

CURRICULUM VITAE

(updated 05 November 2021)



A. BUTIR-BUTIR PERIBADI <i>(Personal Details)</i>			
Nama Penuh <i>(Full Name)</i>	Ismail Fitry Bin Mohammad Rashedi		Gelaran <i>(Title)</i> : Ts. Dr.
No. MyKad / No. Pasport <i>(Mykad No. / Passport No.)</i>	Warganegara <i>(Citizenship)</i>	Bangsa <i>(Race)</i>	Jantina <i>(Gender)</i>
81072114XXXX	Malaysia	Malay	Male
Jawatan <i>(Designation)</i>	Senior Lecturer	Tarikh Lahir <i>(Date of Birth)</i>	21 July 1981
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, Universiti Putra Malaysia 43400 UPM Serdang, Selangor. Mobile: 012-6023400	Department of Food Technology, Faculty of Food Science and Technology, Universiti Putra Malaysia 43400 UPM Serdang, Selangor. Tel:03-97698412		ismaifitry@upm.edu.my
Bidang Kepekaran <i>(Expertise)</i>	Food Technology / Food Processing / Meat, Poultry and Seafood/ Ready-To-Eat Food Products		

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>
Bachelor of Food Science and Technology	Universiti Putra Malaysia	2003	Food Science and Technology
Master of Science	Universiti Putra Malaysia	2009	Food Chemistry and Biochemistry
Doctor of Philosophy	Massey University, New Zealand	2014	Food Technology (Meat Processing)

C. KEMAHIRAN BAHASA <i>(Language Proficiency)</i>					
Bahasa / Language	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					√

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>
Technical Committee on Meat and Meat Products (SIRIM)	Member	2016	Present	Meat and Poultry
Technical Committee on Meat and Meat Products (SIRIM)	Chairman	2017	Present	Meat and Poultry
Working Group on Ready To Eat Meat Products (SIRIM)	Vice Chairman	2016	Present	Meat and Poultry
Malaysian Institute of Food Technology (MIFT)	Member	2016	Present	Food Technology
Muslim Scientist Organization of Malaysia (PERINTIS)	Member	2016	Present	Food Technology
Malaysia Board Of Technologists (MBOT)	Professional Technologist	2018	Present	Food Technology

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>
Universiti Putra Malaysia	Tutor	Department of Food Technology	25 th August 2003	-
Universiti Putra Malaysia	Senior Lecturer	Department of Food Technology	24 th November 2014	Present
Universiti Putra Malaysia	Master of Food Technology (MoFT) Coordinator	Department of Food Technology	1 st April 2019	Present

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>	Kepujian Dekan	FSTM UPM	Certificate	2002 and 2003
	Pameran Reka Cipta & Penyelidikan	RMC UPM	Silver Medal	2003
	Pameran Reka Cipta, Penyelidikan dan Inovasi	RMC UPM	Bronze Medal	2006
	5 th MIFT-FST Student Seminar	Malaysian Institute of Food Technology	1 st Prize (Poster)	2006
	MOOC in Halal Food	Ministry of Higher Education Malaysia	Silver Medal	2017
	Best Presenter	2 nd International Conference on Applied Sciences and Industrial Technology 2018	Best Presenter	2018

Non-Academic Awards	Perkhidmatan Cemerlang	UPM	Certificate	2005, 2007, 2017, 2018, 2019, 2020
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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>	<p>Ismail, M. A., Chong, G. H., & Ismail-Fitry, M. R. (2021). Comparison of the microstructural, physicochemical and sensorial properties of buffalo meat patties produced using bowl cutter, universal mixer and meat mixer. <i>Journal of Food Science and Technology</i>, 58(12), 4703–4710.</p> <p>Awad, A. M., Kumar, P., Ismail-Fitry, M. R., Jusoh, S., Ab Aziz, M. F., & Sazili, A. Q. (2021). Green Extraction of Bioactive Compounds from Plant Biomass and Their Application in Meat as Natural Antioxidant. <i>Antioxidants</i>, 10(9), 1465.</p> <p>Ismail, N. A., Bakar, J., Sazili, A. Q. & Ismail-Fitry, M. R. (2021). Effect of different levels of fat, sodium chloride and sodium tripolyphosphate on the physicochemical and microstructure properties of a Jamnapari goat meat emulsion modelling system. <i>International Food Research Journal</i>, 28(5), 916-925.</p> <p>Ramle, N. A., Zulkurnain, M. & Ismail-Fitry, M. R. (2021). Replacing animal fat with edible mushrooms: a strategy to produce high-quality and low-fat buffalo meatballs. <i>International Food Research Journal</i>, 28(5), 905-915.</p> <p>Suhaili, M., Nor-Khaizura, M.A.R., Nur Hanani, Z.A., Ismail-Fitry, M.R., Samsudin, N.I.P. & Jambari, N.N. (2021). Assessment of Microbiological Safety and Physicochemical Changes of Grey Oyster Mushroom (<i>Pleurotus sajor-caju</i>) during Storage at 4 °C and 25 °C. <i>Sains Malaysiana</i>, 50(10), 2993-3002.</p> <p>Aimi Azira, S., Wan Zunairah, W. I., Nor Afizah, M., Nor-Khaizura, M. A. R., Radhiah, S., Ismail Fitry, M. R. & Nur Hanani, Z. A. (2021). Prevention of browning reaction in banana jam during storage by physical and chemical treatments. <i>Food Research</i>, 5(5), 55-62.</p> <p>Khalid, S. K., Ismail-Fitry, M. R., Yusoff, M. M., Halim, H. H., Jaafar, A. H. & Zarul Anuar, N. I. A. (2021). Different Maturities and Varieties of Coconut (<i>Cocos nucifera L.</i>) Flesh as Fat Replacers in Reduced-Fat Meatballs. <i>Sains Malaysiana</i>, 50(8), 2219-2228.</p> <p>Jauhar, S., Ismail-Fitry, M. R., Chong, G. H., Nor-Khaizura, M. A. R., & Ibadullah, W. Z. W. (2021). Extraction of pomegranate peel and green tea leaves and their effects on the microbial, physicochemical, microstructural and sensorial properties of chilled-stored chicken meat. <i>Malaysian Journal of Analytical Sciences</i>, 25(4), 569-583.</p> <p>Zarulakmam, M., Hartina, M. U., Izzreen, M. N. Q., Wafin, H. N. W., Yusoff, M. M., Ismail-Fitry, M. R., & Rozzamri, A. (2021). Physicochemical and sensory analysis of surimi sausage incorporated with rolled oat powder subjected to frying. <i>International Food Research Journal</i>, 28(3), 457-466.</p> <p>Kahar, S. N. S., Ismail-Fitry, M. R., Yusoff, M. M., Rozzamri, A., Bakar, J. & Ibadullah, W. Z. W. (2021). Substitution of fat with various types of squashes and gourds from the <i>Cucurbitaceae</i> family in the production of low-fat buffalo meat patties. <i>Malaysian Applied Biology</i>. 50(1), 169-179.</p>

