

CURRICULUM VITAE

A. BUTIR-BUTIR PERIBADI (*Personal Details*)

Nama Penuh (<i>Full Name</i>)	NOR AFIZAH BINTI MUSTAPHA		Gelaran (<i>Title</i>): Dr.
No. MyKad / No. Pasport (<i>Mykad No. / Passport No.</i>)	Warganegara (<i>Citizenship</i>) Malaysia	Bangsa (<i>Race</i>) Malay	Jantina (<i>Gender</i>) Female
Jawatan (<i>Designation</i>)	Senior Lecturer	Tarikh Lahir (<i>Date of Birth</i>)	29 January 1980

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

B. KELAYAKAN AKADEMIK (*Academic Qualification*)

Nama Sijil / Kelayakan (<i>Certificate / Qualification obtained</i>)	Nama Sekolah Institusi (<i>Name of School / Institution</i>)	Tahun (<i>Year obtained</i>)	Bidang pengkhususan (<i>Area of Specialization</i>)
PhD	Cornell University, USA	2013	Food Science and Technology, Supercritical extrusion
Master of Science	University Putra Malaysia	2008	Food Processing and Engineering
Bachelor of Technology (Food)	Universiti Sains Malaysia	2003	Food Science and Technology

C. KEMAHIRAN BAHASA (*Language Proficiency*)

Bahasa / Language	Lemah <i>Poor (1)</i>	Sederhana <i>Moderate (2)</i>	Baik <i>Good (3)</i>	Amat Baik <i>Very good (4)</i>	Cemerlang <i>Excellent (5)</i>
English				X	
Bahasa Melayu					X
Lain-lain (<i>other</i>):					

D. PENGALAMAN SAINTIFIK DAN PENGKhususan (*Scientific experience and Specialization*)

Organization	Position	Start Date	End Date	Expertise

E. PEKERJAAN (*Employment*)

Majikan / Employer	Jawatan / Designation	Jabatan / Department	Tarikh lantikan / Start Date	Tarikh tamat / Date Ended
UPM	Senior Lecturer	Food Technology	Oct 2013	Current

UPM	Tutor	Food Technology	Aug 2004	Oct 2013
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F. ANUGERAH DAN HADIAH (Honours and Awards)				
Name of awards	Title	Award Authority	Award Type	Year
Academic Awards				
Non-Academic Awards				
Awards of Merit				

