CURRICULUM VITAE
MASNI BINTI MAT YUSOFF

PERSONAL DETAILS	
Title	DR.
Citizenship	MALAYSIA
Race	MALAY
Gender	FEMALE
Date of Birth	17 APRIL 1987
Designation	SENIOR LECTURER
Organization	DEPARTMENT OF FOOD TECHNOLOGY FACULTY OF FOOD SCIENCE AND TECHNOLOGY UNIVERSITI PUTRA MALAYSIA
E-mail Address	masniyusoff@upm.edu.my
Network [Links]	ORCiD, Google Scholar, LinkedIn, ResearchGate, Academia

ACADEMIC QUALIFICATION		
Certificate	**School / Institution**	**Area of Specialization**
Ph.D. in Food and Nutritional Sciences [2013 – 2016]	Department of Food and Nutritional Sciences, University of Reading, Reading, United Kingdom	Chemistry and Technology of Oils and Fats
M.Sc. Food Technology [2009 – 2012]	Faculty of Food Science and Technology, Universiti Putra Malaysia, Serdang, Selangor, Malaysia	Food Technology
B.Sc. Food Science and Technology [2005 – 2009]	Faculty of Food Science and Technology, Universiti Putra Malaysia, Serdang, Selangor, Malaysia	Food Science and Technology

LANGUAGE PROFICIENCY					
Language	**Poor (1)**	**Moderate (2)**	**Good (3)**	**Very good (4)**	**Excellent (5)**
Bahasa Malaysia					√
English				√	

EMPLOYMENT	
Organization	**Designation**
Food Technology and Protein Centre, Malaysian Palm Oil Board (MPOB)	Internship Student [March – Aug 2008]
Department of Food Technology, Faculty of Food Science and Technology, Universiti Putra Malaysia	Research Assistant [May – Oct 2009] Tutor [Nov 2009 – Nov 2016] Senior Lecturer [Nov 2016 – Present]

HONOURS AND AWARDS		
Name of Award / Title	**Award Authority**	**Year**
Anugerah Pekerja Cemerlang	Universiti Putra Malaysia	2021

LIST OF PUBLICATIONS

Journal [main author]

Mat Yusoff, M., Niranjan, K., Gordon, M. H., & Ezeh, O. (2020). Oxidative properties of *Moringa oleifera* kernel oil from different extraction methods during storage. *Journal of the Science of Food and Agriculture, 100(4)*, 1588-1597.

Mat Yusoff, M., Gordon, M. H., Ezeh, O., & Niranjan, K. (2017). High pressure pre-treatment of *Moringa oleifera* seed kernels prior to aqueous enzymatic oil extraction. *Innovative Food Science and Emerging Technologies, 39*, 129-136.

Mat Yusoff, M., Gordon, M. H., Ezeh, O., & Niranjan, K. (2016). Aqueous enzymatic extraction of *Moringa oleifera* oil. *Food Chemistry, 211*, 400-408.

Mat Yusoff, M., Gordon, M. H., & Niranjan, K. (2015). Aqueous enzyme assisted oil extraction from oilseeds and emulsion de-emulsifying methods: A review. *Trends in Food Science & Technology, 41*, 60-82.

	Mat Yusoff, M., Tan, C. P., Che Man, Y. B., Mat Sahri, M., Kanagaratnam, S., & Nehdi, I. A. (2013). Development of coconut- and palm-based fat blend for cookie filler. *Journal of the American Oil Chemists' Society, 90,* 91-101.
Journal [corresponding Author]	Mohamad Shah, N. K., Sanny, M., Ab Karim, N. A., Kuppan, K., Yahaya, N. A., & **Mat Yusoff, M**. (2023). Antioxidant capacity of value-added sandwich cookie creams based on red palm olein during storage. Grasas Y Aceites, 74(3), e510. Samsuri, N. S., Abd Hadi, H. M., Ismail-Fitry, M. R., Ab Karim, N. A., & **Mat Yusoff, M.** (2022). Improved physical properties and structural stability of value-added mayonnaises based on red palm olein by using high-shear homogenizer. *International Food Research Journal, 29(4),* 764 - 775. Mohamad Shah, N. K., Sanny, M., Ab Karim, N. A., Kuppan, K., & **Mat Yusoff, M.** (2022). Enhanced natural antioxidant compounds in red palm olein-based shortenings developed for sandwich cookie cream. *Food Research, 6(2),* 172-181. Abd Hadi, H. M., Tan, C. P., Mohamad Shah, N. K., Tan, T. B., Niranjan, K., & **Mat Yusoff, M.** (2021). Establishment of an effective refining process for *Moringa oleifera* kernel oil. *Processes*, *9*, 579. Ismail, A. H., Wongsakul, S., Ismail-Fitry, M. R., Rozzamri, A., & **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. Thakaeng, P., Wongsakul, S., & **Mat Yusoff, M.** (2020). Development of value-added butter through the addition of green tea (*Camellia sinensis* L.) extract. *International Food Research Journal*, *27(3)*, 465-474. Thirathummacoup, N., Rozzamri, A., & **Mat Yusoff, M.** (2020). Effects of maltodextrin on the physical properties of canola oil-based ice creams. *Journal of Agricultural and Food Engineering*, *3*, 0025.
Journal [co-author]	Ismail, N. H., **Mat Yusoff, M.**, Mohd Hassim, N. A., Saw, M. H., Wazir, H., Tang, T. K., & Kanagaratnam, S. (2025). Palm-based oils as milk fat alternatives in Mozzarella cheese analogue. *Grasas Y Aceites, 75(3)*, 2080.