Syahida, S. N., **Ismail-Fitry, M. R.**, Ainun, Z. M. A., & Hanani, Z. N. (2021). Effects of gelatin/palm wax/lemongrass essential oil (GPL)-coated Kraft paper on the quality and shelf life of ground beef stored at 4°C. *Food Packaging and Shelf Life*, 28, 100640.

Brishti, F. H., Chay, S. Y., Muhammad, K., **Ismail-Fitry, M. R.**, Zarei, M., & Saari, N. (2021). Texturized mung bean protein as a sustainable food source: Effects of extrusion on its physical, textural and protein quality. *Innovative Food Science & Emerging Technologies*, 67, 102591.

Brishti, F. H., Chay, S. Y., Muhammad, K., **Ismail-Fitry, M. R.**, Zarei, M., Karthikeyan, S., Caballero-Briones, F. & Saari, N. (2021). Structural and rheological changes of texturized mung bean protein induced by feed moisture during extrusion. *Food Chemistry*, 344, 128643.

Wan-Ibadullah, W. Z., Hong, A. Y., Nor-Khaizura, M. A. R., Mustapha, N. A., Hanani, Z. N., **Ismail-Fitry, M. R.**, & Husin, A. S. M. (2021). Effect of emulsifier diacetyl tartaric acid ester of mono-and diglycerides (DATEM) and enzyme transglutaminase on quality characteristics of rice bran croissants. *International Journal of Food Studies*, 10.

Abd Rahim, F. N., Wan-Ibadullah, W. Z., Ibrahim, N. I., Dzomir, A. Z. M., Shukri, R., Abedin, N. H. Z., Mustapha, N. A., Ab Rashid, N. K. M. & **Rashedi, I. F. M.** (2021). Effect of Gamma Irradiation on Physicochemical Properties and Microbiological Quality of Yellow Noodle with Addition of Rice Bran. *Journal of Advanced Research in Applied Sciences and Engineering Technology*, 22(1), 26-45.

Yusof, K., Nor-Khaizura, M. A. R., Nur Hanani, Z. A., & **Ismail-Fitry, M. R.** (2021). Antibacterial properties of Tualang, Acacia and Yemeni sumur honey against selected food spoilage bacteria and foodborne pathogens. *Food Research*, 5(1), 448–460.

Jauhar, S., **Ismail-Fitry, M. R.**, Chong, G. H., Nor-Khaizura, M. A. R., & Ibadullah, W. Z. W. (2020). Application of supercritical carbon dioxide (SC-CO₂) on the microbial and physicochemical quality of fresh chicken meat stored at chilling temperature. *International Food Research Journal*, 27(1).

Jauhar, S., **Ismail-Fitry, M. R.**, Chong, G. H., Nor-Khaizura, M. A. R., & Ibadullah, W. Z. W. (2020). Different Pressures, Low Temperature, and Short-Duration Supercritical Carbon Dioxide Treatments: Microbiological, Physicochemical, Microstructural, and Sensorial Attributes of Chill-Stored Chicken Meat. *Applied Sciences*, 10(19), 6629.

Syahida, S. N., **Ismail-Fitry, M. R.**, Ainun, Z. M. A. A., & Hanani, Z. A. N. (2020). Effects of palm wax on the physical, mechanical and water barrier properties of fish gelatin films for food packaging application. *Food Packaging and Shelf Life*, 23, 100437.

