

CURRICULUM VITAE

A. BUTIR-BUTIR PERIBADI (Personal Details)			
Nama Penuh (Full Name)	Rashidah Sukor		Gelaran (Title): Associate Professor Dr.
No. MyKad / No. Pasport	Warganegara (Nationality) Malaysia	Bangsa (Race) Malay	Jantina (Gender) Female
Jawatan (Designation)	Head of Department	Tarikh Lahir (Date of Birth)	15 September 1975
H-index	21 (Scopus)	Citations	1303 (Scopus)
	23 (Google Scholar)		1786 (Google Scholar)



Alamat Semasa (Current Address)	Jabatan/Fakulti (Department/Faculty)	E-mel dan URL (E-mail Address and URL)
UNIV360 Place, Jalan Raya 2, Serdang Jaya 43300 Seri Kembangan Selangor, Malaysia	Department of Food Science Faculty of Food Science and Technology Universiti Putra Malaysia 43400 Serdang Selangor, Malaysia	E-mail: rashidah@upm.edu.my URL: www.food.upm.edu.my Tel: 03-9769 1215

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)
B. Food Sc. & Technology	Universiti Putra Malaysia	1999	Food Science and Technology
Master of Science (MSc)	Universiti Putra Malaysia	2004	Food Chemistry and Biochemistry
Doctor of Philosophy (PhD)	University of Guelph, Canada	2013	Food Science

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
Fisheries Research Institute, Batu Maung, Penang	Research Assistant	Jan 2003	Dec 2003	Food Safety/Food Analysis
Doping Control Centre, Universiti Sains Malaysia, 11900 Minden, Penang	Science Officer	Jan 2004	April 2006	Drug of Abuse/ Food Safety/ Food Analysis
Faculty of Food Science and Technology, Universiti Putra Malaysia	Tutor	April 2006	Nov 2012	Food Science/Food Chemistry & Biochemistry/Food Safety/Analytical Chemistry
Faculty of Food Science and Technology, Universiti Putra Malaysia	Senior Lecturer	19 Oct 2013	June 2024	Food Safety/Food Science/ Analytical Chemistry/ Food Diagnostics
Faculty of Food Science and Technology, Universiti Putra Malaysia	Senior Lecturer	June 2024	Present	Food Safety/Food Science/ Analytical Chemistry/Food Diagnostics

E. PEKERJAAN (Employment)				
Majikan (Employer)	Jawatan (Designation)	Jabatan (Department)	Tarikh lantikan (Start Date)	Tarikh tamat (End Date)
Universiti Sains Malaysia	Science Officer	Doping Control Centre	5 Jan 2004	23 April 2006
Universiti Putra Malaysia	Tutor	Department of Food Science, Faculty of Food Science and Technology	24 April 2006	02 Nov 2012
Universiti Putra Malaysia	Senior Lecturer	Department of Food Science, Faculty of Food Science and Technology	19 Oct 2013	31 May 2024
Universiti Putra Malaysia	Associate Professor	Department of Food Science, Faculty of Food Science and Technology	1 June 2024	Present
Administrative Position				
Universiti Putra Malaysia	Programme Coordinator	Master of Food Safety and Quality Assurance, Faculty of Food Science and Technology	2014	2017
Universiti Putra Malaysia	Head of Department	Department of Food Science, Faculty of Food Science and Technology	11 Nov 2021	Present

F. ANUGERAH DAN HADIAH (Honours and Awards)				
Name of awards	Title	Award Authority	Award Type	Year
Academic Awards	Travel Award	Ontario Agricultural College, University of Guelph	Cash	2009
	International Bursary	University of Guelph	Cash	2013
	1 st runner up Poster Competition	Universiti Sains Malaysia	Certificate	2017
	Best Research Paper (Food Safety)	Malaysian Institute of Food Technologist (MIFT)	Cash & certificate	2017
	Best Research paper: Poster competition	Asian Australasian Dairy Goat Council	Certificate	2018
	2 nd runner up Poster Competition	International Food Research Conference 2019	Certificate	2019
	Gold Medal: Putra Innovative Carnival in Teaching and Learning)	Centre for Academic Development (CADE), UPM	Medal & certificate	2019
	Bronze Medal: Education Innovation Challenge	International Islamic University Malaysia (IIUM)	Medal & certificate	2020
	Bronze Award: Poster Presentation	2 nd International Postgraduate Symposium on Agriculture and Food Science (IPSyAFS-23), Universiti Malaysia Terengganu	Certificate	2023
	Gold Award: Best Poster Presenter	3 rd International Conference on Agriculture, Animal Sciences and Food Technology, Universiti Sultan Zainal Abidin	Certificate	2023
	Gold Award: Best Project & Presenter	Food Science & Technology Undergraduate Colloquium (FOSTUC2023) FSTM, UPM & FPSM, UMT	Cash & Certificate	2023
		3 rd Food Science & Technology Undergraduate Colloquium (FOSTUC2025) FSTM, UPM & FPSM, UMT	Cash & Certificate	2025
	Silver Medal: Putra Innovative Carnival in Teaching and	Centre for Academic Development (CADELead), UPM	Medal & certificate	2025

	Learning)			
	Best Presenter (Janice)	SGS Graduate Forum	Certificate	2025
	Best Presenter (Janice)	Food Innovation Challenge	Certificate	2025
Non-Academic Awards	Anugerah Perkhidmatan Cemerlang	Universiti Putra Malaysia	Cash & certificate	2016
	Sijil Perkhidmatan Cemerlang	Universiti Putra Malaysia	Certificate	2017
	Sijil Perkhidmatan Cemerlang	Universiti Putra Malaysia	Certificate	2018
	Sijil Perkhidmatan Cemerlang	Universiti Putra Malaysia	Certificate	2019
	Sijil Perkhidmatan Cemerlang	Universiti Putra Malaysia	Certificate	2020
	Anugerah Perkhidmatan Cemerlang	Universiti Putra Malaysia	Cash & certificate	2021
	Sijil Perkhidmatan Cemerlang	Universiti Putra Malaysia	Certificate	2022
	Sijil Perkhidmatan Cemerlang	Universiti Putra Malaysia	Certificate	2023
	Sijil Perkhidmatan Cemerlang	Universiti Putra Malaysia	Certificate	2024
	Sijil Perkhidmatan Cemerlang	Universiti Putra Malaysia	Certificate	2025

G. SENARAI PENERBITAN (Sila masukan nama pengarang, tajuk, nama jurnal, jilid, muka surat dan tahun diterbitkan)
(List of publications – author (s), title, journal, volume, page and year published)

