CURRICULUM VITAE

A. BUTIR-BUTIR PERIBADI ***(Personal Details)***			
Nama Penuh *(Full Name)*	Chong Gun Hean		Gelaran *(Title):DR.*
No. MyKad / No. Pasport *(Mykad No. / Passport No.)*	Warganegara *(Citizenship)* Malaysian	Bangsa *(Race)* Chinese	Jantina *(Gender)* Male
Jawatan *(Designation)*	Associate Professor	Tarikh Lahir *(Date of Birth)*	

Alamat Semasa *(Current Address)*	Jabatan/Fakulti *(Department/Faculty)*	E-mel dan URL *(E-mail Address and URL)*
Department of Food Technology, Faculty of Food Science and Technology Tel: 03-8946 8414 Fax: 03-8948 5970	Department of Food Technology, Faculty of Food Science and Technology Tel: 03-8946 8414 Fax: 03-8948 5970	E-mail: gunhean@ upm.edu.my URL: H/P: 012 2182287

B. KELAYAKAN AKADEMIK ***(Academic Qualification)***			
Nama Sijil / Kelayakan *(Certificate / Qualification obtained)*	Nama Sekolah Institusi *(Name of School / Institution)*	Tahun *(Year obtained)*	Bidang pengkhususan *(Area of Specialization)*
PhD	Universiti Putra Malaysia	2009	Chemical Engineering: Supercritical fluid- particle formation
Master of Science	Universiti Putra Malaysia	2002	Herb drying
Bac. Process & Food Engineering	Universiti Putra Malaysia	2000	Food Engineering

C. KEMAHIRAN BAHASA *(Language Proficiency)*					
Bahasa / *Language*	Lemah *Poor (1)*	Sederhana *Moderate (2)*	Baik *Good (3)*	Amat Baik *Very good (4)*	Cemerlang *Excellent (5)*
English				*x*	
Bahasa Melayu					x
Chinese					X
Lain-lain *(other):*					

D. PENGALAMAN SAINTIFIK DAN PENGKHUSUSAN *(Scientific experience and Specialisation)*				
Organization	*Position*	*Start Date*	*End Date*	*Expertise*
Center of Supercritical Fluids, Tohoku University, Japan	Post Doc	May 2015	Dec 2016	Supercritical Fluid Engineering

E. PEKERJAAN *(Employment)*				
Majikan */ Employer*	Jawatan */ Designation*	Jabatan / *Department*	Tarikh lantikan / *Start Date*	Tarikh tamat / *Date Ended*
Solution Engineering Sdn Bhd	Chemical Engineer	R&D	Jan 2003	May 2005

F. ANUGERAH DAN HADIAH *(Honours and Awards)*				
Name of awards	*Title*	*Award Authority*	*Award Type*	*Year*
Academic Awards				
Non-Academic Awards	Continuous dehumidified-air dryer	Malaysia Innovation Expo 2013	Silver Medal	2013
	Locally Fabricated Supercritical Fluid Extraction System For Production Of Nanoparticles	Universiti Putra Malaysia	Gold Medal	2009
	Production of Nano-composite Particles using SupercriticalAntisolvent (SAS) Technique	British Invention Show	Gold, Double gold	2008
	Production of Nano-composite Particles using Supercritical Antisolvent (SAS) Technique	MOSTI	Bronze Medal	2008
	Production of Nano-composite Particles using Supercritical Antisolvent (SAS) Technique	Universiti Putra Malaysia	Silver Medal	2007
Awards of Merit	Majllis Gemilang Putra 2012	Universiti Putra Malaysia	Anugerah Pencapaian Cermerlang	2011

