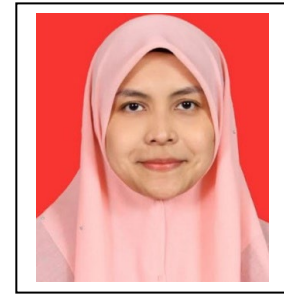


CURRICULUM VITAE



A. BUTIR-BUTIR PERIBADI <i>(Personal Details)</i>			
Nama Penuh <i>(Full Name)</i>	EZZAT BINTI MOHAMAD AZMAN		Gelaran <i>(Title)</i> : 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>	SENIOR LECTURER	Tarikh Lahir <i>(Date of Birth)</i>	

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, 43400, UNIVERSITI PUTRA MALAYSIA, SERDANG.	DEPARTMENT OF FOOD TECHNOLOGY, FACULTY OF FOOD SCIENCE AND TECHNOLOGY, 43400, UNIVERSITI PUTRA MALAYSIA, SERDANG.	ezzatz@upm.edu.my

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>
Degree of Doctor of Philosophy (PhD)	University of Reading, UK	2019	Food Processing and Technology
Master of Science	Universiti Putra Malaysia	2014	Food Processing and Technology
Bachelor's Degree	University of Yamanashi, Japan	2009	Biotechnology

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					/
Lain-lain <i>(other): (Japanese)</i>			/		

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

E. PEKERJAAN (Employment)				
Majikan / Employer	Jawatan / Designation	Jabatan / Department	Tarikh lantikan / Start Date	Tarikh tamat / Date Ended
Altera Corporation, Penang	Japanese Translator	Translation	July 2009	May 2011
Faculty Food Science and Technology, Universiti Putra Malaysia, UPM	Tutor	Food Technology	May 2011	December 2018
Faculty Food Science and Technology, Universiti Putra Malaysia, UPM	Senior Lecturer	Food Technology	January 2019	Present

F. ANUGERAH DAN HADIAH (Honours and Awards)				
Name of awards	Title	Award Authority	Award Type	Year
Academic Awards	Fundamental Research Grant Scheme (FRGS) from Ministry of Higher Education Malaysia		Grant (Ministry of Higher Education) RM 101,900	2020-2024
	Geran Inisiatif Putra Muda (GP-IPM) from Universiti Putra Malaysia		Grant (Universiti Putra Malaysia) RM 46,000	2020-2023
	International Research Collaboration (Valent Biosciences, Libertyville, Illinois, USA)		International Industrial Grant RM 16,566	2022
	International Research Collaboration (Valent Biosciences, Libertyville, Illinois, USA)		International Industrial Grant RM 20,000	2023
Non-Academic Awards				
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	<ol style="list-style-type: none"> Nawawi, N. I. M., Ijod, G., Abas, F., Ramli, N. S., Mohd Adzahan, N., & Mohamad Azman, E. (2023). Influence of Different Drying Methods on Anthocyanins Composition and Antioxidant Activities of Mangosteen (<i>Garcinia mangostana</i> L.) Pericarps and LC-MS Analysis of the Active Extract. <i>Foods</i>, 12(12), 2351. (Q1) https://doi.org/10.3390/foods12122351 Azman, E. M., Nor, N. D. M., Charalampopoulos, D., & Chatzifragkou, A. (2022). Effect of acidified water on phenolic profile and antioxidant activity of dried blackcurrant (<i>Ribes nigrum</i> L.) pomace extracts. <i>LWT</i>, 154, 112733. (Q1) https://doi.org/10.1016/j.lwt.2021.112733 Senevirathna, S. S. J., Ramli, N. S., Azman, E. M., Juhari, N. H., & Karim, R. (2021).