CITATION-INDEXED JOURNALS

1. Jaupis, H., ***Sukor, R.**, Mohsin, A.Z., Abdul Malek, A., Wan Ibadullah, W.Z., Raseetha, S. (2026) Occurrence of AFM1 in goat's milk and effect of heat treatment on its stability. *Food Research (In Press)* (**Scopus**)
2. Mohd-Yusoff, M., Abdul-Haiyee, Z., Patmawati, P., **Sukor, R.**, Wan-Mohtar, W. a. a. Q. I., Abdull-Rashid, N., & Siva, R. (2026). Identification of Pigments and Volatiles from Some Cultivated Culinary-Mushrooms in Malaysia. *International Journal of Medicinal Mushrooms*, 28(3), 73-83. <https://doi.org/10.1615/intjmedmushrooms.2025061260> (**Scopus**)
3. Ibrahim, A.S., ***Sukor, R.**, Meor Hussin, A.S., Mohsin, A.Z. (2026) Quality and safety of buffalo milk from Malaysian farms: physicochemical properties, aflatoxin M1 and antibiotic residues. *Journal of Dairy Research*. 1-4. doi:10.1017/S0022029925101660 (**JCR, Q3**) <https://doi.org/10.1017/s0022029925101660>
4. Karim, S. N., Hew, P. S., Anwar, F., ***Sukor, R.**, Jambari, N. N., Sanny, M., & Khatib, A. (2025). Innovative Technological Approaches in the Detection and Mitigation of Food Toxicants. *Food Reviews International*, 1-45. (**JCR Q1**) <https://doi.org/10.1080/87559129.2025.2544980>
5. Karim, S.N., ***Sukor, R.**, Jambari, N.N., Sanny, M., Wan Ibadullah, W.Z., Khatib, A., Sharifuddin, N.A., Ithinin, N.H., Zulhaimi, N.A., Zuhir, N.R.A. (2025) A comparative study of antioxidant properties and oxidative stability in beef rendang under prolonged heating and varying coconut milk percentages: a chemometric approach. *Food Characterization and Measurement* , 19, 5750–5768 (2025). <https://doi.org/10.1007/s11694-025-03352-0> (**JCR Q1**)
6. Farhana, R., Suriani, N. N. L., **Sukor, R.**, Izham, I., Medihi, N., & S, R. (2025). Review of water-based extraction techniques affecting the antioxidant activity of pomegranate peel. *Food Research*, 9(1), 1–12. [https://doi.org/10.26656/fr.2017.9\(1\).206](https://doi.org/10.26656/fr.2017.9(1).206) (**Scopus**)
7. Mohsin, A. Z., **Sukor, R.**, Mansor, M., Abd Rahim, M. H., Abdul Manan, N. S., Meor Hussin, A. S., Anwar, F., Mustafa, R.R., Jambari, N. N. (2025). Pivotal Roles of α_{S1} -Casein in the Nutritional Composition, Technological Properties, Allergenicity, and Its Reduction Strategies in Goat Milk. *Food Reviews International*, 1–25. <https://doi.org/10.1080/87559129.2025.2486271> (**JCR, Q1**)
8. Ibrahim, A.S., ***Sukor, R.**, Anwar, F., Murugesu, S., Selamat, J., Siva, R. (2024) Nutritional, nutraceutical attributes, microbiological and chemical safety of different varieties of dates – A review. *Future Food*, 100421 <https://doi.org/10.1016/j.fufo.2024.100421> (**JCR Q1**)
9. 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. <https://doi.org/10.54987/jobimb.v12isp1.939> (**MyCite**)

10. Effendi, M. a. B. M., Redza, M. S. B. A., Mohsin, A. Z. B., Shukri, R., Hussin, A. S. M., Berahim, Z., & **Sukor, R.** (2024). Physicochemical and Rheological Properties of Rice Flour and Starch from Malaysian Rice Cultivars. *Journal of Biochemistry Microbiology and Biotechnology*, 12(SP1), 72–74. <https://doi.org/10.54987/jobimb.v12isp1.947> (MyCite)
11. Ibadullah, W. Z. W., Han, T. Z., Xuan, C. Y., Ahmad, N. F. N., Ishak, I., Khaironi, J., Mustapha, N. A., Ismail-Fitry, M. R., **Sukor, R.**, Abedin, N. H. Z., & Rashid, N. M. A. (2024). Effect of Different Types of Emulsifiers on the Physical Characteristics and Fat Bloom Stability of Dark Chocolate with Cocoa Butter Alternatives. *Journal of Biochemistry Microbiology and Biotechnology*, 12(SP1), 27–30. <https://doi.org/10.54987/jobimb.v12isp1.930> (MyCite)
12. Joh, X. Y., Mohsin, A. Z., Marzlan, A. A., Hussin, A. S. M., Shukri, R., Berahim, Z., Rahim, M. H. A., & **Sukor, R.** (2024). Physicochemical and Rheological Properties of Palm-milk Cheese Analog Using Starches from Different Malaysian Rice Cultivars. *Journal of Biochemistry Microbiology and Biotechnology*, 12(SP1), 69-71 <https://doi.org/10.54987/jobimb.v12isp1.946> (MyCite)
13. Mohd-Samsudin, I.N., ***Sukor, R.**, Mohsin, A.Z., Saari, N. (2024) Comparative detection of goat's milk casein through various enzyme-linked immunosorbent assay (ELISA) approaches using caprine alpha-S1 casein peptides and bovine casein polyclonal antibodies. *International Journal of Food Science & Technology*, 59(7), 5181-5191 <https://doi.org/10.1111/ijfs.17260> (JCR Q2)
14. Talib, R.A., Rashid, N.M., Rahman, R.A., Mohamad, N., **Sukor, R.**, Mohamad Mazlan, M. (2024) Coomans plot classification of lard in the ink blends and ink extracts from printed packaging films using lard FTIR spectral profile and multivariate analysis. *Food Research*, 8(4), 108-116. [https://doi.org/10.26656/fr.2017.8\(4\).002](https://doi.org/10.26656/fr.2017.8(4).002) (Scopus)
15. Hew, P. S., Jinap, S., Jambari, N. N., Murugesu, S., Sanny, M., Khatib, A., & **Sukor, R.** (2024). Quality and safety of food product – Current assessment, issues, and metabolomics as a way forward. *Food Chemistry Advances*, 4, 100632. <https://doi.org/10.1016/j.focha.2024.100632> (Scopus)
16. Fakhlaei, R., Selamat, J., Razis, A. F. A., **Sukor, R.**, Ahmad, S., Khatib, A., & Zou, X. (2024). Development of a zebrafish model for toxicity evaluation of adulterated *Apis mellifera* honey. *Chemosphere*, 356, 141736 <https://doi.org/10.1016/j.chemosphere.2024.141736> (JCR Q1)
17. Nasarudin NI, Azilah AM, Yazid NSM, **Sukor R**, Raman J, Raseetha S. (2024) Influence of Drying Temperatures on Color Variation, Phenolic Compounds and Multi-Elemental Composition of Some Culinary- Medicinal Mushrooms. *International Journal of Medicinal Mushrooms*, 26(6):69-80. <https://doi.org/10.1615/IntJMedMushrooms.2024053564> PMID: 38801088. (JCR Q4)
18. Medihni, N. I., Haiyee, Z. A., **Sukor, R.**, & Raseetha, S. (2024). Exploring the Functional Properties and Nutritional Values of Colored Oyster Mushrooms Species (*Pleurotus*, *Agaricomycetes*): A Review. *International Journal of Medicinal Mushrooms*, 26 (6), 25-38. <https://doi.org/10.1615/IntJMedMushrooms.2024053563> (JCR Q4)
19. Mustafa, R.R., ***Sukor, R.**, Saari, N., Mohd Nor, S.M., Mohsin, A.Z. (2023) Development of methyl ester antibody-based competitive indirect ELISA for quantitative detection of mitragynine in human urine. *ACS Omega*, 8, 50, 47412–47426. <https://doi.org/10.1021/acsomega.3c02734> (JCR Q2; IF 4.1)
20. Mohsin, A. Z., ***Sukor, R.**, Selamat, J., Hussin, A. S. M., Ismail, I. H., Azri, F. A., Mustafa, R. R., & Mansor, M. (2022). Development of biotin-streptavidin amplified peptide antibody-based ELISA for quantification of α S1-casein in goat's milk. *Food Control*, 145, 109263. <https://doi.org/10.1016/j.foodcont.2022.109263> (JCR Q1; IF 6.0)
21. Rahim, M. H. A., Hazrin-Chong, N. H., Harith, H. H., Wan-Mohtar, W. a. a. Q. I., & **Sukor, R.** (2022). Roles of fermented plant, dairy- and meat-based foods in the modulation of allergic responses. *Food Science and Human Wellness*, 12(3), 691–701. <https://doi.org/10.1016/j.fshw.2022.09.002> (JCR Q1; IF 8.022)
22. Tan, C., Selamat, J., Jambari, N. N., **Sukor, R.**, Murugesu, S., Muhamad, A., & Khatib, A. (2023). 1H nuclear magnetic resonance- based metabolomics study of serum and pectoralis major for different commercial chicken breeds. *Food Science and Nutrition*. 11(5):2106-2117. <https://doi.org.10.1002/fsn3.2968> PMID: 37181311; PMCID: PMC10171504. (JCR Q2; IF 3.553)
23. Simin, S., Mohsin, A.Z., **Sukor, R.**, Wan-Ibadullah, W.Z. (2023) Quantitative determination α S1-casein in goat's milk using reversed- phase high performance liquid chromatography (RP-HPLC). *Food Research*, 7(2), 178-185 [https://doi.org/10.26656/fr.2017.7\(2\).364](https://doi.org/10.26656/fr.2017.7(2).364) (Scopus)
24. Mansor, M., Al-Obaidi, J. R., Ismail, I. H., Abidin, M. A. Z., Zakaria, A. F., Lau, B. Y. C., Mohsin, A.Z., **Sukor, R.**, Jambari, N. N. (2023). Cross-reactivity analysis of milk proteins from different goat breeds with cow's milk allergens using a proteomic approach. *Molecular Immunology*, 155, 44-57 <https://doi.org/10.1016/j.molimm.2022.12.016> (JCR Q3; IF 4.174)

