM Invention, Research and Innovation Award (2 Gold, 1 Silver, 3 Bronze)	UPM	UPM	2009
PECIPTA Malaysia (1 Gold, 1 Silver)	The International Exposition of Research and Invention of Institutions of Higher Learning	National	2009
“Phospholipid Division Honorary Mentioned Paper”	101 st AOCS Annual Meeting & Expo, Phoenix, Arizona, USA	International	2010
3 rd IAP Conference for Young Scientists	World Economic Forum’s Annual Meeting of the New Champions	International	2010
PACIFICHEM 2010 Young Scholar Grant,	International Chemical Congress of Pacific Basin Societies	International	2010
TWAS Young Affiliate Fellow 2010-2014	TWAS	International	2010
ProSPER.Net-Scopus Young	ProSPER.Net & Elsevier	International	2011

	Researcher Award 2010			
	Top Research Scientist Malaysia	Academy Sciences of Malaysia	Malaysia	2013
Non-Academic Awards	-	-	-	-
Awards of Merit	-	-	-	-

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	<p>Published more than 240 papers in various refereed journals (H-index of 34 as of 31/12/20156)</p> <p>Only selected publications (2013-2017)</p> <ol style="list-style-type: none"> 1. Wong, Y.H., Muhamad, H., Abas, F., Lai, O.M., Nyam, K.L., Tan, C.P. (2017). Effects of temperature and NaCl on the formation of 3-MCPD esters and glycidyl esters in refined, bleached and deodorized palm olein during deep-fat frying of potato chips. <i>Food Chemistry</i>, 219, 126-130. 2. Goh, K.M., Lai, O.M., Abas, F., Tan, C.P. (2017) Effects of sonication on the extraction of free-amino acids from moromi and application to the laboratory scale rapid fermentation of soy sauce. <i>Food Chemistry</i>, 215, 200-208. 3. Chew, S.-C., Tan, C.-P., Long, K., Nyam, K.-L. (2017) Optimization of neutralization parameters in chemical refining of kenaf seed oil by response surface methodology <i>Industrial Crops and Products</i>, 95, 742-750. 4. Cheong, A.M., Tan, C.P., Nyam, K.L. (2017) Physicochemical, oxidative and anti-oxidant stabilities of kenaf seed oil-in-water nanoemulsions under different storage temperatures. <i>Industrial Crops and Products</i>, 95, 374-382 5. Tamnak, S., Mirhosseini, H., Tan, C.P., Tabatabaee Amid, B., Kazemi, M., Hedayatnia, S. (2016). Encapsulation properties, release behavior and physicochemical characteristics of water-in-oil-in-water (W/O/W) emulsion stabilized with pectin-pea protein isolate conjugate and Tween 80. <i>Food Hydrocolloids</i>, 61, 599-608. 6. Cheong, A.M., Tan, C.P., Nyam, K.L. (2016). In vitro evaluation of the structural and bioaccessibility of kenaf seed oil nanoemulsions stabilised by binary emulsifiers and β-cyclodextrin complexes. <i>Journal of Food Engineering</i>, 189, 90-98. 7. Chew, S.-C., Tan, C.-P., Long, K., Nyam, K.-L. (2016). Effect of chemical refining on the quality of kenaf (hibiscus cannabinus) seed oil. <i>Industrial Crops and Products</i>, 89, 59-65. 8. Biswas, N., Cheow, Y.L., Tan, C.P., Siow, L.F. (2016). Blending of Palm Mid-Fraction, Refined Bleached Deodorized Palm Kernel Oil or Palm Stearin for Cocoa Butter Alternative. <i>Journal of the American Oil Chemists'</i>
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Society, 93, 1415-1427.

9. Mediani, A., Abas, F., Maulidiani, M., Khatib, A., **Tan, C.P.**, Ismail, I.S., Shaari, K., Ismail, A., Lajis, N.H. (2016). Metabolic and biochemical changes in streptozotocin induced obese-diabetic rats treated with *Phyllanthus niruri* extract. *Journal of Pharmaceutical and Biomedical Analysis*, 128, 302-312.
