

# CURRICULUM VITAE



## A. BUTIR-BUTIR PERIBADI *(Personal Details)*

Nama Penuh <i>(Full Name)</i>	NORANIZAN MOHD ADZAHAN		Gelaran <i>(Title)</i> : Ts. Dr.
No. MyKad / No. Pasport <i>(Mykad No. / Passport No.)</i> 761020-14-5722	Warganegara <i>(Citizenship)</i> MALAYSIA	Bangsa <i>(Race)</i> MALAY	Jantina <i>(Gender)</i>  FEMALE
Jawatan <i>(Designation)</i>	ASSOC. PROF. Ts.	Tarikh Lahir <i>(Date of Birth)</i>	20 <sup>TH</sup> OCTOBER 1976

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, UNIVERSITI PUTRA MALAYSIA, 43400 UPM SERDANG, SELANGOR DARUL EHSAN, MALAYSIA  Tel: ++ 603 8946 8392 Fax: ++ 603 8942 3552	DEPARTMENT OF FOOD TECHNOLOGY, FACULTY OF FOOD SCIENCE AND TECHNOLOGY, UNIVERSITI PUTRA MALAYSIA, 43400 UPM SERDANG, SELANGOR DARUL EHSAN, MALAYSIA  Tel: ++ 603 8946 8392 Fax: ++ 603 8942 3552	E-mail: noraadzahan@upm.edu.my  URL:  H/P: ++ 6012 341 0514

## B. KELAYAKAN AKADEMIK *(Academic Qualification)*

Nama Sijil / Kelayakan <i>(Certificate / Qualification obtained)</i>	Nama Sekolah Institusi <i>(Name of School / Institution)</i>	Tahun <i>(Year obtained)</i>	Bidang pengkhususuan <i>(Area of Specialization)</i>
B.Sc.	UNIVERSITI PUTRA MALAYSIA, SELANGOR	1999	FOOD SCIENCE AND TECHNOLOGY
M.Sc.	UNIVERSITI PUTRA MALAYSIA, SELANGOR	2002	FOOD TECHNOLOGY
PhD	CORNELL UNIVERSITY, NEW YORK, USA	2006	FOOD PROCESSING
Professional Technologist	Malaysian Board of Technologists (MBOT)	2019	Food Technology
Technical Accreditation Council (TTAC) Panel	Malaysian Board of Technologists (MBOT)	2020	Food Technology

## C. KEMAHIRAN BAHASA *(Language Proficiency)*

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					√
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Lain-lain <i>(other)</i> :					
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**D. PENGALAMAN SAINTIFIK DAN PENGKHUSUSAN**  
*(Scientific experience and Specialisation)*

<i>Organization</i>	<i>Position</i>	<i>Start Date</i>	<i>End Date</i>	<i>Expertise</i>
Universiti Putra Malaysia	Head of Future Food Research Program	22 Januari 2025		
Universiti Putra Malaysia	Head of Research Group	February 2022	8 February 2024	Processing and Preservation
Agro-Biotechnology Institute (Abi)	Sabbatical Researcher	5 Januari 2017	4 October 2017	High Pressure Processing
Delft University of Technology, Netherlands	Researcher	April 2010	June 2010	Supercritical Carbon Dioxide

**E. PEKERJAAN** *(Employment)*

<i>Majikan / Employer</i>	<i>Jawatan / Designation</i>	<i>Jabatan / Department</i>	<i>Tarikh lantikan / Start Date</i>	<i>Tarikh tamat / Date Ended</i>
Universiti Putra Malaysia	Research Assistant	Chemistry Department	July 1997	October 1997
Universiti Putra Malaysia	Tutor	Department of Food Technology	September 2001	December 2006
Cornell University, New York, Usa	Teaching Assistant	Department of Food Science	January 2003	May 2003
Cornell University, New York, Usa	Researcher	Department of Food Science and Technology	May 2006	December 2006
Universiti Putra Malaysia	Lecturer	Department of Food Technology	December 2006	December 2008

Universiti Putra Malaysia	Senior Lecturer	Department of Food Technology	January 2009	August 2012
Universiti Putra Malaysia	Associate Professor	Department of Food Technology	September 2012	Present

Universiti Putra Malaysia	Deputy Dean	Academic And Student Affairs, FSTM	March 2013	February 2016
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<b>F. ANUGERAH DAN HADIAH (HONOURS AND AWARDS)</b>				
<i>NAME OF AWARDS</i>	<i>TITLE</i>	<i>AWARD AUTHORITY</i>	<i>AWARD TYPE</i>	<i>YEAR</i>
<b>General Awards</b>	Outstanding Service Awards For The Nonthermal Processing Division	Institute of Food Technologists (IFT)	International	2024-2025
	Inspiring Woman Award in the field of Food Technology on International Women Day.	Indo-US STEM Education and Research Center of Ohio State University-Aligarh Muslim University	International	2026
	Pioneer Woman Award in the field of Food Technology on International Women Day.	Indo-US STEM Education and Research Center of Ohio State University-Aligarh Muslim University	International	2024
<b>Academic Awards</b>	1 <sup>st</sup> Place For “Enertein” Product In International Food Technology Competition  (Student Advisor)	Institute Of Food Technologists (IFT)	International	2013
	National Winner In Pertandingan Pembangunan Produk Makanan Baharu Organized (Product Tap-A-Bite)  (Student Advisor)	Malaysian Institute Of Food Technologist S (MIFT)	National	2010
	National Winner In Pertandingan Pembangunan Produk Makanan Baharu Organized (Product Karatofu)	Malaysian Institute Of Food Technologist S (MIFT)	National	2008

