



## 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> : 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>	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> )				
<i>Organization</i>	<i>Position</i>	<i>Start Date</i>	<i>End Date</i>	<i>Expertise</i>
Institute of Food Research, UK	Visiting Scientist	1 Apr 2010	30 March 2012	Bioconversion of biomass
<b>E. PEKERJAAN</b> ( <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>
UPM	Senior Lecturer	Food Technology	24 July 2008	Sept 2014
UPM	Associate Professor	Food Technology	October 2014	July 2023
UPM	Professor	Food Technology	August 2023	Current

<b>F. JAWATAN PENGURUSAN</b> ( <i>Management Position</i> )			
<i>Jawatan / Designation</i>	<i>Tarikh lantikan / Start Date</i>	<i>Tarikh tamat / Date Ended</i>	
Dean of Faculty of Food Science and Technology	01 November 2021	Current	
Head of Department (Food Science)	15 July 2017	31 October 2021	
Program Coordinator (Master of Food Technology)	March 2013	August 2016	

<b>G. ANUGERAH DAN HADIAH</b> ( <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>	National Science Fellowship	Ministry of Science, Technology and Innovation	PhD Study Scholarship	2004-2008
<i>Non-Academic Awards</i>				
<i>Awards of Merit</i>				

<b>H. SENARAI PENERBITAN</b> ( <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> )	
<i>Journal</i>	
	<ol style="list-style-type: none"> <li>1. Nameer Khairullah Mohammed, Meliza Savira and Anis Shobirin Meor Hussin. 2026. Next-Generation Non-Thermal Processing Technologies for Fruit and Vegetable Juices: A Review of Quality, Safety, and Sustainability. <i>European Food Research and Technology</i>. Accepted (Q2).</li> <li>2. Ping Tang, Aliah Zannierah Mohsin, Nurul Hanisah Juhari, Anis Shobirin Meor Hussin. 2025. Comparative Machine Learning Strategies for Improving Antioxidant Properties and Aroma Quality in Fermented Mung Bean Milk by <i>Lactobacillus plantarum</i> PC4. <i>International Journal of Food Microbiology</i> Volume 444, 2 January 2026, 111443 (Q1)</li> <li>3. Mohsin A.Z., Sukor R., Mansor M., Abd Rahim M.H., Abdul Manan N.S., Meor Hussin A.S., Anwar F., Mustafa R.R., Jambari N.N. Pivotal Roles of <math>\alpha</math>S1-Casein in the Nutritional Composition, Technological Properties, Allergenicity, and Its Reduction Strategies in Goat Milk (2025) <i>Food Reviews International</i>, DOI: 10.1080/87559129.2025.2486271 (Q1)</li> </ol>

	<p>4. Brishti F.H., Ibadullah W.Z.W., Hanafi M.A., Hajar-Azhari S., Arulrajah B., Sadia H.T., Hossain M.A., Yea C.S., Hussin A.S.M., Ismail-Fitry M.R., Misir J., Maqsood S., Ahmed J., Caballero-Briones F., Anwar F., Kaur P., Zalpouri R., Hussein F.A., Saari N. The multifaceted Sacha Inchi (<i>Plukenetia volubilis</i> L.) protein: From molecular composition to extraction techniques, techno-functional properties, and food applications (2025) <i>Food Chemistry</i>, 492, art. no. 145533. DOI: 10.1016/j.foodchem.2025.145533 <a href="https://www.scopus.com/inward/record.uri?eid=2-">https://www.scopus.com/inward/record.uri?eid=2-</a> (Q1)</p> <p>5. Rahman Qadir, Wan Nur Afifah Wan Mohamad Nasir, Aliah Batrisyia Azmi, Seemal Fatima, Naunain Mehmood, Anis Shobirin Meor Hussin. 