

CURRICULUM VITAE



A. BUTIR-BUTIR PERIBADI *(Personal Details)*

Nama Penuh <i>(Full Name)</i>	NORANIZAN MOHD ADZAHAN		Gelaran <i>(Title)</i> : DR.
No. MyKad / No. Pasport <i>(Mykad No. / Passport No.)</i> 761020-14-5722	Warganegara <i>(Citizenship)</i> MALAYSIA	Bangsa <i>(Race)</i> MALAY	Jantina <i>(Gender)</i> FEMALE
Jawatan <i>(Designation)</i>	ASSOC. PROF.	Tarikh Lahir <i>(Date of Birth)</i>	20 TH OCTOBER 1976

Alamat Semasa <i>(Current Address)</i>	Jabatan/Fakulti <i>(Department/Faculty)</i>	E-mel dan URL <i>(E-mail Address and URL)</i>
ACADEMIC AND STUDENT AFFAIRS DIVISION, FACULTY OF FOOD SCIENCE AND TECHNOLOGY, UNIVERSITI PUTRA MALAYSIA, 43400 UPM SERDANG, SELANGOR DARUL EHSAN, MALAYSIA Tel: ++ 603 8946 8371	DEPARTMENT OF FOOD TECHNOLOGY, FACULTY OF FOOD SCIENCE AND TECHNOLOGY, UNIVERSITI PUTRA MALAYSIA, 43400 UPM SERDANG, SELANGOR DARUL EHSAN, MALAYSIA Tel: ++ 603 8946 8392 Fax: ++ 603 8942 3552	E-mail: noraadzahan@upm.edu.my URL: H/P: ++ 6012 341 0514

B. KELAYAKAN AKADEMIK *(Academic Qualification)*

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>
B.Sc.	UNIVERSITI PUTRA MALAYSIA, SELANGOR	1999	FOOD SCIENCE AND TECHNOLOGY
M.Sc.	UNIVERSITI PUTRA MALAYSIA, SELANGOR	2002	FOOD TECHNOLOGY
PhD	CORNELL UNIVERSITY, NEW YORK, USA	2006	FOOD PROCESSING

C. KEMAHIRAN BAHASA *(Language Proficiency)*

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>):					

D. PENGALAMAN SAINTIFIK DAN PENGKHUSUSAN

(Scientific experience and Specialisation)

<i>Organization</i>	<i>Position</i>	<i>Start Date</i>	<i>End Date</i>	<i>Expertise</i>
AGRO-BIOTECHNOLOGY INSTITUTE (ABI)	SABBATICAL RESEARCHER	5 JANUARY 2017	4 OCTOBER 2017	HIGH PRESSURE PROCESSING

E. PEKERJAAN (Employment)

<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	RESEARCH ASSISTANT	CHEMISTRY DEPARTMENT	JULY 1997	OCTOBER 1997
UNIVERSITI PUTRA MALAYSIA	TUTOR	DEPARTMENT OF FOOD TECHNOLOGY	SEPTEMBER 2001	DECEMBER 2006
CORNELL UNIVERSITY, NEW YORK, USA	TEACHING ASSISTANT	DEPARTMENT OF FOOD SCIENCE	JANUARY 2003	MAY 2003
CORNELL UNIVERSITY, NEW YORK, USA	RESEARCHER	DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY	MAY 2006	DECEMBER 2006
UNIVERSITI PUTRA MALAYSIA	LECTURER	DEPARTMENT OF FOOD TECHNOLOGY	DECEMBER 2006	DECEMBER 2008
DELFT UNIVERSITY OF TECHNOLOGY, THE NETHERLANDS	RESEARCH ATTACHMENT	FeyeCon DEVELOPMENT AND IMPLEMENTATION B.V	APRIL 2010	JUNE 2010

UNIVERSITI PUTRA MALAYSIA	SENIOR LECTURER	DEPARTMENT OF FOOD TECHNOLOGY	JANUARY 2009	AUGUST 2012
UNIVERSITI PUTRA MALAYSIA	ASSOCIATE PROFESSOR	DEPARTMENT OF FOOD TECHNOLOGY	SEPTEMBER 2012	PRESENT
UNIVERSITI PUTRA MALAYSIA	DEPUTY DEAN	ACADEMIC AND STUDENT AFFAIRS, FSTM	MARCH 2013	FEBRUARY 2016

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>	THIRD PLACE IN POSTER COMPETITIONS AT THE NATIONAL FOOD TECHNOLOGY SEMINAR, KUALA LUMPUR, 2002	MARDI	NATIONAL	2002
	FINALIST FOR THE NON-THERMAL PROCESSING DIVISION FOR GRADUATE COMPETITION AT IFT ANNUAL MEETING AND FOOD EXPO, NEW ORLEANS, L.A	NON-THERMAL PROCESSING DIVISION OF THE INSTITUTE OF FOOD TECHNOLOGISTS	INTERNATIONAL	2005
<i>Non-Academic Awards</i>	INSENTIF MAKALAH JURNAL	UNIVERSITI PUTRA MALAYSIA	UNIVERSITY	2016
	ANUGERAH PERKHIDMATAN CEMERLANG	UNIVERSITI PUTRA MALAYSIA	UNIVERSITY	2016
	ANUGERAH PERKHIDMATAN CEMERLANG	UNIVERSITI PUTRA MALAYSIA	UNIVERSITY	2008
	IAEA TRAINING AND TRAVEL AWARD – RCA REGIONAL TRAINING COURSE ON ELECTRON BEAM APPLICATION ON FRUITS AND FROZEN FOODS	INTERNATIONAL ATOMIC ENERGY AGENCY (IAEA)	REGIONAL	2007

<i>Awards of Merit</i>	WINNER OF THE SNACK CATEGORY OF THE ALMOND BOARD OF CALIFORNIA PRODUCT DEV.,. COMPETITION	ALMOND BOARD OF CALIFORNIA	USA	2004
	THIRD PLACE IN THE DANISCO, USA PRODUCT DEVELOPMENT COMPETITION	DANISCO USA	USA	2004
	ADVANCED TO THE FINAL ROUND OF THE ALMOND BOARD OF CALIFORNIA PRODUCT DEV. COMPETITION	ALMOND BOARD OF CALIFORNIA	USA	2004

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*)

<i>Journal</i>	<p>Cited Journals</p> <ol style="list-style-type: none"> 1. Choon Yoong Cheok, Noranizan Mohd Adzahan, Russly Abdul Rahman, Nur Hanani Zainal Abedin, Norhayati Hussain, Rabiha Sulaiman, Gun Hean Chong. 2018. Current trends of tropical fruit waste utilization. <i>Critical reviews in food science and nutrition</i>, 58(3): 335–361. 2. YY Hee, CP Tan, RA Rahman, M Noranizan, RL Smith Jr, GH Chong. 2017. Production of virgin coconut oil microcapsules from oil-in-water emulsion with supercritical carbon dioxide spray drying. <i>The Journal of Supercritical Fluids</i>, 130: 118-124. 3. Pei Chen Koh, Mohd Adzahan Noranizan, Zainal Abedin Nur Hanani, Roselina Karim, Siti Zaharah Rosli. 2017. Application of edible coatings and repetitive pulsed light for shelf life extension of fresh-cut cantaloupe (<i>Cucumis melo L. reticulatus cv. Glamour</i>). <i>Postharvest Biology and Technology</i>, 129: 64-78. 4. Cheok, C. Y., Sobhi, B., Mohd Adzahan, N., Bakar, J., Abdul Rahman, R., Ab Karim, M. S., & Ghazali, Z. 2017. Physicochemical properties and volatile profile of chili shrimp paste as affected by irradiation and heat. <i>Food Chemistry</i>: 216, 10-18. 5. Mansor, A., Shamsudin, R., Mohd Adzahan, N., & Hamidon, M. N. 2017. Performance of UV pasteurization with quartz glass sleeve on physicochemical properties and microbial activity of pineapple juice. <i>Journal of Food Process Engineering</i>, 40(1)
----------------	---

