

CURRICULUM VITAE



PERSONAL DETAILS

Full Name	Nurul Izzah Khalid
Department	Department of Food Technology
Faculty	Faculty of Food Science and Technology
Organization	Universiti Putra Malaysia
Current position	Senior Lecturer
Date of present appointment	1 December 2022
Staff No.	A05649
Corresponding address	Department of Food Technology, Faculty of Food Science and Technology, Universiti Putra Malaysia, 43400, Serdang Selangor
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ACADEMIC CREDENTIALS

Universiti Putra Malaysia, Serdang, Selangor

<i>Ph.D., Food Engineering</i>	2022
<ul style="list-style-type: none">• Thesis: Development of Electrolyzed Water Sanitation Program for SME Frozen Meat Patty Industry	
<i>Master of Science, Food Engineering</i>	2015
<ul style="list-style-type: none">• Thesis: Kinetics of Fouling Deposit Removal of Pink Guava Purees in a Specially Designed Cleaning-In-Place Test Rig• CGPA: 4.00	
<i>Bachelor of Engineering (Process and Food), Food Engineering</i>	2011
<ul style="list-style-type: none">• Thesis: Conceptual Design and Validation Work of Fouling Rig• CGPA: 3.562	

AREA OF INTEREST

- Sanitation in Food Plants
- Cleaning and disinfection in Food Industry
- Hygienic processing
- Fouling and cleaning in Food Industry
- 3D Food printing

AWARD AND RECOGNITION					
No.	Role	Title	Organization	Award	Year
1	Recipient	Rheological and Physicochemical Properties of Oat Bran-Carrageenan Emulsion Gels for Potential 3D Food Printing Applications	Universiti Putra Malaysia	Geran Putra Inisiatif	2025
2	Participant	Gamifying HACCP Competencies Through Game-based Learning: Implementation of the Treasure Hunt Game in Food Plant Design Course (FST4411)	International Putra Innocreative Carnival in Teaching and Learning 2025 (I-PICTL2025)	Gold prize: (ST2: Immersive Learning for a Changing World) (International)	2025
3	Leader	Efficient Sanitation Strategies: Optimizing Cleaning in Place (CIP) Parameters for Milk Fouling Deposit Mitigation	National Agricultural and Food Engineering Convention 2024 (NAFEC 2024)	Best E-Poster. Track 1: Postharvest And Food Engineering. (National)	2024
4	Member	Unveiling Contamination Issues and Experimental Realities in Testing Industry-Proposed Electrolyzed Water Treatment for Jackfruit Bulbs	National Agricultural and Food Engineering Convention 2024 (NAFEC 2024)	Best E-Poster. Track 6: Waste Management. (National)	2024
5	Participant	Development of Electrolyzed Water Sanitation Program for SME Frozen Meat Patty Industry	National Agricultural and Food Engineering Convention 2023 (NAFEC 2023)	3rd Prize. Best Thesis Award MSAE 2022 (National)	2023
6	Leader	A conceptual design of a portable electrolysis sanitation unit for food SMEs	The 6th Agricultural Engineering Student Chapter Annual Regional Convention 2020 (ARC 2020)	Gold prize paper (International)	2020
7	Leader	A conceptual design of a portable electrolysis sanitation unit for food SMEs	The 6th Agricultural Engineering Student Chapter Annual Regional Convention 2020 (ARC 2020)	Silver prize poster (International)	2020
8	Member	Electrolysis generator for postharvest handling of fruits & vegetables	The 6th Agricultural Engineering Student Chapter Annual Regional Convention 2020 (ARC 2020)	Bronze prize paper (International)	2020

9	Member	Electrolysis generator for postharvest handling of fruits & vegetables	The 6th Agricultural Engineering Student Chapter Annual Regional Convention 2020 (ARC 2020)	Silver prize poster (International)	2020
10	Presenter	Alkaline Cleaning-in-Place of Pink Guava Puree Fouling Deposit Using Lab-scale Cleaning Test Rig	International Conference of Food and Agricultural Engineering (CAFEi2014)	YSN-ASM Young Presenter Award (International)	2014
11	Presenter	A sustainable CIP program for Pink guava puree factory	International Engineering Invention & Innovation Exhibition (i-ENVEX 2014)	Bronze prize (International)	2014
12	Presenter	Test Rigs for Evaluation of Cleaning-in-Place (CIP) Performance	International Engineering Invention & Innovation Exhibition (i-ENVEX 2013)	Bronze prize (International)	2013
13	Presenter	Concentric Tube-Fouling Rig for Investigation of Fouling Deposit Formation After Heat Treatment of Pink Guava Puree	International Engineering Invention & Innovation Exhibition (i-ENVEX 2012)	Silver prize (International)	2012
14	Student	Faculty of Engineering	Anugerah Skim Galakan Akademik, Koperasi UPM Berhad	Best student (University)	2011
15	Presenter	Nata de coco dicing machine	Karnival Rekreasi Kebangsaan 2010 in Universiti Teknologi Malaysia, Skudai, Johor	Best Presentation (International)	2010
16	Presenter	Plant Design Competition	Department of Process and Food Engineering, UPM	Second place (University)	2011
17	Presenter	Student Packaging Design Competition. Teabag with Hanger	Department of Process and Food Engineering, UPM	Third place (University)	2010

GRANTS AND FUNDING						
No.	Role	Project Title	Amount (RM)	Year	Source of Fund	Status
1	Leader	Rheological and Physicochemical Properties of Oat Bran-Carrageenan Emulsion Gels for Potential 3D Food Printing Applications	8,000	2026 - 2027	Universiti Putra Malaysia (GPI)	Ongoing
2	Co-researcher	Thermo-Reversible Green Seaweed Protein Gels for 3D/4D Meat Analogues: Rheological Behavior, Mechanical Strength and Scaffolding Integrity	145,800	2025 - 2028	Ministry of Higher Education Malaysia (FRGS)	Ongoing
3	Leader	Effects of Neutral Electrolyzed Water (NEW) on <i>Vibrio</i> spp. Control and Quality Attributes in Post-Harvest Fishery Applications	20,000	2025 - 2027	Universiti Putra Malaysia (GP-IPS)	Ongoing
4	Leader	Evaluation of rheological properties and storage condition of plant-based fat as ready-made ink for 3D-printed meat products	120,562	2023 - 2025	Ministry of Higher Education Malaysia (FRGS)	Ongoing
5	Leader	Elucidating the potential of Alkaline Electrolyzed water as a green degreaser and disinfectant for sanitation of food-contact surfaces in the meat industry	40,000	2023 - 2026	Universiti Putra Malaysia (GP-IPM)	Completed
6	Co-researcher	Rheological Classification and 3D Food Printing of Rehydrated Drum Dried Rice-Barley Mixtures Instant Porridge Powder for Elderly	20,000	2023 - 2025	Universiti Putra Malaysia (GP-IPS)	Ongoing

7	Recipient	University Consortium (UC) Student Thesis Grant for Research Activities	2704 (USD 676)	2021	Southeast Asian Regional Center for Graduate Study and Research in Agriculture (SEARCA), Philippines	Completed
8	Graduate Intern	Introducing sustainable, efficient, and hygiene production system method for frozen food factory	165,000	2016 - 2018	Ministry of Higher Education Malaysia (KTP)	Completed
9	Postgraduate student	Cleaning of soft-solid soil layers on vertical and horizontal surfaces by a portable cleaning unit	20,000	2017 - 2019	Universiti Putra Malaysia (GP-IPS)	Completed

TEACHING EXPERIENCE

Postgraduate						
No.	Name of Courses	Credit Hours	Teaching Activities	No. of Students	Evaluation (Full=5pts.)	
Semester II 2025/2026						
1	FST 5403 Food Process & Plant Design	3	Lecture	≤40	Ongoing	
Semester III 2024/2025						
1	FST 5402 Physical Properties of Foods	3	Lecture	≤40	NA	
Semester II 2024/2025						
1	FST 5403 Food Process & Plant Design	3	Lecture	≤40	4.58	
Semester III 2023/2024						
1	FST5302 Current Technology in Food Processing	3	Lecture	≤40	NA	
Semester I 2023/2024						
1	FST5302 Current Technology in Food Processing	3	Lecture	≤40	4.78	
Semester II 2022/2023						
1	SPS5903/6903 Seminar Proposal	1	Lecture	≤40	NA	
2	FST5903/6903 Results Proposal	1	Lecture	≤40	NA	

