

Curriculum Vitae

1. PERSONAL INFORMATION

- **Name:** Prof. Dr. Tan Chin Ping, FASc
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2. RESEARCH IDENTIFIERS

- **Scopus Author ID:** 57222013952
- **ORCID ID:** <http://orcid.org/0000-0003-4177-4072>
- **ResearcherID:** A-8130-2008
- **Google Scholar ID:** <https://scholar.google.com/citations?user=pyMn-BQAAAAJ&hl=en>
- **AD Scientific Index ID:** 546810
- **Research.com:** <https://research.com/u/chin-ping-tan>

3. EDUCATION AND ACADEMIC QUALIFICATION

Degree	Field	Institution	Period	Remarks
Ph.D.	Food Processing	Universiti Putra Malaysia	1998–2001	Awarded July 2001
B.Sc. (Hons. First Class)	Food Science and Technology	Universiti Putra Malaysia	1994–1998	CGPA: 3.888/4.00

4. ACADEMIC POSITIONS

Position	Institution	Period
Professor in Lipid Science and Technology	Universiti Putra Malaysia	Jun 2012 – Present
Head, Department of Food Technology	Universiti Putra Malaysia	Jun 2013 – May 2018
Associate Professor	Universiti Putra Malaysia	May 2008 – May 2012
Lecturer	Universiti Putra Malaysia	Aug 2001 – Apr 2008

5. SCHOLARSHIPS, FELLOWSHIPS AND AWARDS

5.1 EXCELLENT SERVICE / RESEARCH AWARDS (UPM)

No.	Award	Year
1	Excellent Service Certificate	2002
2	Excellent Service Award	2004

3	Excellent Service Certificate	2005
4	Young Scientist Award	2006
5	Excellent Service Certificate	2006
6	Excellent Service Certificate	2007
7	Excellent Service Award	2008
8	Excellent Service Award	2009
9	Excellent Researcher Award (Science & Technology)	2010
10	Excellent Service Certificate	2010
11	Excellent Service Certificate	2011
12	Excellent Researcher, Faculty of Food Science and Technology	2012
13	Excellent Service Certificate	2012
14	Excellent Service Certificate	2013
15	Excellent Service Award	2014
16	Excellent Service Certificate	2015
17	Excellent Researcher Award (Science & Technology)	2015
18	Excellent Service Certificate	2016
19	Five Stars & Role Model Supervisor for Postgraduate Studies	2016
20	Excellent Service Certificate	2017
21	Excellent Service Award	2018
22	Excellent Service Certificate	2019
23	Excellent Service Certificate	2020
24	Excellent Service Certificate	2021
25	Excellent Service Certificate	2022
26	Excellent Service Award	2023

5.2 RESEARCH-RELATED AWARDS AND RECOGNITION (INTERNATIONAL LEVEL)

No.	Award/Recognition	Description	Year
1	American Oil Chemists' Society Honored Student Awards	American Oil Chemists' Society	2000
2	AOCS Best Presentation Award	Che Man, Y.B., and C.P. Tan, "Monitoring the Oxidation and Oxidative Stability of Frying Oils by Differential Scanning Calorimetry," 91st AOCS Annual Meeting and Expo, San Diego, USA.	2000
3	JSPS Postdoctoral Fellowship	Japan Society for Promotion of Science, Foreign Postdoctoral Fellow (2002–2004), National Food Research Institute, Japan. Project: Food Nanotechnology.	2002
4	55th Nobel Laureates Meeting with Young Scientists	Lindau, Germany (26 June – 1 July 2005).	2005
5	Silver Medal	Salon International des Inventions, Geneva. Project: Huile de coco modifiée avec propriétés pharmaceutiques.	2006

6	Special Award S&T – INPEX	UPM Invention, Research and Innovation Award, Ultrasound Assisted Extraction of Phospholipids from Palm-Pressed Fiber.	2007
7	Gold Medal (Co-researcher)	Brussels Innova 2008, Novel Process for Production of Diacylglycerols from Vegetable Oil.	2008
8	Gold Medal (Co-researcher)	Brussels Innova 2008, Novel Catalyst for Production of Acylglycerol Esters.	2008
9	Phospholipid Division Honorary Mention	101st AOCS Annual Meeting & Expo, Phoenix, USA. Paper on "Optimization of Ultrasound Extraction Condition of Phospholipids from Palm-pressed Fiber."	2010
10	ProSPER.Net-Scopus Young Researcher Award	Sustainable Development Category.	2010
11	German Fellowship in S&T	Fellowship awarded by German Ministry of Education and Research (BMBF).	2010
12	IAP Young Scientists Conference	3rd IAP Conference for Young Scientists in conjunction with World Economic Forum's Annual Meeting of the New Champions.	2010
13	PACIFICHEM 2010 Young Scholar Grant	International Chemical Congress of Pacific Basin Societies, Honolulu, Hawaii, USA.	2010
14	TWAS Young Affiliate Fellow	Appointed for the term 2010–2014.	2010–2014
15	Visiting Professor	King Saud University, Saudi Arabia.	2011–2017
16	Gold Medal (Co-researcher)	Brussels Innova 2014, COCOS Emulsion – A New Functional Food Supplement.	2014
17	Silver Medal (Co-researcher)	IENA 2015, Nuremberg, Germany. New microencapsulating agent with multifunction applications.	2015
18	Visiting Professor	Jinan University, China.	2017–2023
19	Distinguished Professor	Chuzhou University, China.	2016–2021
20	Visiting Scientist	Guangdong Academy of Agricultural Sciences, China.	2016-present
21	Team Leader	Guangdong Province Research Center for Lipid Science and Applied Technology, China.	2017–2022
22	Visiting Professor	South China University of Technology, China	2019-present
23	Visiting Professor	Ningbo University, China	2022-present
22	Member, International Expert Committee	"111 Project" – Jiangnan University, China	2019–present
22	Distinguished Professor	Jinan University, China	2023–present
23	Project Leader	China-Malaysia Belt and Road Joint Laboratory on Oil Processing and Safety	2024-present

5.3 RESEARCH-RELATED AWARDS & RECOGNITION (NATIONAL AND UNIVERSITY LEVELS)

No.	Award Title	Description	Year
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1	Consolation Prize	UPM Research and Development Exhibition. "Recent Development and Application of Differential Scanning Calorimetry for Assessing Various Physical and Oxidative Changes in Vegetable Oils"	2001
2	Silver Medal	UPM Invention & Research Exhibition. "Development and Application of Differential Scanning Calorimetric Method for Determining Quality Parameters of Vegetable Oils"	2002
3	Silver Medal	UPM Invention & Research Exhibition and Awards. "Electronic Nose Based on Surface Acoustic Wave Sensor for Characterization of Vegetable Oil"	2003
4	Silver Medal	UPM Invention & Research Exhibition and Awards. "The Response Surface Methodology: Optimization of Pandan (Pandanus amaryllifolius) Powder by Using Spray Drying Method"	2003
5	Bronze Medal	UPM Invention & Research Exhibition. "Production and Characterization of Nanodispersions of Functional Lipids"	2005
6	Gold Medal	PRPI. "Production and Characterization of Nanodispersions of Palm-based Functional Lipids"	2006
7	Gold Medal	MARDI Science and Technology Exhibition. "Modified virgin coconut oil with broad antimicrobial spectrum"	2006
8	Bronze Medal	Malaysia Technology Exhibition. "Nanodispersion of palm-based functional lipids by emulsification-evaporation technique"	2007
9	Gold Medal	UPM Invention, Research and Innovation Award. "Optimization of Solvent-free Enzyme-Assisted Aqueous Extraction of Plant Seed Oils Using Response Surface Methodology"	2007
10	Young Researcher Award	Outstanding Research Award Ceremony, UPM	2007
11	Gold Medal	UPM Invention, Research and Innovation Award. "Ultrasound Assisted Extraction of Phospholipids from Palm-Pressed Fiber"	2007
12	Gold Medal	UPM Invention, Research and Innovation Award. "Prediction of Flavor Release Behavior of Key Volatile Compounds from Beverage Emulsion using Mathematical Models – Development of Optimum Hydrocolloid System"	2007
13	Gold Medal	UPM Invention, Research and Innovation Award. "Potential Use of Palm Kernel Olein in Oil-in-water Mayonnaise-type Emulsions: Rheology and Stability"	2007
14	Gold Medal	UPM Invention, Research and Innovation Award. "Cation-exchange Resin as Novel Catalyst for Production of Healthful Structured Triacylglycerols"	2007
15	Gold Medal	UPM Invention, Research and Innovation Award. "Novel Process for Production of Diacylglycerols from Palm Oil"	2007
16	Silver Medal	UPM Invention, Research and Innovation Award. "Extraction and Physicochemical Properties of Low Free Fatty Acid Crude Palm Oil"	2007
17	Gold Medal	UPM Invention, Research and Innovation Award. "Solid-Phase Microextraction for Determining Twelve Orange Flavour Compounds in Beverage Emulsion System"	2008
18	Gold Medal	UPM Invention, Research and Innovation Award. "Modeling the Relationship between Main Emulsion Components and Physicochemical Properties using Response Surface Methodology"	2008
19	Silver Medal	UPM Invention, Research and Innovation Award. "Improving the Extraction of Phytosterol-Enriched Oil from Plant Seeds by Supercritical CO ₂ "	2008
20	Gold Medal	ITEX. "Production of Palm-Based Anti-Obesity Functional Oil" (Co-researcher)	2008

21	Gold Medal	MTE. "Novel Process for Production of Diacylglycerols from Palm Oil" (Co-researcher)	2008
22	INS Award	ITEX. Best Invention in Health. "Production of Palm-Based Anti-Obesity Functional Oil"	2008
23	Bio-Inno Award	BioMalaysia. "Production of Palm-Based Anti-Obesity Functional Oil" (Co-researcher)	2008
24	Silver Medal	BioMalaysia. "Novel Process for Production of Palm Diacylglycerol as Anti-Obesity Functional Fat"	2008
25	Gold Medal	UPM Invention, Research and Innovation Award. "Droplet Characterization and Stability of Soybean Oil/Palm Kernel Olein O/W Emulsions with Polysaccharides"	2008
26	Gold Medal	UPM Invention, Research and Innovation Award. "Palm Diacylglycerol as Anti-Obesity Functional Fat"	2008
27	Silver Medal	UPM Invention, Research and Innovation Award. "Palm-Based MLCT as Healthful Functional Oil"	2008
28	Silver Medal	UPM Invention, Research and Innovation Award. "Production and Characterization of Phytosterol Nanodispersion for Food Application"	2009
29	Bronze Medal	UPM Invention, Research and Innovation Award. "Keeping Quality of Roselle Seed Oils During Storage"	2009
30	Bronze Medal	UPM Invention, Research and Innovation Award. "Optimization of Extraction Conditions on Phenolics and Antioxidant Capacity from Phyllanthus niruri"	2009
31	Bronze Medal	UPM Invention, Research and Innovation Award. 'Optimisation of Binary Solvent Extraction System for Polyphenols and Antioxidant Capacity from Mengkudu Aerial Parts Using Response Surface Methodology'	2009
32	Gold Medal	PECIPTA. 'Novel Process For Production Of Palm Diacylglycerols' (Co-researcher)	2009
33	Silver Medal	PECIPTA. 'Guava Pulp Composition: Moving from Industrial Waste to Useful Functional Food Ingredients' (Co-researcher)	2009
34	Gold Medal	UPM Invention, Research and Innovation Award. 'Guava Pulp Composition: Moving from Industrial Waste to Useful Functional Food Ingredients' (Co-researcher)	2009
35	Gold Medal	UPM Invention, Research and Innovation Award. 'Essential Fatty Acids of Pitaya (Dragon Fruit) Seed Oil' (Co-researcher)	2009
36	Gold Medal	UPM Invention, Research and Innovation Award. 'Extraction and Development of Reduced Fat (RF) Mayonnaise from Coconut Residue' (Key researcher)	2010
37	Gold Medal	UPM Invention, Research and Innovation Award. 'Equilibrium Headspace Analysis of Volatile Flavor Compounds from Soursop Using GCxGC-TOFMS and HS-SPME' (Key researcher)	2010
38	Gold Medal	UPM Invention, Research and Innovation Award. 'Characterization and Stabilization of Phytochemical-rich Hylocereus Polyrhizus Seed Oil by Microencapsulation' (Key researcher)	2010
39	Gold Medal	UPM Invention, Research and Innovation Award. 'Sucrose Laureate Stabilized Water-Soluble Phytosterol Nanodispersions: Characterization and Stability Evaluation' (Key researcher)	2010
40	Gold Medal	UPM Invention, Research and Innovation Award. 'Preparation of Astaxanthin Nanodispersions using Multiple Emulsifier System via Emulsification-Evaporation Technique' (Key researcher)	2010

41	Gold Medal	UPM Invention, Research and Innovation Award. 'Modeling the Release of Volatile Flavor Compounds from Beverage Emulsion as a Function of Composition' (Co-researcher)	2010
42	Bronze Medal	UPM Invention, Research and Innovation Award. 'Development of Beverage Emulsion Formulation with Desirable Physicochemical Properties' (Co-researcher)	2010
43	Bronze Medal	UPM Invention, Research and Innovation Award. 'Screening and Optimization of Edible Coating Components for Berangan Banana' (Co-researcher)	2010
44	Finalist	The Outstanding Young Malaysian Awards in Scientific and/or Technological Development	2011
45	Gold Medal	UPM Invention, Research and Innovation Award. 'Preparation of Astaxanthin Nanodispersions using Proteins as Stabilizer' (Key researcher)	2011
46	Excellent Researcher Award	Excellent Researcher Award (Science & Technology), UPM	2011
47	Excellent Researcher	Faculty of Food Science and Technology, UPM	2012
48	Scientific Paper Award	Best Scientific Paper Award (Science and Technology), UPM	2012
49	Top Research Scientist Malaysia	Academy of Sciences Malaysia (ASM)	2013
50	Member	Young Scientists Network - Academy of Sciences Malaysia	2013–Present
51	Gold Medal	MIExpo 2013, Serdang. 'New Process for the Production of Refined Palm Oil' (Key researcher)	2013
52	Silver Medal	MIExpo 2013, Serdang. 'Modification of Physical Appearance of Palm-based Diacylglycerol Oil using Crystallization Inhibitor' (Key researcher)	2013
53	Bronze Medal	MIExpo 2013, Serdang. 'Partition of Edible Bird Nest Proteins/Glycoproteins in Aqueous Two-Phase System' (Key researcher)	2013
54	Best of the Best Award	MIExpo 2013, Serdang. 'New Process for the Production of Refined Palm Oil' (Key researcher)	2013
55	Gold Medal	MAEPS 2014, Serdang. 'New Microencapsulating Agent with Improved Functionality' (Co-researcher)	2014
56	Silver Medal	UPM Invention, Research and Innovation Award. 'NUTRAMEE – A Lipophilic Antioxidant Noodle' (Co-researcher)	2014
57	Silver Medal	BioInnovation Awards. 'NUTRAMEE – Vitamin and Carotenoids Enriched Noodle' (Co-researcher)	2014
58	Gold Medal	ITEX. 'COCOS Emulsion – A New Functional Food Supplement' (Co-researcher)	2014
59	Excellent Researcher Award	Excellent Researcher Award (Science & Technology), UPM	2015
60	Gold Medal	PECIPTA. 'New Process for the Production of Refined Palm Oil' (Key researcher)	2015
61	Silver Medal	Winner (Silver Medal), co-researcher, Invention & Innovation Awards 2015 & Malaysia Technology Expo, 12-14 February 2015, Kuala Lumpur, A new microencapsulating agent with improved functionality	2015

62	Gold Medal	Winner (Gold Medal), co-researcher, Invention & Innovation Awards 2015 & Malaysia Technology Expo, 12-14 February 2015, Kuala Lumpur, New process for the production of refined palm oil	2015
63	Fellow	Academy Sciences of Malaysia	2019
64	Malaysia's Research Star Award	Research and Innovation Excellence – Pure and Applied Science	2019
65	Jurnal CRÈME Award	International Food Research Journal	2024

6. CURRENT AND PREVIOUS ACADEMIC APPOINTMENTS

Period	Position	Institution
2012 – Present	Professor	Universiti Putra Malaysia
2008 – 2012	Associate Professor	Universiti Putra Malaysia
2002 – 2004	JSPS Postdoctoral Fellow	National Food Research Institute, Japan
2001 – 2008	Lecturer	Universiti Putra Malaysia

7. TEACHING EXPERIENCE

Summary: Prof. Tan Chin Ping has over 20 years of teaching experience in undergraduate and postgraduate education, primarily in subjects including food innovations, food processing and preservation, fats and oils technology, food chemistry and technology, food innovation, product development, sensory evaluation, food industry waste engineering, and research methodology. He has taught more than 300 credit hours since 2001.