doi:10.1111/jfpe.12263

6. Teoh, L. S., Lasekan, O., **Adzahan, N. M.**, & Hashim, N. 2016. The effect of ultraviolet treatment on enzymatic activity and total phenolic content of minimally processed potato slices. *Journal of Food Science and Technology*, 53(7), 3035-3042.
7. Nor Hasni, H., **Noranizan, M. A.**, & Roselina, K. 2016. Pulsed light treatment as an alternative technology to extend shelf life of fresh-cut yardlong bean (*Vigna unguiculata*). *International Food Research Journal*, 23(6): 2588-2593.
8. Mohd-Hanif, H., Shamsudin, R., & **Adzahan, N. M.** 2016. UVC dosage effects on the physico-chemical properties of lime (*Citrus aurantifolia*) juice. *Food Science and Biotechnology*, 25, 63-67.
9. Nor Nadiah Abdul Karim Shah, Rosnah Shamsudin, Russly Abdul Rahman and **Noranizan Mohd Adzahan**. 2016. Fruit Juice Production Using Ultraviolet Pasteurization: A Review. *Beverages*, 2(3): 22.
10. Koh, P. C., **Noranizan, M. A.**, Karim, R., & NurHanani, Z. A. 2016. Repetitive pulsed light treatment at certain interval on fresh-cut cantaloupe (*Cucumismelo L. reticulatus* cv. glamour). *Innovative Food Science and Emerging Technologies*, 36, 92-103.
11. Koh, P. C., **Noranizan, M. A.**, Karim, R., & NurHanani, Z. A. 2016. Microbiological stability and quality of pulsed light treated cantaloupe (*Cucumismelo L. reticulatus* cv. glamour) based on cut type and light fluence. *Journal of Food Science and Technology*, 53(4), 1798-1810.
12. Gannasin, S. P., **Adzahan, N. M.**, Mustafa, S., & Muhammad, K. 2016. Techno-functional properties and in vitro bile acid-binding capacities of tamarillo (*Solanum betaceum* cav.) hydrocolloids. *Food Chemistry*, 196, 903-909.
13. Teoh, L. S., Lasekan, O., **Adzahan, N. M.**, & Hashim, N. 2016. The effect of combinations of UV-C exposure with ascorbate and calcium chloride dips on the enzymatic activities and total phenolic content of minimally processed yam slices. *Postharvest Biology and Technology*, 120, 138-144.
14. Bimakr, M., Rahman, R. A., Ganjloo, A., Taip, F. S., **Adzahan, N. M.**, & Sarker, M. Z. I. 2016. Characterization of valuable compounds from winter melon (*Benincasa hispida*) seeds using supercritical carbon dioxide extraction combined with pressure swing technique. *Food and Bioprocess Technology*, 9(3): 396-406.

	<p>15. Kamarul Zaman, A. A.; Shamsudin, R.; Mohd Adzahan, N. 2016. Effect of blending ratio on quality of fresh pineapple (<i>Ananas comosus L.</i>) and mango (<i>Mangifera indica L.</i>) juice blends. International Food Research Journal, 23 (Suppl): S101-S106.</p> <p>16. Shah, N.N.A.K., Shamsuddin, R., Rahman, R.A. and Adzahan, N.M. 2016. Furan development In Dean vortex UVC treated Pummelo (<i>Citrus grandis L. Osbeck</i>) fruit juice. International Food Research Journal, 23 (Suppl): S113-S118.</p> <p>17. Shahmohammadi, H. R., Bakar, J., Russly, A. R., Noranizan, M. A., & Mirhosseini, H. 2016. Studying the effects of fish muscle incorporation on storage stability of a novel corn-fish snack. Journal of Food Quality, 39(1): 45-53.</p> <p>18. Leong, C. M., Noranizan, M. A., Kharidah, M., & Choo, W. S. 2016. Physicochemical properties of pectin extracted from jackfruit and chempedak fruit rinds using various acids. International Food Research Journal, 23(3), 973-978.</p> <p>19. Ismail, N. A., Noranizan M.A., Shamsudin, R. and Karim, R. 2015. Dimension and stackability of cassava (<i>Manihot esculenta Crantz</i>) chips for mass production. International Food Research Journal, 22(6):2421-2425.</p> <p>20. Sri Puvanesvari Gannasin, Noranizan Mohd. Adzahan, Mohd. Yusof Hamzah, Shuhaimi Mustafa, Kharidah Muhammad. 2015. Physicochemical properties of tamarillo (<i>Solanum betaceum Cav.</i>) hydrocolloid fractions. Food Chemistry, 182: 292–301.</p> <p>21. Hooi S. Yeoh, Thomas S. Y. Choong, Noranizan Mohd Adzahan, Russly Abdul Rahman, and Gun H. Chong. 2015. Solubility of Camphene and Caryophyllene Oxide in Subcritical and Supercritical Carbon Dioxide. Engineering Journal, 19(4): 94-106.</p> <p>22. Yen Yi Hee, Chin Ping Tan, Russly Abdul Rahman, Noranizan Mohd Adzahan, Wee Ting Lai and Gun Hean Chong. 2015. Influence of Different Wall Materials on the Microencapsulation of Virgin Coconut Oil by Spray Drying. International Journal of Food Engineering, 11(1): 61–69.</p> <p>23. Syahidah, K., Rosnah, S., Noranizan, M.A., Zaulia, O . and Anvarjon, A. 2015. Quality changes of fresh cut cantaloupe (<i>Cucumis melo L. var Reticulatus cv. Glamour</i>) in different types of polypropylene packaging. International Food Research Journal, 22(2): 753-760.</p> <p>24. Syahidah Kamaruddin, Rosnah Shamsudin, Noranizan Mohd</p>
--	--

