

# CURRICULUM VITAE



<b>A. BUTIR-BUTIR PERIBADI</b> <i>(Personal Details)</i>			
Nama Penuh <i>(Full Name)</i>	ANIS SHOBIRIN BINTI MEOR HUSSIN		Gelaran <i>(Title)</i> : Assoc. Prof. Dr.
No. MyKad / No. Pasport <i>(Mykad No. / Passport No.)</i>	Warganegara <i>(Citizenship)</i> Malaysia	Bangsa <i>(Race)</i> Malay	Jantina <i>(Gender)</i> Female
Jawatan <i>(Designation)</i>	Associate Professor	Tarikh Lahir <i>(Date of Birth)</i>	12 May 1973

Alamat Semasa <i>(Current Address)</i>	Jabatan/Fakulti <i>(Department/Faculty)</i>	E-mel dan URL <i>(E-mail Address and URL)</i>
Faculty of Food Science and Technology, Universiti Putra Malaysia, 43400 UPM Serdang, Selangor, Malaysia	Department of Food Technology, Faculty of Food Science and Technology	shobirin@upm.edu.my

<b>B. KELAYAKAN AKADEMIK</b> <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>
PhD	International Islamic University Malaysia	2008	Biotechnology Engineering
Master's Degree	Universiti Putra Malaysia	2003	Enzymes and Food Biotechnology
Bachelor's Degree	Universiti Putra Malaysia	1997	Food Science and Technology

<b>C. KEMAHIRAN BAHASA</b> <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				√	
Lain-lain <i>(other)</i> :					

<b>D. PENGALAMAN SAINTIFIK DAN PENGKHUSUSAN</b> <i>(Scientific experience and Specialisation)</i>				
Organization	Position	Start Date	End Date	Expertise

Institute of Food Research, UK	Visiting Scientist	1 Apr 2010	30 March 2012	Bioconversion of biomass
<b>E. PEKERJAAN (Employment)</b>				
Majikan / Employer	Jawatan / Designation	Jabatan / Department	Tarikh lantikan / Start Date	Tarikh tamat / Date Ended
UPM	Senior Lecturer	Food Technology	24 July 2008	Sept 2014
UPM	Associate Professor	Food Technology	October 2014	Current

<b>F. JAWATAN PENGURUSAN (Management Position)</b>		
Jawatan / Designation	Tarikh lantikan / Start Date	Tarikh tamat / Date Ended
Dean of Faculty of Food Science and Technology	November 2021	Current
Head of Department (Food Science)	July 2017	October 2021
Program Coordinator (Master of Food Technology)	March 2013	August 2016

<b>G. ANUGERAH DAN HADIAH (Honours and Awards)</b>				
Name of awards	Title	Award Authority	Award Type	Year
Academic Awards	National Science Fellowship	Ministry of Science, Technology and Innovation	PhD Study Scholarship	2004-2008
Non-Academic Awards				
Awards of Merit				

<b>H. 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)</b>	
Journal	
	<ol style="list-style-type: none"> <li>Chan, H.Y.; Meor Hussin, A.S.; Ahmad, N.H.; Rukayadi, Y.; Farouk, A.-E. Effectiveness of Quaternary Ammonium in Reducing Microbial Load on Eggs. <i>Molecules</i> <b>2021</b>, 26, 5259. <a href="https://doi.org/10.3390/molecules26175259">https://doi.org/10.3390/molecules26175259</a></li> <li>Muhalidin, B. J., Mohammed, N. K., Cheok, H. J., Farouk, A. E. A. and Meor Hussin, A. S. 2021. Reducing Microbial Contamination Risk And Improving Physical Properties Of Plant-Based Mayonnaise Produced Using Chickpea Aquafaba. <i>International Food Research Journal</i> 28(3): 547 – 553.</li> <li>Mohammed NK, and Meor Hussin AS. 2021. Influence of different combinations of wall materials on encapsulation of <i>Nigella sativa</i> oil by spray drying. <i>Journal of Food Process Engineering</i>. 44(3), e13639</li> <li>Shad, Z., Mirhosseini, H., Motshakeri, M., Sanjabi, M.R., Hussin, A.S.M. 2021. <math>\alpha</math>-amylase from white pitaya (<i>Hylocereus undatus</i> L.) peel: optimization of extraction using full factorial design. <i>Foods and Raw Materials</i>, 2021, 9(1), pp. 79–86</li> <li>Ranjith, F.H., Muhalidin, B.J., Yusof, N.L., ...Miskandar, M.H., Hussin, A.S.M. 2021. Effects of lacto-fermented agricultural by-products as a natural disinfectant against post-harvest diseases of mango (<i>Mangifera indica</i> L.). <i>Plants</i>, 2021, 10(2), pp. 1–19, 285</li> </ol>