Detailed Teaching Record (updated until 2017)

No.	Semester	Course	Credit Hours	No. of Students	Teaching Assessment (out of 5)
1	II 2001/2002	Chemistry and Processing of Plant Commodities (FST 4812)	3(2+1)	28	4.52
2	II 2001/2002	Food Technology (FST 4302)	4(4+0)	2	4.3
3	I 2002/2003	Chemistry and Processing of Plant Commodities (FST 4812)	3(2+1)	113	4.56
4	I 2002/2003	Food Technology (FST 4302)	4(4+0)	24	4.2
5	I 2004/2005	Principles of Food Processing and Preservation (FST 3301)	4(3+1)	82	4.24
6	I 2004/2005	Introduction to Food Science (FST 3003)	3(3+0)	140	4.275
7	I 2004/2005	Postgraduate Seminar (Proposal) (SPS 5903 / SPS 6903)	1(1+0)	10	-
8	I 2004/2005	Postgraduate Seminar (Result) (FST 5903 / FST 6903)	1(1+0)	22	-
9	I 2005/2006	Principles of Food Processing and Preservation (FST 3301)	4(3+1)	39	4.18

10	I 2005/2006	Research Methodology and Statistics in Food Science and Technology (FST 5002)	3(3+0)	35	-
11	I 2005/2006	Postgraduate Seminar (Proposal) (SPS 5903 / SPS 6903)	1(1+0)	25	-
12	I 2005/2006	Postgraduate Seminar (Result) (FST 5903/ FST 6903)	1(1+0)	10	-
13	II 2005/2006	Principles of Food Processing and Preservation	4(3+1)	45	4.165
14	II 2005/2006	Principles of Food Processing and Preservation (Group 2) (FST 3301)	4(3+1)	45	4.165
15	II 2005/2006	Postgraduate Seminar (Proposal) (SPS 5903/ SPS 6903)	1(1+0)	9	-
16	II 2005/2006	Postgraduate Seminar (Result) (FST 5903/ FST 6903)	1(1+0)	12	-
17	I 2006/2007	Product Development (Group 1) (FST 4805)	4(2+2)	40	4.12
18	I 2006/2007	Chemistry and Processing of Plant Commodities	3(2+1)	31	4.55
19	I 2006/2007	Product Development (Group 2) (FST 4805)	4(2+2)	44	4.12
20	I 2006/2007	Chemistry and Processing of Plant Commodities (Group 1) (FST 4812)	3(2+1)	50	4.55
21	I 2006/2007	Postgraduate Seminar (Proposal) (SPS 5903/ SPS 6903)	1(1+0)	10	-
22	I 2006/2007	Postgraduate Seminar (Proposal) (SPS 5903/ SPS 6903)	1(1+0)	11	-
23	II 2006/2007	Postgraduate Seminar (Result) (FST 5903/ FST 6903)	1(1+0)	13	-
24	II 2006/2007	Postgraduate Seminar (Result) (FST 5903/ FST 6903/ PMK 5903)	1(1+0)	9	-
25	II 2006/2007	Principles of Food Processing and Preservation (FST 3301)	4(3+1)	59	4.30
26	I 2007/2008	Product Development (FST 4805)	4(2+2)	7	4.345
27	I 2007/2008	Chemistry and Processing of Plant Commodities (FST 4812)	3(2+1)	7	-
28	I 2007/2008	Postgraduate Seminar (Proposal) (SPS 5903/ SPS 6903)	1(1+0)	32	-
29	I 2007/2008	Postgraduate Seminar (Result) (FST 5903/ FST 6903/ PMK 5903)	1(1+0)	15	-
30	I 2007/2008	Chemistry and Technology of Plant and Animal Products (Group 1) (FST 4821)	3(3+0)	44	-
31	I 2007/2008	Chemistry and Technology of Plant and Animal Products (Group 2) (FST 4821)	3(3+0)	45	-
32	II 2007/2008	Sensory Evaluation of Food	3(2+1)	45	4.57
33	II 2007/2008	Sensory Evaluation of Food (Group 1) (FST4829)	3(2+1)	54	4.44
34	II 2007/2008	Seminar (Group 1) (FST 5903)	1(1+0)	14	-
35	II 2007/2008	Seminar (Group 1) (FST 6903)	1(1+0)	8	-
36	II 2007/2008	Seminar (Group 1) (PMK 5903)	1(1+0)	3	-
37	II 2007/2008	Seminar (Proposal)(Group 1) (SPS5903)	1(1+0)	24	-

38	II 2007/2008	Seminar (Proposal)(Group 1) (SPS6903)	1(1+0)	11	-
39	I 2008/2009	Principles of Food Processing and Preservation (Group 1) (FST3301)	4(3+1)	37	4.47
40	I 2008/2009	Principles of Food Processing And Preservation (Group 2) (FST3301)	4(3+1)	58	4.55
41	II 2008/2009	Chemistry and Technology of Oils and Fats (Group 1) (FST4922)	3(2+1)	27	4.66
42	II 2008/2009	Sensory Evaluation of Food (Group 1) (FST4829)	3(2+1)	68	4.25
43	I 2009/2010	Principles of Food Processing and Preservation (Group 1) (FST3301)	4(3+1)	71	4.66
44	I 2009/2010	Principles Of Food Processing and Preservation (Group 2) (FST3301)	4(3+1)	25	4.46
45	II 2009/2010	Principles of Food Processing and Preservation (Group 1) (FST3301)	4(3+1)	37	4.42
46	II 2009/2010	Principles of Food Processing and Preservation (Group 2) (FST3301)	4(3+1)	58	4.65
47	I 2010/2011	Research Methodology and Statistics in Food Science and Technology (Group 1) (FST5002)	3(3+0)	19	-
48	I 2010/2011	Food Industry Waste Engineering (Group 1) (FST 4914)	2(2+0)	60	4.46
49	I 2010/2011	Food Industry Waste Engineering (Group 2) (FST 4914)	2(2+0)	55	4.60
50	II 2010/2011	Chemistry and Technology of Plant and Animal Products (FST4821)	3(3+0)	65	4.87
51	II 2010/2011	Sensory Evaluation of Food (Group 2) (FST4829)	3(2+1)	42	4.88
52	II 2010/2011	Sensory Evaluation of Food (FST4829)	3(2+1)	63	4.56
53	I 2011/2012	Chemistry and Technology of Plant and Animal Products (FST 4821)	3(2+1)	60	4.67
54	I 2011/2012	Food Product Development (FST4828)	3(1+2)	80	4.55
55	II 2011/2012	Processing of Plant and Animal Products (FST 4826)	3(1+2)	43	4.87
56	II 2011/2012	Chemistry and Technology of Plant and Animal Products (FST 4821)	3(2+1)	60	4.67
57	II 2012/2013	Chemistry and Technology of Plant and Animal Products (FST 4821)	3(2+1)	46	4.70
58	II 2013/2014	Food Innovations (FST 5802) (MSc)	3(3+0)	25	4.89
59	I 2014/2015	Current Technology of Food Processing (FST 5607) (MSc)	3(3+0)	12	4.73
60	I 2014/2015	Chemistry and Technology of Plant and Animal Products (Group 1) (FST 4821)	3(2+1)	32	4.95

61	I 2014/2015	Chemistry and Technology of Plant and Animal Products (Group 2) (FST 4821)	3(2+1)	33	4.82
62	I 2014/2015	Chemistry and Technology of Fats and Oils (FST 4922)	3(2+1)	25	4.72
63	II 2014/2015	Chemistry and Technology of Fats and Oils (FST 4922)	3(2+1)	14	4.80
64	II 2014/2015	Food Innovations (FST 5802) (MSc)	3(3+0)	39	4.85
65	III 2014/2015	Technology of Food Lipids (FST5305) (MSc)	3(3+0)	33	4.82
66	I 2015/2016	Food Industry Waste Engineering (Group 1) (FST 4914)	2(2+0)	53	4.56
67	I 2015/2016	Food Industry Waste Engineering (Group 2) (FST 4914)	2(2+0)	75	4.72
68	I 2015/2016	Quality of Food Products (FST 5607) (MSc)	3(3+0)	20	4.71
69	II 2015/2016	Chemistry and Technology of Fats and Oils (FST 4922)	3(2+1)	14	4.81
70	II 2015/2016	Food Innovations (FST 5802) (MSc)	3(3+0)	37	4.85
71	II 2015/2016	Food Innovations (FST 5802) (MSc)	3(3+0)	37	4.85
72	June 2015	Fats and Oils Technology – Nong Lam University, Ho Chi Minh City, Vietnam	3(3+0)	35	-
73	III 2015/2016	Technology of Food Lipids (FST5305) (MSc)	3(3+0)	33	4.82
74	III 2015/2016	Current Technology of Food Processing (FST 5302) (MSc)	3(3+0)	8	4.79
75	I 2016/2017	Chemistry and Technology of Plant and Animal Products (FST 4821)	3(2+1)	65	4.87
76	I 2016/2017	Food Industry Waste Engineering (Group 1) (FST 4914)	2(2+0)	53	4.71
77	I 2016/2017	Food Industry Waste Engineering (Group 2) (FST 4914)	2(2+0)	75	4.71
78	I 2016/2017	Quality of Food Products (FST 5607) (MSc)	3(3+0)	28	4.70
79	Feb 2017	Product Development – Nong Lam University	3(3+0)	62	-
80	II 2016/2017	Chemistry and Technology of Fats and Oils (FST 4922)	3(2+1)	15	-
81	II 2016/2017	Current Technology of Food Processing (FST 5302) (MSc)	3(3+0)	30	-
82	II 2016/2017	Food Innovations (FST 5802) (MSc)	3(3+0)	20	-

8. POSTGRADUATE SUPERVISION

8.1 Doctor of Philosophy (PhD)

- **Main Supervisor:** 35 PhD (28 graduated)
- **Co-supervisor:** Over 60 PhD students (updated until 2017)

No.	Role	Name	Thesis Title	Graduation Year/Status
1	Chairman	Teow Shuh Jun	Preparation, Characterisation, Stability, and Application of Tocotrienol Nanoemulsion Stabilised by Pea Protein Isolate and Flaxseed Gum Complexes	Graduated - 2024
2	Chairman	Choy Hew Weng	Preparation, Characterization, and Application of Palm Carotene-Based Emulsion Using Rice Protein Isolate-Flaxseed Gum Complex	Graduated - 2024
3	Chairman	Somayeh Gholivand	Formation, Characterization and Application of Hemp Seed Protein Isolate-Alginate Complex in Fabrication of Hemp Seed Oil-Based Nanoemulsion and Microcapsules	Graduated - 2024
4	Chairman	Tan Poh Lee	Characterization and Development of Functional Food from <i>Garcinia mangostana</i> L.	Graduated - 2023
5	Chairman	Saw Mei Huey	Preparation, Characterization and Evaluation of Palm-Based Oleogels	Graduated - 2023
6	Chairman	Tiong Soon Huat	Chlorinated Precursors of Monochloropropanediol (MCPD) in Palm Oils	Graduated - 2022
7	Chairman	Sahar Pakbaten	Formation and Characterization of Functional Emulsion Systems Containing Stimasterol Nanoliposome	Graduated – 2020
8	Chairman	Simin Hedayatnia	Process Development and Characterization of Biodegradable Nanocomposite Film with Protein-Conjugated Polymer Structure and Its Application for Retarding Postharvest Changes In Durian	Graduated – 2020
9	Chairman	Goh Kok Ming	Analysis Method Improvement, Formation and Mitigation of 2-MCPD, 3-MCPD and Glycidyl Ester in RBD Palm Olein Containing Food During Thermal Processing	Graduated – 2019
10	Chairman	Khor Yih Phing	Development of New Quality Indices for Adulteration of Used/Recycled Oils in Edible Oil Industry	Graduated – 2019
11	Chairman	Chang Hon Weng	Formation, Characterization and Application of Thiol-Modified Beta-Lactoglobulin Fibrils	Graduated - 2017
12	Chairman	Taher A. Houssein	Effect of Microwave Frying on Physical Properties of Edible Oils and on Quality Characteristics of Potato Chips	Graduated - 2017
13	Chairman	Tan Phui Yee	Microencapsulation of Tocotrienols Using Self-Assembled Pickering Emulsion	Graduated - 2017
14	Chairman	Sim Biow Ing	Formation and Mitigation of 3-Monochloropropane-1,2-diol (3-MCPD) and Glycidyl Esters	Graduated - 2017
15	Chairman	Wong Yu Hua	Formation, Mitigation And Analysis of 3-Mcpd and Glycidyl Ester During Deep-Fat Frying of Potato Chips and Chicken Breast Meat Using Refined, Bleached and Deodorised Palm Olein	Graduated - 2017
16	Chairman	Nor Shariffa Yusof	Development and Characterization of Lycopene Nanodispersion Via Emulsification-Evaporation Method	Graduated - 2016
17	Chairman	Ng Shy Kai	Development and Application of Novel B-Lactoglobulin Nanofibrils Coacervated with Alginate for Encapsulation of Carotenoid-Enriched Palm Olein	Graduated - 2016

No.	Role	Name	Thesis Title	Graduation Year/Status
18	Chairman	Tay Pei Yin	Antioxidants From Malaysian Agarwood (<i>Aquilaria</i> Spp.) Leaf Extracts and Their Applications In In Vitro Model and Food System	Graduated – 2015
19	Chairman	Tan Tai Boon	Preparation, Characterization and Stability Evaluation of Lutein Nanodispersion Using Solvent Displacement Method	Graduated – 2015
20	Chairman	Lim Hong Kwong	Characterization and Primary Recovery of Functional Bioactive Compounds From Edible Birds Nest	Graduated – 2014
21	Chairman	Ng Siou Pei	Characterization of Blended Palm Olein- Based Diacylglycerol Oil and Its Application In Oil-In-Water Emulsion Model Containing Nano-Sized Bioactive Compound	Graduated – 2014
22	Chairman	Chan Sook Wah	Preparation, Optimization, and Characterization of Spray-Dried K-Carrageenan Microcapsules for Encapsulation of Coenzyme Q10	Graduated – 2014
23	Chairman	Thoo Yin Yin	Comparison of Conventional and Ultrasound-Assisted Extraction of Antioxidants from <i>Morinda citrifolia</i> L. and <i>Centella asiatica</i> (L.) Urban	Graduated – 2013
24	Chairman	Cheong Kok Whye	Encapsulation and Controlled Release of Soursop Flavor Using Emulsification Technique	Graduated – 2012
25	Chairman	Navideh Anarjan Kouchehbagh	Preparation, Characterization, and Stability Evaluation of Astaxanthin Nanodispersions	Graduated – 2012
26	Chairman	Leong Wai Fun	Development of a Water-Dispersible Phytosterol Nanodispersion System and Its Application in Soy Milk Storage	Graduated – 2011
27	Chairman	Nyam Kar Lin	Extraction, Characterization and Storage Stability of Oils From Selected Plant Seeds	Graduated – 2010
28	Chairman	Seyed Hamed Mirhosseini	Influence of Emulsion Components on the Physicochemical Properties and Release of Volatile Flavor Compounds from Orange Beverage Emulsion	Graduated – 2008
29	Member	Nirupam Biswas	Development and Characterization of Cocoa Butter Alternatives from Palm-Based Oils for Chocolate Application	Graduated – 2017
30	Member	Anuthida Phaiphon	Evaluation of Antioxidant Activity and Identification of Bioactive Compounds of <i>Senna siamea</i> (Lam.) Leaf Extract Using Solvent and Ultrasound-Assisted Extractions	Graduated – 2017
31	Member	Ahmed Mediani	NMR-Based Metabolomics for Quality Control of <i>Phyllanthus niruri</i> Linn. and Identification of Biomarkers for Its Diabetes-Related Activities	Graduated – 2016
32	Member	Mahsa Ziabakhsh Deylami	Stabilization of Anthocyanins in <i>Garcinia mangostana</i> Linn Pericarp Through Inhibition of Enzymatic Browning and Spray-Drying	Graduated – 2016
33	Member	Lee Yee Ying	Enzymatic Synthesis, Encapsulation and Anti-Obesity Effect of Palm-Based Medium- and Long-Chain Triacylglycerol Functional Oil	Graduated – 2016
34	Member	Phuah Eng Tong	Process Development for Higher Yield Production of Diacylglycerol Oil via Partial Hydrolysis	Graduated – 2016

