



CURRICULUM VITAE

A. BUTIR-BUTIR PERIBADI (<i>Personal Details</i>)				
Nama Penuh (<i>Full Name</i>)	Nurul Hanisah binti Juhari			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>)	17 February	

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

B. KELAYAKAN AKADEMIK (<i>Academic Qualification</i>)			
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>)
Doctor of Philosophy (PhD)	University of Copenhagen, Denmark	2018	Food Science (Food Design and Consumer Behaviour)
Master of Science (MS)	Universiti Putra Malaysia (UPM)	2012	Food Science
Bachelor of Science (BS)	Universiti Malaysia Terengganu (UMT)	2007	Food Science (Food Service and Nutrition)
Matriculation	Penang Matriculation College, Pongsu Seribu	2004	Life Science
Sijil Pelajaran Malaysia (SPM)	SMK Sultanah Bahiyah, Alor Star	2002	Pure Science

C. KEMAHIRAN BAHASA (<i>Language Proficiency</i>)					
Bahasa / <i>Language</i>	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					/
Bahasa Melayu					/
Danish		/			

D. PENGALAMAN SAINTIFIK DAN PENGKHUSUSAN (<i>Scientific experience and Specialisation</i>)				
Organization	Position	Start Date	End Date	Expertise
State Health Development of Kedah	Internship	May 2006	June 2006	Nutrition
Arisya Home Bakery Shop, Alor Star	Baker	April 2005	June 2005	Bakery, Pastry

E. PEKERJAAN (<i>Employment</i>)				
Majikan / <i>Employer</i>	Jawatan / <i>Designation</i>	Jabatan / <i>Department</i>	Tarikh lantikan / <i>Start Date</i>	Tarikh tamat / <i>Date Ended</i>

University Putra Malaysia (UPM)	Senior Lecturer	Food Service and Management	9 May 2018	Present
University Putra Malaysia (UPM)	Tutor	Food Service and Management	8 Oct 2008	8 May 2018
University Malaysia Terengganu (UMT)	Research Assistant	Food Science	1 Jul 2007	1 Jul 2008

F. KEAHLIAN DAN PERKHIDMATAN (<i>Membership and Service</i>)				
Organisasi / Organization		Jenis Keahlian / Membership Type	Tarikh Iantikan / Start Date	Tarikh tamat / Date Ended
Malaysian Institute of Food Technology (MIFT)		Professional Member	9 Aug 2019	Present
Malaysian Food and Beverage Executives Association (MFBEA)		Full Member	3 Nov 2022	Present
Certified Institute of Food Science and Technology (IFST) Sensory Science		Foundation Level	16 Oct 2020	Present
Ahli kumpulan kerja penilaian deria (sensory analysis) WG/U/0-11 (Jabatan Standard Malaysia)			18 Nov 2021	Present
Ahli <i>Technical Working Group</i> (TWG) Perkhidmatan Makanan (Penilaian Sensori) <i>National Centre for Food Safety</i> (NCFS)			9 Sept 2025	Present
Certified Game Changer Wayground			19 May 2026	Present

G. ANUGERAH DAN HADIAH (<i>Honours and Awards</i>)				
Name of awards	Title	Award Authority	Award Type	Year
Academic Awards	Finalis bagi Anugerah Khas YB Menteri Pendidikan Tinggi: Reka Bentuk Kurikulum dan Penyampaian Inovatif (AKRI)	Jabatan Pendidikan Tinggi, Kementerian Pendidikan Tinggi	National	2025
	Silver Award Poster Presentation in 7 th International Conference on Agricultural and Food Engineering (CAFE/2025)	Universiti Putra Malaysia (UPM)	International	2025
	Winners of the PUTRA INNOCREATIVE AWARDS, Best InnoCreative Educator in Immersive Learning Experience Award (Face to Face), 7 th I-PICTL 2025 X SULAM@UPM Carnival 2025	Universiti Putra Malaysia (UPM)	National	2025
	Gold Medal (I-PICTL082) at the Putra InnoCreative Poster Competition, 7 th I-PICTL 2025 X SULAM@UPM Carnival 2025	Universiti Putra Malaysia (UPM)	National	2025
	Silver Medal (I-PICTL293) at the Putra InnoCreative Poster Competition, 7 th I-PICTL 2025 X SULAM@UPM Carnival 2025	Universiti Putra Malaysia (UPM)	National	2025
	Bronze Medal (I-PICTL156) at the Putra InnoCreative Poster Competition, 7 th I-PICTL 2025 X SULAM@UPM Carnival 2025	Universiti Putra Malaysia (UPM)	National	2025
	Tempat Kedua Pertandingan Amalan Terbaik Inovasi Pengajaran dan Pembelajaran antara Fakulti/ Sekolah/ Institut/ Pusat Pembelajaran UPM	Universiti Putra Malaysia (UPM)	National	2024
	Finalist for Best Innovation Special Award	Association of Malaysian Research and Social Service (AMRASS)	International	2024