Syahida, S. N., Ainun, Z. M., **Ismail-Fitry, M. R.**, & Nur Hanani, Z. A. (2020). Development and characterisation of gelatine/palm wax/lemongrass essential oil (GPL)-coated paper for active food packaging. *Packaging Technology and Science*, 33(10), 417-431.

Brishti, F. H., Chay, S. Y., Muhammad, K., **Ismail-Fitry, M. R.**, Zarei, M., Karthikeyan, S., & Saari, N. (2020). Effects of drying techniques on the physicochemical, functional, thermal, structural and rheological properties of mung bean (*Vigna radiata*) protein isolate powder. *Food Research International*, 138, 109783.

Brishti, F. H., Chay, S. Y., Muhammad, K., **Ismail-Fitry, M. R.**, Zarei, M., & Saari, N. (2020). Texturized mung bean protein as a sustainable food source: techno-functionality, anti-nutrient properties, in vivo protein quality and toxicity. *Food & function*, 11(10), 8918-8930.

Rozzamri, A., Atiqah-Izyannie, A. M., Mat Yusoff, M., & **Ismail-Fitry, M. R.** (2020). Effects of leavening agents in batter system on quality of deep-fried chicken breast meat. *Food Research*, 4(2), 327-334.

Maimanah-Faizah, I., **Ismail-Fitry, M.R.**, Umi Hartina, M.R. and Rozzamri, A. (2020). Physicochemical and sensory properties of traditional baked cake (kuih bakar) with coconut milk and soy milk. *Food Research*. 4(5), 1435-1443.

Rahim, M. Z. A., Husin, N., Noor, M. A. M., Yet, Z. R., & **Ismail-Fitry, M. R.** (2020). Screening of natural colours from various natural resources as potential reusable visual indicators for monitoring food freshness. *Malaysian Journal of Analytical Sciences*, 24(2), 288-299.

Husin, N., Rahim, M.Z.A., Noor, M.A.M., **Rashedi, I.F.M.**, Hassan, N. (2020). Realtime monitoring of food freshness using delphinidin-based visual indicator. *Malaysian Journal of Analytical Sciences*, 24(4), 558-569.

Dora Liyana, A. L., Mahyudin, N. A., **Ismail Fitry, M. R.**, Hariri, R., & Abdullah, A. Z. (2020). Hazard Analysis and Critical Control Point (CCP) determination in cook-chilled Beef Curry and Beef Kurma. *Journal of Tourism, Hospitality and Culinary Arts*, 12(1), 456-473.

Ismail, A.H., Wongsakul, S., **Ismail-Fitry, M.R.**, Rozzamri, A., & Mat Yusoff, M. (2020). Physical properties and sensory acceptance of red palm olein-based low-fat ice cream added with guar gum and xanthan gum as stabilizers. *Food Research*, 4(6), 2073- 2081.

Wan Zunairah, W.I., Nuradilah, M.P., Ahmad Zainuri, M.D., Nor-Khaizura, M.A.R., Nor Afizah, M., **Ismail-Fitry, M.R.**, Radhiah, S. and Nur Hanani, Z.A. (2020). Effect of gamma irradiation on physicochemical properties and microbiological quality of wet yellow noodle fortified with water spinach (*Ipomoea aquatica*). *Food Research*, 4(1), 34-41.

Nur Azura, Z., Radhiah, S., Wan Zunairah, W.I., Nurul Shazini, R., Nur Hanani, Z.A. and **Ismail-Fitry, M.R.** (2020). Physicochemical, cooking quality and sensory characterization of yellow alkaline noodle: impact of mango peel powder level. *Food Research*, 4(1): 70-76.

Lim, W.Y.C., Yusof, N.L., **Ismail-Fitry, M.R.** and Suleiman, N. (2020). Volarization of valuable compound from watermelon by-product using ultrasound-assisted extraction. *Food Research*, 4(6), 1995–2002.

Bakar, J., Kadir, N. A., Mazlan, A. A., & **Ismail-Fitry, M. R.** (2020). Effect of edible coating of sago starch-gelatine incorporated with papaya seed extract on the storage stability of Malaysian fish sausage (keropok lekor). *International Food Research Journal*, 27(4), 618-624.

Ahmad Zainuri, M.D., Wan-Zunairah, W.I., Farah-Nadiah, A.R., Fatimah, M.H.B., Nor-Khaizura, M.A.R., Nor Afizah, M., **Ismail-Fitry, M.R.**, Radhiah, S., Nur Hanani, Z.A. (2020). Effect of gamma irradiation on physicochemical characteristics and

microbiological quality at different ratio of tapioca and potato starches of flat rice noodle. *Food Research*, 4(5), 1500-1512.

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Foo, S.Y., Nur Hanani, Z.A., Rozzamri, A., Wan Ibadullah, W.Z., and **Ismail-Fitry, M.R.** (2019). Effect of Chitosan–Beeswax Edible Coatings on the Shelf-life of Sapodilla (Achras zapota) Fruit. *Journal of Packaging Technology and Research*, 3: 27-34

Bubin, S. F. A., Mat Ali, S., Shukri, R., Wan Ibadullah, W. Z., Ramli, N. S., Mustapha, N. A., & **Mohammad Rashedi, I. F.** (2019). Characterization and stability of pitaya pearls from hydrocolloids by reverse spherification. *International Journal of Food Properties*, 22(1), 1353-1364.

