

CURRICULUM VITAE



A. BUTIR-BUTIR PERIBADI <i>(Personal Details)</i>			
Nama Penuh <i>(Full Name)</i>	Nur Hanani Binti Zainal Abedin		Gelaran <i>(Title)</i> : 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> Perempuan
Jawatan <i>(Designation)</i>	Pensyarah Kanan	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>
Jabatan Teknologi Makanan Fakulti Sains dan Teknologi Makanan Universiti Putra Malaysia 43400 UPM, Serdang Tel: 03-89468260 Fax: 03-8948 5970	Jabatan Teknologi Makanan Fakulti Sains dan Teknologi Makanan Universiti Putra Malaysia 43400 UPM, Serdang Tel: 03-89468260 Fax: 03-8948 5970	E-mail: Hanani@upm.edu.my URL: H/P:

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	Univ. College Cork (UCC), Ireland	2012	Food packaging
MSc.	Uni. Kebangsaan Malaysia (UKM)	2006	Physics
BSc. (Hons)	Uni. Kebangsaan Malaysia (UKM)	2002	Physics

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>)				
Organization	Position	Start Date	End Date	Expertise
Telekom Research & Development, Lebu Silikon Serdang	Researcher	1/1/2006	31/5/07	Materials Fabrication

E. PEKERJAAN (<i>Employment</i>)				
Majikan / Employer	Jawatan / Designation	Jabatan / Department	Tarikh lantikan / Start Date	Tarikh tamat / Date Ended
UPM	Pensyarah Kanan	Teknologi Makanan	30/8/12	
UPM	Tutor	Teknologi Makanan	1/6/07	30/8/12

F. ANUGERAH DAN HADIAH (<i>Honours and Awards</i>)				
Name of awards	Title	Award Authority	Award Type	Year
Academic Awards	Non-EU PhD Fee Waiver Scholarship	UCC, Ireland	International	2009-2012
	SLAB	KPT	National	2009
	National Science Fellowship	MOSTI	National	2002
Non-Academic Awards	Finalist for UCC's Doctoral Showcase	UCC, Ireland	International	2010
	Selected to participate in Workshop on Ion Beam Studies on Nanomaterials	ICTP, Italy	International	2006
	Malaysia representative for Meeting with Nobel Laureates, Lindau Germany	Akademi Sains Malaysia, ASM	National-International	2004
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>)	
Journal	<ol style="list-style-type: none"> Fatin Nazurah, R., & Nur Hanani, Z. A. (2017). Physicochemical characterization of kappa-carrageenan (<i>Eucheima cottoni</i>) based films incorporated with different types of plant oil. <i>Carbohydrate Polymers</i>, 157, 1479-1487. Maryam Adilah, Z. A., & Nur Hanani, Z. A. (2016). Active packaging of fish gelatin films with <i>Morinda citrifolia</i> oil. <i>Food Bioscience</i>, 16C, 66-71. Koh, P. C., Noranizan, M. A., Karim, R., & Nur Hanani, Z. A. (2016). Repetitive pulsed light treatment at certain interval on fresh-cut cantaloupe (<i>Cucumis melo L. reticulatus</i> cv. Glamour). <i>Innovative Food Science and Emerging Technologies</i>, 36, 92-103. Choon, Y. C., Noranizan, M. A., Russly, A. R., Nur Hanani, Z.A., Norhayati, H., Sulaiman, R., & Gun H. C. (2016). Current Trends of Tropical Fruit Waste Utilization, <i>Critical Reviews in Food Science and Nutrition</i>, DOI:10.1080/10408398.2016.1176009 Nur Hanani, Z. A., & Abdullah, S. (2016). Development of green banana (<i>Musa paradisiaca</i>) as potential food packaging films and coatings. <i>International Journal on Advanced Science, Engineering and Information Technology</i>, 6(1), 89-91.