	Gold medal (ITLIC062) for International Teaching and Learning Innovation Competition (I-TLIC2024)	Association of Malaysian Research and Social Service (AMRASS)	International	2024
	Bronze medal (ITLIC064) for International Teaching and Learning Innovation Competition (I-TLIC2024)	Association of Malaysian Research and Social Service (AMRASS)	International	2024
	Participated in Anugerah Harta Intelek Negara 2024, Anugerah Karya Lestari	MyIPO Perbadanan Harta Intelek Negara	National	2024
	Silver Medal at the Putra InnoCreative Poster Competition (I-PitCL185)	Universiti Putra Malaysia (UPM)	National	2023
	Best Presenter Award (Bronze)	3rd Penang International Conference on Hospitality 2023	International	2023
	Finalis Anugerah Ikon Alumni Akademik UMT (Maika'22)	Pusat Alumni Universiti Malaysia Terengganu	National	2023
	Winners of the PUTRA INNOCREATIVE AWARDS, Best InnoCreative Educator in Immersive Learning Experience (Face to Face Immersive Learning Experience), 5th International Putra InnoCreative Carnival in Teaching and Learning (i-PicTL) 2022	Universiti Putra Malaysia (UPM)	National	2022
	Best Paper Award (2 nd runner-up) for Factors Influencing Internship Satisfaction and Self-Perceived Competence Perspectives from Malaysian Hospitality Graduate	Asia-Pacific CHRIE 2022 Conference	International	2022
	Certificate of Achievement in Sensory Science at Foundation Level	Institute of Food Science and Technology (IFST) and Sensory Dimension	International	2020
	Gold Award and The Most Creative Project Award (Cheesy Spinach Lekor) in Global I-Lead STEM Camp & STEM Olympiad (GISC-ISTEMO 2018)	Persatuan Guru STEM Malaysia, UPM, Kementerian Pendidikan Malaysia (KPM), MARA, STEMUPM, Malaysia Council Engineering Deans (MCED)	National	2018
<i>Recognition</i>	Journal Reviewer	Malaysian Applied Biology	National	2026
	Journal Reviewer	ASM Science Journal	National	2026
	Journal Reviewer	International Journal of Gastronomy and Food Science	International	2026
	Journal Reviewer	Journal of Food Measurement and Characterization	International	2026
	Journal Reviewer	Journal of Food Science	International	2026
	Conference Reviewer	4 th International Food Research Conference 2026	International	2026
	Jury	Pertandingan Poster Infografik bersempena World Home Economic Day 2026		
	Panel Jury	Anugerah Fellowship Naib Canselor (Kategori Pengajaran) 2025 (AFNC-KP 2025) Universiti Putra Malaysia		
	Jury	4 th Food Science and Technology Undergraduate Colloquium (FOSTUC) 2026	National	2026
	Journal Reviewer	Frontiers in Nutrition, section Food Chemistry	International	2025
	Journal Reviewer	Frontiers In Sustainable Food Systems	International	2025
	Journal Reviewer	Journal of Food Measurement and Characterization	International	2025
	Journal Reviewer	FOODS	International	2025

	Journal Reviewer	Food Chemistry: X	International	2025
	Journal Reviewer	Malaysian Applied Biology	National	2025
	Journal Reviewer	ASM Science Journal	National	2025
	Journal Reviewer	Information Management and Business Review (IMBR) Journal	National	2025
	Journal Reviewer	ASM Science Journal	National	2024
	Conference Reviewer	3 rd International Food Research Conference 2024	International	2024
	Journal Reviewer	Journal of Ethnic Foods	International	2024
	Journal Reviewer	Malaysian Applied Biology	National	2024
	Conference Reviewer	International Conference on Industry-Academia Initiatives in Biotechnology and Chemistry 2023 (ICIABC2023)	International	2024
	Journal Reviewer	Macromolecular Symposia	International	2024
	Journal Reviewer	ASM Science Journal	National	2023
	Conference Reviewer	4 th Symposium on Industrial Science and Technology (SISTEC 2022)	International	2023
	Journal Reviewer	Journal of Food Science	International	2023
	Journal Reviewer	Journal of Ethnic Foods	International	2022
	Journal Reviewer	FOODS	International	2022
	Journal Reviewer	Journal of Food Science	International	2022
	Journal Reviewer	Journal of Food and Nutrition Research	International	2021
	Journal Reviewer	Malaysian Journal of Veterinary Research	National	2021
	Conference Reviewer	5 th International Conference on Global Sustainability and Chemical Engineering (ICGSCE 2021)	International	2021
	Conference Reviewer	3 rd Symposium on Industrial Science and Technology (SISTEC 2021)	International	2021
	Book Chapter Reviewer	IGI Global Book	International	2021
	Journal Reviewer	Food Research	International	2021
	Journal Reviewer	Malaysian Journal of Medicine & Health Sciences	National	2021
	Judge	ASTI's Virtual Quiz Competition in conjunction with Science Film Festival 2021	National	2021
	Jury	Pertandingan Produk Inovasi PMKL (PRO-I Competition)	National	2020
	Pakar Kesahan Kandungan Instrumen Kajian	Fakulti Pengajian Pendidikan, UPM	University	2020
	Journal Reviewer	International Food Research Journal	International	2020
	Journal Reviewer	Food Research	International	2019
	Journal Reviewer	Journal of Experimental Agriculture International	International	2019
	Journal Reviewer	International Journal of Food and Nutrition Science	International	2019
<i>Non-Academic Awards</i>	Sijil Perkhidmatan Cemerlang	Universiti Putra Malaysia	University	2025
	Sijil Perkhidmatan Cemerlang	Universiti Putra Malaysia	University	2024
	Anugerah Perkhidmatan Cemerlang	Universiti Putra Malaysia	University	2023

