

CURRICULUM VITAE



A. BUTIR-BUTIR PERIBADI (Personal Details)			
Nama Penuh (Full Name)	Asyrul Izhar bin Abu Bakar		Gelaran (Title): Dr.
No. MyKad / No. Pasport (Mykad No. /Passport No.)	Warganegara (Nationality) Malaysia	Bangsa (Race) Malay	Jantina (Gender) Male
Jawatan (Designation): Senior Lecturer	Status Perkahwinan (Marital Status): Single	Tarikh Lahir (Date of Birth)	5 th February 1996
H-index	5 (Scopus)	Citations	97 (Scopus)
	5 (Research Gate)		109 (Research Gate)
Area of Interest: - Food Processing Technology - Meat, Poultry and Seafood Processing Technology - Ready-to-eat and Ready-to-cook food products (Retort technology, etc) - Hybrid and Plant-Based Products - Ultra-Processed Food			

Alamat Semasa (Current Address)	Jabatan/Fakulti (Department/Faculty)	E-mel dan URL (E-mail Address and URL)
Department of Food Technology, Faculty of Food Science and Technology, Universiti Putra Malaysia 43400 UPM Serdang, Selangor.	Department of Food Technology, Faculty of Food Science and Technology, Universiti Putra Malaysia 43400 UPM Serdang, Selangor.	asyrul@upm.edu.my

B. KELAYAKAN AKADEMIK (Academic Qualification)			
Nama Sijil / Kelayakan (Certificate / Qualification obtained)	Nama Sekolah Institusi (Name of School / Institution)	Tahun (Year obtained)	Bidang pengkhususan (Area of Specialization)
Doctor of Philosophy	Universiti Putra Malaysia	2024	Food Technology
Bachelor of Science (Food Studies)	Universiti Putra Malaysia	2019	Food Management
Foundation in Agricultural Science	Universiti Putra Malaysia	2015	Agricultural Science
Sijil Pelajaran Malaysia (SPM)	Malay College Kuala Kangsar (MCKK)	2013	Science Stream

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					√
Bahasa Melayu					√

D. PENGALAMAN SAINTIFIK DAN PENGKHUSUSAN (Scientific experience and Specialisation)				
Organization	Position	Start Date	End Date	Expertise
National Standards Committee (NSC) under the Department of Standards Malaysia (JSM).	Committee	2026	Present	Food Processing
Malaysian Society of Applied Biology (MSAB)	Member	2025	Present	Food Processing

E. PEKERJAAN (Employment)				
Majikan/Employer	Jawatan/Designation	Jabatan/Department	Tarikh lantikan/ Start Date	Tarikh tamat / Date Ended
Universiti Putra Malaysia	Senior Lecturer	Department of Food Technology	16-12-2024	Present
Universiti Putra Malaysia	Advisor	Faculty of Food Science and Technology Student Council	1-1-2026	Present
Universiti Putra Malaysia	Research Assistant	Department of Food Technology	1-11-2023	1-2-2024

F. ANUGERAH DAN HADIAH (Honours and Awards)				
Name of awards	Title	Award Authority	Award Type	Year
	Effect of Mixing Time on the Physicochemical Properties of Buffalo Patties with Olive Oil as Fat Replacer	National Agricultural and Food Engineering Convention 2025 (NAFEC 2025)	Silver Award	2025
	TikTok Driven Innovation in Meat Technology Education: Bridging Conventional and Modern Teaching Approaches	7 th International Putra InnoCreative Carnival in Teaching and Learning 2025 (I-PICTL2025)	Silver Medal	2025
	Effect of Mixing Time on the Physicochemical Properties of Buffalo Patties with Olive Oil as fat Replacer	35th International Conference of Analytical Sciences (SKAM35)	Best Oral Presenter (International)	2023
	Development of Emulsion Gels Formed by Electrostatic Interaction of Gelatine and Modified Corn Starch as Fat Replacers in Meat Products	MIFT 13 th National Food Science and Technology Competition 2023	Finalist (International)	2023
	Processed Meat Products: The Real Villain	2023 UPM Three Minutes Thesis (3MT) Competition	People's Choice Award and Top 10 Finalists	2023
	Incorporation of shiitake (<i>Lentinula edodes</i>) and brown button mushroom (<i>Agaricus bisporus</i>) as fat replacers in meatballs processed with different mixing times	International SYMPOSIUM: DEVELOPMENT OF MUSHROOMS AS SUSTAINABLE SUPERFOODS OF THE FUTURE 2022	Finalist (International)	2022