	<ol style="list-style-type: none"> 6. Koh, P. C., Noranizan, M. A., Karim, R., & Nur Hanani, Z. A. (2016). Microbiological stability and quality of pulsed light treated cantaloupe (<i>Cucumis melo L. reticulatus</i> cv. Glamour) based on cut type and light fluence. <i>Journal Food Science Technology</i>, DOI 10.1007/s13197-015-2139-y. 7. Sue Shan, L., Sulaiman, R., Sanny, M., & Nur Hanani, Z. A. (2015). Effect of extrusion barrel temperatures on residence time and physical properties of various flour extrudates. <i>International Food Research Journal</i>, 22(3), 965-972. 8. Nur Hanani, Z. A., Roos, Y. H., & Kerry, J. P. (2014). Potential use and application of gelatin as potential biodegradable packaging materials for food products. <i>International Journal of Biological Macromolecules</i>, 71, 94-102. 9. Nur Hanani, Z. A., O'Mahony, J. A., Roos, Y. H., Oliveira, P. M., & Kerry, J. P. (2014). Extrusion of gelatin-based composite films: Effects of processing temperature and pH of film forming solution on mechanical and barrier properties of manufactured films. <i>Food Packaging and Shelf Life</i>, 2(2), 91-101. 10. Guerrero, P., Zainal Abedin, N. H., De La Caba, K. (2014). The effect of plasticizer content and disaccharide type on the mechanical, barrier and physical properties of bovine gelatin-based films. <i>Journal of Engineering Science and Technology</i>, 9(3), 364-373. 11. Nur Hanani, Z. A., Beatty, E., Roos, Y. H., Morris, M. A., & Kerry, J. P. (2013). Development and characterization of biodegradable composite films based on gelatine derived from beef, pork and fish sources. <i>Foods</i>, 2(1), 1-17. 12. Nur Hanani Z. A., J. McNamara., Roos Y. H., & Joe P Kerry (2013). Effect of plasticizer content on the functional properties of extruded gelatin-based composite films. <i>Food Hydrocolloids</i>, 31(2), 264-269. 13. Nur Hanani Z. A., Beatty, E., Roos Y. H., Morris, M. A. & Joe P Kerry (2012). Manufacture and characterization of gelatin films derived from beef, pork and fish sources using twin screw extrusion. <i>Journal of Food Engineering</i>, 113(4), 606-614. 14. Nur Hanani Z. A., Roos Y. H., & Joe P Kerry (2012). Use of beef, pork and fish gelatin sources in the manufacture of films and assessment of their composition and mechanical properties. <i>Food Hydrocolloids</i>, 29(1), 144-151. 15. Guerrero, P., Nur Hanani, Z. A., Kerry, J. P., & de la Caba, K. (2011). Characterization of soy protein-based films prepared with acids and oils by compression. <i>Journal of Food Engineering</i>, 107(1), 41-49. 16. Nur Hanani Zainal Abedin, Muhamad Mat Salleh & Noor Baa'yah Ibrahim. (2005) Preparation of barium strontium titanate thin films as distance sensor. <i>J. Solid St. Sci. And Technol. Letters</i>, Vol. 12(1&2), 6-11.
Books/Monographs	
Chapter in book	<ol style="list-style-type: none"> 1. Nur Hanani Z. A. (2016). Gelatin in Caballero, B., Finglas, P., and Toldrá, F. (eds.) <i>The Encyclopedia of Food and Health</i>, vol. 3, pp. 191-195. Oxford: Academic Press. (ISBN: 978-0-12-384953-3)
Proceedings	<ol style="list-style-type: none"> 1. Nur Hanani, Z. A., & Rekemin, N. F. N. Characterization of k-Carrageenan-based Films with Different Oils. <i>18th World Congress of Food Science and Technology (Iufost)</i>: Dublin, Ireland. August, 21-25, 2016: 730. 2. Nur Hanani, Z. A., & Abdullah, S. Development of green banana (<i>Musa paradisiaca</i>) as potential packaging films. <i>Asia Pacific Network for Sustainable Agriculture, Food and Energy (SAFE-Network)</i>, Ho Chi Minh, Vietnam, November 17-18, 2015: FT-69. 3. Nur Hanani, Z. A., & Azmi, N. H. Utilization of banana peels (wastes) as potential biodegradable packaging films. <i>Innovations in Food Packaging, Shelf Life and Food Safety</i>: Munich, Germany. September, 15-17, 2015. 4. Nur Hanani, Z. A., Jasny, N. R., & Abdul Halim, N. (2014). Potential of green banana as biodegradable packaging films. <i>2nd International Conference on Food and Agricultural Sciences</i>: Auckland, New Zealand. November, 13-15, 2014. 5. Nur Hanani, Z. A. & Kerry, J. P. (2012). Effect of processing temperature on mechanical and barrier properties of gelatin films manufactured by twin screw extruder: <i>Proceedings of the Cafei 2012, International Conference on Agricultural and Food Engineering for Life</i>: Palm Garden Hotel, Putrajaya. November 26-28, 2012. 6. Nur Hanani, Z. A., Beatty, E., Roos, Y. H. & Kerry, J. P., Physical properties of gelatin-based composite biodegradable films: <i>Proceedings of the MATBIM 2012 2nd International Meeting on Material/Bioprocess Interaction</i>: Dijon, France. April 22-25, 2012. 7. Nur Hanani, Z. A., Roos, Y. H. & Kerry, J. P., Z. A., Effect of extrusion screw speeds on the mechanical and barrier properties of biodegradable gelatin-based films: <i>Proceedings of the MATBIM 2012 2nd International Meeting on Material/Bioprocess Interaction</i>: Dijon, France. April 22-25, 2012. 8. Nur Hanani, Z. A., Beatty, E., Roos, Y. H. & Kerry, J. P., The effect of pH values on the mechanical and permeability properties of biodegradable gelatine films: <i>Proceedings of the 3rd International conference on Biodegradable and Biobased Polymers</i>: Strasbourg University, France. August 29-31, 2011. 9. Nur Hanani, Z. A., Roos, Y. H. & Kerry, J. P., Film forming properties of mammalian gelatins as biodegradable films. <i>Proceedings of the International Food Congress Novel Approaches in Food Industry</i>: Altinyunus Resort Hotel, Cesme Izmir Turkey, May 26-29 2011: 78-82. 10. Nur Hanani, Z. A., Beatty, E., Roos, Y. H. & Kerry, J. P., Manufacture of gelatine-based films using extrusion: Assessment of Extrusion parameters on Film Properties: <i>Proceedings of the International Congress on Engineering and Food, ICEF, Vol III</i>: Hilton Hotel, Athens, Greece, May 22-26, 2011: 1943-1944. 11. Nur Hanani, Z. A., Roos, Y. H. & Kerry, J. P., Fourier transform infrared (FTIR) spectroscopic analysis of biodegradable gelatine films immersed in water: <i>Proceedings of the International Congress on Engineering and Food, ICEF, Vol III</i>: Hilton Hotel, Athens, Greece, May 22-26 2011: 1961-1962. 12. Nur Hanani, Z. A., Beatty, E., Roos, Y. H. & Kerry, J. P., Mechanical and water vapor barrier properties of