No.	Role	Name	Thesis Title	Graduation Year/Status
35	Member	Samana Shabanikakroodi	Characterization of Oil from Liver and Visceral Fats of Patin (<i>Pangasianodon hypophthalmus</i> Sauvage) and Its Use in Hand Cream Preparation	Graduated – 2014
36	Member	Lim Pek Kui	Effects of Different Types of Oil and Storage Conditions on Acrylamide Formation in Sweet Potato (<i>Ipomoea batatas</i> L. Lam) Chips	Graduated – 2014
37	Member	Nima Azarakhsh	Application of Polysaccharide-Based Edible Coatings for Shelf Life Extension and Quality Retention of Fresh-Cut Pineapple	Graduated – 2013
38	Member	Tan Choon Hui	Process Optimization of Low Free Fatty Acid and High Diacylglycerol Crude Palm Oil and Its Performance in Table Margarine Formulation	Graduated – 2013
39	Member	Sara Koohikamali	Production and Characterization of Hydrophilic Conjugated Linoleic Acid with Improved Oxidative Stability Using Sunflower Oil	Graduated – 2013
40	Member	Maryam Joukar	Production, Characterization and Migration of Melt-Blended and Layer-Deposited Polyethylene Silver Nanocomposite as Antibacterial Food Packaging	Graduated – 2012
41	Member	Anahita Khoramnia	Microbial Lipase Production Optimization, Characterization, and Application in Coconut Oil Modification	Graduated – 2012
42	Member	Razam Abd Latip	Production of Palm-Based Diacylglycerol Olein and Stearin through Dry Fractionation of Palm-Based Diacylglycerol Fat and Its Applications as Cooking Oil and Bakery Shortening	Graduated – 2012
43	Member	Bahareh Tabatabaeamid	Effects of Extraction, Purification and Drying on the Physicochemical Properties of Durian Seed Gum	Graduated – 2012
44	Member	Hoda Jafari Zadeh Malmiri	Shelf Life Extension of Banana Using Edible Surface Coatings Conjugated with Silver Nanoparticles	Graduated – 2012
45	Member	Mehmoush Amid	Effects of Extraction, Purification and Freeze-Drying Conditions on Enzymatic Properties of Serine Protease from Mango (<i>Mangifera indica</i> L. cv. Chokanan) Peel	Graduated – 2011
46	Member	Amirhossein Saberi	Physico-Chemical Properties of Palm-Based Diacylglycerol Oils in Blend with Palm-Based Oils	Graduated – 2011
47	Member	Anosheh Rahmani	Development, Optimization and Validation of RP-HPLC-FL Method for Simultaneous Determination of Aflatoxins, Ochratoxin A and Zearalenone in Cereals	Graduated – 2011
48	Member	Norlelawati binti Arifin	Development and Application of Shortening and Margarine Produced from Fat Blends Enriched with Enzymatically Esterified Medium- and Long-Chain Triacylglycerols	Graduated – 2010
49	Member	Lo Seong Koon	Process Optimisation, Pilot-Scale Production and Characterisation of Diacylglycerol Oils Catalysed by Lipase and a Heterogeneous Cation Exchanger	Graduated – 2009

No.	Role	Name	Thesis Title	Graduation Year/Status
50	Member	Cheong Ling Zhi	Production of Palm-Based Diacylglycerol through Lipase-Catalyzed Partial Hydrolysis of Palm Olein and Its Applications as Bakery Shortening and Margarine	Graduated – 2009
51	Member	Koh Soo Peng	Production of Enzymatically Esterified Medium- and Long-Chain Triacylglycerols as Healthful Oil	Graduated – 2009
52	Member	Nor Hayati binti Ibrahim	Effects of Oil-Dispersed Phase Composition and Selected Polysaccharides on the Physical Properties and Stability of Soybean–Palm Kernel Olein Blend Oil-in-Water Emulsion Model System	Graduated – 2008
53	Member	Cheah Yoke Kqueen	Development of DNA-Based Technologies for the Detection of Genetically Modified Organisms (GMOs)	Graduated – 2006
54	Member	Ahmed Mediani	NMR-Based Metabolomics for Quality Control of <i>Phyllanthus niruri</i> Linn. and Identification of Biomarkers for Its Diabetes-Related Activities	Graduated – 2016
55	Chairman	Soo Quai Siang Kelvin	Extracts of <i>Garcinia mangostana</i> by Several Extraction Methods and Their Characterization	Continue
56	Chairman	Mardiana binti Ahamad Zabidi	Evaluation of the Stability and Antioxidant Activity of Nanoencapsulated Anthocyanins Extracted from Ripened Fruit of <i>Carissa carandas</i> During In-Vitro Digestion	Continue
57	Chairman	Goh Kok Wei	Production and Evaluation of L-Citrulline-Enriched Watermelon Juice as Ergogenic Aid	Continue
58	Member	Noor Lida binti Habi Mat Dian	Directed Interesterification of Palm Oil: Production of Highly Unsaturated Palm Fraction	Graduated – 2017
59	Member	Lai Wee Ting	Development of Red Palm Olein and Its Application in Noodle Product	Graduated – 2017
60	Member	Hee Yen Yi	Microencapsulation of Virgin Coconut Oil	Graduated – 2017
61	Member	Lee Wan Jun	Microencapsulation of Red Palm Oil by Using Supercritical Carbon Dioxide Technology	Graduated – 2018
62	Member	NaghmeH Taheri Heravi	Processing and Storage Characteristics of Sous Vide Iranian Beef Stew	Graduated
63	Member	Chan Yong Lin	Development of Instant Yogurt Products	Graduated
64	Member	Tang Teck Kim	Production of Cellulose Gel from Corn Cob and Corn Silk as Topical Delivery System	Graduated
65	Member	Nameer Khairullah Mohammed	Characterization and Utilization of Spray-Dried Microencapsulated <i>Nigella sativa</i> (Black Seed) Oil for Topical Delivery	Graduated – 2018
66	Member	Khoo Leng Wei	Phytochemical Diversity of <i>Clinacanthus nutans</i> Extracts and Their Bioactivity Correlations Elucidated by NMR-Based Metabolomics	Graduated – 2018
67	Member	Gisia Daniali	Mechanism of Acrylamide Formation and Its Reduction in Cooking Oils During Deep Fat Frying	Graduated – 2018
68	Member	Kong Chee Leong	<i>Tor tambroides</i> Broodstock Nutrition: Effect of Arachidonic Acid (ARA) and Astaxanthin on Breeding Performance (Egg Quality, Larvae Quality)	Graduated
69	Member	Auwal Shehu Muhammad	Optimization, Encapsulation and Characterization of Angiotensin-I Converting Enzyme Inhibitory	Graduated

No.	Role	Name	Thesis Title	Graduation Year/Status
			Hydrolysates Derived from <i>Actinopyga lecanora</i> (Stone Fish)	
70	Member	Gan Yee Lin	Studies on the Nature of Cooking Oils in Relation to Particulate Matter Emission: An Emerging Threat to the Environment	Graduated – 2020

8.2 Master of Science (MSc)

- **Main Supervisor:** 24 MSc (20 graduated)
- **Co-supervisor:** Over 50 MSc students (updated until 2017)

No.	Role	Name	Thesis Title	Graduation Year/Status
1	Chairman	Nik Nurazahara Suhada Binti Nik Suhaimi	Mitigation of 3-Monochloropropane-1,2-Diol Esters and Glycidyl Esters in Palm Oil via Fractionation Prior to Refining	Graduated - 2024
2	Chairman	Nor Aishah binti Ismail	Extraction, Characterization, and Microencapsulation of Patin [<i>Pangasianodon Hypophthalmus</i> (Sauvage, 1878)] Fish Oil	Graduated - 2024
3	Chairman	Hew Khai Shin	A New and Optimized Refining Approach for the Production of Refined Palm Oil with Simultaneous Reduction of 3-Monochloropropane-1,2-Diol Esters and Glycidyl Ester Contents	Graduated – 2019
4	Chairman	Tan Peh Fen	Effect of High Pressure Processing on Physiochemical Characteristics and Microbiological Quality of Durian	Graduated – 2018
5	Chairman	Ng Siang Keat	Extending the Shelf Life of Tropical Fruits via High Pressure Processing	Graduated – 2018
6	Chairman	Yap Kim Chung	Product Development: Optimization of Formulation for Bird's Nest Ready-to-Drink Products	Graduated - 2021
7	Chairman	Goh Kok Ming	Process Enhancement of a Fermented Soy Sauce System Using Ultrasound-Assisted Technology	Graduated – 2016
8	Chairman	Zahiah binti Mohamed Amin	Effect of Microencapsulation Efficiency of Maltodextrin Produced From Breadfruit and Broken Rice and Its In Vitro Wound Healing Efficacy	Graduated – 2015
9	Chairman	Carmen Fu Wai Foong	Phytochemical Screening, Evaluation of Antimicrobial Susceptibility Activity and Optimization of Phenolic Extraction of Selected Marine Algae	Graduated – 2015
10	Chairman	Khor Yih Phing	Development of Virgin Coconut Oil-Based Emulsion Product as Dietary Supplement	Graduated – 2015
11	Chairman	Tan Phui Yee	Development of an Acrylamide-Free Palm Sugar-Like Flavoring Using Maillard Reaction	Graduated – 2014

No.	Role	Name	Thesis Title	Graduation Year/Status
12	Chairman	Mohamed Nazim Anvarali	Production, Optimization, Characterization, and Storage Stability of Roselle Concentrate	Graduated – 2013
13	Chairman	Ho Swee Kheng	Ultrasound-Assisted Extraction of Antioxidant Phytochemicals from Selected Malaysian Medicinal Herbs	Graduated – 2012
14	Chairman	Masni binti Mat Yusoff	Development of Improved Coconut- and Palm-Based Cookie Fillers and Effects of Formulations and Emulsifier Blends on Their Physicochemical Characteristics	Graduated – 2012
15	Chairman	Musfirah binti Zulkurnain	Managing 3-Monochloropropane-1,2-Diol (3-MCPD) Esters During Palm Oil Refining	Graduated – 2012
16	Chairman	Alireza Serjouie	Frying Properties of Palm Olein, Canola Oil, Sesame Oil and Their Blends	Graduated – 2012
17	Chairman	Ng Siou Pei	Characterization of Dietary Fiber from Coconut Residue and Its Use in Developing Reduced-Fat Mayonnaise	Graduated – 2010
18	Chairman	Lim Hong Kwong	Extraction, Characterization and Encapsulation of Pitaya (<i>Hylocereus cacti</i>) Seed Oils	Graduated – [Year Missing]
19	Chairman	Chua Seong Chea	Ultrasound-Assisted Extraction of Phospholipids from Palm-Pressed Fiber	Graduated – 2010
20	Chairman	Cheong Jean Ne	Preparation and Characterization of Palm-Based Functional Lipid Nanodispersions	Graduated – 2009
21	Member	Somayah Gholivand	Enzymatic Esterification of Dihydrocaffeic Acid and Evaluation of Antioxidant Activities of the Synthesized Alkyl-Esters	Graduated – 2017
22	Member	Adilah binti Zakaria	Effects of Different Frying Methods, Frying Conditions and Pre-Treatments on Formation of Aldehydes in French Fries	Graduated – 2016
23	Member	Norul Husna binti Abu Kassim	Non-Destructive Estimation of Oil Palm Yield and Quality With Fluorescence Sensing	Graduated – 2016
24	Member	Anand Kumar Inthiram	Analytical Techniques for Detection of Adulteration in Crude Palm Oil	Graduated – 2015
25	Member	Hanisah binti Mustafa @ Hamzah	Effects of Polysaccharide-Based Coating Conjugated with Silver Nanoparticles on Shelf-Life Extension of Papaya (<i>Carica papaya</i> L. cv. Eksotika)	Graduated – 2015
26	Member	Simin Hedayatnia	Influence of Different Fat Replacers and Drying Techniques on Physicochemical Characteristics and Sensory Attributes of Regular and Instant Reduced-Fat Coffee Creamer	Graduated – 2015
27	Member	Suganya a/p Murugesu	Physicochemical Properties of Red Pitaya (<i>Hylocereus polyrhizus</i> [Weber] Britton & Rose) Seed Oil Extracted Using Hot and Cold Separation Methods	Graduated – 2014
28	Member	Shadi Samaram	Extraction and Characterization of Papaya Seed Oil Using Solvent Extraction and Ultrasound Method	Graduated – 2014
29	Member	Gan Yee Lin	Effects of Tocotrienol Supplementation on Platelet Aggregation in Subjects with Metabolic Syndrome	Graduated – 2014

No.	Role	Name	Thesis Title	Graduation Year/Status
30	Member	Parveen Devi a/p Pattiram	Microencapsulation and Flavor Stability of Spray-Dried Oleoresin from Water Dropwort (<i>Oenanthe javanica</i>) and Kacip Fatimah	Graduated – 2013
31	Member	Tang Teck Kim	Enzymatic Synthesis of Diacylglycerol from Palm Kernel Oil and Soy-Canola Oil Blend, and Its Anti-Obesity Effects in C57BL/6N Mice	Graduated – 2013
32	Member	Ahmed Mediani	Influence of Growth Stages and Harvesting Season, and Drying Methods on Phytochemical Content and Antioxidant Activity of <i>Cosmos caudatus</i> Kunth Leaves	Graduated – 2012
33	Member	Zeinab Solati	Antioxidant Effect of <i>Nigella sativa</i> L. Extracts on Physicochemical Properties of Deep Fried Oil	Graduated – 2011
34	Member	Wah Wah Aye	Deacidification of Crude Palm Oil by Ethanol Distillation	Graduated – 2010
35	Member	Negar Mohammadian Rasnani	Influence of pH and Different Emulsion Components on Stability and Physicochemical Properties of Canola Oil-in-Water Emulsion	Graduated – 2010
36	Member	Kong Kin Weng	Lycopene Content and Antioxidant Properties of Pink Guava Industry By-Products	Graduated – 2010
37	Member	Hossein Amin	Development of Dragon Fruit (<i>Hylocereus polyrhizus</i>) Powder as Natural Colorant	Graduated – 2010
38	Member	Mohd Safzan bin Mohd Mukhtar	Effect of Cooking Methods and Conditions on Heterocyclic Amines Content in Satay and Roasted Marinated Chicken	Graduated – 2010
39	Member	Frage Lhad Frage Abookleesh	Determining Frying Oil Deterioration Using Chemical and Physical Methods	Graduated – 2009
40	Member	Neo Yun Ping	Characterization and Antioxidant Activities of Phenolic Extracts from Oil Palm (<i>Elaeis guineensis</i>) Fruits	Graduated – 2009
40	Member	Wan Zunairah binti Wan Ibadullah	Interfacial and Rheological Properties of Oil-in-Water Emulsions as Affected by Egg Yolk from Different Sources	Graduated – 2009
41	Member	Naghmeh Taheri Heravi	Processing and Storage Characteristics of Sous Vide Iranian Beef Stew	Graduated – 2008
42	Member	Camilla Chua Soo Leng	Methods for Squalene Concentration from Palm Fatty Acid Distillate	Graduated – 2008
43	Member	Loh Seng Kean	Natural Spray-Dried Pandan (<i>Pandanus amaryllifolius</i>) Powder: Production and Product Development	Graduated – 2005
44	Member	Gan Howe Lin	Monitoring Rancidity and Authenticity of Vegetable Oil by Electronic Nose Method	Graduated – 2005
45	Member	Go Swee Keong	Multi-Stage Adsorption Drying on <i>Hydrocotyle bonariensis</i>	Graduated – 2018
46	Member	Siti Maslina binti Mohamad Alwi	Production and Crystallization Study of Palm-Based Cocoa Butter Equivalent (CBE) with High Palmitoyl-Oleoyl-Stearoyl (POS) Level	Graduated – 2018
48	Member	Lee Choon Min	Development of High Value Food Products from By-products of the Corn Industry	Graduated – 2018
49	Member	Khairunnisa Saidah binti Ahmad	Nanoencapsulation of <i>Cosmos caudatus</i> Extract with Anti-Obesity Property Using Nanoliposome System	Graduated