2025 An insight into plant-based yogurts: Physicochemical, organoleptic properties and functional food aspects. <i>Journal of Food Composition and Analysis</i>, 143, 2025, 107578, <a href="https://doi.org/10.1016/j.jfca.2025.107578">https://doi.org/10.1016/j.jfca.2025.107578</a>. (Q2)</p> <p>6. Zainuddin, Nurazlin, Azman, Ezzat Mohamad, Mohsin, Aliah Zannierah, Meor Hussin, Anis Shobirin Meor, Wan-Mohtar, Wan Abd Al Qadr Imad, Abd Rahim, Muhamad Hafiz. 2025. Advancing sugarcane juice as a sustainable alternative to plant-based sports isotonic drinks: Innovations in preservation techniques. 2025. <i>Journal of Food and Nutrition Research</i>, 64(1): 16-29. (Q4)</p> <p>7. Muzammeer Mansor, Afiefah Zulkifli, Anis Ruwaida Mohamad Lotfi, Muhamad Shirwan Abdullah Sani, Jameel R. Al-Obaidi, Mahmud Ab Rashid Nor-Khaizura, Alfi Khatib, Ahmad Faizal Abdull Razis, Anis Shobirin Meor Hussin, Jinap Selamat, Nuzul Noorahya Jambari. 2025. Evaluation of cold storage effect on Murrah buffalo milk yoghurt quality and safety attributes through fourier transform infrared spectroscopy and multivariate analysis. <i>Food Control</i>, 176, 2025, 111395, <a href="https://doi.org/10.1016/j.foodcont.2025.111395">https://doi.org/10.1016/j.foodcont.2025.111395</a>. (Q1)</p> <p>8. Gengan G., Zaini N.S.M., Saari N., Hussin A.S.M., Jaafar A.H., Hasan H., Lim E.J., Abd Al Qadr Imad Wan-Mohtar W., Abd Rahim M.H. 2025. Nutritional and therapeutic benefits of coconut milk and its potential as a plant-based functional yogurt alternative: a review. <i>Food Science and Human Wellness</i>, 14 (1), art. no. 9250004, DOI: 10.26599/FSHW.2024.9250004 (Q1)</p> <p>9. Akhtar M.T., Qadir R., Altaf U., Almas T., Batool S., Ikram M.S., Meor Hussin A.S., Perveen K., Alshaikh N.A., Saadia M. 2025. Phytochemical Profiling and Biological Activities of <i>Nigella sativa</i> Vinegar Extract: An Insight into Hypoglycemic Potential Using In Vivo and In Silico Studies. <i>Chemistry and Biodiversity</i>. DOI: 10.1002/cbdv.202402512 (Scopus)</p> <p>10. Muhammad Adib Azizan, Rahman Qadir, Mizatul Athila Zakaria, Aliah Zannierah Mohsin, and Anis Shobirin Meor Hussin. 2025. Exploring the Characteristics of Kombucha Tea Fermented with Soursop (<i>Annona muricata</i>), Noni (<i>Morinda citrifolia</i>), and Pineapple (<i>Ananas comosus</i>). <i>BIO Web of Conferences</i> 159, 01002. (Scopus)</p> <p>11. Nurul Hidayah Rosiman, Ungku Fatimah Ungku Zainal Abidin, and Anis Shobirin Meor Hussin. 2025. Analysis of Factors Affecting Intention to Purchase Buffalo Milk and Milk Products among Malaysian Consumers. <i>International Journal of Academic Research in Business and Social Sciences</i> 14(10) DOI: <a href="https://doi.org/10.6007/IJARBS/v14-i10/20859">10.6007/IJARBS/v14-i10/20859</a></p> <p>12. Mohammed N.K., Binti Halim N.F.H., Meor Hussin A.S. 2024. Composition changes of eggplant fruits (<i>Solanum melongena</i> L.) after different cooking treatments. <i>Tikrit Journal for Agricultural Sciences</i>, 24 (4), pp. 92 – 104. DOI: 10.25130/tjas.24.4.8 (Scopus)</p> <p>13. Mohsin A.Z., Ismail A.R., Marzlan A.A., Meor Hussin A.S. (2024). Effect of Different Fat Milk Contents on Physicochemical and Sensory Properties of Gouda Cheese. <i>ASM Sc. J.</i>, 19. <a href="https://doi.org/10.32802/asmscj.2023.1612">https://doi.org/10.32802/asmscj.2023.1612</a>. (Scopus)</p> <p>14. S S Turki, N K Mohammed, B J Muhialdin and A S M Hussin. 2024. Sustainable extraction of Amber rice bran oil (<i>Oryza sativa</i> L.): a comparative study between conventional and ultrasound-assisted extraction using ethanol as solvent. <i>IOP Conf. Ser.: Earth Environ. Sci.