San-San, A. and **Ismail-Fitry, M.R.** (2019). Production of Different Mushroom Protein Hydrolysates as Potential Flavourings in Chicken Soup Using Stem Bromelain Hydrolysis. *Food Technology and Biotechnology*, 57(4): 472-480

Ibrahim, F.N., **Ismail-Fitry, M.R.**, Yusoff, M.M. and Shukri, R. (2018). Effects of Fish Collagen Hydrolysate (FCH) as Fat Replacer in the Production of Buffalo Patties. *Journal of Advanced Research in Applied Sciences and Engineering Technology*, 11(1): 108-117.

Ismail, M.A., Chong, G.H. and **Ismail-Fitry, M.R.** (2018). Application of Various Mechanical Treatments for Meat Tenderization. *Journal of Advanced Research Design*, 45(1): 43-51.

Aslinah, L.N.F., Yusoff, M.M. and **Ismail-Fitry, M.R.** (2018). Simultaneous use of adzuki beans (*Vigna angularis*) flour as meat extender and fat replacer in reduced-fat beef meatballs (bebola daging). *Journal of Food Science and Technology*, 55(8): 3241-3248.

Jauhar, S., **Ismail-Fitry, M.R.**, Chong, G.H., Nor-Khaizura, M.A.R. and Ibadullah, W.Z.W. (2018). Polyphenol Compounds from Pomegranate (*Punica Granatum*) Extracted via Various Methods and its Application on Meat and Meat Products: A Review. *Journal of Advanced Research in Applied Sciences and Engineering Technology*, 12(1): 1-12.

Wen, M.C.Y., **Ismail-Fitry, M.R.**, Mustapha, N.A., Hanani, Z.A.N. (2018). Effects of Brine Concentration, Thickness and Microwave Finish Drying on the Textural Characteristics of Buffalo Jerky. *Journal of Advanced Research Design*, 46(1): 14-22.

Ismail, M.A., Chong, G.H. and **Ismail-Fitry, M.R.** (2018) Potential Effect of Averrhoa bilimbi (belimbing buluh) Marinades on Tenderizing the Buffalo Meat Compared to Actinidia chinensis (kiwifruit), Citrus limon (lemon) and Commercial Bromelain. *Journal of Science and Technology*, 10(2): 77-84

Ahmad, N.A., Mohamad-Rohamad, M.A., **Ismail-Fitry, M.R.**, Mahyudin, N.A., Nor-Khaizura, M.A.R. (2018). Effect of Serving Time on Microbiological Quality of Food Served (Chicken Dish and Rice) During Wedding Banquet. *Journal of Science and Technology*, 10(2): 92-98.

	<p>Ismail-Fitry, M.R. and Abas, N.F.A (2018). Potential Use of Jackfruit (<i>Artocarpus Heterophyllus</i>) and Breadfruit (<i>Artocarpus Altilis</i>) as Fat Replacer to Produce Low-Fat Chicken Patties. <i>International Journal of Engineering & Technology</i>, 7 (4.14): 292-296.</p> <p>Ismail, M.A., Ibrahim, M.A. and Ismail-Fitry, M.R. (2018). Application of Ziziphus Jujube (Red Date), Camellia Sinensis (Black Tea) and Aleurites Moluccana (Candle Nut) Marinades as Beef Meat Tenderizer. <i>International Journal of Engineering & Technology</i>, 7 (4.14): 307-311.</p> <p>Normariz Syuhada, A., Nur Syifa' J., Nor-Khaizura, M.A.R., Mahyudin, N.A. and Ismail-Fitry, M.R. (2018). Antimicrobial Resistance of Staphylococcus aureus and Escherichia Coli Isolated from Local Shrimp. <i>International Journal of Engineering & Technology</i>, 7 (4.14): 312-318.</p> <p>Dora-Liyana, A.L., Mahyudin, N.A., Ismail-Fitry, M.R., Ahmad-Zaki, A. and Rasiyuddin, H. (2018). Food Safety and Hygiene Knowledge, Attitude and Practices among Food Handlers at Boarding Schools in the Northern Region of Malaysia. <i>International Journal of Academic Research in Business and Social Sciences</i>, 8(17): 238–266.</p> <p>Brishti, F.H., Zarei, M., Muhammad, S.K.S., Ismail-Fitry, M.R., Shukri, R., & Saari, N. (2017). Evaluation of the functional properties of mung bean protein isolate for development of textured vegetable protein. <i>International Food Research Journal</i>, 24(4): 1595-1605.</p> <p>Rocky, V.R., Zawani, C.J., Wan Zunairah, W.I., Nor Afizah, M., Nur Hanani, Z.A., Ismail-Fitry, M.R. & Nor-Khaizura, M.A.R. (2017) Effect of Chlorinated Water and Sodium Tripolyphosphate Spray Washing on Microbiological Quality of Quail Carcasses. <i>Journal of Science and Technology</i>, 9(4): 50-55.</p> <p>Murad, N.S., Ismail, M.A., Nor-Khaizura, M.A.R. and Ismail-Fitry, M.R. (2017) The Effect of Mixing Time and Mixing Sequence during Processing on the Physicochemical and Sensory Properties of Keropok Lekor. <i>Journal of Science and Technology</i>, 9(4): 88-95.</p>
<i>Proceedings</i>	<p>Nurfazwin, Z., Nur Izzah Arifah, Z.A., Mohamad Affi, I., Mat Yusoff, M. and Ismail-Fitry, M.R. (2017). Effect of Aloe Vera Powder as Fat and Corn Flour Replacers in the Production of Reduced Fat Beef Meatballs. International Food Research Conference IFRC 2017: 255-241 Food Processing and Post-Harvest Technology, 25-27 July 2017, Serdang, Malaysia.</p>
<i>Policy papers</i>	<p>Malaysian Standard (2017) Ready-to-eat meat products – Canned and pouched – Specification. MS 2686:2017 Department of Standards Malaysia.</p> <p>Malaysian Standard (2018) Meat frankfurters – Specification (Second revision). MS 1125:2018 Department of Standards Malaysia.</p> <p>Malaysian Standard (2018) Meat burgers – Specification (Second revision). MS 1126:2018 Department of Standards Malaysia.</p>
<i>Magazine</i>	<p>Ismail-Fitry, M.R. (2015). “Apa Ada Dalam Sosej” in <i>Dewan Masyarakat</i> (Disember 2015) 61-62.</p>

