



[rozzamri@upm.edu.my](mailto:rozzamri@upm.edu.my)



+6012-3560005



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



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



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



## TS. DR. ROZZAMRI ASHARI

Senior Lecturer  
Food Technology Department, Faculty of Food  
Science and Technology

Deputy Director  
Co-Curriculum and Student Development Centre  
Universiti Putra Malaysia

Dr. Rozzamri Ashari has been a lecturer in subjects such as food processing, food technology, food regulations, food packaging, food waste and seafood quality since 2018. His expertise in food science and technology has allowed him the opportunity to be invited as speaker and trainer by various industries and government agencies. He has been appointed to several committee in the Ministry of Health and Malaysia Standards. His active research encompasses food processing and food packaging with expertise in seafood and alternative protein. He is very passionate on the idea of zero waste industry and green technology. His active research areas are in food product development from seafood by-products, improving quality and nutrition of protein-based foods and developing product from marine sources including packaging.

### EDUCATION

- 2003-2006 Bachelor of Food Science and Technology
- 2008-2010 MSc in Food Technology
- 2013-2018 PhD in Chemical Engineering (Food Technology)

### PROFESSIONAL INVOLVEMENT

- Subject Matter Expert for Sarawak State Readiness Profiling Exercise for State Ministries 2024
- Trainer for Competency Development and Technical Update: Blowfish Poisoning for Jabatan Kesihatan Negeri Perak 2024
- Trainer for University Community Transformation Centre on Food Processing 2024
- Trainer for Food Packaging Requirement, Ministry of Health, Malaysia 2024
- Trainer for Technical Update on Seafood Processing and Food Packaging for Jabatan Kesihatan Negeri Perak 2023
- Keynote Speaker for ASEAN Workshop on Sustainable Heritage Food Packaging and Commercialisation for World Market 2023
- Poster Judge for National Agriculture and Food Engineering Convention 2023
- Program organizer for Curriculum and Student Development Centre, Train the Trainer 2023

### COURSES TAUGHT

1. Seafood quality
2. Food packaging
3. Food processing and manufacturing
4. Halal food, Food law and regulation
5. Food waste management
6. Shelf life and quality of food

### TRAINING CONDUCTED

- Fruit processing
- Surimi processing
- Meat and poultry processing
- Thermal and non-thermal Processing
- Food packaging and shelf life
- Food analysis
- Halal Awareness

### CURRICULUM EXPERIENCE

Pembangunan Kursus Baharu bagi Kesetaraan Aktiviti Pelajar Kursus Kokurikulum Berkredit UPM

Pembangunan Kertas Semakan Semula Master Teknologi Makanan UPM

Pembangunan Kertas Semakan Semula Kursus Kokurikulum Berkredit UPM

Pembangunan Kertas Semakan Semula Kursus Badan Beruniform UPM

Ahli Jawatankuasa Semakan Semula Master Teknologi Makanan UPM

Ahli Jawatankuasa Pengajian Siswazah Fakulti Sains dan Teknologi Makanan, UPM

Ahli Jawatankuasa Semakan Semula Bacelor Sains Operasi Pembuatan Makanan UPM

Jawatankuasa Penasihat Perundangan Makanan Malaysia, Kementerian Kesihatan Malaysia

### EXPERIENCE

- 2022-2024 Chairman of Scientific Affairs Committee for Malaysian Food Regulatory Affair Professional Society
- 2022-2024 Trainer for Food Packaging and Shelf-Life Course for Food Safety and Quality Division, Ministry of Health
- 2022-2024 Member of Malaysian Codex and International Standard Committee under MOH
- 2022-2024 Committee Member of Malaysian Standard for Fish and Fish Products
- 2022-2024 Committee Member of Malaysian Standard for Meat and Meat Products
- 2022-2024 Committee Member of Malaysian Standard for Food Packaging
- 2021-2025 Consultant for Huasin Food Industries Sdn Bhd.
- 2022-2023 Trainer for Food Processing for Department of Agriculture, Ministry of Agriculture and Food Industry
- 2022 Program Coordinator for Masters of Food Technology
- 2020-2022 Co-Opt Council for Malaysia Institute of Food Technology
- 2008-2020 Facilitator for Co-Curriculum and Student Development Centre