6. Alhelli, A.M., Mohammed, N.K., Khalil, E.S., Hussin, A.S.M. 2021. Optimizing the acceleration of Cheddar cheese ripening using response surface methodology by microbial protease without altering its quality features. *AMB Express*, 11 (1), art. no. 45
7. Hussin, F.S., Chay, S.Y., Hussin, A.S.M., Wan Ibadullah, W.Z., Muhialdin, B.J., Abd Ghani, M.S., Saari, N. 2021. GABA enhancement by simple carbohydrates in yoghurt fermented using novel, self-cloned *Lactobacillus plantarum* Taj-Apis362 and metabolomics profiling. *Scientific Reports*, 11 (1), art. no. 9417
8. Mohsin, A.Z., Sukor, R., Mustapha-Kamil, Y., Shatar, L., Selamat, J., Meor Hussin, A.S., Ismail, I.H., Mahdi, M.A. 2021. Sensitive detection of goat  $\alpha$ 1-casein using tapered optical fiber sensor. *IEEE Journal of Selected Topics in Quantum Electronics*, 2021, 27(4), 9296299
9. Muhialdin, B.J., Meor Hussin, A.S., Kadum, H., Abdul Hamid, A., Jaafar, A.H. 2021. Metabolomic changes and biological activities during the lacto-fermentation of jackfruit juice using *Lactobacillus casei* ATCC334. *LWT*, 2021, 141, 110940
10. Muhialdin, B.J., Kadum, H., Meor Hussin, A.S. 2021. Metabolomics profiling of fermented cantaloupe juice and the potential application to extend the shelf life of fresh cantaloupe juice for six months at 8°C. *Food Control*. 120, 107555
11. Muhialdin, B.J., Marzlan, A.A., Kadum, H., ...Fathallah, S., Meor Hussin, A.S. 2021. Metabolomics profiling and antimicrobial activity of fermented date fruit (Khastawi) used as functional ingredients for making Asian confectionary (Dodol). *Biotechnology and Biotechnological Equipment*, 2021, 35(1), pp. 478–486
12. Mohsin, A.Z., Sukor, R., Selamat, J., Meor Hussin, A.S., Ismail, I.H., Jambari, N.N., Jonet, A. 2021. A highly selective two-way purification method using liquid chromatography for isolating  $\alpha$ S2-casein from goat milk of five different breeds. *Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences*. <https://doi.org/10.1016/j.jchromb.2020.122380>
13. Farah Salina Hussin, Shyan Yea Chay, Mohammad Zarei, Anis Shobirin Meor Hussin, Wan Zunairah Wan Ibadullah, Nurul Dhaniah Zaharuddin, Hazrati Wazir, and Nazamid Saari. 2020. Potentiality of self-cloned *Lactobacillus plantarum* Taj-Apis362 for enhancing GABA production in yogurt under glucose induction: optimization and its cardiovascular effect on spontaneous hypertensive rats. *Foods*, 9: 1826
14. Anis Asyila Marzlan, Belal J Muhialdin, Anis Shobirin Meor Hussin. 2020. Production of Banana Cake Premix from Banana (*Musa acuminata* Colla) By-Products via Foam Mat Drying Process. *Malaysian Journal of Medicine and Health Sciences*. 16(SUPP11): 150-158
15. Tan WC, Muhialdin BJ and Meor Hussin AS. 2020. Influence of Storage Conditions on the Quality, Metabolites, and Biological Activity of Soursop (*Annona muricata*. L.) Kombucha. *Frontier Microbiology*. 11:603481. <https://doi: 10.3389/fmicb.2020.603481>
16. Anzian A, Muhialdin BJ, Mohammed NK, Kadum H, Marzlan AA, Sukor R and Meor Hussin AS. 2020. Antibacterial Activity and Metabolomics Profiling of Torch Ginger (*Etilingera elatior* Jack) Flower Oil Extracted Using Subcritical Carbon Dioxide (CO<sub>2</sub>). *Evidence-Based Complementary and Alternative Medicine*. <https://doi.org/10.1155/2020/4373401>
17. Belal J. Muhialdin, Nur Fatin Abdul Rani and Anis Shobirin Meor Hussin. 2020. Identification of antioxidant and antibacterial activities for the bioactive peptides generated from bitter beans (*Parkia speciosa*) via boiling and fermentation processes. *LWT- Food Science and Technology*. <https://doi.org/10.1016/j.lwt.2020.109776>
18. Marzlan AS, Muhialdin BJ, Zainal Abedin NZ, Mohammedd NK, Taleb Abadl MM Mohd Roby BH, Meor Hussin AS. 2020. Optimized supercritical CO<sub>2</sub> extraction conditions on yield and quality of torch ginger (*Etilingera elatior*