25. Romli, N. F. A., **Sukor, R.**, Rukayadi, Y., Mohsin, A. Z. (2023). The efficacy of sodium benzoate and potassium sorbate in inhibiting the growth of food fungi and bacteria. *Songklanakarin Journal of Science & Technology*, 45(1), 138-145 <https://sjst.psu.ac.th/journal/45-1/18.pdf> (Scopus)
26. Mustafa, R.R., ***Sukor, R.**, Saari, N., Mohd Nor, S.M. (2022) Methyl ester and aromatic ether modification of mitragynine for generation of mitragynine-specific polyclonal antibodies. *Journal of Immunological Methods*, 507, 113291 <https://doi.org/10.1016/j.jim.2022.113291> (JCR Q3; IF 2.2)
27. Chitrakhan, C., Songsermpong, S., Trevanich, S., **Sukor, R.** (2022). Effect of *Levilactobacillus brevis* TISTR 860 and *Lactiplantibacillus plantarum* TISTR 951 on gamma-aminobutyric acid content in fermented rice flour and rice noodles (Kanomjeen). *International Journal of Food Science & Technology*, 57(6), 3410-3418. <https://doi.org/10.1111/ijfs.15664> (JCR Q2)
28. Shamsudin, S., Selamat, J., Sanny, M., Jambari, N. N., **Sukor, R.**, Salleh, N. A., Khatib, A. (2022). Integrated Gas Chromatography– Mass Spectrometry and Liquid Chromatography-Quadrupole Time of Flight-Mass Spectrometry-Based Untargeted Metabolomics Reveal Possible Metabolites Related to Antioxidant Activity in Stingless Bee Honey. *Food Analytical Methods*, 15(11), 3209-3224. <https://doi.org/10.1007/s12161-022-02271-w> (JCR Q2; IF 3.498)
29. Ishak, A. A., Jinap, S., Sukor, R., Sulaiman, R., Abdulmalek, E., & Hasyimah, A. K. N. (2022). Simultaneous kinetics formation of heterocyclic amines and polycyclic aromatic hydrocarbons in phenylalanine model system. *Food Chemistry*, 384, 132372. <https://doi.org/10.1016/j.foodchem.2022.132372> (JCR Q1; IF 9.231)
30. Mustafa, R. R., ***Sukor, R.**, Mohd Nor, S. M., Saari, N., Kamal, F. M., & Mohsin, A. Z. (2021). Enhancement of binding affinity of anti-hapten polyclonal IgG recognizing mitragynine using affinity purification. *Pertanika Journal of Science & Technology*, 29(4): 2451-2464 (Scopus)
31. ***Sukor, R.**, Ab. Rashid, N.K.M, Abdul-Halim, F. (2021) Relationship Between Students' Engagement with Academic Performance Among Non-Food Science Students Enrolled in Food Science Course. *Journal of Turkish Science Education*, 18(4), 638-648 <https://doi.org/10.36681/tused.2021.95> (Scopus)
32. Abbasi Pirouz, A.; Selamat, J.; **Sukor, R.**; Noorahya Jambari, N. (2021) Effective Detoxification of Aflatoxin B1 and Ochratoxin A Using Magnetic Graphene Oxide Nanocomposite: Isotherm and Kinetic Study. *Coatings*, 11 (11), 1346. <https://doi.org/10.3390/coatings11111346> (JCR Q2; IF 2.881)
33. Akhmet Z., Zhaxylykova G., **Sukor, R.**, Serikbayeva A., Myrzabek K. (2021) Incidence of hormonal growth stimulant and antibiotics residues in chicken meat. *Potravinarstvo Slovak Journal of Food Sciences*, 15, 608-615. <https://doi.org/10.5219/1663> (Scopus)
34. Mustafa, R. R., ***Sukor, R.**, Eissa, S., Shahrom, A. N., Saari, N., & Nor, S. M. M. (2021). Sensitive detection of mitragynine from *Mitragyna speciosa* Korth using an electrochemical immunosensor based on multiwalled carbon nanotubes/chitosan-modified carbon electrode. *Sensors and Actuators B: Chemical*, 345, 130356. <https://doi.org/10.1016/j.snb.2021.130356> (JCR Q1; IF 7.1)
35. Azri, F.A., Jinap, S., **Sukor, R.**, Eissa, S., Zourob, M., Chinnappa, R., Yusof, N.A., Raston, N.H.A. (2021) Determination of minimal sequence for zearalenone aptamer by computational docking and application on an indirect competitive electrochemical aptasensor. *Analytical and Bioanalytical Chemistry*, 413(15), 3861-3872. <https://doi.org/10.1007/s00216-021-03336-1> (JCR Q1; IF 3.637)
36. Salim, S.A., ***Sukor, R.**, Ismail, M.N., Jinap, S. (2021) Dispersive Liquid–Liquid Microextraction (DLLME) and LC-MS/MS Analysis for Multi-Mycotoxin in Rice Bran: Method Development, Optimization and Validation. *Toxins*, 13(4), 280 <https://doi.org/10.3390/toxins13040280> (JCR Q1; IF 3.531)
37. Mohsin, A.Z., ***Sukor, R.**, Mustapha-Kamil, Y., Shatar, L., Selamat, J., Meor-Hussin, A.S., Ismail, I.H., Mahdi, M.A. (2021) Sensitive detection of goat α 1-casein using tapered optical fiber sensor. *IEEE Journal of Selected Topics in Quantum Electronics*, 27(4), 5600507. (JCR Q1; IF 4.917)
38. Esua, J.O., Chin, N.L., Yusof, Y.A., **Sukor, R.** (2020) A review on individual and combination technologies of UV-C radiation and ultrasound in postharvest handling of fruits and vegetables, *Processes*, 8(11), 1433. <https://doi.org/10.3390/pr8111433> (JCR Q2; IF 2.753)
39. Fakhlaei R, Selamat J, Khatib A, Razis AFA, Sukor R, Ahmad S, Babadi AA. (2020) The Toxic Impact of Honey Adulteration: A Review. *Foods*, 9(11):1538. <https://doi.org/10.3390/foods9111538> PMID: 33114468; PMCID: PMC7692231. (JCR Q1; IF 4.092)
40. Mohsin, A.Z., ***Sukor, R.**, Selamat, J., Meor Hussin, A.S., Ismail, I.H., (2020) A highly selective two-way purification method