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	1. S.K. Ng, K. L. Nyam, I. A. Nehdi, **G.H. Chong**, O. M. Lai, C.P. Tan (2016). Impact of stirring speed on β-lactoglobulin fibril formation. Food Science and Biotechnology **25**(S): 15-21. 2. M. Amid, F. A. Asmadi, M. Hussin, M.Y. Manap, M. Z. I. Sarker, **G.H. Chong** (2016). A novel aqueous micellar two-phase system composed of surfactant and mannitol for purification of polygalacturonase enzyme from Durio zibethinus Murray and recycling phase components. Separation Science and Technology **52** (6): 968-975. 3. S.L. Chia, R. Sulaiman, H.C. Boo, K. Muhammad, F. Umanan, **G.H. Chong** (2015). Modeling of Rice Bran Oil Yield and Bioactive Compounds Obtained Using Subcritical Carbon Dioxide Soxhlet Extraction (SCDS). Industrial & Engineering Chemistry Research **54**(34): 8546-8553. 4. S.Y Lee, S.Y. Fu, **G.H. Chong** (2015)**.** Ultrasound-assisted extraction kinetics, fatty acid profile, total phenolic content and antioxidant activity of green solvents' extracted passion fruit oil. International Journal Of Food Science & Technology 2015, 50, 1831–1838. 5. S.Y. Pon, W.J. Lee, **G.H. Chong** (2015). Textural and rheological properties of stevia ice cream. International Food Research Journal 22, 1544-1549. 6. H.S. Yeoh, **G. H. Chong**, N. Mohd Adzahan , R. Abdul Rahman, and T. S. Y. Choong (2015). Solubility of camphene and caryophyllene oxide in subcritical and supercritical carbon dioxide. Engineering Journal 19, 93-106. 7. Y.Y., Hee, **G.H, Chong** (2015). Drying Behaviour of Andrographis paniculata in Vacuum Drying. International Food Research Journal 22(1): 393-397 (2015). 8. S.L. Chia, **G.H. Chong** (2015). Effect of Rotation Speed and Steam Pressure on Physico-Chemical Properties of Drum Dried Pitaya (Hylocereus Polyrhizus) Peel. International Food Research Journal 22(1): 372-376. 9. Hee Y.Y., Tan C.P., Rahman R.A., Adzahan N.M., Lai W.T., **Chong G.H.** (2015). Influence of Different Wall Materials on the Microencapsulation of Virgin Coconut Oil by Spray Drying. International Journal of Food Engineering 1-9. 10. Chia S.L., **Chong G.H.** (2015). Effect of Drum Drying on Physico-chemical Characteristics of Dragon Fruit Peel (Hylocereus polyrhizus). International Journal of Food Engineering 1-8. 11. Chia S.L., Boo H.C., Muhamad K., Sulaiman R., Umanan F., **Chong G.H.** (2015). Effect of Subcritical Carbon Dioxide Extraction and Bran Stabilization Methods on Rice Bran Oil. J Am Oil Chem Soc 1-10. 12. A.H. Yahya, **G.H. Chong**, C.P.Tan (2014). The antioxidant activity of the leaves, peel and pulp of a new citrus hybrid (Citrus hystrix x Citrus microcarpa). *ScienceAsia*.40, 121–124 13. C. L. Woo, H. S. Yeoh, S. K. Go, and **G. H. Chong** (2014). Green Drying: Continuous Dehumidified-Air Dryer. *Engineering Journal. 18, 119-126* 14. H. S. Yeoh, **G. H. Chong**, N. Mohd Azahan, R. Abdul Rahman, T. S. Y. Choong (2013). Solubility Measurement Method and Mathematical Modeling in Supercritical Fluids. *Engineering Journal. 17, 67-78* 15. M. Sandra Sagrin, **G.H. Chong** (2013). Effects of drying temperature on the chemical and physical properties of *Musa acuminata Colla* (AAA Group) leaves. *Industrial Crops and Products.* 45, 430– 434 16. **G.H. Chong**, R. Yunus, R., T.S.Y. Choong, N. Abdullah, and S.Y. Spotar (2011). Simple Guidelines for a Self- Built Laboratory- Scale Supercritical Anti- Solvent System. *Journal of Supercritical Fluids.* 60, 69-74. 17. **Chong, G. H.**, Yunus, R,. Abdullah, N. Choong, T.S.Y., Spotar, S. (2009). Coating and Encapsulation of Nanoparticles using Supercritical Antisolvent. *American Journal of Applied Sciences.* 6(7): 1352-1358. 18. **Chong, G. H.,** Spotar, S. and Yunus, R. (2009). Numerical modeling of mass transfer for solvent - carbon dioxide system at supercritical (miscible) conditions. *Journal of Applied Science.* 9(17): 3055-3061 19. M.N. Ibrahim and **G.H. Chong** (2008). Stability of Andrographolide in Andrographis Paniculata under Selected Storage Condition. *International Journal of Engineering and Technology*. 5(1), 60-65.
Books/Monographs	1. **Chong, G.H.,** Yunus, R. (2011). Particle Formation and Encapsulation Using Supercritical