Bachelor's degree					
No.	Name of Courses	Credit Hours	Teaching Activities	No. of Students	Evaluation (Full=5pts.)
Semester II 2025/2026					
1	FST3401 Fundamentals of Food Engineering – Group 3	2	Lecture	≤40	Ongoing
2	FST3401 Fundamentals of Food Engineering – Group 3	1	Lecture for Laboratory	≤40	NA
3	FST3405 Unit Operations in Food Processing 2 – Group 1	2	Lecture	≤40	Ongoing
4	FST3405 Unit Operations in Food Processing 2 – Group 1	1	Lecture for Laboratory	≤40	NA
5	FST3405 Unit Operations in Food Processing 2 – Group 2	2	Lecture	≤40	Ongoing
6	FST3405 Unit Operations in Food Processing 2 – Group 2	1	Lecture for Laboratory	≤40	NA
Semester I 2025/2026					
1	FST3404 Unit Operations in Food Processing 2 – Group 1	2	Lecture	≤40	Ongoing
2	FST3404 Unit Operations in Food Processing 2 – Group 1	1	Lecture for Laboratory	≤40	NA
3	FST3404 Unit Operations in Food Processing 2 – Group 2	2	Lecture	≤40	Ongoing
4	FST3404 Unit Operations in Food Processing 2 – Group 2	1	Lecture for Laboratory	≤40	NA
5	FST 4411 Food Plant Design– Group 1	3	Lecture	>40	Ongoing
6	FST 4411 Food Plant Design– Group 2	3	Lecture	≤40	Ongoing
Semester II 2024/2025					
1	FST3401 Fundamentals of Food Engineering – Group 3	2	Lecture	≤40	4.90
2	FST3401 Fundamentals of Food Engineering – Group 3	1	Lecture for Laboratory	≤40	NA
3	FST3405 Unit Operations in Food Processing 2 – Group 1	2	Lecture	≤40	4.80
	FST3405				

4	Unit Operations in Food Processing 2 – Group 1 FST3405	1	Lecture for Laboratory	≤40	NA
5	Unit Operations in Food Processing 2 – Group 2 FST3405	2	Lecture	≤40	4.91
6	Unit Operations in Food Processing 2 – Group 2	1	Lecture for Laboratory	≤40	NA
Semester I 2024/2025					
1	FST 4411 Food Plant Design– Group 1	3	Lecture	>40	4.95
2	FST 4411 Food Plant Design– Group 2	3	Lecture	≤40	4.96
3	FST 4411 Food Plant Design– Group 3	3	Lecture	≤40	5.00
4	FMO4902 Operations in Food Manufacturing Industry	14	Industrial Training	≤40	4.94
Semester II 2023/2024					
1	FST3401 Fundamental of Food Engineering – Group 3	2	Lecture	≤40	4.86
2	FST3401 Fundamental of Food Engineering – Group 3	1	Lecture for Laboratory	≤40	NA
3	FST3405 Unit Operations in Food Processing 2 – Group 1	2	Lecture	≤40	4.83
4	FST3405 Unit Operations in Food Processing 2 – Group 1	1	Lecture for Laboratory	≤40	NA
5	FST3405 Unit Operations in Food Processing 2 – Group 2	2	Lecture	≤40	4.92
6	FST3405 Unit Operations in Food Processing 2 – Group 2	1	Lecture for Laboratory	≤40	NA
7	FMO4901 Industrial Training	12	Industrial Training	≤40	NA
8	FMO4959 Bachelor Dissertation	1	Project	≤40	4.73
Semester I 2023/2024					
1	FST3401 Fundamental of Food Engineering – Group 1	2	Lecture	≤40	4.93
2	FST3401 Fundamental of Food Engineering – Group 1	1	Lecture for Laboratory	≤40	NA
3	FST3304 Unit Operations in Food Processing 1 – Group 1	3	Lecture	≤40	4.85
	FST3304				

4	Unit Operations in Food Processing 1- Group 1 FST4914	1	Lecture for Laboratory	≤40	NA
5	Food Industrial Waste Engineering – Group 1 FMO4902	2	Lecture	≤40	4.68
6	Operations in Food Manufacturing Industry- Group 1	14	Industrial Training	≤40	4.84
Semester II 2022/2023					
1	FST3401 Fundamental of Food Engineering – Group 1	2	Lecture	>40	4.71
2	FST3401 Fundamental of Food Engineering – Group 1	1	Lecture for Laboratory	≤40	NA
3	FST3401 Fundamental of Food Engineering – Group 2	1	Lecture for Laboratory	≤40	NA
4	FST4410 Food Industrial Waste Engineering – Group 1	2	Lecture	≤40	4.72

TEACHING EXPERIENCE (During postgraduate studies)

Name of Courses	Year
Final Year Project (FYP) Instructor <i>Final Year Project (FYP)</i> Department of Process and Food Engineering, Universiti Putra Malaysia <ul style="list-style-type: none"> Assisted an undergraduate student in Market Validation for the potential application of a Portable water jet equipped with an electrolysis unit. Assisted and demonstrated lab-scale experiments to an undergraduate student related to the electrolysis process using a lab-scale electrolyzing unit. 	2019-2020
Final Year Project (FYP) Instructor <i>Final Year Project (FYP)</i> Department of Process and Food Engineering, Universiti Putra Malaysia. <ul style="list-style-type: none"> Assisted and demonstrated lab-scale experiments to an undergraduate student related to the electrolysis process using a lab-scale electrolyzing unit. 	2018-2019
Final Year Project (FYP) Instructor <i>Final Year Project (FYP)</i> Department of Process and Food Engineering, Universiti Putra Malaysia <ul style="list-style-type: none"> Assisted in a case study for a meat patty factory using a portable cleaning unit. Assisted and demonstrated lab-scale experiments to an undergraduate student related to the electrolysis process using a lab-scale electrolyzing unit. 	2017-2018
Demonstrator <i>Computer Programming for Process Engineers</i> Department of Process and Food Engineering, Universiti Putra Malaysia <ul style="list-style-type: none"> Assisted students on how to use MATLAB software. 	2016-2017

- Assisted students on how to apply knowledge of mathematics, science, engineering fundamentals, and an engineering specialization to the solution of complex engineering problems.

Final Year Project (FYP) Instructor 2016-2017

Final Year Project (FYP)

Department of Process and Food Engineering, Universiti Putra Malaysia

- Assisted and demonstrated lab-scale experiments to an undergraduate student related to cleaning and fouling fat-based fouling deposits using a fouling rig.

Demonstrator (Special Graduate Research Allowance Scheme or S-GRA) 2015-2016

Computer Programming for Process Engineers

Department of Process and Food Engineering, Universiti Putra Malaysia

- Assisted students with how to use MATLAB software.
- Assisted students on how to apply knowledge of mathematics, science, engineering fundamentals, and an engineering specialization to the solution of complex engineering problems.

FYP Instructor (Special Graduate Research Allowance Scheme or S-GRA) 2015-2016

Final Year Project (FYP)

Department of Process and Food Engineering, Universiti Putra Malaysia

- Assisted an undergraduate student in designing a portable cleaning unit for the meat processing industry.
- Assisted students in analyzing the current cleaning process in a meat processing factory.

Laboratory Assistant (Graduate Research Fellowship or GRF) 2012-2013

Heat and Fluid Laboratory

Department of Process and Food Engineering, Universiti Putra Malaysia

- Demonstrated lab-scale experiments to undergraduate students related to fluid mechanics.