	(DoMaSSoF22)		
Program Pelajar Cemerlang (PPC)	Jabatan Perkhidmatan Awam (JPA)	Scholarship for Postgraduate Studies	2019-2023
Dean's List (Semester 2-Semester 8)	Faculty of Food Science and Technology, Universiti Putra Malaysia (UPM)	Dean's List Award	2016-2019
Website development for restaurant	King Grill Malaysia	Best Oral Presenter	2019
Recommendations for Sushi King Malaysia	Sushi King Malaysia	Best Oral Presenter	2018
Palm Oil Application and Superiority in Food Processing	Malaysian-Palm Oil Council-UPM Educational Outreach Program	Faculty Representative for Undergraduate Students	2017
Program Ijazah Dalam Negara (PIDN)	Jabatan Perkhidmatan Awam (JPA)	Scholarship for Undergraduate Studies	2016-2019

G. SENARAI PENERBITAN (Publication Identity)	
Database	ID
Scopus	57394485000: https://www.scopus.com/authid/detail.uri?authorId=57394485000
ORCID	0000-0001-6033- 5281: https://orcid.org/0000-0001-6033- 5281
Google Scholar	AB Asyrul-Izhar / Asyrul Izhar Abu Bakar https://scholar.google.com/citations?user=Q5tHumwAAAAJ&hl=en
ResearchGate	https://www.researchgate.net/profile/Asyrul-Izhar
LinkedIn	https://www.linkedin.com/in/asyrul-izhar-077655172/

H. 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)	
JOURNALS	<p>Pangestika, L.M.W., Azalanzallay, N.N., Fu, M., Ibadullah, W.Z.W., Shukri, R., Yi-Li, T., Khalid, N.I., Asyrul-Izhar, A.B., and Ismail-Fitry, M.R. (2026). Comparison of chia seeds and basil seeds as fat replacers in the production of buffalo meat patties. <i>Food Research</i>. (Published)</p> <p>Shaifulamri, N. S., Asyrul-Izhar, A. B., Khalid, N.I., Sulaiman, R., and Ismail-Fitry, M. R., (2026). The Physicochemical and Microstructural Properties of Buffalo Meat Batter Incorporated with Ultrasound-Treated Coconut Flesh as a Meat Substitute. <i>Journal of Tropical Agricultural Science</i>. (Published)</p>

Fu, M., Razi Z.M., Pangestika, L.M.W., Shukri, R., Khalid, N.I., **Asyrul-Izhar, A.B.**, Zhaskairat, S., Igenbayev, A., Shaikh Ahmad, S.N.S., and Ismail-Fitry, M.R. (2026). The Effect of Intermittent Mixing Time with the Addition of Rice Flour as a Fat Replacer on Quality Characteristics of Chicken Meat Sausage. Food Research. **(Published)**

Asyrul-Izhar, A. B., Pambi, Khalid, N. I., Faridah, M. R., Ismail-Fitry, M. R. (2026) Effect of mixing time on the physicochemical properties of buffalo patties with olive oil as a fat replacer. Food Research. **(Accepted)**

Shaikh Ahmad, S.N.S., Bahrudin, N.S., Fu, M., Yi-Li, T., Nor-Khaizura, M.A.R., **Asyrul-Izhar, A.B.**, Khalid, N.I., and Ismail-Fitry, M.R. (2026). Effect of table salt, Celtic Sea salt and salt flakes on the physicochemical and sensory properties of buffalo patties. Food Research. **(Accepted)**

Yi-Li, T., Nazihah, M.P., Nor-Khaizura, M.A.R., Khalid, N.I., **Asyrul-Izhar, A.B.**, Pangestika, L.M.W., Azman, E.M., Shaikh Ahmad, S.N.S., and Ismail-Fitry, M.R. (2026). Improvement of Buffalo Meat Tenderness by Simultaneous Application of Ultrasound and Bromelain Treatments. Food Research. **(Accepted)**

Asmak Abdul-Zubir, Khalid Nurul Izzah, Mohammad Rashedi Ismail-Fitry, Abd Rahim Muhamad Hafiz & **Abu Bakar Asyrul-Izhar**. (2026). Application of Chia Seeds (*Salvia hispanica* L.) as Hydrocolloid in Batter Coatings: Effects on the Physicochemical and Sensory Properties of Breaded Fish Fillets. Food Agricultural Sciences and Technology. (Under Review)