	<p>gelatin films manufactured using extrusion. <i>Proceedings of the 40th Annual UCC Food Research Conference</i>: UCC, Cork, March 31- April 1 2011: 56.</p> <p>13. Nur Hanani, Z. A., Roos, Y. H. & Kerry, J. P., The application of fourier transform infrared (FTIR) spectroscopy to analyze gelatin films for food packaging. <i>Proceedings of the UMIES(United Kingdom-Malaysia-Ireland Engineering Science) Conference</i>: QUB, Belfast. June 23-25, 2010.</p> <p>14. Nur Hanani, Z. A., Roos, Y. H. & Kerry, J. P., Gelatin development for biodegradable food packaging. <i>UCC's Doctoral Showcase 2010</i>: UCC, Cork. June 2, 2010.</p> <p>15. Nur Hanani Zainal Abedin, Muhamad Mat Salleh & Noor Baa'yah Ibrahim. Development of barium strontium titanate thin films as distance sensors. <i>Proceedings of the IEEE National Symposium on Microelectronics (INSM 2005)</i>: Hilton Kuching, Sarawak. November 21 –24, 2005: 240-245.</p> <p>16. Nur Hanani Zainal Abedin, Muhamad Mat Salleh & Noor Baa'yah Ibrahim. Application of barium strontium titanate thin film as distance sensor. <i>Proceedings of the IEEE International Conference on Semiconductor Electronics (ICSE 2004)</i>: The Mines Beach Resort and Spa, Kuala Lumpur. December 7 –9, 2004: 615-617.</p> <p>17. Nur Hanani Zainal Abedin, Muhamad Mat Salleh & Noor Baa'yah Ibrahim. Penyediaan filem nipis barium strontium titanat sebagai sensor jarak. <i>Prosiding Kolokium Siswazah Keempat, Fakulti Sains & Teknologi, UKM: Pusat Pengajian Siswazah, UKM, Bangi. April 26 –27, 2004: 89-91.</i></p> <p>18. Nur Hanani Zainal Abedin, Muhamad Mat Salleh & Noor Baa'yah Ibrahim. Barium strontium titanate thin films as distance sensor. <i>Proceedings of the J. Solid State Science And Technology Letters, Vol. 10, No. 2 (suppl.) 2003</i>: The Orient Star Resort, Lumut. December 12 –14, 2003.</p>
Other publications and presentations	<p>Nur Hanani, Z. A. (2015). Bahaya Pembungkus Makanan. Article in Dewan Masyarakat, September 2015, 54-55.</p> <p>Nur Hanani, Z. A., Roos, Y. H. & Kerry, J. P., Plasticizer effects on the functional properties of gelatin-based composite films: <i>European Symposium on Biopolymers (ESBP) 2013 and presented in Workshop of EcoBioCap</i>: Lisbon, Portugal. Oct 7-9, 2013: 141.</p>
Computer software	

H. PROJEK PENYELIDIKAN TERDAHULU (Past Research Project)					
Project No.	Project Title	Role	Year	Source of fund	Status
PPRN	Improvement of packaging system for Cashdu sambal	Project leader	2016	KPT	Completed
UPM-IPS	Development of lamination of polyethylene (PE) films with fish gelatin and fruit peel waste	Project leader	2015-2017	UPM	On-going
UPM-IPS	Development of multilayer packaging film incorporated with mangosteen pericarp's extracts	Project leader	2015-2017	UPM	On-going
Sciencefund Cycle1 2015	Development of active packaging system to extend the shelf life of oyster mushroom (<i>Pleurotus ostreatus</i>)	Project leader	2015-2018	MOSTI	On-going
FRGS Fasa 2/2014	Influence of palm oil incorporation on the performance of carrageenan composite films from local seaweed	Project leader	2014-2016	KPM	On-going
GP-IPM/2013/9424700	The effect of plasticizers on the mechanical and barrier properties of biodegradable films based on banana flour	Project leader	2013-2015	Geran UPM	Completed
PhD student grant	Effects of gelatin source, manufacturing process and film formulation on the mechanical and barrier properties of gelatin-based biodegradable	PhD student	2009	MOHE	Completed

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