No.	Role	Name	Thesis Title	Graduation Year/Status
50	Member	Masyitah binti Amat Sairin	Spectral Permittivity Characterization Correlating Fatty Acid Methyl Ester (FAME) Composition for Lard Detection in Edible Oils	Graduated – 2019
51	Member	Chong Wai Ting	Development of Oil-in-Water Nanoemulsions for Wound Healing and Cosmetic Applications Using Red Palm Oil	Graduated – 2018
52	Member	Nurul Aini binti Jamalullail	Development of Bean-Based Non-Dairy Yogurt as a Functional Food	Graduated
53	Member	Siti Suhara Ramli	Fatty Acid Compositions of <i>Sardinella lemuru</i> Waste and Its Microencapsulation Properties	Graduated

8.3 Undergraduate Supervision

Main Supervisor: Over 150 BSc students

9. RESEARCH ACTIVITIES

9.1 Research Grants

- Title:** Monitoring the Production of Natural Flavoring Products from Local Fruits and Vegetables by Electronic Nose
Funded by: Universiti Putra Malaysia Short Term Research Fund
Duration: 2002–2005 (Completed in 2005)
Amount: RM 10,000
Role: Project Leader
- Title:** Application of High Pressure Processing in Preservation of Selected Local Fruit Products
Funded by: Ministry of Science, Technology and Environment of Malaysia
Duration: 2003–2005 (Completed in 2005)
Amount: RM 152,000
Grant No.: IRPA 03-02-04-0493-EA001
Role: Project Leader
- Title:** Production of Natural Flavoring and Coloring Powders from Local Edible Plants Using Spray, Drum and Freeze Drying Methods
Duration: 2002–2005 (Completed in 2005)
Amount: RM 184,000
Grant No.: IRPA 03-02-04-0168-EA001
Role: Project Leader
- Title:** Novel Colloidal Nanoparticles and Nanodispersions of Palm Oil-Based Functional Lipid: Preparation, Physicochemical Characterization and Stability Evaluation
Funded by: Ministry of Science, Technology and Innovation of Malaysia
Duration: 2005–2008 (Completed in 2008)
Amount: RM 137,000
Grant No.: IRPA 09-02-04-10059-EAR
Role: Project Leader

5. **Title:** Extraction Oils and Functional Lipids from Selected Plant Seeds and Their Modification via Nanotechnology and Biotechnology
Funded by: Ministry of Science, Technology and Innovation of Malaysia
Duration: 2006–2008 (Completed in 2008)
Amount: RM 199,160
Grant No.: ScienceFund 05-01-04-398
Role: Project Leader
6. **Title:** Encapsulation and Controlled Release of Selected Tropical Fruit Flavours
Funded by: Ministry of Science, Technology and Innovation of Malaysia
Duration: 2006–2008 (Completed in 2008)
Amount: RM 180,000
Grant No.: ScienceFund 05-01-04-384
Role: Project Leader
7. **Title:** Safety and Quality of Recycled Oil for Street Vendors
Funded by: Ministry of Health of Malaysia
Duration: 2006–2007 (Completed in 2007)
Amount: RM 49,500
Role: Project Leader
8. **Title:** Trans Fatty Acid Content and Oil Quality

Funded by: Ministry of Health of Malaysia
Duration: 2007–2008 (Completed in 2008)
Amount: RM 49,500
Role: Project Leader
9. **Title:** Application of High-Powered Ultrasonic Technology for the Production of Non-Genetically Modified Phospholipids and Functional Lipid from Palm-Based Products
Funded by: Technofund, Ministry of Science, Technology and Innovation (to Nepline Berhad)
Duration: 2008–2010 (Completed in 2010)
Amount: RM 5,994,800
Grant No.: TF0106A037
Role: Project Leader
10. **Title:** Development and Fundamental Studies on the Formation of Nano-Sized Plant-Based Functional Lipids Using a Top-Down Approach
Funded by: FRGS, Ministry of Higher Education of Malaysia
Duration: 2009–2010 (Completed in 2010)
Amount: RM 70,500
Role: Project Leader
11. **Title:** Application of Ultrasound Technology in the Extraction of Phytochemical-Enriched Extract from Malaysian Medicinal Herbs
Funded by: Research University Grant Scheme (RUGS), Universiti Putra Malaysia
Duration: 2009–2011 (Completed in 2011)
Amount: RM 130,000
Grant No.: 05-01-09-0747RU
Role: Project Leader
12. **Title:** Standardization of K-Carrageenan and Enhancement of Its Properties in Food Products
Funded by: Agro Biotechnology Institute (ABI) R&D Initiative
Duration: 2010–2012 (Completed)
Amount: RM 130,000
Grant No.: 05-01-09-0747RU
Role: Project Leader

13. **Title:** Characterization, Isolation and Purification of Functional Bioactive Compounds from Edible Bird's Nest and Their Application in Food System
Funded by: Research University Grant Scheme (RUGS), Universiti Putra Malaysia
Duration: 2012–2013 (Completed)
Amount: RM 15,000
Grant No.: 02-01-11-1140RU
Role: Project Leader
14. **Title:** Detection of Lard in Food Products by Advanced Instrumental Techniques
Funded by: Ministry of Science, Technology and Environment of Malaysia
Duration: 2002–2005 (Completed in 2005)
Amount: RM 152,000
Grant No.: IRPA 03-02-04-0418-EAR001
Role: Researcher (Project Leader: Prof. Dr. Yaakob B. Che Man)
15. **Title:** Development and Application of Rapid Methods for Analysis of Fat and Oil Products Using Fourier Transform Infrared (FTIR) Spectroscopy
Funded by: Ministry of Science, Technology and Innovation of Malaysia
Duration: 2003–2006 (Completed in 2006)
Amount: RM 180,000
Grant No.: IRPA 03-02-04-0418-EAR001
Role: Researcher (Project Leader: Prof. Dr. Yaakob B. Che Man)
16. **Title:** Production of Medium- and Long-Chain Triacylglycerols (MLCT) Through Enzymatic Route as Special Cooking Oil for Dietary Therapy and Other Edible Oil Products
Funded by: Golden Hope Research Sdn. Bhd.
Duration: 2006–2009 (Completed in 2008)
Amount: RM 965,580
Role: Researcher (Project Leader: Prof. Dr. Lai Oi Ming)
17. **Title:** Production of Antioxidant Nutraceuticals from By-Products of Pink Guava Puree Industry
Funded by: Ministry of Science, Technology and Innovation of Malaysia
Duration: 2006–2008 (Completed in 2008)
Amount: RM 214,600
Grant No.: ScienceFund 03-01-04-SF0011
Role: Researcher (Project Leader: Prof. Dr. Amin Ismail)
18. **Title:** Method Development for the Molecular Diagnostic of Hepatitis A Virus in Shellfish
Funded by: Ministry of Science, Technology and Innovation of Malaysia
Duration: 2006–2008 (Completed in 2008)
Amount: RM 157,000
Grant No.: ScienceFund 04-01-04-SF0377
Role: Researcher (Project Leader: Prof. Dr. Son Radu)
19. **Title:** Combination of Thermal and Non-Thermal Processing for the Development of Dragon Fruit (*Hylocereus* sp) Purees, Juices and Other Value-Added Products
Funded by: Research University Grant Scheme (FRGS), Universiti Putra Malaysia
Duration: 2007–2009 (Completed in 2009)
Amount: RM 277,000
Role: Researcher (Project Leader: Prof. Dr. Jamilah Bakar)
20. **Title:** Development of New Edible Coating Conjugated with Silver Nanoparticles for Extension of Shelf Life of Local Dessert Banana
Funded by: Research University Grant Scheme (FRGS), Universiti Putra Malaysia
Duration: 2007–2009 (Completed in 2009)
Amount: RM 277,000
Grant No.: 05-01-04-SF1054
Role: Researcher (Project Leader: Prof. Dr. Azizah Osman)

21. **Title:** The Interfacial Physicochemical Characteristics of Protein and Carbohydrate-Based Materials at Different Temperatures
Funded by: Fundamental Research Grant Scheme (FRGS), Ministry of Higher Education of Malaysia
Duration: 2010–2012 (Completed)
Amount: RM 40,000
Grant No.: 03-04-10-810FR
Role: Researcher (Project Leader: Dr. Norashikin Ab. Aziz)

22. **Title:** Extraction and Characterization of Papaya Seed Oil Extracted by Using Conventional Solvent Extraction and Supercritical Fluid Extraction (SFE)
Funded by: Research University Grant Scheme (FRGS), Universiti Putra Malaysia
Duration: 2010–2011 (Completed in 2011)
Amount: RM 30,000
Grant No.: 02-01-09-0666RU
Role: Researcher (Project Leader: Dr. Hamed Mirhosseini)

23. **Title:** Kinetics Modelling for Safety Reduction of Palm Oil from Hydrocyclic Aromatic Amines
Funded by: Fundamental Research Grant Scheme (FRGS), Ministry of Higher Education of Malaysia
Duration: 2008–2010 (Completed in 2011)
Amount: RM 186,000
Grant No.: 02-11-08-612-FR
Role: Researcher (Project Leader: Prof. Dr. Jinap Selamat)

24. **Title:** Adsorption Drying and Antioxidant Properties of Merdeka Lime
Funded by: Research University Grant Scheme (RUGS), Universiti Putra Malaysia
Duration: 2011–2013 (Completed)
Amount: RM 15,000
Role: Researcher (Project Leader: Dr. Chong Gun Hean)

25. **Title:** Antimicrobial Effects of Edible Coating Conjugated with Silver Nanoparticles on Shelf-Life Extension and Quality Maintenance of Papaya (*Carica papaya* L. Cv. Ekotika)
Duration: 2011–2013 (Completed)
Amount: RM 15,000
Grant No.: 01-02-111344RU
Role: Researcher (Project Leader: Prof. Dr. Azizah Osman)

26. **Title:** Characterization, Isolation and Purification of Functional Bioactive Compounds from Edible Bird's Nest and Their Application in Food System
Amount: RM 15,000
Duration: 15-Apr-2011 to 14-Apr-2013
Role: Project Leader

27. **Title:** Application of Nano-Sized Bioactive Compound in Blended Palm-Based Diacylglycerol Oil
Funded by: UPM
Amount: RM 15,000
Duration: 01-Jul-2011 to 30-Jun-2013
Role: Project Leader

28. **Title:** Preparative Techniques and Mechanisms of Formation of Nanosized Palm-Based Bioactive Lipids
Funded by: Ministry of Higher Education
Amount: RM 101,700
Duration: 01-May-2012 to 30-Apr-2014
Role: Project Leader

29. **Title:** Upscaling of Refining Process for the Production of High Quality RBD Palm Oil with Reduced Level of 3-MCPD Esters
Funded by: Ministry of Higher Education
Amount: RM 91,000

Duration: 01-Oct-2013 to 30-Sep-2015
Role: Project Leader

30. **Title:** Novel Nanofibrillar Casein and Ovalbumin Structures for Encapsulation and Stabilization of Nano-Sized Palm-Based Tocotrienol with Enhanced Biofunctionality
Amount: RM 15,000
Duration: 01-Nov-2013 to 30-Oct-2015
Role: Project Leader
31. **Title:** Development and Application of Novel Protein Nanofibrils for Encapsulation of Nanostructured Palm Carotenoids
Grant No.: 03-01-04-SF1783
Amount: RM 253,720
Duration: 01-Apr-2014 to 31-Mar-2016
Role: Project Leader
32. **Title:** A New Refining Approach for Production of Refined Palm Oil with Simultaneous Reduction of Glycidol and 3-Monochloropropane-1,2-diol Fatty Acid Esters in Refined Palm Oil
Funded by: UPM
Amount: RM 266,966
Duration: 01-Jun-2017 to 31-May-2019
Role: Project Leader
33. **Title:** Antimicrobial Effects of Edible Coating Conjugated with Silver Nanoparticles on Shelf-Life Extension and Quality Maintenance of Papaya (*Carica papaya* L. Cv. Eksotika)
Amount: RM 15,000
Duration: 01-Aug-2011 to 31-Jul-2013
Role: Co-Researcher
34. **Title:** Antimicrobial Effects of Edible Coating Conjugated with Silver Nanoparticles on Shelf-Life Extension and Quality Maintenance of Papaya (*Carica papaya* L. Cv. Eksotika)
Amount: RM 15,000
Duration: 01-Aug-2011 to 31-Jul-2013
Role: Co-Researcher
35. **Title:** Multi-Stages Adsorption Drying on *Andrographis paniculata*
Amount: RM 13,000
Duration: 01-Sep-2012 to 30-Aug-2014
Role: Co-Researcher
36. **Title:** Investigation of Biosurfactant Content During Lactic Acid Fermentation of Pink Guava Puree Plant Decanter Residue
Amount: RM 56,960
Duration: 01-Sep-2012 to 31-Aug-2014
Role: Co-Researcher
37. **Title:** Incorporation of Silver Nanoparticles in Plastic Bottles to Prolong Shelf Life of Liquid Foods (Juice, Drinks, Milk)
Amount: RM 32,000
Duration: 15-Oct-2011 to 15-Dec-2013
Role: Co-Researcher
38. **Title:** Adsorption Drying and Antioxidant Properties of Merdeka Lime
Amount: RM 15,000
Duration: 01-Aug-2011 to 28-Feb-2013
Role: Co-Researcher
39. **Title:** Diacylglycerol Oil from Palm Oil as Anti-Obesity Functional Oil
Amount: RM 860,000
Duration: 01-May-2011 to 01-May-2013
Role: Co-Researcher
40. **Title:** Production and Characterization of Carotenoid Nanodispersions for Food Applications
PI: Dr. Imededdine Arbi Nehdi
Co-Researchers: Prof. Dr. Tan Chin Ping, Dr. Sbihi Hassen, Prof. Dr. Saud Al-Resayes
Code No.: 12-AGR2494-02
Amount: SAR 2,000,000 (~RM 1,726,795)

- Funded by:** King Saud University
Duration: January 2013 – December 2014
41. **Title:** Microencapsulation of Virgin Coconut Oil by Supercritical Anti-Solvent Method
Grant No.: GPIBT/2013/9419700
Amount: RM 115,200
Duration: 01-Jan-2014 to 01-Dec-2015
Role: Co-Researcher
 42. **Title:** Development of Cereal Flakes Formulation from By-Products of the Corn Industry
Grant No.: GPIPS/2013/9396600
Amount: RM 15,000
Duration: 01-Nov-2013 to 31-Oct-2015
Role: Co-Researcher
 43. **Title:** Production of Cellulose Gel from Corn Cob and Corn Silk as Topical Delivery System
Grant No.: GPIBT/2013/9407400
Amount: RM 199,200
Duration: 01-Nov-2013 to 31-Oct-2015
Role: Co-Researcher
 44. **Title:** Microencapsulation of Palm-Based Medium- and Long-Chain Triacylglycerol (MLCT) and Its Application as Healthy Non-Dairy Creamer: Anti-Obesity Powdered Functional Oil
Grant No.: 06-01-04-SF1972
Amount: RM 153,500
Duration: 01-Apr-2014 to 30-Sep-2016
Role: Co-Researcher
 45. **Title:** Mass Propagation, Process Enhancement and Product Development of *Kappaphycus alvarezii* (Red Seaweed)
Grant No.: 08-05-ABI-PB031
Amount: RM 1,927,808.30
Duration: 19-Nov-2014 to 30-Jun-2015
Role: Co-Researcher
 46. **Title:** Quantification of Adhesion of Fat-Based Fouling Deposit to the Stainless Steel Surface During Cleaning-In-Place
Grant No.: 06-01-04-SF1638
Amount: RM 191,500
Duration: 01-Nov-2012 to 30-Oct-2015
Role: Co-Researcher
 47. **Title:** Process Development and Characterization of Edible Nanoemulsion Cleanser with Enhanced Liver Detoxification and Obesity Lowering Functions
Grant No.: GP-IBT/2013/9419600
Amount: RM 163,200
Duration: 01-Jan-2014 to 31-Dec-2015
Role: Co-Researcher
 48. **Title:** Recovering Glycoproteins and/or Proteins Derived from Edible Bird's Nest
Grant No.: I-ECO/21 (UPM-14)
Amount: RM 135,710
Duration: 01-Apr-2014 to 31-Mar-2016
Role: Project Leader
 49. **Title:** Enhancement of Drug Loading with Dry Surface Coated Active Ingredient in Direct Compression: An Approach to Prepare Tablet in a Time Saving and Cost-Effective Manner
Grant No.: RACE14-013-0019
Amount: RM 70,000
Duration: 01-Jan-2014 to 31-Dec-2015
Role: Mentor
 50. **Title:** Development of a High-Productivity and Ambient Process for Production of Core-Shell Biopolymer Microcapsules from Self-Assembled Pickering Emulsion Template
Grant No.: 06-02-10-SF0157
Amount: RM 227,796
Duration: 01-Jan-2014 to 31-Dec-2015
Role: Co-Researcher
 51. **Title:** Spray Drying of Xanthenes: Physicochemical Properties and Release Profile of Powder
Grant No.: 06-02-10-SF0092