FYP Instructor (Graduate Research Fellowship or GRF) 2012-2013

Final Year Project (FYP)

Department of Process and Food Engineering, Universiti Putra Malaysia

- Assisted and demonstrated lab-scale experiments to undergraduate students related to cleaning and fouling of pink guava puree fouling deposits using a lab-scale cleaning test rig.

FYP Instructor (Graduate Research Fellowship or GRF) 2011-2012

Final Year Project (FYP)

Department of Process and Food Engineering, Universiti Putra Malaysia

- Assisted and demonstrated lab-scale experiments to undergraduate students related to chili sauce fouling deposits using a fouling rig.

SUPERVISION ACTIVITIES

Main Supervisor for Master of Science			
No.	Year	Name of Student	Project Title
1	2024 - present	Amanda Yong Seng Ping	Evaluation of rheological properties and storage condition of plant-based fat as ready-made ink for 3D-printed meat products
2	2024 - present	Nurul Aqilah Izzati Binti Hamanapi	Evaluation of the effect of Neutral electrolyzed Water (NEW) on <i>Vibrio</i> Control and Quality Attributes in post-harvest fishery application

Main Supervisor for Final Year Project (Bachelor Students)			
No.	Year	Name of Student	Project Title
1	2025 - 2026	Tan Chee Khang	Neutral Electrolyzed Water For Controlling Vibrio Parahaemolyticus And Preserving Quality In Postharvest Tilapia (<i>Oreochromis Niloticus</i>)
2	2025 - 2026	Muhammad Irfan Zaky	Evaluation of a Plant-Based Fat Replacer as a Ready-To-Use Ink for Extrusion-Based 3D Food Printing
3	2025 - 2026	Luqman Hakim Bin Fareed	Optimisation of Cleaning-In-Place (CIP) Parameters For Removal of Baby Puree Fouling Deposits
4	2025 - 2026	Nur Maryani Fatini Binti Mahadzir	Design and Development of a Lab-Scale 3D Food Printer for Research Applications
5	2025 - 2026	Nur Ishami Binti Mohd Shamsuri	Development and Printability Assessment of Sorghum-Based Food Inks for Extrusion-Based 3d Food Printing
6	2025 - 2026	Nurul Ikmal Ashikin Binti Mahmuddin	Development of a Sustainable and Green Sanitation Program for The Meat Processing Industry
7	2025 - 2026	Siti Nurfarah Najua Binti Saat	Rheological and Mechanical Evaluation of Cookie Dough Formulations For 3D Food Printing Applications
8	2024 - 2025	Norbaiti Binti Badarudin	Conceptual Design of a Lab-Scale 3D Food Printer for Printing Different Food Inks (Meat and Fat)
9	2024 - 2025	Login A/L Mariappen	Evaluating Alkaline Electrolyzed Water for Enhanced Sanitation in Meat Industry
10	2024 - 2025	Izzah Binti Marui @ Marwi	Assessing the Efficacy of Alkaline Electrolyzed Water as a Cleaning Solution for Sanitizing Food Contact Surfaces in the Meat Industry to Combat <i>Listeria Monocytogenes</i> Contamination
11	2022 - 2023	Nurul Aqilah Izzati Binti Hamanapi	Removal of Tomato Puree Fouling Deposit using a Cleaning-In-Place (CIP) Test Rig
12	2022 - 2023	Nur Aziemah Adilah Binti Asming	Optimization of Cleaning-In-Place (CIP) procedure of milk fouling deposits using different cleaning parameters
Visiting Lecturer for Industrial Practice (Bachelor Students)			
No.	Year	Name of Student	Address of Industry
1	2025 - 2026	Nurul Ikmal Ashikin binti Mahmuddin	MND Success Enterprise (M) Sdn. Bhd. No. 12, Jalan Kpk 3/1, Kawasan Perindustrian Kundang Jaya, 48020, Rawang, Selangor
2	2025 - 2026	Nur Syamiera binti Sharuddin	MND Success Enterprise (M) Sdn. Bhd. No. 12, Jalan Kpk 3/1, Kawasan Perindustrian Kundang Jaya, 48020, Rawang, Selangor

3	2025 - 2026	Nurul Safika binti Agus	MND Success Enterprise (M) Sdn. Bhd. No. 12, Jalan Kpk 3/1, Kawasan Perindustrian Kundang Jaya, 48020, Rawang, Selangor
4	2025	Nur Affiza Afni Binti Afripin	Monstr Confectionery Sdn. Bhd. 31, Jalan 9/2, Taman Iks, 43650, Bandar Baru Bangu, Selangor Darul Ehsan
5	2025	Khairunisha Husna Binti Azman	Sri Nona Food Manufacturing Sdn. Bhd. Lot 100, Jalan Industri 3/4, Rawang Integrated Industrial Park, 48000 Rawang, Selangor Darul Ehsan
6	2025	Nur Ain Syazwani Binti Kamarol Idzham	Sri Nona Food Manufacturing Sdn. Bhd. Lot 100, Jalan Industri 3/4, Rawang Integrated Industrial Park, 48000 Rawang, Selangor Darul Ehsan
7	2024	Thurgashini A/P Danaraj	Nestle Manufacturing (Malaysia) Sdn. Bhd. PT 927, Jalan Playar 15/1, Seksyen 15, 40200 Shah Alam, Selangor DE
8	2024	Joh Xin Yee	Nestle Manufacturing (Malaysia) Sdn. Bhd. PT 927, Jalan Playar 15/1, Seksyen 15, 40200 Shah Alam, Selangor DE
9	2024	Kek Wei Wen	Nestle Manufacturing (Malaysia) Sdn. Bhd. PT 927, Jalan Playar 15/1, Seksyen 15, 40200 Shah Alam, Selangor DE
10	2023	Syifa Allisya Al Zubaidi Binti Saffi	Halal Development Corporation Berhad (HDC) 5.02, Level 5, KPMG Tower, First Avenue, Persiaran Bandar Utama, 47800, Petaling Jaya, Selangor
11	2023	Razin Khalish Bin Rosman	Kluang Railcoffee, 22A, 26 & 28, Jalan PJU 5/4, Dataran Sunway, Kota Damansara, 47810 Petaling Jaya, Selangor

PUBLICATIONS

Journal

1	Asyrul-Izhar, A.B., Pambi, N.N., Khalid, N.I. , Faridah, M.R. and Ismail-Fitry, M.R. (2026). Effect of mixing time on the physicochemical properties of buffalo patties with olive oil as a fat replacer. <i>Food Research</i> , Vol. 10(Suppl. 1), 36-48. (Scopus)
2	Shaikh Ahmad, S.N.S., Bahrudin, N.S., Fu, M., 1Yi-Li, T., Nor-Khaizura, M.A.R., Ismail, I., 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 meat patties. <i>Food Research</i> , Vol. 10(Suppl. 1), 29-35. (Scopus)
3	Ijod, G., Mohamed Nawawi, N. I., Kamarol Zaman, N. A. H., Mohamad Rosli, N. A., Ismail-Fitry, M. R., Khalid, N. I. , Abd Rahim, M. H., Charalampopoulos, D., Mohd Adzahan, N., & Azman, E. M. (2026). Extraction, composition, and stabilization strategies on mangosteen pericarp bioactive compounds for sustainable natural colorants and functional foods. <i>Food Chemistry</i> , Vol. 512, 148881. (Scopus, Web of Science, JCR Q1)