10. Phuah, E.-T., Lee, Y.-Y., Tang, T.-K., Lai, O.-M., Choong, T.S.-Y., **Tan, C.-P.**, Ng, W.-N., Lo, S.-K. (2016). Modeling and optimization of lipase-catalyzed partial hydrolysis for diacylglycerol production in packed bed reactor. *International Journal of Food Engineering*, 12, 681-689.
11. Leong, M.-H., **Tan, C.-P.**, Nyam, K.-L. (2016). Effects of Accelerated Storage on the Quality of Kenaf Seed Oil in Chitosan-Coated High Methoxyl Pectin-Alginate Microcapsules. *Journal of Food Science*, 81, 2367-2372.
12. Mohammed, N.K., Abd Manap, M.Y., **Tan, C.P.**, Muhiadin, B.J., Alhelli, A.M., Hussin, A.S.M. (2016). The Effects of Different Extraction Methods on Antioxidant Properties, Chemical Composition, and Thermal Behavior of Black Seed (*Nigella sativa* L.) Oil. *Evidence-based Complementary and Alternative Medicine*, 2016, art. no. 6273817.
13. Daniali, G., Jinap, S., Hajeb, P., Sanny, M., **Tan, C.P.** (2016). Acrylamide formation in vegetable oils and animal fats during heat treatment. *Food Chemistry*, 212, 244-249.
14. Chew, S.-C., **Tan, C.-P.**, Long, K., Nyam, K.-L. (2016). Effect of chemical refining on the quality of kenaf (*hibiscus cannabinus*) seed oil. *Industrial Crops and Products*, 89, 59-65.
15. Cheong, A.M., **Tan, C.P.**, Nyam, K.L. (2016). In-vitro gastrointestinal digestion of kenaf seed oil-in-water nanoemulsions. *Industrial Crops and Products*, 87, 1-8.
16. Tan, T.B., Yussof, N.S., Abas, F., Mirhosseini, H., Nehdi, I.A., **Tan, C.P.** (2016). Stability evaluation of lutein nanodispersions prepared via solvent displacement method: The effect of emulsifiers with different stabilizing mechanisms. *Food Chemistry*, 205, 155-162.
17. Tamnak, S., Mirhosseini, H., **Tan, C.P.**, Ghazali, H.M., Muhammad, K. (2016). Physicochemical properties, rheological behavior and morphology of pectin-pea protein isolate mixtures and conjugates in aqueous system and oil in water emulsion. *Food Hydrocolloids*, 56, 405-416.
18. Tan, T.B., Yussof, N.S., Abas, F., Mirhosseini, H., Nehdi, I.A., **Tan, C.P.** (2016). Comparing the formation of lutein nanodispersion prepared by using solvent displacement method and high-pressure valve homogenization: Effects of formulation parameters. *Journal of Food Engineering*, 177, 65-71.
19. Tan, T.B., Chu, W.C., Yussof, N.S., Abas, F., Mirhosseini, H., Cheah, Y.K., Nehdi, I.A., **Tan, C.P.** (2016). Physicochemical, morphological and cellular

	<p>uptake properties of lutein nanodispersions prepared by using surfactants with different stabilizing mechanisms. <i>Food and Function</i>, 7 (4), 2043-2051.</p> <p>20. Ng, S.K., Nyam, K.L., Nehdi, I.A., Chong, G.H., Lai, O.M., Tan, C.P. (2016). Impact of stirring speed on β-lactoglobulin fibril formation. <i>Food Science and Biotechnology</i>, 25, 15-21.</p> <p>21. Chan, S.W., Mirhosseini, H., Taip, F.S., Ling, T.C., Nehdi, I.A., Tan, C.P. (2016). Emulsion formulation optimization and characterization of spray-dried κ-carrageenan microparticles for the encapsulation of CoQ10. <i>Food Science and Biotechnology</i>, 25, 53-62.</p> <p>22. Tan, T.B., Yussof, N.S., Abas, F., Mirhosseini, H., Nehdi, I.A., Tan, C.P. (2016). Forming a lutein nanodispersion via solvent displacement method: The effects of processing parameters and emulsifiers with different stabilizing mechanisms. <i>Food Chemistry</i>, 194, 416-423.