

Noranizan Mohd Adzahan

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EDUCATION

<u>Year</u>	<u>Degree</u>	<u>Institution</u>
2006	Ph.D.	Cornell University
2002	M.S.	Universiti Putra Malaysia
1999	B.S.	Universiti Putra Malaysia

ACADEMIC RANKS

Associate Professor	: September 2012 to date
Deputy Dean	: March 2013 to February 2016
Senior Lecturer	: January 2009 to August 2012
Lecturer	: December 2006 to December 2008
Tutor	: September 2001 to November 2006

RESEARCH METRICS (Scopus as of September 2021)

H-index: 23
Citations: 1638
ORCID ID: 0000-0002-2918-5278

AREAS OF EXPERTISE – Food preservation, value addition and nonthermal processing

Fruit and vegetable processing, product development, nonthermal processing (light technologies, irradiation, high pressure)

RESEARCH, EXTENSION and ADMINISTRATIVE RESPONSIBILITIES

Research: program focused on applied research to add value and to agricultural commodities. Emphasis on developing new products/processes, improving or retaining quality in processed foods, and addressing the key the factors that affect the quality of specialty foods manufactured by small-scale techno-preneurs.

Teaching: responsible for Product Development and processing/preservation courses, Halal food course and packaging course.

Extension: support new and established entrepreneurs through workshops and coaching programs.

PROFESSIONAL HONORS AND AWARDS

- 2019 Professional Technologist, Malaysian Board of Technologists, in the area of Food Technology
- 2013 Winner of the Developing Solutions for Developing Countries Product Development Competition at the IFT Meeting in Chicago with product called ‘Enertein’ (Student advisor)

- 2010 Winner of the Malaysian Institute of Food Technologists Product Development Competition with product called 'Tap-a-Bite' (Student advisor)
- 2008 Winner of the Malaysian Institute of Food Technologists Product Development Competition with product called 'Karatofu' (Student advisor)
- 2007 International Atomic Energy Agency Travel Award – Regional Training Course on Electron Beam Application on Fruits and Frozen Foods
- 2005 Finalist for The Non-Thermal Processing Division Graduate Competition at IFT Meeting in New Orleans, L.A with paper entitled 'Effect of ultraviolet dose on water soluble vitamins in model solutions and apple juice'
- 2002 Third place for Poster Competition at The National Food Technology Seminar in Kuala Lumpur with paper entitled 'Rheological properties of wheat, sago and tapioca starches modified using irradiation'

GRADUATE STUDENTS AND POSTDOCTORAL MENTORING

Completed Graduate Training (as main supervisor): 2 Ph.D., 4 M.S.
 Current Graduate Students (as main supervisor): 4 Ph.D., 1 M.S.
 Undergraduate and Foreign Students Mentored in Independent Projects: 20 (Thailand), 16 (Brunei)

OTHER PROFESSIONAL ACTIVITIES

Institute of Food Technologists (IFT) - Professional member
 Malaysian Board of Technologists (MBOT) – Professional Member
 Technology and Technical Accreditation Council (TTAC) – Panel Member
 Farmer's Field School (FFS) – Expert Panel
 Product Development Program (Bioeconomy Corporation) – Expert Panel

PUBLICATIONS

Peer reviewed

Cited Journals

1. Mohamad, A., Shah, N. N. A. K., Sulaiman, A., **Mohd Adzahan, N.**, & Aadil, R. M. 2021. Pulsed electric field (PEF) of goat milk: Impact on Escherichia coli ATCC 8739 and vitamin constituents. Journal of Food Process Engineering, 44(9): e13779 <https://doi.org/10.1111/jfpe.13779>
2. Biadała, Agata; Adzahan, **Noranizan M.** 2021. "Storage Stability of Antioxidant in Milk Products Fermented with Selected Kefir Grain Microflora" Molecules 26, no. 11: 3307. <https://doi.org/10.3390/molecules26113307>
3. Siti Zaharah Rosli, **Mohd Adzahan Noranizan**, Son Radu, Roselina Karim, Noraniza Mohd Adzahan, Rana Muhammad Aadil, Pei Chen Koh. 2021. Impact of sanitizer solutions on microbial reduction and quality of fresh-cut pennywort (Centella asiatica) leaves. Journal of Food Science and Technology. <https://doi.org/10.1007/s13197-021-05131-3>