### RECENT PUBLICATIONS

- Faizah, I. M., Phang, L. Y., & Rozzamri, A. (2025). Physicochemical Properties of Bird's Nest Orange Drink Treated Using Different Retort Times and Cooling Processes. *Malaysian Applied Biology*, 54(4), 168-175.
- Yi-Li, T., Juhari, N. H., Jambari, N. N., Rozzamri, A., Nor-Khaizura, M. A. R., & Ismail-Fitry, M. R. (2025). Tuna and tuna products: a review of the nutrition, processing, safety, and future prospects. *Fisheries Science*, 91(4), 657-678.
- Foong, H. L., Sulaiman, R., Azman, E. M., Ashari, R., Sarıcaoğlu, F. T., Langowski, H. C., & Hanani, Z. N. (2025). Development and characterisation of polylactic acid/cinnamon bark oil films: Phenolic migration into various food simulants. *Food Packaging and Shelf Life*, 48, 101455.
- Maimanah-Faizah, I., Ismail-Fitry, M. R., Nor-Khaizura, M. A. R., Nor Qhairul Izzreen, M. N., & Rozzamri, A. (2024). Effect of red palm oil and extra virgin coconut oil on physicochemical and gelation properties of threadfin bream surimi. *International Food Research Journal*, 31(3).
- Abu Talib, A., Russly, A. R., Bakar, J., Mahmud Ab Rashid, N. K., Rozzamri, A., & Shukri, R. (2024). Effects of different starches on the physicochemical and sensory characteristics of extruded fish snacks. *Food Research*, 8(6), 57-70.

## CURRICULUM VITAE



<b>A. BUTIR-BUTIR PERIBADI (Personal Details)</b>			
<b>Nama Penuh (Full Name)</b>	Rozzamri Ashari		<b>Gelaran (Title):</b> Ts. Dr.
<b>No. MyKad / No. Pasport (Mykad No. / Passport No.)</b>	<b>Warganegara (Citizenship):</b> Malaysia	<b>Bangsa (Race)</b> Malay	<b>Jantina (Gender)</b> Male
<b>Jawatan (Designation)</b>	1. Senior Lecturer 2. Deputy Director Co-Curriculum and Student Development Centre	<b>Tarikh Lahir (Date of Birth)</b>	6 Jun 1984
<b>Alamat Semasa (Current Address)</b>	<b>Jabatan/Fakulti (Department/Faculty)</b>	<b>E-mel dan URL (E-mail Address and URL)</b>	
Food Technology Department, Faculty of Food Science & Technology, UPM, 43400 Serdang, Selangor Darul Ehsan  Tel: 03-9769 8390	Food Technology Department, Faculty of Food Science & Technology, UPM, 43400 Serdang, Selangor Darul Ehsan Tel: 03-8946 8413  Fax: 03-9769 8390	E-mail: rozzamri@upm.edu.my  URL: <a href="https://food.upm.edu.my">https://food.upm.edu.my</a>  H/P: 012-3560005	

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

Bachelor of Science	Universiti Putra Malaysia, Serdang, Selangor	2006	Food Science and Technology
Matriculation	Pusat Asasi Sains, Universiti Malaya, Kuala Lumpur	2002	Life Sciences

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

<b>Bahasa / Language</b>	<b>Lemah Poor (1)</b>	<b>Sederhana Moderate (2)</b>	<b>Baik Good (3)</b>	<b>Amat Baik Very good (4)</b>	<b>Cemerlang Excellent (5)</b>
English					√
Bahasa Melayu					√