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- 4 Noh, T. U. and **Khalid, N. I.*** (2026). Rheological and Textural Studies in 3D Printed Meat Analogs From Pea Protein Isolate: A Review. *Journal of Texture Studies*. Vol. 57, e70075. (Scopus, Web of Science, JCR Q3)
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- 5 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., & M.R., I.-F. (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*, Vol. 10(Suppl. 1), 12-21. (Scopus)
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- 6 Pangestika, L. M. W., Azalanzazllay, N. N., Fu, M., Ibadullah, W. Z. W., Shukri, R., T., Y.-L., **Khalid, N. I.**, Asyrul-Izhar, A. B., & M.R., I.-F. (2026). Comparison of chia seeds and basil seeds as fat replacers in the production of buffalo meat patties. *Food Research*, Vol. 10(Suppl. 1), 22-28. (Scopus)
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- 7 Faridah, M. R., **Khalid, N. I.**, Kumar, P., Sazili, A. Q., & Ismail-Fitry, M. R. (2025). Effect of Different Ingredients Loading Sequences During Mixing on the Physicochemical and Sensorial Properties of Buffalo Patties. *Journal of Meat Science*. Vol. 20(1), 92-102. (Scopus)
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- 8 Keng, G. C., Jasni, M. F. A., Sulaiman, N. S., Ab Aziz, N., **Khalid, N. I.**, Sobri, S., Noor Hasnan, N. Z., & Ahmad, N. H. (2025). Stability of electrolyzed water for honeydew fruit washing. *Food Research*. Vol. 9 (Suppl. 1), 175 - 182 (Scopus)
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- 9 Keng, G. C., Zaili, M. Z., Sulaiman, N. S., **Khalid, N. I.**, & Ab Aziz, N. (2025). Unveiling contamination issues and experimental realities in testing industry-proposed electrolyzed water treatment for jackfruit bulbs preservation. *Advances in Agricultural and Food Research Journal*. Vol. 6(2), 1-27. (MyCite)
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- 10 Noh, T. U. and **Khalid, N. I.*** (2025). Biosensor-based approaches: Exploring hapten–protein interactions for the prediction of skin sensitisation. *Alternatives to Laboratory Animals*, 53(5), 281-300. (Scopus, Web of Science, JCR Q2)
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- 11 N.A.Z. Asming, **N.I. Khalid***, Ab Aziz, N., N. Mohd Thani, B. Maringgal. (2025). Efficient Sanitation Strategies: Optimizing Cleaning in Place Parameters for Milk Fouling Deposit Mitigation. *Advances In Agricultural and Food Research Journal*. Vol. 6(1), 1-15. (MyCite)
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- 12 Mohd Ali, M., **Khalid, N. I.**, Wondi, M. H., Haris, N. I. N., & Megat Ahmad Azman, P. N. (2025). Exploring the nutritional values, volatile compounds, health benefits, and potential food products of chilli (*Capsicum annuum*): A comprehensive review. *Food Chemistry*. Vol. 490, 145091. (Scopus, Web of Science, JCR Q1)
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- 13 **N.I. Khalid***, T. U. Noh., M.M. Ali., Ismail-Fitry, M.R. and Asyrul-Izhar, A.B. (2025). The Textural Modification for 3D Printed Meat and Seafood: A Mini Review. *Food Research*. Vol. 9 (Suppl. 1), 42-54. (Scopus)
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- 14 Ijod, G., Nawawi, N. I. M., Sulaiman, R., **Khalid, N. I.**, Anwar, F., Adzahan, N. M., & Azman, E. M. (2025). Inactivation of polyphenol oxidase and peroxidase activity in mangosteen pericarp via blanching: Correlation between anthocyanins and enzyme activities. *International Journal of Food Science and Technology*, 60(1), vvae010. (Scopus, Web of Science, JCR Q2)
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- 15 D. Maxy, **N.I. Khalid***, T. H. Fang, Z. Kamalbatcha, R. Sulaiman, T. U. Noh, A. Y. S. Ping, and S. H. M. Ramli. (2024). Extrusion-Based 3D Printing Technology in Soy Protein-Based Meat Analogues: A Review. *Journal of Food Process Engineering*, 47(12), e70008. (Scopus, Web of Science, JCR Q2)
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- 16 Meghwar, P., Saeed, S. M. G., Forte, L., Smaoui, S., **Khalid, N. I.**, De Palo, P., & Maggiolino, A. (2024). Electrolyzed water: A promising strategy for improving food quality and safety of fruits, vegetables, and meat. *Journal of Food Quality*, 2024, 3272823. (Scopus, Web of Science, JCR Q2)
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- 17 Noh, T. U., Abd. Aziz, A., Rosli, N. A., and **Khalid, N. I. *** (2024). Electrochemical determination of maleic anhydride using gold nanoparticles and cysteine. *Malaysian Journal of Chemistry*, 26(4), 99-113. (Scopus)
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- 18 Gengan, G., Sha'ari, A. A. M., **Khalid, N. I.**, Mohsin, A. Z., Azman, E. M., Rashid, N.K. M.@A., & Rahim, M. H. A. (2024). Properties of Malaysian Coconut-Breed (MATAG, MAWA, and Pandan) Yogurts: A Preliminary Analysis of Chemical, Microbiological, and Sensorial Characteristics. *Journal of Biochemistry, Microbiology and Biotechnology*, 12(SP1), 93-95. (MyCite)
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- 19 Zainuddin, N., **Khalid, N. I.**, Mohsin, A. Z., Azman, E. M., Rashid, N. K. M.@A. , & Rahim, M. H. A. (2024). Physicochemical, Microbiological, and Sensory Properties of Almond Milk Yogurt-Like Products with Varied Concentrations of Tapioca Starch as Stabilizer. *Journal of Biochemistry, Microbiology and Biotechnology*, 12(SP1), 90–92. (MyCite)
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- 20 Gengan, G., Abdullah, A. H., Azman, E. M., **Khalid, N. I.**, Mahmud, N. K. M., Rahim, M. H. A., & Sukor, R. (2024). Physicochemical Properties, Nutritional Composition, and Microbial Profiles of Locally Fermented Yogurt Drink (Lassi) across Three Restaurants in Malaysia. *Journal of Biochemistry, Microbiology and Biotechnology*, 12(SP1), 46–49. (MyCite)
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- 21 N.A.Z. Asming, **N.I. Khalid***, Ab Aziz, N., N. Mohd Thani. Optimization of cleaning-in-place (CIP) procedure of milk fouling deposit using different cleaning parameters. *Journal of Biochemistry, Microbiology, and Biotechnology*. Vol. 12(SP1), 61-64. (MyCite)
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- 22 **N.I. Khalid***, Sulaiman, N.S., Ab Aziz, N., Taip, S. Nor-Khaizura, M.A.R., F.S., Sobri and M. H. A. Rahim (2024). Assessing the Efficacy of Electrolyzed Water for Sanitizing Contaminated Stainless-Steel Surfaces in the Meat Industry. *Journal of Food Engineering*. Vol. 382, 112199. (Scopus, Web of Science, JCR Q1)
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- 23 **N.I. Khalid**, Jalil N.A., Ab Aziz, M.M. Harun, N., Taip, F.S., Sobri, S., Nor-Khaizura, M.A.R., and Y.A. Yusof. (2024). Sanitation Knowledge and Practices of Malaysian Food SMEs: Addressing Current Issues and Readiness in Acceptance of Green Sanitation Technology. *International Journal on Advanced Science, Engineering, and Information Technology*. Vol. 14(1), 181–188. (Scopus)
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- 24 **N.I. Khalid***, Ab Aziz, N., and T. U. Noh. (2024). Electrolyzed Water for Green Sanitation Approach in SME Meat Processing Factory (Malaysia): A Case Study. *Journal of Food Engineering*. Vol. 362, 111757. (Scopus, Web of Science, JCR Q1)
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- 25 W. A. A. Q. I. Wan-Mohtar, **N.I. Khalid***, M. H. A. Rahim, A. A. I. Luthfi, N. S. M. Zaini, N. A. S. Din., and N. A. M. Zaini (2023). Underutilized Malaysian Agro-Industrial Wastes as Sustainable Carbon Sources for Lactic Acid Production. *Fermentation*. Vol. 9(10), 905 (Scopus, Web of Science, JCR Q2)
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- 26 **N.I. Khalid***, Ab Aziz, N., and T. U. Noh. (2023). Alkaline Electrolyzed Water as a Potential Green Degreaser for Meat Processing Contact Surface: A Review. *Journal of Food Process Engineering*. Vol. 46(12), 14465 (Scopus, Web of Science, JCR Q3)
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- 27 Lim, J. Y., **N.I. Khalid**, M. R. Ismail-Fitry (2023). Quality Evaluation of Buffalo Meatballs Produced at Different Comminution Process Temperatures. *International Journal on Advanced Science, Engineering and Information Technology*. Vol. 19, 573-582. (Scopus)
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- 28 A. Mahmud, T. U. Noh, and **N.I. Khalid*** (2023). Eco-friendly water treatment: The role of MIL metal-organic frameworks for the bisphenols adsorption from water. *Inorganic Chemistry Communications*. Vol. 152, 110643 (Scopus, Web of Science, JCR Q1)
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- 29 **N.I. Khalid**, Sulaiman, N.S., Ab Aziz, N., Taip, F.S., Sobri, S. and Nor-Khaizura, M.A.R (2022). Sustainable sanitation: Screening methods of electrolyzing parameters for a custom-built electrolysed water generator. *Cleaner Engineering and Technology*. Vol. 8, 100482. (Scopus)
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- 30 Jalil N.A., **N.I. Khalid**, Sulaiman, N.S., Sobri S., Taip, F.S., and Ab Aziz, N., (2021). Conceptual design of a portable electrolyzed water cleaning rig using TRIZ method. *Food Research*. Vol. 5 (Suppl. 1), 188-192. (Scopus)
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- 31 **N.I. Khalid**, Sulaiman, N.S., Ab Aziz, N., Taip, F.S., Sobri, S. and Nor-Khaizura, M.A.R (2021). Stability of electrolyzed water: from the perspective of food industry. *Food Research*. Vol. 5 (Suppl. 1), 47-56. (Scopus)
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- 32 Sulaiman, N.S., **N.I. Khalid**, Fauzi, E.M.H., Ab Aziz, N., Yusof, N.A., Sobri, S. and Hasnan, N.Z.N (2020). Revamp of existing lab-scale electrolytic cell design for electrolyzed water study in cleaning application. *Food Research*. Vol. 4 (6), 146-149. (Scopus)
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- 33 **N.I. Khalid**, Sulaiman, N. S., Ab Aziz, N., Taip, F.S., Sobri, S. and Nor-Khaizura, M.A.R (2020). Optimization of Electrolysis Parameters for Green Sanitation Chemicals Production Using Response Surface Methodology. *Processes*. Vol. 8(7), 792. (Scopus, Web of Science, JCR Q2)
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- 34 **N.I. Khalid**, Ab Aziz, N., and Taip, F.S (2020). Performance Evaluation of Portable Hot Water Jet for Frozen Meat Industry Application. *International Journal on Advanced Science, Engineering and Information Technology*. Vol. 10 (3), 1099-1106. (Scopus)
- 35 **N.I. Khalid**, N. Ab Aziz, N. Mohd Thani, R. Shapi'i, N. F. Abd Rahman (2020). Electrolyzed water as a sustainable cleaning and disinfection chemical for SMEs Malaysian meat processing food industries: Challenges and uncertainties. *Journal of Agricultural and Food Engineering*. Vol. 1, 0006.
- 36 **N.I. Khalid**, U.S. Saulaiman, N.A. Nasiruddin, M.M. Hatdran, N. Ab Aziz, M.A.R. Nor Khaizura, N.Z.N. Hasnan, F.S. Taip, S. Sobri (2019). Integrating cleaning studies with industrial practice: Case study of an effective cleaning program for a frozen meat patties SME factory. *Journal of Cleaner Production*. Vol. 235, 688-700. (Scopus, Web of Science, JCR Q1)
- 37 **N.I. Khalid**, Sulaiman, S., Ab Aziz, N., Taip, F.S., Sobri, S. and Nor-Khaizura, M.A.R (2018). Electrolyzed water as a green cleaner: chemical and physical characterization at different electrolysing parameters. *Food Research*. Vol. 2 (6), 512-519. (Scopus)
- 38 **N.I. Khalid**, N. Nordin, Z.Y. Chia, N. Ab Aziz, A.A. Nuraini, F.S. Taip, A. Ahmedov (2016). A removal kinetics approach for evaluation of economic cleaning protocols for pink guava puree fouling deposit. *Journal of Cleaner Production*. Vol. 135, 1317-1326. (Scopus, Web of Science, JCR Q1)
- 39 **N.I. Khalid**, N. Nordin, N. Ab Aziz, A.A. Nuraini, F.S. Taip, Anuar, M.S (2015). Design of a test rig for cleaning studies and evaluation of lab-scale experiments using pink guava puree as a fouling deposit model. *Journal of Food Process Engineering*. Vol. 38, 583-593. (Scopus, Web of Science, JCR Q3)
- 40 **N.I. Khalid**, N.A. Aziz, A.A. Nuraini, F.S. Taip and Anuar, M.S (2014). Alkaline Cleaning-in-Place of Pink Guava Puree Fouling Deposit Using Lab-scale Cleaning Test Rig. *Agriculture and Agricultural Science Procedia*. Vol. 2, 280 - 288. (Scopus)
- 41 Nur Atika Ali, **Nurul Izzah Khalid**, Norashikin Ab. Aziz, Rosnah Shamsudin, Farah Saleena Taip. (2014). Investigation of fouling deposit formation from pasteurizer of chili sauce by using lab-scale concentric tube-pasteurizer. *Journal of Engineering Science and Technology*. Vol. 9, No. 3 334 - 346. (Scopus)
- 42 **N.I. Khalid**, K. W. Chan, N. Ab Aziz, F. S. Taip, M. S. Anuar (2013). Concentric Tube-Fouling Rig for Investigation of Fouling Deposit Formation from Pasteurizer of Viscous Food Liquid. *Journal of Engineering Science and Technology*. Vol. 8, No. 1: 16 - 26. (Scopus)

