

CURRICULUM VITAE



A. BUTIR-BUTIR PERIBADI (<i>Personal Details</i>)			
Nama Penuh (<i>Full Name</i>)	BADLISHAH SHAM BIN BAHARIN		Gelaran (<i>Title</i>): PROF. MADYA
No. MyKad / No. Pasport (<i>Mykad No. / Passport No.</i>)	Warganegara (<i>Citizenship</i>) MALAYSIA	Bangsa (<i>Race</i>) MALAY	Jantina (<i>Gender</i>) MALE
Jawatan (<i>Designation</i>)	PROF. MADYA	Tarikh Lahir (<i>Date of Birth</i>)	18-07-59

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, UPM 43400 SERDANG, SELANGOR. Tel:03-89468389	DEPARTMENT OF FOOD TECHNOLOGY, FACULTY OF FOOD SCIENCE AND TECHNOLOGY, UPM 43400 SERDANG, SELANGOR. Tel:03-89468389	Email:badli@upm.edu.my URL:

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>)
BSc (Hons)	University of Leeds	1981	Chemical Engineering
MSc	University of Manchester Institute of Science and Technology	1985	Chemical Engineering

C. KEMAHIRAN BAHASA (<i>Language Proficiency</i>)					
Bahasa / Language	Lemah Poor (1)	Sederhana Moderate (2)	Baik Good (3)	Amat Baik Very good (4)	Cemerlang Excellent (5)
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>
ORGANIC GAIN SDN BHD	CONSULTANT	2006	2019	FOOD PRODUCT FORMULATION AND PROCESSING
MINISTRY OF AGRICULTURE	RESOURCE EXPERT	2004	2006	ROSELLE PROCESSING

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>
UPM	Lecturer	Food Technology	1985	
UPM	Assoc. Prof.	Food Technology	1999	

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>	SEE ATTACHMENT			
<i>Non-Academic Awards</i>				
<i>Awards of Merit</i>	SEE ATTACHMENT			

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>)	
<i>Journal</i>	SEE ATTACHMENT
<i>Books/Monographs</i>	
<i>Chapter in book</i>	SEE ATTACHMENT
<i>Proceedings</i>	SEE ATTACHMENT
<i>Other publications</i>	SEE ATTACHMENT
<i>Computer software</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>
SEE ATTACHMENT					

I. ID PUBLISHING (<i>Publishing ID</i>)		
	<i>Author ID</i>	<i>Name</i>
<i>Scopus</i>	6603883687	Baharin, Badlishah Sham Bin
<i>ORC ID</i>	0000-0002-3584-1526	Badlishah Sham Baharin
<i>Web of Science ID</i>		
<i>Researcher ID</i>		
<i>Others</i>		

J. RANGKAIAN SOSIAL (<i>Social Networking</i>)	
<i>Facebook</i>	Badlishah Sham Baharin
<i>LinkedIn</i>	Badlishah Sham Baharin
<i>Researchgate</i>	Badlishah Sham Baharin
<i>Academia</i>	Badlishah Sham Baharin
<i>Google Scholar</i>	
<i>Blog</i>	
<i>Website url</i>	
<i>Others</i>	

**ANUGERAH DAN HADIAH
ACADEMIC AWARDS**

<u>Year</u>	<u>Award</u>	<u>Activities</u>
1996	3rd Prize UPM Invention Award	Carotene extraction from crude palm oil
1996	Gold Medal MINDEX/INNOTEX '96 (Malaysian Invention and Design Exhibition)	Carotene extraction from crude palm oil
2002	Gold Medal UPM R & D Award	Vitamin E extraction from PFAD
2002	Gold Medal UPM R & D Award (Co-researcher)	Rapid methods for analysis of fats and oils by FTIR
2002	Bronze Medal National S & T Award	Vitamin E extraction from PFAD
2003	American Oil Chemist Society (AOCS) Honoured Students Award for PhD student Chu Boon Seang (supervisor and co-author)	
2003	AOCS Processing Division Student Excellence Award for PhD student Chu Boon Seang (supervisor and co-author)	
2003	Bronze Medal UPM R & D Award (co-researcher)	Freezing characteristics and storage behaviour of Precooked frozen nasi lemak
2003	Gold Medal UPM R & D Award (co-researcher)	Collagen and gelatin from red tilapia skins
2003	Gold Medal National S & T Award (co-researcher)	Collagen and gelatin from red tilapia skins
2004	Bronze Medal I- Tex Award (co-researcher)	Production of gelatin from red tilapia skins
2005	Gold Medal Salon International Des Inventions Geneva	Method of extraction of vitamin E from PFAD
2005	Gold Medal UPM	Potential use of FTIR