### D. PEKERJAAN (*Employment*)

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

### E. ANUGERAH DAN HADIAH (*Honours and Awards*)

<b>Name of awards</b>	<b>Title</b>	<b>Award Authority</b>	<b>Award Type</b>	<b>Year</b>
<i>Employee Award</i>	Anugerah Khidmat Cemerlang	University Putra Malaysia	Key Performance Index (99.48)	2022
<i>Academic Awards</i>	Biasiswa SLAB/SLAI	Kementerian Pendidikan Tinggi Malaysia	Biasiswa Doktor Falsafah (PhD.)	2013-2018
	Biasiswa SLAB/SLAI	Kementerian Pendidikan Tinggi Malaysia	Biasiswa Ijazah Sarjana (MSc.)	2010-2012

	Anugerah Kecemerlangan Teknologi Hijau	Fakulti Sains dan Teknologi Makanan, UPM	Tesis MSc. Terbaik Fakulti	2013
	Anugerah Adabi	Fakulti Sains dan Teknologi Makanan, UPM	Kepimpinan Terbaik Fakulti	2006
	Anugerah Malaysian Institute of Food Technology	Fakulti Sains dan Teknologi Makanan, UPM	Pelajar Subjek Teknologi Makanan Terbaik Fakulti	2006

<b>F. PENGALAMAN SAINTIFIK DAN PENGKHUSUSAN</b> <i>(Scientific experience and Specialisation)</i>				
<b><i>Organization</i></b>	<b><i>Position</i></b>	<b><i>Start Date</i></b>	<b><i>End Date</i></b>	<b><i>Expertise</i></b>
European Federation of Food Science and Technology Conference	Presenter	2015	2015	Seafood Processing
Meat Product Processing Course, UPM	Trainer	2018	2018	Food Processing
Fish Product Processing Course, UPM	Trainer	2018	2018	Food Processing
National Convention of Agricultural and Food Engineering 2019	Presenter	2019	2019	Seafood Processing
Packaging and Shelf-life, Ministry of Health, Malaysia	Trainer	2022	2022	Food Packaging
Food Packaging and Labelling, UPM	Trainer	2022	2022	Food Packaging
Fruit Puree and Juice Processing Course, Department of Agriculture, Malaysia	Trainer	2022	2022	Food Processing
Food Packaging Requirement, Ministry of Health, Malaysia	Trainer	2022	2022	Food Packaging
Durian Puree and Mushroom Product Processing Course, Department of Agriculture, Malaysia	Course Coordinator	2022	2022	Food Processing

The 3 <sup>rd</sup> International Conference on Biotechnology and Food Sciences	Keynote Speaker	2022	2022	Seafood Processing
National Agriculture and Food Engineering Convention 2023	Judge	2023	2023	Food Processing
Technical Update on Seafood Processing and Food Packaging for	Trainer	2023	2023	Seafood Processing and Food packaging
Food Packaging and Labelling, UPM	Trainer	2023	2023	Food Packaging
ASEAN Workshop on Sustainable Heritage Food Packaging and Commercialisation for World Market 2023, Ministry of Tourism and Culture and ASEAN	Speaker (representative from Malaysia)	2023	2023	Food Packaging
Food Allergen Management: Competency Training, Malaysian Food Regulatory Affairs Professional Society	Speaker	2023	2023	Food Processing and allergen
International Food Research Conference 2024	Presenter	2024	2024	Seafood Technology
Competency Development and Technical Update: Blowfish Poisoning for State Health Department, Perak	Trainer	2024	2024	Seafood Science
Melon Product Processing for Community	Trainer	2025	2025	Food Processing
Pumpkin Product Processing for Community Kg Merchong, Rompin, Pahang	Trainer	2025	2026	Food Processing
15 <sup>th</sup> Surimi School Asia, Bangkok, Thailand	Representative of QL Foods Malaysia	2025	2025	Seafood Science and Technology

**G. SENARAI PENERBITAN (Sila masukan nama pengarang, tajuk, nama jurnal, jilid, muka surat dan tahun diterbitkan) (List of publications – author (s), title, journal, volume, page and year published)**

**Journal**

Faizah, I. M., Phang, L. Y., & Rozzamri, A. (2025). Physicochemical Properties of Bird's Nest Orange Drink Treated Using Different Retort Times and Cooling Processes. *Malaysian Applied Biology*, 54(4), 168-175.