E. SENARAI PENERBITAN (Sila masukan nama pengarang, tajuk, nama jurnal, jilid, muka surat dan tahun diterbitkan) (List of publications – author (s), title, journal, volume, page and year published)	
Journal	<ol style="list-style-type: none"> Li, D., Cheng, Z., Wan Ibadullah, W. Z., Shukri, R., Duan, Q., & Mustapha, N. A. (2026). Saskatoon berry (<i>Amelanchier alnifolia</i>): nutritional composition, phytochemical, health benefits, shelf-life extension and utilization. <i>Food Science and Biotechnology</i>. 35, 1097–1114 Li, D., Duan, Q., Wan Ibadullah, W. Z., Shukri, R., Gu, Y., Nie, H., Liu, Y., Mustapha, N. A. (2026). A novel branched polysaccharide from <i>Rhodomyrtus tomentosa</i>: structural elucidation, physicochemical properties and antioxidant activity. <i>Journal of the Science of Food and Agriculture</i>. 106(4), 2311-2323 Li, D., Duan, Q., Wan Ibadullah, W. Z., Shukri, R., Nie, H., Ren, A., & Mustapha, N. A. (2026). Transcriptome Analysis Reveals the Immunoregulatory Effect of Two Polysaccharides from <i>Rhodomyrtus tomentosa</i>. <i>Foods</i>. 15(2), 235 Setiyoko, A., Sulaiman, R., Mustapha, N. A., Ariffin, M. K. A. M., Budijanto, S., & Palupi, E. (2025). An overview on extruded rice analogues produced using hot extrusion processing. <i>The Annals of the University Dunarea de Jos of Galati. Fascicle VI-Food Technology</i>, 49(1), 211-245 Mohamad Rais Hasan, Che Azurahaman Che Abdullah, Nor Afizah Mustapha, Mohd Sabri Mohd Ghazali, Mohd Adzahan Noranizan. (2025). Valorization of cockle shell waste into hydroxyapatite for improving gel properties of surimi. <i>Journal of Food Science</i>. 90(11). E70663 Pan W, Li B, Chong KH, Wang S, You L, Wang X, Nor-Khaizura MAR, Mustapha NA, Saari N and Wan Ibadullah WZ (2025) Multi-acid synergistic fermentation enhances the quality of bran feed. <i>Front. Microbiol</i>. 16:1646911. Dingjin Li, Wan Ibadullah WZ, Shukri R, Duan Q., Gu Y., Mustapha N.A. 2025. Structural characterization and antioxidant activity of polysaccharide from <i>Rhodomyrtus tomentosa</i> berry. <i>Food Chemistry</i>. 484, 144150. Shaziman, S., Karim, R, Wan Ibadullah, W.Z., Mustapha, N.A., Mohd Adzahan, N. 2025. Effect of double boiler heat treatment on the physicochemical properties of sweetened condensed filled milk. <i>Food Research</i>. 9(3), 410-420. Dingjin Li, Wan Zunairah Wan Ibadullah, Radhiah Shukri, Qiuxia Duan, Yipeng Gu, and Nor Afizah Mustapha. 2025. The effects of different extraction methods on the yield, microstructure, and antioxidant activity of polysaccharides from <i>Rhodomyrtus tomentosa</i> Berry. <i>Food and Bioprocess Technology</i>. 18, 3719-3731. https://doi.org/10.1007/s11947-024-03670-z Mustapha, N. A., Tang, L. Y., Wan Ibadullah, W. Z., Shukri, R., & Ibrahim, N.H. (2025). Microwave- and oven-heat moisture treatment of broken rice flour and the improvement in flat rice noodle quality. <i>Journal of Advanced Research in Applied Sciences and Engineering Technology</i>, 43(1), 33–44. Dingjin, L., Qiuxia, D., Yipeng, G., Nor Afizah, M., Zhenhua, D., Yingjian L. and Jiao, D. 2024. A comparative evaluation of physical characteristics, bioactive compounds, and antioxidant capacity of <i>Rhodomyrtus tomentosaberry</i> by different drying methods. <i>Food Research</i>. 8(Suppl. 7), 87-95 Nur Adibah, L., Nor Afizah, M., Wan Zunairah, W.I., & Syed Muhammad, S.K. 2024. Development of fiber-rich okara-based expanded snack via single screw extrusion. <i>Food Research</i>. 8(2), 48-56