	R & D Award (co-researcher)	spectroscopy for QC and halal authentication
2006	Silver Medal UPM R & D Award	Recovery of Squalene from PFAD using adsorption chromatography
2007	UPM Research Excellence Award	Patent Incentive
2008	UPM Research Excellence Award	Patent Incentive
2010	Silver Medal UPM R & D Award	Recovery of Squalene from PFAD using SFE
2010	Gold Medal UPM R & D Award (co-researcher)	Preparation of Astaxanthin Nanodispersions
2012	Bronze medal MTE 2012	Recovery of Squalene from PFAD using SFE
2012	Top Research Scientists Malaysia	Listed as one of Top Research Scientists Malaysia By Academy of Science Malaysia

AWARDS OF MERIT

<u>Year</u>	<u>Award</u>	<u>Activities</u>
1993	JICA Training Award	Research attachment at Okayama University, Japan
1994	ADB Fellowship Award	Research attachment at Monash University, Australia
1996	UPM Excellent Service Achievement	Excellence in service for the year
1996	MOSTE Commendation	Finalist for National Inventors' Award
2005	Faculty Excellent Lecturer Award	Excellent Lecturer in Professional Services
2005	UPM Excellent Service Award	Excellent service for the year

JOURNAL PAPERS 2011-2018

1. N.H.E. Sukohidayat, M. Zarei, B.S. Baharin, M.Y. Manap (2018). Purification and characterization of Lipase produced by *Leuconostoc mesenteroides* Subsp. *mesenteroides* ATCC 8293 using an aqueous two phase system (ATPS) composed of Triton X-100 and Maltitol. *Molecules* 23(7): 1800
2. Tan, P.Y., Tan, T.B., Chang, H.W., Tey, B.T., Chan, E.S., Lai, O.M., Baharin, B.S., Nehdi, I.A., Tan, C.P. (2018). Effects of storage and yogurt matrix on the stability of tocotrienols encapsulated in chitosan-alginate microcapsules. *J. Food Chemistry* 241(15): 79-85.
3. Radzali, S., Markom, M., Baharin, B.S., Othman, R., Abdul Rahman, R. (2016). Optimisation of supercritical fluid extraction of astaxanthin from *Penaeus monodon* waste using ethanol-modified carbon dioxide. *J. of Engineering Science and Technology*. 11(5): 722-736
4. Zokti, J.A.; Sham Baharin, B.; Mohammed, A.S.; Abas, F. (2016). Green Tea Leaves Extract: Microencapsulation, Physicochemical and Storage Stability Study. *Molecules* 21(8): 940.
5. Y. Murugan, B.S. Baharin and P. Ganesan (2016). Effect of Room Temperature Storage on the Physicochemical and Antioxidant Properties of Oven Dried Young Tamarind Leaves (*Tamarindus Indica*) Chutney Powder. *Indian J. of Science and Technology*. Vol 9(48), DOI: 10.17485/ijst/2016/v9i48/91997
6. Shabnam Mehdizadeh, Ola Lasekan, Kharidah Muhammad, Badlishah Baharin (2015). Variability in the fermentation index, polyphenols and amino acids of 4 seeds of rambutan (*Nephelium lappaceum* L.) during fermentation. *J. of Food Composition and Analysis* 37(1): 128-135.
7. Phaiphon, A., Baharin, B.S., Tan, C.P., Rahman, R.A., Ganesan, P. (2015). Effect of different solvents on the extraction of bioactive compounds and their activities from *Cassia Simea* (Lamk.) leaves collected from different locations. *Carpathian J. of Food Science and Technology* 7(2):85-97.
8. Lee, Y.K., Ganesan, P., Baharin, B.S. and Kwak, H.S. (2015). Characteristics, stability and release of peanut sprout extracts in powdered microcapsules by spray drying. *Drying Technology*. 33(15-16): 1991-2001.
9. Solati, Z, Baharin, B.S. and Bagheri, H. (2014). Antioxidant property, thymoquinone content and chemical characteristics of different extracts from *Nigella sativa* L. seeds. *J. Amer. Oil Chemists Soc.* 91(2): 295-300
10. Phaiphon, A., Baharin, B.S., Tan, C.P., Rahman, R.A., Ganesan, P. (2014). Antioxidant and antibacterial activities of different solvent extractions from *Cassia Simea* (Lamk.) leaves. *J. Chemical and Pharmaceutical Research* 6(4):655-662.
11. Radzali, S., Baharin, B.S., Othman, R., Markom, M., Abdul Rahman, R. (2014). Co-solvent selection for supercritical fluid extraction of astaxanthin and other carotenoids from *Penaeus Monodon* waste. *J. Oleo Sci.* 63(8): 769-777.
12. Palanivel Ganesan, Soottawat Benjakul, and Badlishah Sham Baharin (2014). Maillard Reaction of Pidan White as Inhibited by Chinese black tea extract (*Camellia sinensis*) in the Pickling Solution. *Korean Journal for Food Science of Animal Resources* 34(4): 403-407.