</i> <b>1413</b> 012070. DOI 10.1088/1755-1315/1413/1/012070</p> <p>15. Anzian A., Hussin M., Qadir R., Azhari S.H., Juhari N.H., Yusof Y.A., Adnan H., Meor Hussin A.S. 2024. Exploring the physicochemical and microbiological properties of glutinous rice (Tapai pulut) fermented using <i>Lactobacillus plantarum</i>: A comprehensive characterization using 1H NMR. <i>Food Bioscience</i>, 62, art. no. 105165, DOI: 10.1016/j.fbio.2024.105165 (Q1)</p> <p>16. Turki S.S., Mohammed N.Kh., Muhialdin B.J., Hussin A.S. 2024. Nanoemulsion of Amber rice bran oil (<i>Oryza sativa</i> L.), characterization and properties. <i>Tikrit Journal for Agricultural Sciences</i>, 24 (2), pp. 260 - 279, DOI: 10.25130/tjas.24.2.19 (Scopus)</p> <p>17. Hajar-Azhari S., Mohd Roby B.H., Jemain S.N., Meor Hussin A.S. 2024. Sourdough powder: physicochemical, microbiological properties and shelf-life stability in</p>
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different package type. *Journal of Food Science and Technology*. DOI: 10.1007/s13197-024-05941-1 (Q2)

18. Aliah Zannierah Mohsin, Ezaty Norsah, Anis Asyila Marzlan, Muhamad Hafiz Abd Rahim, Anis Shobirin Meor Hussin. 2024. Exploring the Applications of Plant-Based Coagulants in Cheese Production: A Review. *International Dairy Journal* 148 (2024) 105792. <https://doi.org/10.1016/j.idairyj.2023.105792>. (Q2)
19. Aliah Zannierah Mohsin, Ngu Hui Ci, Anwar Ridhwan Ismail, Anis Asyila Marzlan, Muhamad Hafiz Abd Rahim, Anis Shobirin Meor Hussin. 2024. Gouda Cheese with Different Coagulants and Types of Milk: Physicochemical, Biochemical, Microbiological, and Sensory Properties. *Journal of Food Measurement and Characterization*. <https://doi.org/10.1007/s11694-023-02218-7>. Q2.
20. Nameer Khairullah Mohammed, Nurul Hawa Ahmad, Belal J Muhialdin, Anis Shobirin Meor Hussin. 2024. Modulating of microencapsulated virgin coconut oil-based creamer. *Journal of Food Science and Technology*. DOI:10.1007/s13197-023-05860-7. Q2.
21. Ahmed Z. A., Mohammed N. K., Hussin A. S. M. Acrylamide content and quality characteristics of French fries influenced by different frying methods. *Functional Foods in Health and Disease* 2023; 13(6): 320-333. DOI: <https://www.doi.org/10.31989/ffhd.v13i6.1126> (Scopus)
22. Abadl, M.M.T.; Marzlan, A.A.; Sulaiman, R.; Abas, F.; Meor Hussin, A.S. 2023. Optimization of Coconut Milk Kefir Beverage by RSM and Screening of Its Metabolites and Peptides. *Fermentation* 2023, 9, 430. <https://doi.org/10.3390/fermentation9050430> (Q2)
23. Siti Hajar-Azhari, Belal J. Muhialdin, Hana Kadum, Naadjidah Joghee, Nuraldayana Dau, Anis Shobirin Meor Hussin. 2023. Lacto-fermented garlic sauce improved the quality and extended the shelf life of lamb meat under the chilled condition. *International Journal of Food Microbiology*. DOI: 10.1016/j.ijfoodmicro.2023.110190 (Q1)
24. Nameer Khairullah Mohammed, Nurul Afikah Badrol Hisam, and Anis Shobirin Meor Hussin 2023. Fabrication and optimisation of cashew nut butter from different vegetable oils. *Recent Advances in Food, Nutrition & Agriculture*. DOI: 10.2174/2772574X14666221124115139. (Scopus)
25. Arulrajah, B., Qoms, M. S., Muhialdin, B. J., Meor Hussin, A. S., Hasan, H., Zarei, M., . . . Saari, N. (2023). Elucidating the mechanisms underlying the action of kenaf seed peptides mixture against gram-positive and gram-negative bacteria and its efficacy in whole milk preservation. *LWT*, 181 doi:10.1016/j.lwt.2023.114757 (Q1)