	World Health Day Giveaway	Cengage Asia	International	2023
	Sijil Perkhidmatan Cemerlang	Universiti Putra Malaysia	University	2021
	Consolation Prize for Springer Nature Online Quiz	Sultan Abdul Samad Library (PSAS), UPM	University	2021
	Sijil Perkhidmatan Cemerlang	Universiti Putra Malaysia	University	2020
	Winner of PSAS Online Quiz 2020	Sultan Abdul Samad Library (PSAS), UPM	University	2020
	3 rd place in <i>Pertandingan Foto Makanan Tradisional Melayu di Laman Instagram sempena Pesta Makanan Tradisional Melayu 2018</i>	Faculty of Modern Language and Communication (FBMK), UPM	University	2018
	Team placed 5 th in Inter-Faculty Bowling Competition	Faculty of Food Science and Technology, UPM	Faculty	2018
	Walkathon Amal KanWork 3	Persatuan Kanser Network Selangor dan Wilayah Persekutuan	University	2018
	<i>Awards of Merit</i>			

H. COURSES TAUGHT (<i>Courses Taught</i>)	
Undergraduate Courses	FSM3001 – Introduction to Food Industry FSM3302 – Basic Theory of Food Preparation FSM3303 – Fundamental Laboratory for Food Preparation FSM3305 – Fundamental Laboratory for Food Preparation FSM4207 – Experimental Food in Food Service FSM4209 – Food Innovation in Food Service FSM4901 – Industrial Training FSM4902 – Industrial Training FST4832 – Sensory Evaluation of Food
Postgraduate Courses	FST5903 – Seminar FST6903 – Seminar FST5004 – Commercialisation of Functional Food Products FST5303 – Shelf Life of Food (Sensory Evaluation) FST5703 – Functional Foods for Specific Groups (Epidemiology and Nutritional Assessment, Functional Food and Beverage Formulation)

I. SENARAI PENERBITAN (Sila masukan nama pengarang, tajuk, nama jurnal, jilid, muka surat dan tahun diterbitkan) (<i>List of publications – author (s), title, journal, volume, page and year published</i>)	
<i>Journal</i>	Nurul Hanisah Juhari and Mikael Agerlin Petersen. (2026). Evaluation of wheat bread qualities produced by incorporating milled Roselle (<i>Hibiscus sabdariffa</i> L.) seeds as a functional ingredient. <i>Plant Foods for Human Nutrition</i> (Revised and resubmitted). Alifah Ilyana Mohammad Shafie, Nurul Hanisah Juhari and Hazrina Ghazali. (2026). Consumers' views, preferences and acceptance of reformulated barley punten among gen z In Klang Valley, Malaysia. <i>Transactions on Science and Technology</i>. (Accepted for publication). Tan Yi-Li, Nurul Hanisah Juhari, Nuzul Noorahya Jambari, Ashari Rozzamri, Mahmud Ab Rashid Nor-Khaizura, Rahmi Nurdiani, Nurul Huda, Yongyong Li, and Mohammad Rashedi Ismail-Fitry. (2026). Effects of marination and high-pressure processing on the physicochemical and sensory quality of ready-to-cook yellowfin (<i>Thunnus albacares</i>) tuna steak. <i>Quality Assurance and Safety of Crops & Foods</i>. 18(2): 236-248. Ping Tang, Siew Young Quek, Aliah Zannierah Mohsin, Nurul Hanisah Juhari, Shuang Quan Huang and Anis Shobirin Meor Hussin. (2026). Integrated machine learning assisted multi-objective optimization of spray drying conditions for plant-based probiotic powder: comparative modelling with GC-MS and FTIR validation. <i>Food Bioscience</i>. 80: 109033. https://doi.org/10.1016/j.fbio.2026.109033 Ping Tang, Siew-Young Quek, Yi-Chen Lo, Somayeh Gholivand, Ming-Yang Cui, Aliah Zannierah Mohsin, Nurul Hanisah Juhari and Anis Shobirin Meor Hussin. (2026). Machine learning-guided optimization of probiotic chickpea milk fermentation enhances antioxidant capacity, volatile aroma profile, and sensory quality. <i>Future Foods</i>. 13: 101032. https://doi.org/10.1016/j.fufo.2026.101032 Ping Tang, Aliah Zannierah Mohsin, Nurul Hanisah Juhari and Anis Shobirin Meor Hussin. (2026). LSTM-NSGA-II framework for predicting and enhancing the quality of fermented kidney bean milk. <i>Food Bioscience</i>. 80:108915. https://doi.org/10.1016/j.fbio.2026.108915

Ping Tang, MinYang Cui, Aliah Zannierah Mohsin, **Nurul Hanisah Juhari** and Anis Shobirin Meor Hussin. (2026). Screening and comparative performance of *Lactiplantibacillus plantarum* strains for enhancing functional properties of legume-based milks. *Journal of Food Measurement and Characterization*. <https://doi.org/10.1007/s11694-026-04410-x>

Ping Tang, MingYang Cui, Aliah Zannierah Mohsin, Anis Shobirin Meor Hussin and **Nurul Hanisah Juhari**. (2026). Multi-objective genetic algorithm driven formulation of a plant-based probiotic premix powder: Nutrient-cost modeling, microstructural characterization and sensory validation. *Journal of Food Measurement and Characterization*. <https://doi.org/10.1007/s11694-026-04081-8>