Asyrul-Izhar, A. B., Bakar, J., Sazili, A. Q., Goh, Y. M., & Ismail-Fitry, M. R. (2026). The Physicochemical Characteristics Differentiation of Emulsion Gel with Different Types of Animal Fats: A Chemometric Approach. Malaysian Journal of Analytical Sciences. (Under Review)

Asyrul-Izhar, A. B., Ismail-Fitry, M. R., Rozzamri, A., Khalid N. I., & Muhamad Hafiz, A. R. (2026). Optimising Quality–Safety Trade-Offs in Retorted Meat Products: Mechanistic Roles of Pre-Treatment Strategies Food Science and Biotechnology. (Under review)

Adriana Alya Khairuddin, Aliah Zannierah Mohsin, Ezzat Mohamad Azman, Muhamad Hafiz Abd Rahim, **Abu Bakar Asyrul-Izhar**. (2026). Physicochemical, microbiological and sensorial Properties of chickpeas-based yoghurt beverages (*Cicer arietinum* L.). Transactions on Science and Technology. (Submitted)

Khalid, N.I., **Asyrul-Izhar, A.B.**, Nor-Khaizura, M.A.R., and Ismail-Fitry, M.R. (2026). Alkaline electrolysed water for enhanced sanitation in meat processing. International Food Research Journal. (Submitted)

Asyrul-Izhar, A. B., Bakar, J., Sazili, A. Q., Goh, Y. M., & Ismail-Fitry, M. R. (2026). Comparison Of Physicochemical, Thermal and Polymorphism Properties of Chicken Skin, Beef Fat and Lamb Fat Typically Used in Meat Processing. The Food Science of Animal Resources. (Submitted)

Rozzamri, A., Athirah, M. L. N., Ismail-Fitry, M. R., & **Asyrul-Izhar, A. B.** (2026). Physicochemical Properties and Shelf-Life Stability of Ready-To-Eat Asam Pedas Fish Subjected to Different Retort Time. Food Agricultural Sciences and Technology. (Submitted)

Siti-Aisyah, S. M. Z., Ismail-Fitry, M. R., & **Asyrul-Izhar, A. B.**, (2026). Effect of Oil Palm Heart Incorporation on The Physicochemical, Sensory and Microstructural Properties of Hybrid Meat Sausages. Pertanika Journal of Tropical Agricultural Science. (Submitted)

Nur-Amirah, F. N., Ismail-Fitry, M. R., Khalid N. I., & **Asyrul-Izhar, A. B.**, (2026). Effect of High-Pressure Processing on the Physicochemical Properties and Shelf-Life Stability of Ready-To-Eat Hybrid Rendang. *Italian Journal of Food Science*. (Submitted).

Faris-Irham, M. M., R., Ismail-Fitry, M. R., & **Asyrul-Izhar, A. B.**, (2026). Effect Of Retort Processing Time on the Physicochemical, Microstructural and Sensory Properties of Ready-To-Eat Hybrid Buffalo Rendang. *Italian Journal of Food Science*. (Submitted)

Jia-Wei, K., Fu, M., **Asyrul-Izhar, A. B.**, Suryaningsih, L., Utama, D. T., Alirezalu, K., & Ismail-Fitry, M. R. (2025). The role of plant oils/lipids as innovative fat replacers in various food products: A review. *Applied Food Research*, 5(1), 101010. **(Published)**

Khalid, N. I., Noh, T. U., Mohd Ali, M., Ismail-Fitry, M. R., & **Asyrul-Izhar, A. B.** (2025). A review of the textural modification for 3D-printed meat and seafood. *Food Research*, 9(1), 42-54. (Published)

Ismail, N. A., **Asyrul-Izhar, A. B.**, Kumar, P., Sazili, A. Q., & Ismail-Fitry, M. R. (2024). Effects of Different Types of Starches on Katjang Goat Meat Emulsion Characteristics. *Malaysian Applied Biology*, 53(3), 107-115.

Bee Chi, N., **Asyrul-Izhar, A. B.**, Sani, M. S. A., & Ismail-Fitry, M. R. (2024). Hybrid meat products: the physicochemical and microstructural properties of beef meat emulsion produced with jackfruit (*Artocarpus heterophyllus*) flesh and bamboo (*Bambusa polymorpha*) shoot as meat substitutes. *International Journal of Food Science & Technology*.