26. Arulrajah, B., Qoms, M. S., Muhialdin, B. J., Zarei, M., Hussin, A. S. M., Hasan, H., . . . Saari, N. (2023). Antifungal efficacy of kenaf seed peptides mixture in cheese, safety assessment and unravelling its action mechanism against food spoilage fungi. *Food Bioscience*, 52 doi:10.1016/j.fbio.2023.102395 (Q2)
27. Aliah Zannierah Mohsin, Rashidah Sukor, Jinap Selamat, Anis Shobirin Meor Hussin, Intan Hakimah Ismail, Farah Asilah Azri, Radhiahtul Raehan Mustafa, Muzammeer Mansor. 2023. Development of biotin-streptavidin amplified peptide antibody-based ELISA for quantification of  $\alpha$ S1-casein in goat's milk. *Food Control*. Volume 145,109263. <https://doi.org/10.1016/j.foodcont.2022.109263> (Q1)
28. Shanti Dwita Lestari, Anis Shobirin Meor Hussin, Shuhaimi Mustafa, Yun Shin Sew, Han Ming Gan, Amalia Mohd Hashim, Norhayati Hussain. 2023. Bacterial community structure, predicted metabolic activities, and formation of volatile compounds attributed to Malaysian fish sauce flavour, *Food Chemistry*,136568. <https://doi.org/10.1016/j.foodchem.2023.136568> (Q1)
29. Nurul Solehah Mohd Zaini, Abedelazeez J.D. Khudair, Gengghatarani Gengan, Muhamad Hafiz Abd Rahim, Anis Shobirin Meor Hussin, Hamidah Idris, Aliah Zannierah Mohsin. 2023. Enhancing the nutritional profile of vegan diet: A review of fermented plant-based milk as a nutritious supplement. *Journal of Food Composition and Analysis*. 105567. <https://doi.org/10.1016/j.jfca.2023.105567>. (Q2)
30. Jaafar, Ahmad & Mohd Zaini, Nurul Solehah & Wan-Mohtar, Wan Abd Al Qadr Imad & Abd Rahim, Muhamad & Meor Hussin, Anis Shobirin. (2023). Production, Organoleptic, and Biological Activities of Belacan (Shrimp Paste) and Pekasam (Fermented Freshwater Fish), the Ethnic Food from the Malay Archipelago. *Sains Malaysiana*. 52. 1217-1230. 10.17576/jsm-2023-5204-14. (Scopus)
31. Nameer Khairullah Mohammed, Wan Hasyera Wan Omar, Anis Shobirin Meor Hussin. 2022. Formulation of Natural Hydrocolloids and Virgin Coconut Oil as A Plant-Based Salad Dressing. *Carpathian Journal of Food Science and Technology*, 2022, 14(4), 5-16. <https://doi.org/10.34302/crpfjst/2022.14.4.1>
32. Hussin, M.; Anzian, A.; Liew, C.X.-Q.; Muhialdin, B.J.; Mohsin, A.Z.; Fang, C.-M.; Saad, M.Z.; Ahmad, N.H.; Hassan, M.; Adnan, H.; Meor Hussin, A.S. Potentially

- Probiotic Fermented Glutinous Rice (*Oryza sativa* L.) with *Lactiplantibacillus plantarum* Improved Immune System Response in a Small Sample of BALB/cByJ Mice. *Fermentation* **2022**, 8, 612. <https://doi.org/10.3390/fermentation8110612>
33. Muna Mahmood Taleb Abadi, Aliah Zannierah Mohsin, Rabiha Sulaiman, Faridah Abas, Belal J. Muhialdin<sup>4</sup>, Anis Shobirin Meor Hussin. 2022. Biological activities and physicochemical properties of low-fat and high-fat coconut-based kefir. *International Journal of Gastronomy and Food Science*. 30, 2022, 100624. <https://doi.org/10.1016/j.ijgfs.2022.100624> (Q3)
  34. Aliah Zannierah Mohsin, Anis Asyila Marzlan, Belal J. Muhialdin, Lew Kah Wai, Nameer Khairullah Mohammed, Anis Shobirin Meor Hussin. 2022. Physicochemical characteristics, GABA content, antimicrobial and antioxidant capacities of yogurt from *Murrah* buffalo milk with different fat contents. *Food Bioscience* 49 (2022) 10194. <https://doi.org/10.1016/j.fbio.2022.101949> (Q2)