Iman-Saliha, J., Noranizan, M., Azman, E. M., **Juhari, N.H.** and Subha, S. T. (2026). Rheological and textural characterisation of high-pressure processed ready-to-drink dysphagia-friendly beverages. *Innovative Food Science and Emerging Technologies*. 107: 104356. <https://doi.org/10.1016/j.ifset.2025.104356>

Hasan, N., **Juhari, N.H.** and Bakar, A.Z.A. (2025). Consumers' Views, preferences, and willingness to buy homemade vegetarian dendeng in Klang Valley, Selangor. *Quantum Journal of Social Sciences and Humanities*. 126-147, eISSN: 2716-6481, <https://doi.org/10.55197/qjssh.v6si1.906>

Ping Tang, Aliah Zannierah Mohsin, **Nurul Hanisah Juhari**, Anis Shobirin Meor Hussin. (2025). Comparative machine learning strategies for improving antioxidant properties and aroma quality in fermented mung bean milk by *Lactobacillus plantarum* PC4. *International Journal of Food Microbiology*. 444. 111443. <https://doi.org/10.1016/j.ijfoodmicro.2025.111443>

Kamaruzaman Nur Zulaikha, Tan Yi-Li, **Nurul Hanisah Juhari** and Mohammad Rashedi Ismail-Fitry. (2025). The Knowledge, perception and acceptability of insect as food among the East Coast Malaysian. *Serangga*. 30(2), 12-31. <https://doi.org/10.17576/serangga-2025-3102-02>

Tang Ping, Anis Asyla Marzlan, Cui Ming Yang, Aliaa Anzian, Huang ShuangQuan, Aliah Zannierah Mohsin, **Nurul Hanisah Juhari** and Anis Shobirin Meor Hussin. (2025). Optimization of Fermented Mung Bean (*Vigna radiata*) and Kidney Bean (*Phaseolus vulgaris*) Milks with *Lactobacillus plantarum* PC4: A Comparative Study on Antioxidant and Probiotic Potentials. *SSRN*. <https://10.2139/ssrn.5215245>.

Tan Yi-Li, **Nurul Hanisah Juhari**, Nuzul Noorahya Jambari, Ashari Rozzamri, Mahmud Ab Rashid Nor-Khaizura and Mohammad Rashedi Ismail-Fitry. (2025). Tuna and tuna products: a review of the nutrition, processing, safety, and future prospects. *Fisheries Science*. 91, 657-678. <https://doi.org/10.1007/s12562-025-01878-2>

Lim, S.C., **Juhari, N.H.**, Lasekan, O., Pak Dek, M.S. and Nik Hadzir, N.H. (2025). The physicochemical properties and consumer preferences of three popular durian varieties cultivated in Pahang. *International Journal of Food*. 2(1), 119-128. <https://10.51200/ijf.v2i1.5896>

Lim, S.C., **Juhari, N.H.**, Lasekan, O., Pak Dek, M.S. and Nik Hadzir, N.H. (2025). Extraction and identification of Durian's Volatile: A Review. *ACS Food Science & Technology*. 5(5), 1751-1766. <https://doi.org/10.1021/acsfodscitech.4c00925>

Lim, S.C., **Juhari, N.H.**, Lasekan, O., Pak Dek, M.S. and Nik Hadzir, N.H. (2025). Profiling of physicochemical properties, volatile and non-volatile compounds, and sensory preferences of three durian (*Durio zibethines* L.) varieties in Peninsular Malaysia. *International Food Research Journal*. 32(1), 134-139. [http://www.ifrj.upm.edu.my/32%20\(01\)%202025/10%20-%20IFRJ24179.R1.pdf](http://www.ifrj.upm.edu.my/32%20(01)%202025/10%20-%20IFRJ24179.R1.pdf)

Aliaa Anzian, Muhaini Hussin, Rahman Qadir, Siti Hajar Azhari, **Nurul Hanisah Juhari**, Yus Aniza Yusof, Hazniza Adnan and Anis Shobirin Meor Hussin. (2024). Exploring the physicochemical and microbiological properties of glutinous rice (Tapai pulut) fermented using *Lactobacillus plantarum*: A comprehensive characterization using ¹H NMR. *Food Bioscience*. 62: 105165. <https://doi.org/10.1016/j.fbio.2024.105165>

Nor Qhairul Izzreen, M.N., Nurul Syarifzah Syafiqah, S., Pindi, W., **Nurul Hanisah, J.** and Nazikussabah, Z. (2024). Gluten free alternative: quality and antioxidant activity of mulberry (*Morul alba*) bread. *International Journal of Food*. 1(2): 1-11. <https://doi.org/10.51200/ijf.v1i2.4892>

Senevirathna, S.S.J., Ramli, N.S., Azman, E.M., **Juhari, N.H.** and Karim, R. (2023). Optimisation of extrusion conditions for production of antioxidant-rich extruded breakfast cereals from purple sweet potato (*Ipomoea batatas* L.) and red rice using response surface methodology. *International Food Research Journal*. 30(2): 447 – 462. <https://doi.org/10.47836/ifrj.30.2.15>