	(Student Advisor)			
	Insentif Makalah Jurnal	Universiti Putra Malaysia	University	2016
	Anugerah Perkhidmatan Cemerlang	Universiti Putra Malaysia	University	2014
	Anugerah Perkhidmatan Cemerlang	Universiti Putra Malaysia	University	2008
	Iaea Training And Travel Award – Rca Regional Training Course On Electron Beam Application On Fruits And Frozen Foods	International Atomic Energy Agency (Iaea)	International	2007
<b>Awards Of Merit</b>	Searca Regional Professorial Chair Grants	Southeast Asian Regional Center For Graduate Study And Research In Agriculture (SEARCA)	International	2025/2026
	Finalist <i>Anugerah Harta Intelek Negara 2014 (Kategori Patent)</i>  Co-Researcher	Perbadanan Harta Intelek Negara	National	2014
	Silver Medal For Innovation Of Modified Atmosphere Storage Of Minimally Processed Cantaloupe ( <i>Cucumis Melo. Var.Reticulatus Cv. Glamour</i> ) In <i>Pameran Rekacipta, Penyelidikan Dan Inovasi Malaysia</i>  Co-Researcher	Universiti Putra Malaysia	National	2014
	Silver Medal For White Pepper Decorticator  Co-Researcher	Malaysian Innovation Expo	National	2013

	Bronze Medal for Development Of Ultraviolet Pasteurizer for Production of Premium Tropical Fruit Juice	Malaysian Innovation Expo	National	2013
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	Co-Researcher			
	Gold Medal For Ultraviolet Pasteurizer Machine At 9 <sup>th</sup> Invention And Prototype Show And Student Business Plan Competition  Co-Researcher	Croatian Investors Association	International	2013
	GOLD MEDAL FOR ULTRAVIOLET PASTURISER MACHINE IN ROMANIAN INVESTOR FORUM  CO-RESEARCHER	IASI-ROMANIA	INTERNATIONAL	2013
	SPECIAL AWARD FOR UVTREAT MACHINE IN 2012 KOREAN CYBER INTERNATIONAL GENIUS INVENTOR  CO-RESEARCHER	KOREA INVENTION ACADEMY	INTERNATIONAL	2012
	SILVER MEDAL FOR RECOVERY OF VALUABLE COMPONENTS FROM RED PITAYA PEEL (HYLOCEREUS POLYRHIZUS) THROUGH SPRAY DRYING IN PAMERAN REKACIPTA, PENYELIDIKAN DAN INOVASI MALAYSIA  CO-RESEARCHER	UNIVERSITI PUTRA MALAYSIA	NATIONAL	2012

**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*)

<i>Journal</i>	<b>Cited Journals</b>
	<ol style="list-style-type: none"> <li data-bbox="483 289 1468 520">1. Giroon Ijod, Nur Izzati Mohamed Nawawi, Nor Azwan Haniff Kamarol Zaman, Nur Addina Mohamad Rosli, Mohammad Rashedi Ismail-Fitry, Nurul Izzah Khalid, Muhamad Hafiz Abd Rahim, Dimitris Charalampopoulos, Noranizan Mohd Adzahan, Ezzat Mohamad Azman. 2026. Extraction, composition, and stabilization strategies on mangosteen pericarp bioactive compounds for sustainable natural colorants and functional foods. <i>Food Chemistry</i>, Pp 148881</li> <li data-bbox="483 552 1468 688">2. Ijod, G., Mesran, N.F., Nawawi, N.I.M., Ismail-Fitry, M.R., Rahim, M.H.A., Adzahan, N.M. and Azman, E.M., 2026. Enhancing the stability of anthocyanins: Effects of encapsulation and drying in black grape juice powder. <i>Italian Journal of Food Science</i>, 38(1), pp.250-269.</li> <li data-bbox="483 720 1468 856">3. Jafri Iman-Saliha, Ezzat Mohammad Azman, Mohd Adzahan Noranizan, Siti Nur Ezzati Yazid, Eko Hari Purnomo, 2026. High-Pressure Processing as a Potential Opportunity for Reducing Food Loss and Environmental Impact in the ASEAN Region, <i>Food Innovation and Advances</i>, <i>In press</i></li> <li data-bbox="483 888 1468 1024">4. N.I.S. Jafri, N.M. Adzahan, E.M. Azman, et al., 2026. Rheological and textural characterisation of high-pressure processed ready-to-drink dysphagia-friendly beverages, <i>Innovative Food Science and Emerging Technologies</i>, <a href="https://doi.org/10.1016/j.ifset.2025.104356F">https://doi.org/10.1016/j.ifset.2025.104356F</a>.</li> <li data-bbox="483 1056 1468 1192">5. Mohamad Rais Hasan, Che Azurahaman Che Abdullah, Nor Afizah Mustapha, Mohd Sabri Mohd Ghazali, Mohd Adzahan Noranizan. 2025. Valorization of Cockle Shell Waste Into Hydroxyapatite for Improving Gel Properties of Surimi, <i>Journal of Food Science</i>: 90(11), e70663</li> <li data-bbox="483 1224 1468 1423">6. Giroon Ijod, Nur Izzati Mohamed Nawawi, Mohammed S Qoms, Mohammad Rashedi Ismail Fitry, Muhamad Hafiz Abd Rahim, Dimitris Charalampopoulos, Rabiha Sulaiman, Noranizan Mohd Adzahan, Ezzat Mohamad Azman. 2025. Synergistic effects of intermolecular copigmentation and high-pressure processing on stabilizing mangosteen pericarp anthocyanins, <i>Food Chemistry</i>, 480, 143888.</li> <li data-bbox="483 1455 1468 1612">7. Amna Saeed, Farooq Anwar, Noranizan Binti Mohd Adzahan, Wan Zunairah Wan Ibadullah, Nor-Khaizura Mahmud-Ab-Rashid, Bhesh Bhandari, Norhasnida Zawawi. 2025. Underutilized Tropical Seeds as a Source for Development of Sustainable Plant-Based Milk Alternatives-A Review, <i>Food Reviews International</i>, 1–44. <a href="https://doi.org/10.1080/87559129.2025.2513011">https://doi.org/10.1080/87559129.2025.2513011</a></li> <li data-bbox="483 1644 1468 1780">8. Hanapiah, N.A.M., Salleh, S.N.A.S., Johari, W.L.W. et al. 2025. Identification of Bioactive Compounds and Heavy Metal Concentrations in Propolis Ethanolic Extract Produced by Malaysian Stingless Bee. <i>Biol Trace Elem Res</i>. <a href="https://doi.org/10.1007/s12011-025-04655-5">https://doi.org/10.1007/s12011-025-04655-5</a></li> <li data-bbox="483 1812 1468 1923">9. Ming Fu, Masni Mat Yusoff, Noranizan Mohd Adzahan, Tai Boon Tan, Mohammad Rashedi Ismail-Fitry. 2025. Development and Characterization of Palm Oil-Based Oleogels Using Beeswax and Carnuba Wax as Healthier Beef Fat Mimetics. <i>Journal of Food Science</i>, 90:5, e70241</li> </ol>