	<p>Adzahan, Zaulia Othman, Anvarjon Ahmedo. 2014. Modified Atmosphere Storage of Minimally Processed Cantaloupe (<i>Cucumis melo</i> L. var. <i>Reticulatus</i> cv. <i>Glamour</i>). <i>Journal of Agricultural Science</i>, 6(10): 218-225.</p>
25.	<p>Chang Chew Sew, Hasanah Mohd Ghazali , Olga Martín-Belloso, Mohd Adzahan Noranizan. 2014. Effects of combining ultraviolet and mild heat treatments on enzymatic activities and total phenolic contents in pineapple juice. <i>Innovative Food Science & Emerging Technologies</i> , 28: 511-516.</p>
26.	<p>Koh, P. C., Leong, C. M. and Noranizan, M. A. 2014. Microwave-assisted extraction of pectin from jackfruit rinds using different power levels. <i>International Food Research Journal</i> 21(5): 2091-2097</p>
27.	<p>Shamsudin, R., Mohd Adzahan, N., Pui Yee, Y., Mansor, A. 2014. Effect of repetitive ultraviolet irradiation on the physico-chemical properties and microbial stability of pineapple juice. <i>Innovative Food Science and Emerging Technologies</i>. <i>Innovative Food Science & Emerging Technologies</i> , 23: 114-120.</p>
28.	<p>Muhammad, K., Mohd. Zahari, N.I., Gannasin, S.P., Mohd. Adzahan, N., Bakar, J. 2014. High methoxyl pectin from dragon fruit (<i>Hylocereus polyrhizus</i>) peel. <i>Food Hydrocolloids</i>, In press.</p>
29.	<p>Nor, M.Z.M., Talib, R.A., Noranizan, M.A., Chin, N.L., Hashim, K. 2014. Increasing resistant starch content in fish crackers through repetitive cooking-chilling cycles. <i>International Journal of Food Properties</i>. 17(5): 966-977.</p>
30.	<p>Nik Nor Adilah Muhamad Nordin, Roselina Karim, Hasanah Mohd Ghazali, Noranizan Mohd Adzahan, Muhammad Tauseef Sultan. 2014. Effects of Various Stabilization Techniques on the Nutritional Quality and Antioxidant Potential of Brewer's Rice. <i>Journal of Engineering Science and Technology</i>. 9(3): 347 - 363.</p>
31.	<p>Hamid Reza Shahmohammadi, Jamilah Bakar, Russly Abdul Rahman, and Noranizan Mohd Adzahan. 2014. Studying the Effects of Nucleating Agents on Texture Modification of Puffed Corn-Fish Snack. <i>Journal of Food Science</i> 79(2): E178 - E183.</p>
32.	<p>Ee, S.C, Jamilah, B., Muhammad, K., Hashim, D. M. and Adzahan, N. 2014. Physico-chemical properties of spray-dried red pitaya (<i>Hylocereus polyrhizus</i>) peel powder during storage. <i>International Food Research Journal</i> 21(1): 155 - 160.</p>
33.	<p>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</i></p>

	Technology 88: 1 - 7. [Impact factor = 2.454]
34.	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. Food and Bioprocess Technology In press 1 - 8. [Impact factor = 4.115]
35.	Hooi Sim Yeoh, Gun Hean Chong, Noranizan Mohd Adzahan , Russly Abdul Rahman and Thomas Shean Yaw Choong. 2013. Solubility Measurement Method and Mathematical Modeling in Supercritical Fluids. Engineering Journal 17(3): 67-78.
36.	Shah, N.N.A.K., Rahman, R.A., Shamsudin, R. & Adzahan, N.M. 2013. Effects of Pectinase Smash XXL clarification treatment on phenolic contents of pummelo (<i>Citrus Grandis L. Osbeck</i>) fruit juice (Status: Accepted by 'Journal of Food Science & Technology-Mysore'). [Impact factor = 0.5]
37.	Shamsudin, R., Ling, C.S., Adzahan, N.M. , Daud, W.R.W. 2013. Rheological properties of ultraviolet-irradiated and thermally pasteurized Yankee pineapple juice. Journal of Food Engineering. Article in press. DOI: http://dx.doi.org/10.1016/j.jfoodeng.2012.12.031 . [Impact factor = 2.414]
38.	Yusof, N., Muhammad, K., Mohd Adzahan, N. , Matanjun, P. 2013. Functional properties of spray-dried white dragon fruit (<i>Hylocereus undatus</i>) juice Acta Horticulturae, (1012):1451-1458.
39.	Nur Izalin, M.Z., Muhammad, K., Bakar, J., Mohd Adzahan, N. 2013. Optimization of pectin extraction from dragon fruit peel. Acta Horticultura, (1012): 1443-1450.
40.	Tun Norbrillinda, M., Kharidah, M., Noranizan, M.A. , Suri, R. 2013. Evaluation of wall materials for encapsulation of natural colourant from senduduk (<i>Melastoma malabathricum</i>) fruits. Acta Horticulturae: (1012): 1435-1442.
41.	Azarakhsh, N., Osman, A., Ghazali, H.M., Tan, C.P., Mohd Adzahan, N. 2013. DEffect of limonene incorporation into gellan-based edible coating on the changes in microbiological and sensory characteristics of fresh-cut pineapple during cold storage. Acta Horticulturae, (1012): 999-1004.
42.	Sew, C.C., Osman, O., Noranizan, M.A. , Karim, R., Mohamad Basri, N.S. 2013. Effect of fruit maturity stages on juice and puree quality of red flesh pitaya (<i>Hylocereus polyrhizus</i>), Acta Horticulturae, (1012): 149-154.
43.	Bimakr, M., Rahman, R.A., Taip, F.S., Adzahan, N.M. , Islam Sarker, M.Z., Ganjloo, A. 2013. Supercritical carbon dioxide extraction of seed oil from winter melon (<i>Benincasa hispida</i>) and its antioxidant activity and fatty acid composition. Molecules 18(1): 997-1014.

	<p>44. Bimakr, M., Rahman, R.A., Saleena Taip, F., Adzahan, N.M., Islam Sarker, Z., Ganjloo, A. 2013. Ultrasound-assisted extraction of valuable compounds from winter melon (<i>Benincasa hispida</i>) seeds. International Food Research Journal 20(1): 331-338.</p> <p>45. Bimakr, M., Rahman, R.A., Taip, F.S., Adzahan, N.M., Islam Sarker, M.Z., Ganjloo, A. 2012. Optimization of ultrasound-assisted extraction of crude oil from winter melon (<i>Benincasa hispida</i>) seed using response surface methodology and evaluation of its antioxidant activity, total phenolic content and fatty acid composition. Molecules 17 (10): 11748-11762.</p> <p>46. Jamilah Bakar, S. C. Ee, Kharidah, Muhammad, Dzulkifly Mat Hashim & Noranizan Adzahan. 2013. Spray-Drying Optimization for Red Pitaya Peel (<i>Hylocereus polyrhizus</i>). Food and Bioprocess Technology. 6:1332 – 1342. [Impact factor = 3.703].</p> <p>47. Sobhi, B., Noranizan, M., Shamsudin, R., Ab Karim, S., Abdul Rahman, R., Bakar, J. and Ghazali, Z. 2013. Development of Instrumental Methods for Textural Evaluation of Chili Paste. Kasetsart Journal 47: 1 – 10. [Scopus].</p> <p>48. Norsyahidah Ismail, Muhammad Shahrin Ab Karim, Roselina Karim, Noranizan Mohd Adzahan, and Nurhasmilaalisa Abd Halim. 2013. Fruits and Vegetables Consumption Factor Based on Different Cultures in Selangor. Academic Journal of Interdisciplinary Studies, Vol 2, 8, pp524-530.</p> <p>49. Khairunissa Izzati Othman, Muhammad Shahrin Ab Karim, Roselina Karim, Noranizan Mohd Adzahan, and Nurhasmilaalisa Abd Halim 2013. Consumption Pattern on Fruits and Vegetables Among Adults: A Case of Malaysia. Academic Journal of Interdisciplinary Studies. Vol 2, 8, pp424-430.</p> <p>50. Sobhi, B., Noranizan, M., Ab Karim, S., Abdul Rahman, R., Bakar, J. and Ghazali, Z. 2012. Microbial and quality attributes of thermally processed chili shrimp paste. International Food Research Journal 19(4): 1705-1712. [Scopus].</p> <p>51. Halim, H., Noranizan, M., Sobhi, B., Sew, C.C., Karim, R. and Osman, A. 2012. Nonthermal pasteurization of Pitaya (<i>Hylocereus polyrhizus</i>) juice using the hurdle concept. International Food Research Journal 19(4): 1457-1461. [Scopus].</p> <p>52. Leong, Q.L., Othman, M., Mohd Adzahan, N. and Ab Karim, M.S. 2012. A model of Malaysian food image components: Towards building a sustainable tourism product. Pertanika J. Soc. Sci. & Hum 20(2): 299-315. [Scopus].</p> <p>53. Jalili, M., Jinap, S., Noranizan, M.A. 2012. Aflatoxins and ochratoxin a reduction in black and white pepper by gamma radiation. Radiation Physics and Chemistry 81: 1786-1788 [Impact factor =</p>
--	---

