



rozzamri@upm.edu.my



+6012-3560005



<https://orcid.org/0000-0002-0985-143X>



<https://www.researchgate.net/profile/Ashari-Rozzamri>



<https://www.linkedin.com/in/rozzamri-food-8b68b3179/>

AFFILIATION



TS. DR. ROZZAMRI ASHARI

Senior Lecturer, Food Technology Department,
Faculty of Food Science and Technology,
Universiti Putra Malaysia

Dr. Rozzamri Ashari has been a lecturer in subjects such as food processing, food technology, food regulations, food packaging, food waste and seafood quality since 2018. His expertise is in areas of food processing, physicochemical properties of food, seafood technology and food rheology. He is very passionate on the idea of zero waste industry and green technology. His active research areas are in food product development from seafood by-products, improving quality and nutrition of protein-based foods and developing product from marine sources.

EDUCATION

2006 – Bachelor of Food Science and Technology
Universiti Putra Malaysia

2013 – Master of Science (Food Technology)
Universiti Putra Malaysia

2018 – Doctor of Philosophy in Chemical Engineering (Food Technology)

COURSES TAUGHT

1. Seafood quality
2. Food packaging
3. Food processing and manufacturing
4. Food law and regulation
5. Food waste management

EXPERIENCE

- (2006-2007) Production Executive for F&N Dairies
(2019) Head of Project for development of tuna sausage with Malaysian Department of Fisheries
(2020-2021) Head of Project for beverage study for Ayaq World Pte. Ltd.
(2020-2021) Liaison officer for UPM and QSR Brands (M) Holdings Ltd.
(2020-2021) Liaison officer for UPM and Family Mart Malaysia
(2020-2022) Consultant for Ayaq World Pte. Ltd.
(2020-2022) Co-Opt Council for MIFT
(2021-2022) Consultant for Huasin Food Industries Sdn Bhd.
(2022) Programme Coordinator for Masters of Food Technology
(2022) Consultant for Hybrid Allied Company Sdn Bhd
(2022) Chairman of Scientific Affairs Committee for MYFRAPS
(2022) Trainer for Food Packaging and Shelf-Life Course for Food Safety and Quality Division, Ministry of Health
(2022) Trainer for Food Processing for Department of Agriculture, Ministry of Agriculture and Food Industry

TRAINING CONDUCTED

- Fruit juice and puree processing
- Beverage quality analysis
- Surimi processing
- Fish ball and fish cake processing
- Breaded and tempura fish filet processing
- Nugget, burger, and sausage processing
- Analysis of food
- Food packaging and shelf life

RESEARCH PROJECT

2019

Knowledge Transfer on the Production of Frozen Fish-Based Products from Tilapia Fish (UPM Grant)

Tuna Product Development (Malaysian Department of Fisheries Grant)

Establishment of Controlled Mechanical Work during Mixing to Produce Stable Emulsion Interaction between Meat from Different Muscle Fibre Types and Rigor Conditions with Fat Mimetics (Malaysian Fundamental Research Grant)

2020

Development of fish powder from fish by-products using different drying methods (UPM Grant)

Shelf-life stability of Mango juice and Matcha drink (Industrial Grant)

Potential of *clitoria ternatea* (telang) flower pigment as a freshness indicator for package seafood and muscle foods under refrigerated storage (Fundamental Research Grant)

2022

Development of High-Pressure Processing Jackfruit Puree (Malaysian Department of Agriculture)

RECENT PUBLICATIONS

Mohamed, A. A., Ismail-Fitry, M. R., Rozzamri, A., & Bakar, J. (2022). Effect of foam-mat drying on kinetics and physical properties of Japanese threadfin bream (*Nemipterus japonicus*) powder. *Journal of Food Processing and Preservation*, 46(3), e16376.

Noor, N. Q. I. M., Razali, R. S., Ismail, N. K., Ramli, R. A., Razali, U. H. M., Bahaiddin, A. Rozzamri, Bakar, J. & Shaarani, S. M. (2021). Application of green technology in gelatin extraction: A review. *Processes*, 9(12), 2227.

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. *International Food Research Journal*, 28(3), 457-466.

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 Cucurbitaceae family in the production of low-fat buffalo meat patties. *Malaysian Applied Biology*, 50(1), 169-179.