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>
	Fat replacement and mixing modification during processing to imitate the functions of fat in producing low fat meatballs	Project leader	Dec 2016 – Nov 2018	IPM	Completed
	Development of Standard Operation procedure (SOP) and Ingredients re-formulation for the extension of frozen quail shelf life	Member	2016	PPRN/ MOHE	Completed
	Antimicrobial of various type of honey and its application on fresh chicken meat	Member	2016	IPS	Completed
	Kinetic Modelling Of Aerobic Microbial Population And Pseudomonas spp. For Shelf Life Prediction Of Cinnamomum verum Marinated Meat Fillets Under Isothermal And Dynamic Temperature Conditions	Member	2016	FRGS/ MOHE	Completed
	Development of Hydrophobic Coating on Kraft Paper with Antimicrobial Properties for Food Packaging Application	Member/ Project Leader	2018	IPS	Completed
	Development of a Centralized Kitchen Model by Using HACCP Principles Towards Safer Foods in MARA Junior Science College (MJSC) in Malaysia	Member	2018	IPS	Completed
	Knowledge Transfer on the Production of Frozen Fish-Based Products from Tilapia Fish	Project Leader	2018	UCTC / MOHE	Completed
	Development of Textured Vegetable Protein From Mung Bean Protein Isolate and Its Effect on Meat Patty Quality	Member	2018	GP - GERAN PUTRA	Completed
	Establishment of Controlled Mechanical Work during Mixing to Produce Stable Emulsion Interaction between Meat from	Project Leader	2019	FRGS/ MOHE	Ongoing

	Different Muscle Fibre Types and Rigor Conditions with Fat				
	Effect of Different Muscle Types, Emulsification Processes, and Mixing Protocols on the Quality Characteristics of Jamnapari Goat Meats and Meat Products	Project Leader	2020	IPS	Ongoing
	Potential of clitoria ternatea (telang) flower pigment as a freshness indicator for package seafood and muscle foods under refrigerated storage.	Member	2020	FRGS/ MOHE	Ongoing
	Utilization of Moringa oleifera extracts as natural antioxidant and preservative in processed goat meat products	Member	2020	IPS	Ongoing

I. ID PUBLISHING (<i>Publishing ID</i>)	
	Author ID / Website
Scopus	26032143200: https://www.scopus.com/authid/detail.uri?authorId=26032143200
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Researchgate	https://www.researchgate.net/profile/Mr_Ismail-Fitry
Google Scholar	MR Ismail-Fitry / Ismail Fitry Mohammad Rashedi

J. PENYELIAAN PELAJAR (<i>Supervision</i>)			
Doctor of Philosophy			
<i>Name</i>	<i>Title</i>	<i>Year</i>	<i>Role</i>
Fateema Brishti Hossein	Development Of Textured Vegetable Protein From Mung Bean Protein Isolate And Its Application In Meat Based Product	2016-	Co-supervisor
Dora Liyana	Development of a Centralized Kitchen Model by Using HACCP Principles Towards Safer Foods in MARA Junior Science College (MJSC) in Malaysia	2017-	Co-supervisor
Nurdiyana Binti Husin (UniKL MICET)	Biosensor: Study of the Reaction Mechanism Between Delphinidin Glucoside and Volatile Compounds Released From Meat as a Basis for Identifying a New Green Food Freshness Indicator	2018-	Co-supervisor