- Amount:** RM 214,000
Duration: 01-Nov-2012 to 31-Oct-2014
Role: Co-Researcher
52. **Title:** Maltodextrin Production from Breadfruit and Broken Rice Starch via Enzymatic Hydrolysis for Food and Pharmaceutical Industry
Grant No.: 06-03-08-SF0320
Amount: RM 208,600
Duration: 01-Apr-2012 to 31-Mar-2014
Role: Co-Researcher
53. **Title:** 3-MCPD Esters and Glycidyl Esters in Refined Edible Oils: An In-Depth Study on Their Formation and Mitigation Strategies for the Palm Oil Industry
Grant No.: GP-IBT/2013/9419500
Amount: RM 164,600
Duration: 01-Jan-2014 to 31-Dec-2015
Role: Project Leader
54. **Title:** Release Profile and Stability Studies on Red Palm Oil Microcapsules Produced from Supercritical Anti-Solvent System
Grant No.: GP-IPS/2015/9469400
Amount: RM 20,000
Duration: 01-Jan-2016 to 01-Jan-2018
Role: Project Leader
55. **Title:** Process Development and Characterization of Biodegradable Nanocomposite Film with Protein-Conjugated Polymer Structure and Its Application for Retarding Postharvest Changes in Durian (*Durio zibethinus*)
Grant No.: 03-01-04-SF1884
Amount: RM 219,500
Duration: 01-Apr-2014 to 31-Aug-2016
Role: Co-Researcher
56. **Title:** Technology Transfer for Development of High-Value Food Products from By-Products of the Corn Industry
Grant No.: I-ECO/23 (UPM-15)
Amount: RM 79,950
Duration: 01-Feb-2016 to 31-Jan-2018
Role: Co-Researcher
57. **Title:** Development and Characterization of Multinutrients Chewable Tablet from Bio-Yogurt (Probiotics) Powder
Grant No.: GP-IPS/2016/9470500
Amount: RM 14,000
Duration: 15-Feb-2016 to 15-Feb-2019
Role: Co-Researcher
58. **Title:** Evaluation of Pink Guava Factory Residue as a Carbon Source in Biosurfactant Production
Grant No.: GP-IPS/2016/9486600
Amount: RM 20,000
Duration: 01-Jun-2016 onward
Role: Co-Researcher
59. **Title:** Development and Application of Novel Protein Nanofibrils for Encapsulation of Nanostructured Palm Carotenoids
Funded by: Ministry of Higher Education
Grant No.: 07-01-20-2332FR
Amount: RM 108,460
Duration: 01-Nov-2020 to 31-Apr-2024
Role: Project Leader

9.2 Contract Research / Registered Consultancies

Note: All the projects listed below were/are long-term contractual or consultation researches handled by the UPM Consultancy & Services Sdn. Bhd. (formerly University Business Centre) and Innovation and Commercialization Centre (ICC), UPM (now part of UPM Holdings)

1. **Technological and Quality Improvement and Manpower Training in Processed Food Products for Exports**
Funded by: FAMA, Malaysia
Duration: 2006–2008 (Completed in 2010)
Amount: RM 153,000.74
Role: Project Leader
2. **Quality Assessment for Processed Food for Exports**
Funded by: FAMA, Malaysia
Duration: 2006–2008 (Completed in 2009)
Amount: RM 586,790.11
Role: Researcher (Project Leader: Prof. Dr. Jinap Selamat)
3. **Sensory Consumer Survey of SMI Processed Food Products in EU Market**
Funded by: FAMA, Malaysia
Duration: 2006–2008 (Completed in 2009)
Amount: RM 184,000
Role: Researcher (Project Leader: Assoc. Prof. Dr. Roselina Karim)
4. **Production of Diacylglycerols for Various Edible Oil Products**
Funded by: Golden Hope Research Sdn. Bhd.
Duration: 2006–2009 (Completed in 2008)
Amount: RM 900,000
Role: Researcher (Project Leader: Prof. Dr. Lai Oi Ming)
5. **Production of Coenzyme Q10 with Improved Bioavailability for Food Supplement from Tobacco Leaves**
Funded by: Technofund, MOSTI to Black Gold Petroleum Sdn. Bhd.
Duration: 2007–2009 (Completed in 2009)
Amount: RM 5,256,000
Role: Researcher (Project Leader: Prof. Dr. Lai Oi Ming)
6. **Trans Fatty Acids Content of Imported Biscuits and Snacks**
Funded by: Ministry of Health of Malaysia
Duration: 2008–2009 (Completed in 2008)
Amount: RM 45,000
Role: Project Leader
7. **Investigation of the Migration of Plastic Polymer into Fried Food Products**
Funded by: Ministry of Health of Malaysia
Duration: 2008–2009 (Completed in 2009)
Amount: RM 48,750
Role: Project Leader
8. **Product Development: Optimization of Formulation for Bird's Nest Drink**
Funded by: Thirteen AM Sdn. Bhd.
Duration: 2008–2009 (Completed in 2009)
Amount: RM 36,205
Role: Project Leader
9. **Development of Value-Added Products from Pressed Granulated Coconut**
Funded by: MARDI
Duration: June–December 2009
Amount: RM 73,600
Role: Project Leader
10. **Diacylglycerol Oil from Palm Oil as Anti-Obesity Functional Oil**
Funded by: Technofund, MOSTI to Sime Darby Research Sdn. Bhd.
Duration: 2009–2011 (Completed in 2011)

Amount: RM 4,898,000
Role: Co-Researcher (Project Leader: Prof. Dr. Lai Oi Ming)

11. **UPM Project Collaboration – Powder NDC**
Funded by: Oleon Sdn Bhd
Duration: 15 January 2018 – 19 January 2018
Amount: RM 19,492.22
Role: Project Leader
12. **Detection of 2-MCPD, 3-MCPD & Glycidol Esters in Palm-based Oil Products**
Funded by: PT Clariant Absorbents Indonesia
Duration: 2018 – current
Amount: > RM 500,000 (more than 20 projects)
Role: Project Leader
13. **Effect of E-Beam in Prolonging Shelf Life of Surimi-Based Products at Chilled Temperature**
Funded by: QL Foods Sdn Bhd
Duration: 1 November 2019 – 30 June 2020
Amount: RM 68,775.29
Role: Project Leader
14. **The Development of Tocotrienol-Rich-Fraction Powders with Improved Absorption and Sustained-Release Activity**
Funded by: Excelvite Sdn Bhd
Duration: 1 December 2019 – 30 November 2020
Amount: RM 70,372.22
Role: Project Leader
15. **Formation of 3-MCPD Esters and Glycidyl Esters During Deep Fat Frying of Chicken Breast Meat Using Different Type of Vegetable Oils – A Pilot Project**
Funded by: CPOPC, Indonesia
Duration: 01 September 2020 – 31 August 2021
Amount: RM 74,125.17
Role: Project Leader
16. **Determination of Volatile Flavour Compounds and Physicochemical Characterisation of Durian Aril – Part 1**
Funded by: International Potash Institute
Duration: 01 November 2020 – 30 April 2021
Amount: RM 25,518.28
Role: Project Leader
17. **Anti-aging Properties of Sacha Inchi Leaves Extract**
Funded by: DCD (M) Sdn. Bhd
Duration: 1 January 2021 – 30 June 2021
Amount: RM 4,321.06
Role: Project Leader
18. **Antioxidant Assay for Decanter Cake**
Funded by: Sime Darby Plantation Technology Centre Sdn. Bhd
Duration: 1 July 2021 – 31 January 2022
Amount: RM 2,700.00
Role: Project Leader
19. **Antioxidant Assay for Decanter Cake**
Funded by: Sime Darby Plantation Technology Centre Sdn. Bhd
Duration: 1 August 2021 – 31 December 2021
Amount: RM 2,700.00
Role: Project Leader
20. **Determination of Antioxidant Activities in Plant Extracts**
Funded by: Sime Darby Plantation Technology Centre Sdn. Bhd
Duration: 1 August 2021 – 31 March 2022

- Amount: RM 12,000.00
Role: Project Leader
21. **Performance Evaluation of Fertilizer in Palm Oil Quality**
Funded by: International Potash Institute
Duration: 1 November 2021 – 30 June 2022
Amount: USD 18,500.00
Role: Project Leader
 22. **Shelf-life improvement via high pressure processing**
Funded by: FGV Integrated Farming Holdings Sdn. Bhd.
Duration: 1 May 2022 – 30 April 2023
Amount: RM 18,811.88
Role: Project Leader
 23. **3MCPD, 2MCPD & GE Test Cd 20a-13**
Funded by: PALM-OLEO (KLANG) SDN BHD
Duration: 1 October 2022 – 31 March 2023
Amount: RM 10,200.00
Role: Project Leader
 24. **3MCPD & GE in Fats and Oils AOCS Cd29A-13**
Funded by: PALM-OLEO (KLANG) SDN BHD
Duration: 1 October 2022 – 30 June 2023
Amount: RM 8,500.00
Role: Project Leader
 25. **TPC & Polymerized Analysis**
Funded by: SIME DARBY PLANTATION RESEARCH SDN BHD
Duration: 1 August 2022 – 31 March 2023
Amount: RM 4,489.44
Role: Project Leader
 26. **Determination of Volatile Flavour Compounds and Physicochemical Characterisation of Durian Aril – Part 2**
Funded by: EVERRIS MALAYSIA SON BHD
Duration: 1 December 2022 – 30 June 2023
Amount: RM 25,963.77
Role: Project Leader
 27. **Development & Technological Transfer of Torreya Oil-based Emulsion, Nanomulsion and Spray-dried Microcapsules**
Funded by: Zhuji Lukang Biotechnology Co. Ltd
Duration: 1 June 2023 – 31 May 2024
Amount: USD16,000 (RM74,823.53)
Role: Project Leader

9.3 Consultancy Services

1. **Cost Efficient Optimization of the Formulation of Coconut Milk Powder**
Funded by: Cargill Degussa
Duration: 2006 (Completed)
Amount: RM 16,252.60
Role: Project Leader
2. **Study on Life Span of RBD Palm Olein During Non-Replenishment and Replenishment Practices**
Funded by: Ministry of Health of Malaysia
Duration: 2010–2011 (Completed)
Amount: RM 16,600
Role: Project Leader

3. **Life Span of Monounsaturated Oil (Olive Oil) During Non-Replenishment and Replenishment Practices**
 Funded by: Ministry of Health of Malaysia
 Duration: 2010–2011 (Completed)
 Amount: RM 16,600
 Role: Project Leader
4. **Deep-Fat Frying - Life Span of Polyunsaturated Oil (Soybean Oil) During Non-Replenishment and Replenishment Practices**
 Funded by: Ministry of Health of Malaysia
 Duration: 2010–2011 (Completed)
 Amount: RM 16,600
 Role: Project Leader
5. **Detection of Plastic Polymer in Fried Food Samples**
 Funded by: Ministry of Health of Malaysia
 Duration: 2011 (Completed)
 Amount: RM 9,500
 Role: Project Leader
6. **Detection of Plastic in Cooking Oils**
 Funded by: Ministry of Health of Malaysia
 Duration: 2011 (Completed)
 Amount: RM 8,700
 Role: Project Leader
7. **Detection of Polymer Materials in Fried Foods**
 Funded by: Ministry of Health of Malaysia
 Duration: 2011 (Completed)
 Amount: RM 5,510
 Role: Project Leader
8. **Verification Audit of Cooking Oil Processing Premises**
 Funded by: Ministry of Health of Malaysia
 Duration: 2011–2012 (Completed)
 Amount: RM 6,496
 Role: Project Leader
9. **Product Development: Frozen Durian Product**
 Funded by: Durian Resources Sdn. Bhd.
 Duration: 2012 (On-going)
 Amount: RM 16,000
 Role: Project Leader
10. **Determination of Total Polar Compounds in Oil Samples**
 Funded by: Ministry of Health of Malaysia
 Duration: 2012 (Completed)
 Amount: RM 14,500
 Role: Project Leader
11. **Detection of Polymer in Fried Bean Curd Samples**
 Funded by: Ministry of Health of Malaysia
 Duration: 2012 (On-going)
 Amount: RM 14,500
 Role: Project Leader
12. **3-MCPD Esters Content of Refined Oils and Fats: A Study to Underpin Future Legislation**
 Funded by: Ministry of Health of Malaysia
 Duration: 2012 (Completed)
 Amount: RM 48,500
 Role: Project Leader
13. **Validating Method of Testing Olive Oil Authenticity**
 Funded by: Ministry of Health of Malaysia
 Duration: 2012 (Completed)
 Amount: RM 37,120
 Role: Project Leader

14. **Fatty Acid Composition of Cooking Oils**
 Funded by: Ministry of Health of Malaysia
 Duration: 2012 (Completed)
 Amount: RM 14,500
 Role: Project Leader
15. **Fatty Acid Composition of Cooking Oils**
 Funded by: Ministry of Health of Malaysia
 Duration: 2012 (Completed)
 Amount: RM 14,500
 Role: Project Leader
16. **Total Polar Compounds in Fried Chicken**
 Funded by: Ministry of Health of Malaysia
 Duration: 2013 (Completed)
 Amount: RM 8,120
 Role: Project Leader
17. **Validating Method of Testing Olive Oil Authenticity**
 Funded by: Ministry of Health of Malaysia
 Duration: 2013
 Amount: RM 37,120
 Role: Project Leader
18. **3-MCPD Esters Content of Refined Oils and Fats**
 Funded by: Ministry of Health of Malaysia
 Duration: 2013
 Amount: RM 48,500
 Role: Project Leader
19. **Fatty Acid Composition of Cooking Oils**
 Funded by: Ministry of Health of Malaysia
 Duration: 2013
 Amount: RM 14,500
 Role: Project Leader
20. **Developing and Standardization of Functional Blend for Chocolate Milk**
 Funded by: Cargill Application Centre SEA
 Duration: 2014 (Completed)
 Amount: RM 49,126
 Role: Project Leader
21. **3-MCPD and Glycidyl Esters in Refined Palm Oil**
 Funded by: Sime Darby Berhad
 Duration: 2015 (Completed)
 Amount: RM 3,850
 Role: Project Leader
22. **Lecithin Project**
 Funded by: Cargill Global Food Research, Beijing, China
 Duration: 2015/2016 (Completed)
 Amount: RM 21,599.60
 Role: Project Leader
23. **Detection of Plastic Polymer in Deep-Fried Products**
 Funded by: Ministry of Health of Malaysia
 Duration: 2015 (Completed)
 Amount: RM 47,850
 Role: Project Leader
24. **Effect of High Pressure Treatments on Microbiological Quality of Surimi-Based Products**
 Funded by: QL Foods Sdn. Bhd.
 Duration: 2015 (Completed)
 Amount: RM 35,008.80
 Role: Project Leader