Fakhlai, R., Rozzamri, A. and Hussain, N. (2020). Composition, color and antioxidant properties of cocoa shell at different roasting temperatures. *Food Research*, 4 (3), 585 – 593

Izzreen, N.Q., Mohd Fadzelly, A.B., Umi Hartina, M.R., Rabiatal Amirah, R., & Rozzamri, A. (2020). A cytotoxicity and sub-acute toxicity study on tea leaves cultivated in Sabah. *International Food Research Journal*, 27(5), 925-933

M. Ismail, A.H., Wongsakul, S., Ismail-Fitry, M.R, Rozzamri, A. and 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

Maimanah-Faizah, I., Ismail-Fitry, M.R., Umi Hartina, M.R., 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

CURRICULUM VITAE



A. BUTIR-BUTIR PERIBADI (Personal Details)			
Nama Penuh (Full Name)	Rozzamri Ashari		Gelaran (Title): Ts. Dr.
No. MyKad / No. Pasport (Mykad No. / Passport No.)	Warganegara (Citizenship): Malaysia	Bangsa (Race) Malay	Jantina (Gender) Male
Jawatan (Designation)	Senior Lecturer	Tarikh Lahir (Date of Birth)	6 Jun 1984
Alamat Semasa (Current Address)	Jabatan/Fakulti (Department/Faculty)	E-mel dan URL (E-mail Address and URL)	
Food Technology Department, Faculty of Food Science & Technology, UPM, 43400 Serdang, Selangor Darul Ehsan Tel: 03-9769 8390	Food Technology Department, Faculty of Food Science & Technology, UPM, 43400 Serdang, Selangor Darul Ehsan Tel: 03-8946 8413 Fax: 03-9769 8390	E-mail: rozzamri@upm.edu.my URL: https://food.upm.edu.my H/P: 012-3560005	

B. KELAYAKAN AKADEMIK (Academic Qualification)			
Nama Sijil / Kelayakan (Certificate / Qualification obtained)	Nama Sekolah Institusi (Name of School / Institution)	Tahun (Year obtained)	Bidang pengkhususan (Area of Specialization)
Doctor of Philosophy	University of Birmingham, United Kingdom	2018	Chemical Engineering (Food Technology)
Masters of Science	Universiti Putra Malaysia, Serdang, Selangor	2012	Food Technology
Bachelor of Science	Universiti Putra Malaysia, Serdang, Selangor	2006	Food Science and Technology

Matriculation	Pusat Asasi Sains, Universiti Malaya, Kuala Lumpur	2002	Life Sciences
---------------	--	------	---------------

C. KEMAHIRAN BAHASA (<i>Language Proficiency</i>)					
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 (<i>Scientific experience and Specialisation</i>)					
Organization	Position	Start Date	End Date	Expertise	
European Federation of Food Science and Technology Conference	Presenter	2015	2015		
Meat Product Processing Course	Fasilitator	2018	2018		
Fish Product Processing Course	Fasilitator	2018	2018		
National Convention of Agricultural and Food Engineering 2019	Presenter	2019	2019		

E. PEKERJAAN (<i>Employment</i>)				
Majikan / Employer	Jawatan / Designation	Jabatan / Department	Tarikh lantikan / Start Date	Tarikh tamat / Date Ended
Universiti Putra Malaysia, Serdang, Selangor	Senior Lecturer	Food Technology	2018	-
Universiti Putra Malaysia, Serdang, Selangor	Tutor	Food Technology	2007	2018
F&N Dairies (M) Sdn Bhd	Production Executive	Sweet Condensed Milk	2006	2007

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>	Biasiswa SLAB/SLAI	Kementerian Pendidikan Tinggi Malaysia	Biasiswa Doktor Falsafah (PhD.)	2013-2018
	Biasiswa SLAB/SLAI	Kementerian Pendidikan Tinggi Malaysia	Biasiswa Ijazah Sarjana (MSc.)	2010-2012
	Anugerah Kecemerlangan Teknologi Hijau	Fakulti Sains dan Teknologi Makanan, UPM	Tesis MSc. Terbaik Fakulti	2013
	Anugerah Adabi	Fakulti Sains dan Teknologi Makanan, UPM	Kepimpinan Terbaik Fakulti	2006
	Anugerah Malaysian Institute of Food Technology	Fakulti Sains dan Teknologi Makanan, UPM	Pelajar Subjek Teknologi Makanan Terbaik Fakulti	2006