4. **Noranizan, M.**, Pean, L. F., Li, J. W., Aadil, R. M, Ahmad, T., Rosli, S. Z., Yong, Y. Y. and Kim, D.-O. 2020. Impact of juice extraction method on the physicochemical, functional, and sensory properties of Sabah snake grass (*Clinacanthus nutans*) juice mix. International Food Research Journal 27(5): 835 – 845
5. Nor Adilah, A., **Noranizan, M. A.**, Jamilah, B., & Nur Hanani, Z. A. 2020. Development of polyethylene films coated with gelatin and mango peel extract and the effect on the quality of margarine. Food Packaging and Shelf Life, 26 doi:10.1016/j.fpsl.2020.100577
6. Nor Hasni, H., Koh, P. C., **Noranizan, M. A.**, Megat Mohd Tahir, P. N. F., Mohamad, A., Limpot, N., Hamid, M. and Aadil, R. M. 2020. High-pressure processing treatment for ready-to-drink sabah snake grass juice. Journal of Food Processing and Preservation, 44(7) doi:10.1111/jfpp.14508
7. Chai, K. F., **Adzahan, N. M.**, Karim, R., Rukayadi, Y., & Ghazali, H. M. 2020. Physicochemical properties of rambutan (*Nephelium lappaceum* L.) seed during natural fermentation of the whole peeled fruit. International Food Research Journal, 27(3): 397-407.
8. Koh, P. C., **Noranizan, M. A.**, Karim, R., Nur Hanani, Z. A., & Yusof, N. L. 2020. Cell wall composition of alginate coated and pulsed light treated fresh-cut cantaloupes (*Cucumis melo* L. var. reticulatus cv. glamour) during chilled storage. Journal of Food Science and Technology, 57(6): 2206-2221.
9. Siti Zaharah, R., **Noranizan, M.**, Son, R., Roselina, K., Yusof, N. L., Koh, P. C., & Nor Hasni, H. 2020. Microbiological and physical properties of pennywort (*Centella asiatica*) leaves using pulsed light technology. International Food Research Journal, 27(1): 16-27.
10. Ezzat, M. A., Abetra, K., **Noranizan, M. A.**, & Yusof, N. L. 2020. Production and properties of spray dried *Clinacanthus nutans* using modified corn starch as drying agent. Food Research, 4(5), 1700-1709. doi:10.26656/FR.2017.4(5).201
11. Mohamad, A., Shah, N. N. A. K., Sulaiman, A., **Mohd Adzahan, N.**, & Aadil, R. M. 2020. Impact of the pulsed electric field on physicochemical properties, fatty acid profiling, and metal migration of goat milk. Journal of Food Processing and Preservation, doi:10.1111/jfpp.14940
12. Vasudevan, N., Sulaiman, R., Chong, G. H., **Adzahan, N. A.**, & Shaari, N. A. 2020. Development of foam mat dried soursop powder using arabic gum and fish gelatin as foaming agent. Food Research, 4, 237-243. doi:10.26656/fr.2017.4(S1). S16
13. Afraz, M. T., Khan, M. R., Roobab, U., **Noranizan, M. A.**, Tiwari, B. K., Rashid, M. T., Rashid, M.T.e, Inam-ur-Raheem, M., Hashemi, S.M.B., Aadil, R. M. 2020. Impact of novel processing techniques on the functional properties of egg products and derivatives: A review. Journal of Food Process Engineering, doi:10.1111/jfpe.13568
14. PC Koh, **MA Noranizan**, R Karim, ZA Hanani, SZ Rosli, NH Hambali. 2019. Enzymatic activity of alginate coated and pulsed light treated fresh-cut cantaloupes (*Cucumis melo* L. var. reticulatus cv. Glamour) during chilled storage. International Food Research Journal 261-267 [Impact Factor 0.55982; Q4 in Food Science and Technology]
15. Koh, P.C., **Noranizan, M.A.**, Karim, R., Nur Hanani, Z.A. 2019. Sensory quality and flavour of alginate coated and repetitive pulsed light treated fresh-cut cantaloupes (*Cucumis melo* L. Var. Reticulatus Cv. Glamour) during storage. Journal of Food Science and Technology: 56 (5), 2563-2575. [Impact Factor 1.850]