25. **Detection of Plastic Polymer in Deep-Fried Products**
 Funded by: Ministry of Health of Malaysia
 Duration: 2015 (Completed)
 Amount: RM 47,850
 Role: Project Leader

26. **Detection of Plastic Polymer in Fried Banana Fritters**
 Funded by: Ministry of Health of Malaysia
 Duration: 2016 (Completed)
 Amount: RM 45,775.20
 Role: Project Leader
27. **Detection of Plastic Polymer in Biscuit**
 Funded by: Ministry of Health of Malaysia
 Duration: 2016 (Completed)
 Amount: RM 45,775.20
 Role: Project Leader
28. **Detection of 2-MCPD & 3-MCPD Esters in Cooking Oils**
 Funded by: Ministry of Health of Malaysia
 Duration: 2016 (Completed)
 Amount: RM 19,849.06
 Role: Project Leader
29. **Detection of Glycidyl Esters in Cooking Oils**
 Funded by: Ministry of Health of Malaysia
 Duration: 2016 (Completed)
 Amount: RM 19,650.57
 Role: Project Leader
30. **Mutual Cooperation with Shimadzu Malaysia Sdn. Bhd.**
 Funded by: Shimadzu Malaysia Sdn. Bhd.
 Duration: 2016–Present (Completed)
 Amount: RM 3,765,000
 Role: Project Leader
31. **Formulation, Processing and Product Characterization for Non-Dairy Creamer**
 Funded by: Oleon Solutions Sdn. Bhd.
 Duration: 2016–2017 (Completed)
 Amount: RM 49,880
 Role: Project Leader

32. **High Pressure Processing of Tropical Fruits**
 Funded by: Hernan Corporation Sdn. Bhd.
 Duration: 2017–2018 (Completed)
 Amount: RM 263,176
 Role: Project Leader
33. **Detection of 2-MCPD & 3-MCPD Esters in Cooking Oils**
 Funded by: Ministry of Health of Malaysia
 Duration: 2017 (Completed)
 Amount: RM 100,000
 Role: Project Leader
34. **Detection of 2-MCPD, 3-MCPD & Glycidol Esters in Selected Foods**
 Funded by: Ministry of Health of Malaysia
 Duration: 2017 (Completed)
 Amount: RM 99,228.30
 Role: Project Leader

35. **Detection of 2-MCPD, 3-MCPD & Glycidol Esters in Palm-based Oil Products**
 Funded by: PT Clariant Absorbents Indonesia
 Duration: 2018 – current
 Amount: > RM 500,000 (more than 20 projects)
 Role: Project Leader
36. **Sensory Evaluation Programme**
 Funded by: Oleon Sdn Bhd

- Duration: 8 – 19 January 2018
Amount: RM 19,610.00
Role: Project Leader
37. **Spray Drying Services for Palm Fiber Oil**
Funded by: Malaysian Palm Oil Board (MPOB)
Duration: 22 January 2018 – 22 May 2018
Amount: RM 12,826.00
Role: Project Leader
38. **Determination of Total Polar Compounds in Frying Oil by Silica Column Chromatography**
Funded by: Sime Darby Plantation Research Sdn. Bhd.
Duration: 1 November 2022 – 31 August 2023
Amount: RM 10,101.24
Role: Project Leader
39. **Training on Fatty Acid Profile Analysis, Oil Extraction, Oil Refinery Process and Edible Oil Refinery Site Visit**
Funded by: Institute of Technology of Cambodia
Duration: 1 August 2022 – 31 March 2023
Amount: RM 9,828.13
Role: Project Leader

10. PATENTS

1. **Title:** Process for Producing Triacylglycerols Containing Arachidonic and Docosahexaenoic Acids for Use in Infant Formulations
Inventors: O.M. Lai, C.P. Tan
Country: Malaysia
Patent No.: PI20022504
Status: Granted
2. **Title:** Process for the Production of Diacylglycerol
Inventors: O.M. Lai, M.S.A. Yusoff, S.K. Lo, K. Long, C.P. Tan, J.Y. Lim, S. Tahiruddin, K. Hashim
Country: Europe (EP1803819), Singapore (136403)
Status: Granted
3. **Title:** Process for the Production of Diacylglycerol
Inventors: O.M. Lai, S.K. Lo, C.P. Tan, K. Long, M.S.A. Yusoff, Y.J. Lim, S. Tahirudin, K. Hashim
Status: Granted (Multiple countries implied)
4. **Title:** Production of Acylglycerol Esters
Inventors: O.M. Lai, S.K. Lo, C.P. Tan, K. Long, M.S.A. Yusoff, Y.J. Lim, S. Tahirudin, K. Hashim
Status: Granted
5. **Title:** Method for Extraction of Palm Oil
Inventors: A. Kuntom, Tan C.H., A. Ariffin, C.P. Tan, H.M. Ghazali
Country & Patent No.: Malaysia (PI20056218), USA (US11/439,447), Japan (11/439,447), PCT (PCT/MY2006/000034)
Status: Granted
6. **Title:** Method for Purifying Serine Protease Recovered from a Fruit Source
Inventors: T.C. Ling, M. Amid, C.P. Tan, H. Mirhosseini
Country: Malaysia (PI20085385)
Status: Pending
7. **Title:** An Improved Palm Oil Refining Process
Inventors: C.P. Tan, M. Zulkurnain, O.M. Lai
Patent No.: PI201100371, PI2012700972 (PCT Filing on 19-Nov-2013)
Status: Pending

8. **Title:** Method of Modifying Physical Properties of Palm-Based Diacylglycerol Oil
Inventors: C.P. Tan, S.P. Ng, O.M. Lai
Patent No.: PI2013701540
Date: 30-Aug-2013
Status: Pending
9. **Title:** Method of Recovering Glycoproteins and/or Proteins Derived from Edible Bird's Nest
Inventors: C.P. Tan, H.K. Lim
Patent No.: PI2013701548
Date: 30-Aug-2013
Status: Pending
10. **Title:** Film Paste Composition
Inventors: V.P. Tee, O.M. Lai, C.P. Tan, W.T. Lai, N.M.H. Khong
Country: Malaysia (PI201470365)
Date: 06-Sep-2016
Status: Granted
11. **Title:** A Process for Producing High Oleic Content Liquid Palm Oil Fraction
Inventors: M.D. Noor Lida Habi, M.S. Miskandar, C.P. Tan, O.M. Lai
Country: Malaysia (WO2014126454)
Date: 13-Feb-2013
Status: Pending
12. **Title:** Method of Inactivating Polyphenoloxidase in Plant Material
Inventors: R.A. Rahman, M.Z. Deylami, L. Olusegan, J. Bakar, C.P. Tan
Country: Malaysia (PI2015703340)
Date: 22-Sep-2015
Status: Pending
13. **Title:** A Method for Producing High Lipophilic Antioxidants Noodle Products
Inventors: V.P. Tee, M.S. Miskandar, W.H. Lim, O.M. Lai, C.P. Tan, W.T. Lai
Country: Malaysia (WO2015050430)
Date: 30-Sep-2014
Status: Granted
14. **Title:** Method for Producing a Low Dextrose Equivalent (DE) Value of Starch Hydrolysate with High Clarity Stability
Inventors: S.P. Koh, K. Long, C.P. Tan, S.K. Yeap, N.S. Abdul Hamid, Z. Mohamed Amin
Country: Malaysia (MDI/SI/S102/PA/073/1/78(1))
Date: 15-Jan-2015
Status: Pending
15. **Title:** Microencapsulated Composition from Low Dextrose Equivalent Value of Starch Hydrolysate and Method Thereof
Inventors: S.P. Koh, K. Long, C.P. Tan, S.K. Yeap, N.S. Abdul Hamid, Z. Mohamed Amin
Country: Malaysia (MDI/SI/S102/PA/073/1/78(2))
Date: 15-Jan-2015
Status: Pending
16. **Title:** Film Composition and Method Thereof
Inventors: O.M. Lai, C.P. Tan, W.T. Lai, N.M.H. Khong
Country: Malaysia
Patent No.: MY-158178-A
Status: Granted
17. **Title:** Antioxidant and/or Antimicrobial Composition Based on Palm Oil
Inventors: O.M. Lai, C.P. Tan, W.T. Lai, N.M.H. Khong
Country: Malaysia
Patent No.: MY158177A
Date: 04-Dec-2014
Status: Granted
18. **Title:** A Method for Delivering Lipophilic Nutrients from Red Palm Olein
Inventors: V.P. Tee, M.S. Miskandar, W.H. Lim, O.M. Lai, C.P. Tan, W.T. Lai
Country: Malaysia
Patent No.: WO2015050429
Date: 30-Sep-2014
Status: Granted

19. **Title:** A Method of Producing an Anti-Diabetic Compound
Inventors: C.P. Tan, P.Y. Tay, C.W. Ho
Country: Malaysia
Patent No.: PI2017702065
Date: 6-Jun-2017
Status: Pending

11.0 COMMERCIALIZATION / PRODUCTS

1. **Product:** Formulation Development of Ready-to-Drink and Concentrated Bird's Nest Products
Company: Thirteen AM Sdn. Bhd.
2. **Product:** API Coenzyme Q10 at 99% Purity
Description: Developed under a Technofund collaborative effort
Company: Black Gold Petroleum Sdn. Bhd.
3. **Product:** Antioxidant and/or Antimicrobial Composition Based on Palm Oil
Company: Lipiware Sdn. Bhd.
4. **Product:** Anti-Diabetic Ingredient for Food Application
Company: THW Food Solutions Sdn. Bhd.

12.0 SCIENTIFIC PUBLICATIONS

12.1 Research Articles

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64. Tan, C.P., Nyam, K.L., Che Man, Y.B., Lai, O.M., Long, K. (2009). *Extraction of Tocopherol-Enriched Oil from Roselle Seed by Supercritical Fluid Extraction (SFE-CO₂)*. Presented at the **100th AOCS Annual Meeting & Expo**, May 3–6, 2009, Orlando, Florida, USA.

65. Chua, S.C., Tan, C.P., Lai, O.M., Long, K., Baharin, B.S. (2009). *Ultrasound-Assisted Extraction of Phospholipids from Palm-Pressed Fiber*. Presented at the **100th AOCS Annual Meeting & Expo**, May 3–6, 2009, Orlando, Florida, USA.
66. Thoo, Y.Y., Ng, S.Y., Khoo, M.Z., Tan, C.P., Ho, C.W. (2009). *Binary Versus Mono-Solvent Extraction Systems: Effect of Ethanol Concentration on Polyphenol Content and Antioxidant Capacity of Plant Extracts (*Andrographis paniculata*, *Centella asiatica* and *Orthosiphon stamineus*)*. Presented at the **100th AOCS Annual Meeting & Expo**, May 3–6, 2009, Orlando, Florida, USA.
67. Tan, C.P. (2009). *Plenary Lecture: Overview of Current Research to Improve Competitiveness of Palm Oil Products*. Presented at the **MAKSI Annual Seminar: Strengthening Indonesian Palm Oil Competitiveness Through Research**, January 29, 2009, IPB International Convention Centre, Bogor, Indonesia.
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69. Mirhosseini, H., Tan, C.P., Cheong, K.W. (2008). *Influence of Emulsion Composition on Physicochemical Properties of Arabic Gum-Based Beverage*. Presented at the **14th World Congress of Food Science and Technology**, October 19–23, 2008, Shanghai, China.
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 88. Cheong, L.Z., Lo, S.K., Ariffin, N., Tan, C.P., Long, K., Yusoff, M.S.A., Lai, O.M. (2008). *Novel Production of Diacylglycerol-Enriched Palm Olein by Lipase-Catalyzed Partial Hydrolysis for Binary Nutraceutical Shortening Systems*. Presented at the **99th AOCS Annual Meeting & Expo**, May 18–21, 2008, Seattle, Washington, USA. Abstract p.57.
 89. Ariffin, N., Lo, S.K., Cheong, L.Z., Koh, S.P., Tan, C.P., Long, K., Yusoff, M.S.A., Lai, O.M. (2008). *Physicochemical Properties of Medium- and Long-Chain Triacylglycerol (MLCT)-Enriched Shortening*. Presented at the **99th AOCS Annual Meeting & Expo**, May 18–21, 2008, Seattle, Washington, USA. Abstract p.42.
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101. Long, K., Abdullah, R., Issak, A., Tan, C.P., Lai, O.M. (2006). *Physicochemical Properties and Chemical Composition of Some Tropical Seed Oils*. Presented at the **4th Euro Fed Lipid Congress**, October 1–4, 2006, Madrid, Spain.
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104. Tan, C.P., Nakajima, M. (2005). *Preparation and Characterization of Novel Nanodispersions of Functional Lipids*. Presented at **Pacificchem 2005**, December 15–20, 2005, Honolulu, Hawaii, USA.
105. Tan, C.P., Nakajima, M., Kobayashi, I. (2005). *Preparation of Monodispersed Refined-Bleached-Deodorized Palm Olein-in-Water Emulsions by Microchannel Emulsification*. Presented at **Pacificchem 2005**, December 15–20, 2005, Honolulu, Hawaii, USA.
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107. Ibrahim, N., Che Man, Y.B., Tan, C.P., NorAini, I. (2005). *Physical Stability and Crystallization Behavior of High Liquid Oil-in-Water Emulsions Based on Palm Kernel Olein–Soybean Oil Blends*. Presented at **Pacificchem 2005**, December 15–20, 2005, Honolulu, Hawaii, USA.
108. Lai, O.M., Lo, S.K., Baharin, B.S., Tan, C.P. (2005). *Determination of 1,2- and 1,3-Positional Isomers of Diacylglycerols Using RP-HPLC*. Presented at the **96th AOCS Annual Meeting & Expo**, May 1–4, 2005, Salt Lake City, Utah, USA.
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110. Terai, Y., Tan, C.P., Chu, B.S., Nakajima, M. (2005). *Preparation and Characterization of Carotenoid Nano-/Microdispersions*. Presented at the **Japan Society for Bioscience, Biotechnology, and Agrochemistry Annual Meeting**, March 28–30, 2005, Sapporo, Hokkaido, Japan.
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112. Terai, Y., Tan, C.P., Nakajima, M. (2004). *Physicochemical Characterization of Carotenoid-Loaded Micro-/Nanodispersions Prepared by Microfluidization Process*. Presented at **WORLDNUTRA 2004**, November 7–10, 2004, San Francisco, California, USA.
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114. Tan, C.P., Nakajima, M. (2004). *Lycopene and Capsanthin Nanodispersions: Preparation and Characterization*. Presented at the **5th Annual Meeting of Japan Society of Food Engineering**, August 3–4, 2004, University of Tokyo, Japan.

