

CURRICULUM VITAE



A. BUTIR-BUTIR PERIBADI (Personal Details)					
Nama Penuh (Full Name)		AHMAD HANIFF JAAFAR		Gelaran (Title): DR	
No. MyKad / No. Pasport (Mykad No. / Passport No.)		Warganegara (Citizenship) MALAYSIA	Bangsa (Race) MELAYU	Jantina (Gender) LELAKI	
Jawatan (Designation)		PENSYARAH KANAN	Tarikh Lahir (Date of Birth)	10 MAC 1980	
Alamat Semasa (Current Address)		Jabatan/Fakulti (Department/Faculty)		E-mel dan URL (E-mail Address and URL)	
NO 4, JALAN BARU 14, TAMAN BUKIT KAJANG BARU, 43000, KAJANG, SELANGOR Tel: TIADA		JABATAN SAINS MAKANAN, FAKULTI SAINS & TEKNOLOGI MAKANAN, UPM SERDANG, 43400 SERDANG, SELANGOR, MALAYSIA Tel: 03-8946 8393 Fax: 03-8942 3552		E-mail: a_hanif@upm.edu.my URL: H/P: 013-2355183	
B. KELAYAKAN AKADEMIK (Academic Qualification)					
Nama Sijil / Kelayakan (Certificate / Qualification obtained)		Nama Sekolah Institusi (Name of School / Institution)		Tahun (Year obtained)	Bidang pengkhusususan (Area of Specialization)
Doktor Falsafah		University of Guelph, Canada		2014	Food Science
Master Sains		Universiti Putra Malaysia		2007	Enzyme Catalysis
Bacelor Sains		Universiti Putra Malaysia		2003	Industrial Chemistry
C. KEMAHIRAN BAHASA (Language Proficiency)					
Bahasa / Language	Lemah Poor (1)	Sederhana Moderate (2)	Baik Good (3)	Amat Baik Very good (4)	Cemerlang Excellent (5)
English				x	
Bahasa Melayu					x
Chinese	x				
Lain-lain (other):	x				
D. PENGALAMAN SAINTIFIK DAN PENGKHUSUSAN (Scientific experience and Specialisation)					
Organization		Position	Start Date	End Date	Expertise
Astera Food Sdn Bhd		Research Advisor	Oct 2020	On-going	External researcher

Department of Standards Malaysia	Technical Committee	Dec 2024	On-going	Spice and Condiment
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E. PEKERJAAN (*Employment*)

Majikan / <i>Employer</i>	Jawatan / <i>Designation</i>	Jabatan / <i>Department</i>	Tarikh lantikan / <i>Start Date</i>	Tarikh tamat / <i>Date Ended</i>
UNIVERSITI PUTRA MALAYSIA	PENSYARAH KANAN	SAINS MAKANAN	OKTOBER 2014	TIADA
UNIVERSITI PUTRA MALAYSIA	TUTOR	SAINS MAKANAN	JUN 2008	OKTOBER 2014
JF APEX SECURITIES SDN BHD	ASSISTANCE REMISIER	-	NOVEMBER 1999	MAC 2000

F. ANUGERAH DAN HADIAH (*Honours and Awards*)

No.	Name of awards and Title	Award Authority	Award Type	Year
1.	Gold Medal, Innozilla 2025	Universiti Sains Malaysia	National	2025
2.	1st Runner up, SRIE 2024	State of Selangor	National	2024
3.	Silver Medal, MTE 2024	Malaysian Technology Expo	International	2024
4.	Gold Medal, Pecipta 2022	Kementerian Pengajian Tinggi Malaysia	International	2022
5.	Bronze Medal, SIFF 2021	Seoul International Invention Fair 2021	International	2021
6.	Gold Medal, ITEX 2020	International Technology Expo (ITEX 2020)	International	2020
7.	Award of Merit 2020	The Malaysia-Croatia Technology Exchange 2020	International	2020
8.	Silver Medal MTE 2020	Malaysian Technology Expo	International	2020
9.	UGRIS Scholarship	University of Guelph	Universiti	2010
10.	Skim Latihan Akademik Bumiputra	Kementerian Pengajian Tinggi Malaysia	National	2009
11.	Silver Medal, PPRI 2006	UPM	Universiti	2006
12.	Bronze Medal, PPRI 2006	UPM	Universiti	2006
13.	Bronze Medal, PPRI 2005	UPM	Universiti	2005
14.	Silver Medal, PPRI 2004	UPM	Universiti	2004
15	National Science Fellowship, 2004	MOSTI	National	2004

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*)