16. Chai, K.F., **Adzahan, N.M.**, Karim, R., Rukayadi, Y., Ghazali, H.M. 2019. Fat properties and antinutrient content of rambutan (*Nephelium lappaceum L.*) seed during solid-state fermentation of rambutan fruit. Food Chemistry: 274 808-815. [Impact Factor 5.399; Q1 in Food Science and Technology]
17. Marium Waheed, Masood Sadiq Butt, Aamir Shehzad, **Noranizan Mohd Adzahan**, Muhammad Asim Shabbir, Hafiz Ansar Rasul Suleria, Rana Muhammad Aadil. 2019. Eggshell calcium: A cheap alternative to expensive supplements. Trends in Food Science & Technology 91, 219-230 [Impact Factor 8.519; Scopus]
18. Anissa Soraya, Shyan Yea Chay, Radhiah Shukri, Farinazleen Mohamad Ghazali, Kharidah Muhammad, **Mohd Adzahan Noranizan**, Roselina Karim. 2019. Reduction of microbial load in yellow alkaline noodle using optimized microwave and pulsed-UV treatment to improve storage stability. Journal of Food Science and Technology 56 (4), 1801-1810. [Impact Factor 1.850; Scopus]
19. AAK Zaman, R Shamsudin, **NM Adzahan**, A Sulaiman 2019. Comparison of UV-C and thermal pasteurisation for the quality preservation of pineapple-mango juice blend. Food Research 3 (4), 363-372 [Scopus]
20. AAK Zaman, R Shamsudin, **NM Adzahan**, A Sulaiman. 2019. UV-C effect on microbial disinfection of pineapple-mango juice blend using Dean-vortex technology. Food Research 3 (4), 285-294 [Scopus]
21. Chai, K. F., Chang, L. S., **Adzahan, N. M.**, Karim, R., Rukayadi, Y., & Ghazali, H. M. 2019. Physicochemical properties and toxicity of cocoa powder-like product from roasted seeds of fermented rambutan (*nephelium lappaceum L.*) fruit. Food Chemistry, 271: 298-308. [Impact Factor 5.399; Q1 in Food Science and Technology]
22. Kong Fei Chai, **Noranizan Mohd Adzahan**, Roselina Karim, Yaya Rukayadi, Hasanah Mohd Ghazali. 2019. Characterization of rambutan (*Nephelium lappaceum L.*) seed fat and anti-nutrient content of the seed during the fruit fermentation: Effect of turning intervals. LWT-Food Science and Technology 103, 199-204. [Impact Factor 3.714; SJR, Q1 in Food Science]
23. Pei Chen Koh, **Mohd Adzahan Noranizan**, Roselina Karim, Zainal Abedin Nur Hanani, Małgorzata Lasik-Kurdyś. 2018. Combination of alginate coating and repetitive pulsed light for shelf life extension of fresh-cut cantaloupe (*Cucumis melo L. reticulatus cv. Glamour*). Journal of Food Processing and Preservation 42 (11), 1-8. [Impact Factor 0.486; SJR Q2 in Food Science]
24. Chai, K. F., **Adzahan, N. M.**, Karim, R., Rukayadi, Y., & Ghazali, H. M. 2018. Selected physicochemical properties of registered clones and wild types rambutan (*nephelium lappaceum L.*) fruits and their potentials in food products. Sains Malaysiana, 47(7): 1483-1490. [Impact Factor 0.540; Q4]
25. 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. Critical reviews in food science and nutrition, 58(3): 335–361. [Impact Factor 6.704; Q1 in Food Science & Technology]
26. Adilah, A. N., Jamilah, B., **Noranizan, M. A.**, & Hanani, Z. A. N. 2018. Utilization of mango peel extracts on the biodegradable films for active packaging. Food Packaging and Shelf Life, 16:1-7. [Impact Factor 3.630; Scopus]