10. Ming Fu, Tai Boon Tan, Masni Mat Yusoff, Noranizan Mohd Adzahan, Mohammad Rashedi Ismail-Fitry. 2025. Exploring the Efficacy of Oleogel as Fat Replacers in Meat Products: A Comparative Analysis of Various Oleogelators. *Food Bioprocess Technol* 18, 5835–5866.  
<https://doi.org/10.1007/s11947-025-03800-1>
11. Farah Anum Mohd Yusof, Ezzat Mohamad Azman, Noranizan Mohd Adzahan, Noor Liyana Yusof. 2025. The influence of exogenous melatonin treatment on quality, nutritional profile, and antioxidant system of fresh-cut carambola during cold storage, *Journal of Agriculture and Food Research*, 19:101704,  
<https://doi.org/10.1016/j.jafr.2025.101704>.
12. Mahmud Ab-Rashid Nor Khaizura, Arkan Binatara Pratama, Phang Kin Chornng, Azizah Mohamad, Ezzat Mohamad Azman, Noranizan Mohd Adzahan. 2025. Chilli paste processing using high-pressure and conventional approaches. 184-200 <https://doi.org/10.20956/canrea.v8i1.1279>
13. Małgorzata Lasik–Kurduś, Małgorzata Gumienna, Małgorzata Krzywonos, Noranizan Mohd Adzahan, 2025. Alcohol-free wine based jelly candies enriched with grape pomace extracts with antioxidant and antidiabetic properties: Implications for sustainable development and health benefits. *LWT*, 239:118984, ISSN 0023-6438,  
<https://doi.org/10.1016/j.lwt.2025.118984>.
14. Giroon Ijod, Nur Izzati Mohamed Nawawi, Rabiha Sulaiman, Nurul Izzah Khalid, Farooq Anwar, Noranizan Mohd Adzahan, Ezzat Mohamad Azman, 2025. Inactivation of polyphenol oxidase and peroxidase activity in mangosteen pericarp via blanching: correlation between anthocyanins and enzyme activities, *International Journal of Food Science and Technology*, Volume 60:1, vvae010, <https://doi.org/10.1093/ijfood/vvae010>
15. Han Lyn, M.R. Ismail-Fitry, M.A. Noranizan, Tai Boon Tan, Z.A. Nur Hanani, 2024. Recent advances in extruded polylactic acid-based composites for food packaging: A review, *International Journal of Biological Macromolecules*, 266: Part 2, 131340, <https://doi.org/10.1016/j.ijbiomac.2024.131340>
16. Giroon Ijod, Nur Izzati Mohamed Nawawi, Farooq Anwar, Muhamad Hafiz Abd Rahim, Mohammad Rashedi Ismail-Fitry, Noranizan Mohd Adzahan & Ezzat Mohamad Azman. 2024. Recent microencapsulation trends for enhancing the stability and functionality of anthocyanins: a review. *Food Sci Biotechnol*. 33: 2673–2698 <https://doi.org/10.1007/s10068-024-01603-2>
17. Giroon Ijod, Nur Izzati Mohamed Nawawi, Rabiha Sulaiman, Mohammad Rashedi Ismail-Fitry, Noranizan Mohd Adzahan, Farooq Anwar, Ezzat Mohamad Azman. 2024. Elevating anthocyanin extraction from mangosteen pericarp: A comparative exploration of conventional and emerging non-thermal technology. *Food Chemistry*:X, 24:101882.  
<https://doi.org/10.1016/j.fochx.2024.101882>
18. Zainal Arifin Ismail, N.H.S., Nawawi, N.I.M., Ijod, G., Anzian, A., Ismail-Fitry, M., A., Ahmad, N. H., Adzahan, N.M., Azman, E.M. 2024. Shelf life and quality assessment of pasteurised red dragon fruit (*Hylocereus polyrhizus* L.) purée: Comparative study of high-pressure and thermal processing. *International Food Research Journal*, 31(2):514–529.