Faridah, M. R., Hairi, A. N. A., Yusoff, M. M., Rozzamri, A., Ibadullah, W. Z. W., & Ismail-Fitry, M. R. (2025). Comparison of the physicochemical properties of palm-based shortenings of various melting temperatures and animal fats. *Food Chemistry: X*, 28, 102583.

Hamzah, M.H., Aminudin, N.H., Hamzah, A.F.A., Ashari, R., Md Ali, A.H., Gavahian, M., Che Man, H., Ying, G.S., Wan Razali, W.A. and Al-Sharify, Z.T., (2025). Towards higher yield and quality of essential oils extracted from lemon myrtle (*Backhousia citriodora*) leaves via ohmic heated extraction. *Journal of Food Measurement and Characterization*, 19(5), pp.3301-3318.

Foong, H. L., Sulaiman, R., Azman, E. M., Ashari, R., Sarıcaoğlu, F. T., Langowski, H. C., & Hanani, Z. N. (2025). Development and characterisation of polylactic acid/cinnamon bark oil films: Phenolic migration into various food simulants. *Food Packaging and Shelf Life*, 48, 101455.

Hasanah, N. N., Azman, E. M., Rozzamri, A., Abedin, N. H. Z., & Ismail-Fitry, M. R. (2025). Development of pH indicator film containing butterfly pea flower (*Clitoria ternatea* L.) anthocyanin using locust bean gum/unbleached wheat flour matrix. *Next Materials*, 9, 101208.

Yi-Li, T., Juhari, N. H., Jambari, N. N., Rozzamri, A., Nor-Khaizura, M. A. R., & Ismail-Fitry, M. R. (2025). Tuna and tuna products: a review of the nutrition, processing, safety, and future prospects. *Fisheries Science*, 91(4), 657-678.

Abu Talib, A., Russly, A. R., Bakar, J., Mahmud Ab Rashid, N. K., Ashari, R., & Shukri, R. (2024). Effects of different starches on the physicochemical and sensory characteristics of extruded fish snacks. *Food Research*, 8(6), 57-70.

Maimanah-Faizah, I., Ismail-Fitry, M. R., Nor-Khaizura, M. A. R., Nor Qhairul Izzreen, M. N., & Rozzamri, A. (2024). Effect of red palm oil and extra virgin coconut oil on

physicochemical and gelation properties of threadfin bream surimi. *International Food Research Journal*, 31(3).

Alias, M. S., Wong, J. X., Rukayadi, Y., Sulaiman, R., & Ashari, R. (2024). Antibacterial and antibiofilm activities of fingerroot [*Boesenbergia rotunda* (L.) Mansf] rhizome extract against oral bacteria. *Journal of International Dental and Medical Research*, 17(3), 1130-1137.

Mohamed, A.A., Ismail-Fitry, M.R., Bakar, J., & Rozzamri, A. (2023). Foam-mat dried Japanese threadfin bream (*Nemipterus japonicus*) powder with methyl cellulose as the foaming agent: Physicochemical and functional properties

Faridah, M.R., Yusoff, M.M., Rozzamri, A., Ibadullah, W.Z.W, Hairi, A.N.A., Huda, N., & Ismail-Fitry, M.R. (2023). Effect of Palm-Based Shortenings of Various Melting Ranges as Animal Fat Replacers on the Physicochemical Properties and Emulsion Stability of Chicken Meat Emulsion

Hasanah, N.N., Mohamad Azman, E., Rozzamri A., Zainal Abedin, N.H. & Ismail-Fitry, M.R. (2023). A Systematic Review of Butterfly Pea Flower (*Clitoria ternatea* L.): Extraction and Application as a Food Freshness pH-Indicator for Polymer-Based Intelligent Packaging

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

NurSyahirah, S., & Rozzamri, A. (2022). Effect of frying on fish, fish products and frying oil – a review. *Food Research*, 6(5), 14-32.