Hasanah, N. N., **Asyrul-Izhar, A. B.**, Faridah, M. R., Kumar, P., & Ismail-Fitry, M. R. (2024). Effect of Red Palm Olein and Glutinous Rice Flour Mixture as Fat Replacers on the Physicochemical, Rheological, and Microstructural Properties of Buffalo Meat Emulsion. *Pertanika J. Trop. Agric. Sci*, 47(1), 41-56.

Asyrul-Izhar, A. B., Bakar, J., Sazili, A. Q., Goh, Y. M., & Ismail-Fitry, M. R. (2023). Emulsion gels formed by electrostatic interaction of gelatine and modified corn starch via pH adjustments: Potential fat replacers in meat products. *Gels*, 9(1), 50.

Asyrul-Izhar, A. B., Bakar, J., Sazili, A. Q., Meng, G. Y., & Ismail-Fitry, M. R. (2023). Incorporation of different physical forms of fat replacers in the production of low-fat/reduced-fat meat products: Which is more practical?. *Food Reviews International*, 39(9), 6387-6419.

Asyrul-Izhar, A. B., Masran, S. H., Faridah, M. R., Sarbon, N. M., & Ismail-Fitry, M. R. (2023). Incorporation of shiitake (*Lentinula edodes*) and brown button mushroom (*Agaricus bisporus*) as fat replacers in meatballs processed with different mixing times. *Food Research*, 7(Suppl. 4), 59-68.

Faridah, M. R., Salman, N. A., **Asyrul-Izhar, A. B.**, Siti Aimi, S. Z. A., & Ismail-Fitry, M. R. (2023) Effect of black jelly mushroom (*Auricularia polytricha*) and olive oil as fat replacers on the physicochemical and microstructural properties of chicken meat emulsion. *Food Research*, 7(Suppl. 4), 10-20.

Hamidon, F. N., Faridah, M. R., **Asyrul-Izhar, A. B.**, Sani, M. S. A., & Ismail-Fitry, M. R. (2022). Effect of Fat Replacement With Different Types of Eggplants on The Physicochemical and Sensorial Properties of Chicken Sausages: A Chemometric Approach. *Malaysian Journal of Analytical Sciences*, 26(6), 1313-1331.

	<p>Asyrul-Izhar, A. B., Sarbon, N. M., & Ismail-Fitry, M. R. (2021). Effects of mixing duration and raw materials on the physicochemical, microstructural and sensorial properties of sausages prepared from red tilapia (<i>Oreochromis sp.</i>). <i>Asian Fisheries Science</i>, 34(4).</p>
--	--

Books/Monographs	
Chapter in Books	<p>Asyrul-Izhar, A. B., Ismail-Fitry, M. R. & Sazili, A. Q. (2026). Introduction to Plant-Based Egg Analogs. <i>Handbook of Plant Based Animal Food Analogs</i> (Accepted)</p> <p>Asyrul-Izhar, A. B., Ismail-Fitry, M. R., Nor-Khaizura, M.A.R. & Khalid, N. I., (2026). Safety, Labelling and Regulations of Seafood Analogues. <i>Handbook of Plant Based Animal Food Analogs</i> (Accepted)</p> <p>Asyrul-Izhar, A. B., Bakar, J., Sazili, A. Q., Goh, Y. M., & Ismail-Fitry, M. R. (2025). Meat Products with Fat Replacers. In <i>Healthier Meat Products</i> (pp. 349-372). Cham: Springer Nature Switzerland. (Published)</p>

Magazine/Website	<p>Asyrul-Izhar, A. B. (2023, November 7). The tale of Malaysia’s all-time favorite dish: Nasi Lemak: Food history & tradition . <i>Science Meets Food</i>. https://sciencemeetsfood.org/the-tale-of-all-time-malaysian-favorite-dish-nasi-lemak/</p> <p>Understanding Processed Foods: The NOVA Classification Explained to Improve Health Outcome Worldwide (Health Expert Magazine)</p>
-------------------------	--

I. PROJEK PENYELIDIKAN (Research Projects)					
Project No.	Project Title	Role	Year	Source of fund	Status
	Thermal-Induced Protein-Polysaccharide Interactions in the Structural Formation of Plant Based Meat Analogues	Leader	2 years	Exploratory & Transformative Research Grant (Get) (Year 2026)	Submitted
	Evaluating The Effect of Retort Processing On The Quality Attributes of Canned and Retort Pouched Hybrid Meat Products	Leader	2 years	Universiti Putra Malaysia (GP-IPM)	Successful
	Program Kerjasama Penilaian Kualiti Ikan Tuna Di Malaysia	Co-researcher	2 years	Lain-Lain Geran Sektor Awam	Successful

