CURRICULUM VITAE

A. BUTIR-BUTIR PERIBADI *(Personal Details)*			
Nama Penuh *(Full Name)*	MASNI BINTI MAT YUSOFF		**Gelaran *(Title):*** Dr.
No. MyKad / No. Pasport *(Mykad No. / Passport No.)*	**Warganegara *(Citizenship)*** MALAYSIA	**Bangsa *(Race)*** MELAYU	**Jantina *(Gender)*** PEREMPUAN
Tarikh Lahir *(Date of Birth)* 17 APRIL 1987	**Jawatan *(Designation)*** PENSYARAH KANAN	**Jabatan/Fakulti *(Department/Faculty)*** JABATAN TEKNOLOGI MAKANAN, FAKULTI SAINS DAN TEKNOLOGI MAKANAN	
Alamat Semasa *(Current Address)* JABATAN TEKNOLOGI MAKANAN, FAKULTI SAINS DAN TEKNOLOGI MAKANAN		**E-mel dan URL *(E-mail Address and URL)*** E-mail: masniyusoff@upm.edu.my URL: http://profile.upm.edu.my/masniyusoff	

B. KELAYAKAN AKADEMIK *(Academic Qualification)*			
Nama Sijil / Kelayakan *(Certificate / Qualification obtained)*	**Nama Sekolah Institusi *(Name of School / Institution)***	**Tahun *(Year obtained)***	**Bidang pengkhususuan *(Area of Specialization)***
Ph.D *in Food and Nutritional Sciences*	Department of Food and Nutritional Sciences, University of Reading, Reading, United Kingdom	2016	Kimia dan teknologi lemak dan minyak
M.Sc. Teknologi Makanan	Fakulti Sains dan Teknologi Makanan, Universiti Putra Malaysia, Serdang, Selangor, Malaysia	2012	Teknologi makanan
Bac. Sains dan Teknologi Makanan	Fakulti Sains dan Teknologi Makanan, Universiti Putra Malaysia, Serdang, Selangor, Malaysia	2009	Sains dan Teknologi Makanan

C. KEMAHIRAN BAHASA *(Language Proficiency)*					
Bahasa / *Language*	**Lemah** ***Poor (1)***	**Sederhana** ***Moderate (2)***	**Baik** ***Good (3)***	**Amat Baik** ***Very good (4)***	**Cemerlang** ***Excellent (5)***
English				√	
Bahasa Melayu					√

D. PENGALAMAN SAINTIFIK DAN PENGKHUSUSAN *(Scientific Experience and Specialisation)*				
Organization	***Position***	***Start Date***	***End Date***	***Expertise***
Food Technology and Protein Centre, Malaysian Palm Oil Board (MPOB)	Pelatih industri	2007	2008	Development and analysis of fat-based food products

E. PEKERJAAN *(Employment)*				
Majikan / *Employer*	**Jawatan / *Designation***	**Jabatan / *Department***	**Tarikh lantikan / *Start Date***	**Tarikh tamat / *Date Ended***
Universiti Putra Malaysia (UPM)	Pensyarah kanan	Teknologi Makanan	30 Nov 2016	*Present*
Universiti Putra Malaysia (UPM)	Tutor	Teknologi Makanan	2 Nov 2009	29 Nov 2016
Universiti Putra Malaysia (UPM) / Prof. Dr. Tan Chin Ping	Pembantu penyelidik	Teknologi Makanan	2 Mei 2009	31 Okt 2009

F. ANUGERAH DAN HADIAH *(Honours and Awards)*				
Name of awards	***Title***	***Award Authority***	***Award Type***	***Year***
Academic Awards				
Non-Academic Awards	Anugerah Perkhidmatan Cemerlang	Universiti Putra Malaysia	University	2021
Awards of Merit				