19. Loh, M.Y., Adzahan, N.M., Azman, E.M., Koh, S.P. and Yusof, N.L. 2024. Enhancing cold tolerance and quality characteristics of *Carica papaya* Linn through the application of 1-methylcyclopropene, geranium and lavender oil. *Int J Food Sci Technol*, 59: 3245-3257. <https://doi.org/10.1111/ijfs.17070>
20. Meng Yi Loh, Noranizan Mohd Adzahan, Ezzat Mohamad Azman, Soo Peng Koh, Noor Liyana Yusof. 2024. Influence of 1-Methylcyclopropene and Geranium Oil Treatments on Oxidative Stress and Antioxidant Enzyme Activity in *Carica papaya* L. During Cold Storage. 2024(1): 7458405
21. Mohamad Rais Hasan, Che Azurahaman Che Abdullah, Mustapha Nor Afizah, Mohd Sabri Mohd Ghazali, Mohd Adzahan Noranizan, 2024. Efficacy of one-step-ultrasonic route to producing hydroxyapatite nanoparticles from cockle shells, *Food and Bioproducts Processing*, Volume 143: 54-65, ISSN 0960-3085, <https://doi.org/10.1016/j.fbp.2023.10.0.8>
22. Mohamad, A., Shah, N., Sulaiman, A., Adzahan, N.M., & Aadil, R.M. 2024. Characterization of rice noodles fortified with different levels of stabilized rice bran. *Food Research*, 8(7):16-27.
23. Noranizan Mohd Adzahan and Ismail-Fitry Mohamad Rashedi. 2024. The combined effect of ultrasound treatment and papain on the quality properties of beef. *Food Research*, 8(7): 8-15.
24. Nur Ayuni Mohd Hanapiah, Sharifah Nur Amalina Syed Salleh, Wan Lutfi Wan Johari, Noranizan Mohd Adzahan, Normala Halimoon, Nurul Huda Osman 2024. Biodegradable films incorporating Malaysian stingless bee propolis: Development, characterization, and potential for food packaging. *Applied Food Research*, 4(2):100594. <https://doi.org/10.1016/j.afres.2024.100594>
25. Nur Liyana Nordin, Jamilah Bakar, Noranizan Mohd Adzahan, Ahmad Faizal Abdull Razis, Norsharina Ismail, Rabiha Sulaiman. 2024. Microencapsulation of bioactive volatile compounds from MD2 pineapple peel Extract using spray-drying and foam-mat drying, *Journal of Agriculture and Food Research*, 18:101539. <https://doi.org/10.1016/j.jafr.2024.101539>
26. R. Nur Fatin Nazurah, M.A. Noranizan, M.A.R. Nor-Khaizura, Z.A. Nur Hanani. 2024. Chitosan nanoparticles incorporate with curry leaf essential oil: Physicochemical characterization and in vitro release properties, *International Journal of Biological Macromolecules*, 273, Part 2,132972, <https://doi.org/10.1016/j.ijbiomac.2024.132972>.
27. Razali, Muhammad Faiz, Talip, Balkis A., Adzahan, Noranizan Mohd, Sulaiman, Alifdalino, Samiun, Azeman, Fauzi, Noor Akhmazillah Mohd. 2024. Optimising High-Pressure Processing (HPP) for Optimal Total Phenolic and Flavonoid Content in Kelulut (Stingless Bee) Honey. *Natural and Life Sciences Communications*, 23: Article number e2024034, DOI: 10.12982/NLSC.2024.034
28. Maryam Adilah, Zainal Abedin Nur Hanani, Mohamad Azman Ezzat, Ab Razak Nor Asma, Mohd Adzahan Noranizan. 2024. Impact of Ultrasound-Assisted Extraction on Physical Properties, Antioxidant Activity, and Colorimetric pH-Response of Blackcurrant Pomace Extract. *ACS Food Science & Technology*, 4(11):2645-2654.

29. Biadała, Agata, Tomasz Szablewski, Renata Cegielska-Radziejewska, Małgorzata Lasik-Kurdyś, and Noranizan Mohd Adzahan. 2023. "The Evaluation of Activity of Selected Lactic Acid Bacteria for Bioconversion of Milk and Whey from Goat Milk to Release Biomolecules with Antibacterial Activity" *Molecules* 28, no. 9: 3696. <https://doi.org/10.3390/molecules28093696>
30. Nawawi, Nur Izzati Mohamed, Giroon Ijod, Faridah Abas, Nurul Shazini Ramli, Noranizan Mohd Adzahan, and Ezzat Mohamad Azman. 2023. "Influence of Different Drying Methods on Anthocyanins Composition and Antioxidant Activities of Mangosteen (*Garcinia mangostana* L.) Pericarps and LC-MS Analysis of the Active Extract" *Foods* 12, no. 12: 2351. <https://doi.org/10.3390/foods12122351>
31. Mohamad, Azizah, Nor Nadiyah Abdul Karim Shah, Alifdalino Sulaiman, Noranizan Mohd Adzahan, Rai Naveed Arshad, and Rana Muhammad Aadil. 2023. "The Impact of Pulsed Electric Fields on Milk's Macro- and Micronutrient Profile: A Comprehensive Review" *Foods* 12, no. 11: 2114. <https://doi.org/10.3390/foods12112114>
32. Mohamad Rais Hasan, Che Azurahaman Che Abdullah, Mustapha Nor Afizah, Mohd Sabri Mohd Ghazali, Mohd Adzahan Noranizan. 2023 Efficacy of ultrasonic cleaning on cockle shells, *Journal of Food Engineering*, Volume 352, 111523, ISSN 0260-8774
33. Nordin, Nur Liyana, Rabiha Sulaiman, Jamilah Bakar, and **Mohd Adzahan Noranizan** 2023. Comparison of Phenolic and Volatile Compounds in MD2 Pineapple Peel and Core. *Foods* 12, no. 11: 2233. <https://doi.org/10.3390/foods12112233>
34. Biadała, Agata, Tomasz Szablewski, Renata Cegielska-Radziejewska, Małgorzata Lasik-Kurdyś, and **Noranizan Mohd Adzahan**. 2023. The Evaluation of Activity of Selected Lactic Acid Bacteria for Bioconversion of Milk and Whey from Goat Milk to Release Biomolecules with Antibacterial Activity. *Molecules*, 28, no. 9: 3696. <https://doi.org/10.3390/molecules28093696>
35. Nur Izzati Mohamed Nawawi, Giroon Ijod, Sri Sampath Janaka Senevirathna, Rana Muhammad Aadil, Noor Liyana Yusof, Masni Mat Yusoff, **Noranizan Mohd Adzahan**, Ezzat Mohamad Azman. 2023. Comparison of high pressure and thermal pasteurization on the quality parameters of strawberry products: a review. *Food Sci Biotechnol* 32, 729–747. <https://doi.org/10.1007/s10068-023-01276-3>
36. Zainal Arifin, M.A.; **Mohd Adzahan, N.**; Zainal Abedin, N.H.; Lasik-Kurdyś, M. 2023. Utilization of Food Waste and By-Products in the Fabrication of Active and Intelligent Packaging for Seafood and Meat Products. *Foods*, 12, 456. <https://doi.org/10.3390/foods12030456>
26. Nur Liyana Nordin, Rabiha Sulaiman, **Mohd Adzahan Noranizan**, Jamilah Bakar. 2023. Recovery of insoluble-bound phenolics and bioactive volatile compounds from MD2 pineapple peel by enzyme-assisted extraction and kinetic model. *Biomass Conv. Bioref.* <https://doi.org/10.1007/s13399-023-03903-9>