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17. Omoniyi, Saheed Adewale, Nor Afizah Mustapha, Radhiah Shukri, Nurul Shazini Ramli, Mohd Rafii Yusop, and Rabiha Sulaiman. 2024. Bambara groundnut (*Vigna Subterranea* (L.) Verdc.): a promising crop for food industry. *The Annals of the University Dunarea De Jos of Galati. Fascicle VI - Food Technology*. 48(1), 211-29.
18. Farah Nadiah Abd Rahim, Wan Zunairah Wan Ibadullah, Nazamid Saari, Nor Afizah Mustapha, Fatema Hossain Brishti, Ismail-Fitry Mohammad Rashedi, Radhiah Shukri. 2024. Effect of protein concentration, pH, and ionic strength on the adsorption properties of rice bran protein concentrates at the oil-water interface. *Food and Bioproducts Processing*. 147, 162-174,
19. Mohamad Rais Hasan, Che Azurahaman Che Abdullah, Mustapha Nor Afizah, Mohd Sabri Mohd Ghazali, Mohd Adzahan Noranizan. 2024. Efficacy of one-step-ultrasonic route to producing hydroxyapatite nanoparticles from cockle shells. *Food and Bioproducts Processing*, 143, 54-65,
20. Gita Adelia Nevara, Sharifah Kharidah Syed Muhammad, Norhasnida Zawawi, Nor Afizah Mustapha, Roselina Karim. 2024. Fractionation and physicochemical characterization of dietary fiber of kenaf (*Hibiscus cannabinus* L.) seed. *Journal of the Science of Food and Agriculture*. 104(6), 3216-3227
21. Ibadullah, Wan Zunairah Binti Wan, Fatema Hossain Brishti, Nor-Khaizura Mahmud Ab Rashid, Ismail-Fitry Mohammad Rashedi, Nor Afizah Mustapha, Nur Hanani Zainal Abedin, Radhiah Shukri, and Ahmad Zainuri Mohd Dzomir. 2024. Effect of gamma irradiation and salt on the physical properties and microbiological quality of turmeric paste (*Curcuma longa*). *Journal of Biochemistry, Microbiology and Biotechnology* 12 (SP1):103-6.
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- Muhammad, Norhasnida Zawawi, Nor Afizah Mustapha & Roselina Karim. 2023. Oilseed meals into foods: an approach for the valorization of oilseed by-products. *Critical Reviews in Food Science and Nutrition*, 63(23), 6330-6343
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2021. Dietary fiber: Fractionation, characterization and potential sources from defatted oilseeds. *Foods*. 10(4), 754
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 41. Wan Zunairah, W.I., Nuradilah, M.P., Ahmad Zainuri, M.D., Nor-Khaizura, M.A.R., Nor Afizah, M., Ismail-Fitry, M.R., Radhiah, S. and Nur Hanani, Z.A. 2020. Effect of gamma irradiation on physicochemical properties and microbiological quality of wet yellow noodle fortified with water spinach (*Ipomoea aquatica*). *Food Research*. 4(1), 34 - 41
 42. Nor Afizah Mustapha, Siti Nadrah Huda Roslen, Faatimah Shameemah Abd Gafar, Wan Zunairah Wan Ibadullah, Radhiah Sukri. 2019. Characterization of heat-moisture treated *Dioscorea alata* purple flour: Impact of moisture level, *Journal of Food Measurement and Characterization*. 13, 1636-1644.
 43. Hazrati Wazir, Shyan Yea Chay, Mohammad Zarei, Farah Salina Hussin, Nor Afizah Mustapha, Wan Ibadullah, Wan Zunairah, Nazamid Saari. 2019. Effects of Storage Time and Temperature on Lipid Oxidation and Protein Co-Oxidation of Low-Moisture Shredded Meat Products. *Antioxidants*, 8, 486-493.
 44. Siti Fatimah Azzahra Bubin, Solihah Mat Ali, Radhiah Shukri, Wan Zunairah Wan Ibadullah, Nurul Shazini Ramli, Nor Afizah Mustapha, Ismail Fitry Mohammad Rashedi. 2019. Characterization and stability of pitaya pearls from hydrocolloids by reverse spherification. *International Journal of Food Properties*, 22, 1353-1364.
 45. Wan Zunairah Wan Ibadullah, Atiqah Aqilah Idris, Radhiah Shukri, Nor Afizah Mustapha, Nazamid Saari, Nur Hanani Zainal Abedin. Stability of Fried Fish Crackers as Influenced by Packaging material and Storage Temperatures. 2019. *Current Research in Nutrition and Food Science Journal*, 7, 369-381
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 48. Atiqah Aqilah Idris, Wan Zunairah Wan Ibadullah, Nor Afizah Mustapha, Nazamid Saari, Nur Hanani Zainal Abedin, Radhiah Shukri. 2018. Effect of Addition of Resistant Starch on Oxidative Stability of Fried Fish Crackers as Influenced by Storage Temperatures and Packaging Materials. *Advance Journal of Food Science and Technology*, 14, 138-147
 49. Farah Syahirah Abdul Shukri, Syazwani Abdul Refai, Radhiah Shukri, Kharidah Muhammad, Nor Afizah Mustapha, Wan Zunairah Wan Ibadullah, Nurul Shazini Ramli. 2017. Dough rheology and physicochemical properties of steamed buns fortified with cross-linked rice starch. *Bioactive Carbohydrates and Dietary Fibre*, 12: 1-6.