Nor Qhairul Izzreen, M.N., Noor Syafiqah, A., Hasmadi, M., **Nurul Hanisah, J.**, Pindi, W. and Siti Faridah, M.A. (2023). The characteristic of whole wheat bread supplemented with roselle (*Hibiscus sabdariffa*) powder. *Food Research*. 7(4): 281-288. [https://doi.org/10.26656/fr.2017.7\(4\).340](https://doi.org/10.26656/fr.2017.7(4).340)

- Genevieve Eleanor Ruby, Noor Azira Abdul Mutalib, **Nurul Hanisah Juhari** and Ungku Fatimah Ungku Zainal Abidin. (2023). Food fermentation technology: Examples of application in Malaysian Foods. *Food and Humanity*. 1: 32-37. <https://doi.org/10.1016/j.foohum.2023.03.003>
- Muhammad Rezza Zainal Abidin, Farah Adibah Che Ishak, Ismi Arif Ismail and **Nurul Hanisah Juhari**. (2022). Explicating chefs' creativity in utilising Malaysian local herbs toward the development of modern Malaysian cuisine: A proposition of a conceptual framework for creative culinary process. *Thinking Skills and Creativity*. 46: 101133. <https://doi.org/10.1016/j.tsc.2022.101133>
- Sri Sampath Janaka Senevirathna, Nurul Shazini Ramli, Ezzat Mohamad Azman, **Nurul Hanisah Juhari** and Roselina Karim. (2022). Production of innovative antioxidant-rich and gluten-free extruded puffed breakfast cereals from purple sweet potato (*Ipomoea batatas* L.) and red rice using a mixture design approach. *Journal of Food Processing and Preservation*. 46(7): e16666. <https://doi.org/10.1111/jfpp.16666>
- Selamat, J., Zaidy, N.A.N.M., Zakaria, N.S., **Juhari, N.H.** & Murugesu, S. (2022). Comparison of physicochemical characteristics and sensory attributes of four different chicken breeds from the genuine and selected local market. *Journal of Food Quality*. 1419937. 1-15. <https://doi.org/10.1155/2022/1419937>
- Nurul Hanisah Juhari**, Helle Jakobe Martens, and Mikael Agerlin Petersen. (2021). Changes in physicochemical properties and volatile compounds of Roselle (*Hibiscus sabdariffa* L.) calyx during different drying methods. *Molecules*. 26: 6260. <https://doi.org/10.3390/molecules26206260>
- Sri Sampath Janaka Senevirathna, Nurul Shazini Ramli, Ezzat Mohamad Azman, **Nurul Hanisah Juhari** and Roselina Karim. (2021). Optimization of the drum drying parameters and citric acid level to produce purple sweet potato (*Ipomoea batatas* L.) powder using response surface methodology. *Foods*. 10: 1378. <https://doi.org/10.3390/foods10061378>
- Ola Iasekan, Fatma Dabaj, Megala Muniandy, **Nurul Hanisah Juhari** and Adeseye Iasekan. (2021). Characterization of key aroma compounds in three types of bagels by means of the sensomics approach. *BMC Chemistry*. 15:16, 1-13. <https://doi.org/10.1186/s13065-021-00743-4>
- Ng, K.S., Mohd Zin, Z., MohdMaidin, N., Mamat, H., **Juhari, N.H.**, and Zainol, M.K. (2021). High-performance liquid chromatography (HPLC) analysis for flavonoids profiling of Napier grass herbal tea. *Food Research*. 5(1): 65-71. [https://doi.org/10.26656/fr.2017.5\(1\).311](https://doi.org/10.26656/fr.2017.5(1).311)
- Ramlan, N.N.F., Mohd Zin, Z., **Juhari, N.H.**, Smedley, K.L. and Zainol, M.K. (2021). Physicochemical properties and sensory attributes of herbal pastilles affected by the inclusion of *Clitoria ternatea* (L.) leaves. *Food Research*. 5(1): 478-487. [https://doi.org/10.26656/fr.2017.5\(1\).463](https://doi.org/10.26656/fr.2017.5(1).463)
- Safinaz Ruslan, Siti Fatimah Mohamad, **Nurul Hanisah Juhari** and Muhammad Shahim Abdul Karim. (2021). Internship satisfaction determinants among undergraduates in the service industry. *International Journal of Human Resource Studies*. 11(1): 70-84. <https://doi.org/10.5296/ijhrs.v11i1.17669>
- Khairil Anuar, M., Mohd Zin, Z., **Juhari, N.H.**, Hasmadi, M., Smedley, K.L. and Zainol, M.K. (2020). Influence of pectinase-assisted extraction time on the antioxidant capacity of Spent Coffee Ground (SCG). *Food Research*. 4(6): 2054-2061. [https://doi.org/10.26656/fr.2017.4\(6\).270](https://doi.org/10.26656/fr.2017.4(6).270)
- Muhammad Rezza Zainal Abidin, Farah Adibah Che Ishak, Ismi Arif Ismail and **Nurul Hanisah Juhari**. (2020). Issues and challenges of Malaysian local herbs toward the development of local herbs-based culinary products. *Food Studies: An Interdisciplinary Journal*. 10(3): <https://doi.org/10.18848/2160-1933/CGP/v10i03/13-30>
- Muhammad Rezza Zainal Abidin, Farah Adibah Che Ishak, Ismi Arif Ismail and **Nurul Hanisah Juhari**. (2020). Modern Malaysian cuisine: Identity, culture, or modern-day fad? *International Journal of Gastronomy and Food Science*. 21: 100220. <https://doi.org/10.1016/j.ijgfs.2020.100220>
- Ruslan, S., Mohamad, S.F., **Juhari, N.H.** and Karim, M.S.A. (2020). The influence of internship determinants on hospitality undergraduates' satisfaction level: A case of public universities in Malaysia. *Journal of Tourism, Hospitality & Culinary Arts*. 12(1): 34-47. <https://ir.uitm.edu.my/id/eprint/32325/1/32325.pdf>
- Nurul Hanisah Juhari** and Mikael Agerlin Petersen. (2018). Physicochemical properties and oxidative storage stability of milled Roselle (*Hibiscus sabdariffa* L.) seeds. *Molecules*. 23(2): 385. <https://doi.org/10.3390/molecules23020385>
- Nurul Hanisah Juhari**, Wender L.P. Bredie, Torben Bo Toldam-Andersen, and Mikael Agerlin Petersen. (2018). Characterization of Roselle calyx from different geographical origins. *Food Research International*. 112: 378-389. <https://doi.org/10.1016/j.foodres.2018.06.049>