1. ¹H-NMR-based metabolomics, biological activities and characterisation of volatile compounds in lyophilised coconut (*Cocos nucifera* L.) water from different coconut cultivars. (2026). *Food Bioscience*.
2. Anti-fatigue properties of lyophilized coconut (*Cocos nucifera* L.) water ameliorated biochemical profiles and inhibited oxidative stress in aged rats. (2026) *Food Science and Human Wellness*.
3. Crafting low-sugar cosmos ice cream: exploring diverse stabilizing agent combinations. (2025). *Journal of Biochemistry Microbiology and Biotechnology*.
4. Potential application and mechanism of hexanal in extending shelf life and safety of tropical fruits: A systematic review. (2025). *International Food Research Journal*.
5. Antifungal activity of ethanolic *Psidium guajava* L. Leaf extract against food spoilage fungi. (2025). *Malaysia Journal of Microbiology*.
6. Effect of ethanolic *Psidium guajava* L. leaves extract on the cell morphology and release of cell constituents of microorganisms. (2024) *Malaysian Journal of Microscopy*.
7. Nutritional and therapeutic benefits of coconut milk and its potential as a plant-based functional yogurt alternative: a review. (2024). *Food Science and Human Wellness*.
8. Antibacterial potential of silver nanoparticles (SP-AgNPs) synthesized from *Syzygium polyanthum* (Wight) Walp. against selected foodborne pathogens. (2023). *Heliyon*.
9. Phytochemical analysis of ethanolic *Psidium guajava* leaves extract using GC-MS and LC-MS. (2023). *Biodiversitas Journal of Biological Diversity*.
10. Production, Organoleptic, and Biological Activities of Belacan (Shrimp Paste) and Pekasam (Fermented Freshwater Fish), the Ethnic Food from the Malay Archipelago. (2023). *Sains Malaysiana*
11. Novel sources of bioactive compounds in coconut (*Cocos nucifera* L.) water from different maturity levels and varieties as potent skin anti-aging strategies and anti-fatigue agents. (2023). *Food Bioscience*.
12. Antibacterial activity of asam gelugur (*Garcinia atroviridis* Griff) fruit extract against foodborne pathogens and its effect on microbial population in raw chicken (2022). *Food Research*.
13. Watermelon (*Citrullus lanatus*) leaf extract attenuates biochemical and histological parameters in high-fat diet/streptozotocin-induced diabetic rats (2022). *Journal of Food Biochemistry*.
14. Ergogenic property of *Morinda citrifolia* L. leaf extract affects energy metabolism in obese Sprague Dawley rats (2022). *Journal of Food Biochemistry*.
15. Using dates (*Phoenix dactylifera* L.) to improve energy metabolism in fatigue-induced Sprague Dawley rats (2022). *Future Food*.
16. Different Maturities and Varieties of Coconut (*Cocos nucifera* L.) Flesh as Fat Replacers in Reduced-Fat Meatballs (2021). *Sains Malaysiana*.
17. Potential use of rosemary extract to increase the quality and safety of rendered chicken fat (2021). *International Food Research Journal*.
18. Metabolite identification in different fractions of *Ficus auriculata* Loureiro fruit using the ¹H-NMR metabolomics approach and UHPLC-MS/MS (2021). *South African Journal of Botany*.
19. Metabolomic changes and biological activities during the lacto-fermentation of jackfruit juice using *Lactobacillus casei* ATCC334 (2021), *LWT*.
20. NMR-based metabolomics for elucidating the bioactive compounds from *Mangifera caesia* Jack and *Ficus auriculata* flour (2021). *Journal of Food Biochemistry*.
21. Antioxidant and α -glucosidase inhibitory activities of eight neglected fruit extracts and UHPLC-MS/MS profile of the active extracts (2021). *Food Science and Biotechnology*.
22. Ergogenic, anti-diabetic and antioxidant attributes of selected Malaysian herbs: characterisation of flavonoids and correlation of functional activities (2021). *International Food Research Journal*.
23. Metabolomics Approach to Investigate the Ergogenic Effect of *Morinda citrifolia* Leaf Extract on Obese Sprague Dawley Rats (2020). *Phytochemical Analysis*.
24. NMR-Based Metabolomics Profiling for Radical Scavenging and Anti-Aging Properties of Selected Herbs (2019). *Molecules*.
25. Bioactive Compounds Responsible for Antioxidant Activity of Different Varieties of Date (*Phoenix dactylifera* L.) Elucidated by ¹H- NMR Based Metabolomics (2019). *International Journal of Food Properties*.
26. Antidiabetic Antioxidant and Phytochemical Profile of Yellow-Fleshed Seeded Watermelon (*Citrullus Lanatus*) Extracts (2019). *Journal of Food and Nutrition Research*.

