



## EZZAT BINTI MOHAMAD AZMAN

Last update: 19<sup>th</sup> June 2019

### Contact Info

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Telephone No. : 016-219 1955  
Email Address : ezzat@upm.edu.my  
Position : Lecturer at Faculty of Food Science and Technology, UPM Serdang, Malaysia (May 2011 to present)

### Personal Particular

<b>Age</b>	: 33 years	<b>Date of Birth</b>	: 17 <sup>th</sup> October 1985
<b>Gender</b>	: Female	<b>Marital Status</b>	: Married
<b>Nationality</b>	: Malaysian	<b>Permanent Residue</b>	: Malaysia

### Educational Background

#### *Highest Education*

<b>Level</b>	: Degree of Doctor of Philosophy (PhD)	<b>CGPA</b>	: -
<b>Field of Study</b>	: Food Technology	<b>Completion Date</b>	: December 2018
<b>Major</b>	: Food Processing and Technology		
<b>University</b>	: University of Reading, UK		

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**Second Highest Education**

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<b>Level</b>	: Master of Science	<b>CGPA</b>	: 3.5
<b>Field of Study</b>	: Food Technology	<b>Graduation Date</b>	: November 2014
<b>Major</b>	: Food Processing and Technology		
<b>University</b>	: Universiti Putra Malaysia (UPM)		

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**Third Highest Education**

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<b>Level</b>	: Bachelor's Degree	<b>CGPA</b>	: 3.0
<b>Field of Study</b>	: Engineering (Biotechnology)	<b>Graduation Date</b>	: March 2009
<b>Major</b>	: Division of Applied Biological Sciences		
<b>University</b>	: University of Yamanashi, Japan		

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**Employment History**

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- Japanese Translator at Altera Corporation, Penang July 2009 - May 2011
- Tutor at Faculty Food Science and Technology, Universiti Putra Malaysia, UPM May 2011 to present

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**Skills and Interests**

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- IELTS (Band 6.5)
- Japanese Language Ability Test (Level 2 from 4) \*Level 1 is the highest
- Proficient in Microsoft Office and Mendeley Desktop; familiar with Minitab
- Familiar with High Performance Liquid Chromatography (HPLC), Liquid Chromatography Mass Spectrophotometry (LCMS), Nuclear Magnetic Resonance (NMR), Fraction Collector, Fourier Transform Infrared Spectroscopy (FTIR), Hunter Lab, UV-VIS, and Sensory Evaluation techniques

Languages		
Language	Spoken	Written
Bahasa Malaysia	10	10
English	9	9
Japanese	8	8

\*Proficiency (0=Poor - 10=Excellent)

### Additional Info

#### Personal Strength:

1. Good interpersonal communication skills
2. Hardworking and able to work under pressure
3. Working well in team to reach a common goal
4. Outgoing, adventurous and pleasant

### Workshop or Conference Attended

Presenter at 2 <sup>nd</sup> Malaysia-Thailand Graduate Forum in Life Sciences, Food Science and Agriculture (MTGF) 2013	: 4-5 December 2013
Fraction Collector Training	: 9 October 2013
Library Information Skills on Online Databases Training for Students and Lecturers	: 26 November 2013
SCI Young Researchers in Agri-Food 2016 in University of Reading (Poster Presentation)	: May 2016
5 <sup>th</sup> International Blackcurrant Conference in Kent, UK	: June 2016
FABS Seminar In University of Reading (Oral Presentation)	: July 2015 & June 2016
10 <sup>th</sup> World Congress on Polyphenols Applications in Porto, Portugal (Oral Presentation)	: July 2016
11 <sup>th</sup> World Congress on Polyphenols Application in Vienna, Austria (Oral Presentation)	: June 2017
Total Food Conference in Norwich, UK (Poster Presentation)	: October 2017
FABS Seminar in University of Reading (Oral Presentation)	: November 2017