27. Siti Rosli Zaharah; **Noranizan Mohd Adzahan**; Roselina Karim; Nor-Khaizura Mahmud Ab Rashid. 2023. Effect of Acidic Electrolysed Water and Pulsed Light Technology on the Sensory, Morphology and Bioactive Compounds of Pennywort (*Centella asiatica L.*) Leaves. *Molecules*, 28(1): 311

28. Nur Fatin Nazurah, R., **Noranizan, M.A.**, Nor-Khaizura, M.A.R., Nur Hanani, Z.A. 2022. The potential of chitosan-based film with curry leaf essential oil as natural insect-repellent food packaging. *Food Packaging and Shelf Life*, 34, 10993. <https://doi.org/10.1016/j.fpsl.2022.100993>.
29. Giroon Ijod, Farah Nurhusna Musa, Farooq Anwar, Norhidayah Suleiman, Noranizan Mohd Adzahan, Ezzat Mohamad Azman. 2022. Thermal and nonthermal pretreatment methods for the extraction of anthocyanins: A review. e17255 <https://doi.org/10.1111/jfpp.17255>
30. Sani, A.N.M., **Adzahan, N.M.** Ismail-Fitry, M.R. 2022. Valorization of Malaysian tropical fruit seeds: A review of their nutrition, bioactivity, processing and food application. *Food Bioscience*, 102156
31. Tunung, R., Jeyaletchumi, P., Margaret, S.P., Margaret, S.P., Ubong, A., Elexson, N., Ghazali, F.M., **Noranizan, M.A.**, Chandrika, M., Nakaguchi, Y. and Son, R. 2022. Detection and quantification of *Vibrio parahaemolyticus* in vegetables and environmental samples at farm level. *Food Research*, 6(5): 310–318.
32. Lasik-Kurdyś, Małgorzata, Małgorzata Gumienna, Barbara Górna, and **Noranizan Mohd Adzahan**. 2022. "Influence of Green Tea Added to Cherry Wine on Phenolic Content, Antioxidant Activity and Alpha-Glucosidase Inhibition during an In Vitro Gastrointestinal Digestion" *Foods* 11, no. 20: 3298. <https://doi.org/10.3390/foods11203298>
33. Yusof, N. Z., **Mohd Adzahan, N.**, Matanjun, P., Mustafa, S., Muhammad, K. 2022. Physical properties and prebiotic activity of white dragon fruit (*Hylocereus undatus*) powders produced using different wall materials. *International Food Research Journal* 29(2): 357-368.
34. Yong, Y.Y., **Mohd Adzahan, N.**, Abas, F., Kim, D.O., and Zaman, A.A. 2022. Alginate and Aloe vera gel-based edible coating for the storage stability enhancement of fresh-cut MD2 pineapple. *Food Research* 6(5): 380-389.
35. Jamaluddin, F., **Noranizan, M.A.**, Mohamad Azman, E., Mohamad, A., Yusof, N.L. and Sulaiman, A. 2022. A Review of Clean-Label Approaches to Chilli Paste Processing. *Int J Food Sci Technol*, 57: 763-773. <https://doi.org/10.1111/ijfs.15293>
36. Mohamad, A., Shah, N. N. A. K., Sulaiman, A., **Mohd Adzahan, N.**, & Aadil, R. M. 2021. Pulsed electric field (PEF) of goat milk: Impact on Escherichia coli ATCC 8739 and vitamin constituents. *Journal of Food Process Engineering*, 44(9): e13779 <https://doi.org/10.1111/jfpe.13779>
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<p><i>e-Book or Chapters in E-book</i></p>	<ol style="list-style-type: none"> <li>1. Noranizan, M. and Rais, H. 2025. Shells for surimi from waste to wealth, Universiti Putra Malaysia Press, pp. 1 - 70, Malaysia, e-ISBN 978-628-7840-35-2.</li> <li>2. Hamid N., Kantono K., Adzahan N.M. 2025. How nonthermal processing treatment of foods can affect consumer acceptance and enhance the sustainability of food systems, In: <i>Non-thermal Processing of Major Food Macromolecules</i>, pp. 423 - 434, DOI:10.1016/B978-0-443-28973-6.00022-5</li> <li>3. Nor Hasni Hambali, Koh Pei Chen, <b>Noranizan Mohd Adzahan</b>, and Rosnah Shamsudin, 2018. Processing Pineapple Juice Using Ultraviolet Irradiation. In: <i>Tropical Fruits: From Cultivation to Consumption and Health Benefits, Pineapple</i>. Eds. Cristina Stewart Bogsan and Svetoslav Dimitrov Todorov. Nova Science Publishers, USA. ISBN: 978-1-53612-885-7.</li> <li>4. S. Y. Lee, S. L. Chia, <b>Noranizan, M.</b> and G. H. Chong. 2017. Drying and Dehydration of Pitaya Fruits (<i>Hylocereus</i> spp.). In: <i>Processing and Drying of Tropical Fruits</i>. Eds. Chung Lim Law, Ching Lik Hii, Sachin Vinayak Jangam and Arun Sadashiv Mujumdar. Pp 75-102. ISBN: 978-981-11-1967-5.</li> </ol>