Gholivand, S., Tan, T. B., **Mat Yusoff, M.**, Qoms, M. S., Wang, Y., Liu, Y., Nyam, K. L., & Tan, C. P. (2025). Eco-friendly encapsulation: Investigating plant-based protein-alginate shells for efficient delivery and digestion of hemp seed oil encapsulated via supercritical CO2 dispersion. *Food Chemistry*, *463*, 141515.

Gholivand, S., Tan, T. B., **Mat Yusoff, M.**, Qoms, M. S., Wang, Y., Liu, Y., Nyam, K. L., & Tan, C. P. (2025). Innovative microencapsulation of hemp seed oil using plant-based biopolymers: A comparative analysis of dehydration techniques on core stability, digestibility and release pattern. *Food Hydrocolloids*, *159*, 110683.

Choy, H. W., Teow, S. J., Khor, Y. P., Tan, T. B., Gholivand, S., **Mat Yusoff, M.**, & Tan, C. P. (2024). Fabrication of palm carotene-based emulsion stabilized by rice protein isolate-flaxseed gum complex. *International Journal of Food Engineering*, *20(5)*, 365–375.

Gholivand, S., Tan, T. B., **Mat Yusoff, M.**, Choy, H. W., Teow, S. J., Wang, Y., Liu, Y., & Tan, C. P. (2024). Advanced fabrication of complex biopolymer microcapsules via RSM-optimized supercritical carbon dioxide solution-enhanced dispersion: A comparative analysis of various microencapsulation techniques. *Food Chemistry*, *452*, 139591

Gholivand, S., Tan, T. B., **Mat Yusoff, M.**, Choy, H. W., Teow, S. J., Wang, Y., Liu, Y., & Tan, C. P. (2024). An in-depth comparative study of various plant-based protein-alginate complexes in the production of hemp seed oil microcapsules by supercritical carbon dioxide solution-enhanced dispersion. *Food Hydrocolloids*, *153*, 110001.

Gholivand, S., Tan, T. B., **Mat Yusoff, M.**, Choy, H. W., Teow, S. J., Wang, Y., Liu, Y., & Tan, C. P. (2024). Elucidation of synergistic interactions between anionic polysaccharides and hemp seed protein isolate and their functionalities in stabilizing the hemp seed oil-based nanoemulsion. *Food Hydrocolloids*, *146*, 109181.

Faridah, M. R., **Mat Yusoff, M.**, Rozzamri, A., Wan Ibadullah, W. Z., Ahmad Hairi, A. N., Abu Daud, N. H., 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. *Foods*, *12*, 597.

Nawawi, N. I. M., Ijod, G., Senevirathna, S. S. J., Rana, M. A., Yusof, N. L., **Mat Yusoff, M.**, Adzahan, N. M., & Azman, E. M. (2023). Comparison of high pressure and thermal pasteurization on the quality parameters of strawberry products: a review. *Food Science and Biotechnology*, *32(6)*, 729–747.

Hew, K. S., Khor, Y. P., Tan, T. B., **Mat Yusoff, M.**, Lai, O. M., Asis, A. J., Alharthi, F. A., Nehdi, I. A., & Tan, C. P. (2021). Mitigation of 3-monochloropropane-1,2-diol esters and glycidyl esters in refined palm oil: A new and optimized approach. *LWT – Food Science and Technology, 139*, 110612.

Shamsol Kahar, S. N., Ismail-Fitry, M. R., **Mat Yusoff, M.**, Rozzamri, A, Bakar, J., & Wan Ibadullah, W. Z. (2021). Substitution of fat with various types of squashes and gourds from the *Cucurbitaceae* in the production of low-fat buffalo meat patties. *Malaysian Applied Biology, 50(1),* 1-11.