Books/Monographs	
Chapter in book	Nurul Hanisah Juhari, Farah Adibah Che Ishak, Noor Azira Abdul Mutalib, Ainul Zakiah Abu Bakar and Nor Afizah Mustapha. (2019). Sensational Hydrocolloids. Nature's Yield and Wonders of Art (NYAWA'19): FOOD. Other Abstracting/Indexing Bodies, New Edition, Online, Universiti Malaysia Press, ISBN 9789679604726, 38-39p. Farah Adibah Che Ishak, Noor Azira Abdul Mutalib, Nurul Hanisah Juhari and Ainul Zakiah Abu Bakar. (2018). Please Have a Seat. Nature's Yield and Wonders of Art (NYAWA'18): Earth to Sky. Other Abstracting/Indexing Bodies, New Edition, Hardcopy, Universiti Malaysia Press, ISBN 9789679604467, Vol. 7, 28-29p.
Proceedings	Nadzifah Kasim and Nurul Hanisah Juhari. (2025). Flavor Profiling and sensory acceptability of roselle (<i>Hibiscus sabdariffa</i> L.) seed breads. <i>Proceedings of the 18th Asean Food Conference 2025</i>. SMX Convention Center, SM Lanang Premier, Davao City, Philippines/ 23-25 September 2025. Nur 'Ain Mohd Hanifah, Nurul Hanisah Juhari and Nur Sabrina Firdausa Mohamed Mansor. (2025). Consumer Awareness and Acceptance towards the Use of Plant-based By-products in Side-dish among Staff in Universiti Putra Malaysia. <i>Proceedings of the 13th International Symposium on Applied Engineering and Sciences (SAES2025)</i>, Universiti Putra Malaysia/ 10-11 November 2025. Nurul Hanisah Juhari and Mai Nur Shahirah Mair Nasser. (2024). Effect of different brewing methods on the sensory properties of coffee: a systematic review. <i>Proceedings of the 5th International Electronic Conference on Foods</i>. MDPI Online/ 28-30 October 2024. Foods2024.sciforum.net Nur Sabrina Firdausa, Alina Abd Rahim and Nurul Hanisah Juhari. (2024). Microbial and antioxidant analysis of mint chewable gummies incorporated with <i>Moringa oleifera</i>, <i>Syzygium aromaticum</i> and <i>Plectranthus amboinicus</i>. <i>Proceedings of the 5th International Electronic Conference on Foods</i>. MDPI Online/ 28-30 October 2024. Foods2024.sciforum.net Soo Chin Lim, Nurul Hanisah Juhari, Ola Lasekan, Mohd Sabri Pak-Dek and Noor Hadzuin Nik Hadzir. (2024). The physicochemical properties and consumer preferences of three popular durian varieties cultivated in Pahang. <i>Proceedings of the 3rd International Food Research Conference</i>, Palm Garden Hotel, Putrajaya/ 6-8 August 2024. Nur Izzah Uzma Rosli, Wan Melissa Wan Hassan, Ainul Zakiah Abu Bakar and Nurul Hanisah Juhari. (2024). Consumer's view, perception and acceptance of plant-based milk: evidence from a public university in Selangor. <i>Proceedings of the 3rd International Food Research Conference</i>, Palm Garden Hotel, Putrajaya/ 6-8 August 2024. Nur Izzati Mat Nazeli and Nurul Hanisah Juhari. (2023). Innovative Chinese noodles developed by incorporating jackfruit (<i>Artocarpus heterophyllus</i>) seeds flour. <i>Proceedings of the 17th ASEAN Food Conference 2023</i>. Borneo convention Centre, Kuching Sarawak/ 24-27 October 2023. Fatin Faqihah Izaha and Nurul Hanisah Juhari. (2023). Impact of different methods on physicochemical properties, volatile compounds and consumer preferences of roselle (<i>Hibiscus sabdariffa</i> L.) teas. <i>Proceedings of the 3rd Penang International Conference on Hospitality 2023</i>. Parkroyal Penang Resort, Pulau Pinang/ 13-14th September 2023. Mohammad Hussin Nordin and Nurul Hanisah Juhari. (2022). Production and characterization of soybean tempeh qualities created by integrating roselle (<i>Hibiscus sabdariffa</i> Linn) seeds. <i>Proceedings of the 4th International Conference on Food Science and Engineering</i>, Universitas Sebelas Maret. Virtual Conference/ 11-12th October 2022. Nur Alifah Sa'adon and Nurul Hanisah Juhari. (2022). Changes in the Physical, Textural and Sensorial Evaluation of Pasta Produced from Purple Sweet Potato (<i>Ipomoea batatas</i> L.). <i>Proceedings of the International Conference on Food Science and Nutrition 2022</i>. Virtual Conference/ 24-25th August 2022. 60p. Farah Nini Liyana Mohamad Zuhaidi and Nurul Hanisah Juhari. (2022). Flavour profiling and sensory acceptance of <i>Premna cordifolia</i> Roxb. functional drink: comparison of different sample preparation methods. <i>Proceedings of the 16th Weurman Flavour Research Symposium</i>. Elisabeth Guichard and Jean-Luc Le Quéré (Eds), INRAE, Zenodo, 2022, pp 508 Online 4-6th May 2021. https://doi.org/10.5281/zenodo.6600605 Nur Alifah Sa'adon and Nurul Hanisah Juhari. (2020). Effect of adding <i>Ipomoea batatas</i> L. (purple sweet potato) on textural profiles and sensory preferences of fettucine. <i>Proceedings of the 8th International Symposium on Applied Engineering and Sciences (SAES2020)</i>. Virtual Conference/ 12-19th December 2020.