- (Jack) R.M. Smith) inflorescence essential oil. *Industrial Crops & Products*; <https://doi.org/10.1016/j.indcrop.2020.112581>
19. Mohammed NK, Muhialdin BJ and Meor Hussin AS. 2020. Characterization of Nanoemulsion of Nigella sativa Oil and its Application in Ice cream. *Food Science and Nutrition*. 8:2608–2618.
  20. Mohammed NK, Tan CP, Abd Manap MY, Muhialdin BJ and Meor Hussin AS. 2020. Spray Drying for the Encapsulation of Oils—A Review. *Molecules*. <https://doi:10.3390/molecules25173873>
  21. Mohammed, N.K., Muhialdin, B.J., Masri, N.S., Sukor R., Farouk A. and Meor Hussin A.S. 2020. Chemical compositions, antioxidant and antimicrobial activities of Tubu (*Pycnarrhena longifolia*) leaves used as ingredient in traditional functional foods. *Food Research Journal*. 4(3): 823-830.
  22. Mohd Roby BH, Muhialdin BJ, Taleb Abadi MM, Mat Nor NA, Marzlan AA, Abdul Halim Lim S, Mustapha NA and Meor Hussin AS. 2020. Physical properties, storage stability, and consumer acceptability for sourdough bread produced using encapsulated kombucha sourdough starter culture. *Journal of Food Science*. <https://doi: 10.1111/1750-3841.15302>
  23. Mohsin AZ, Sukor R, Selamat J and Meor Hussin AS, Ismail IH, Jambari NN and Mustafa-Kamal F. 2020. Generation of High Afinity Anti-Peptide Polyclonal Antibodies Recognizing Goat s1-Casein. *Molecules*. 25, 2622; <https://doi:10.3390/molecules25112622>
  24. Muhialdin BJ, Alboory HL, Kadum H, Mohammed NK, Saari N, Hassan Z, Meor Hussin AS. 2020. Antifungal activity determination for the peptides generated by *Lactobacillus plantarum* TE10 against *Aspergillus flavus* in maize seeds. *Food Control*. <https://doi.org/10.1016/j.foodcont.2019.106898>
  25. Muhialdin BJ, Kadum H, Fathallah S and Meor Hussin AS. 2020. Metabolomics profiling and antibacterial activity of fermented ginger paste extends the shelf life of chicken meat. *LWT- Food Science and Technology*. <https://doi.org/10.1016/j.lwt.2020.109897>
  26. Muhialdin BJ, Saari N and Meor Hussin AS. 2020. Review on the Biological Detoxification of Mycotoxins Using Lactic Acid Bacteria to Enhance the Sustainability of Foods Supply. *Molecules*. <https://doi:10.3390/molecules25112655>
  27. Muhialdin, B.J., Kadum, H., Zarei, M., Meor Hussin, A.S. 2020. Effects of metabolite changes during lacto-fermentation on the biological activity and consumer acceptability for dragon fruit juice. *LWT- Food Science and Technology*. <https://doi.org/10.1016/j.lwt.2019.108992>
  28. Amirah, A.S., Nor Syazwani, S., \*Radhiah, S., **Anis Shobirin, M.H.**, Nor-Khaizura, M.A.R., Wan Zunairah, W.I. and Nurul Shazini, R. 2019. Influence of raisins puree on the physicochemical properties, resistant starch, probiotic viability and sensory attributes of coconut milk yogurt. *Food Research*. 4(1): 77-84
  29. Fawzia Jassim Shalsh, Noor Azlina Ibrahim, Mohammed Arifullah and Anis Shobirin Meor Hussin. 2019. Molecular genetic characterization of fusants from protoplast fusion of *S. cerevisiae* and *P. stipitis* ATCC 58785. *Biomedical Journal of Scientific and Technical Research*. DOI: 10.26717/BJSTR.2019.12.002272
  30. Belal J. Muhialdin, Ley Li Ying, Abd-Elaziem Farouk, **Anis Shobirin Meor Hussin**. 2019. Valorisation of Virgin Coconut Oil Application in Mayonnaise Production as Functional Ingredient. *Journal of Food and Nutrition Research*. 7(1): 65-70
  31. Belal J. Muhialdin, Osman F.A., Muhamad R., Che Wan Sapawi C.W.N.S., Anzian A., Voon W.W.Y. and **Meor Hussin A.S.\***. 2019. Effects of sugar sources and fermentation time on the properties of tea fungus (kombucha) beverage. *International Food Research Journal*. 26(2): 481-487.
  32. Mohsin, A.Z., Sukor, R., Selamat, J., **Hussin, A.S.M.**, Ismail, I.H. 2019. Chemical and mineral composition of raw goat milk as affected by breed varieties available in Malaysia. *International Journal of Food Properties*. 22, (1): 815-824.