</p> <p>23. Cheong, A.M., Tan, K.W., Tan, C.P., Nyam, K.L. (2016). Improvement of physical stability properties of kenaf (<i>Hibiscus cannabinus</i> L.) seed oil-in-water nanoemulsions. <i>Industrial Crops and Products</i>, 80, 77-85.</p> <p>24. Nehdi, I.A., Sbihi, H.M., Tan, C.P., Al-Resayes, S.I. (2016). Seed oil from Harmal (<i>Rhazya stricta</i> Decne) grown in Riyadh (Saudi Arabia): A potential source of δ-tocopherol. <i>Journal of Saudi Chemical Society</i>, 20 (1), 107-113.</p> <p>25. Shariffa, Y.N., Tan, T.B., Abas, F., Mirhosseini, H., Nehdi, I.A., Tan, C.P. (2016). Producing a lycopene nanodispersion: The effects of emulsifiers. <i>Food and Bioproducts Processing</i>, 98, 210-216.</p> <p>26. Cheong, A. M., Tan, K. W., Tan, C. P., & Nyam, K. L. (2016). Improvement of physical stability properties of kenaf (<i>Hibiscus cannabinus</i> L.) seed oil-in-water nanoemulsions. <i>Industrial Crops and Products</i>, 80, 77-85.</p> <p>27. Cheong, A. M., Tan, K. W., Tan, C. P., & Nyam, K. L. (2016). Kenaf (<i>Hibiscus cannabinus</i> L.) seed oil-in-water Pickering nanoemulsions stabilised by mixture of sodium caseinate, Tween 20 and β-cyclodextrin. <i>Food Hydrocolloids</i>, 52, 934-941.</p> <p>28. Cheong, K. W., Mirhosseini, H., Leong, W. F., Hamid, N. S. A., Osman, A., Basri, M., & Tan, C. P. (2015). Rheological Properties of Modified Starch—Whey Protein Isolate Stabilized Soursop Beverage Emulsion Systems. <i>Food and Bioprocess Technology</i>, 8(6), 1281-1294.</p> <p>29. Chew, S. -, Tan, C. P., Long, K., & Nyam, K. -. (2015). In-vitro evaluation of kenaf seed oil in chitosan coated-high methoxyl pectin-alginate microcapsules. <i>Industrial Crops and Products</i>, 76, 230-236.</p> <p>30. Inthiram, A. K., Mirhosseini, H., Tan, C. P., Mohamad, R., & Lai, O. M. (2015). Application of multivariate analysis for detection of crude palm oil adulteration through fatty acid composition and Triacylglycerol profile. <i>Pertanika Journal of Tropical Agricultural Science</i>, 38(3), 389-398.</p>
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31. Lee, Y. -, Tang, T. -, **Tan, C. P.**, Alitheen, N. B. M., Phuah, E. -, Karim, N. A. A., & Lai, O. -. (2015). Entrapment of Palm-Based Medium- and Long-Chain Triacylglycerol via Maillard Reaction Products. *Food and Bioprocess Technology*, 8(7), 1571-1582.
32. Leong, J. -, Tey, B. -, **Tan, C. P.**, & Chan, E. -. (2015). Nozzleless Fabrication of Oil-Core Biopolymeric Microcapsules by the Interfacial Gelation of Pickering Emulsion Templates. *ACS Applied Materials and Interfaces*, 7(30), 16169-16176.
33. Lin, Y. K., Show, P. L., Yap, Y. J., **Tan, C. P.**, Ng, E. -, Ariff, A. B., Mohamad Annuar, M. S. B., & Ling, T. C. (2015). Direct recovery of cyclodextringlycosyltransferase from *Bacillus cereus* using aqueous two-phase flotation. *Journal of Bioscience and Bioengineering*, 120(6), 684-689.
34. Mediani, A., Abas, F., Khatib, A., **Tan, C. P.**, Ismail, I. S., Shaari, K., Ismail, A., & Lajis, N. H. (2015). Phytochemical and biological features of *Phyllanthus niruri* and *Phyllanthus urinaria* harvested at different growth stages revealed by ¹H NMR-based metabolomics. *Industrial Crops and Products*, 77, 602-613.