using liquid chromatography for isolating α_{s2} -casein from goat milk of five different breeds. *Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences*, 1160, 122380 (JCR Q2; IF3.004)

41. Nor Hasyimah, A.K., Jinap, S., Sanny, M., Ainaatul, A.I., **Sukor, R.**, Jambari, N.N., Nordin, N., Jahurul, H.A. (2020) Effect of honey-spices marination on polycyclic aromatic hydrocarbons and heterocyclic amines formation in gas-grilled beef satay. *Polycyclic Aromatic Compounds* (JCR Q3; IF1.894)
42. Shamsudin, S.; Selamat, J.; Sanny, M.; Jambari, N.N.; **Sukor, R.**; Praveena, S.M.; Khatib, A. (2020) The Inhibitory Effects of Heterotrigena Itama Honey Marinades on the Formation of Carcinogenic Heterocyclic Amines in Grilled Beef Satay. *Molecules*, 25(17), 3874 (JCRQ2; IF3.267)
43. Iqbal, S.Z., Rehman, B., Selamat, J. Akram, N., Ahmad, M.M., Sanny, M., **Sukor, R.**, Samsudin, N.I. (2020) Assessment of Fumonisin B1 Concentrations in Wheat and Barley Products in the Punjab Region of Pakistan. *Journal of Food Protection*, 83 (8), 1284-1288 (JCR Q4; IF1.581)
44. Mohsin, A.Z., ***Sukor, R.**, Selamat, J., Meor Hussin, A.S., Ismail, I.H., Noorahya, N.N., Mustaffa-Kamal, F. (2020) Generation of high affinity anti-peptide antibodies recognizing the native goat α_{s1} -casein. *Molecules*, 25 (11), 2622. (JCR Q2; IF 3.267)
45. Anzian, A., Nuhialdin, B.J., Mohammed, N.K., Kadum, H., Marzlan, A.A., **Sukor, R.**, Meor-Hussin, A.S. (2020) Antibacterial activity and metabolic profiling of torch ginger (*Etilingera elatior Jack*) flower oil extracted using sub-critical carbon dioxide (CO₂). *Evidence-based Complementary and Alternative Medicine*, 1-8 (JCR Q3; IF1.813)
46. Hasbullah, H.B., A.Talib, R., **Sukor, R.**, Othman, S.H., Ariffin, H. (2020) Effect of synthesis temperature on the size of ZnO nanoparticles derived from pineapple peel extract and antibacterial activity of ZnO–starch nanocomposite films. *Nanomaterials*, 10, 1061. (JCRQ2;IF4.324)
47. Azri, F.A., Eissa, S., Zourob, M., Chinnappa, **R., Sukor, R.**, Yusof, N.A., Raston, N.H.A., Alhosnani, A., Jinap, S. (2020) Electrochemical determination of zearalenone using a label-free competitive aptasensor. *MicrochimicaActa*, 187, 266. (JCRQ1; IF6.232)
48. Mohammed, N.K., Muhialdin, B.J., Masri, S., **Sukor, R.**, Meor-Hussin, A.S. (2020) Chemical compositions, antioxidant and antimicrobial activities of tubu (*Pycnarrhena longifolia*) leaves used as ingredient in traditional functional foods. *Food Research*, 4(3), 823 – 830. (Scopus)
49. Radhiahtul, R.M., ***Sukor, R.**, Mohd Nor, S.M., Nazamid, S., Azri, A.A. (2020) Enhancing extraction yield and purity of mitragynine from *Mitragyna speciosa* through sequential solvent extraction and characterisation using NMR technique. *International Journal of Scientific and Technology Research*, 9(3), 3846-3854 (Scopus; IF0.2)
50. Ishak, A.A., Jinap, S., Sulaiman, R., **Sukor, R.**, Abdulmalek, A., Jambari, N.N. (2019) Effect of different amino acids and heating conditions on the formation of 2-amino-1-methyl-6-phenylimidazo [4, 5-b] pyridine (PhIP) and its kinetics formation using chemical model system. *Molecules*, 24(21), 3828 (JCR Q2; IF 3.267)
51. Ishak, A.A., Jinap, S., **Sukor, R.**, Sulaiman, R., Abdulmalek, A. (2019) Simultaneous kinetics formations of heterocyclic amines and polycyclic aromatic hydrocarbons in phenylalanine model system. *Food Chemistry*, 384, 132372 (JCR Q1)
52. Azri, F.A., Selamat, J., **Sukor, R.**, Yusof, N.A., Nurul Hanun, A.R., Nordin, N., Jambari, N.N. (2019) *Etilingera elatior*-mediated synthesis of gold nanoparticles and their application as electrochemical current enhancer. *Molecules*, 24(17), 3141. (JCR Q2; IF 3.267)
53. Esua, J.O., Chin, N.L., Yusof, Y.A., **Sukor, R.** (2019) Combination of ultrasound and ultraviolet-C irradiation on kinetics of colour, firmness, weight loss and total phenolic content changes in tomatoes during storage. *Journal of Food Processing and Preservation*, 43(10), e14161. (JCR Q3; IF 1.405)
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NON-CITATION INDEXED JOURNALS