 50. Rocky, V.R., Zawani, C.J., Wan Zunairah, W.I., Nor Afizah, M., Nur Hanani, Z.A., Ismail-Fitry, M.R., Nor-Khaizura, M.A.R. 2017. Effect of Chlorinated Water and Sodium Tripolyphosphate Spray Washing on Microbiological Quality of Quail Carcasses. *Journal of Science and Technology*, 9: 50-55.
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	<p>Jackfruit crackers: Effects of starch type and jackfruit level. <i>International Journal on Advanced Science Engineering Information Technology</i>, 5: 5: 330-333</p> <p>52. Arsad, P., Sukor, R., Wan Ibadullah, W.Z., Nor Afizah, M, Meor Hussin, A.S. 2015. Effects of enzymatic treatment on physicochemical properties of sugar palm fruit juice. <i>International Journal on Advanced Science Engineering Information Technology</i>. 5, 308-312</p> <p>53. Khanitta Ruttarattanamongkola, M. Nor Afizah, Syed S.H. Rizvi. (2015). Stability and rheological properties of corn oil and butter oil emulsions stabilized with texturized whey proteins by supercritical fluid extrusion. <i>Journal of Food Engineering</i>, 166, 139–147.</p> <p>54. M. Nor Afizah & Syed S.H. Rizvi (2014). Functional properties of whey protein concentrate texturized at acidic pH: Effect of extrusion temperature. <i>LWT - Food Science and Technology</i>, 57, 290–298.</p> <p>55. Benoit, S.M., Nor Afizah, M., Ruttarattanamongkol, K. and Rizvi, S.S.H. (2013): Effect of pH and temperature on the viscosity of texturized and commercial whey protein dispersions. <i>International Journal of Food Properties</i>, 16, 322-330.</p> <p>56. Nor Afizah Mustapha, Khanitta Ruttarattanamongkol, and Syed S.H. Rizvi (2012). The effects of supercritical fluid extrusion process on surface hydrophobicity of whey protein concentrate and its relation to storage and heat stability of concentrated emulsions. <i>Food Research International</i>. 48, 470-477.</p>
<i>Chapter in book</i>	<p>1. Gita Addelia Nevara, Sharifah Kharidah Syed Muhammad, Norhasnida Zawawi, Nor Afizah Mustapha, Roselina Karim. 2024. Valorization of kenaf seeds as potential food ingredient with health benefits. In. Sundari, R.S., Belliturk, K, Mushtaq, Z. & Ahmad, F (Eds.), <i>Water-Air-Soil for Sustainable Agriculture and People Well-Being</i>. (pp. 148 – 162). Iksad Publications, Ankara, Turkey</p>
<i>Proceedings</i>	<p>1. Nor Afizah Mustapha, Puvaneswari Tamalantan and Wan Zunairah Wan Ibadullah. 2021. Impact of fermentation duration of okara on dough and bread properties. In <i>Proceedings of The 2nd International Electronic Conference on Foods - "Future Foods and Food Technologies for a Sustainable World"</i> session Novel Technologies and Future Food. October 2021. https://doi.org/10.3390/Foods2021-10997</p> <p>2. Faatimah Shameemah, A.G., Wan Zunairah, W.I., Radhiah, S. and Nor Afizah, M. 2019. Rheological and pasting properties of heat-moisture treated Dioscorea alata starch. In <i>Proceedings of 2nd International Food Research Conference (IFRC2019)</i>. <i>Food Research: Bridging the gap, transforming the future</i>, 27-29 August 2019, Putrajaya, Pg. 333-339</p> <p>3. M. Nor Afizah, C.P. Kei, W.I. Wan Zunairah. 2017 Effects of Fermentation time on physicochemical properties of Dioscorea alata flour. In. <i>Book of Abstracts of International Conference on Food Science and Nutrition 2017: Exploring Food for the Future: Scientific Discovery and new Trends</i>, 25-26 October 2017, Kota Kinabalu, Sabah, Pg. 92.</p> <p>4. Faatimah Shameemah Abd Gafar, Siti Nadrah Huda Roslen, Wan Zunairah Wan Ibadullah, Nor Afizah Mustapha. 2017. Effects of heat-moisture treatment on physicochemical properties of Dioscorea alata purpurea (purple yam) flours. In. <i>Book of Abstract of International Food Research Conference 2017: Emerging Challenges in Food Research</i>, 25-27 July 2017. Serdang, Selangor, Pg. 92.</p> <p>5. Nur Amira, S.R., Wan Zunairah, W.I., Nor Afizah, M. 2017. <i>Effects of cassava and sago starch blends and time of steaming on physicochemical properties of jackfruit crackers</i>. In. <i>Book of Abstract of International Food Research Conference 2017: Emerging Challenges in Food Research</i>, 25-27 July 2017. Serdang, Selangor, Pg. 91.</p> <p>6. Nor Afizah, M., Balqis, N.A.B. and Wan Zunairah W.I. 2016. The Effect of Different Ratios of Jackfruit Puree and Sago-Tapioca Starches on Characteristics of Crackers. In <i>Proceedings of International conference of Sustainable Agriculture and Environment (SAE2016)</i>, 13-14 Dec 2016, Ho Chi Minh City, Vietnam, Pg. 109</p> <p>7. Arsad, P., Sukor, R., Wan Ibadullah, W.Z., Nor Afizah, M, Meor Hussin, A.S.</p>