	Mohammad Hussin Nordin and Nurul Hanisah Juhari. (2020). Characterization of soybean 'tempeh' qualities produced by incorporating roselle (<i>Hibiscus sabdariffa</i> Linn) seeds. <i>Proceedings of the 1st International Electronic Conference on food Science and Functional Foods</i>. Online 10-25th November 2020. Siti Nurhayati Khairatun and Nurul Hanisah Juhari. (2019). Pumpkin Savoury Sauce: Sensory Acceptance and Proximate Composition. <i>Proceedings of the International Scientific Conference on Indigenous Crops</i>. Hilton Hotel, Kuching Sarawak, Malaysia. 32-34p. Nadzifah, Kasim and Nurul Hanisah Juhari. (2019). Impact of milled roselle (<i>Hibiscus sabdariffa</i> L.) seed on physicochemical characteristics, aroma profiles and consumer acceptance of wheat bread. <i>Proceedings of the 7th International Symposium on Applied Engineering and Sciences (SAES2019)</i>. 11-12th November 2019. Faculty of Engineering, Universiti Putra Malaysia, Malaysia. Izaha, F.F. and Juhari, N.H. (2019). Flavor profiling and sensory acceptability of roselle (<i>Hibiscus sabdariffa</i> L.) teas produced by utilizing different drying techniques. <i>Proceedings of the 2nd International Food Research Conference (IFRC2019)</i>. The Everly, Putrajaya, Malaysia. 366-370p. Karim, R., Mohd Zali, N.F. and Juhari, N.H. (2019). Effect of adding etlingera elatior (torch ginger) on the physicochemical and textural properties, and sensory acceptability of wheat noodle. <i>Proceedings of the 2nd International Food Research Conference (IFRC2019)</i>. 28-29th August 2019. The Everly, Putrajaya, Malaysia. 104p. Nurul Hanisah Juhari and Mikael Agerlin Petersen. (2018). Nutritional and physical characteristics of composite bread with milled roselle (<i>Hibiscus sabdariffa</i> L.) seeds and wheat flours. <i>Proceedings of the International Scientific Conference on Indigenous Crops</i>. 16-17th October 2018. Hilton Hotel, Kuching Sarawak, Malaysia. 62p. Nurul Hanisah Juhari and Mikael Agerlin Petersen. (2018). Aroma profile and proximate composition of Roselle seeds: effects of different origins and different sample preparation methods. In Flavour Science. Barbara Siegmund and Erich Leitner (Eds). <i>Proceedings of the XV Weurman Flavour Research Symposium</i>. Graz University of Technology, Austria. 107-110p.
Other publications	Farah Adibah Che Ishak, Noor Azira Abdul Mutalib, Nurul Hanisah Juhari and Ainul Zakiah Abu Bakar. Please Have a Seat. Artistic Work, Universiti Putra Malaysia Press, 28-29p, 2018. PhD Thesis. Volatile compounds and other measures of quality in Roselle (<i>Hibiscus sabdariffa</i> L.) with regard to its exploitation in food products. 2018. ISBN 978-87-7209-136-5.
Achieved Exhibitions	Nurul Hanisah Juhari, Farah Adibah Che Ishak, Noor Azira Abdul Mutalib, Ainul Zakiah Abu Bakar and Nor Afizah Mustapha. (2019). Sensational Hydrocolloids. Nature's Yield and Wonders of Art (NYAWA'19): FOOD. Other Abstracting/Indexing Bodies, New Edition, Online, Universiti Malaysia Press, ISBN 9789679604726, 38-39p. Farah Adibah Che Ishak, Noor Azira Abdul Mutalib, Nurul Hanisah Juhari and Ainul Zakiah Abu Bakar. (2018). Please Have a Seat. Nature's Yield and Wonders of Art (NYAWA'18): Earth to Sky, Galeri Serdang, Universiti Putra Malaysia.
Intellectual Property: Copyright	Nurul Hanisah Juhari & Hazrina Ghazali. (2023). Menu Innovation Module, Literary Work, LY2023W06231. Yus Aniza Yusof, Nurul Hanisa Juhari & Anis Shobirin Meor Hussin. (2025). Microencapsulated <i>Lactobacillus Plantarum</i> and the Application in Lacto-Fermented Glutinous Rice Production, Literary Work, LY2025W02615.
Computer software	LatentiX, JMP, Microsoft Office