**Publications**

<b>No.</b>	<b>Status</b>	<b>Types of paper</b>	<b>Title</b>	<b>Quartile</b>
1.	Published	Research paper	Ezzat, M. A., Zare, D., Karim, R., & Ghazali, H. M. (2015). <i>Trans</i> -and <i>cis</i> -urocanic acid, biogenic amine and amino acid contents in <i>ikan pekasam</i> (fermented fish) produced from Javanese carp ( <i>Puntius gonionotus</i> ) and black tilapia ( <i>Oreochromis mossambicus</i> ). <i>Food Chemistry</i> , 172, 893-899.	Q1
2.	Submitted	Research paper	[Food Chemistry] Ezzat, M. A., Chatrifzagkou, A., & Charalampopoulos, D. (2019). Extraction of anthocyanins and phenolics from dried blackcurrant ( <i>Ribes nigrum</i> L.) skins.	Q1
3.	Submitted	Research paper	[Food Research International] Ezzat, M. A., House, A., Chatrifzagkou, A., & Charalampopoulos, D. (2019). Effect of different drying processes on total free anthocyanins, total phenolics and antioxidant activity of blackcurrant ( <i>Ribes nigrum</i> L.) skins.	Q1
4.	Submitted	Research paper	[Food Chemistry] Ezzat, M. A., Karim, R., & Ghazali, H. M. (2019). Physico-chemical properties, acceptability and consumer preference of <i>ikan pekasam</i> (fermented fish) produced by natural and acid-assisted fermentation of Javanese carp ( <i>Puntius gonionotus</i> ) and black tilapia ( <i>Oreochromis mossambicus</i> ).	Q1
5.	To be submitted	Research paper	[Food Chemistry] Ezzat, M. A., Chatrifzagkou, A., & Charalampopoulos, D. (2019). Stability of anthocyanins from blackcurrant ( <i>Ribes nigrum</i> L.) skins during storage.	Q1
6.	To be submitted	Research paper	[Food Chemistry] Ezzat, M. A., Michael, N., Chatrifzagkou, A., & Charalampopoulos, D. (2019). Enzymatic acylation and stability of anthocyanins from dried blackcurrant ( <i>Ribes nigrum</i> L.) skins with methyl cinnamate as acyl donor.	Q1

7.	To be submitted	Research paper	[Journal of Food Composition and Analysis] Ezzat, M. A., Karim, R., & Ghazali, H. M. (2019). Production of <i>ikan pekasam</i> from black pomfret ( <i>Parastromateus niger</i> ) using natural fermentation processes.	Q1
8.	Unpublished	Conference paper	Ezzat, M. A., Karim, R., & Ghazali, H. M. (2013). Determination of physicochemical and sensory properties in Malaysian traditional fermented fish ( <i>ikan pekasam</i> ). [Conference Paper]. In <i>Malaysia-Thailand Graduate Forum in Life Sciences, Food Science and Agriculture (MTGF), Universiti Putra Malaysia, Malaysia</i> .	
9.	Unpublished	Conference abstract	Ezzat, M. A., Oruna-Concha, M. J., Chatrifzagkou, A., & Charalampopoulos, D. (2016). Extraction of Anthocyanins from Blackcurrant by-products [Conference Abstract]. In <i>10<sup>th</sup> World Congress on Polyphenols Applications, Porto, Portugal</i> .	
10.	Unpublished	Conference abstract	Ezzat, M. A., Chatrifzagkou, A., & Charalampopoulos, D. (2017). Stability of anthocyanins from blackcurrant ( <i>Ribes nigrum L.</i> ) by-products: Effect of low and high pH on intermolecular copigmentation during storage [Conference Abstract]. In <i>11<sup>th</sup> World Congress on Polyphenols Application, Vienna, Austria</i> .	

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**Name** : **PROF. DR. DIMITRIS CHARALAMPOPOULOS**  
**(PhD Main Supervisor)**

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**Email** : d.charalampopoulos@reading.ac.uk

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**Position** : Professor in Food Biotechnology; Research Division Lead for FNS

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**Institution** : Department of Food and Nutritional Sciences  
University of Reading, Whiteknights Campus  
PO Box 226, RG6 6AP  
Reading, United Kingdom

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**Name** : **PROF. DR. HASANAH MOHD GHAZALI**  
**(Master Degree Main Supervisor)**

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**Email** : hasanah@upm.edu.my

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**Position** : Professor of Enzyme Technology and Food Biotechnology

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**Institution** : Faculty Food Science and Technology  
Universiti Putra Malaysia  
43400, UPM Serdang  
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**Name** : **PROF. DR. HAYAKAWA MASAYUKI**  
**(Bachelor Degree Main Supervisor)**

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**Email** : hayakawa@ab11.yamanashi.ac.jp

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**Position** : Professor of Industrial Microbiology Interdisciplinary

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**Institution** : Faculty of Biotechnology Engineering  
University of Yamanashi  
4-3-11 Takeda  
Kofu City, Yamanashi Prefecture  
Japan, 400-8511

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**Name** : **DR. MARIA JOSE ORUNA-CONCHA**  
**(PhD Co-Supervisor)**

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**Email** : m.j.oruna-concha@reading.ac.uk

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**Name** : **DR. AFRODITI CHATZIFRAGKOU**  
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