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H. PROJEK PENYELIDIKAN TERDAHULU(Past Research Project)					
Project No.	Project Title	Role	Year	Source of	Status

				<i>fund</i>	
GP- IPS/2023/9782299	Enhancing broken rice quality through hydrothermal-dual modification: A strategy to mitigate oil absorption in batter-coated fried food applications	Project leader	2023	Geran Putra Siswazah, UPM	On-Going
1389153-11801	Quality improvement of broken rice via hydrothermal treatment to reduce oil uptake in rice-based coating batter system	Project leader	2023	SEARCA	Completed
FRGS/1/2019/STG01/ UPM/02/16	Elucidating the molecular and technol-functional properties of hydrolyzed okara protein: Impact of solid-state fermentation and microwave pre-treatment conditions	Project leader	2019	FRGS, KPT	Completed
FRGS/1/2016/STG01/ UPM/02/1	Elucidating the physicochemical and molecular changes of conventional and microwave-hydrothermally-treated underutilized <i>Dioscorea alata</i> and <i>Dioscorea esculenta</i> tuber starches	Project Leader	2016	FRGS, KPT	Completed
5496027	Improvement of shelf-life and quality attributes of date cake and frozen durian crepe	Project Leader	2016	PPRN, KPT	Completed
5496017	Development of vegetable and black seed- enriched noodles	Project Leader	2016	PPRN, KPT	Completed
5496020	Development of instant and shelf stable crab noodle paste	Project Leader	2016	PPRN, KPT	Completed
IPM	Development of high fiber expanded snacks with soybean by-products	Project Leader	2014	Geran Putra Muda, UPM	Completed
5496026	Development of Standard Operation procedure (SOP) and Ingredients re- formulation for the extension of frozen quail shelf life	Member	2016	PPRN, KPT	Completed
9550600	Elucidating the molecular and interfacial properties of hydrolyzed rice bran protein concentrates	Member	2017	UPM	Completed
9464200	Development of multilayer packaging film incorporated with mangosteen pericarp's extracts	Member	2017	UPM	Completed
9550600	Characterization of physicochemical properties and the oil-water interface properties of rice bran protein concentrate	Member	2018	UPM	Completed
	Elucidating the protein-protein interactions of goat milk casein-whey mixtures as affected by processing factors	Member	2020	FRGS, KPT	Completed