Zarulakmam, M., Hartina, M. U., Izzreen, M. N. Q., Wafin, H. N. W., Yusoff, M. M., Ismail-Fitry, M. R., & Rozzamri, A. (2021). Physicochemical and sensory analysis of surimi sausage incorporated with rolled oat powder subjected to frying. *International Food Research Journal*, 28(3), 457-466.

Kahar, S. N. S., Ismail-Fitry, M. R., Yusoff, M. M., Rozzamri, A., Bakar, J., & Ibadullah, W. Z. W. (2021). Substitution of fat with various types of squashes and gourds from the Cucurbitaceae family in the production of low-fat buffalo meat patties. *Malaysian Applied Biology*, 50(1), 169-179.

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

Rozzamri, A., Atiqah-Izyannie, A. M., Mat Yusoff, M., & Ismail-Fitry, M. R. (2020). Effects of leavening agents in batter system on quality of deep-fried chicken breast meat. *Food Research*, 4(2), 327-334.

S.Y. Foo, Z.A Nur Hanani, A. Rozzamri, W.Z Wan Ibadullah M.R. Ismail-Fitry (2018). Effect of chitosan-beeswax edible coatings on shelf-life of sapodilla (*Archas zapota*) fruit. *Journal of Packaging Technology and Research*, 1-8

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

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

M. Ismail, A.H., Wongsakul, S., Ismail-Fitry, M.R, Rozzamri, A. and Mat Yusoff, M. (2020). Physical properties and sensory acceptance of red palm olein-based low-fat ice cream added with guar gum and xanthan gum as stabilizers. *Food Research*, 4(6), 2073-2081

Maimanah-Faizah, I., Ismail-Fitry, M.R., Umi Hartina, M.R., Rozzamri, A. (2020). Physicochemical and sensory properties of traditional baked cake (kuih bakar) with coconut milk and soy milk. *Food Research*, 4(5), 1435-1443

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

<b><i>Books/Monographs</i></b>	<p>Ashari, R. (2018). Effects of additives on the rheological and textural properties of surimi (Doctoral dissertation, University of Birmingham)</p> <p>Ashari, R. (2012). Finite Difference Solution in Predicting Temperature Profile for Chilling Process of Malaysian Mackerel Fish Slab (Master dissertation, Universiti Putra Malaysia).</p>
<b><i>Proceedings</i></b>	<p><u>Rozzamri, A.</u> (2019). Effect of different sugar concentration on the rheological and textural properties of fish mince. In proceedings of National Convention of Agricultural and Food Engineering 2019, 2<sup>nd</sup> edition, pp. 102-106</p> <p><u>Rozzamri, A.</u> (2019). Effect of different salt concentration on the rheological and textural properties of Alaskan pollock fish mince. In proceedings of 2nd International Food Research Conference 2019, pp. 80-83</p> <p><u>Rozzamri, A.</u> (2023). Challenges of Heritage Food Packaging and Commercialization in Malaysia. In proceedings of ASEAN Workshop on Sustainable Heritage Food Packaging and Commercialisation for World Market</p>

<b>H. PROJEK PENYELIDIKAN DAN GERAN TERDAHULU</b> ( <i>Past Research Project and grant</i> )					
<b><i>No</i></b>	<b><i>Project Title</i></b>	<b><i>Role</i></b>	<b><i>Year</i></b>	<b><i>Source of fund</i></b>	<b><i>Status</i></b>
1.	Produk Hiliran Bagi Projek Labu Manis Merchong Oleh Komuniti Pesawah Di Pekan Pahang Bagi Geran Pendayaupayaan Komuniti Universiti Awam	Head	2025	UCTC – Dana Madani	Completed
2.	Knowledge Transfer Regarding Entrepreneurship Development And Seafood Processing For Sustainable Income Generation For The B-40 Fishermen And Fishermen Spouse Affected By The New Marine Protected Area Gazettement In Malacca	Member	2024	KTGS-UPM	Completed
3.	Antioxidants for Extending The Stability of Vegetable Oil Used in Frying	Member	2023	Industrial Grant (Kalsec Sdn Bhd)	Completed
4.	Salmon Jerky Shelf-life Stability	Head	2023	Industrial Grant (G Daily Suplly Sdn Bhd)	Completed