27. Ramakrishnan, Y., **Adzahan, N. M.**, Yusof, Y. A., & Muhammad, K. 2018. Effect of wall materials on the spray drying efficiency, powder properties and stability of bioactive compounds in tamarillo juice microencapsulation. *Powder Technology*, 328:406-414. [Impact Factor 0.968; SJR Q1 in Chemical Engineering]
28. Chai, K. F., **Adzahan, N. M.**, Karim, R., Rukayadi, Y., & Ghazali, H. M. 2018. Characteristics of fat, and saponin and tannin contents of 11 varieties of rambutan (*nephelium lappaceum l.*) seed. *International Journal of Food Properties*, 21(1):1091-1106. [Impact Factor 0.49; Q2 in Food Science]
29. Chai, K. F., **Adzahan, N. M.**, Karim, R., Rukayadi, Y., & Ghazali, H. M. 2018. Effects of fermentation time and turning intervals on the physicochemical properties of rambutan (*nephelium lappaceum L.*) fruit sweatings. *Sains Malaysiana*, 47(10), 2311-2318. doi:10.17576/jsm-2018-4710-07 [Impact Factor 0.540; Q4]
30. 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. *The Journal of Supercritical Fluids*, 130: 118-124. [Impact Factor 3.481; Scopus]
31. 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 (*Cucumis melo L. reticulatus cv. Glamour*). *Postharvest Biology and Technology*, 129: 64-78. [Impact Factor 3.927; SJR Q1 in Food Science]
32. 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. *Food Chemistry*: 216, 10-18. [Impact Factor 5.399; Q1 in Food Science and Technology]
33. 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. *Journal of Food Process Engineering*, 40(1) doi:10.1111/jfpe.12263 [Impact factor 1.955 ; SJR Q2 in Food Science]
34. 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. [Impact factor 1.849; SJR Q1 in Food Science]
35. 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. [Impact Factor 0.662; Q4 in Food Science & Technology]
36. 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. [Impact factor 0.888; SJR Q2 in Food Science]
37. 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.
38. 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. [Impact factor 3.030; Q1 in Food Science & Technology]
39. Koh, P. C., **Noranizan, M. A.**, Karim, R., & NurHanani, Z. A. 2016. Microbiological stability and quality of pulsed light treated cantaloupe (*Cucumis melo L. reticulatus* cv. glamour) based on cut type and light fluence. *Journal of Food Science and Technology*, 53(4), 1798-1810. [Impact factor 1.849; SJR Q1 in Food Science & Technology]
 40. 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. [Impact Factor 5.399; Q1 in Food Science and Technology]
 41. 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. [Impact Factor 3.927; SJR Q1 in Food Science]
 42. 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. [Impact Factor 3.032; SJR Q1 in Food Science & Technology]
 43. Kamarul Zaman, A. A.; Shamsudin, R.; **Mohd Adzahan, N.** 2016. Effect of blending ratio on quality of fresh pineapple (*Ananas comosus L.*) and mango (*Mangifera indica L.*) juice blends. *International Food Research Journal*, 23 (Suppl): S101-S106. [Impact Factor 0.662; Q4 in Food Science & Technology]
 44. Shah, N.N.A.K., Shamsuddin, R., Rahman, R.A. and **Adzahan, N.M.** 2016. Furan development In Dean vortex UVC treated Pummelo (*Citrus grandis L. Osbeck*) fruit juice. *International Food Research Journal*, 23 (Suppl): S113-S118. [Impact Factor 0.662; Q4 in Food Science & Technology]
 45. 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. [Impact factor 0.841; SJR Q2 in Food Science]
 46. 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. [Impact Factor 0.662; Q4 in Food Science & Technology]
 47. Ismail, N. A., **Noranizan M.A.**, Shamsudin, R. and Karim, R. 2015. Dimension and stackability of cassava (*Manihot esculenta Crantz*) chips for mass production. *International Food Research Journal*, 22(6):2421-2425. [Impact Factor 0.662; Q4 in Food Science & Technology]
 48. Sri Puvanesvari Gannasin, **Noranizan Mohd. Adzahan**, Mohd. Yusof Hamzah, Shuhaimi Mustafa, Kharidah Muhammad. 2015. Physicochemical properties of tamarillo (*Solanum betaceum Cav.*) hydrocolloid fractions. *Food Chemistry*, [182](#): 292–301. [Impact Factor 5.399; Q1 in Food Science and Technology]
 49. 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. [Impact factor SJR 0.91; Scopus]
50. 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. [Impact factor 0.923; SJR Q3 in Food Science]
 51. Syahidah, K., Rosnah, S., **Noranizan, M.A.**, Zaulia, O . and Anvarjon, A. 2015. Quality changes of fresh cut cantaloupe (*Cucumis melo L. var Reticulatus cv. Glamour*) in different types of polypropylene packaging. *International Food Research Journal*, 22(2): 753-760. [Impact Factor 0.662; Q4 in Food Science & Technology]
 52. Syahidah Kamaruddin, Rosnah Shamsudin, **Noranizan Mohd Adzahan**, Zaulia Othman, Anvarjon Ahmedo. 2014. Modified Atmosphere Storage of Minimally Processed Cantaloupe (*Cucumis melo L. var. Reticulatus cv. Glamour*). *Journal of Agricultural Science*, 6(10): 218-225. [Impact Factor 2.28; Google Scholar]
 53. 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. *Innovative Food Science & Emerging Technologies* , 28: 511-516. [Impact Factor 3.030; Q1 in Food Science and Technology]
 54. Koh, P. C., Leong, C. M. and **Noranizan, M. A.** 2014. Microwave-assisted extraction of pectin from jackfruit rinds using different power levels. *International Food Research Journal* 21(5): 2091-2097[Impact Factor 0.662; Q4 in Food Science & Technology]
 55. 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. *Innovative Food Science & Emerging Technologies*, 23: 114-120. [Impact Factor 3.030; Q1 in Food Science and Technology]
 56. Muhammad, K., Mohd. Zahari, N.I., Gannasin, S.P., **Mohd. Adzahan, N.**, Bakar, J. 2014. High methoxyl pectin from dragon fruit (*Hylocereus polyrhizus*) peel. *Food Hydrocolloids*, 42, 289-297. [Impact factor 5.839; Q1 in Food Science]
 57. 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. *International Journal of Food Properties*. 17(5): 966-977. [Impact factor ;SJR Q2 in Food Science]
 58. 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. *Journal of Engineering Science and Technology*. 9(3): 347 - 363. [Impact Factor SJR 0.23; Scopus]
 59. 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. *Journal of Food Science* 79(2): E178 - E183. [Impact factor 2.081; Q1 in Food Science]
 60. Ee, S.C, Jamilah, B., Muhammad, K., Hashim, D. M. and **Adzahan, N.** 2014. Physico-chemical properties of spray-dried red pitaya (*Hylocereus polyrhizus*) peel powder during storage.