Asyrul Izhar Bin Abu Bakar	Establishment of Controlled Mechanical Work during Mixing to Produce Stable Emulsion Interaction between Meat from Different Muscle Fibre Types and Rigor Conditions with Fat	2019	Main supervisor
Maimanah Faizah Binti Idris	Physicochemical and Gelation Properties of Freshwater Fish Surimi Subjected to Different Washing Solutions.	2021	Co-supervisor
Muhammad Nizam Bin Hayat	Physiological Stress Responses and Meat Quality of Broiler Chickens Subjected to Different Electrical Input (Frequency, current, voltage) of Electrical Water Bath Stunning	2021	Co-supervisor
Master of Science (by thesis)			
<i>Name</i>	<i>Title</i>	<i>Year</i>	<i>Role</i>
Mohamad Afifi Bin Ismail	Effect of Mixing Time and Natural Plant Extract Incorporation on the Physicochemical and Sensory Properties of Cooked Beef Patties	2017-	Main supervisor
Saifullah Jauhar	Comparative antioxidant effects of Supercritical fluid extraction, ultrasound-assisted extraction and solid-liquid extraction methods of pomegranate peel (<i>Punica granatum</i>) and green tea (<i>camellia sinensis</i>) in raw chicken meat at 4°C	2017-	Main Supervisor
Nur Shahira Binti Shaifulamri	Characteristics of Meat, Meat Emulsion and Product from Local and Popular Goat Breeds in Malaysia	2018-	Main Supervisor
Ana Makrifatul Zanah	Optimization and Characterization of Gelatin from Chicken Feet	2017-	Co-supervisor
Nurul Syahida Binti Sahid	Development of Hydrophobic Gelatin/Palm Wax Paper Coating for Food Packaging Application	2018-	Co-supervisor
Abdulrahim Abubakar Mohamed	Foam Mat Drying Of Minced Fish Meat And Its Stability	2018-	Co-supervisor
Megat Muhammad Nadzrin Bin Norizan	Carcass Characteristics, Nutritional Composition and Meat Quality of Boer Goats at Different Percentage of Protein Diet	2018-	Co-supervisor
Nur Intan Farahana Binti Muhamad Riduan	Foam mat dried soursop powder and RTE soursop fruit cubes: physicochemical properties and quality changes during storage	2018-	Co-Supervisor
Nur Aqilah Binti Ismail	Effect of Different Processing Methods and Ingredients on the Physicochemical Properties of Goat Meat Emulsion from Different Species	2019	Main Supervisor

Al-Zaidi Mohammed Awad	Utilization of Moringa oleifera extracts as natural antioxidant and preservative in processed goat meat products	2019	Co-Supervisor
Faridah Binti Mohd Razali	Quality Characteristics Of Palm Oils As Fat Replacers In Meat Products	2021	Main Supervisor
Master of Food Technology (executive)			
<i>Name</i>	<i>Title</i>	<i>Year</i>	<i>Role</i>
Aslinah Lee Nyuk Fong	The effect of adzuki beans flour on the quality characteristics of reduced fat meatballs	2015	Main supervisor
Nur Liyana Binti Nordin	Effect of Various Legume Flours on The Physicochemical and Sensory Properties of <i>Keropok Lekor</i>	2015	Main supervisor
Shangethaa A/P Happala Naidu	Optimization of Buffalo Meat Tenderizer Extracted From Candlenut, Red Dates and Jackfruit Leave using Response Surface Methodology	2015	Main supervisor
Asmak Binti Binti Abdul Zubir	Evaluation of Tilapia Fish Fillets Quality Coated with Chia Seed (<i>Salvia hispanica</i> L) and Basil Seed (<i>Ocimum basilicium</i> L)	2016	Main supervisor
Atiqah Izyannie Binti Azizul Manal	Effects of Leavening Agent Use in Batter System on Quality of Deep Fried Chicken Breast Meat	2016	Main supervisor
Michelle Cheah Yeah Wen	Effects of Microwave Finish Drying on the Textural Characteristics of Buffalo Jerky	2016	Main supervisor
Fakhriyah Nur Binti Ibrahim	Potential Use of Fish Collagen Hydrolysate as Fat Replacer in Buffalo Patties	2017	Main supervisor
Ang San San	Production of Different Mushroom Protein Hydrolysates from Stem Bromelain Hydrolysis as A Taste Enhancer in Chicken Soup	2018	Main supervisor
Nurul Naqibah Binti Pambi	Effect of Mixing Time on the Physicochemical Properties of Buffalo Patties with Olive Oil as Fat Mimetic	2019	Main supervisor
Zakiyah Binti Mohamed Razi	The Effect of Intermittent Mixing Time Towards Chicken Meat Sausage with the Addition of Rice Flour as Fat Replacer	2019	Main supervisor
Nur Salwa Samsudin (Master of Food Safety)	Effect of Different Packaging, Freezing and Multiple Freeze-Thaw Cycles on Physicochemical, Microbiological and Sensory Properties of RTE Chicken Rendang in In-Flight Catering	2019	Main supervisor
Anis Nashuha Binti Md Sani	Utilization of Various Tropical Fruit Seeds In Food Products – A Review	2020	Main Supervisor
Dianna Binti Maxy	Insect As Protein Alternatives – A Review	2020	Main