5.	Stability of bird nest drink with different hydrocolloid formulation	Head	2023	Industrial Grant (Glyken Sdn Bhd)	Completed
6.	Knowledge transfer on tomato gummy and coffee paste processing to DOA entrepreneur	Member	2023	Department of Agriculture Malaysia (DOA)	Completed
7.	Knowledge Transfer on Durian Paste and Mushroom Burger Processing to DOA Entrepreneur	Member	2022	Department of Agriculture Malaysia (DOA)	Completed
8.	Development of High Pressure Processed Jackfruit Puree	Head	2022	Department of Agriculture Malaysia (DOA)	Completed
9.	Potential of <i>clitoria ternatea</i> (telang) flower pigment as a freshness indicator for package seafood and muscle foods under refrigerated storage	Member	2020	FRGS	Completed
10.	Development of fish powder from fish by-products using different drying methods	Head	2020	IPM-UPM	Completed
11.	Shelf-life stability of Mango juice and Matcha drink	Head	2020	Industrial Grant (Ayaq World Sdn Bhd)	Completed
12.	Knowledge Transfer on the Production of Frozen Fish-Based Products from Tilapia Fish	Member	2019	KTGS-UPM	Completed
13.	Development of Tuna based Product	Head	2019	Department of Fisheries Malaysia (DOF)	Completed
14.	Establishment of Controlled Mechanical Work during Mixing to Produce Stable Emulsion Interaction between Meat from Different Muscle Fibre Types and Rigor Conditions with Fat Mimetics	Member	2019	FRGS	Completed

**I. SENARAI PELAJAR PENYELIDIKAN DISELIA** (*Research student supervision list*)

<b>Name</b>	<b>Matric Number</b>	<b>Project Title</b>	<b>Role</b>	<b>Graduate Status</b>
Hanjabam Subhalaxmi Devi	GS74400	Latok powder processing and its functional properties in food	Main	On-going
Puviarasu A/L Setra Rasu	GS74731	Effect of High-Pressure Processing on the Physicochemical, Functional, Microstructural Properties and Shelf-Life of Fish Paste and Fish-Based Products	Main	On-going
Azwin Ahmad	GS78651	Development of packaging indicator to determine freshness of fish in packaging film	Main	On-going
Maimanah Faizah Idris	GS60406	Physicochemical and gelation properties of catfish surimi subjected to different processing techniques (PhD)	Main	On-going
Haslizawati Jaafar		Development and characterization of high barrier edible film from methylcellulose and watermelon cutin	Co	On-going
Nur Nabilah Hasanah Abdul Salam	GS65809	Monitoring the freshness of muscle foods via pH indicator films	Co	2025
Faridah Mohd Razali	GS60600	Quality characteristics of palm oil as fat replacers in meat products (MSc)	Co	2025
Mohd Suhaimi Alias	GS54199	Identification of active anticariogenic metabolites in fingerroot ( <i>boesenbergia rotunda</i> L. mansf) rhizome extract and its application in hard boiled confectionery (PhD)	Co	2024
Afidah Abu Talib	GS39907	Development of fish snack incorporated with coconut dregs by using extrusion (PhD)	Co	2023
Abdulrahim Abubakar Mohamed	GS49244	Properties of foam-mat dried Japanese threadfin bream ( <i>nemipterus japonicus</i> ) minced meat powder (MSc)	Co	2021