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International Proceeding

- 1 N. A. I. Hamanapi, **N.I. Khalid*** and N. Ab Aziz (2023). Development of an Effective Cleaning-in-Place (CIP) Approach for Tomato Puree Fouling in Food Processing Equipment. 11th International Symposium on Applied Engineering and Sciences (SAES2023), Universiti Putra Malaysia, Serdang Selangor, Malaysia, 20-21 November 2023. 202 - 203.
- 2 Sulaiman, N.S., Rusli, N.A., N. Ab Aziz and **N.I. Khalid** (2023). Optimization Of Neutral Electrolyzed Water and Evaluating Degradation of its Properties during The Processing of Fresh-Cuts Honeydew. 11th International Symposium on Applied Engineering and Sciences (SAES2023), Universiti Putra Malaysia, Serdang Selangor, Malaysia, 20-21 November 2023. 300 - 301
- 3 **N.I. Khalid** and N. Ab Aziz (2019). Challenges in cleaning for frozen food SMEs: Current and suggested cleaning program. *Konvensyen Kebangsaan Kejuruteraan Pertanian Dan Makanan 2019*, Putrajaya, 21 Mac 2019.
- 4 **N.I. Khalid** and N. Ab Aziz (2018). Teknik Pembersihan Kilang Pemprosesan Makanan untuk Jaminan Makanan Selamat. Malaysian Society of Agricultural Engineers (MSAE) Conference, Faculty of Engineering, Universiti Putra Malaysia, 7 - 8 Februari 2018.
- 5 **N.I. Khalid**, N. Nordin, A.A. Nuraini, N. Ab Aziz, F.S. Taip and A. Ahmedov (2015). Removal kinetics of pink guava puree fouling deposit from a stainless steel surface during alkaline

cycle. International Conference on Heat Exchanger Fouling and Cleaning - 2015, Enfield, Republic of Ireland, 7-12 Jun 2015.

6 N.A. Ali, **N.I. Khalid**, N. Ab Aziz, R. Shamsudin, F.S. Taip (2012). Fouling Deposit from Chili Sauce Pasteurization Unit. International Conference on Agricultural and Food Engineering for Life (CAFEi2012), 26-28 November 2012, 643-652.