33. Nameer Khairullah Mohammed, Chin Ping Tan, Yazid Abd Manap, Belal J. Muhiaddin, **Anis Shobirin Meor Hussin**. 2019. Production of functional non-dairy creamer using *Nigella sativa* oil via fluidized bed coating technology. *Food and Bioprocess Technology*. 12 (8): 1352–1365.
34. W. W. Y. Voon, B. J. Muhiaddin, N. L. Yusof, Y. Rukayadi and **A. S. Meor Hussin**. 2019. Bio-cellulose Production by *Beijerinckia fluminensis* WAUPM53 and *Gluconacetobacter xylinus* 0416 in Sago By-product Medium. *Applied Biochemistry and Biotechnology*. 187:211–220
35. Abd-El Aziem Farouk, N. Thoufeek Ahamed, **Anis Shobirin Meor Hussin**, Othman Al Zahrani, and Saqer Alotaibi. 2018. Optimization of the conditions for rice bran phytate degradation by their own phytases. *Journal of Applied Biology and Biotechnology*. 6(3):42-46.
36. Alhelli A.M., Abd Manap M.Y., Mohammed A.S., Mirhosseini S.H., Sukor R., Mohammed N.Kh., Khalil E.S., and **\*Meor Hussin A.S.** 2018. The extraction of crude enzyme of lipase from *Penicillium candidum* PCA 1/TT031 by way of solid-state fermentation. *International Food Research Journal*. 25(Suppl. 1): S1 - S11
37. B.J. Muhiaddin, R. Sukor, N. Ismail, S.W. Ahmad, N. Che Me and **A.S. Meor Hussin**. 2018. The Effects of Fermentation Process on the Chemical Composition and Biological Activity of Spider Flower (*Gynandropsis gynandra*). *Journal of Pure and Applied Microbiology*. Vol. 12(2), p. 497-504
38. Zahra Shad, Hamed Mirhosseini, Anis Shobirin Meor Hussin, Bitra Forghani, Mahsa Motshakeri, Mohd Yazid Abdul Manap. 2018. Aqueous Two-Phase Purification of  $\alpha$ -Amylase from White Pitaya (*Hylocereus undatus*) Peel in Polyethylene glycol /Citrate System: Optimization by Response Surface Methodology. *Biocatalysis and Agricultural Biotechnology*. 14: 305-313.
39. Abd-ElAziem Farouk, N. Thoufeek Ahamed, **Anis Shobirin Meor Hussin** and Othman AlZahrani. 2017. Autolysis of Rice Bran Phytate in Long-Term Study on Batch Fermentor. *International Journal of Current Microbiology and Applied Sciences*. 6(12): 266-274
40. Anzian, A., Sukor, R, Saari, N., Che Wan Sapawi, C.W.N.S. and **Meor Hussin, A.S.** 2017. Chemical Composition and Antioxidant Activity of Torch Ginger (*Etilingera elatior*) Flower Extract. *Food and Applied Bioscience Journal*. 5(1): 32–48.
41. Che Wan Sapawi, C.W.N.S., Anzian, A., Ramli, H.B, and **Meor Hussin, A.S.** 2017. Aqueous Extraction, Purification and Characterization of Galactomannans from Aren Sugar Palm (*Arenga pinnata*) Fruits. *International Journal on Advanced Science, Engineering and Information Technology*. 7(4):1148-1154.
42. **Meor Hussin, A.S.**, Mohamad Said, N.H., Che Wan Sapawi, C.W.N.S. Anzian, A. 2017. The Properties of Yogurt Coconut Shake and Coconut Shake. *Food and Applied Bioscience Journal*. 5(1): 49–67
43. N.H. Mahazar, Z. Zakuan, H. Norhayati, **A.S. Meor Hussin** and Y. Rukayadi. 2017. Optimization of Culture Medium for the Growth of *Candida* sp. and *Blastobotrys* sp. as Starter Culture in Fermentation of Cocoa Beans (*Theobroma cacao*) Using Response Surface Methodology (RSM). *Pakistan Journal of Biological Science*. 20 (3): 154-159
44. Nameer Khairullah Mohammed, Chin Ping Tan, Yazid Abd Manap, Amaal M. Alhelli, **Anis Shobirin Meor Hussin**. 2017. Quality changes of microencapsulated *Nigella sativa* oil upon accelerated storage. *International Journal of Food Properties*. 20 (sup3): S2395-S2408
45. Nameer Khairullah Mohammed, Chin Ping Tan, Yazid Abd Manap, Amaal M. Alhelli, **Anis Shobirin Meor Hussin**. 2017. Process conditions of spray drying microencapsulation of *Nigella sativa* oil. *Powder Technology*. 315: 1–14
46. Rakibul Islam, Aini Ideris, Azhar Kasim, Abdul Rahman Omar, **Anis Shobirin Meor Hussin** and Farhana Yasmin. 2017. Evaluation of humoral immune response, body weight and blood Constituents of broilers supplemented with phytase on Infectious bursal disease vaccination. *Cogent Food & Agriculture*. 3: 1306933