35. Mediani, A., Abas, F., Khatib, A., **Tan, C. P.**, Ismail, I. S., Shaari, K., Ismail, A., & Lajis, N. H. (2015). Relationship Between Metabolites Composition and Biological Activities of *Phyllanthus niruri* Extracts Prepared by Different Drying Methods and Solvents Extraction. *Plant Foods for Human Nutrition*, 70(2), 184-192.
36. Mohamed Amin, Z., Koh, S. P., Yeap, S. K., Abdul Hamid, N. S., **Tan, C. P.**, & Long, K. (2015). Efficacy study of broken rice maltodextrin in vitro wound healing assay. *BioMed Research International*, 2015.
37. Phaiphon, A., **Tan, C. P.**, Rahman, R. A., Ganesan, P., & 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 and Technology*, 7(2), 85-97.
38. Phuah, E. -, Tang, T. -, Lee, Y. -, Choong, T. S. -, **Tan, C. P.**, & Lai, O. -. (2015). Review on the Current State of Diacylglycerol Production Using Enzymatic Approach. *Food and Bioprocess Technology*, 8(6), 1169-1186.
39. Sbihi, H. M., Nehdi, I. A., **Tan, C. P.**, & Al-Resayes, S. -. (2015). Characteristics and fatty acid composition of milk fat from Saudi Aradi goat. *Grasas y Aceites*, 66(4).
40. Ziabakhsh Deylami, M., Abdul Rahman, R., **Tan, C. P.**, Bakar, J., & Olusegun, L. (2015). Effect of blanching on enzyme activity, color changes, anthocyanin stability and extractability of mangosteen pericarp: A kinetic study. *Journal of Food Engineering*
41. Samaram, S., Mirhosseini, H., **Tan, C.P.**, Ghazali, H.M., Bordbar, S.,

	<p>Serjouie, A. Optimisation of ultrasound-assisted extraction of oil from papaya seed by response surface methodology: Oil recovery, radical scavenging antioxidant activity, and oxidation stability (2015) <i>Food Chemistry</i>, 172: 7-17.</p> <p>42. Anarjan, N., Jafarizadeh-Malmiri, H., Nehdi, I.A., Sbihi, H.M., Al-Resayes, S.I., Tan, C.P. Effects of homogenization process parameters on physicochemical properties of astaxanthin nanodispersions prepared using a solvent-diffusion technique (2015) <i>International Journal of Nanomedicine</i>, 10: 1109-1118.</p> <p>43. Hee, Y.Y., Tan, C.P., Abdul Rahman, R., Mohd Adzahan, N., Lai, W.T., Chong, G.H. Influence of different wall materials on the microencapsulation of virgin coconut oil by spray drying (2015) <i>International Journal of Food Engineering</i>, 11 (1): 61-69.</p> <p>44. Anarjan, N., Jafarizadeh Malmiri, H., Ling, T. C., & Tan, C. P. (2014). Effects of pH, ions, and thermal treatments on physical stability of astaxanthin nanodispersions. <i>International Journal of Food Properties</i>, 17(4), 937-947.</p> <p>45. Anarjan, N., Nehdi, I. A., Sbihi, H. M., Al-Resayes, S. I., Malmiri, H. J., & Tan, C. P. (2014). Preparation of astaxanthin nanodispersions using gelatin-based stabilizer systems. <i>Molecules</i>, 19(9), 14257-14265.</p> <p>46. Azarakhsh, N., Osman, A., Ghazali, H. M., Tan, C. P., & Mohd Adzahan, N. (2014). Lemongrass essential oil incorporated into alginate-based edible coating for shelf-life extension and quality retention of fresh-cut pineapple. <i>Postharvest Biology and Technology</i>, 88, 1-7.</p> <p>47. Azarakhsh, N., Osman, A., Ghazali, H. M., Tan, C. P., & Mohd Adzahan, N. (2014). Effects of Gellan-Based Edible Coating on the Quality of Fresh-Cut Pineapple During Cold Storage. <i>Food and Bioprocess Technology</i>, 7(7), 2144-2151.</p> <p>48. Cheong, K. W., Mirhosseini, H., Hamid, N. S. A., Osman, A., Basri, M., & Tan, C. P. (2014). Effects of propylene glycol alginate and sucrose esters on the physicochemical properties of modified starch-stabilized beverage emulsions. <i>Molecules</i>, 19(6), 8691-8706.