1. Karim, S. N., Sukor, R., Janbari, N. N., Sanny, M., & Khatib, A. (2024). Analyzing moisture content and water activity of Freeze-Dried beef rendang across different coconut milk percentages. *Journal of Quranic Sciences and Research*, 5(2), 97-92. <https://doi.org/10.30880/jqsr.2024.05.02.007> (**MyJurnal**)
2. Ithnin, N. N. H., Selamat, N. J., Murugesu, N. S., Hew, N. P. S., Sukor, N. R., & Karim, N. S. N. (2023). Effect of cooking time and temperature on extraction yield and antioxidant properties of beef rendang. *Malaysian Journal of Science Health & Technology*, 106–111. <https://doi.org/10.33102/mjosht.v9i2.317> (**MyJurnal**)
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of torch ginger (*Etilingera elatior*) flower extract. *Food and Applied Bioscience Journal*, 5(1), 32-49 ISSN 2286-8615
<http://psasir.upm.edu.my/id/eprint/61103>

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1. S. Raseeta, F.M.N.A., Aida, **R. Sukor**, A.M., Azilah & S.M. Ramli (2022) Disintegration of fruits and vegetables with little changes in form: husking, shelling, pitting, coring, snipping, and destemming In Jafari, S.M. (Ed.) Unit Operations and Processing Equipment in the Food Industry: Post-harvest and Post-mortem Processing of Raw Food Material. Elsevier-Woodhead Publishing. ISBN 978-0-12-818572-8
2. ***R. Sukor**, G. Balachandran, M.A.R. Nor-Khaizura & M. Nor-Ainy (2016) A case study on good hygiene practices in traditionally operating catering service: Warisan Baiduri Sdn. Bhd. In Jamal, S., Radzi, S.M., Sumarjan, N., Chik, C.T., Bakhtiar, M.F.S. (Eds.), Innovation and Best Practices in Hospitality and Tourism Research (pp. 289-293). Taylor and Francis Group. ISBN 978-1-138-02932-3
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4. M. Nor-Ainy, R.Nurul Ain, **R. Sukor** & M.A.R. Nor-Khaizura (2016) A case study on knowledge of hygiene among food handlers in Foodservice Complex, Universiti Putra Malaysia In Jamal, S., Radzi, S.M., Sumarjan, N., Chik, C.T., Bakhtiar, M.F.S. (Eds.), Innovation and Best Practices in Hospitality and Tourism Research (pp. 295-299). Taylor and Francis Group. ISBN 978-1-138-02932-3

Note: *, **bold & underlined** - corresponding author; **bold & underlined** - senior author; **bold** - co-author

PROCEEDINGS

1. ***Sukor, R.**, Mohsin, A.Z., Abd. Rahim, M.H., Sharifuddin, A. (2025) From Lab to Life: Measuring Research Competencies in Research-Infused Experiential Learning (REAL) Through Food Science and Technology Colloquium. 7th International Putra Innocreative Carnival in Teaching and Learning (I-PiCTL2025), 16-17 June, Universiti Putra Malaysia, Serdang, Selangor
2. Yuzainizam, Q.B., ***Sukor, R.**, Sharifuddin, N., Ahmad, N.H. (2025) Effect of High-Pressure Processing on the Microbial Stability of Whole Liquid Egg from In-House Reared Commercial Chickens. Persidangan Keterjaminan Makanan Kebangsaan (PKMK), 10-11 June, Universiti Putra Malaysia, Serdang, Selangor
3. Kuppan, S., ***Sukor, R.**, (2025) Systematic Review of *Bacillus cereus* in Rice and Rice-based Products in Malaysia. Persidangan Keterjaminan Makanan Kebangsaan (PKMK), 10-11 June, Universiti Putra Malaysia, Serdang, Selangor
4. Islam, M.T., ***Sukor, R.**, Rukayadi, Y., Abdullah, J., Nordin, N. (2025) Green Synthesis of Gold Nanoparticles from *Syzygium polyanthum* (Wight) Walp. and Determination of Its Antifungal Activities Against Food Pathogens. Persidangan Keterjaminan Makanan Kebangsaan (PKMK), 10-11 June, Universiti Putra Malaysia, Serdang, Selangor
5. Masri, N.L., ***Sukor, R.**, Laforteza, J., Ismail, N.I. (2025) Development and Quantitative Determination of Mycotoxins *In Vitro* And Fortification in Brown Rice Using HPLC With Pre-Column Derivatization. Persidangan Keterjaminan Makanan Kebangsaan (PKMK), 10-11 June, Universiti Putra Malaysia, Serdang, Selangor
6. Yuzainizam, Q.B., ***Sukor, R.**, Sharifuddin, N. (2025) Effect of High-Pressure Processing on the Physicochemical and Microbiological Properties and Shelf-Life Stability of Whole Liquid Egg. UPM-UMT-UMS-UITM Food Science Undergraduate Colloquium (FOSTUC) 2025, 26-27 Feb, Universiti Putra Malaysia, Serdang, Selangor
7. ***Sukor, R.**, Ibrahim, A.S., Meor-Hussin, A.S., Mohsin, A.Z. (2024) Detection of Antibiotic Residue in Raw Buffalo Milk in Malaysia. 3rd International Food Research Conference (3rd IFRC2024), 6-8 August, Putrajaya
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9. Karim, S.N., ***Sukor, R.**, Jambari, N.N., Sanny, M., Khatib, A. (2024) Effect of Different Composition of Coconut Milk and Prolong Processing of Beef Rendang on Oxidation Reaction of Lipid and Protein. 3rd International Food Research Conference (3rd IFRC 2024), 6-8 August, Putrajaya
10. Sharifuddin, N., Yunus, N.A., ***Sukor, R.**, (2024) Analysis on the Physicochemical Properties of Commercial and Village

Chicken Eggs. 1st Multidisciplinary Regional Conference in Science and Technology. 22 June, Universiti Kebangsaan Malaysia