<i>Books/Monographs</i>	<ol style="list-style-type: none"> <li>1. Shalsh FJ, Ibrahim N A, Arifullah M, and. Meor Hussin AS. Bioethanol production from the co-fermentation and co-culture fermentation of glucose and xylose by <i>Saccharomyces cerevisiae</i> and <i>Pichia stipitis</i> ATCC 58785 in a stirred tank bioreactor. In: <i>Advances in Power and Energy Engineering</i>. Edited by Yuanzhang Sun, CRC Press, 2016, pages 171–176. Print ISBN: 978-1-138-02846-3, eBook ISBN: 978-1-315-67680-7, DOI: 10.1201/b20131-30.</li> <li>2. <b>Hussin A.S.M.</b>, Farouk A.-El., Salleh H., Manaf Ali A. and Ideris A., Optimization of cultivation conditions for the production of bacterial phytase from <i>Enterobacter sakazakii</i> ASUIA279 newly isolated from Malaysian maize root, In: K.W. Waldron, G.K. Moates &amp; C.B. Faulds (eds.), <i>Total Food: Sustainability of the Agri-Food Chain</i>, RSC Books, Cambridge, 2010, pp 96-104.</li> </ol>
<i>Proceedings</i>	<ol style="list-style-type: none"> <li>1. Anis Asyila Marzlan, Belal J Muhialdin and Anis Shobirin Meor Hussin. Production of banana cake premix from banana by-products via optimized foam mat drying method. <i>International Symposium of Environmental and Occupational Health 2020 (ISEOH 2020)</i>. 25-27 November 2020; Virtual Conference.</li> <li>2. Chan H.Y., Marzlan A.A., Rukayadi Y. and Meor Hussin A.S. Effectiveness of quaternary ammonium compound sanitizer in reducing eggshell microbial load and post-treatment storage microbial load for free-range and commercial farm shell egg. <i>International Food Research Conference</i>, 27-29 August 2019; Putrajaya, Malaysia</li> <li>3. Meor Hussin AS, Muhialdin JB, Ahmad SW, Che Me, Nand Abdul Rani NF. Valorisations of antioxidant and antibacterial activities of selected plant-based fermented foods. <i>NZIFST Annual Conference</i>; 2-4 July 2019 – Christchurch, New Zealand</li> <li>4. Mohsin, A.Z., Sukor, R., Selamat, J., Meor Hussin, A.S., Ismail, I.H., Mustafa Kamal, F. Purification of anti-peptide rabbit polyclonal antibody raised against alpha-s1-casein from goat's milk. <i>The 4th Asian-Australasian Dairy Goat Conference (AADGC 2018)</i>. 17-19 October 2018; Tra Vinh province, Vietnam</li> <li>5. Anis Shobirin Meor Hussin, Nazamid Bin Saari, Nur Hanani Binti Zainal Abedin, and Rashidah Binti Sukor. Bioactive compounds in essential oil from torch ginger (<i>Etilingera elatior</i>) flower extracted using subcritical carbon dioxide. <i>2nd EuroSciCon Conference on Food Technology</i>, 14-16 May 2018; Rome, Italy</li> <li>6. Amaal M. Alhelli, Mohd Yazid Abdul Manap, Abdulkarim Sabo Mohammed, Hamed Mirhosseini, and Anis Shobirin Meor Hussin. 2017. Extraction crude enzyme of lipase from <i>Penicillium candidum</i> PCA 1/TT031. <i>International Food Research Conference (IFRC2017)</i>. 25 - 27 July 2017, Complex of the Deputy Vice Chancellor (Research &amp; Innovation), Universiti Putra Malaysia.</li> <li>7. Nameer Khairullah Mohammed, Chin Ping Tan, Yazid Abd Manap, Anis Shobirin Meor Hussin. 2017. Pocess Conditions of Spray drying for microencapsulation of <i>Nigella sativa</i> oil. <i>International Conference on Natural Products (ICNP 2017)</i>. 15-16 March 2017, Swiss-garden Damai Laut, Lumut, Perak.</li> </ol>