G. SENARAI PENERBITAN (Sila masukan nama pengarang, tajuk, nama jurnal, jilid, muka surat dan tahun diterbitkan) *(List of publications – author (s), title, journal, volume, page and year published)*	
Journal	<u>*As main author*</u> **Mat Yusoff, M.**, Niranjan, K., Gordon, M. H., & Ezeh, O. (2020). Oxidative properties of *Moringa oleifera* kernel oil from different extraction methods during storage. *Journal of the Science of Food and Agriculture, 100(4)*, 1588-1597. **Mat Yusoff, M.**, Gordon, M. H., Ezeh, O., & Niranjan, K. (2017). High pressure pre-treatment of *Moringa oleifera* seed kernels prior to aqueous enzymatic oil extraction. *Innovative Food Science and Emerging Technologies, 39*, 129-136. **Mat Yusoff, M.**, Gordon, M. H., Ezeh, O., & Niranjan, K. (2016). Aqueous enzymatic extraction of *Moringa oleifera* oil. *Food Chemistry, 211*, 400-408. **Mat Yusoff, M.**, Gordon, M. H., & Niranjan, K. (2015). Aqueous enzyme assisted oil extraction from oilseeds and emulsion de-emulsifying methods: A review. *Trends in Food Science & Technology, 41*, 60-82.

	Mat Yusoff, M., Tan, C. P., Che Man, Y. B., Mat Sahri, M., Kanagaratnam, S., & Nehdi, I. A. (2013). Development of coconut- and palm-based fat blend for cookie filler. *Journal of the American Oil Chemists' Society, 90,* 91-101. <u>*As corresponding author*</u> Samsuri, N. S., Abd Hadi, H. M., Ismail-Fitry, M. R., Ab Karim, N. A., & **Mat Yusoff, M.** (2022). Improved physical properties and structural stability of value-added mayonnaises based on red palm olein by using high-shear homogenizer. (*Accepted for publication in International Food Research Journal*). Mohamad Shah, N. K., Sanny, M., Ab Karim, N. A., Kuppan, K., & **Mat Yusoff, M.** (2022). Enhanced natural antioxidant compounds in red palm olein-based shortenings developed for sandwich cookie cream. *Food Research, 6(2),* 172-181. Abd Hadi, H. M., Tan, C. P., Mohamad Shah, N. K., Tan, T. B., Niranjan, K., & **Mat Yusoff, M.** (2021). Establishment of an effective refining process for *Moringa oleifera* kernel oil. *Processes*, *9*, 579. 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. Thakaeng, P., Wongsakul, S., & **Mat Yusoff, M.** (2020). Development of value-added butter through the addition of green tea (*Camellia sinensis* L.) extract. *International Food Research Journal*, *27(3)*, 465-474. Thirathummacoup, N., Rozzamri, A., & **Mat Yusoff, M.** (2020). Effects of maltodextrin on the physical properties of canola oil-based ice creams. *Journal of Agricultural and Food Engineering*, *3*, 0025. <u>*As co-author*</u> Hew, K. S., Khor, Y. P., Tan, T. B., **Mat Yusoff, M.**, Lai, O. M., Asis, A. J., Alharthi, F. A., Nehdi, I. A., & Tan, C. P. (2021). Mitigation of 3-monochloropropane-1,2-diol esters and glycidyl esters in refined palm oil: A new and optimized approach. *LWT – Food Science and Technology, 139*, 110612. Shamsol Kahar, S. N., Ismail-Fitry, M. R., **Mat Yusoff, M.**, Rozzamri, A, Bakar, J., & Wan Ibadullah, W. Z. (2021). Substitution of fat with various types of squashes and gourds from the *Cucurbitaceae* in the production of low-fat buffalo meat patties. *Malaysian Applied Biology, 50(1),* 1-11. ZarulAkmam, M., Umi Hartina, M. R., Nor Qhairul Izzreen, M. N., Nabila, H. Z., Wafin, W., **Mat Yusoff, M.**, Ismail-Fitry, M. R.,& Rozzamri, A. (2021). Physicochemical and sensory analysis of surimi sausage incorporated with rolled oat powder subjected to frying. *International Food Research Journal, 28(3)*, 457-466. Khalid, S. K., Ismail-Fitry, M. R., **Mat Yusoff, M.**, Halim, H. H., Jaafar, A. H., & Zarul Anuar, N. I. A.. (2021). Different maturities and varieties of coconut (Cocos nucifera L.) flesh as fat replacers in reduced-fat meatballs. Sains Malaysiana, 50(8), 2219-2228.