</p> <p>49. Cheong, K. W., Tan, C. P., Mirhosseini, H., Joanne-Kam, W. Y., Sheikh Abdul Hamid, N., Osman, A., & Basri, M. (2014). The effect of prime emulsion components as a function of equilibrium headspace concentration of soursop flavor compounds. <i>Chemistry Central Journal</i>, 8(1). \</p> <p>50. Deylami, M. Z., Rahman, R. A., Tan, C. P., Bakar, J., & Olusegun, L. (2014). Thermodynamics and kinetics of thermal inactivation of peroxidase from mangosteen (<i>Garcinia mangostana</i> L.) pericarp. <i>Journal of Engineering Science and Technology</i>, 9(3), 374-383.</p> <p>51. Ho, S. K., Tan, C. P., Thoo, Y. Y., Abas, F., & Ho, C. W. (2014). Ultrasound-assisted extraction of antioxidants in Misai Kucing (<i>Orthosiphon stamineus</i>). <i>Molecules</i>, 19(8), 12640-12659.</p> <p>52. Khor, Y. P., Koh, S. P., Long, K., Long, S., Ahmad, S. Z. S., & Tan, C. P. (2014). A comparative study of the physicochemical properties of a virgin coconut oil emulsion and commercial food supplement emulsions.</p>
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Molecules, 19(7), 9187-9202.

53. Lim, P. K., Jinap, S., Sanny, M., **Tan, C. P.**, & Khatib, A. (2014). The influence of deep frying using various vegetable oils on acrylamide formation in sweet potato (*Ipomoea batatas* L. Lam) chips. *Journal of Food Science*, 79(1), T115-T121.
54. Nehdi, I. A., Mokbli, S., Sbihi, H., **Tan, C. P.**, & Al-Resayes, S. I. (2014). *Chamaerops humilis* L. var. *argentea* André Date Palm Seed Oil: A Potential Dietetic Plant Product. *Journal of Food Science*, 79(4), C534-C539.
55. Nehdi, I. A., Sbihi, H. M., **Tan, C. P.**, & Al-Resayes, S. I. (2014). Seed oil from Harmal (*Rhazya stricta* Decne) grown in Riyadh (Saudi Arabia): A potential source of d-tocopherol. *Journal of Saudi Chemical Society*.
56. Nehdi, I. A., Sbihi, H., **Tan, C. P.**, & Al-Resayes, S. I. (2014). *Leucaena leucocephala* (Lam.) de Wit seed oil: Characterization and uses. *Industrial Crops and Products*, 52, 582-587.
57. Ng, H. S., Ooi, C. W., Show, P. L., **Tan, C. P.**, Ariff, A., Moktar, M. N., Ng, E. -, & Ling, T. C. (2014). Recovery of *Bacillus cereus* cyclodextrin glycosyltransferase using ionic liquid-based aqueous two-phase system. *Separation and Purification Technology*, 138, 28-33.
58. Ng, S. -, Choong, Y. -, **Tan, C. -.**, Long, K., & Nyam, K. -. (2014). Effect of total solids content in feed emulsion on the physical properties and oxidative stability of microencapsulated kenaf seed oil. *LWT - Food Science and Technology*, 58(2), 627-632.
59. Ng, S. P., Lai, O. M., Abas, F., Lim, H. K., & **Tan, C. P.** (2014). Stability of a concentrated oil-in-water emulsion model prepared using palm olein-based diacylglycerol/virgin coconut oil blends: Effects of the rheological properties, droplet size distribution and microstructure. *Food Research International*, 64, 919-930.
60. Ng, S. P., Lai, O. M., Abas, F., Lim, H. K., Beh, B. K., Ling, T. C., & **Tan, C. P.** (2014). Compositional and thermal characteristics of palm olein-based diacylglycerol in blends with palm super olein. *Food Research International*, 55, 62-69.
61. 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), 655-662.
62. Samaram, S., Mirhosseini, H., **Tan, C. P.**, & Ghazali, H. M. (2014). Ultrasound-assisted extraction and solvent extraction of papaya seed oil: Crystallization and thermal behavior, saturation degree, color and oxidative stability. *Industrial Crops and Products*, 52, 702-708.