7 **N.I. Khalid**, N.Ab Aziz, F.S. Taip and Anuar, M.S. (2012). Concentric Tube-Fouling Rig for Investigation of Fouling Deposit Formation after Heat Treatment of Pink Guava Puree. The 2nd International Symposium on Processing & Drying of Foods, Vegetables and Fruits (ISPDFVF 2012), University of Nottingham, Malaysia Campus, 18-19 Jun 2012.

8 X.W. Tew, **N.I. Khalid**, N.A. Aziz, F.S. Taip and Anuar, M.S (2012). A Conceptual Design of Fouling Deposit Adhesiveness Gauge. AIP Conference Proceedings, Volume 1440, 578-585. (Scopus, Web of Science)

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INTERNATIONAL CONFERENCE		
No.	Title	Year
1	Rheological and Physicochemical Properties of Oat Bran-Carrageenan Emulsion Gels for Potential 3D Food Printing Applications. International Conference on Food Security 2025 (ICFS 2025), Universiti Malaysia Sabah, Malaysia, 11-12 November 2025. <i>Oral</i>	2025
2	Alkaline Electrolyzed Water for Enhanced Sanitation in Meat Processing. International Conference on Clean Water, Air and Soil (CleanWAS2025) Sunway Resort Hotel, Kuala Lumpur, Malaysia, 16-18 August 2025. <i>Oral</i>	2025
3	Gamifying HACCP Competencies Through Game-Based Learning: Implementation of The Treasure Hunt Game in Food Plant Design Course (FST4411). International Putra InnoCreative Carnival in Teaching and Learning (I-PICTL2025) 16-17 June 2025. <i>Poster</i>	2025
4	The Textural Modification for 3D Printed Meat and Seafood: A Mini Review. The 6th International Conference on Agricultural and Food Engineering (CAFEi2023). 15-17 August 2023. <i>Poster</i>	2023
5	Stability of electrolyzed water: from the perspective of food industry. The 5th International Conference on Agricultural and Food Engineering (CAFEi2020) 3-4 February 2021. <i>Poster</i>	2021
6	Electrolyzed water as a green cleaner: chemical and physical characterization at different electrolyzing parameters. The 4th International Conference on Agricultural and Food Engineering (CAFEi2018), The Everly, Putrajaya, Malaysia, 7-9 November 2018. <i>Oral</i>	2018
7	Alkaline Cleaning-In-Place of Pink Guava Puree Fouling Deposit Using Lab-Scale Cleaning Test Rig. The 2nd International Conference on Agricultural and Food Engineering (CAFEi2014), Berjaya Times Square, Kuala Lumpur, Malaysia, 1-3 December 2014. <i>Oral</i>	2014
8	Concentric Tube-Fouling Rig for Investigation of Fouling Deposit Formation after Heat Treatment of Pink Guava Puree. The 2nd International Symposium on Processing & Drying of Foods, Vegetables and Fruits (ISPDFVF 2012), University of Nottingham, Malaysia Campus, 18-19 June 2012. <i>Oral</i>	2012

INTERNATIONAL SYMPOSIUM		
No.	Title	Year
1	Evaluation of Neutral Electrolyzed Water (NEW) for <i>Vibrio</i> spp. Control. 13 th International Symposium on Applied Engineering and Sciences (SAES2025) 10-11 November 2025. <i>Poster</i>	2025
2	Development of an Effective Cleaning-in-Place (CIP) Approach for Tomato Puree Fouling in Food Processing Equipment. 11 th International Symposium on Applied Engineering and Sciences (SAES2023) 20-21 November 2023. <i>Poster</i>	2023

NATIONAL CONVENTION		
No.	Title	Year
1	Evaluation of Alkaline Electrolyzed Water's Cleaning Efficacy and Environmental Impact on Meat Processing Sanitation. National Agricultural and Food Engineering Convention (NAFEC 2025), Putrajaya, Malaysia, 6-7 May 2025. <i>Poster</i>	2025
2	Efficient Sanitation Strategies: Optimizing Cleaning in Place Parameters for Milk Fouling Deposit Mitigation. National Agricultural and Food Engineering Convention (NAFEC 2024), Universiti Malaysia Perlis, Perlis, Malaysia, 15-16 May 2024. <i>Poster</i>	2024
3	A conceptual design of a portable electrolysis sanitation unit for food SMEs. The 6 th Agricultural Engineering Student Chapter Annual Regional Convention 2020 (ARC 2020), Malang Indonesia, 23 July-25 August 2020. <i>Poster</i>	2020
4	Challenges in Cleaning for Frozen Food SMEs: Current and Suggested Cleaning Program. Konvensyen Kebangsaan Kejuruteraan Pertanian dan Makanan 2019, Wisma Tani, Putrajaya, Malaysia, 21 March 2019.	2019

INTERNATIONAL EXHIBITION		
No.	Title	Year
1	A sustainable CIP program for Pink Guava Puree Factory. International Engineering Invention & Innovation Exhibition (i-ENVEX 2014), Universiti Malaysia Perlis, Perlis, Malaysia, 11-13 April 2014.	2014
2	Test Rigs for Evaluation of Cleaning-in-Place (CIP) Performance. International Engineering Invention & Innovation Exhibition (i-ENVEX 2013), Universiti Malaysia Perlis, Perlis, Malaysia, 16 -19 April 2013.	2013
3	Concentric Tube-Fouling Rig for Investigation of Fouling Deposit Formation After Heat Treatment of Pink Guava Puree. International Engineering Invention & Innovation Exhibition (i-ENVEX 2012), Universiti Malaysia Perlis, Perlis, Malaysia, 26 - 29 April 2012.	2012

ACADEMIC DUTIES/ COMMITTEE MEMBER		
Program/Committee/Event	Role	Year
International		
International Conference on Agricultural Technology and Sustainability (ICAT 2026)	Scientific Committee	2026
Fourth International Food Research Conference 2026 (4 th IFRC 2026)	Pre-Conference Committee	2024-2026
Third International Food Research Conference 2024 (3 rd IFRC 2024)	Pre-Conference Committee	2023-2024

ASEAN Workshop on Sustainable Heritage Food Packaging and Commercialization 2023	Secretariat	2023
Asia Packaging Network International Packaging Symposium 2021	Deputy Director (Brochure/Program Book)	2021
National		
National Agricultural and Food Engineering Convention 2026 (NAFEC 2026)	Scientific Committee	2026
National Agricultural and Food Engineering Convention 2026 (NAFEC 2026)	NAFEC 2026 Representative from FSTM, UPM	2026
Technical Committee on Sauces and Paste (NSC 21/TC 6)	Technical Committee	2025
National Agricultural and Food Engineering Convention 2025 (NAFEC 2025)	Scientific Committee	2025
National Agricultural and Food Engineering Convention 2025 (NAFEC 2025)	NAFEC 2025 Representative from FSTM, UPM	2025
Food Science and Technology Undergraduate Colloquium 2023 (FOSTUC 2025)	Judging & Scientific Committee	2025
Food Science and Technology Undergraduate Colloquium 2023 (FOSTUC 2024)	Judging & Scientific Committee	2024
Food Science and Technology Undergraduate Colloquium 2023 (FOSTUC 2023)	Secretariat	2023
Faculty		
Mobility Program (Postgraduate & Undergraduate), FSTM, UPM	Coordinator	2026-2027
Open Day@Foodtech UPM 2025	Secretariat	2025
Professional Certificate FSTM	Program leader	2025 -2026
Product Launching Day 2025	Media Committee	2025
Taskforce for the Promotion of Postgraduate Programs FSTM	Committee Member	2025
FSTM Branding and Promotion	Department Representative	2024-2026
Career Talk FSTM bersama Mamee (Mamee-Double Decker Distribution (M) Sdn Bhd)	Coordinator	2024
Undergraduate Curriculum Committee	Committee Member	2024 - 2026
General Research of the Food Physical Analysis Laboratory	Head of the Research Laboratory	2024 - 2027
Product Launching Day 2024	Media Committee	2024
Kelab Kebajikan dan Sukan Faculty of Food Science & Technology, UPM	Secretary	2023 - 2025
Programme Self-Review Process (PSSR) Bachelor of Science in Food Manufacturing Operations	Committee	2022 - 2024
Curriculum Review for Bachelor of Science in Food Manufacturing Operations	Committee	2023 - 2025
Product Launching Day 2023	Media Committee	2023
Industrial Linkage, Community, and Alumni	Committee	2023-2025
Micro-credentials Program Development	Coordinator	2023
Taskforce for MeSTI Certification for Extruder Laboratory	Committee	2023-2026