11. Ibrahim, A.S., ***Sukor, R.**, Meor-Hussin, A.S., Mohsin, A.Z. (2024) Physicochemical Properties of Buffalo Milk at Different Lactation Stages. 5th International Food Safety Colloquium, 6 May, Nong Lam University, Vietnam
12. Mohd-Samsudin, N.I.N., ***Sukor, R.**, Mohsin, A.Z., Arulrajah, B., Mohammad-Auwal, S., Saari, N. (2024) Hydrolysis of Goat's Milk Casein Using Digestive and Non-Digestive Enzymes. 5th International Food Safety Colloquium, 6 May, Nong Lam University, Vietnam
13. Islam, M.T., ***Sukor, R.**, Abdullah, J., Noordin, N. (2024) Applications of Biosensor for Detection of Fumonisin in Rice and Rice-Bran Products: A Systematic Review. 5th International Food Safety Colloquium, 6 May, Nong Lam University, Vietnam
14. Hew, P.S., Jinap, S., ***Sukor, R.**, Sanny, M., Khatib, A., Jambari, N.N. (2024) Exploring the Colour and Texture of Dodol as Influenced by Honey. 5th International Food Safety Colloquium, 6 May, Nong Lam University, Vietnam
15. Sharifuddin, N., Yunus, N.A., ***Sukor, R.**, (2024) Composition of Raw and Lyophilised Free-range Chicken Egg Using Proximate Analysis. 5th International Food Safety Colloquium, 6 May, Nong Lam University, Vietnam
16. Karim, S.N., Zuhir, R.A., ***Sukor, R.**, Jambari, N.N., Sanny, M., Khatib, A. (2024) Effect of Prolonged Heating and Coconut Milk Percentages on Antioxidant Properties in Beef Rendang and Relationship with Moisture Content. 5th International Food Safety Colloquium, 6 May, Nong Lam University, Vietnam
17. Karim, S.N., Zuhir, R.A., Zulhaimi, N.A., ***Sukor, R.**, Noorahya, N.N., Sanny, M., Khatib, A. (2024) Effect of coconut milk and cooking time on creatine content in beef rendang and relationship with antioxidant properties. 2nd International Conference on Clinical Nutrition & Dietary Lifestyle, 22-23 February. Universal Society of Food and Nutrition. E-ISBN: 789392-106453
18. Balqis, I.Q. ***Sukor, R.**, Zulhaimi, N.A., Wan Ibadullah, W.Z., Mohsin, A.Z. (2024) Evaluation of oil quality, core temperature, and chemical composition of deep-fried plant-based nuggets under various frying conditions in palm oil. UPM-UMT-UMS Food Science Undergraduate Colloquium (FOSTUC) 2024, 27-28 Feb, Universiti Putra Malaysia, Serdang, Selangor
19. Mohd-Samsudin, N.I.N., ***Sukor, R.**, Mohsin, A.Z., Saari, N. (2023) Isolation of Goat's Milk Casein and Optimization of Sandwich ELISA for Its Detection. 2nd International Postgraduate Symposium on Agriculture and Food Science (IPSAFS-23), Universiti Malaysia Terengganu
20. Ibrahim, A.S., ***Sukor, R.**, Mohsin, A.Z., Meor-Hussin, A.S. (2023) Aflatoxin M1 contamination in raw buffalo milk: A potential food safety issues in Malaysia. Asean Food Conference 2023, 23-27 October, Kuching, Sarawak
21. Ibrahim, A.S., ***Sukor, R.**, Mohd-Fadzil, A.N., Mohsin, A.Z., Meor Hussin, A.S. (2023) Effect of starter culture, fat content and incubation time on the viscosity of yoghurt from buffalo milk. 3rd International Conference on Agriculture, Animal Sciences and Food Technology (ICAFT2023), 27-28 Aug, Universiti Sultan Zainal Abidin
22. Hew, P.S., Jambari, N.N., **Sukor, R.**, Jinap, S., Sanny, M., Khatib, A. (2023) Effect of honey as sugar replacement at different concentrations on sugar profiles and antioxidant properties in dodol. 3rd International Conference on Agriculture, Animal Sciences and Food Technology (ICAFT2023), 27-28 Aug, Universiti Sultan Zainal Abidin
23. Chai, J.Y., ***Sukor, R.**, Mohsin, A.Z. (2023) Antigenicity of hydrolysed casein in goat's milk using bromelain. UPM-UMT Food Science Undergraduate Colloquium (FOSTUC) 2023, 27-28 Feb, Universiti Putra Malaysia, Serdang, Selangor
24. Mohd-Fadzil, A.N., Ibrahim, A.S., ***Sukor, R.** (2023) Texture of buffalo yoghurt produced by starter culture with different fat content and incubation time. UPM-UMT Food Science Undergraduate Colloquium (FOSTUC) 2023, 27-28 Feb, Universiti Putra Malaysia, Serdang, Selangor
25. Simin, S., Mohsin, A.Z. and ***Sukor, R.** (2022) Effect of denaturing agent on quantification of alpha-S1 casein in goat's milk using High Performance Liquid Chromatography (HPLC). Abstract/Oral presentation in International Symposium on Science and Technology UKM-PSU 2022 (ISSTUP2022), 16-17 March
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28. Tan, C.K., Jinap, S., **Sukor, R.**, Jambari, N.N., Khatib, A. (2022) Comparison and validation of extraction methods for

pectoralis major and serum of chicken by GC-MS. Abstract presented in 3rd International Conference on Multi-disciplinary Research (ICMRES2022), 29 Jan, Langkawi. E-ISBN: 978-967-2963-21-9