<b>J. SENARAI PELAJAR MASTER KERJA KURSUS DIESELIA</b> ( <i>Master coursework student supervision list</i> )				
<i>Name</i>	<i>Matric Number</i>	<i>Project Title</i>	<i>Role</i>	<i>Year</i>
Srisanthiya A/P Saravanan	Gs74105	Quality And Shelf Life of High Pressure Processing (HPP) Fish Paste	Main	2026
NurSaadah binti Sulaiman	GS 74574	Interaction Of Hydrocolloids with Freshwater Fatty Fish in Formation of Gelation Network	Main	2026
Deeviya A/P Arivananthan	GS71626	Latok Powder Properties Subjected to Different Drying Methods	Main	2024
Roshny Meenatcchy A/P Panneer Selvam	GS61903	The Effect of Hydrocolloids On Physicochemical Properties of Gel-Based Fruits	Main	2023
Santhini A/P Arumugam	GS65926	Natural antioxidants for extending the stability of vegetable oil used in frying	Main	2023
Tee Zhao Ming Victor	GS58442	Fatty fish processing and its effect on gelation behaviour	Main	2021
Asnawi Shahr	GS55440	Rheological properties of <i>euthynnus affinis</i> surimi added with different concentration of salt	Main	2020
Nur Shafikah Rostam	GS55727	Development of fish powder from different drying methods and the food application: a review	Main	2020
ZarulAkmam Muzamil	GS53339	Physicochemical and textural properties of surimi added with potato starch and sago starch	Main	2019
Maimanah Faizah Idris	GS52637	Comparison of physicochemical, rheological and textural properties of surimi added with two different oils	Main	2019

<b>K. SENARAI PELAJAR TAHUN AKHIR DIESELIA</b> ( <i>Final year student supervision list</i> )				
<i>Name</i>	<i>Matric Number</i>	<i>Project Title</i>	<i>Role</i>	<i>Year</i>
Inani Nabilah Binti Azahari	215309	Effect Of High Pressure Processing (HPP) on Gelation Properties Fish Protein-Starch Composite	Main	2025
Nurul Najwa Hani Binti Mohd Faezy	214571	Textural Properties and Stability of Tilapia Fish Nugget ( <i>Oreochromis Niloticus</i> ) with Different Concentrations of Carrageenan	Main	2025

Christy Binti Salleh	214068	Physicochemical Properties of Milk Pudding Added with Different concentrations of Fish Powder ( <i>Oreochromis Spp.</i> )	Main	2025
Azzieyatul Munirah Binti Apendi	215017	Properties of Foam-Mat Dried Jicama ( <i>Pachyrhizus Erosus</i> ) Powder using Different Concentration of Carboxymethyl Cellulose (CMC)	Main	2025
Mohamad Haris Zaidi Omar	210389	Effect of High-Pressure Processing on Physicochemical, Sensory and Gelation Properties on Fishcake.	Main	2024
Koh Siew Yin	212215	Effects Of Different Drying Methods on the Physicochemical Properties of Chilli Powder ( <i>Capsicum Frutescens L.</i> )	Main	2024
Nur Ain Syafikah Binti Amri	211463	The Effect of Different Carrageenan Concentrations on The Physicochemical Properties of Pineapple Gel as A Potential Energy Gel	Main	2024
Tan Ming Siew	211238	Effect Of High-Pressure Processing on Shelf Life Stability of Rice Porridge	Main	2024
Tan Keng Jun	210861	Physical Properties of Marinated Mutton Subjected to Different Ultrasonication Durations	Main	2024
Hoh Ju Ming	208922	Effect of different retort parameters and cooling process on physicochemical and sensory properties of chicken feet broth	Main	2023
Nurul Athirah Binti Mohd Lizam	205217	Physicochemical properties and shelf-life stability of ready-to-eat asam pedas fish subjected to different retort time	Main	2023
Lee Kah Jing	206806	Effect of deep frying as pre-treatment on the textural properties of retort meat	Main	2023
Zahra Haidah Binti Zainal	207553	The effect of different concentration of sodium alginate on physicochemical properties of mango gel as potential energy gel	Main	2023
Thurgashini A/P Danaraj	207192	Changes of the physicochemical properties and omega fatty acids during processing and shelf-life study of salmon jerky	Main	2023
Phang Lok Ying	206833	Physicochemical properties and sensory evaluation of bird nest orange drink treated using different retort times and cooling processes	Main	2023