	Anti-Solvent, LAP LAMBERT Academic Publishing, Germany 2. **Chong, G.H** (2015). Herbs and Processing: Things to Know About Herbs & Processing, UPM Publisher, Serdang, Malaysia
Chapter in book	
Proceedings	1. Y.Y. Hee, C.P. Tan, R.A. Rahman, N.M. Adzahan, and **G.H. Chong** (2016). Effect of pressure on the microencapsulation of virgin coconut oil by supercritical anti-solvent (SAS). *International Conference on Agricultural and Food Engineering (Cafei 2016), Kuala Lumpur, Malaysia.* 2. Chia, S.L., Umanan, F., Boo, H.C., Muhammad, K., Sulaiman, R., and **Chong, G.H.** (2014). Effect of Stabilization on Rice Bran Oil Extracted Using Liquid Carbon Dioxide Extraction and Hexane Extraction. *International Conference on Food Innovation 2014 (INNOVAFOOD-2014), Penang, Malaysia.* 3. H. S. Yeoh, **G. H. Chong**, N. Mohd Azahan, R. Abdul Rahman, T. S. Y. Choong (2012). A review on solubility measurement in supercritical condition. *International Conference on Agricultural and Food Engineering for Life (Cafei2012), Putrajaya, Malaysia.* 4. J. Patcharakasemsakul, **G.H. Chong**, M. Ahmad Shafi, and S.Y. Spotar (2011). Adsorption drying of andrographis paniculata. *The 7th Asia-Pacific Drying Conference, Tianjin, China.* *5.* **Chong, G.H.**, Yunus, R., Choong, T.S.Y., Abdullah, N. and Spotar, S. Y. (2010). Self Built of Laboratory Scale Supercritical Anti Solvent System. 9th *conference on supercritical fluids and their applications, Sorrento, Italy*. *6.* **Chong, G. H.**, Spotar, S.Y. and Yunus R. (2009). Numerical modeling of mass transfer for solvent - carbon dioxide system at supercritical (miscible) conditions. *3rd international conference on chemical and bioprocess engineering (ICCBPE-2009).* 7. **Chong, G. H.**, Yunus, R. and Abdullah, N. (2007). Production of Nanoparticles using Supercritical Antisolvent Technique. *Conference Nanotech Malaysia & ANfoS 2007*
Other publications	1. **G.H. Chong**, C.L. Chew (2016). A method of preparing an instant edible's nest. *Intellectual Property Corporation of Malaysia (MyIPO).* PI 2016704407 *2.* **G. H. Chong,** J.S. Ng (2015). A Method of Extracting Bioactive Compound from Mangosteen. *PCT, Thailand*. 1601003705 *3.* **G. H. Chong,** J.S. Ng (2015). A Method of Extracting Bioactive Compound from Mangosteen. *Intellectual Property Corporation of Malaysia (MyIPO).* PI 2015702161. *4.* **G.H. Chong,** S. Spotar (2012). Method and Apparatus for Removing Moisture from At Least One Product. *Intellectual Property Corporation of Malaysia (MyIPO).* PI 2012701215. 5. Norhafizah Abdullah, **Chong, G.H.**, Robiah, Y. and Choong, T. (2008). Supercritical Antisolvent (SAS) System for the Production of Nanoparticles. *Patent Cooperation Treaty (PCT)*. PI 20083984.
Computer software	

H. PROJEK PENYELIDIKAN TERDAHULU *(Past Research Project)*					
Project No.	*Project Title*	*Role*	*Year*	*Source of fund*	*Status*
02-03-10-0958RU	*Adsorption Dryer for Drying of Herbs*	*Project leader*	*2010-2012*	*RUGS*	*Completed*
05-02-11-1400RU	*Adsorption Drying and Antioxidant Properties of Merdeka Lime*	*Project leader*	*2011-2013*	*RUGS*	*Completed*
FRGS/1/11/TK/UPM/02/38	*Solubility Behavior in Sub and Supercritical Carbon Dioxide Conditions*	*Project leader*	*2011-2013*	*Kementerian Pengajian Tinggi Malaysia*	*Completed*
05-02-12-2041RU	*Multi-stages adsorption drying on Andrographis paniculata*	*Project leader*	*2012-2014*	*RUGS*	*Completed*
6360600	*Extraction of rice bran oil using carbon dioxide*	*Project leader*	*2013-2015*	*BERNAS*	*Completed*
6233100	*Red Palm Oil Microencapsulation by Supercritical Carbon Dioxide Technology*	*Project leader*	*2013-2015*	*Trumer Cosmescience Sdn. Bhd.*	*Completed*
GP-IBT /2013/9419700	*Microencapsulation Of Virgin Coconut Oil By Supercritical Anti –Solvent Method*	*Project leader*	*2014-2015*	*UPM*	*Completed*
03-01-15-1732FR	*A low temperature spray drying assisted by supercritical carbon dioxide method for micro encapsulation of hempedu bumi (Andrographis paniculata) as a food ingredient*	*Project leader*	*2015-2018*	*Kementerian Pendidikan Tinggi*	*On-going*
6300827-11801	*Green Total Extraction of Pomegranate Peel and Seed*	*Project leader*	*2015-2017*	*Trumer Medicare Sdn. Bhd.*	*On-going*
GP-PI/2016/9481200	*Up-scaling of xanthone extraction from mangosteen (Garcinia mangostana) by using supercritical carbon dioxide and virgin coconut oil*	*Project leader*	*2016-2018*	*UPM*	*On-going*
GP-IPS/2015/9469400	*Release profile and stability studies on red palm oil microcapsules produced from supercritical anti-solvent system*	*Project leader*	*2016-2018*	*UPM*	*On-going*
02-02-12-2013RU	*Supercritical Fluid Extraction on Malaysia Herbs: Kinetics Modeling and Scale-up*	*Co-researcher*	*2012-2014*	*RUGS*	*Completed*
UPM/700-1/3/LRGS	*Enhancing*	*Co-researcher*	*2012-2016*	*Kementerian*	*Completed*

	Productivity and Sustainability of Palm Oil Milling Industry			*Pengajian Tinggi Malaysia*	
FRGS/2/2013/SG01/UPM/02/1	*Triacylglycerol content as an important quality parameter of crude palm oil to be refined and fractionated*	*Co-researcher*	*2013-2015*	*Kementerian Pendidikan*	*Completed*
FRGS/1/2014/TK05/UPM/02/9	*Utilization and stability evaluation of bioactive compounds from Tamarindus indica young leaves, flowers and chutney for their preventive role in oxidative stress*	*Co-researcher*	*2014-2016*	*Kementerian Pendidikan*	*On-going*