- Optimization of the Drum Drying Parameters and Citric Acid Level to Produce Purple Sweet Potato (*Ipomoea batatas* L.) Powder Using Response Surface Methodology. *Foods*, 10(6), 1378. (Q1) <https://doi.org/10.3390/foods10061378>
4. Hasanah, N. N., Mohamad Azman, E., Rozzamri, A., Zainal Abedin, N. H., & Ismail-Fitry, M. R. (2023). A Systematic Review of Butterfly Pea Flower (*Clitoria ternatea* L.): Extraction and Application as a Food Freshness pH-Indicator for Polymer-Based Intelligent Packaging. *Polymers*, 15(11), 2541. (Q2) <https://doi.org/10.3390/polym15112541>
 5. Nawawi, N. I. M., Ijod, G., Senevirathna, S. S. J., Aadil, R. M., Yusof, N. L., Yusoff, M. M., ... & Azman, E. M. (2023). Comparison of high pressure and thermal pasteurization on the quality parameters of strawberry products: a review. *Food Science and Biotechnology*, 1-19. (Q2) <https://doi.org/10.1007/s10068-023-01276-3>
 6. Azman, E. M., Yusof, N., Chatzifragkou, A., & Charalampopoulos, D. (2022). Stability enhancement of anthocyanins from blackcurrant (*Ribes nigrum* L.) pomace through intermolecular copigmentation. *Molecules*, 27(17), 5489. (Q2) <https://doi.org/10.3390/molecules27175489>
 7. Azman, E. M., House, A., Charalampopoulos, D., & Chatzifragkou, A. (2021). Effect of dehydration on phenolic compounds and antioxidant activity of blackcurrant (*Ribes nigrum* L.) pomace. *International Journal of Food Science & Technology*, 56(2), 600-607. (Q2) <https://doi.org/10.1111/ijfs.14762>
 8. Azman, E., Charalampopoulos, D., & Chatzifragkou, A. (2020). Acetic acid buffer as extraction medium for free and bound phenolics from dried blackcurrant (*Ribes nigrum* L.) skins. *Journal of Food Science*. (Q2) <https://doi.org/10.1111/1750-3841.15466>
 9. Jamaluddin, F., Mohd Adzahan, N., Azman, E. M., Mohamad, A., Yusof, N. L., & Sulaiman, A. (2021). A Review of Clean-Label Approaches to Chilli Paste Processing. *International Journal of Food Science & Technology*. (Q2) <https://doi.org/10.1111/ijfs.15293>
 10. Ezzat, M. A., Zare, D., Karim, R., & Ghazali, H. M. (2015). Trans-and cis-urocanic acid, biogenic amine and amino acid contents in *ikan pekasam* (fermented fish) produced from Javanese carp (*Puntius gonionotus*) and black tilapia (*Oreochromis mossambicus*). *Food Chemistry*, 172, 893-899. (Q1) <https://doi.org/10.1016/j.foodchem.2014.09.158>
 11. Pattiram, P. D., Abas, F., Suleiman, N., Mohamad Azman, E., & Chong, G. H. (2022). Edible oils as a co-extractant for the supercritical carbon dioxide extraction of flavonoids from propolis. *Plos one*, 17(4), e0266673. (Q2) <https://doi.org/10.1371/journal.pone.0266673>
 12. Ijod, G., Musa, F. N., Anwar, F., Suleiman, N., Adzahan, N. M., & Azman, E. M (2022). Thermal and Non-thermal Pre-treatment Methods for the Extraction of Anthocyanins: A Review. *Journal of Food Processing and Preservation*, e17255. (Q3). <https://doi.org/10.1111/jfpp.17255>
 13. Othman, N., Chong, G. H., Azman, E. M., & Suleiman, N. (2022). Effect of process variables in supercritical carbon dioxide extraction of tocotrienols from hydrolyzed palm fatty acid distillate (PFAD). *Journal of Food Processing and Preservation*, e16533. (Q3) <https://doi.org/10.1371/journal.pone.0266673>
 14. Senevirathna, S. S. J., Ramli, N. S., Azman, E. M., Juhari, N. H., & Karim, R. (2022). Production of innovative antioxidant-rich and gluten-free extruded puffed breakfast cereals from purple sweet potato (*Ipomoea batatas* L.) and red rice using a mixture design approach. *Journal of Food Processing and Preservation*, 46(7), e16666. (Q3) <https://doi.org/10.1111/jfpp.16666>
 15. Senevirathna, S. S. J., Ramli, N. S., Azman, E. M., Juhari, N. H., & Karim, R. (2023) Optimisation of extrusion conditions for production of antioxidant-rich extruded breakfast cereals from purple sweet potato (*Ipomoea batatas* L.) and red rice using response surface methodology. *International Food Research Journal*. (Q4) <https://doi.org/10.47836/ifrj.30.2.15>
 16. 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. (Scopus) [https://doi.org/10.26656/fr.2017.4\(5\).20](https://doi.org/10.26656/fr.2017.4(5).20)
 17. Ezzat, M. A., Ghazali, M. H., Roselina, K., & Zare, D. (2021). Organic acid composition and consumer acceptability of fermented fish produced from black tilapia