	Molecular, Functional and Sensory Characterization of Mango Seed-Derived Milk for Application in Plant-Based Ice Cream	Co-researcher	2 years	GP-IPS - Geran Putra Inisiatif Siswazah	Successful
	Processing Manual for Thai Chilli Sauce	Leader	-	Copyright	Submitted
	Establishment of Ultra Processed Plant-Based Meat Products Through Protein Polysaccharide Interactions Under Various Thermal Processing Conditions	Leader	2 years	Fundamental Research Grant Scheme (FRGS)	Unsuccessful
	Program Pembangunan Ekonomi Masyarakat Orang Asli di Kampung Sungai Dua, Pulau Ketam melalui Pemindahan Ilmu Teknologi Pemprosesan Makanan.	Leader	1 year	Geran Komuniti Program Pendayaan Komuniti@Unimad ani Kementerian Kewangan Tahun 2025	Unsuccessful

J. TEACHING EXPERIENCE	
Courses Name / Code	Level
FST5404 Laboratory for Food Technology	Postgraduate
FST4409 Waste and Waste Water Management in Food Industry	Undergraduate
FST4840 Meat Technology	Undergraduate
FMO4802 Manufacturing of Animal Products	Undergraduate
FSM4999A Final Year Project (Proposal)	Undergraduate
FST4609 Food Law	Undergraduate

FST4831 Processing Technology of Animal Products	Undergraduate
FSM4999B Final Year Project (Dissertation)	Undergraduate
FSM4901 Industrial Training	Undergraduate
FSM4801 Final Year Project (Seminar)	Undergraduate

K. WORKING EXPERIENCE	
Work	Year
Lab Enumerator [Department of Agriculture (DOA)]	2024
Final Year Project (FYP) Instructor (Faculty of Food Science and Technology)	2024
Lab Demonstrator Undergraduate Students	2022
Lab Enumerator [International Institute of Aquaculture and Aquatic Sciences (I-AQUAS)]	2022
Production Team Serdang Cendol	2019
Quality Assurance MacFood Services (M) Sdn Bhd	2019
Sales Assistance GAP Malaysia	2018

L. Industrial Networking	
Work	Year
Sharing Session QVI Foods Sdn Bhd	2026
Field Trip Kilang Sate Hj. Samuri (Trip Coordinator)	2026
Sharing Session NAF Gong Cha Cafe	2025
Sharing Session PA Foods Sdn Bhd	2025
Sharing Session Sepakat Setia Perunding Sdn Bhd	2025
Field Trip PK Agro Industrial Products (M) Sdn Bhd (Trip Coordinator)	2025
Field Trip Delima Emas Food Processing Centre	2025

Consultation Kopi Saigon (Industry Advisor)	2025
Consultation King Grill Sdn Bhd (Industry Advisor)	2025
Field Trip Slaughter House, Nilai	2025
Field Trip QL Foods Sdn Bhd (Trip Coordinator)	2025
Field Trip Dindings Tyson Sdn Bhd (Trip Coordinator)	2025
Field Trip Harumi BRANDS Food Processing (Trip Coordinator)	2025
Consultation QL Foods Sdn Bhd	2024
Consultation Pak Man Industries Sdn Bhd	2024
Consultation Furroes Juice	2024
Consultation Madu Valley	2024
Consultation King Grill Products	2023
Consultation Pentas & Co.	2022
Consultation Air Jagung Ngosek	2022

M. Community Work/Trainings/Volunteerism	
Work	Year
Sharing Session on the Production of Pineapple-Based Products Board Members (ALK) of Koperasi Masjid Mukim Permatang Sungkai Berhad	2026
Catfish and Mushroom Product Processing Course Pusat Pertanian Putra (PPP), Universiti Putra Malaysia	2025
Knowledge Transfer Course on Retort Processing Seafood Entrepreneur Community in Perak	2025
Networking & Professional Relationship Building Workshop Selangor Youth Community (SAY)	2025
Retort Food Entrepreneurship Project, Food Processing Lab JPKK Kampung Sesapan Batu Minangkabau	2025