29. Chittrakhani, C., Songsermpong, S., Trevanicha, S., ***Sukor, R.** (2021) Effect of *Lactobacillus brevis* TISTR 860 and *Lactobacillus plantarum* TISTR 951 on gamma-aminobutyric acid content in fermented rice flour: feasibility study. 59th KU Annual Conference, 10-12 June, Bangkok, Thailand
30. ***Sukor, R.**, Mohd Ayub, A.F., Nor Khaizura, M.A.R. (2020) Enhancement of Student Engagement in Food Science Course through XLearn Food Modules. Abstract presented in Malaysian International Convention on Education Research & Management 2020, Online Conference, 25-26 August, organized by IIUM Kulliyah of Education & WMIT Group Sdn. Bhd.
31. ***Sukor, R.**, Mohd Ayub, A.F., Nor-Khaizura, M.A.R. (2019) XLearn Modules: Development and Enhancement of Student Engagement in Food Science Course, Abstract presented in Putra Innocreative in Teaching & Learning (PicTL), 16-17 October, Universiti Putra Malaysia, Serdang, Selangor
32. Nur Hanis, S., ***Sukor, R.**, Meor Hussin, A.S., Rukayadi, Y. (2019) Isolation, identification and antibiotic susceptibility of bacteria from human breast milk. Oral presentation in 7th International Conference on Sustainable Agriculture, Food and Energy, 18-21 October, Phuket, Thailand
33. Mohsin, A.Z., ***Sukor, R.**, Jinap, S., Meor-Hussin, A.S., Hakimah, I. (2019) Application of anti-peptide antibodies on tapered optical fiber sensor. Oral presentation in 4th International Conference on Molecular Diagnostics and Biomarker Discovery, 25-26 September, Bukit Jambul, Penang
34. Mustafa, R.R., ***Sukor, R.**, Md.-Nor, S.M., Nazamid, S. (2019) Electrochemical determination of mitragynine using carbon electrode modified with multi-walled carbon nanotube and chitosan. Oral presentation in 4th International Conference on Molecular Diagnostics and Biomarker Discovery, 25-26 September, Penang
35. Farah, A.A., Jinap, S., **Sukor, R.**, Yusof, N.A., Nurul Hanun, A.R., Eissa, S., Zourob, M., Chinnappan, R. (2019) Development of Electrochemical Aptasensor for Rapid and Sensitive Detection of Zearalenone. Oral presentation in 4th International Conference on Molecular Diagnostics and Biomarker Discovery, 25-26 September, Bukit Jambul, Penang
36. Mohsin, A.Z., ***Sukor, R.**, Jinap, S., Meor-Hussin, A.S., Hakimah, I. (2019) Identification of alpha-s1- casein in goat's milk from five different goat breeds using LC-MS/MS. Oral presentation in 2nd International Food Research Conference, 27-29 August, Putrajaya
37. Mustafa, R.R., ***Sukor, R.**, Wan Azman, W.M.S., Norlia, M. (2019) Prevalence of toxigenic *Aspergillus flavus* and *A. parasiticus* in rice bran. Oral presentation in 2nd International Food Research Conference, 27-29 August, Putrajaya
38. Ishak, A.A., Jinap, S., Sulaiman, R., **Sukor, R.**, Abdulmalek, A. (2019) Amino acids and sugar effects on the simultaneous formation of HCAs and PAHs using chemical model system. Oral presentation in 2nd International Food Research Conference, 27-29 August, Putrajaya
39. ***Sukor, R.**, Mohd Ayub, A.F., Nor-Khaizura, M.A.R. (2019) Relationship between Students' Engagement with Academic Performance among Non-Food Science Students Enrolled in Food Science Course, Full paper/oral presentation in 1st International Conference on STEM Education, 22-24 January, Universiti Sains Malaysia, Minden, Pulau Pinang
40. Mohsin, A.Z., ***Sukor, R.**, Jinap, S., Meor-Hussin, A.S., Hakimah, I. (2018) Purification of anti-peptide rabbit polyclonal antibody raised against α -s1-casein from goat's milk. Full paper presented at the 4th International Asian-Australasian Dairy Goat Conference, 17-19 October, Tra Vinh, Viet Nam. ISBN: 978- 604-60-5807-9
41. ***Sukor, R.**, Subramaniam, T., Jinap, S., Sanny, M. Exposure assessment of Nursing Mothers to Aflatoxin M₁ through Dietary Intakes (2017) Poster presented in 1st APEC Mycotoxin Prevention in Food and Feed, 25-28 October, Beijing, China
42. Sofiyatul, S., ***Sukor, S.**, Nazri, I., Jinap, S. (2017) Effect of temperature and mobile phase additives in multi-mycotoxin detection using liquid chromatography mass spectrometry (LC-MS/MS). Poster presented in 12th International Symposium in Science and Technology 2017, 14-16 August, Universiti Sains Malaysia, Minden, Pulau Pinang
43. Aliah, M., ***Sukor, R.**, Jinap, S., Meor Hussin, A.S., Hakimah, I. (2017) Amino acid and protein profiles of goat's milk from six different breed. Poster presented in International Food Research Conference, 25-27th July, Serdang, Selangor
44. Ainatul, I., Jinap, S., **Sukor, R.**, Emilia, M. (2017) Effect of different amino acids conformation on the formation of carcinogenic heterocyclic amines (HCAs) Abstract presented in International Food Research Conference, 25-27th July,

Serdang, Selangor

45. ***Sukor, R.**, Baisuddin N. A., Nordin, N., Mohsin, A.Z., Roseliza, K.B. (2016) Antioxidant and antimicrobial properties of lemongrass oil and its application in cassava starch film. Abstract presented in International Conference on Sustainable Agriculture and Environment, 13-14th Dec, Ho Chi Minh City, Viet Nam
46. ***Sukor, R.**, Thamilarasi, S., Jinap, S., Maimunah, S. (2016) Correlation between dietary intake of nursing mothers and aflatoxin M1 in breast milk. Abstract/Poster presented in 4th Asia Pacific International Food Safety Conference & 7th Asian Conference on Food and Nutrition Safety- Advancing Food Safety in the ASEAN Community, 11-13th October, Georgetown, Pulau Pinang
47. Mustafa, R.R., *Sukor, R., Md-Nor, S.M., Nazamid, S. (2016) Isolation and purification of mitragynine from *Mitragyna speciosa* leaves using conventional method. Abstract presented in Monash Science Symposium, 21-23 November, Subang Jaya, Selangor
48. Izyani, A., ***Sukor, R.**, Roseliza, K.B., Meor-Hussin, A.S. (2016) Incorporation of Zinc Oxide as Antimicrobial Agent in Active Packaging. Abstract presented in International Conference-Sustainable Agriculture, Food and Energy, 20-22nd October, Colombo, Sri Lanka
49. Zakuan, Z., Rukayadi, Y., **Sukor, R.** (2016) Antifungal activity of Piper cubeba L. extract against fungal food spoilage isolated from different raw foods samples. Abstract presented in Research Symposium 2016 -Learn, Discover, Innovative, 12-13 April, Universiti Kebangsaan Malaysia, Bangi, Selangor
50. Zakuan, Z., Mustapa, S.A., **Sukor, R.**, Rukayadi, Y. (2015) Antifungal activity of Fingerroot or Temukunci (*Boesenbergia rotunda*) extract against filamentous fungal spoilage of vegetables, Abstract of the 1st University Consortium Graduate Forum in Life Sciences, Food Science and Agriculture, 11-13th August, Serdang, Selangor
51. **Sukor, R.**, Aziz, N., Meor Hussin, A.S. (2014) Use of raw bird chillies for the preservation of fresh coconut milk. Proceedings of International Conference on Food Innovation, 27-29 August, Batu Ferringhi, Penang
52. **Sukor, R.**, Ahmad, S.W., Che Me, N., Meor Hussin, A.S. (2014) Spider flower (*Gynandropsis gynandra*), an alternative source of micronutrient: Effect of fermentation process on its properties, Abstract presented in 2nd International Conference on Sustainable Agriculture, Food and Energy, 17-19 September, Bali, Indonesia
53. Rukayadi, Y., Mustapha, N.A., **Sukor, R.**, Gie, L.M., Meor Hussin, A.S. (2014) Survival of probiotic strains in salty yoghurt drink. Abstract presented in 7th International Seminar Indonesian Society of Microbiology, 13-18 October, Padang, Indonesia
54. **Sukor, R.**, and Hall, J.C. (2013) Development of monoclonal-based immunoassay for the detection of 2-methylisborneol. Proceedings of 1st International Conference on Molecular Diagnostics & Biomarker Discovery, 23-25 October, Bukit Jambul, Pulau Pinang
55. **Sukor, R.**, and Hall, J.C. (2013) Improvement of immunoassay sensitivity for the detection of monensin in water through different assay format. Proceedings of 2nd International Food Safety Conference, 2-3 December, Kuala Lumpur
56. **Sukor, R.**, Griffiths, M., and Hall, J.C. (2010) Polyclonal and monoclonal-based detection of 2- methylisborneol, an off-flavour compound in freshwater. Poster presenter, IFT Annual Meeting and Food Expo, 17-20 July, Chicago, IL, USA
57. Sukor, R. and Hall, J.C. (2008) Development of immunoassay for the detection of 2-methylisborneol using polyclonal antibody. Oral presentation, Sentinel Bioactive Paper Network, 27-30 October, Whistler, BC, Canada
58. **Rashidah, S.**, Jinap, S., and Nazamid, S. (2000) Isolation and characterization of carboxypeptidase from cocoa seeds. Proceedings of 13th International Cocoa Research Conference, 11-13 October, Kota Kinabalu, Sabah