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120. Tan, C.P., Nakajima, M. (2003). *Effect of Homogenization Pressure on Lipid Oxidation of Oil-in-Water Emulsions Stabilized by Lipophilic and Hydrophilic Oleoresin Rosemary*. Presented at the **25th World Congress and Exhibition of the International Society for Fat Research**, October 12–15, 2003, Bordeaux, France.
121. Tan, C.P., Nakajima, M. (2003). *Preparation and Characterization of Beta-Carotene Nanodispersions*. Presented at the **4th Annual Meeting of Japan Society of Food Engineering**, August 6–7, 2003, Lake Biwako, Japan.
122. Chu, B.S., Baharin, B.S., Quek, S.Y., Che Man, Y.B., Tan, C.P. (2003). *Equilibrium of Batch Adsorption of Vitamin E onto Silica Gel*. Presented at the **94th AOCS Annual Meeting & Expo**, May 4–7, 2003, Kansas City Convention Center, Kansas City, Missouri, USA.
123. Tan, C.P., Nakajima, M., Xu, Q., Iwamoto, S., Sugiura, S. (2003). *Formation of β -Carotene Nanoparticles by Emulsification-Evaporation Process*. Presented at the **83rd CSJ National Meeting**, March 18–21, 2003, Waseda University, Tokyo, Japan.
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131. Che Man, Y.B., Tan, C.P. (2001). *Comparison of Vegetable Oils Quality Characteristics by DSC: A Microwave Heating Versus Deep-Fat Frying*. Presented at the **24th World Congress and Exhibition of the ISF**, September 16–20, 2001, Berlin, Germany.
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133. Tan, C.P., Che Man, Y.B. (2000). *Development and Applications of Differential Scanning Calorimetry Methods for Monitoring and Quantitative Determination of Some Quality Indices in Oxidized Oils*. Presented at the **91st AOCS Annual Meeting & Expo**, April 25–28, 2000, San Diego, California, USA.
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12.7 Papers/Abstracts Published in National Conferences, Proceedings, Symposia, Exhibitions and Seminars (updated until 2017)

1. Chew, S.C., Tan, C.P., Long, K., Nyam, K.L. (2016). Effect of chemical refining on the quality of kenaf (*Hibiscus cannabinus*) seed oil. Presented at the 4th Applied Science Week, UCSI University, Malaysia.
2. Cheong, A.M., Tan, K.W., Tan, C.P., Nyam, K.L. (2016). Integration of kenaf seed oil containing bioactive compounds into nano-scale system for nutraceutical applications. Presented at the Pitch Your Research Competition, 4th Applied Science Week, July 21–22, 2016, UCSI University, Kuala Lumpur.
3. Cheong, A.M., Tan, K.W., Tan, C.P., Nyam, K.L. (2015). Optimisation of ternary emulsifier mixtures with improved physical stability properties of kenaf (*Hibiscus cannabinus* L.) seed oil-in-water nanoemulsions. Oral presentation at the 9th MIFT Food Science and Technology Seminar, March 21–23, 2015, UCSI University, Kuala Lumpur, Malaysia.
4. Cheong, A.M., Tan, K.W., Tan, C.P., Nyam, K.L. (2014). Improvement of the physical stability properties of kenaf (*Hibiscus cannabinus* L.) seed oil-in-water nanoemulsions by optimisation of ternary emulsifier mixtures. Oral presentation at the International Postgraduate Award Seminar (InPRAS), December 10–11, 2014, University of Malaya, Kuala Lumpur, Malaysia.
5. Cheong, A.M., Tan, K.W., Tan, C.P., Nyam, K.L. (2014). Development of an optimum formulation of ternary emulsifier mixtures with improved physical stability and properties of kenaf (*Hibiscus cannabinus* L.) seed oil-in-water nanoemulsions. Poster presentation at the 21st MSMBB Annual Scientific Meeting, Future Foods and Sustainability category, October 1–3, 2014, Monash University, Selangor, Malaysia.
6. Cheong, A.M., Tan, K.W., Tan, C.P., Nyam, K.L. (2014). Integration of kenaf seed oil containing bioactive compounds into nano-scale system for food and pharmaceutical applications. "Research in a Flash" presentation at the Monash Science Symposium, June 18–19, 2014, Monash University, Selangor, Malaysia.
7. Biswas, N., Cheow, Y.L., Tan, C.P., Siow, L.F. (2015). Phase behaviour of binary fat mixtures for confectionery applications. Presented at the 9th MIFT Food Science and Technology Seminar, March 21–22, 2015, UCSI University, Kuala Lumpur, Malaysia.
8. Biswas, N., Cheow, Y.L., Tan, C.P., Siow, L.F. (2014). Melting and crystallization behaviour of palm mid fraction and refined bleached deodorized palm kernel oil mixture for confectionery applications. Presented at the 21st MSMBB Annual Scientific Meeting, October 1–3, 2014, Monash University Malaysia, Malaysia.
9. Tan, C.P. (2016). Functional Properties of Oils and Fats – The Uniqueness of Palm Oil. Malaysian Palm Oil Council (MPOC)/Malaysian Dietitians' Association (MDA) Nutrition Seminar & Forum, November 26–27, 2016, Genting Highlands, Pahang, Malaysia.
10. Cheong, A.M., Tan, K.W., Tan, C.P., Nyam, K.L. (2016). Integration of kenaf seed oil containing bioactive compounds into nano-scale system for nutraceutical applications. Presented at the Pitch Your Research Competition, 4th Applied Science Week, July 21–22, 2016, UCSI University, Kuala Lumpur.

11. Nyam, K.L., Cheong, A.M., Tan, C.P. (2016). Structural and bioaccessibility of kenaf seed nanoemulsions stabilised by β -cyclodextrin complexes. Poster presented at the 4th International ISEKI_Food Conference, July 6–8, 2016, Vienna, Austria.
12. Cheong, A.M., Tan, K.W., Tan, C.P., Nyam, K.L. (2015). Optimisation of ternary emulsifier mixtures with improved physical stability properties of kenaf (*Hibiscus cannabinus* L.) seed oil-in-water nanoemulsions. Oral presentation at the 4th ASEAN Food Conference, June 24–26, 2015, SMX Convention Center, Mall of Asia, Pasay City, Philippines.
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 111. Che Man, Y.B., Tan, C.P., Selamat, J., & Yusoff, M.S.A. (2000). Microwave heating effects on thermal properties of edible oils: A DSC study. *Oils and Fats International Congress (OFIC 2000)*, September 4–8, PWTC, Kuala Lumpur, Malaysia.
 112. Tan, C.P., Che Man, Y.B., Selamat, J., & Yusoff, M.S.A. (2000). A new DSC method to determine antioxidant activity in vegetable oils. *4th UNESCO–MCBN/COSTAM/SFRR Workshop: Micronutrients and Health – Molecular Biological Mechanisms*, July 27–30, Langkawi, Malaysia.
 113. Tan, C.P. & Che Man, Y.B. (2000). Application of Arrhenius kinetics to predict oxidative stability in edible oils: A kinetic analysis by isothermal DSC. *MIFT Best Graduate Student Paper Award 2000*, November (Joint First Runner-Up).
 114. Tan, C.P. & Che Man, Y.B. (2000). Oxidative stability changes in edible oils at elevated temperatures: A kinetic analysis by differential scanning calorimetry. *Malaysian Science and Technology Congress (MSTC 2000)*, September 18–20, 2000, Kota Kinabalu, Sabah, Malaysia.
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 116. Tan, C.P. & Che Man, Y.B. (1999). Effects of synthetic and natural antioxidants on RBD palm olein during deep-fat frying. *Malaysian Science and Technology Congress (MSTC 1999)*, October 25–27, 1999, Kuala Lumpur, Malaysia.
 117. Che Man, Y.B. & Tan, C.P. (1999). A new method for determining total polar compounds in heated oils by DSC. *Malaysian Science and Technology Congress (MSTC 1999)*, October 25–27, 1999, Kuala Lumpur, Malaysia.
 118. Tan, C.P. & Che Man, Y.B. (1999). Monitoring the oxidation of oils by differential scanning calorimetry. *PORIM International Palm Oil Congress (PIPOC 1999): Emerging Technologies and Opportunities in the Next Millennium*, February 1–6, 1999, Kuala Lumpur, Malaysia.

12.8 International Conferences, Seminars, Workshops, and Professional Courses (As a Paper Presenter) (Updated until 2011)

1. 9th Euro Fed Lipid Congress, September 18–21, 2011, Rotterdam, The Netherlands.
2. International Oil Palm Conference (IOPC), June 1–3, 2010, Yogyakarta Expo Center, Yogyakarta, Indonesia.
3. 101st AOCS Annual Meeting & Expo, May 16–19, 2010, Phoenix, Arizona, USA.
4. *Food and Agriculture Update 2010*, April 26, 2010, UAE University, UAE. (*Keynote Speaker*)
5. MAKSI Annual Seminar: *The Support of Research and Development to Improve Competitiveness of the Indonesian Palm Oil Industry*, November 24–25, 2009, IPB International Convention Centre, Bogor, Indonesia. (*Plenary Speaker*)
6. 7th Euro Fed Lipid Congress, September 18–21, 2009, Graz, Austria.
7. 15th Gums and Stabilisers for the Food Industry Conference, June 22–25, 2009, Glyndwr University, Wrexham, UK.
8. 100th AOCS Annual Meeting & Expo, May 3–6, 2009, Orlando, Florida, USA.
9. MAKSI Annual Seminar: *Strengthening Indonesian Palm Oil Competitiveness through Research*, January 29, 2009, IPB International Convention Centre, Bogor, Indonesia. (*Plenary Speaker*)
10. 14th World Congress of Food Science and Technology, October 19–23, 2008, Shanghai, China.
11. *Scientific Talk*, October 6, 2009, Nestlé Research Centre, Lausanne, Switzerland. (*Invited Speaker*)
12. 6th Euro Fed Lipid Congress: *Oils, Fats and Lipids in the 3rd Millennium – Challenges, Achievements and Perspectives*, September 7–10, 2008, Hotel Intercontinental Athenaeum, Athens, Greece.
13. *Food Innovation: Emerging Science, Technologies and Applications – FIESTA 2008*, 4th Innovative Foods Center Conference, September 17–18, 2008, Brisbane, Australia.
14. 9th International Hydrocolloids Conference, June 15–19, 2008, Singapore.
15. 99th AOCS Annual Meeting & Expo, May 18–21, 2008, Seattle, Washington, USA.
16. 10th International Congress on Engineering and Food, April 20–24, 2008, Viña del Mar, Chile.
17. 98th AOCS Annual Meeting & Expo (Joint World Congress with the Japan Oil Chemists' Society), May 13–16, 2007, Québec City, Canada.
18. 4th Euro Fed Lipid Congress: *Fats, Oils and Lipids for a Healthier Future*, October 1–4, 2006, Madrid, Spain.
19. *Food Science and Technology Research Meeting with UPM–MARDI Experts (Malaysia)*, May 2, 2006, Rajamangala University of Technology Lanna, Lampang, Thailand. (*Invited Speaker*)
20. Pacifichem 2005, December 15–20, 2005, Honolulu, Hawaii, USA. (*Invited Speaker*)
21. 96th AOCS Annual Meeting & Expo, May 1–4, 2005, Salt Palace Convention Center, Salt Lake City, Utah, USA.
22. 2005 Japan Society for Bioscience, Biotechnology and Agrochemistry Annual Meeting, March 28–30, 2005, Sapporo Convention Center, Hokkaido, Japan.
23. WORLDNUTRA 2004: 5th International Conference and Exhibition on Nutraceuticals and Functional Foods, November 7–10, 2004, Holiday Inn Golden Gateway Hotel, San Francisco, California, USA.
24. 51st Annual Meeting of the Japan Society of Food Science and Technology, September 2–4, 2004, University of Iwate, Iwate, Japan.
25. 5th Annual Meeting of the Japan Society of Food Engineering, August 3–4, 2004, University of Tokyo, Tokyo, Japan.
26. 10th APCCCHE (Asian Pacific Confederation of Chemical Engineering) Congress, October 17–21, 2004, Kitakyushu, Japan.
27. 2004 Japan Society for Bioscience, Biotechnology and Agrochemistry Annual Meeting, March 28–31, 2004, Hiroshima, Japan.
28. 9th International Congress on Engineering and Food, March 7–11, 2004, Montpellier, France.
29. 32nd UJNR (US–Japan Cooperative Program in Natural Resources) Food and Agriculture Panel Meeting, November 10–11, 2003, Epochal Tsukuba, Ibaraki, Japan.
30. 25th World Congress and Exhibition of the International Society for Fat Research, October 12–15, 2003, Bordeaux, France. (*Session Chairperson*)
31. 4th Annual Meeting of the Japan Society of Food Engineering, August 6–7, 2003, Lake Biwako, Japan.
32. 94th AOCS Annual Meeting & Expo, May 4–7, 2003, Kansas City Convention Center, Kansas City, Missouri, USA.
33. 83rd CSJ National Meeting, March 18–21, 2003, Waseda University, Tokyo, Japan.

34. 2002 International Oil Palm Conference and Exhibition, July 8–12, 2002, Sheraton Nusa Indah Hotel, Nusa Dua, Bali, Indonesia.
35. 93rd AOCS Annual Meeting & Expo, May 5–8, 2002, Palais des Congrès de Montréal, Montréal, Québec, Canada.
36. *Symposium on Nutraceutical and Specialty Lipids*, 223rd ACS National Meeting, April 7–11, 2002, Orlando, Florida, USA.
37. EUROCAFT 2001 – European Conference on Advanced Technology for Safe and High Quality Foods, December 5–7, 2001, Berlin, Germany.
38. 24th World Congress and Exhibition of the International Society for Fat Research (ISF), *Lipids, Fats, and Oils: Reality and Public Perception*, September 16–20, 2001, Berlin, Germany.
39. 11th World Congress of Food Science and Technology, April 22–27, 2001, Seoul, South Korea.
40. 91st AOCS Annual Meeting & Expo, April 25–28, 2000, San Diego Convention Center, San Diego, California, USA.
41. 90th AOCS Annual Meeting & Expo, May 9–12, 1999, Orlando, Florida, USA.

12.9 National Conferences, Seminars, Exhibitions, and Workshops (As a Paper Presenter) (Updated until 2011)

1. The International Conference for Nanomaterials Synthesis and Characterization (INSC2011), July 4–5, 2011, Mines Wellness Hotel, Seri Kembangan, Selangor, Malaysia.
2. Universiti Malaysia Terengganu 10th International Annual Symposium (UMTAS 2011), July 11–13, 2011, Kuala Terengganu, Malaysia.
3. International Conference on Food Research, November 22–24, 2010, Putrajaya, Malaysia.
4. National Seminar of Palm Oil Milling, Refining, Environment and Quality, September 27–28, 2010, Kota Kinabalu, Sabah, Malaysia. (*Invited Speaker*)
5. Invention, Research and Innovation Exhibition (PRPI) 2010, July 20–32, 2010, UPM, Selangor, Malaysia.
6. Invention, Research and Innovation Exhibition (PRPI) 2009, July 28–30, 2009, UPM, Selangor, Malaysia.
7. Invention, Research and Innovation Exhibition (PRPI) 2008, July 29–31, 2008, UPM, Selangor, Malaysia.
8. Seminar on Food Biotechnology, November 19–20, 2008, Hotel Equatorial, Bangi, Malaysia.
9. PRPI 2007, November 27–29, 2007, UPM, Selangor, Malaysia.
10. PIPOC 2007: Palm Oil – Empowering Change, August 26–30, 2007, Kuala Lumpur Convention Centre, Malaysia.
11. 3rd Thermal Analysis Conference 2007, October 23–24, 2007, Universiti Malaya, Kuala Lumpur, Malaysia. (*Organizer & Chairperson*)
12. 10th ASEAN Food Conference 2007: *Food for Mankind – Contribution of Science and Technology*, August 21–23, 2007, Kuala Lumpur, Malaysia.
13. Malaysian Dietitians' Association Scientific Conference 2007: *Quality, Safety & Health in Food Services – The Way Forward*, June 26–27, 2007, The Legend Hotel, Kuala Lumpur. (*Invited Speaker*)
14. Oils and Fats International Congress (OFIC) 2006, September 12–14, 2006, PWTC, Kuala Lumpur, Malaysia.
15. 5th Food Science & Technology Seminar, September 2–3, 2006, KUSTEM, Kuala Terengganu, Malaysia.
16. MOSTA Satellite Workshop – *Lipids & Fatty Acids: Chemistry, Analysis & Technology*, September 8–9, 2006, PWTC, Kuala Lumpur, Malaysia. (*Invited Speaker*)
17. 11th Asian Pacific Confederation of Chemical Engineering Congress, August 27–30, 2006, PICC, Putrajaya, Malaysia.
18. International Science Congress (ISC) 2005, August 3–6, 2005, Putra World Trade Centre, Kuala Lumpur, Malaysia.
19. BIOTECHNOLOGY ASIA 2005 Exhibition, August 16–18, 2005, PWTC, Kuala Lumpur, Malaysia.
20. Malaysian Science and Technology Congress 2004, October 5–7, 2004, Palace of the Golden Horses, Kuala Lumpur, Malaysia.