	<p>27. Ergogenic Attributes of Young and Mature Coconut (<i>Cocos nucifera</i> L.) Water Based on Physical Properties, Sugars and Electrolytes Contents (2018). <i>International Journal of Food Properties</i>.</p> <p>28. Fatigue onset through oxidative stress, dehydration and lactic acid accumulation and it's <i>in vivo</i> study using experimental animals. (2017) <i>Journal of Advanced Review of Scientific Research</i>.</p> <p>29. The prosegment catalyses native folding of Plasmodium falcifarum plasmepsin II (2016). <i>Biochimica et Biophysica Acta</i>.</p> <p>30. Biomolecular Design and Receptor-Ligand Interaction of a Potential Industrial Biocatalyst: A Thermostable Thermolysin-Phosphoethanolamine-Ca²⁺ Protein Complex. (2014). <i>Journal of Advanced Catalysis Science and Technology</i>.</p> <p>31. Design of Novel Semisynthetic Metalloenzyme from Thermolysin. (2007) <i>BMC System Biology</i>. 1: P-68 In Silico Approach for Designing a Novel semisynthetic Metalloenzyme (2006). <i>Science Putra</i>.</p>
Chapter in book	<p>1. Azizah Misran and Ahmad Haniff Jaafar (2023). Cabaran dan Hala Tuju Industri Durian. In: Azizah Misran, Editor. Status Terkini dan Hala Tuju Industri Durian di Malaysia. Penerbit UPM, pg: 149-162</p> <p>2. Azizah Misran and Ahmad Haniff Jaafar (2018). Protein. In: Elhadi Yahia and Armando Carillo-Lopez, Editors. Postharvest Physiology and Biochemistry of Fruits and Vegetables. Elsevier, Woodhead Publishing, pg: 315-334.</p>
Other publications	<p>1. IP: Patent (Principal researcher) - An Improved Method of Freeze-Drying Herbal Leaves (2022). PI2022005147.</p> <p>2. IP: Copyright (Co-researcher)- My Sawit Adventure (2022). LY2022W05512</p> <p>3. IP: Trade Secret (Principal researcher) - Cold Pasting as a preprocessing method to increase the yield of freeze-dried <i>Cosmos caudatus</i> (Ulam Raja) leaves (2021). TS2021112401.</p>

H. PROJEK PENYELIDIKAN TERDAHULU (Past Research Project)					
Project No.	Project Title	Role	Year	Source of fund	Status
1.	Pemberdayaan Komuniti B40 dan M40 Melalui Pemindahan Ilmu dan Teknologi Penanaman, Penghasilan dan Pemasaran Produk Ulam Raja Berskala Komersial.	Project Leaar	2026	KTP MRUN, Kementerian Pengajian Tinggi	On-going
2.	Pemeriksaan Komuniti Melalui Penanaman dan Pembangunan Produk Berasaskan Ulam Raja	Project Leaar	2025	Komuniti@UniM ADANI Kementerian Kewangan	Completed
3.	Commercialization of <i>Cosmos caudatus</i> as a Functional Ingredient for Super Food Products.	Project Leader	2024	Geran Program Ekosistem Inklusif PKS (i-SEE)	Completed
4.	Standardized Cosmos Powder	Project Leader	2021	Geran Pembangunan Produk Penyelidikan -GPP UPM	Completed
5.	Innovation on Ulam Raja: Cosmos Cuppa, Cosmos Condiment, Cosmos Powder and Cosmos Capsule.	Project Leader	2021	Bioeconomy corp	Completed
6.	Frozen desert from <i>Cosmos caudatus</i> with potent antidiabetic property	Project Leader	2020	InnoHub-UPM	Completed
7.	The Physico-chemical, antioxidant and Shelf-life characteristics of Hexanal Vapour Treated Durian Fruit	Co-researcher	2019	FRGS, KTP	Completed

8.	Ergogenic attributes and metabolites profiling of coconut water from four most popular Malaysian coconut varieties.	Project Leader	2018	IPM- Geran Putra	Completed
9.	Physicochemical properties and antioxidant activities of young coconut water from Malaysian coconut (<i>Cocos nucifera</i> . L) varieties (Pandan, Gading, MATAG & MAWA).	Project leader	2017	IPS- Geran Putra	Completed
10.	<i>Morinda</i> L. leaf extract properties in the prevention and treatment of obesity ergogenic and obesity-linked diseases.	Co-researcher	2016	MOA	Completed