International Food Research Journal 21(1): 155 - 160. [Impact Factor 0.662; Q4 in Food Science & Technology]

61. 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. *Postharvest Biology and Technology* 88: 1 - 7. [Impact Factor 3.927; SJR Q1 in Food Science]
62. 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 3.032; SJR Q1 in Food Science & Technology]
63. 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. [Impact factor SJR 0.91; Scopus]
64. 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 (*Citrus Grandis L. Osbeck*) fruit juice (Status: Accepted by 'Journal of Food Science & Technology-Mysore'). [Impact factor 0.5]
65. 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]
66. Yusof, N., Muhammad, K., **Mohd Adzahan, N.**, Matanjun, P. 2013. Functional properties of spray-dried white dragon fruit (*Hylocereus undatus*) juice *Acta Horticulturae*, (1012):1451-1458.
67. Nur Izalin, M.Z., Muhammad, K., Bakar, J., **Mohd Adzahan, N.** 2013. Optimization of pectin extraction from dragon fruit peel. *Acta Horticulturae*, (1012): 1443-1450.
68. Tun Norbrillinda, M., Kharidah, M., **Noranizan, M.A.**, Suri, R. 2013. Evaluation of wall materials for encapsulation of natural colourant from senduduk (*Melastoma malabathricum*) fruits. *Acta Horticulturae*: (1012): 1435-1442.
69. 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.
70. 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 (*Hylocereus polyrhizus*), *Acta Horticulturae*, (1012): 149-154.
71. 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 (*Benincasa hispida*) and its antioxidant activity and fatty acid composition. *Molecules* 18(1): 997-1014. [Impact factor 3.060; Scopus]
72. 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 (*Benincasa hispida*)

- seeds. *International Food Research Journal* 20(1): 331-338. [Impact Factor 0.662; Q4 in Food Science & Technology]
73. 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 (*Benincasa hispida*) seed using response surface methodology and evaluation of its antioxidant activity, total phenolic content and fatty acid composition. *Molecules* 17 (10): 11748-11762. [Impact factor 3.060; Scopus]
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3. Pemprosesan tanaman hiran berasaskan produk cili, 17 October, 2019 at the Farmer's Field School, Serdang, Malaysia
4. Seminar on Emerging Food Processing Technologies, 9 December 2016, Kasetsart University, Bangkok, Thailand