	1.227].
54.	Gannasin, S.P., Ramakrishnan, Y., Adzahan, N.M. , Muhammad, K. 2012. Functional and preliminary characterisation of hydrocolloid from tamarillo (<i>Solanum betaceum</i> Cav.) puree. <i>Molecules</i> 17(6): 6869-6885 [Impact factor = 2.386].
55.	Chia, S. L., *Rosnah, S., Noranizan, M. A. and Wan Ramli, W. D. 2012. The effect of storage on the quality attributes of ultraviolet-irradiated and thermally pasteurised pineapple juices. <i>International Food Research Journal</i> 19 (3): 1001-1010. [Scopus]
56.	Goh, S.G., * Noranizan, M. , Leong, C.M., Sew C.C. and Sobhi, B. 2012. Effect of thermal and ultraviolet treatments on the stability of antioxidant compounds in single strength pineapple juice throughout refrigerated storage. <i>International Food Research Journal</i> 19(3): 1131-1136. [Scopus]
57.	Tunung, R., Jeyaletchumi, P., Ghazali, F. M., Noorlis, A., Noranizan, M. A. , Nakaguchi, Y., Tang, Y. H., Lesley, M. B., Nishibuchi, M. Sandra, A., Haresh, K. K., Son, R. 2012. Biosafety of <i>Vibrio parahaemolyticus</i> from vegetables based on antimicrobial sensitivity and RAPD profiling. <i>International Food Research Journal</i> 19(2): 467-474. [Scopus]
58.	Chan Sook Mun. Noranizan Mohd Adzahan* , M. Shahrim Ab Karim, Roselina Karim, Olusegun Lasekan and Joe Regenstein. 2012. Consumer Preferences and Perceptions on Dealcoholised Wine. <i>Journal of Food Products Marketing</i> , 18(1): 65-77 [EBSCO Host List].
59.	Mandana, B., Russly, A.R., Farah, S.T., Mohd Adzahan, N. , Zaidul, I.S., Ali, G. 2012. Antioxidant activity of winter melon (<i>Benincasa hispida</i>) seeds using conventional soxhlet extraction technique. <i>International Food Research Journal</i> , 19(1): 229-234. [Scopus]
60.	Azarakhsh, N. Osman, A., Ghazali, H.M., Tan, C.P. and Mohd Adzahan, N. 2012. Optimization of alginate and gellan-based edible coating formulations for fresh-cut pineapples. <i>International Food Research Journal</i> 19(1): 279-285. [Scopus]
61.	Lasekan, O.*, Chiemela, C. Ossai, B. and Mohd Adzahan, N. 2011. Effect of Different Pineapple Juice (<i>Ananas comosus</i> L.) Preparations on the Microstructure, Staling and Textural Properties of Wheat Bread. <i>Journal of Food Process Engineering</i> . 34 (5): 1449–1463 [ISI impact factor = 0.875].
62.	Ab. Karim, M.S., Nasouddin, S.S., Othman, M., Mohd Adzahan, N. , and Hussin, S.R. 2011. Consumers' knowledge and perception towards <i>Melicope ptelefolia</i> (Daun Tenggek Burung): A preliminary qualitative study. <i>International Food Research Journal</i> 18(4): 1481-1488.

	<p>63. Teza Alfindo Rosyid, Roselina Karim*, Noranizan Mohd Adzahan and Farinazleen Mohd Ghazali. 2011. Antibacterial activity of several Malaysian leaves extracts on the spoilage bacteria of yellow alkaline noodles. <i>African Journal of Microbiology Research</i>, 5(8): 898-904.</p> <p>64. Omar, M., Mohd Adzahan, N., Mohd Ghazali, H. and Karim, R., Abdul Halim, N. M. and *Ab Karim, S. 2011. Sustaining traditional food: consumers' perceptions on physical characteristics of 'Keropok Lekor' or fish snack. <i>International Food Research Journal</i>, 18: 117-124.</p> <p>65. Tunung, R., Ghazali, F.M., Mohd Adzahan, N., Harehsh, K.K., Lesley, M.B., Nakaguchi, Y., Nishibuchi, M. and Son, R. 2011. Rapid detection and enumeration of pathogenic <i>Vibrio parahaemolyticus</i> in raw vegetables from retail outlets. <i>International Food Research Journal</i>, 18: 67-78. [Scopus].</p> <p>66. Jamilah, B., Shu, C. E., Kharidah, M., Dzulkifly, M. H. and Mohd Adzahan, N. 2011. Physico-chemical characteristics of red pitaya (<i>Hylocereus polyrhizus</i>) peel. <i>International Food Research Journal</i>, 18: 279-286. [Scopus].</p> <p>67. Jalili, M., Jinap, S. and Mohd Adzahan, N. 2010. Effect of gamma radiation on reduction of mycotoxins in black pepper. <i>Food Control</i>, 21(10): 1388-1393. [Scopus, impact factor = 2.812].</p> <p>68. Leong Quee Ling, Muhd. Shahrin Ab. Karim*, Mohhidin Othman, Noranizan Mohd Adzahan and Sridar Ramachandran. 2010. Relationships between Malaysian Food Image, Tourist Satisfaction and Behavioural Intention. <i>World Applied Sciences</i>, 10 (Special Issue of Tourism & Hospitality): 164-171.</p> <p>69. Nadia Sarina, M.F., Mohd Adzahan, N.*, Sobhi, B., Ab Karim, M.S. and Karim, R. 2010. Formulation and process improvement for chili shrimp paste using sensory evaluation. <i>International Food Research Journal</i>, 17(4): 927-936. [Scopus].</p> <p>70. Babak Sobhi, Noranizan Mohd Adzahan*, Muhammad Shahrin Abdul Karim and Roselina Karim. 2010. Physicochemical and sensory properties of a traditional chilli shrimp paste. <i>International Journal of Food, Agriculture and Environment</i>, 8(1): 38-40 [Thompson ISI, impact factor = 0.349].</p> <p>71. Mohd Adzahan, N., Mat Hashim, D*. and Abdul Rahman, R. 2010. Effect of heat treatment on the physico-chemical properties of starch from different botanical sources. <i>International Food Research Journal</i>, 17(1): 127-135. [Scopus].</p> <p>72. Jalili, M., Jinap, S.* and Mohd Adzahan, N. 2009. Survey of Aflatoxins in Retail Samples of Whole and Ground Black and White Peppercorns. <i>Food Additives and Contaminants: Part B</i>, 2(2): 178-</p>
--	---