<i>Chapter in book</i>	<ol style="list-style-type: none"> <li data-bbox="479 121 1476 342">1. Hooi Yi Tan, Ganesh Thanasegaran and <b>Noranizan, M. A.</b> 2014. Market Potential Analysis and Possible Marketing Strategy for Ultraviolet-Irradiated Single Strength Pineapple Juice in the Klang Valley. In: Marketing: A Compendium. Eds. Kenny Teoh Guan Cheng, Amer Hamzah, Jantan, Ganesh Thanasegaran, Universiti Putra Malaysia Press, Selangor. Pp 82-105. ISBN: 978-967-344-444</li> <li data-bbox="479 384 1476 562">2. Leong, Q.L., Ab Karim, M.S., Othman, M., <b>Mohd Adzahan, N.</b> 2010. Towards Tourism Sustainability: The Image of Malaysia as a Food Tourism Destination. In: Selected Issues in Hospitality and Tourism. Eds. Awang, K.W., Abdul Azis, Y. and Samdin, Z., Universiti Putra Malaysia Press, Selangor. pp 40 – 64. ISBN: 978-967-344-180-8.</li> </ol>
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	<p>51. Abdul Rashid, S., Omar, M., <b>Mohd Adzahan, N.</b>, and Ab Karim, S. 2008. Malaysia's Traditional Sauce: Evaluating the Consumers' Perception of Sambal Belacan. Proceeding of the 1st Malaysian Gastronomic- Tourism Conference 2008. KDU College, School of Hospitality, Tourism and Culinary Arts, Damansara, Kuala Lumpur, Malaysia, May 29 2008. ISBN 978-98343956-0-5.</p> <p>52. Joe Regenstein and <b>Noranizan Mohd Adzahan</b>. 2007. The Status of Halal and Kosher Food Production in the World. 10th ASEAN Food Conference, Kuala Lumpur, Malaysia, August 21-23, 2007. Abstract number S702, pp 77.</p> <p>53. Benchamaporn Pimpa, <b>Noranizan Mohd Adzahan</b>, Duangkhae Kanjanasopa, Paranya Somtanong, Jirarat Julboonyasit, Prapapon Jindatanasan. 2007. Production and characterization of 'Kalamae'. 10th ASEAN Food Conference, Kuala Lumpur, Malaysia, August 21-23, 2007.</p> <p>54. Benchamaporn Pimpa, <b>Noranizan Mohd Adzahan</b>, Duangkhae Kanjanasopa, Lawan Srisawat, Oranuch Dechpichai. 2007. Application of tofu as a substitute for egg yolk in salad dressing. 10th ASEAN Food Conference, Kuala Lumpur, Malaysia, August 21-23, 2007.</p> <p>55. <b>Adzahan, N.M.</b>, Worobo, R.W. and Padilla-Zakour, O.I. 2005. Effect of ultraviolet dose on water soluble vitamins in model solutions and apple juice. Institute of Food Technologists Annual Meeting &amp; Food Expo, New Orleans, LA. Abstract 99E-6.</p> <p>56. <b>N. Mohd Adzahan</b>, R. W. Worobo, and O. I. Padilla-Zakour. 2005. Ultraviolet dose and absorption capacity of water soluble vitamins in model solutions and apple juice. 2005 Nonthermal Processing Division Meeting and Workshop, September 14 -16. Wyndmoor, PA. Abstract P21.</p> <p>57. <b>Adzahan, N.M.</b>, Worobo, R.W. and Padilla-Zakour, O.I. 2004. Effect of ultraviolet treatment on ascorbic acid in apple juice. IFT Annual Meeting &amp; Food Expo, Las Vegas, NV. Abstract 49H-10.</p> <p>58. <b>Mohd Adzahan, N.</b>, Mat Hashim, D., Muhammad, K., Abdul Rahman, R., Hashim, K., Wongsuban, B. 2002. Rheological properties of wheat, sago and tapioca starches modified using irradiation. Mohd. Khalid, N., Hussin, F., Idris, K., Hafiz Ahmad, H., Abd Aziz, F., Ibrahim, A.H., Aris, Z., Mat Top, O., &amp; Abd Rahman, H. (Eds.), Proceedings of the National Food Technology Seminar 2002, Kuala Lumpur. MARDI. pp. 145-149</p>
<i>Other publications</i>	<p>1. <b>Mohd Adzahan, N.</b>, Worobo, R.W. and Padilla-Zakour, O.I. 2005. Ultraviolet as an alternative fruit juice processing method to meet FDA safety requirements. Venture. The Northeast Center for Food Entrepreneurship at the New York State Food Venture Centre, Cornell University. Vol. 7: 9-12. <a href="http://www.nysaes.cornell.edu/necfe/pubs/pdf/2005venture_v7.pdf">http://www.nysaes.cornell.edu/necfe/pubs/pdf/2005venture_v7.pdf</a></p> <p>2. <b>Mohd Adzahan, N.</b> and Padilla-Zakour, O.I. 2005. Award winning product 'Moschata' focuses on butternut squash's healthy attributes. Veg Edge. Cornell University Cooperative Extension. 1(11):14</p>