13. Palanivel Ganesan, Thammarat Kaewmanee, Soottawat Benjakul and Badlishah Sham Baharin (2014). Comparative study on the nutritional value of Pidan and salted duck egg. *Korean Journal for Food Science of Animal Resources* 34(1): 1-6.
14. Solati, Z, Baharin B.S. (2014). Antioxidant effect of supercritical CO₂ extracted *Nigella sativa* L. seed extract on deep fried oil quality parameters. *J. of Food Science and Technology* 52(6): 3475-3484.
15. P. Ganesan, A. Phaiphon, Y. Murugan and B.S. Baharin (2013). Comparative study of bioactive compounds in curry and coriander leaves: An Update. *J. Chemical and Pharmaceutical Research* 5(11):590-594.
16. Solati, Z, Baharin, B.S. and Bagheri, H. (2012). Supercritical carbon dioxide extraction (SC-CO₂) of *Nigella Sativa* L oil using full factorial design. *Industrial Crops and Products* 36(1): 519-523.
17. N. Sulaiman, B.S. Baharin, S.H. Mirhosseini and Z.I. Sarker (2012). Squalene recovery from palm fatty acid distillate using supercritical fluid extraction. *International Journal of Food Research*. 19(4): 1661-1667.
18. Anarjan, N., Mirhosseini, H., Baharin, B.S., and Tan, C.P. (2011). Effect of Processing Conditions on Physico-Chemical Properties of Sodium Casseinate-Stabilized Astaxanthin Nanodispersions. *LWT- Food Science and Technology* 44(7): 1658-1665.
19. Mar Mar Win, Azizah Abdul Hamid, Badlishah S. Baharin, Farooq Anwar, Mandumpal C. Sabu and Mohd S. Pak Dek (2011). Phenolic Compounds and Antioxidant Activity of Peanut's Skin, Hull, Raw Kernel and Roasted kernel Flour. *Pak. J. Bot.* 43(3): 1635-1642.
20. Negar Mohammadian Rasnani, Hamed Mirhosseini, Badlishah Sham bin Baharin and Chin Ping Tan (2011). Effect of pH on physicochemical properties and stability of sodium caseinate-pectin stabilized emulsion. *Journal of Food, Agriculture & Environment*. 9(1): 129-135

H-INDEX : 17

TOTAL CITATIONS : 1091

CHAPTERS IN BOOK

1. Chu, B.S., Quek, S.W. and Baharin, B.S. (2006). Commercial Extraction of Vitamin E from Food Sources in Encyclopedia of Vitamin E edited by V.R. Preedy and R.R. Watson, CAB International, United Kingdom.

PATENTS

<u>Year</u>	<u>Title</u>
2007	Process for producing phytonutrient-enriched diacylglycerols (MY-129479-A – patent granted)

2008 Method and Apparatus for Degumming of Crude Palm Oil by Membrane Technology (MY-136997-A - patent granted)

2017 Method of recovering Squalene from Vegetable Oil Based Fatty Acid Distillate (MY 160567A – patent granted)

RESEARCH PROJECTS AS LEADER

<u>Year</u>	<u>Sponsorship</u>	<u>Title</u>	<u>Status</u>
2018-2019	FRGS RM98,000	Novel Thermostable Cyclodextrinase for Promotion of RNA Transcription Production Improvement of Recombinant Enzyme	Ongoing
2014-2016	FRGS RM82,000	Identification and Characterization of Bioactive compounds From T. Indica young leaves And flowers	Completed
2014-2015	UPM RUGS RM106,200	SFE Extraction of curry leaves powder And development Of functional milk	Completed
2011-2014	UPM RUGS RM 15,000	Extraction of Antioxidants from C. Siamea Leaves using Supercritical Fluid	Completed
2007-2010	UPM RUGS RM 129,000	Extraction of Vitamin E rom PFAD by Supercritical Fluid Extraction	Completed
2002-2006	IRPA, RM8 RM 297,000	Extraction of Vitamin E from Palm Oil by Adsorption Chromatography	Completed
2002-2004	UPM RM 100,000	Carotene recovery from crude palm oil	Completed
1999-2001	JICA RM 140,000	Carotene recovery from crude palm oil	Completed

1998-2000	IRPA, RM7 RM 162,600	Process Improvement Completed of palm oil refining by membrane technology
1996-1997	IRPA, RM 7 RM 85,500	Pilot-plant scale Completed studies of carotene recovery from crude palm oil
1997-1998	Golden Hope Plantations Berhad RM 50,000	Carotene recovery Completed of crude palm oil by hot solvent extraction
1993 -1995	JICA RM 100,000	Studies on Carotene Completed Recovery from Crude Palm Oil by Adsorption

OTHER ACHIEVEMENTS:

1. Listed as Top Research Scientist Malaysia 2012
2. Listed as Top 100 Researchers in UPM in 2011