	<p>182 [Thompson ISI, impact factor = 0.891].</p> <p>73. Leong, Q. L., Ab Karim*, S., Selamat, J., Mohd Adzahan, N., Karim, R. and Rosita, J. 2009. Perceptions and acceptance of ‘belacan’ in Malaysian dishes. <i>International Food Research Journal</i>, 16: 539-546. [Scopus].</p> <p>74. Mohd Adzahan, N*. Mat Hashim, D., Muhammad, K., Abdul Rahman, R., Ghazali, Z. and Hashim, K. 2009. Pasting and Leaching Properties of Irradiated Starches from Various Botanical Sources. <i>International Food Research Journal</i>, 16(3): 415-429. [Scopus].</p> <p>75. Mohd Adzahan, N*. 2007. Nonthermal processing technologies: potential and challenges in Southeast Asia. <i>Polish Journal of Food and Nutrition Sciences</i>, 57(4B): 389-395.</p> <p>76. Mohd Adzahan, N* and Benchamaporn, P. 2007. Potential of Non-thermal Processing for Food Preservation in Southeast Asian Countries. <i>ASEAN Food Journal</i> 14 (3): 141-152.</p> <p>Non-Cited Journals</p> <p>77. Khairunnisa Izzati Othman, Muhammad Shahrin Ab Karim, Roselina Karim, Noranizan Mohd Adzahan, Nurhasmilaalisa Abdul Halim, and Syuhailly Osman. 2012. Factors Influencing Fruits and Vegetables Consumption Behavior Among Adults in Malaysia. <i>Journal of Agribusiness Marketing</i>, Vol 5, 29-46.</p> <p>78. Mohd Adzahan, N., Lau, P.L., Narimah, H., Rosnah, S., Sew, C.C. and Sobhi, B. 2011. Pineapple Juice Production using Ultraviolet Pasteurisation: Potential Cost Implications. <i>Journal of Agribusiness Marketing</i>, 4: 38-50.</p> <p>79. Muhammad Shahrin Ab. Karim, Siti Sumayah Abdul Rashid, Noranizan Mohd Adzahan, Angelo A. Camillo. 2011. Consumers’ Perspective Towards Malaysian Traditional Food: <i>Sambal Belacan</i> (Chilli Shrimp Paste), A Preliminary Investigation. <i>Journal of Agribusiness Marketing</i>, 4: 68-92.</p>
<p><i>Chapters in E-book</i></p>	<p>1. Nor Hasni Hambali, Koh Pei Chen, Noranizan Mohd Adzahan, and Rosnah Shamsudin, 2018. Processing Pineapple Juice Using Ultraviolet Irradiation. In: <i>Tropical Fruits: From Cultivation to Consumption and Health Benefits, Pineapple</i>. Eds. Cristina Stewart Bogsan and Svetoslav Dimitrov Todorov. Nova Science Publishers, USA. ISBN: 978-1-53612-885-7.</p> <p>2. S. Y. Lee, S. L. Chia, Noranizan, M. and G. H. Chong. 2017. Drying and Dehydration of Pitaya Fruits (<i>Hylocereus</i> spp.). In: <i>Processing and Drying of Tropical Fruits</i>. Eds. Chung Lim Law, Ching Lik Hii, Sachin Vinayak Jangam and Arun Sadashiv Mujumdar. Pp 75-102.</p>

	ISBN: 978-981-11-1967-5.
<i>Chapter in book</i>	<ol style="list-style-type: none"> 1. Hooi Yi Tan, Ganesh Thanasegaran and Noranizan, M. A. 2014. Market Potential Analysis and Possible Marketing Strategy for Ultraviolet-Irradiated Single Strength Pineapple Juice in the Klang Valley. In: Marketing: A Compendium. Eds. Kenny Teoh Guan Cheng, Amer Hamzah, Jantan, Ganesh Thanasegaran, Universiti Putra Malaysia Press, Selangor. Pp 82-105. ISBN: 978-967-344-444 2. Leong, Q.L., Ab Karim, M.S., Othman, M., Mohd Adzahan, N. 2010. Towards Tourism Sustainability: The Image of Malaysia as a Food Tourism Destination. In: Selected Issues in Hospitality and Tourism. Eds. Awang, K.W., Abdul Azis, Y. and Samdin, Z., Universiti Putra Malaysia Press, Selangor. pp 40 – 64. ISBN: 978-967-344-180-8.
<i>Proceedings</i>	<p>International</p> <ol style="list-style-type: none"> 1. Pei Chen Koh, Mohd Adzahan Noranizan, Choon Yoong Cheok, Roselina Karim, Zainal Abedin Nur Hanani. 2017. Repetitive pulsed light treatment in extending shelf life of fresh-cut cantaloupe (<i>Cucumis melo L. reticulatus cv. Glamour</i>), 2nd Innovations in Food Packaging, Shelf Life and Food Safety Conference, 3-6 October 2017, Stadthalle Erding, Munich, Germany. PP 32 2. Koh, P. C., Noranizan, M. A., Karim, R., & Nur Hanani, Z. A. 2015. Microbiological quality and ascorbic acid content of fresh-cut cantaloupe (<i>Cucumis melo l. reticulatus cv. Glamour</i>) treated with pulsed light at different fluences. 2015 International Nonthermal Processing Workshop, 12 – 13 November, 2015, Athens, Greece. 3. Nur Aini Ismail , Noranizan Mohd Adzahan, Rosnah Shamsudin, Roselina Karim. 2014. Water Loss and Oil Uptake during Deep Fat Frying of Cassava (<i>Manihot esculenta Crantz</i>) Chips. 16th Food Innovation Asia Conference 2014, 12-13 June 2014, Bangkok, Thailand. 4. Nor Hasni Hambali, Noranizan Mohd Adzahan, Roselina Karim, Azizah Osman. 2014. Effects of Pulsed Light Treatment on Microbial loads of Fresh-cut Yardlong Bean (<i>Vigna unguiculata</i>). 16th Food Innovation Asia Conference 2014, 12-13 June 2014, Bangkok, Thailand. 5. Khairunnisa Izzati Othman, Muhammad Shahrim Ab Karim, Roselina Karim, Noranizan Mohd Adzahan, Nurhasmilaalisa Abd Halim. Consumption pattern on fruits and vegetables among adults: a case of Malaysia. 3rd International Conference on Human and Social Sciences ICHSS 2013, 20-22 September, 2013, Rome, Italy.