	<p>3. <b>Mohd Adzahan, N.</b> 2007. A Malaysian Scientist's Visit to the Faculty of Food and Nutrition Science, Wiesci Akademickie, Augusta Cieszkowskiego Agricultural University, Poznan, Poland. Nr 7-8 (118- 119) XI, pp 8.</p>
<i>Patent</i>	<ol style="list-style-type: none"> <li>1. Rosnah Shamsudin, <b>Noranizan Mohd Adzahan</b>, Gan Kok Yong, 2012. A UV Pasteurization Machine (PI2012003186)</li> <li>2. Rosnah Shamsudin, Norfarahin Hasaman &amp; <b>Noranizan Mohd Adzahan</b>. 2013. White pepper, decorticator machine (MY-168003-A)</li> <li>3. <b>Noranizan Mohd Adzahan</b> Rosnah Shamsudin Vending Machine for Dispensing Decontaminated Food Products (PI 2022007007)</li> <li>4. Noranizan, M.A, Nor-Khaizura, M.A.R., Nur Hanani Z. A Biodegradable Curry Leaf Essential Oil Nanoparticle Composition Demonstrating Antibacterial And Antioxidant Properties Suitable For Insect Repellence And Sterilisation, Nanoparticle Film, Article And Methods Thereof (PI 2025002652)</li> </ol>
<i>Copyright</i>	<ol style="list-style-type: none"> <li>1. Manual for Ultrasoun-assisted Production of Films with Enhanced Mechanical and Functional Properties Literary Work, (LY2025W08256) 2025</li> <li>2. Standard Operating Procedure (SOP) for the Preparation of Pressurised Xanthan Gum-Thickened Beverages</li> <li>3. Development of Mango Seed Kernal-Based Botanical Premix Drink (LY2024W08840) 2024</li> <li>4. Manual for preparation LAKSAMUDAH, an instant laksam with plant-based gravy Literary Work, (LY2024W08374) 2024</li> <li>5. Manual Pemprosesan Laksamudah, Laksam Segera Berkonsepkan Kuah Dari Sumber Tumbuhan (LY2024W08373) 2024</li> <li>6. Minuman Botanical Pracampur Berasaskan Inti Biji Mangga (LY2024W08839) 2024</li> <li>7. Manual for Preparation Laksamudah, An Instant Laksam With Plant-Based Gravy (LY2024W08374) 2024</li> <li>8. SiRAPOP! - Banana-Flavoured Popsicle with a Touch of Traditional Sira Pisang Literary Work, (LY2025W12532) 2025</li> <li>9. Banana Margarine &amp; Marjerin Pisang Literary Work, (LY2025W12527) 2025</li> <li>10. Coconut Dregs Breadsticks And Chestnut Dip Literary Work, (LY2025W12648) 2025</li> <li>11. Ready-To-Eat Young Jackfruit Rendang &amp; Rendang Nangka Muda Sedia Untuk Dimakan (Ready-To-Eat, Rte) Literary Work, (LY2025W12528) 2025</li> <li>12. Instant Melon Rind Drink Cube Literary Work, (LY2025W12570) 2025</li> <li>13. Impact Of Pulsed Electric Field (PEF) On The Physicochemical Properties And Microbial Quality Of Goat Milk Literary Work, (LY2025W13607) 2025</li> <li>14. High Pressure Processing (HPP) for Fodod Industry In Malaysia Literary Work, (AR2025W06407) 2025</li> </ol>
<i>Computer software</i>	Massive-Open Online Course – Halal Food

<b>H. PROJEK PENYELIDIKAN TERDAHULU</b> (Past Research Project)					
<i>Project No.</i>	<i>Project Title</i>	<i>Role</i>	<i>Year</i>	<i>Source of fund</i>	<i>Status</i>
02/01/07/00 27RU	Nonthermal Processing Technologies for the Preservation of Beverages, Soup Bases and Selected Traditional Sauces	Project Leader	2007-2009	RUGS RM 60,000	Completed
02-01-11-1330RU	Effects of Non-Thermal and thermal pasteurization on the Bioactive Compounds and Enzymatic Activities in Pineapple ( <i>Ananas comosus</i> ) Juice	Project Leader	2011-2013	RUGS RM 15,000	Completed
02/02/10/0948RU	Development of a Commercial-Scale Processing Method Using Nonthermal Techniques to Manufacture High Quality Chilli Shrimp Paste With an Extended Shelf Life	PROJECT LEADER	2010	RUGS RM 40,000	COMPLETED
02/01/07/0023RU	Combination of Thermal and Non-thermal Processing for the Development of Dragon Fruit ( <i>Hylocereus sp</i> ) and Watermelon ( <i>Citrullus sp</i> ) Purees, Juices and other Value Added Products	CO-RESEARCHER	2007	RUGS Rm 277,000	COMPLETED
02/01/07/0020RU	Foodstuff Proteomics: Impact of Bio-, Physical and Culinary Processing on the	CO-RESEARCHER	2007-2009	RUGS RM 205,000	COMPLETED
	Innovation, Functionality, Bioactivity and Acceptability of Protein-Rich Indigenous Food Products				
02/01/07/0026RU	National Heritage: Traditional Food and Cuisine as Tourist Attractions / Destinations	CO-RESEARCHER	2007	RUGS RM 60,000	COMPLETED

02/01/09/0868RU	Processing and Derivatization of Essential Acid Rich Food Products From Pitaya Seed Oil	CO-RESEARCHER	2009-2011	RUGS RM 15,000	COMPLETED
02-01-09-0702RU	Production of stabilised value added 'temukut' powder as ingredient for the food industry	CO-RESEARCHER	2009-2011	RUGS RM 114,000	COMPLETED
03-04-10-802FR	Fundamental Studies on the effect of Non-thermal Treatment (UV Irradiation) and Thermal Treatment for Selected Malaysian Fruit Juices	CO-RESEARCHER	2010-2012	FRGS RM 44,000	COMPLETED
03-10-10-956FR	Sustaining the Authenticity of Malaysian Food Heritage	CO-RESEARCHER	2010-2012	FRGS RM40,000	COMPLETED
FRGS/1/11/TK/UPM/02/38	Solubility Behavior in Sub and Supercritical Carbon Dioxide Conditions	CO-RESEARCHER	2011-2013	FRGS RM144000	COMPLETED
	Dietary fibres and antioxidants in Tamarillo ( <i>Solanum betaceum Cav.</i> ) fruit characterization and application	CO-RESEARCHER	2011	RUGS RM15,000	COMPLETED
i-eco/24(UPM)	Quality Improvement of Frozen Traditional Cakes for Mass Catering Operation in Warisan Baiduri Sdn. Bhd.	CO-RESEARCHER	2011-2013	SKIM GERAN PROGRAM PEMINDAHAN ILMU- Knowledge Transfer Programme - KTP RM 139,000	COMPLETED
02-02-12-1721RU	Potential of jackfruit ( <i>Artocarpus heterophyllus</i> ) and cempedak ( <i>Artocarpus integer</i> ) fruit rind as source of pectin and the characteristic of the pectin and its gel	PROJECT LEADER	2012-2014	Research University Grant Scheme (RUGS) RM 14,500	COMPLETED