63. Samaram, S., Mirhosseini, H., **Tan, C. P.**, Ghazali, H. M., Bordbar, S., & Serjouie, A. (2015). Optimisation of ultrasound-assisted extraction of oil from papaya seed by response surface methodology: Oil recovery, radical scavenging antioxidant activity, and oxidation stability. *Food Chemistry*, 172, 7-17.
64. Sbihi, H. M., Nehdi, I. A., **Tan, C. P.**, & Al-Resayes, S. I. (2014). Production and characterization of biodiesel from *Camelus dromedarius* (Hachi) fat. *Energy Conversion and Management*, 78, 50-57.

65. Serfert, Y., Lamprecht, C., **Tan, C. -.**, Keppler, J. K., Appel, E., Rossier-Miranda, F. J., Schroen, K., Boom, R. M., Gorb, S., Selhuber-Unkel, C., Drusch, S., & Schwarz, K. (2014). Characterisation and use of β -lactoglobulin fibrils for microencapsulation of lipophilic ingredients and oxidative stability thereof. *Journal of Food Engineering*, 143, 53-61.
66. Tan, M. C., **Tan, C. P.**, Khoo, H. E., & Ho, C. W. (2014). Optimization for extraction on total phenolic content and radical scavenging capacity of Henna (*Lawsonia inermis*) stems using response surface methodology. *International Food Research Journal*, 21(2), 789-794.
67. Tang, M. S. Y., Show, P. L., Lin, Y. K., Woon, K. L., **Tan, C. P.**, & Ling, T. C. (2014). Separation of single-walled carbon nanotubes using aqueous two-phase system. *Separation and Purification Technology*, 125, 136-141.
68. Tay, P. Y., **Tan, C. P.**, Abas, F., Yim, H. S., & Ho, C. W. (2014). Assessment of extraction parameters on antioxidant capacity, polyphenol content, epigallocatechin gallate (EGCG), epicatechin gallate (ECG) and iriflophenone 3-C- β -glucoside of agarwood (*Aquilaria crassna*) young leaves. *Molecules*, 19(8), 12304-12319.
69. Wong, Y. -., **Tan, C. -.**, Long, K., & Nyam, K. -. (2014). In vitro simulated digestion on the biostability of hibiscus cannabinus L. seed extract. *Czech Journal of Food Sciences*, 32(2), 177-181.
70. Wong, Y. H., Lau, H. W., **Tan, C. P.**, Long, K., & Nyam, K. L. (2014). Binary solvent extraction system and extraction time effects on phenolic antioxidants from kenaf seeds (*Hibiscus cannabinus* L.) extracted by a pulsed ultrasonic-assisted extraction. *The Scientific World Journal*, 2014.
71. Yahya, A. -., Chong, G. -., & **Tan, C. -.** (2014). The phytochemical properties of a new citrus hybrid (*Citrus hystrix* \times *Citrus microcarpa*). *ScienceAsia*, 40(2), 121-124.
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<i>Other publications</i>	-

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>
	Development and application of novel protein nanofibrils for encapsulation of nanostructured palm carotenoids	Project Leader	2014	MOSTI	On-going
GP-IBT/2013/9419500	3-MCPD esters and glycidyl esters in refined edible oils: An in-depth study on their formation and mitigation strategies for the palm oil industry	Project Leader	2013	UPM	Completed
-	Preparative techniques and mechanisms of formation of nano-sized palm-based bioactive	Project Leader	2012	MOHE	Completed

	lipids				
-	Standardization of k-carrageenan and enhancement of its properties in its food products	Project Leader	2011	ABI-MOSTI	Completed
-	Study on life span of RBD palm olein during non-replenishment and replenishment practices	Project Leader	2010	MOH	Completed
05-01-09-0747RU	Application of ultrasound technology in the extraction of phytochemical-enriched extract from Malaysian medicinal plants	Project Leader	2009	UPM	Completed
02-11-08-619FR	Development and fundamental studies on the formation of nano-sized plant-based functional lipids using a top-down approach	Project Leader	2008	MOHE	Completed