6. Shah, N.N.A.K., Rahman, R.A., Shamsudin, R. & **Adzahan, N.M.** Identification of phenolic contents in Malaysian variety of pummelo (*Citrus Grandis L. Osbeck*) fruit juice using HPLC-DAD. Poster presentation at the International Conference on Agricultural and Food Engineering, 8-9 June 2013, Los Angeles, United States.
7. Shah, N.N.A.K., Rahman, R.A., Shamsudin, R. & **Adzahan, N.M.** UV-C inactivation of Salmonella spp in pummelo (*Citrus Grandis L. Osbeck*) fruit juice. Oral presentation at the 2013 EFFoST Annual Meeting, 12-15 November 2013, Bologna, Italy. (Status: Accepted on 29 June 2013).
8. Leong, C.M., **Noranizan, M.**, Muhammad, K., Choo, W.S. Pectin extraction from jackfruit (*Artocarpus heterophyllus*) rind after freeze-and-thaw pretreatment, 15th Food Innovation Asia Conference, June 13 – 14, 2013. Bangkok, Thailand.
9. Sew Chang Chew, Hasanah Mohd Ghazali, **Noranizan Mohd Adzahan** and Olga Martín-Belloso. Effects of mid-thermal and ultraviolet treatments on *Listeria innocua* inactivation in pineapple juice. International Nonthermal Food Processing Workshop October 14-16, 2012, Melbourne, Australia.
10. Sew Chang Chew, Rogelio Sanchez Vega, Hasanah Mohd Ghazali, **Noranizan Mohd Adzahan**, Pedro Elez-Martínez, and Olga Martín-Belloso*. Inactivation of *Listeria innocua* in pineapple juice using high intensity pulsed electric field in combination with enzymatic treatment. Nonthermal Processing Division Workshop 2011, Osnabruck, Germany, October 12 - 14, 2011.
11. B. Sobhi, **N. Mohd Adzahan***, M.S. Ab Karim, R. Karim, J. Bakar and R. Abdul Rahman. (2010). Texture Evaluation for a Commercial Chili-Based Paste. Proceeding of “1st International Congress on Food Technology”, Antalya, Turkey, November 3-6, 2010. Abstract number P476, pp 344.
12. Shamsudin, R.*, Chung, A.S. and **Mohd Adzahan, N.** (2010). Storage Effect of Malaysian Cassava (*Manihot esculenta*) Root Tubers on the Quality of Chips. Proceeding of “1st International Congress on Food Technology”, Antalya, Turkey, November 3-6, 2010. Abstract number P673, pp 482.
13. Tunung, R., Chai, L. C., Ghazali, F. M., **Noranizan, M. A.**, Lesley, M. B., Hareesh, K. K., Nakaguchi, Y., Nishibuchi, M., Son, R. 2009. Biosafety of *Vibrio parahaemolyticus* in raw salad vegetables at retail and farm level. International Seminar & Workshop. Current Issues and Challenges in Food Safety: Science-Based Approach for Food Safety Management. IPB International Convention Center, Bogor, Indonesia. 2 – 3 December 2009

14. Leong, Q. L., Ab. Karim*, M. S., Othman, M., **Mohd Adzahan, N.** and Ramachandran, S. (2009). Marketing Malaysia as a Food Tourism Destination, Proceedings of "3rd International Conference of Destination Branding and Marketing", Institute For Tourism Studies, Macao S.A.R., China, December 2nd - 4th, 2009, pp 260.
15. Pimpa, B. and **Mohd Adzahan, N.** 2009. Contamination of Shigella in Salted Egg Product. 11th ASEAN Food Conference, Bandar Seri Begawan, Brunei Darussalam. October 21-23, 2009. Abstract number S2P46.
16. Leong, Quee Ling, **Mohd Adzahan, Noranizan**, Sridar A/L. Ramachandran, M. Shahrim Ab Karim. 2009. A Qualitative Approach in Exploring Malaysians Food Brand Image. Proceeding of the 4th International Scientific Conference Rhodes Island, Greece, April 3-5, 2009, University of the Aegean, Greece.
17. **Noranizan Mohd Adzahan**, Dzulkifly Mat Hashim, Kharidah Muhammad, Russly Abdul Rahman, Zulkafli Ghazali, Kamaruddin Hashim. 2008. Effects of Irradiated Starches on the Physical Properties of Fried Fish Crackers. Innovative Applications of Nonthermal Technologies in Foods: Technology, Safety, Health and Consumer Acceptability Workshop. Madrid, Spain. 19 – 22 November, 2008. Abstract number C3, pp 57.
18. **Mohd Adzahan, N.** 2007. Nonthermal Processing Technologies: Potentials and Challenges in Southeast Asia. 3rd International Conference on "Quality and Safety in Food Production Chain", Wroclaw, Poland. 13 - 15 June 2007, pp. 61
19. **Mohd Adzahan, N.**, Worobo, R.W. and Padilla-Zakour, O.I. 2007. Effect of dimethyl dicarbonate addition on the retention of water soluble vitamins in juice systems. IFT Annual Meeting and Food Expo, Chicago IL. July 28 – August 1, 2007, Presentation number:189-63
20. Worobo, R. W., **Mohd Adzahan, N.** and Padilla-Zakour, O.I. Ultraviolet processing of juice to meet regulatory requirements. Annual American Chemical Society Conference. March 30, 2006. Atlanta, Georgia
21. **Mohd Adzahan, N.**, Worobo, R.W. and Padilla-Zakour, O.I. 2005. Ultraviolet dose and absorption capacity of water soluble vitamins in model solutions and apple juice. Nonthermal Processing Division Meeting and Workshop. Wyndmoor, PA. Abstract P21
22. **Mohd Adzahan, N.**, Worobo, R.W. and Padilla-Zakour, O.I. 2005. Effect of ultraviolet dose on water-soluble vitamins in model solutions and apple juice. IFT Annual Meeting and Food Expo, New Orleans, LA. Abstract 99E-6
23. **Mohd Adzahan, N.**, Worobo, R.W. and Padilla-Zakour, O.I. 2004. Effect of ultraviolet treatment on ascorbic acid in apple juice. IFT

Annual Meeting and Food Expo, Las Vegas, NV. Abstract 49H-10

24. Ghazali, Z, Wongsuban, B., Idris, S., **Mohd Adzahan, N.**, Ithnin, L. and Dahlan, K.Z. 2003. Radiation modified Sago-Blends and Its Potential for Biodegradable Packaging Materials. Kume, T. and Maekawa, Y. (Eds.), Proceedings of the Takasaki Symposium on Radiation Application of Natural Polymers in Asia. October 1-2, 2001. Japanese Atomic Energy Research Institute, Japan. pp. 32-46.

National

25. Shah, N.N.A.K., Rahman, R.A. & **Adzahan, N.M.** 2014. Non Thermal Technology - The Way Forward. National Conference on Agricultural and Food Mechanization. 20-22 May 2014, Kota Kinabalu, Sabah.
26. Azarakhsh, N., Osman, A., Ghazali, H.M., Tan, C.P., **Mohd Adzahan, N.** 2013. Effect of limonene incorporation into gellan-based edible coating on the changes in microbiological and sensory characteristics of fresh-cut pineapple during cold storage. VII International Postharvest Symposium. June 25, 2012, Kuala Lumpur, Malaysia. Acta Horticulturae 1012: 999 - 1004.
27. Yusof, N., Muhammad, K., **Mohd Adzahan, N.**, Matanjun, P. 2013. Functional properties of spray-dried white dragon fruit (*Hylocereus undatus*) juice. VII International Postharvest Symposium. June 25, 2012, Kuala Lumpur, Malaysia. Acta Horticulturae 1012: 1451 - 1458.
28. Nur Izalin, M.Z., Muhammad, K., Bakar, J., **Mohd Adzahan, N.** 2013. Optimization of pectin extraction from dragon fruit peel. VII International Postharvest Symposium. June 25, 2012, Kuala Lumpur, Malaysia. Acta Horticulturae 1012: 1443 - 1450.
29. Sew, C.C., Osman, A., **Noranizan, M.A.**, Karim, R. and Mohamad Basri, N.S. 2013. Effect of Fruit Maturity Stages on Juice and Puree Quality of Red Flesh Pitaya (*Hylocereus Polyrhizus*). VII International Postharvest Symposium. June 25, 2012, Kuala Lumpur, Malaysia. Acta Hort. (ISHS) 1012:149-154.
30. Shah, N.N.A.K., Rahman, R.A., Shamsudin, R. & **Adzahan, N.M.** Effects of enzymatic clarification treatment on phenolic compounds of pummelo (*Citrus Grandis L. Osbeck*) fruit juice. Oral presentation at the International Conference on Agricultural and Food Engineering For Life, 26-28 November 2012, Putrajaya, Malaysia.
31. Hanisah Mustaffa@Hamzah, **Noranizan Mohd Adzahan***, Roselina Karim and Azizah Osman. 2011. Effect of Ultraviolet Irradiation on

the Quality of Pineapple Juice. UMTAS, Kuala Terengganu, Malaysia, July 11-13, 2011, page 102.