OTHER PUBLICATIONS

59. Sukor, R., Mohsin, A.Z. (2016, November). Alergi makanan boleh mengundang maut. *Dewan Masyarakat*, 46- 48

H. PROJEK PENYELIDIKAN (Research Projects)					
Project No.	Project Title	Role	Year	Source of fund	Status
Fundamental Research Grant Scheme	Elucidating the mechanism of enzyme-assisted hydrolysis for production of	Leader	1 Dec 2025 – 30 Nov 2028	MoHE	In Progress

(FRGS/2025)	hypoallergenic goat's milk peptide				
800-3/8/HICoE(Fasall)/2023/5230005	Enhancing biosensor technology for the management of mycotoxins in rice and rice- bran products	Member	1 Oct 2023 – 30 Sept 2025	MoHE	In Progress
UPM/2024/6300574	Method development for determination of cereulide toxin in raw and cooked rice using QuEChERS technique	Leader	1 July 2024- 30 June 2026	Ministry of Health	In Progress
FA2025	Development of biosensor for detection of mycotoxins in grain corn	Leader	1 Oct 2024 – 30 May 2026	CREST	In Progress
Geran Putra Siswazah	Risk assessment of cereulide toxin from <i>B. cereus</i> in starch-based food	Leader	1 Oct 2024 – 30 Sept 2026	UPM	In Progress
UPM/800-2/1/2022/MRUN/5539330	Authenticity of egg varieties in market and farm through chemometric and metabolomic approaches	Member	15 Oct 2022 – 15 Oct 2024	MoHE	Completed
FRGS/1/2020/STG04/UPM/01/1	Elucidation of metabolites during the prolonged processing of food	Leader	1 Nov 2020 - 30 Oct 2024	MoHE	Completed
GP/2020/9693800	Exploring potential of hypoallergenic peptides of goat's milk-derived alpha-s1-casein for reduction of allergen-specific serum binding	Leader	1 Dec 2020 – 31 Dec 2023	UPM	Completed
TRGS/1/2020/UPM	Elucidation of factors and mechanisms affecting the safety and quality of buffalo milk and milk products	Member	1 Nov 2020 - 30 May 2024	MoHE	Completed
FRGS/1/2020/STG04/UPM/02/2	Elucidating the protein-protein interactions of goat milk casein-whey mixtures as affected by processing factors	Member	1 Nov 2020 - 30 April 2024	MoHE	Completed
UPM/800-4/11/MRUN/2019/5539130	Unraveling food authentication biomarkers in village-fowl and broiler chickens	Member	1 Jan 2019 - 31 Dec 2021	MoHE	Completed
Geran Insentif Penyelidikan untuk Pengajaran dan Pembelajaran (GIPP)	Enhancement of student learning outcome through experiential learning activities in food science course	Leader	15 Nov 2017- 14 Nov 2019	CADeLead, UPM	Completed
Geran Putra Berimpak	Torch ginger (<i>Etilingera elatior</i>) essential oil as functional Ingredient in active packaging system for halal and toyibban food	Member	1 Nov 2017- 30 Apr 2020	UPM	Completed
Geran Putra Berimpak	Properties evaluation on green-synthesized nano zinc oxide/ biopolymer composite films for food packaging and their antioxidant and antibacterial activities	Member	1 Dec 2017- 31 May 2020	UPM	Completed
HICoE-ITAFoS/2017/FS4	Safety and quality assessment of rice and rice by-products and impact on human health	Leader	1 Jan 2017- 31 Dis 2019	MoHE	Completed
HICoE-ITAFoS/2017/FS4	Prevalence of heavy metals and pesticide residues in paddy grain and their bioavailability	Member	1 Jan 2017- 27 Dec 2019	MoHE	Completed
HICoE-ITAFoS/2017/FS4	Isolation and characterization of arsenic resistant bacteria from rice and its potential application as bioremediation agent	Member	1 Jan 2017- 27 Dec 2019	MoHE	Completed
TRGS/1/2016/UPM/02/5/2	Safety evaluation and quality assurance of goat's milk from different dairy goat-feeding strategies	Member	1 Dec 2016- 30 Nov 2019	MoHE	Completed

FRGS-MRSA/1/2016/ STG01/UPM/01/1	Identification of biomarkers for authenticity of honey through chemometrics and metabolomics approach	Member	1 June 2017 -31 May 2019	MoHE	Completed
GP-IPS/2016/ 9507900	Production of polyclonal antibodies for the sensitive and selective detection of alpha-s1-casein in goat milk	Leader	1 Dis 2016 – 1 Dis 2018	UPM	Completed

Course Code/Course Name	Level
FST3003 Introduction to Food Science	Undergraduate
FST3107 Introduction to Food Chemistry	
FST3201 Basic Food Microbiology	
FSM3207 Chemistry and Functionality of Food Ingredients	
FCE3204 Thinking Skills	
FST4602 Chemical Food Safety	
FST4606 Rapid Methods in Food Analysis	
FST4608 Food Safety	
FST4610/ FST4612 Food Quality Management	
FSM4901 Industrial Training	
FST5105 Techniques in Food Analysis	
FST5601 Food Quality Assurance	
FST5602 Food Safety Management	
FST5603 Food Diagnostics	
FST5604 Food Toxicology	
FST5008 Food Security and Food System in Dynamic Environment	
FST3003 Introduction to Food Science	Massive Open Online Course (MOOC)

J. PENYELIAAN (<i>Supervision</i>)					
Main SV			Co-SV		
Graduated	PhD	2	Graduated	PhD	4
	Master of Science	4		Master of Science	8
	Master by coursework	11			
On-going	PhD	4	On-going	PhD	4
	Master of Science	3		Master of Science	2
	Master by coursework	4			

K. KHIDMAT PROFESIONAL (<i>Professional Services</i>)	
Examiners	Internal Examiner: 3 (Universiti Putra Malaysia) External Examiner: 4 (Universiti Sains Malaysia, Universiti Malaysia Terengganu) International: External Examiner: 1 (Master of Science, University Brunei Darussalam)
Academic Programme Assessors / Auditor	Internal Assessor: 5 (Universiti Putra Malaysia) i) Master of Corporate Communications, Faculty of Modern Language & Communications ii) Bachelor of Science (Biochemistry), Faculty of Biotechnology & Biomolecular Sciences iii) Bachelor of Science (Food Service Mgmt), Faculty of Food Science & Technology iv) Bachelor of Science (Dietetics), Faculty of Medicine & Health Sciences External Assessor: 4 i) Master of Science (Nutrition), Faculty of Science and Technology, Universiti Kebangsaan Malaysia ii) Food Processing and Quality Control Certificate, Kolej Komuniti Sabak Bernam iii) Master of Food Science and Technology, Universiti Teknologi MARA iv) Master of Food Safety and Quality Assurance, Faculty of Integrated Life Sciences, Quest International University

Academic Page	Scopus: Sukor, R. (ID: 57189367171) ORCID ID: 0000-0001-6988-8624 LinkedIn: Rashidah Sukor Google Scholar: Rashidah Sukor ResearchGate: Rashidah Sukor
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