<b>I. PROJEK PENYELIDIKAN TERDAHULU</b> ( <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>
TRGS/1/2020/UPM/01/04	Elucidation of factors and mechanism affecting the safety and quality of buffalo milk and milk products	Project Leader (Sub-Project 3)	2020	KPT	On-going

IF0419A1077	Immunomodulatory Effects of Malaysian Fermented Food Improved by The Inclusion of Probiotic Starter Cultures	Project Leader	2019	MESTEEC	On-going
GP-IPS/2017/9578000	Development and characterization of a coconut milk based kefir beverage using kefir grains and kefir starter culture	Project Leader	2017	Geran Putra-IPS	On-going
UPM/700-2/1/GBP/2017/9570400	Torch Ginger ( <i>Etilingera elatior</i> ) inflorescence Essential Oil as functional Ingredient in Active Packaging System	Project Leader	2017	Geran Putra Berimpak	On-going
GP-IPS/2017/9568600	Developments and characterization of sourdough bread produced from kombucha tea as starter culture	Project Leader	2017	Geran Putra-IPS	Completed
GP-IPS/2018/9620100	Developments And Characterization Of Functional Powdered Kombucha Tea Beverages	Project Leader	2018	Project Leader	Completed
GP-IPS/2014/9438743	Enrichment of functional properties of ice cream with <i>Nigella sativa</i> seed oil extracted by Supercritical Fluid Extraction	Project Leader	2014	Putra-IPD-UPM	Completed
02-02-13-1353FR	The umami taste compounds from Tubu/Sansakng ( <i>Pycnarrhena cauliflora</i> ) leaves and the effective quantity in selected food system	Project Leader	2013	FRGS	Completed
GP-IPS/2013/9396500	Production of biocellulose from Malaysian food waste by biocellulose-producing bacteria isolated from local acidic fruits	Project Leader	2013	Putra IPS	Completed
03-5450531-11801	Influence of Fermentation Process on Functional Properties of Kemunting Cina ( <i>Catharanthus roseus</i> ) Plant Extract	Project Leader	2010	ScienceFund	Completed
03-9160900-11801	Isolation and identification of phytate-degrading enzyme producing bacteria from phytate containing cereal and grain products	Project Leader	2009	RUGS	Completed

<b>J. ID PUBLISHING</b> ( <i>Publishing ID</i> )		
	<b>Author ID</b>	<b>Name</b>
<i>Scopus</i>	34880457000 57188809603	Meor Hussin, Anis Shobirin Meor Hussin, Anis Shobirin

<i>ORC ID</i>	0000—0002-9702-8856	Anis Shobirin Meor Hussin
<i>Web of Science ID</i>		
<i>Researcher ID</i>		
<i>Others</i>		

<b>K. RANGKAIAN SOSIAL</b> ( <i>Social Networking</i> )	
<i>Facebook</i>	Anis Shobirin
<i>LinkedIn</i>	Anis Shobirin Meor Hussin
<i>Researchgate</i>	Anis Shobirin Meor Hussin
<i>Academia</i>	-
<i>Google Scholar</i>	Anis Shobirin Meor Hussin
<i>Blog</i>	-
<i>Website url</i>	-
<i>Others</i>	-