	<p>(<i>Oreochromis mossambicus</i>) and Javanese carp (<i>Puntius gonionotus</i>) using natural and acid-assisted fermentation. <i>Food Research</i>, 5(2), 262-271. (Scopus) https://doi.org/10.26656/fr.2017.5(2).583</p> <p>18. Nurhayati, Y., Azman, E. M., Ghani, A. A., Yusof, N., & Tang, J. Y. H. (2021). The effect of cellulase hydrolyzed chitosan on the degree of deacetylation, solubility and viscosity of chitosan oligosaccharides. <i>Bioscience Research</i>. (Scopus)</p> <p>19. Nuraisyah, Z., Ezzat, M. A., Radhiah, S., & Prima, L. (2021). The effects of heat treatment and modified atmosphere packaging on the storage stability of noni (<i>Morinda citrifolia</i> L.) fruit. <i>Food Research</i>. (Scopus)</p> <p>20. Azman, E. M. (2014). Characterisation of Local <i>Ikan Pekasam</i> and Development of Process for Production of <i>Ikan Pekasam</i> from Black Pomfret (<i>Parastromateus Niger Bloch</i>) (Doctoral dissertation, Universiti Putra Malaysia).</p> <p>21. Azman, M. (2019). Extraction of anthocyanins from dried blackcurrant (<i>Ribes nigrum</i> L.) skins and evaluation of their potential as natural colourants (Doctoral dissertation, University of Reading).</p>
Books/Monographs	
Proceedings	

H. PROJEK PENYELIDIKAN TERDAHULU (<i>Past Research Project</i>)					
Project No.	Project Title	Role	Year	Source of fund	Status
1.	Stability enhancement of spray-dried natural beverage colourant produced through intermolecular copigmentation of mangosteen pericarps anthocyanins	Main-Researcher (Master student)	2020	IPM	On-Going
2.	Stability enhancement of anthocyanins from dried mangosteen pericarps through enzymatic acylation and intermolecular copigmentation	Main-Researcher (PhD student)	2020	FRGS	On-Going
3.	Effects of Anthocyanins Self-Association on the Stability and Equality of Jaboticaba (<i>Myciaria jaboticaba</i>) Juice	Main-Researcher (Master student)	2022	Self-funding	On-Going
4.	Assisted Supercritical Carbon Dioxide Extraction of Tocotrienols from Palm Fatty Acid Distillate (PFAD)	Co-Researcher (Master student)	2018	IPM	Completed
5.	Development of Antioxidant-Rich Extruded Puffed Breakfast Cereal Containing Purple Sweet Potato (<i>Ipomoea batatas</i> L.)	Co-Researcher (PhD student)	2019	Sri Lanka Council for Agricultural Research Policy	Completed
6.	Correlation of Sugar Profile and Antioxidant Activities of Malaysian Stingless Bee Honey	Co-Researcher (Master student)	2019	Self-funding	On-Going
7.	Physicochemical, microbiological and bioactivity properties of fermented roasted coffee Robusta (<i>Coffea canephora</i> L.) bean	Co-Researcher (PhD student)	2019	Self-funding	On-Going
8.	The effect of different pre-treatment on chilling injury and metabolic changes on <i>Carica papaya</i> L. during cold storage	Co-Researcher (PhD student)	2021	Self-funding	On-Going
9.	Stability of film packaging made of dried blackcurrant pomace (<i>Ribes nigrum</i> L.) anthocyanins	Co-Researcher (PhD student)	2021	Ministry of Education Malaysia	On-Going
10.	Supercritical carbon dioxide	Co-Researcher	2015	Ministry of	On-Going

	extraction of flavonoids compounds from Malaysian species propolis assisted with edible oils as co-extractants	(PhD student)		Education Malaysia	
11.	Mitigating chilling injuries by vacuum impregnation of plant stress hormones on carambola (<i>Averrhoa carambola</i>)	Co-Researcher (PhD student)	2022	Self-funding	On-Going
12.	Functional properties of protein-starch film matrix incorporated with rambutan (<i>Nephelium lappaceum</i> L.) peel extract as an active packaging for food product	Co-Researcher (PhD student)	2022	Self-funding	On-Going
13.	Development of gelatin-based film with <i>Clitoria ternatea</i> as a smart packaging system	Co-Researcher (PhD student)	2022	Self-funding	On-Going
14.	Monitoring the freshness of muscle foods via pH indicator films immobilized with anthocyanin from selected plant extracts	Co-Researcher (Master student)	2022	Self-funding	On-Going

I. ID PUBLISHING (<i>Publishing ID</i>)		
	Author ID	Name
<i>Scopus</i>		Azman, Ezzat Mohamad
<i>ORC ID</i>	orcid.org/0000-0003-2035-4466	Ezzat Mohamad Azman
<i>Web of Science ID</i>		
<i>Researcher ID</i>		
<i>Others</i>		

J. RANGKAIAN SOSIAL (<i>Social Networking</i>)	
<i>Facebook</i>	
<i>LinkedIn</i>	
<i>ResearchGate</i>	Ezzat Mohamad Azman
<i>Academia</i>	
<i>Google Scholar</i>	Ezzat Mohamad Azman
<i>Blog</i>	-
<i>Website url</i>	-
<i>Others</i>	-