05-02-12-2047RU	Surface decontamination of fresh-cut fruits and fresh vegetables ('ulam') using pulsed light technology	PROJECT LEADER	2012	Research University Grant Scheme (RUGS)  RM 80,000	COMPLETE D
	PROGRAM PENGGUNAAN MESIN DALAM INDUSTRI KUIH PUTU KACANG @ KOYE UNTUK MENINGKATKAN PENGETAHUAN DAN TARAF EKONOMI PENGUSAHA	CO-RESEARCHER	2013-2013	SKIM GERAN 'PROGRAM PEMINDAHAN ILMU' FASA 2  RM 68,000	COMPLETE D
05-01-12-1665RU	Designing Equilibrium Modified Atmosphere Packages Suitable For Malaysian Cantaloupe (Cucumis Melo L.) Fresh-Cut	CO-RESEARCHER	2012-2014	Research University Grant Scheme (RUGS)  RM 10,500	COMPLETE D
02-02-12-2049RU	Biotransformation of the rambutan (Nephelium lappaceum L.) fruit into a fermented cocoa bean-like product	CO-RESEARCHER	2012-2015	Research University Grant Scheme (RUGS2)  Rm 96,000	COMPLETE D
05-02-12-2021 RU	Development of Ultraviolet Pasteurizer for Production of Premium Quality Tropical Fruit Juice	CO-RESEARCHER	2012-2015	Research University Grant Scheme (RUGS)  RM 280,000	COMPLETE D
	Analysis of Factors Influencing Fruits and Vegetables Consumption Among Adolescents in Selected Cities in Malaysia.	CO-RESEARCHER	2010 – 2013	FAMA, Ministry of Agriculture  (RM 283,889)	COMPLETE D

02-02-12-20 13RU	Supercritical Fluid Extraction of Malaysian Herbs: Kinetics Modelling and Scale-up	CO-RESEARCHER	2012-2015	Research University Grant Scheme (RUGS)  RM 205,000	COMPLETED
05-01-04-SF1116	Acceptability and Marketing Potential Studies on the Improved and Packaged Semi Convenience Food Products (SCFP)	CO-RESEARCHER	2013	SCINECE FUND  RM 160,600	COMPLETED
02-01-15-1734FR	Effect of Pulsed Light on the microbial and physico-chemical properties of Centella asiatica	PROJECT LEADER	2015-2018	FRGS RM98,200	ON-GOING
GP-IPM/2016/9499100	High pressure processing of tropical fruit	CO-RESEARCHER	2016-2018	GP-IPM  RM 60,000	ON-GOING
GP-IPS/2016/9473900	Performance Of UV Irradiation With Dean Vortex Technology On Cloudy And Clear Fruit Juices	CO-RESEARCHER	2016-2018	GP-IPS  RM 20,000	ON-GOING
GP-IBT/2013/9419700	Microencapsulation of virgin coconut oil by supercritical anti-solvent method	CO-RESEARCHER	2014-2015	GP-individu berprestasi tinggi RM115200	ON-GOING
GP-IPS/2017/9556500	Storage Quality and antidiabetic activity of fresh cut pineapple coated with water mimosa (neptuna oleracia) and ulam raja (cosmos caudatus) leaf extracts	PROJECT LEADER	2017-2018	GP-IPS  RM 20,000	COMPLETED
GP-IMPAK/2018/9668400	Repetitive Pulsed Light Treatment Of Fresh-Cut Pineapples Based On The Hurdle Approach	PROJECT LEADER	2018-2020	GP-IMPAK RM 123,600	ON-GOING

<i>FRGS/1/2019/TK10/UPM/02/3</i>	Enhancement of functional and bioactive compound of selected local plantain banana peels ( <i>Musa paradisiaca</i> L.) extracted using high hydrostatic pressure	CO-RESEARCHER	2019-2021	FRGS RM95 000	ON-GOING
<i>GP-IMPAK/2018/9659900</i>	Development Of Low Sugar/Sugar Free Sweetened Condensed Filled Milk Using Stevia	CO-RESEARCHER	2018-2020	GP-IMPAK RM145 200	ON-GOING
<i>GP-IPS/2018/9651800</i>	Effect Of Pulsed Electric Field (PEF) On Physicochemical, Microbial and Sensory Profiling Of Goat Milk	CO-RESEARCHER	2018-2020	GP-IPS RM20 000	ON-GOING
<i>FRGS/1/2020/STG04/UPM/02/6</i>	Stability enhancement of anthocyanins from dried mangosteen pericarps through enzymatic acylation and intermolecular copigmentation	CO-RESEARCHER	2020 - 2023	FRGS RM 101,900	ON-GOING
<i>GP/2020/9693500</i>	Development of Clean Label Chili Paste Using High Pressure and Hurdle Strategy	PROJECT LEADER	2020-2022	RM 50,000	ON-GOING
<i>FRGS/1/2023/TK05/UPM/02/7</i>	Elucidating the mechanism in pressurised thickened solutions to improve the rheological properties and palatability of dysphagia- friendly beverages	PROJECT LEADER	2023-2026	RM 181,355	ON-GOING
<i>GPI/2023/9763500</i>	Effect of ultrasound on the physical, antioxidant and colourimetric pH-response properties of films incorporated with blackcurrant pomace extract	PROJECT LEADER	2023-2025	RM 8,000	COMPLETED
Program Penyelidikan Translasiional 2023	Teknologi pemprosesan ‘Superfood’ Marin Tempatan untuk pembangunan rantaian technopreneur sosial marin	CO-RESEARCHER	2023-2026	RM 693,000	ON-GOING

SEARCA Regional Professorial Chair Award (AY 2025/2026)	High Pressure Processing as a Game Changer for Reducing Food Waste and Environmental Impact	Sole recipient	2025- 2026	RM 19,970	ON-GOING
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<b>I. BILANGAN PELAJAR SISWAZAH YANG TELAH BERGRADUAT</b>
PhD: 14 orang (5 Pengerusi; 11 Ahli) MSc: 28 orang (8 Pengerusi; 22 Ahli)