			Supervisor
Nurul Amirah Binti Mohd Sarihi	Comparison of different muscle types from various animal species	2021	Main Supervisor
Final Year Project			
<i>Name</i>	<i>Title</i>	<i>Year</i>	<i>Role</i>
Nur Fatin Najiha Binti Abdul Hamid	The Effects of <i>Spondias Dulcis</i> (Kedondong) and <i>Streblus Asper</i> (Kesinai) as Possible Tenderizer on the Texture and Sensory Properties of Buffalo Meat	2016	Main supervisor
Amalina Hanan Binti Amir Hamzah	Application of Natural Local Plant <i>Averrhoa Bilimbi</i> and <i>Saccharum Officinatum</i> Extract on the Tenderization of Spent Hen	2016	Main supervisor
Nur Wahidah Binti Mohd. Zamri	Effect of Corn Silk on Quality Characteristics of Spent Hen Nugget	2016	Main supervisor
Nurfazwin Binti Zulkafli	The Effect of Aloe Vera on the Physicochemical and Sensory Characteristics of Low Fat Beef Meatball	2016	Main supervisor
Mohamad Anuar Bin Ibrahim	The Effects Of Red Date, Candle Nut And Black Tea On Beef Tenderness	2016	Main supervisor
Nurul Najihah Binti Azalanzazllay	The Effects Of Chia Seeds (<i>Salvia hispanica</i>) And Basil Seeds (<i>Ocimum basilium</i>) As Fat Replacer In Production Of Meat Patties	2016	Main supervisor
Nor Ain Binti Ruhazi	Effect Of Different Thickness And Additional Of Dimple On The Characterization Of Buffalo Patty	2016	Main supervisor
Nurul Syafiqah Binti Bahrudin	Effect Of Normal Salt, Celtic Sea Salt And Salt Flakes On The Physicochemical And Sensory Properties Of Buffalo Patties	2016	Main supervisor
Hamizueyza Binti Hamzah	Physicochemical Properties And Sensory Acceptability On The Selected Malaysian Beef Patties	2016	Main supervisor
Haziqah Binti Hazemi	Consumer Perception Towards The Quality Of Beef Patties Based On Their Brands And Types	2016	Main supervisor
Siti Khadijah Binti Khalid	Physicochemical and Sensory Properties of Meatballs Produced with Different Varieties and Maturity of Coconuts (<i>Cocos nucifera</i> L.) Flesh as the Fat Replacer	2017	Main supervisor
Maizatul Farhana Bt Mohd Azni	Effect of Curry and Cinnamon on the Quality Characteristic of Keropok Lekor	2017	Main supervisor
Najwa Shamila Binti Murad	The Effect of Mixing Time and Intermittent Versus Continuous Mixing Method on the Physicochemical and Sensory Properties of Keropok Lekor (Malaysian Fish Sausage)	2017	Main supervisor

Marina Binti Mohd Tamsir	Effect of Different Cooking Methods on Physicochemical And Sensory Properties of Keropok Lekor (Malaysian Fish Sausage)	2017	Main supervisor
Nurfatin Azma Binti Ramle	The Physicochemical and Sensory Assessment of Edible Mushroom Varieties used as Fat Replacer in Meatballs Production	2017	Main supervisor
Nurul 'Afifah Binti Dzulkfli	Effect of Different Mixing Times on the Physicochemical and Sensory Properties of Spent Hen Nugget Pre-Marinated with Lemon and Bromelain	2018	Main supervisor
Nor Anis Binti Zabidi	Effects of <i>Averrhoa Bilimbi</i> Extract and Bromelain Powder as Tenderisers on Physicochemical and Sensory Properties of Buffalo Patties	2018	Main supervisor
Nur Fariah Azwa Binti Abas	Effect of Jackfruit and Breadfruit as Fat Replacer in Producing Low-Fat Chicken Patties	2018	Main supervisor
Siti Nurjawaher Binti Shamsol Kahar	Substitution of Fat With Different Types of Pumpkins in Production of Buffalo Patties	2018	Main supervisor
Chong Chi Cheng	Effects of Incorporating Cloves, Cinnamon, Oregano, Turmeric and Green Tea on Lipid Oxidation, Colour and Sensory Evaluation of Cooked Sardine Fish Patties	2018	Main supervisor
Nur Amalina Binti Muhamad Darif	Effects of Different Sizes of Buffalo Meat Chunks on the Physicochemical, Ultrastructure and Sensory of Buffalo Patties	2018	Main supervisor
Nur Najwa Ainani Puteri Binti Normadani	The Physicochemical Properties, Microbiological Quality and Sensory Assessment of Different Brands of Ready To Eat Canned Chicken Curry in Malaysia	2018	Main supervisor
Syahirah Liyana Binti Baharudin	Microbiological Quality, Physicochemical Properties and Sensory Acceptance of Frozen Fried Chicken from Different Brands and Retailers in Malaysia	2018	Main supervisor
Farah Anum Binti Mohd Yusof	Physicochemical Properties, Microbiological Quality And Sensory Acceptance Of Beef And Chicken Rendang In Retort Pouches Between Established And SME Companies	2019	Main supervisor
Siti Hajar Binti Masran	Effect Of Different Mixing Time On The Physicochemical, Microstructure And Sensory Properties Of Fat-Replaced Buffalo Meatball With Shiitake Mushroom (<i>Lentinula edodes</i>), and Brown Button Mushroom (<i>Agaricus bisporus</i>)	2019	Main supervisor
Nur Fatimah Binti Azrul Dzamidy	Comparison In Physicochemical Properties And Sensory Acceptance Between Beef And Buffalo Meatballs Incorporated With Different Fat Percentages	2019	Main supervisor