21. Regional Conference for Young Chemists 2004, April 13–14, 2004, Universiti Sains Malaysia, Penang, Malaysia.
22. 2nd Public Institutions of Higher Learning (IPTA) Research and Development Exposition and Conference, October 9–12, 2003, PWTC, Kuala Lumpur, Malaysia.
23. 14th National Biotechnology Seminar: *DNA – 50 Years and Beyond*, December 11–13, 2003, Mutiara Beach Resort, Penang, Malaysia.
24. 2nd Public Institutions of Higher Learning (IPTA) Research and Development Exposition and Conference, October 9–12, 2003, PWTC, Kuala Lumpur, Malaysia.
25. 2003 UPM Research and Invention Exhibition, July 8–9, 2003, PKKSSAAS Hall, UPM, Serdang, Malaysia.
26. Palm Oil International Congress (PIPOC 2003), August 24–28, 2003, Putrajaya Marriott Hotel, Putrajaya, Malaysia.
27. National Symposium on Science and Technology, July 29–30, 2003, Selangor, Malaysia.
28. 7th Symposium of Applied Biology, June 3–4, 2003, Selangor, Malaysia.
29. Malaysian Science and Technology Congress 2002 (Symposium C: Life Sciences), December 12–14, 2002, Kuching, Sarawak, Malaysia.
30. BioMalaysia 2002: International Biotechnology Symposium, Exhibition and Business Partnering, October 1–4, 2002, PWTC, Kuala Lumpur, Malaysia.
31. 25th National Malaysian Microbiology Symposium and 5th National UNESCO Workshop for the Promotion of Microbiology in Malaysia, September 8–11, 2002, Kelantan, Malaysia.
32. Malaysian Science & Technology Congress, December 1–2, 2002, Kuching, Sarawak, Malaysia.
33. TA Conference – *Advanced Technology in Material Characterisation*, May 23–24, 2002, Kuala Lumpur, Malaysia. (*Invited Speaker*)
34. 12th MSMBB Conference: *Biomolecular Engineering – The Next Wave*, May 22–25, 2002, Subang, Malaysia.
35. *Persidangan Kebangsaan Penyelidikan dan Pembangunan (P&P) Institut Pengajian Tinggi Awam*, October 25–26, 2001, PWTC, Kuala Lumpur, Malaysia.
36. 2001 International Palm Oil Congress: *Cutting-Edge Technologies for Sustained Competitiveness*, August 20–23, 2001, Istana Hotel & Royal Mutiara, Kuala Lumpur, Malaysia.
37. Conference on Functional Food – *Latest Developments*, April 10–11, 2001, Renaissance Palm Garden, Putra Jaya, Malaysia.
38. Malaysian Science and Technology Congress 2000, September 18–20, 2000, Kota Kinabalu, Sabah, Malaysia.
39. Symposium Kimia Analysis Malaysia ke-XIII, September 6–7, 2000, Port Dickson, Negeri Sembilan, Malaysia.
40. Oils and Fats International Congress (OFIC 2000), September 4–8, 2000, PWTC, Kuala Lumpur, Malaysia.
41. 4th UNESCO-MCBN/COSTAM/SFRR (Asia/Malaysia) Workshop – *Micronutrients and Health: Molecular Biological Mechanisms*, July 27–30, 2000, Langkawi, Malaysia.
42. Malaysian Science and Technology Congress 1999, October 25–27, 1999, Kuala Lumpur, Malaysia.
43. PORIM International Palm Oil Congress 1999: *Emerging Technologies and Opportunities in the Next Millennium*, February 1–6, 1999, Kuala Lumpur, Malaysia.

13.0 ADMINISTRATIVE DUTIES AND OTHER RESPONSIBILITIES

13.1 Administrative Duties

13.1.1 National Level

No.	Role	Responsibility	Year
1	Speaker	On issues related to edible oil quality and safety, 6th Meeting of the National Food Safety and Nutrition Council	2006

2	External Examiner	Fan Hui Yin, MSc (Universiti Kebangsaan Malaysia) Thesis Examination	2006
3	Chairperson	Thermal Analysis Conference, Universiti Kuala Lumpur, Malaysia	2007
4	Plenary Speaker	General Meeting of Malaysian Dietitians' Association	2007
5	Main Speaker	Scientific Writing Workshop, Ministry of Health	2007
6	Speaker	On issues related to edible oil quality and safety, 7th Meeting of the National Food Safety and Nutrition Council	2007
7	Speaker	On issues related to edible oil quality and safety, 8th Meeting of the National Food Safety and Nutrition Council	2008
8	Speaker	On issues related to edible oil quality and safety, 9th Meeting of the National Food Safety and Nutrition Council	2009
9	Invited Speaker	Seminar on Food Business; Challenges and Current Issues	2009
10	Referee	Dr. Kamariah Long (MARDI) Inaugural Lecture text "Unlocking the Miracle of Lipases"	2009
11	External Assessor	Promotion to Associate Professor, Islamic Science University of Malaysia (USIM)	2009
12	Assessor	Academic programme evaluation, Monash University	2009
13	Speaker	On edible oil quality and safety, 10th Meeting of the National Food Safety and Nutrition Council	2010
14	External Assessor	Promotion to Associate Professor, International Islamic University Malaysia (UIA)	2010
15	External Review Panel	BSc (Food Science and Technology), Monash University	2011
16	External Examiner	Abeer Talaq Al Otaibi, MSc (IIUM) Thesis Examination	2011
17	Expert Panel	Procurement of Analytical Instrument, AgroBiotechnology Institute (ABI), MOSTI	2008-2009
18	Expert Panel	Malaysia Agriculture, Horticulture and Agrotourism (MAHA) Exhibition	2008-2009
19	Committee Member	MOSTI Technofund Project Management Team	2008-2009
20	Expert Panel	Project Management Team, Technofund Project, MOSTI	2008-2010
21	Head of Finance	2010 International Conference on Food Research, Putrajaya	2009-2011
22	Expert Panel	"Pre-commercialisation of methyl ester equipment" project, ABI	2010-2011
23	Member	Malaysian Oil Scientists' and Technologists' Association (MOSTA)	1999-present
24	Member	Malaysian Institute of Food Technology	1998-present
25	Expert Panel	Reports on Fats and Oils Quality, Ministry of Health	2009
26	Expert Panel	SIRIM Working Group on Virgin Coconut Oil (VCO) Standards	2007-present
27	Advisor	Edible oil quality, Ministry of Health	2007-present
28	Editorial Board	International Food Research Journal	2008-present
29	Expert Panel	SIRIM Working Group for Copra Standards	2008-present

30	Gazetted Food Analyst	Food Quality and Safety Division, Ministry of Health, Malaysia	2009-present
31	Advisor	Reference Lab for Fats and Oils Analysis, Ministry of Health	2009-present
32	Expert Panel	SIRIM Working Group for Desiccated Coconut Standards	2010-present
33	Advisor	Quality of recycled oil, Ministry of Health	2011-present
34	Chairman	SIRIM Working Group on Eco-labelling – Food Grade Lubricants Standards	2011-present
35	Expert Panel	Food Commodities Working Committee under the Advisory Committee for Food Regulations 1985	2011-present
36	Advisory Board Member	School of Hospitality, Tourism and Culinary Arts (SHTCA), KDU University College	2012–2017
37	External Assessor	Academic programmes, SHTCA, KDU University College	2012–2020
38	External Assessor	Academic programmes, SHTCA, KDU Penang	2013–2020
39	Program Advisory Panel	BSc (Hons) Food Science, TAR UC	2014–2018
40	External Review Panel	BSc (Hons) Food Science and Nutrition & MSc (Food Science & Business Management), UCSI University	2015–2023
41	External Review Panel	BSc (Food Science and Technology), Monash University	2016–2018
42	Expert Panel	Malaysian Qualifications Agency (Food Tech/Food Processing Programme)	2016-present
43	Co-Chair	Malaysian Standards – Technical Committee on Edible Oils and Fats	2016-present
44	Expert Panel	Technical Committee on Grant to Reduce/Eliminate 3-MCPDE/GE in Refined Palm Oil	2017–2020
45	External Assessor	BS (Technology) (Food), Universiti Sains Malaysia	2022
46	Program Assessor	MSc in Food Processing and Innovation, UniKL-MICET	2023–2025
47	External Examiner	MSc & PhD (Food Science), Tunku Abdul Rahman University of Management and Technology	2023–2025
48	External Examiner	BSc Food Science, Taylor's University	2023–2024
49	External Assessor	MSc & PhD (Biochemistry Analysis), Universiti Sains Malaysia	2023–2024

13.1.2 University/Faculty/Departmental Level

No.	Role	Responsibility	Year
1	Working Committee	2002 Agriculture Expo Committee	2002
2	Working Committee	Exhibition in conjunction with 25 years anniversary of Faculty of Food Science and Technology, UPM	2002
3	Co-Editor	Annual Report of FSMB	2002
4	Editor	Research Abstract Book – in conjunction with 25 years anniversary of Faculty of Food Science and Technology	2002

5	Chairman	Adhoc Committee of Exhibition at 28th UPM Convocation – 3rd Session (17-21 September)	2004
6	Chairman	Adhoc Committee for Friendship Program between Student & Staff (Dept. of Food Technology)	2004
7	Chairman	Program between Student & Staff	2005
8	Committee Member	Adhoc Asia-Link Workshop Committee	2005
9	Committee Member	Design, Research and Innovation Exhibition (Faculty level)	2005
10	Chairman	Special Investigation Committee	2007
11	Speaker	Workshop on Academic Writing, 3-4 March	2007
12	Coordinator	Bachelor of Science (Food Operation Management)	2009
13	Committee Member	Internal Audit, Deputy Vice Chancellor (Academic), UPM	2009
14	Working Committee	New Product Launching, Faculty of Food Science and Technology, UPM	2010
15	Committee Member	Procurement Committee for Particle Size Analyzer	2010
16	Acting Head	Department of Food Technology (27 May – 6 Jun)	2011
17	Head of Laboratory	Fats and Oil Lab	2011
18	Committee Member	PhD Conversion Committee (Faculty of Engineering, UPM)	2011
19	Working Committee	New Product Launching & Open Day for Pilot Plant, Faculty of Food Science and Technology, UPM	2011
20	Working Committee	COPPA (Codes of Practices for Programme Accreditation) Committee	2011
21	Working Committee	Alumni Night Committee	2011
22	Committee Member	Technical Committee	2011
23	Committee Member	Alumni Night Committee	2011
24	Speaker	Putra Sarjana Program, “Step-by-step Approach to Manuscript Writing”, 27 Sept	2011
25	Speaker	Putra Sarjana Program, “Step-by-step Approach to Manuscript Writing and Publishing Seminar”, 6 May	2011
26	Committee Member	International Relation Committee	2004–2007
27	Committee Member	Research and Exhibition Committee	2004–2007
28	Committee Member	Career and Alumni Committee	2004–2007
29	Chairman	Faculty's Bulletin Committee	2004–2005
30	Chairman	Publication and Academic Resources Committee	2004–2007
31	Committee Member	New Product Launching Committee	2006–2009

32	Head of Laboratory	Postharvest & Food Processing III	2006–2010
33	Head of Laboratory	Pilot Plant Unit	2008–2010
34	Committee Member	Work Improvement Team Committee	2008–2010
35	Evaluator	Postgraduate & Undergraduate Seminars	2004–present
36	Internal Examiner	MS and PhD candidates, UPM	2004–present
37	Chairman	Viva session - MS and PhD candidates, UPM	2004–present
38	Assessor	Assessment of proposals submitted for ScienceFund, RUGS & FRGS, Faculty of Food Science & Technology, UPM	2005–present
39	Member	Academic Staff Association, UPM	2005–present
40	Committee Member	Faculty Internal Auditor Committee	2005–present
41	Committee Member	Faculty Research Committee	2007–present
42	Chief Editor	English Editor, Faculty's website	2008–present
43	Advisor	Auditor Group, Faculty of Food Science and Technology, UPM	2008–present
44	Committee Member	Library Committee, UPM	2008–present
45	Committee Member	Inaugural Lecture Committee	2008–present
46	Committee Member	Research Laboratory Management Committee	2009–present
47	Committee Member	Internal Audit, Deputy Vice Chancellor (Research & Innovation), UPM	2009–present
48	Liaison Officer	Between Faculty of Food Science and Technology, UPM	2010–present
49	Program Coordinator	Master in Food Technology (by coursework), UPM	2010–present
50	Liaison Officer	University's Website Committee	2010–present
51	Auditor	Research Data, UPM	2010–present
52	Auditor	SWA Accreditation, UPM	2010–present
53	Committee Member	Curriculum Committee	2011–present
54	Committee Member	Academic Program Committee	2011–present
55	Committee Member	Promotion and Networking Committee	2011–present
56	Committee Member	Alumni and International Relation Committee	2011–present

57	Committee Member	Advisory Board for Chromatography Laboratory	2011–present
58	Mentor	Fats and Oils Research Group	2011–present
59	Assessor	Proposals submitted for ScienceFund, RUGS, FRGS, ERGS, RMC, UPM	2011–present
60	Committee Member	Advisory Board for Fats and Oils Laboratory	2012–present
61	Head	Research Programme – Fats and Oils Technology, UPM	2012–present
62	Panel Member	Evaluation of various research excellence awards in UPM	2013–present
63	Head	Development of new undergraduate programme – Bachelor of Food Operation Management	2014–2016
64	Head	Curriculum review team – Master in Food Technology (by coursework)	2015–2017
65	Head	Evaluation Panel – Research proposals, Agriculture and Food Cluster, UPM	2015–present
66	Head	Research Cluster – Applied Science (Food Science & Technology, Biochemistry and Biotechnology, Vet Sciences)	2016–2018

13.2 Other Responsibilities (Leadership Roles)

13.2.1 International External examiner for more than 100 PhD theses and 50 MS theses from various public and private institutions of high education in Malaysia and overseas

13.2.2 Editorial Board

1. Food Wellness
Professor Tan is an editorial board member of *Food Wellness*, an open-access journal published by KeAi Publishing. The journal focuses on the intersection of food science and human health.
2. Oil Crop Science
He also serves on the editorial board of *Oil Crop Science*, another KeAi journal that addresses research in oil crops and related sciences.
3. Future Foods
Professor Tan is listed as an editorial board member for *Future Foods*, an Elsevier journal that explores innovative approaches in food science and technology.
4. Journal of Oil Palm Research
He is a member of the International Advisory Board for the *Journal of Oil Palm Research*, published by the Malaysian Palm Oil Board (MPOB).
5. Agricultural Products Processing and Storage
Professor Tan serves on the editorial board of *Agricultural Products Processing and Storage*, a Springer journal focusing on post-harvest technology and storage of agricultural products.
6. Foods (MDPI)
He is a Section Board Member for *Foods*, an open-access journal by MDPI, contributing to the section on food processing and technology.
7. Food Science and Wellness
A peer-reviewed journal published by SciOpen

13.2.3 Various Taskforces or Food Standards

Codex Committee on Fats and Oils (CCFO)

Professor Tan served as Malaysia's official delegate to the 27th & 28th Session of the Codex Committee on Fats and Oils (CCFO). In this capacity, he contributed to the development and revision of international standards for edible fats and oils, including updates to the Standard for Named Vegetable Oils (CXS 210-1999) and discussions on reducing trans-fatty acids and partially hydrogenated oils in the global food supply.

Higher Institution Centre of Excellence (HiCoE) Taskforce

Professor Tan has also contributed to the Higher Institution Centre of Excellence (HiCoE) Audit Program initiated by Malaysia's Ministry of Higher Education. This program evaluates and accredits research centers within Malaysian universities to promote excellence in research and innovation. While specific details of his role are not publicly detailed, his expertise in food science and technology positions him as a valuable contributor to this national initiative .

ISO and Malaysian Standards

At the national and international standards development level, Professor Tan plays an active role in aligning Malaysian food oil standards with global benchmarks. Notably:

- He is the Chairman of the National Mirror Committee for ISO/TC 34/SC 11 (Fats and Oils), under SIRIM Berhad and the Department of Standards Malaysia.
- This committee coordinates Malaysia's input into the International Organization for Standardization (ISO) for standards related to edible fats and oils.
- He also leads discussions and technical assessments of Malaysian Standards such as MS 816:2024 – Palm Olein Specification, ensuring scientific robustness and industry relevance.

Chairman for Technical Committees under SIRIM & Department of Standards Malaysia

Professor Tan is appointed as Chairman of several Technical Committees (TCs) for SIRIM Berhad and the Department of Standards Malaysia, including:

- TC on Palm-Based Oils and Fats (NSC 24/TC 3) – responsible for drafting, reviewing, and updating national standards related to edible palm-based products.
- His leadership ensures Malaysian standards remain competitive, internationally harmonized, and backed by solid scientific and industrial input.