  35. Aliah Zannierah Mohsin, Nor Arifah Mat Nor, Belal J. Muhialdin, Bizura Hazida Mohd Roby, Muna Mahmood Abadi, Anis Asyila Marzlan, Norhayati Hussain, Anis Shobirin Meor Hussin. 2022. The effects of encapsulation process involving arabic gum on the metabolites, antioxidant and antibacterial activity of kombucha (fermented sugared tea). *Food Hydrocolloids for Health* 2 (2022) 100072. <https://doi.org/10.1016/j.fhfh.2022.100072> (Q1, Top 10%)
  36. Anis Asyila Marzlan, Belal J. Muhialdin, Nur Hanani Zainal Abedin, Nurhuda Manshoor, Fernando H. Ranjith, Aliaa Anzian, Anis Shobirin Meor Hussin. 2022. Incorporating torch ginger (*Etilingera elatior* Jack) inflorescence essential oil onto starch-based edible film towards sustainable active packaging for chicken meat. *Industrial Crops & Products* 184. <https://doi.org/10.1016/j.indcrop.2022.115058> (Q1, To 10%)
  37. Nameer Khairullah Mohammed , Hemala Ragavan, Nurul Hawa Ahmad, Anis Shobirin Meor Hussin. **2022**. Egg-free low-fat mayonnaise from virgin coconut. *Foods and Raw Materials*, 2022, vol. 10, no. 1 (Scopus)
  38. Nameer Khairullah Mohammed, Muhammad Firdaus Badrul Khair, Nurul Hawa Ahmad, Anis Shobirin Meor Hussin. 2022. Ice cream as functional food: A review of health-promoting ingredients in the frozen dairy products. *Journal of Food Process Engineering*. <https://doi.org/10.1111/jfpe.14171> (Q3)
  39. Fernando H. Ranjith, Belal J. Muhialdin, Randolph Arroo, Noor Liyana Yusof, Nameer K. Mohammed, Anis Shobirin Meor Hussin. 2022. Lacto-fermented polypeptides integrated with edible coatings for mango (*Mangifera indica* L.) bio-preservation. *Food Control* 134 (2022) 108708. <https://doi.org/10.1016/j.foodcont.2021.108708> (Q1)
  40. Fernando H. Ranjith, Benu Adhikari, Belal J. Muhialdin, Noor Liyana Yusof, Nameer K. Mohammed, Siti Hajar Ariffin, Anis Shobirin Meor Hussin. 2022. Peptide-based edible coatings to control postharvest fungal spoilage of mango (*Mangifera indica* L.) fruit. *Food Control*. 135, May 2022, 108789. <https://doi.org/10.1016/j.foodcont.2021.108789> (Q1)
  41. Fernando H. Ranjith, Belal J. Muhialdin, Noor Liyana Yusof, Nameer K. Mohammed, Anis Shobirin Meor Hussin. 2022. Influence of natural antifungal coatings produced by Lacto-fermented antifungal substances on respiration, quality, antioxidant attributes, and shelf life of mango (*Mangifera indica* L.). *Postharvest Biology and Technology*. Postharvest Biology and Technology xxx (xxxx) 111904. <https://doi.org/10.1016/j.postharvbio.2022.111904> (Q1, Top 10%)
  42. Shad, Z., Hussin, A.S.M., Akbari-adergani, B. 2022. A primary approach for separation and characterization of  $\alpha$ -amylase from white pitaya (*Hylocereus undatus*) peels by polymer/salt two phase system. *Journal of Microbiology, Biotechnology and Food Sciences*, 2022, 11(4), pp. 1–6 (Scopus)
  43. Adam K Redhead, Nur Fatin Inazlina Noor Azman, Anis Izzaty Nasaruddin, Thien Vu, Fernanda Santos, Ramon Malheiros, Anis Shobirin Meor Hussin, Ondulla T Toomer. 2022. *Peanut Skins as a Natural Antimicrobial Feed Additive To Reduce the Transmission Salmonella in Poultry Meat Produced for Human Consumption*. *Journal of Food Protection*, 85(10):1479-1487. doi: 10.4315/JFP-21-205 (Q3)
  44. Arulrajah, B., Qoms, M.S., Muhialdin, B.J., ...Chau, D.-M., Saari, N. 2022. Antibacterial and antifungal activity of kenaf seed peptides and their effect on microbiological safety and physicochemical properties of some food models. *Food Control* (2022), 140, 109119. (Q1)