ZarulAkmam, M., Umi Hartina, M. R., Nor Qhairul Izzreen, M. N., Nabila, H. Z., Wafin, W., **Mat Yusoff, 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.

Khalid, S. K., Ismail-Fitry, M. R., **Mat Yusoff, M.**, Halim, H. H., Jaafar, A. H., & Zarul Anuar, N. I. A.. (2021). Different maturities and varieties of coconut (Cocos nucifera L.) flesh as fat replacers in reduced-fat meatballs. *Sains Malaysiana*, *50(8)*, 2219-2228.

Goh, K. M., Wong, Y. H., Abas, F., Lai, O. M., **Mat Yusoff, M.**, Tan, T. B., Wang, Y., Nehdi, I. A., & Tan, C. P. (2020). Changes in 3-, 2-monochloropropandiol and glycidyl esters during a conventional baking system with addition of antioxidants. *Foods, 9*, 739-752.

Hew, K. S., Asis, A. J., Tan, T. B., **Mat Yusoff, M.**, Lai, O. M., Nehdi, I. A., & Tan, C. P. (2020). Revising degumming and bleaching processes of palm oil refining for the mitigation of 3-monochloropropane-1,2-diol esters (3-MCPDE) and glycidyl esters (GE) content in refined palm oil. *Food Chemistry*, *307*, 125545.

Nur Amila Najwa, I. S., **Mat Yusoff, M.**, & Nur Hanani, Z. A. (2020). Potential of silver-kaolin in gelatin composite films as active food packaging materials. *Food Packaging and Shelf Life*, *26*, 100564.

	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-fat fried chicken breast meat. *Food Research*, *4(2)*, 327-334. Aslinah, L. N. F., **Mat Yusoff, M.**, & Ismail-Fitry, M. R. (2018). Simultaneous use of adzuki beans (Vigna angularis) flour as meat extender and fat replacer in reduced-fat beef meatballs (bebola daging). *Journal of Food Science and Technology*, *55(8)*, 3241-3248. Ibrahim, F. N., **Mat Yusoff, M.**, Shukri, R., & Ismail-Fitry, M. R. (2018). Effects of fish collagen hydrolysates (FCH) as fat replacer in the production of buffalo patties. *Journal of Advanced Research in Applied Sciences and Engineering Technology*, *11(1)*, 108-117.
Chapter in Book	Ab Karim, N. A., Othman, N. H., & **Mat Yusoff, M.** (2022). Vegetable oil refining. In: Yee-Ying Lee, Teck-Kim Tang, Eng-Tong Phuah, Oi-Ming Lai. *Recent Advances in Edible Fats and Oils Technology: Processing, Health Implications, Economic and Environmental Impact*. Springer Nature Singapore Pte Ltd. (pp. 101-140). Ezeh, O., **Mat Yusoff, M.**, & Niranjan, K. (2018). Nonthermal processing technologies for fabrication of microstructure to enhance food quality and stability. In: Sakamon Devahastin. *Food Microstructure and Its Relationship with Quality and Stability*. Woodhead Publishing Publication (pp. 239-274).
Conference paper	Nurfazwin, Z., Nur Izzah Arifah, Z.A., Mohamad Afifi, I., **Mat Yusoff, M.**, & Ismail-Fitry, M.R. (2017). Effect of aloe vera powder as fat and corn flour replacers in the production of reduced fat beef meatballs. *International Food Research Conference 2017*, 255-241.
Other publications	**Mat Yusoff, M.** (2016). Aqueous enzymatic oil extraction as a green processing method. American Oil Chemists' Society (AOCS) *Inform* magazine, May 2016, Vol. 27(5), page 14-16. Online articles published by Malaysian Palm Oil Council, Shanghai: Exploring the Nutritional Treasures of Red Palm Oil: Experts from Universiti Putra Malaysia Share Scientific Breakthroughs and Application Prospects. Links: ▪ China Food Publishing Co., 9 October 2025 ▪ Chief Consultant of China's Health, 10 October 2025 ▪ Shenghuojia Original, 2025

PAST RESEARCH PROJECT			
Project No.	**Project Title**	**Role**	**Source of Fund**
GP-IPM/2017/9545600 [2017-2019, 24 months]	*Moringa oleifera* kernel oil refining and application of the kernel oil in emulsion-based food products	Project leader	Geran Putra IPM
GP-IPS/2022/9711000 [2022-2024, 24 months]	Physical properties, antioxidant capacity, and flavor profiles of value-added mayonnaises based on red palm olein and soybean oil	Project leader	Geran Putra IPS