Tilapia Fish Product Processing Workshop Agricultural Industry Excellence Center, Universiti Putra Malaysia (IPR INTAN @UPM)	2024
Surimi/Otoshimi Processing Workshop for Entrepreneurs Collaboration with Lembaga Kemajuan Ikan Malaysia (LKIM)	2024
Food Product Processing Course Community Empowerment Program Taman Putra Perdana through Community Garden Project at the JPP Zone Putra Perdana level with UPM	2024
Knowledge Transfer Among Fishermen in Jasin, Melaka Collaboration Between Faculty of Food Science and Technology and Faculty of Forestry and Environment	2024
Persatuan Kebajikan Budi Selangor (SEBUDI)	2024
Hellospotgirl	2024
PUTRA Youth Organization	2023
Sejiwa Society	2022
Zer0 Hunger	2021
Lembaga Perlindungan dan Kebajikan	2019

N. MAIN SUPERVISOR & CO-SUPERVISOR			
No	Name of Student	Year	Project
1	Siti Aisyah Sofea Binti Mohd Zaidi (Main Supervisor: Undergraduate)	2025 -2026	Effect of Oil Palm Heart Incorporation on the Physicochemical, Sensory, and Microstructural Properties of Hybrid Meat Sausages
2	Nur Amirah Farhana Binti Norhisham (Main Supervisor: Undergraduate)	2025 -2026	Effect Of High-Pressure Processing on Shelf-Life Stability and Physiochemical Properties and Quality of Ready-To-Eat Hybrid Rendang
3	Nur Batrisyia Alya Binti Mohammad Khasnieddy (Main Supervisor: Undergraduate)	2025 -2026	Effect of Different Jackfruit (<i>Artocarpus heterophyllus</i>) Varieties on the Quality Characteristics of Hybrid Meatballs
4	Muhammad Faris Irham Bin Mohd Razmin (Main Supervisor: Undergraduate)	2025 -2026	Effect Of Retort Processing Time on the Physicochemical, Microstructural and Sensory Properties of Ready-To-Eat Hybrid Buffalo Rendang
5	Abdullah bin Abd Razak (Main Supervisor: Master's by Coursework)	2025 -2026	Effect of Oil Palm Heart Formulation and Retort Time on the Physiochemical and Microbiological Quality of Retorted Hybrid Meat Sausage

6	Zaishahrizal bin Zamani (Main Supervisor: Master's by Coursework)	2025 -2026	Development of Ready-to-Eat Chicken Spread Subjected to Different Retort Temperature
7	El Mouradi Hafssa (Co-Supervisor: Masters's by Research)	2025	Evaluation of Nutritional Composition and the Impact of High-Pressure Processing on Yellowfin Tuna (<i>Thunnus albacares</i>) Sabah, Malaysia
8	Kowsar Abdirahman (Co-Supervisor: Masters's by Research)	2025	Development of Hybrid Meat Products Incorporating White and Brown Shimeji Mushrooms
9	Nur Aqilah Binti Mohamad Arif (Co-Supervisor: PhD)	2026	Structural Engineering of <i>Schizophyllum Commune</i> via Foam Mate Drying and Freeze Structuring for Sustainable Hybrid Meat Innovation

N. ACADEMIC ADVISOR

No	Name of Student	Year
1	Ahmad Azfar Bin Mohamad Sahabudin	2025 -2028
2	Sin Ting Shi	2025 -2028
3	Aleyah Insyirah Binti Mohd Ramdzan	2025 -2028
4	Muhamad Haikal Helmi Bin Zamri	2025 -2028
5	Ahmad Kamal Bin Nani Dzulkarnain	2025 -2028
6	Nur Syamira Syafiah Binti Kamarudin	2025 -2028
7	Nur Izzah Alia Binti Aidil Ahmad Sham	2025 -2028

O. Referees

Ismail Fitry bin Mohammad Rashedi (Assoc. Prof., Dr.)

Head
Department of Food Technology
Faculty of Food Science and Technology
Universiti Putra Malaysia
43400, Serdang, Selangor
ismailfitry@upm.edu.my
Tel: +03-9769 8412

Awis Qurni Sazili (Prof., Dr.)

Director
Halal Products Research Institute
Universiti Putra Malaysia Putra
Infoport 43400, UPM Serdang,
Selangor
awis@upm.edu.my

Tel: +603-9769 1952

Goh Yong Meng (Prof., Dr.)
Dean
Faculty of Veterinary Medicine
Universiti Putra Malaysia
43400, Serdang, Selangor
ymgoh@upm.edu.my
Tel: +603 9769 3401