32. **Noranizan Mohd Adzahan***, Sharizah Sulaiman, Sew Chang Chew and Roselina Karim. 2011. Comparison between Pulsed Light and Ultraviolet Treatment on Microflora Survival and Quality Attributes of Pineapple Juice. UMTAS, Kuala Terengganu, Malaysia, July 11-13, 2011, page 172.
33. S.L.Chia, R. Shamsudin, **N. Mohd Adzahan** and W.R. Wan Daud. 2011. Effect of Ultraviolet Irradiation on Colour Stability of Pineapple Juice during Storage and Its Comparison with Thermal Pasteurization. UMTAS, Kuala Terengganu, Malaysia, July 11-13, 2011, page 93.
34. Roselina Karim, Nik Nor Adilah Muhamad Nordin, Hasanah Mohd Ghazali, **Noranizan Mohd Adzahan** and Lee Mei Ling. 2011. Effects of Microwave Treatment on the Bioactive Components of Rice Chips from Various Rice Mills in Selangor. UMTAS, Kuala Terengganu, Malaysia, July 11-13, 2011, page 99.
35. M.S. Ab Karim, Siti Safrina, N. Othman, M., **N. Mohd Adzahan**, and Hussin, S. R. 2011. Consumers' Consumption Pattern and Their Purchase Intention towards Herbal Product Based in *Melicope ptelefolia* (Daun Tenggek Burung) in Selected States in Peninsular Malaysia. Proceeding of "International Management Conference (IMaC) 2011", Kuala Terengganu, Malaysia, April 16-17, 2011. Page 151.
36. Azarakhsh, N. Osman, A., Ghazali, H.M., Tan, C.P. and **Mohd Adzahan, N.** Effect of alginate and gellan-based edible coatings on quality of fresh-cut pineapple during cold storage. Proceeding of 7th International Pineapple Symposium 2010, Johor Bahru, Malaysia, July 13 – 15, 2010 Abstract number P5.22.
37. Azarakhsh, N. Osman, A., Ghazali, H.M., Tan, C.P. and **Mohd Adzahan, N.** Evaluating the effect of different polysaccharide-based edible coatings on changes in weight loss, firmness, respiration rate and sensory characteristics of fresh-cut pineapples. Proceeding of "International Conference on Food Research", Putrajaya, Malaysia, November 22-24, 2010. Abstract number P081.
38. Sobhi, B., **Mohd Adzahan, N***, Ghazali, Z., Abdul Rahman, R., Bakar, J. and Ab Karim, M.S. Pasteurization of chili shrimp paste using low dose irradiation. Proceeding of "International Conference on Food Research", Putrajaya, Malaysia, November 22-24, 2010. Abstract number P010.
39. Ariffin, A.A. and **Mohd Adzahan, N.** 2009. The essential acid rich Pitaya seed oil. International Seminar on Recent Developments in the Production, Postharvest Management and Trade of Minor Tropical Fruits, Kuala Lumpur, 18-19 August, 2009, pp 19.

	<p>40. Anissa Soraya, Roselina Karim, Noranizan Mohd Adzahan, Farinazleen Mohd Ghazali and Kuan Jie Ying. 2009. Effect of Gamma Irradiation of Wheat Flour on the Quality of Yellow Alkaline Noodles. UMT 8th Symposium on Sustainability Science and Management, Kuala Terengganu, Malaysia, May 2-4, 2009.</p> <p>41. Abdul Rashid, S., Omar, M., Mohd Adzahan, N., and Ab Karim, S. 2008. Malaysia's Traditional Sauce: Evaluating the Consumers' Perception of Sambal Belacan. Proceeding of the 1st Malaysian Gastronomic- Tourism Conference 2008. KDU College, School of Hospitality, Tourism and Culinary Arts, Damansara, Kuala Lumpur, Malaysia, May 29 2008. ISBN 978-98343956-0-5.</p> <p>42. Joe Regenstein and Noranizan Mohd Adzahan. 2007. The Status of Halal and Kosher Food Production in the World. 10th ASEAN Food Conference, Kuala Lumpur, Malaysia, August 21-23, 2007. Abstract number S702, pp 77.</p> <p>43. Benchamaporn Pimpa, Noranizan Mohd Adzahan, Duangkhae Kanjanasopa, Paranya Somtanong, Jirarat Julboonyasit, Prapapon Jindatanasan. 2007. Production and characterization of 'Kalamae'. 10th ASEAN Food Conference, Kuala Lumpur, Malaysia, August 21-23, 2007.</p> <p>44. Benchamaporn Pimpa, Noranizan Mohd Adzahan, Duangkhae Kanjanasopa, Lawan Srisawat, Oranuch Dechpichai. 2007. Application of tofu as a substitute for egg yolk in salad dressing. 10th ASEAN Food Conference, Kuala Lumpur, Malaysia, August 21-23, 2007.</p> <p>45. Mohd Adzahan, N., Mat Hashim, D., Muhammad, K., Abdul Rahman, R., Hashim, K., Wongsuban, B. 2002. Rheological properties of wheat, sago and tapioca starches modified using irradiation. Mohd. Khalid, N., Hussin, F., Idris, K., Hafiz Ahmad, H., Abd Aziz, F., Ibrahim, A.H., Aris, Z., Mat Top, O., & Abd Rahman, H. (Eds.), Proceedings of the National Food Technology Seminar 2002, Kuala Lumpur. MARDI. pp. 145-149</p>
<p><i>Other publications</i></p>	<p>1. Mohd Adzahan, N., Worobo, R.W. and Padilla-Zakour, O.I. 2005. Ultraviolet as an alternative fruit juice processing method to meet FDA safety requirements. Venture. The Northeast Center for Food Entrepreneurship at the New York State Food Venture Centre, Cornell University. Vol. 7: 9-12. http://www.nysaes.cornell.edu/necfe/pubs/pdf/2005venture_v7.pdf</p> <p>2. Mohd Adzahan, N. and Padilla-Zakour, O.I. 2005. Award winning product 'Moschata' focuses on butternut squash's healthy attributes. Veg Edge. Cornell University Cooperative Extension. 1(11):14</p> <p>3. Mohd Adzahan, N. 2007. A Malaysian Scientist's Visit to the</p>

	Faculty of Food and Nutrition Science, Wisci Akademickie, Augusta Cieszkowskiego Agricultural University, Poznan, Poland. Nr 7-8 (118-119) XI, pp 8.
<i>Patent</i>	<ol style="list-style-type: none"> 1. Rosnah Shamsudin, Noranizan Adzahan, Gan Kok Yong, 2012. A UV Pasteurization Machine (PI2012003186) 2. Rosnah Shamsudin, Norfarahin Hasaman & Noranizan Mohd Adzahan. 2013. White pepper, decorticator machine (PI2013001215)
<i>Computer software</i>	Massive-Open Online Course – Halal Food