  45. Anis Asyila Marzlan, Anis Shobirin Meor Hussin, Paula Bourke, Sonal Chaple, Soukaina Barroug & Belal J Muhialdin. 2021. Combination of Green Extraction Techniques and Essential Oils to Develop Active Packaging for Improving the

	<p>Quality and Shelf Life for Chicken Meat. Food Reviews International, DOI: <a href="https://doi.org/10.1080/87559129.2021.2013499">10.1080/87559129.2021.2013499</a> (Q1, Top 10%)</p> <p>46. 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>, <i>26</i>, 5259. <a href="https://doi.org/10.3390/molecules26175259">https://doi.org/10.3390/molecules26175259</a> (Q2)</p> <p>47. Muhialdin, 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> <b>28</b>(3): 547 – 553. (Q4)</p> <p>48. 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>. <b>44</b>(3), e13639 (Q3)</p> <p>49. 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>, <b>2021</b>, <i>9</i>(1), pp. 79–86 (Scopus)</p> <p>50. Ranjith, F.H., Muhialdin, 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>, <b>2021</b>, <i>10</i>(2), pp. 1–19, 285 (Q1)</p> <p>51. Alhelli, A.M., Mohammed, N.K., Khalil, E.S., Hussin, A.S.M. 2021. 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Proceedings	<ol style="list-style-type: none"> <li>1. Fernando Hewage Ranjith Piyasiri<sup>3</sup> and Anis Shobirin Meor Hussin. Exploration of Lacto-Fermentation for The Potential of Fungal Inhibitors for Preserving Fruits. Third International Food Research Conference 2024; 6-8 August 2024, Palm Garden Hotel, Putrajaya, Malaysia</li> <li>2. Muhammad Adib Azizan<sup>1</sup>, Rahman Qadir<sup>1</sup>, Mizatul Athila Zakaria<sup>1</sup>, Aliah Zannierah Mohsin<sup>1</sup> and Anis Shobirin Meor Hussin. Exploring the Characteristics of Kombucha Tea Fermented with Soursop (<i>Annona muricata</i>), Noni (<i>Morinda citrifolia</i>), and Pineapple (<i>Ananas comosus</i>). International Conference on Sustainable Agriculture, Food, and Energy (SAFE2024), June 28, 2024, Jeju, South Korea</li> <li>3. Anis Shobirin Meor Hussin. Exploring the Applications of Kombucha Tea and Its Potential Benefits. 2 International Food and Nutrition Research Conference (IFNRC-2024). March 6-7, 2024, University of Sarghoda, Pakistan.</li> <li>4. Anis Shobirin Meor Hussin<sup>1,2</sup> and 'Aliah Zannierah Mohsin. Unleashing the Power of Fermented Foods: Boosting Antioxidant and Antibacterial Potentials. 8th International Conference of ISLAB-GM. 21 – 22 July 2023, Auditorium Kamarijani Soenjoto, Faculty of Agricultural Technology, Universitas Gadjah Mada, Indonesia.</li> <li>5. Anis Asyila Marzlan<sup>1</sup>, Belal J Muhialdin<sup>1</sup> and Anis Shobirin Meor Hussin. Production of banana cake premix from banana by-products via optimized foam mat drying method. International Symposium of Environmental and Occupational Health 2020 (ISEOH 2020). 25-27 November 2020; Virtual Conference.</li> <li>6. 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. International Food Research Conference, 27-29 August 2019; Putrajaya, Malaysia</li> <li>7. Meor Hussin AS, Muhialdin JB, Ahmad SW, Che Me, N1and Abdul Rani NF. Valorisations of antioxidant and antibacterial activities of selected plant-based fermented foods. NZIFST Annual Conference; 2-4 July 2019 – Christchurch, New Zealand</li> <li>8. 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. The 4th Asian-Australasian Dairy Goat Conference (AADGC 2018). 17-19 October 2018; Tra Vinh province, Vietnam</li> <li>9. 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. 2nd EuroSciCon Conference on Food Technology, 14-16 May 2018; Rome, Italy</li> <li>10. 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. International Food Research</li> </ol>