PROFESSIONAL QUALIFICATION/MEMBERSHIP/AFFILIATION	
Member , Malaysian Society of Agricultural and Food Engineers (MSAE) Registration Number: M2674	Since 2024
Graduate Engineer , Board of Engineers, Malaysia Registration Number: 93505A	Since 2014
Graduate Technologist , Board of Technologists, Malaysia Registration Number: GT22110449	Since 2022
Member (Professional) , Global Harmonization Initiatives (GHI)	Since 2023
Member (Student) , Global Harmonization Initiatives (GHI)	Since 2020

WORKING EXPERIENCE	
Senior Lecturer Department of Food Technology, Faculty of Food Science and Technology, Universiti Putra Malaysia, Serdang, Selangor, Malaysia	2022 – present
Personal Secretary SY Shakipur Tradings Sdn. Bhd	2022 – 2022
Technical Editor Journal of Agricultural and Food Engineering (MyJAFE)	2020 – 2022
Research Assistance Department of Process and Food Engineering, Faculty of Engineering, Universiti Putra Malaysia, Serdang, Selangor, Malaysia	2015 – 2016

PROFESSIONAL SERVICES			
No.	Role	Title	Year
Editorial Board			
1	Associate Editor	Journal of Agricultural and Food Engineering (myJAFE)	2023-2024
2	Editor	Program Book of Asia Packaging Network International Packaging Symposium	2021
3	Editor	Abstract Book of Asia Packaging Network International Packaging Symposium	2021
Chair/Panellist/Speaker/Jury/Judge			
1	Judge	Navigating Excellence in Oleo and Food for a Unified Sustainability (NEXUS 3.0)	2026
2	Judge	Food Science and Technology Undergraduate Colloquium 2026 (FOSTUC 2026)	2026
3	Judge	International Agri-Food and Biotechnology Festival (iFAMB@SEN2025)	2025
4	Guest lecturer	Seminar class for the Master of Science Program. Agricultural Produce Food Safety, Faculty of Agriculture, Kasetsart University, Karnphaeng Saen Campus	2024
5	Judge	Malaysia Techlympics 2023 (Biotechnology Challenge: Food Security)	2023
6	Speaker	<i>Kursus Terma dan Bukan Terma dalam Pemprosesan Makanan</i>	2023

7	Co-chairperson	The 4th International Conference on Agricultural and Food Engineering			2018
Journal/ Conference Reviewer					
1	Journal Review	Transactions on Science and Technology			2026
2	Conference Review	Third International Food Research Conference 2024 (4th IFRC 2026)			2026
3	Journal Review	Journal of Water Process Engineering			2026-present
4	Journal Review	Journal of Food Process Engineering			2026-present
5	Journal Review	Translational Medicine of Aging			2025-present
6	Journal Review	International Journal of Food Properties			2025
7	Journal Review	Food Research			2024
8	Conference Review	Third International Food Research Conference 2024 (3rd IFRC 2024)			2024
9	Proceeding Paper Review	International TVET Academic dan Research Symposium (ITARS 3.0) 2024			2024
10	Journal Review	Food Control			2024
11	Journal Review	Journal of Physical Science			2023
12	Journal Review	Food and Bioprocess Technology			2023
13	Journal Review	Journal of Food Engineering (JFE)			2023-present
14	Journal Review	Advances in Agricultural and Food Research Journal (AAFRJ)			2023-present
15	Conference Review	The 6th International Conference on Agricultural and Food Engineering			2023
16	Journal Review	International Food Research Journal (IFRJ)			2023-present
17	Journal Review	Journal of Agricultural and Food Engineering (myJAFE)			2022-2024
18	Conference Review	National Technology Research in Engineering, Design, and Social Science Conference 2022 (NTRENDS2022)			2022
Assistant Chairman for Postgraduate Viva					
No.	Student	Title of thesis	Supervisor	Program	Year
1	Haslizawati Binti Jaafar	Development and Stability of Methylcellulose Films with Watermelon Cutin-Enriched Extract Surface-Coated with Palmitic Acid for Chocolate Packaging	Assoc. Prof. Dr. Nur Hanani Zainal Abedin	PhD	2026
2	Padmanabhan Kousalya	Optimisation And Characterisation of Probiotic - Fermented Tomato- Watermelon Juice: Fermentation, Bioactive Compounds, Metabolomics, Functional Properties, and Gut Simulation Activity Against Foodborne Pathogens	Assoc. Prof. Dr. Nor Khaizura Mahmud @ Ab Rashid	PhD	2026
3	Hew Peir Shinn	Biomarker Identification During Prolonged Processing of Dodol Through Metabolomics Approach	Dr. Nuzul Noorahya Binti Jambari	Master of Science	2025

4	Tan Yi Li	Development And Assessment of Marinated Yellowfin Tuna (<i>Thunnus Albacares</i>) Steak Treated With High-Pressure Processing	Assoc. Prof. Dr. Ismail Fitry Mohammad Rashedi	Master of Science	2025
5	Nur Shahira Binti Shaifulamri	Quality Characteristics of Buffalo Meat Emulsion Incorporated with Ultrasound-Treated Coconut Flesh as a Meat Substitute	Assoc. Prof. Dr. Ismail Fitry Mohammad Rashedi	Master of Science	2025
6	Nur Fatin Nazurah Binti Rekemin	Development of Chitosan-Curry Leaf Essential Oil Nanocomposite Film for RTE Tuna Sandwich Packaging and Its Housefly Repellency Potential	Assoc. Prof. Dr. Nur Hanani Zainal Abedin	PhD	2025
7	Liu Hua	Supercritical Co ₂ Extraction of Xanthones from Mangosteen Pericarp Using Medium Chain Triglycerides and Assessment of Their Anti-Inflammatory and Immunomodulatory Activities	Assoc. Prof. Dr. Chong Gun Hean	PhD	2025
8	Goh Sur Guat	Effect Of Veterinary Drug Residues on Antibigram of <i>Escherichia Coli</i>	Assoc. Prof. Dr. Hanan Hasan	PhD	2025
9	Wong Jun Xian	Development and Functional Evaluation of Chitosan Films Containing <i>Sauropus androgynus</i> L. as Active Packaging for the Preservation of Fresh-Cut Fruit	Assoc. Prof. Dr. Yaya Rukayadi	PhD	2025
10	Meena Selvanayagam	Antioxidant, Antidiabetic, Safety Profile and Metabolite Analyses of <i>Crescentia Cujete</i> L. (Bignoniaceae) Extracts: A Comparative Metabolite Analysis of Fruit, Leaves and Bark using Hot-Water and Ultrasound-Assisted Ethanolic Extraction.	Dr. Nurul Shazini Binti Ramli	Master of Science	2025
11	Idris Fadheelah Biola	Comparison Between Dried Chili and Chili Paste in Selangor, Malaysia on The Production of Aflatoxigenic <i>Aspergillus Parasiticus</i> With Its Molecular Characterization	Assoc. Prof. Dr. Farinazleen Mohamed Ghazali	Master of Science	2025
12	Farah Anum Binti Mohd Yusof	Mitigating Chilling Injury and Enhancing Postharvest Quality of Carambola by Impregnating With Melatonin	Dr. Noor Liyana Binti Mohd Yusof	PhD	2025
13	Chua Thong Shuen	Synergistic Effect of Plant-Based Saponin and Lecithin Emulsifiers In Stabilising	Dr. Tan Tai Boon	Master of Science	2025