H. PROJEK PENYELIDIKAN TERDAHULU (Past Research Project)					
<i>Project No.</i>	<i>Project Title</i>	<i>Role</i>	<i>Year</i>	<i>Source of fund</i>	<i>Status</i>
<i>02/01/07/00 27RU</i>	Nonthermal Processing Technologies for the Preservation of Beverages, Soup Bases and Selected Traditional Sauces	PROJECT LEADER	2007 - 2009	RUGS RM 60,000	COMPLETED
02-01-11-1330RU	Effects of Non-Thermal and thermal pasteurization on the Bioactive Compounds and Enzymatic Activities in Pineapple (<i>Ananas comosus</i>) Juice	PROJECT LEADER	2011 - 2013	RUGS RM 15,000	COMPLETED
<i>02/02/10/09 48RU</i>	Development of a Commercial-Scale Processing Method Using Nonthermal Techniques to Manufacture High Quality Chilli Shrimp Paste With an Extended Shelf Life	PROJECT LEADER	2010	RUGS RM 40,000	COMPLETED
<i>02/01/07/00 23RU</i>	Combination of Thermal and Non-thermal Processing for the Development of Dragon Fruit (<i>Hylocereus sp</i>) and Watermelon (<i>Citrullus sp</i>) Purees, Juices and other Value Added Products	CO-RESEARCHER	2007	RUGS Rm 277,000	COMPLETED
<i>02/01/07/00 20RU</i>	Foodstuff Proteomics: Impact of Bio-, Physical and Culinary Processing on the Innovation, Functionality, Bioactivity and Acceptability of Protein-Rich Indigenous Food Products	CO-RESEARCHER	2007 - 2009	RUGS RM 205,000	COMPLETED

02/01/07/00 26RU	National Heritage: Traditional Food and Cuisine as Tourist Attractions / Destinations	CO-RESEARCHER	2007	RUGS RM 60,000	COMPLETED
02/01/09/08 68RU	Processing and Derivatization of Essential Acid Rich Food Products From Pitaya Seed Oil	CO-RESEARCHER	2009 - 2011	RUGS RM 15,000	COMPLETED
02-01-09- 0702RU	Production of stabilised value added 'temukut' powder as ingredient for the food industry	CO-RESEARCHER	2009 - 2011	RUGS RM 114,000	COMPLETED
03-04-10- 802FR	Fundamental Studies on the effect of Non-thermal Treatment (UV Irradiation) and Thermal Treatment for Selected Malaysian Fruit Juices	CO-RESEARCHER	2010 - 2012	FRGS RM 44,000	COMPLETED
03-10-10- 956FR	Sustaining the Authenticity of Malaysian Food Heritage	CO-RESEARCHER	2010 - 2012	FRGS RM 40,000	COMPLETED
FRGS/1/11/ TK/UPM/02 /38	Solubility Behavior in Sub and Supercritical Carbon Dioxide Conditions	CO-RESEARCHER	2011 - 2013	FRGS RM 144,000	COMPLETED
	Dietary fibres and antioxidants in Tamarillo (<i>Salanum betaceum Cav.</i>) fruit characterization and application	CO-RESEARCHER	2011	RUGS RM 15,000	COMPLETED
i- eco/24(UP M)	Quality Improvement of Frozen Traditional Cakes for Mass Catering Operation in Warisan Baiduri Sdn. Bhd.	CO-RESEARCHER	2011 - 2013	SKIM GERAN PROGRAM PEMINDAHAN ILMU- Knowledge Transfer Programme - KTP RM 139,000	COMPLETED
02-02-12- 1721RU	Potential of jackfruit (<i>Artocarpus heterophyllus</i>) and cempedak (<i>Artocarpus integer</i>) fruit rind as source of pectin and the characteristic of the pectin and its gel	PROJECT LEADER	2012 - 2014	Research University Grant Scheme (RUGS) RM 14,500	COMPLETED
05-02-12- 2047RU	Surface decontamination of fresh-cut fruits and fresh vegetables ('ulam') using pulsed light technology	PROJECT LEADER	2012	Research University Grant Scheme (RUGS) RM 80,000	COMPLETED

	PROGRAM PENGGUNAAN MESIN DALAM INDUSTRI KUIH PUTU KACANG @ KOYE UNTUK MENINGKATKAN PENGETAHUAN DAN TARAF EKONOMI PENGUSAHA	CO-RESEARCHER	2013 - 2013	SKIM GERAN 'PROGRAM PEMINDAHAN ILMU' FASA 2 RM 68,000	COMPLETED
05-01-12-1665RU	Designing Equilibrium Modified Atmosphere Packages Suitable For Malaysian Cantaloupe (Cucumis Melo L.) Fresh-Cut	CO-RESEARCHER	2012 - 2014	Research University Grant Scheme (RUGS) RM 10,500	COMPLETED
02-02-12-2049RU	Biotransformation of the rambutan (Nephelium lappaceum L.) fruit into a fermented cocoa bean-like product	CO-RESEARCHER	2012 - 2015	Research University Grant Scheme (RUGS2) Rm 96,000	COMPLETED
05-02-12-2021 RU	Development of Ultraviolet Pasteurizer for Production of Premium Quality Tropical Fruit Juice	CO-RESEARCHER	2012 - 2015	Research University Grant Scheme (RUGS) RM 280,000	COMPLETED
	Analysis of Factors Influencing Fruits and Vegetables Consumption Among Adolescents in Selected Cities in Malaysia.	CO-RESEARCHER	2010 - 2013	FAMA, Ministry of Agriculture (RM 283,889)	COMPLETED
02-02-12-2013RU	Supercritical Fluid Extraction of Malaysian Herbs: Kinetics Modelling and Scale-up	CO-RESEARCHER	2012 - 2015	Research University Grant Scheme (RUGS) RM 205,000	COMPLETED
05-01-04-SF1116	Acceptability and Marketing Potential Studies on the Improved and Packaged Semi Convenience Food Products (SCFP)	CO-RESEARCHER	2013	SCINECEFUN D (RM 160,600)	COMPLETED
02-01-15-1734FR	Effect of Pulsed Light on the microbial and physico-chemical properties of Centella asiatica	PROJECT LEADER	2015 - 2018	FRGS RM 98,200	On-going
GP-IPM/2016/9499100	High pressure processing of tropical fruit	CO-RESEARCHER	2016 - 2018	GP-IPM RM 60,000	ON-GOING
GP-IPS/2016/9473900	Performance Of UV Irradiation With Dean Vortex Technology On Cloudy And Clear Fruit Juices	CO-RESEARCHER	2016 - 2018	GP-IPS RM 20,000	ON-GOING
GP-IBT/2013/9419700	Microencapsulation of virgin coconut oil by supercritical anti-solvent method	CO-RESEARCHER	2014 - 2015	Geran putra individu	ON-GOING

				berprestasi tinggi Rm 115,200	
GP-IPS/2017/9556500	Storage Quality and antidiabetic activity of fresh cut pineapple coated with water mimosa (neptuna oleracia) and ulam raja (cosmos caudatus) leaf extracts	PROJECT LEADER	2017 - 2018	GP-IPS RM 20,000	ON-GOING

I. BILANGAN PELAJAR SISWAZAH YANG TELAH BERGRADUAT

PhD: 10 orang MS: 24 orang