Nur Aqilah Binti Ismail	The Influence On Physicochemical, Antioxidant And Sensory Properties Of Buffalo Patties Incorporated With Roselle, Wolfberry And Beetroot Purees	2019	Main supervisor
Asyrul Izhar Bin Abu Bakar	Effect Of Mixing Time On The Physicochemical, Microstructure And Sensory Properties Of Minced And Surimi Tilapia Sausage	2019	Main supervisor
Farra Nabilah Binti Hamidon	Effect Of Different Types Of Eggplants As Fat Mimetics In The Production Of Chicken Sausage	2019	Main supervisor
Ahmad Syahiran Bin Roslan	Effect Of Mixing With Kneader Or Bowl Cutter At Different Total Revolution On The Physicochemical, Microstructure And Sensory Properties Of Meatballs	2019	Main supervisor
Lim Jwee Yie	The Effect Of Different Comminution Temperature On The Quality Of Buffalo Meatballs	2020	Main supervisor
Umi Afiqah Binti Omar	The Effect Of Pre-Salted Buffalo Meat On Physicochemical And Sensory Properties Of Meatball	2020	Main supervisor
Ng Wen Ai	Effect Of Broccoli As Fat Replacer On The Physicochemical And Sensory Properties Of Chicken Patties	2020	Main supervisor
Faridah Binti Mohd Razali	Effects Of Different Loading Sequences Of Ingredients During Mixing On The Physicochemical And Sensorial Properties Of Buffalo Patties	2020	Main supervisor
Nurul Syamira Binti Abdo @ Abdul Rahman	Effect Of Different Loading Sizes Of Ingredients At Constant Mixing Time On Physicochemical And Sensorial Properties Of Buffalo Patties	2020	Main supervisor
'Izzatul Athirah An-Nur Binti Mohd Hizul Azri	Quality Characteristics Of Different Flour And Starches Used In Meat Products	2021	Main supervisor
Nur Ifrah Binti Abd Ghani	Jackfruit As Food Ingredients – A Review	2021	Main supervisor
Nur Zulaikha Binti Kamaruzaman	The Knowledge, Perception, And Acceptability Of Insect As Food By The East Coast Malaysian	2021	Main supervisor
Kok Jia Wei	Utilisation Of Plant Oils/Lipids As Fat Replacer For Food Products	2021	Main supervisor
Syahira Izyana Binti Mohd Azmi	Meat Tenderizer From Plant: An Update On The Common And Newly Found Protease Enzyme	2021	Main supervisor

K. PENGAJARAN <i>(Teaching)</i>	
<i>Code</i>	<i>Title</i>
FST3302 (3+0)	Fundamentals of Food Processing and Preservation
FST4604 (3+0)	Quality Assurance of Animal Products
FST4609 (2+0)	Food Law
FST4821 (3+0)	Chemistry and Technology of Plant and Animal Products
FST4822 (0+2)	Laboratory For Chemistry and Technology of Plant and Animal Products
FST4825 (2+0)	Food Law
FST4831 (2+1)	Processing Technology of Animal Products
FST4839 (2+1)	Aquatic Product Technology
FST4840 (2+1)	Meat Technology
FST5606 (3+0)	Food Safety Standard and Regulation
FST5607 (3+0)	Quality of Food Products
FSM4803 (3+0)	Foodservice Industrial Law
FSM4999A	Final Year Project

L. JARINGAN INDUSTRI DAN MASYARAKAT <i>(Industry and Community Relations)</i>		
<i>Year</i>	<i>Title</i>	<i>Industry/ Community</i>
2017	Development of Standard Operation procedure (SOP) and Ingredients re-formulation for the extension of frozen quail shelf life	Surada Jaya Sdn. Bhd.
2018	Development of Ready-To-Cooked (RTC) Sambal	Badan Kebajikan Angkatan Tentera (BAKAT) Udara
2018	Production of Frozen Fish-Based Products	Institut Tahfiz Al Quran Lil Muttaqin (INSTAQLIM)
2018	Career Talk and Interview Ready-To-Eat (RTE) chicken products	Dindings Poultry Processing Sdn Bhd
2019	Development of Ready-To-Eat (RTE) Chicken Satay in Retort Pouch	Fresco Malaysia
2019	Development of sausage from Tuna Fish	Department of Fisheries Malaysia
2020	Jackfruit Burger	Biotrampil PLT (Jack 'O' Burger)
2020	Ready to Eat Beef Jerky	Malaya Feast
2021	Quality Characteristics of Catfish	Malayan Flour Mill Sdn Bhd

M. KURSUS YANG DIANJURKAN <i>(Courses offered to the public)</i>
Homemade Sausage Course
Homemade Burgers and Meatballs
Kursus Pemrosesan Hasil Daging (Ayam, Lembu, Kambing & Arnab)
Home-made Burgers and Meatballs For Kids