		Lutein-Enriched Red Palm Oil Nanoemulsion and Microcapsules			
14	Nurul Izza Nabilah Binti Mohd Samsudin	Hydrolysis of Goat's Milk Casein Using Various Enzymes at Different Conditions and Its Antigenicity Through Multiple Enzyme-Linked Immunosorbent Assay Approaches (ELISA).	Assoc. Prof. Dr. Rashidah Binti Shukor	Master of Science	2025
15	Nur Nabilah Hasanah Binti Abdul Salam	Development of Intelligent pH Indicator Film Immobilized Butterfly Pea (<i>Clitoria Ternatea</i> L.) Anthocyanin for Muscle Food Freshness Assessment.	Assoc. Prof. Dr. Ismail Fitry Mohammad Rashedi	Master of Science	2024
16	Aimie Syahirah Binti Ibrahim	Safety and Quality Assessment of Buffalo Milk and Effect of Processing Parameters on Physicochemical Properties and Aflatoxin M1 In Buffalo Milk Yoghurt	Assoc. Prof. Dr. Rashidah Binti Shukor	Master of Science	2024
17	Yao Zhengyuan	Ultrasound-Assisted Extraction of Xanthone From Mangosteen Pericarp Using A Mixture Of Virgin Coconut Oil And Ethanol	Assoc. Prof. Dr. Chong Gun Hean	Master of Science	2024
18	Siti Nur Ezzati Binti Yazid	Assessment of Indigenous Fungi as Biocontrol Agents Against Mycotoxigenic Fungi and Mycotoxin Contamination in Grain Maize Agro-Ecosystem from Terengganu Malaysia	Assoc. Prof. Dr. Nik Iskandar Putra Samsudin	PhD	2024
19	Nur Aqilah Binti Ismail	Inclusion Of Mucilage as A Natural Emulsifiers In Producing A Stable Jamnapari Goat Meat Emulsion	Assoc. Prof. Dr. Ismail Fitry Mohammad Rashedi	Master of Science	2024
20	Nadrah Binti Abdul Halid	Enhanced Production Of Riboflavin And Nisin Through Cocultivation Of Lactococcus Lactis And Lactobacillus Rhamnosus	Dr. Hanan Hasan	Master of Science	2024
21	Mohd Suhaimi Bin Alias	Anticariogenic Activity of Fingerroot [<i>Boesenbergia Rotunda</i> (L.) Mansf.] Rhizome Extract and Its Application in Confectionery	Assoc. Prof. Dr. Yaya Rukayadi	PhD	2024
22	Trisha Mansura Rahman	Antibacterial And Antioxidant Activities, Phytochemical And Toxicity Analysis Of Melinjo (<i>Gnetum Gnemon</i> L.) Leaves Extract.	Assoc. Prof. Dr. Yaya Rukayadi	Master of Science	2024

23	Marcella Meia Anak Garry Enchangan	The Effect of High-Pressure Processing (HPP) on The Texture, Colour, Digestibility, Allergen Activity and Protein Profile of The Indian Mackerel.	Dr. Nuzul Noorahya binti Jambari	Master of Science	2023
24	Khan Sadeeya	Green Synthesis of <i>Serai Kayu</i> [<i>Syzygium Polyanthum</i> (Wight) Walp.] Leaves Extract Mediated Silver Nanoparticles (SP-AgNPs) And Its Enhanced Antimicrobial And Antispore Properties	Assoc. Prof. Dr. Yaya Rukayadi	PhD	2023
25	Ummul Izzatul Izzah Binti Yahya	Growth And Survival Model of <i>Listeria Monocytogenes</i> in Tumeric-Salt Marinated Rastrelliger Brachysoma during Storage under Isothermal and Non-Isothermal Time-Temperature Profile	Assoc. Prof. Dr. Nor Khaizura Mahmud @ Ab Rashid	Master of Science	2023

STUDENTS DEVELOPMENT

No.	Role	Title	Year
Advisor			
1	Leader	Student Academic Mobility Program, in collaboration with Jinan University, China Student: FSTM Postgraduate & Undergraduate Students	2026
2	Judge	Navigating Excellence in Oleo and Food for a Unified Sustainability (NEXUS 3.0) Students: Malaysian Polytechnic Students	2026
3	Multimedia & Publicity Committee	Food Safety Postgraduate Mobility Program 2026, in collaboration with Mae Fah Luang University, Thailand Student: FSTM Postgraduate Students	2026
4	Supervisor	Food Science and Technology Undergraduate Colloquium 2026 (FOSTUC 2026) Award: Silver (Universiti Putra Malaysia) Student: Luqman Hakim Bin Fareed (Bachelor student)	2026
5	Supervisor	International Symposium on Applied Engineering and Science (SAES) 2025 Award: Best Poster (Food Security) Student: Nurul Aqilah Izzati Binti Hamanapi (Master of Science student)	2025
6	Judge	International Agrofood And Biotechnology Festival @Special Education Needs 2025 (iFAMB@SEN2025) (Innovation Competition) Students: Malaysian Polytechnic Students	2025
7	Accompanying Lecturer	Global Learning Odyssey: Putra Food Tech Mobility Vietnam 2024	2024

		Students: Faculty of Food Science and Technology Student Council (FOSTECH) students	
8	Supervisor	Food Science and Technology Undergraduate Colloquium 2024 (FOSTUC 2024) Student: Nur Aziemah Adilah Binti Asming (Bachelor student)	2024
9	Supervisor	National Agricultural and Food Engineering Convention 2024 (NAFEC 2024) Student: Nur Aziemah Adilah Binti Asming (Bachelor student)	2024
10	Advisor	The Schoolwide Enrichment Model (SEM) Program under Maktab Rendah Sains MARA Tun Ghafar Baba Students: 1. Ellisa Maisara binti Mohd Farid 2. Nur Dania Najwa binti Fesol 3. Aisha Safiya bt Imran	2023
11	Judge	Malaysia Techlympics 2023 National Finals (Competition: 1.3B Biotechnology Challenge (Food Security)) Students: Malaysian Higher Education Institution Student	2023
12	Judge	Presentation in conjunction with Sabbatical Week at Sekolah Sultan Alam Shah 2023 (STEM Challenge Program) Students: Students of Sekolah Sultan Alam Shah, Putrajaya	2023
13	Lecturer	Invitation to a Speaker from Cosmic Discovery Sdn. Bhd. to Deliver a Talk on Sanitation in the Food Industry Students: 40 students enrolled in the FST3304 course, Semester 1 2023/2024	2023

UNDERGRADUATE PROJECTS

Final Year Project (FYP):

Conceptual Design and Validation Work of Fouling Rig

Objective: To design a monitoring device for fouling deposits, namely a concentric tube-fouling rig, which provides in-direct measurement in the heating area of food processing equipment.

Internship Project:

Effect of high temperature on bloating packaging during transportation overseas.

Objective: To study the effect of different temperatures on pineapple jam biscuits packaging.

WORKSHOP/TRAINING ATTENDED

- Technical Writing Workshop 2023
- ASEAN Workshop on Sustainable Heritage Food Packaging and Commercialization 2023
- Professional Halal Executive Training Program
- Introduction to MS 1514:2009 Good Manufacturing Practices (GMP)
- MS 1514:2009 GMP Compliance Plant Layout
- Understanding and Implementing MS 1480:2007 Hazards Analysis and Critical Control point (HACCP)
- HACCP on Documenting MS 1480:2019

- Cleaning and Disinfection Training
 - Basic Food Handling Training (*Kursus Pengendalian Makanan*)
 - *Kursus Latihan Pembersihan dan Sanitasi*
 - Workshop on Basic Food Microbiology Techniques
 - Knowing the Standard Methods for Food Microbiological Analysis Workshop
 - IDEXX Water Quality Seminar
 - COMSOL Day 2016
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COMPUTER LITERACY

Design Expert, Minitab, COMSOL, MATLAB, ImageJ, HyperSnap, SPSS, Microsoft Office (Visio, Word, Excel, and PowerPoint)

REFEREES

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