Khausliya Subramaniam	196595	Effect of using different types of flour on gelation properties of fish product: a review	Main	2022
Aimi Hanisah Muhammad Shaleh	199412	Teacher's knowledge, awareness and perception on benefits of processed fish products	Main	2022
Nur Afiera Syamiza Mad Haripin	198895	Consumer perceptions of coconut milk consumption and its health risks in Mantin, Negeri Sembilan	Main	2022
Siti Ainur Farahin binti Mohd Said	198658	Microwave treatment and its effects on gelation properties of meat, poultry and fish products – a review	Main	2022
Nur Syahirah Salleh	195211	Frying and its effects on fish and fish product – a review	Main	2021
Khairunisa Naiemah Mat Rashid	192405	Microwave and its effects on gelation properties of fish and fish products – a review	Main	2021
Jodielynn Geinod	191733	Potential of fish by-products in food industry – a review	Main	2021
Nur Fakhira Hidayati Md Daud	191681	Review: natural pectin as edible coatings or films For food packaging	Main	2021
Nur Wafin Wajihah Azleyzam	189917	Effect of frying on the physicochemical properties and texture of surimi sausage added with rolled oat	Main	2020
Esther Renjitham a/p Cristhappa	188115	Comparison of physicochemical, textural and sensory properties of surimi added with red palm oil and extra virgin coconut oil	Main	2020
Hanani Nabila Zamri	190461	Physicochemical and sensory properties of surimi added with oat powder	Main	2020
Nurul Athirah Mohamad Pauzi	190498	Physicochemical properties of surimi added corn starch and tapioca starch	Main	2020

<b>L. JAWATANKUASA (Committee)</b>			
<i>Name</i>	<i>Position</i>	<i>Level</i>	<i>Year</i>
Co-Curriculum and Student Development Centre, Universiti Putra Malaysia	Deputy Director	University	2025-present
Malaysian Food Law Advisory Committee Ministry of Health	Committee	National	2024 - present
Technical Committee on Food Packaging, Malaysian Standard	Member	National	2024 - present

FSTM Pilot Plant Committee	Member	Faculty	2023 - present
UPM Academic Officer Association	Faculty representative	University	2022 - present
Food Processing and Preservation Lab 3	Head Researcher and Lab	Faculty	2022 - present
Faculty Postgraduate Studies Committee	Member	Faculty	2022 - present
Master of Food Technology Curriculum Review Committee	Member	Faculty	2021 - present
Technical Committee on Seafood and seafood products, Malaysian Standard	Member	National	2021 - present
Technical Committee on Meat and Products, Malaysian Standard	Member	National	2021 - present
3 <sup>rd</sup> International Food Research Conference 2024	Head of the Sponsorship	University	2023 - 2024
Master of Food Technology	Program Coordinator	University	2022 - 2024
National Agriculture and Food Engineering Convention	Award Committee	National	2022-2023
Food Safety Awareness Level Evaluation	Member	Faculty	2022
Alumni Sharing Experience 2.0	Member	Faculty	2021
Bachelor of Food Science and Technology Curriculum Review Committee	Member	Faculty	2020
Food Technology Department Training Unit	Head	Faculty	2019-2022
Malaysian Institute of Food Technology	Committee Member	National	2019-2022
Food Rheology Workshop – Data Analysis on Texture and Viscoelastic Properties	Head of Program	Faculty	2019
Faculty of Food Science and Technology Welfare and Sports Club	Presiden	Faculty	2018 - 2021