	Goh, K. M., Wong, Y. H., Abas, F., Lai, O. M., **Mat Yusoff, M.**, Tan, T. B., Wang, Y., Nehdi, I. A., & Tan, C. P. (2020). Changes in 3-, 2-monochloropropandiol and glycidyl esters during a conventional baking system with addition of antioxidants. *Foods, 9*, 739-752. Hew, K. S., Asis, A. J., Tan, T. B., **Mat Yusoff, M.**, Lai, O. M., Nehdi, I. A., & Tan, C. P. (2020). Revising degumming and bleaching processes of palm oil refining for the mitigation of 3-monochloropropane-1,2-diol esters (3-MCPDE) and glycidyl esters (GE) content in refined palm oil. *Food Chemistry*, *307*, 125545. Nur Amila Najwa, I. S., **Mat Yusoff, M.**, & Nur Hanani, Z. A. (2020). Potential of silver-kaolin in gelatin composite films as active food packaging materials. *Food Packaging and Shelf Life*, *26*, 100564. 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-fat fried chicken breast meat. *Food Research*, *4(2)*, 327-334. Aslinah, L. N. F., **Mat Yusoff, M.**, & 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. Ibrahim, F. N., **Mat Yusoff, M.**, Shukri, R., & Ismail-Fitry, M. R. (2018). Effects of fish collagen hydrolysates (FCH) as fat replacer in the production of buffalo patties. *Journal of Advanced Research in Applied Sciences and Engineering Technology*, *11(1)*, 108-117.
Chapter in book	Ab Karim, N. A., Othman, N. H., & **Mat Yusoff, M.** (2022). Vegetable oil refining. In: Yee-Ying Lee, Teck-Kim Tang, Eng-Tong Phuah, Oi-Ming Lai. *Recent Advances in Edible Fats and Oils Technology: Processing, Health Implications, Economic and Environmental Impact*. Springer Nature Singapore Pte Ltd. (pp. 101-140). Ezeh, O., **Mat Yusoff, M.**, & Niranjan, K. (2018). Nonthermal processing technologies for fabrication of microstructure to enhance food quality and stability. In: Sakamon Devahastin. *Food Microstructure and Its Relationship with Quality and Stability*. Woodhead Publishing Publication (pp. 239-274).
Conference Paper	Nurfazwin, Z., Nur Izzah Arifah, Z.A., Mohamad Afifi, I., **Mat Yusoff, M.**, & 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 2017*, 255-241.
Other publications	**Mat Yusoff, M.** (2016). Aqueous enzymatic oil extraction as a green processing method. American Oil Chemists' Society (AOCS) *Inform* magazine, May 2016, Vol. 27(5), page 14-16.

H. PROJEK PENYELIDIKAN TERDAHULU *(Past Research Project)*					
Project No.	***Project Title***	***Role***	***Year***	***Source of fund***	***Status***
GP-IPM/2017/9545600	*Moringa oleifera* kernel oil refining and application of the kernel oil in emulsion-based food products	Project leader	2017-2019 (24 months)	Geran Putra IPM	End
GP-IPS/2022/9711000	Physical properties, antioxidant capacity, and flavor profiles of value-added mayonnaises based on red palm olein and soybean oil	Project leader	2022-2024 (24 months)	Geran Putra IPS	In progress

I. ID PUBLISHING *(Publishing ID)*		
	Author ID	***Name***
Scopus	Mat Yusoff, M.	Mat Yusoff, M.
ORC ID	0000-0002-0060-7967	Masni Mat Yusoff

J. RANGKAIAN SOSIAL *(Social Networking)*	
LinkedIn	https://www.linkedin.com/in/masni-mat-yusoff-367972103?trk=hp-identity-name
Researchgate	https://www.researchgate.net/profile/Masni_Mat_Yusoff
Academia	https://upm.academia.edu/MasniMatYusoff
Google Scholar	Masni Mat Yusoff