G. SENARAI PENERBITAN (<i>Sila masukan nama pengarang, tajuk, nama jurnal, jilid, muka surat dan tahun diterbitkan</i>) (<i>List of publications – author (s), title, journal, volume, page and year published</i>)	
Journal	<p>S.Y. Foo, Z.A Nur Hanani, A. Rozzamri, W.Z Wan Ibadullah M.R. Ismail-Fitry (2018). Effect of chitosan-beeswax edible coatings on shelf-life of sapodilla (<i>Archas zapota</i>) fruit. <i>Journal of Packaging Technology and Research</i>, 1-8</p> <p>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. <i>Food Research</i>, 4(2), 327-334.</p> <p>Fakhlaj, R., Rozzamri, A. and Hussain, N. (2020). Composition, color and antioxidant properties of cocoa shell at different roasting temperatures. <i>Food Research</i>, 4 (3), 585 – 593</p>

Izzreen, N.Q., Mohd Fadzelly, A.B., Umi Hartina, M.R., Rabiatal Amirah, R., & Rozzamri, A. (2020). A cytotoxicity and sub-acute toxicity study on tea leaves cultivated in Sabah. *International Food Research Journal*, 27(5), 925-933

M. Ismail, A.H., Wongsakul, S., Ismail-Fitry, M.R., Rozzamri, A. and 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

Maimanah-Faizah, I., Ismail-Fitry, M.R., Umi Hartina, M.R., 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

M.R. Rabiatal Amirah, R., Ellya Hazeera, A.J., Izzreen N.Q., Rozzamri, A. and Umi Hartina, M.R. (2020). Effects of extraction conditions on characterization of gelatin from water buffalo (*Bubalus bubalis*) skin. *Food Research*, 4(Suppl6), 124-131

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. *International Food Research Journal*, 28(3), 457-466.

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 Cucurbitaceae family in the production of low-fat buffalo meat patties. *Malaysian Applied Biology*, 50(1), 169-179.

Mohamed, A. A., Ismail-Fitry, M. R., Rozzamri, A., & Bakar, J. (2022). Effect of foam-mat drying on kinetics and physical properties of Japanese threadfin bream (*Nemipterus japonicus*) powder. *Journal of Food Processing and Preservation*, 46(3), e16376.

Noor, N. Q. I. M., Razali, R. S., Ismail, N. K., Ramli, R. A., Razali, U. H. M., Bahauddin, A. Rozzamri, Bakar, J. & Shaarani, S. M. (2021). Application of green technology in gelatin extraction: A review. *Processes*, 9(12), 2227.

	<p>Mohamed, A. A., Ismail-Fitry, M. R., Rozzamri, A., & Bakar, J. (2022). Effect of foam-mat drying on kinetics and physical properties of Japanese threadfin bream (<i>Nemipterus japonicus</i>) powder. <i>Journal of Food Processing and Preservation</i>, 46(3), e16376.</p> <p>NurSyahirah, S., & Rozzamri, A. (2022). Effect of frying on fish, fish products and frying oil – a review. <i>Food Research</i>, 6(5), 14-32.</p>
Books/Monographs	<p>Ashari, R. (2018). Effects of additives on the rheological and textural properties of surimi (Doctoral dissertation, University of Birmingham)</p> <p>Ashari, R. (2012). Finite Difference Solution in Predicting Temperature Profile for Chilling Process of Malaysian Mackerel Fish Slab (Master dissertation, Universiti Putra Malaysia).</p>
Proceedings	<p><u>Rozzamri, A.</u> (2019). Effect of different sugar concentration on the rheological and textural properties of fish mince. In proceedings of National Convention of Agricultural and Food Engineering 2019, 2nd edition, pp. 102-106</p> <p><u>Rozzamri, A.</u> (2019). Effect of different salt concentration on the rheological and textural properties of Alaskan pollock fish mince. In proceedings of 2nd International Food Research Conference 2019, pp. 80-83</p>

G. PROJEK PENYELIDIKAN TERDAHULU (<i>Past Research Project</i>)					
Project No.	Project Title	Role	Year	Source of fund	Status
1	Knowledge Transfer on the Production of Frozen Fish-Based Products from Tilapia Fish	Member	2019	KTGS-UPM	Completed
2	Development of Tuna based Product	Head	2019	Department of Fisheries Malaysia (DOF)	Completed

3	Establishment of Controlled Mechanical Work during Mixing to Produce Stable Emulsion Interaction between Meat from Different Muscle Fibre Types and Rigor Conditions with Fat Mimetics	Member	2019	FRGS	ON-GOING
4	Development of fish powder from fish by-products using different drying methods	Head	2020	IPM-UPM	ON-GOING
5	Shelf-life stability of Mango juice and Matcha drink	Head	2020	Industrial Grant	Completed
6	Potential of <i>clitoria ternatea</i> (telang) flower pigment as a freshness indicator for package seafood and muscle foods under refrigerated storage	Member	2020	FRGS	ON-GOING
7.	Development of High Pressure Processed Jackfruit Puree	Head	2022	Department of Agriculture Malaysia (DOA)	ON-GOING