5. Food product development course for undergraduates, 5-7 September 2016, Kasetsart University, Bangkok, Thailand
6. Workshop on Product Development for Enhancing Food and Nutrition Security, 8-10 September, 2016, Kasetsart University, Bangkok, Thailand
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47. 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

PATENT

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)

RESEARCH GRANTS

Project No.	Project Title	Role	Year	Source and amount	Status
02/01/07/0027 RU	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
02/02/10/094 8RU	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
02/01/07/002 3RU	Combination of Thermal and Non-thermal Processing for the Development of Dragon Fruit (<i>Hylocereus sp</i>) and Watermelon (<i>Citrullus sp</i>)	CO-RESEARCHER	2007	RUGS Rm 277,000	COMPLETED

	Purees, Juices and other Value Added Products				
02/01/07/002 0RU	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
02/01/07/002 6RU	National Heritage: Traditional Food and Cuisine as Tourist Attractions / Destinations	CO-RESEARCHER	2007	RUGS RM 60,000	COMPLETED
02/01/09/086 8RU	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 RM40,000	COMPLETED
FRGS/1/11/TK/UPM/02/38	Solubility Behavior in Sub and Supercritical Carbon Dioxide Conditions	CO-RESEARCHER	2011-2013	FRGS RM144000	COMPLETED
	Dietary fibres and antioxidants in Tamarillo (<i>Solanum betaceum Cav.</i>) fruit	CO-RESEARCHER	2011	RUGS RM15,000	COMPLETED

	characterization and application				
i-eco/24(UPM)	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 (<i>Cucumis Melo L.</i>) Fresh-Cut	CO-RESEARCHER	2012-2014	Research University Grant Scheme (RUGS) RM 10,500	COMPLETED

02-02-12-2049RU	Biotransformation of the rambutan (<i>Nephelium lappaceum</i> 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	SCINECE FUND RM 160,600	COMPLETED
02-01-15-1734FR	Effect of Pulsed Light on the microbial and physico-chemical properties of <i>Centella asiatica</i>	PROJECT LEADER	2015-2018	FRGS RM98,200	ON-GOING
GP-IPM/2016/949	High pressure processing of tropical fruit	CO-RESEARCHER	2016-2018	GP-IPM	ON-GOING

9100				RM 60,000	
<i>GP-IPS/2016/947/3900</i>	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
<i>GP-IBT/2013/941/9700</i>	Microencapsulation of virgin coconut oil by supercritical anti-solvent method	CO-RESEARCHER	2014-2015	GP-individu berprestasi tinggi RM115200	ON-GOING
<i>GP-IPS/2017/955/6500</i>	Storage Quality and antidiabetic activity of fresh cut pineapple coated with water mimosa (<i>neptuna oleracia</i>) and ulam raja (<i>cosmos caudatus</i>) leaf extracts	PROJECT LEADER	2017-2018	GP-IPS RM 20,000	COMPLETED
<i>GP-IMPAK/2018/9668400</i>	Repetitive Pulsed Light Treatment Of Fresh-Cut Pineapples Based On The Hurdle Approach	PROJECT LEADER	2018-2020	GP-IMPAK RM 123,600	ON-GOING
<i>FRGS/1/2019/TK10/UPM/0/2/3</i>	Enhancement of functional and bioactive compound of selected local plantain banana peels (<i>Musa paradisiaca</i> L.) extracted using high hydrostatic pressure	CO-RESEARCHER	2019-2021	FRGS RM95 000	ON-GOING
<i>GP-IMPAK/2018/9659900</i>	Development Of Low Sugar/Sugar Free Sweetened Condensed Filled Milk Using Stevia	CO-RESEARCHER	2018-2020	GP-IMPAK RM145 200	ON-GOING
<i>GP-IPS/2018/965/1800</i>	Effect Of Pulsed Electric Field (PEF) On Physicochemical, Microbial and Sensory Profiling Of Goat Milk	CO-RESEARCHER	2018-2020	GP-IPS RM20 000	ON-GOING
<i>FRGS/1/2020/STG04/UPM/02/6</i>	Stability enhancement of anthocyanins from dried mangosteen pericarps through enzymatic acylation and intermolecular copigmentation	CO-RESEARCHER	2020 - 2023	FRGS RM 101,900	ON-GOING

<i>GP/2020/969 3500</i>	Development of Clean Label Chili Paste Using High Pressure and Hurdle Strategy	PROJECT LEADER	2020-2022	RM 50,000	ON-GOING
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