	<p>Conference (IFRC2017). 25 - 27 July 2017, Complex of the Deputy Vice Chancellor (Research &amp; Innovation), Universiti Putra Malaysia.</p> <ol style="list-style-type: none"> <li>11. Nameer Khairullah Mohammed, Chin Ping Tan, Yazid Abd Manap, Anis Shobirin Meor Hussin. 2017. Pcess Conditions of Spray drying for microencapsulation of <i>Nigella sativa</i> oil. International Conference on Natural Products (ICNP 2017). 15-16 March 2017, Swiss-garden Damai Laut, Lumut, Perak.</li> <li>12. Wan Zunairah Wl., Nor Afizah Mustapha, Dafina Dzulkarnain, Anis Shobirin Meor Hussin. 2016. Effects of Hydrocolloids on Development of Goat Milk Ice Cream. International Conference-Sustainable Agriculture, Food and Energy (SAFE2016). 20-22 Oct 2016, Colombo, Sri Lanka.</li> <li>13. Izyani, A., Sukor, R., Roseliza, K.B. Meor-Hussin, A.S. 2016. Incorporation of Zinc Oxide as Antimicrobial Agent in Active Packaging. International Conference-Sustainable Agriculture, Food and Energy (SAFE2016). 20-22 Oct 2016, Colombo, Sri Lanka.</li> <li>14. Nor Afizah Mustapha, Fatin Farhana Zainudin, Wan Zunairah Wan Ibadullah and Anis Shobirin Meor Hussin. 2016. Effects of Hydrocolloids on Physicochemical Properties of Okara-Enriched Bread. International Conference-Sustainable Agriculture, Food and Energy (SAFE2016). 20-22 Oct 2016, Colombo, Sri Lanka.</li> <li>15. Anis Shobirin Meor Hussin, Nur Afizah Mustapha, Rashidah Sukor, Wan Zunairah Ibadullah, Che Wan Nur Safraa Che Wan Sapawi, Aliaa Anzian and Hajar Balkhis Ramli. 2016. Aqueous Extraction, Purification and Characterization of Galactomannans from Aren Sugar Palm (<i>Arenga Pinnata</i>) Fruits. International Conference-Sustainable Agriculture, Food and Energy (SAFE2016). 20-22 Oct 2016, Colombo, Sri Lanka.</li> <li>16. Mohamad Said, N.H., Anzian, A., Che Wan Sapawi, C.W.N.S. and Meor Hussin, A.S. 2016. The properties of yogurt coconut shake. International Conference on Food and Applied Bioscience 2016 (ICFAB2016). 04-05 Feb 2016, Chiangmai, Thailand.</li> <li>17. Anzian, A., Sukor, R, Saari, N., Che Wan Sapawi, C.W.N.S. and Meor Hussin, A.S.2016. Chemical Composition and Antioxidant Activity of Torch Ginger (<i>Etlingera elatior</i>) Flower Extract. International Conference on Food and Applied Bioscience 2016 (ICFAB2016). 04-05 Feb 2016, Chiangmai, Thailand.</li> <li>18. Meor Hussin AS, Ahmad Sazalli NF, Ismail NA, Muhialdin BJ, Abdul Manap MY. 2016. Nutritional and bioactive compounds of tubu leaves (<i>Pycnarrhena longifolia</i>) as potential source of functional food ingredient. ECOBIO 2016. 06-09 Mac 2016; Rotterdam, Netherland.</li> <li>19. Sukor, R., Syed-Hijohari, S.N.J., Meor Hussin, A.S. 2015. Nutraceutical Potential and Chemical Properties of Selected Edible Flower. International Conference-Sustainable Agriculture, Food and Energy (SAFE2015). 17-19 November 2015; Ho Chi Minh City-Vietnam.</li> <li>20. Sukor, R., Ahmad, S.W., Che Me, N., Meor Hussin, A.S. 2014. Spider flower (<i>Gynandropsis gynandra</i>), an alternative source of micronutrient: Effect of fermentation process on its properties. 