H. SENARAI PELAJAR PENYELIDIKAN DISELIA (<i>Research student supervision list</i>)				
Name	Matric Number	Project Title	Role	Graduate Status
Azwin Ahmad	GS78651	Development of packaging indicator to determine freshness of fish in packaging film	Main	On-going

Maimanah Faizah Idris	GS60406	Physicochemical and gelation properties of catfish surimi subjected to different processing techniques (PhD)	Main	On-going
Mohd Suhaimi Alias	GS54199	Identification of active anticariogenic metabolites in fingerroot (<i>boesenbergia rotunda</i> L. mansf) rhizome extract and its application in hard boiled confectionery (PhD)	Co	On-going
Chan Hao Yuan	GS55349	Microbiological, antioxidant, physicochemical properties and sensory acceptability of fermented roasted coffee robusta (<i>Coffea canephora</i> L.) beans (PhD)	Co	On-going
Afidah Abu Talib	GS39907	Development of fish snack incorporated with coconut dregs by using extrusion (PhD)	Co	On-going
Nur Nabilah Hasanah Abdul Salam	GS65809	Monitoring the freshness of muscle foods via pH indicator films	Co	On-going
Hasrel Ariff Elias	GS60820	Development of fish powder from fish by-products using different drying methods (MSc)	Main	On-going
Faridah Mohd Razali	GS60600	Quality characteristics of palm oil as fat replacers in meat products (MSc)	Co	On-going
Abdulrahim Abubakar Mohamed	GS49244	Properties of foam-mat dried Japanese threadfin bream (<i>nemipterus japonicus</i>) minced meat powder (MSc)	Co	2021

I. SENARAI PELAJAR MASTER KERJA KURSUS DIESELIA (*Master coursework student supervision list*)

Name	Matric Number	Project Title	Role	Year
Tee Zhao Ming Victor	GS58442	Fatty fish processing and its effect on gelation behaviour	Main	2021

Asnawi Shahr	GS55440	Rheological properties of <i>euthynnus affinis</i> surimi added with different concentration of salt	Main	2020
Nur Shafikah Rostam	GS55727	Development of fish powder from different drying methods and the food application: a review	Main	2020
ZarulAkمام Muzamil	GS53339	Physicochemical and textural properties of surimi added with potato starch and sago starch	Main	2019
Maimanah faizah idris	GS52637	Comparison of physicochemical, rheological and textural properties of surimi added with two different oils	Main	2019

J. SENARAI PELAJAR TAHUN AKHIR DISELIA (*Final year student supervision list*)

Name	Matric Number	Project Title	Role	Year
Khausliya Subramaniam	196595	Effect of using different types of flour on gelation properties of fish product: a review	Main	2022
Aimi Hanisah Muhammad Shaleh	199412	Teacher's knowledge, awareness and perception on benefits of processed fish products	Main	2022
Nur Afiera Syamiza Mad Haripin	198895	Consumer perceptions of coconut milk consumption and its health risks in Mantin, Negeri Sembilan	Main	2022
Siti Ainur Farahin binti Mohd Said	198658	Microwave treatment and its effects on gelation properties of meat, poultry and fish products – a review	Main	2022
Nur Syahirah Salleh	195211	Frying and its effects on fish and fish product – a review	Main	2021
Khairunisa Naiemah Mat Rashid	192405	Microwave and its effects on gelation properties of fish and fish products – a review	Main	2021
Jodielynn Geinod	191733	Potential of fish by-products in food industry – a review	Main	2021
Nur Fakhira Hidayati Md Daud	191681	Review: natural pectin as edible coatings or films For food packaging	Main	2021

Nur Wafin Wajihah Azleyzam	189917	Effect of frying on the physicochemical properties and texture of surimi sausage added with rolled oat	Main	2020
Esther Renjitham a/p Cristhappa	188115	Comparison of physicochemical, textural and sensory properties of surimi added with red palm oil and extra virgin coconut oil	Main	2020
Hanani Nabila Zamri	190461	Physicochemical and sensory properties of surimi added with oat powder	Main	2020
Nurul Athirah Mohamad Pauzi	190498	Physicochemical properties of surimi added corn starch and tapioca starch	Main	2020