2nd International Conference Sustainable Agriculture, Food, and Energy (SAFE2014). 17-19 September 2014; Denpasar-Bali-Indonesia.</li> <li>21. Rashidah Sukor, Nazierah Aziz, Anis Shobirin Meor Hussin. 2014. Use of Raw Bird Chillies for Preservation of Fresh Coconut Milk. International Conference in Food Innovation (INNOVAFOOD 2014), 27-29 August 2014; Penang, Malaysia</li> <li>22. Wendy Voon Wen, Noratiqah Amirah Ghali and <b>Anis Shobirin Meor Hussin</b>, 2013. Effect of betel leaves (<i>Piper betel</i> L.) extract on microbiological and physical properties of homemade Chili Bo. 2nd International Food Safety Conference (IFSAC2013), Food Safety: Critical Dimension of Food Security in Emerging Economies, 2 – 3 December 2013; Kuala Lumpur, Malaysia</li> <li>23. <b>Anis Shobirin Meor Hussin</b> and Nur Izzati Hassan, 2013. Biochemical, microbial and physical changes during pekasam-style fermentation of <i>Anabas testudineus</i>. The 2013 Ift Annual Meeting &amp; Food Expo, , 13-16 Julai 2013 Chicago, USA</li> <li>24. Somayeh Moradi Moghadam, <b>Anis shobirin Meor Hussin</b>, Shuhaimi Mustafa, Seyed Hamed Mirhosseini, Mohd Yazid Abdul ManapThe influence of probiotic fermentation on <i>Catharanthus roseus</i> functional properties. 15th European Congress On Biotechnology 23-26 Sept 2012 Istanbul, Turkey</li> <li>25. Saniza Sakinah Yusof, <b>Anis Shobirin Meor Hussin</b>, Aini Ideris, Nor Fadilah R., Azhar Kassim 2012. Cytotoxicity and mutagenicity evaluation of crude phytase from <i>Enterobacter sakazakii</i> ASUIA 279 for feed application. The 33rd Malaysian Society of Animal Production Annual Conference, 4-7 Jun 2012, Langkawi, Kedah, Malaysia</li> <li>26. Saniza Sakinah Yusof, <b>Anis Shobirin Meor Hussin</b>, Aini Ideris, Azhar Kassim, Hamzah Salleh, Abdul Manaf Ali, Syed Othman. 2009. "Genotoxicity test of bacterial</li> </ol>
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<b>I. PROJEK PENYELIDIKAN TERDAHULU</b> (Past Research Project)					
Project No.	Project Title	Role	Year	Source of fund	Status
GP/2024/9792200	Dynamic modeling and optimization of the plant-based puree fermentation process in various high-quality plant-based cheese production.	Project Leader	2024	Geran Putra Fast Track	On-going
GPI/2023/9763700	Encapsulation of probiotic tapai pulut starter culture and its impact on consumer perception of fermented glutinous rice.	Project Leader	2023	Geran Putra Inisiatif Penerbitan	On-going
GP/2023/9753300	The physical, biochemical, and microbiological	Project Leader	2023	Geran Putra Fast Track	Completed

	properties of powdered Tempoyak produced using optimized controlled fermentation				
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	Completed
IF0419A1077	Immunomodulatory Effects of Malaysian Fermented Food Improved by The Inclusion of Probiotic Starter Cultures	Project Leader	2019	MESTEEC	Completed
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	Completed
UPM/700-2/1/GBP/2017/9570400	Torch Ginger ( <i>Etlingera elatior</i> ) inflorescence Essential Oil as functional Ingredient in Active Packaging System	Project Leader	2017	Geran Putra Berimpak	Completed
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 phytate-degrading enzyme producing bacteria from phytate containing cereal and grain products	Project Leader	2009	RUGS	Completed

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<i>Others</i>	-