J. PENYELIAAN PELAJAR (Student's Supervision)

Postgraduate Students						
Master's Degree by Thesis						
No	Matrix ID	Students name	Title of thesis	Program	Role	Status
1	GS61500	Lim Soo Chin	Correlation between volatile and non-volatile compounds, physicochemical properties and consumer preferences of three durian varieties	MSc (Food Science)	Chairman	Graduated
2	GS67871	Nur Sabrina Firdausa Mohamed Mansor	Development of antioxidant-rich Malaysian net crepes (roti jala) by incorporating	MSc (Food Science)	Chairman	Ongoing (Sem 6)

			plantain (<i>Musa paradisiaca</i>) peel powder			
3	GS46706	Syafinaz Ruslan	Factors influencing internship satisfaction and its relationship on self-perceived competence among hospitality undergraduates in Malaysia public universities	MSc (Food Service Management)	Member	Graduated
4	GS57586	Nur Rahiiqin Maktuum Baharuddin	Physical properties, antioxidant capacity and flavor profiles of value-added mayonnaises based on red palm olein and soybean oil	MSc (Food Technology)	Member	Ongoing
5	GS68539	Tan Yi Li	Consumer awareness, preference, acceptance of tuna and tuna products among potential consumers in Klang Valley	MSc (Food Technology)	Member	Thesis submitted after correction
PhD Degree by Thesis						
1	GS54378	Sri Sampath Janaka Senevirathna	Development of antioxidant-rich extruded puffed breakfast cereal containing purple sweet potato (<i>Ipomoea batatas</i> L.)	PhD (Food Technology)	Member	Graduated
2	GS52267	Muhammad Rezza Zainal Abidin	Exploring the role chef's creativity in utilizing local herbs in the development of modern Malaysian cuisine	PhD (Food Service Management)	Member	Graduated
3	GS59783	Aliaa Anzian	Elucidation of encapsulated probiotic tapai pulut starter culture and the consumers acceptability towards probiotic fermented glutinous rice	PhD (Food Technology)	Member	Graduated
4	GS57667	Nursyafiqah Mohamad Asri	Enhancing meaty flavour of split gill fungus (<i>Schizophyllum commune</i>) through induced chemical interactions by a combined effect of cooking techniques and natural ingredients to be used as an ingredient for plant-based meat product	PhD	Member	Ongoing
5	GS61324	Dianna binti Maxy	Rheological classification and 3D printing of rehydrated drum dried rice and barley instant porridge for elderly	PhD	Member	Ongoing
6	GS63566	Tang Ping	Machine Learning-Driven Optimization of Probiotic Fermentation and Spray-Drying for Functional Instant Porridge from Selected Legumes	PhD (Food Technology)	Member	Viva Voce, 29 June 2026
7	GS64426	Cai Li	Development of Nutritious extruded brown rice noodle added with mushroom (<i>Pleurotus eryngii</i>)	PhD	Member	Ongoing
8	GS69219	Nur Iman Saliha Jafri	Modifying rheological properties and palatability of dysphagia-friendly beverages using high pressure processing	PhD	Member	Ongoing
9	GS69563	Huang Shuang Quan	Extraction, bioactivity, and mechanistic effects of	PhD	Member	Thesis Submitted

			<i>Ampelopsis grossedentata</i> ethyl acetate extract on acrylamide formation and acrylamide-induced toxicity			
10	GS69413	Leong Yu Pei	Eggs metabolomics and lipidomics profile of different chicken eggs based on LC-MS/MS	PhD	Member	Ongoing
11	GS72044	El Mouradi Hafssa	Evaluation of Nutritional Composition and the Impact of High-Pressure Processing on Yellowfin Tuna <i>Thunnus albacares</i> Sabah, Malaysia	PhD	Member	Ongoing
Master's Degree by Coursework						
1	GS56224	Nur 'Ain Farhah Suhardi	Effect of incorporation of roselle seeds on the physicochemical properties, sensory acceptance and flavor profiles of soybean tempeh	MoFT	Chairman	Graduated
2	GS55938	Chong Wen Qi	Effect of different drying methods on physicochemical, flavors, antioxidants and sensory quality of <i>Premna cordifolia</i> Roxb. functional drinks	MoFT	Chairman	Graduated
3	GS55368	Aida Farzana Mohamad Taib	A potential source of valuable nutrients in split gill mushroom (<i>Schizophyllum commune</i>): a review	MoFT	Member	Graduated
Undergraduate students						
1	223312	Nur Aqilah Abdul Raof	Sensory, physicochemical and antioxidant properties of Malaysian net-crepes (roti jala) incorporated with plantain (<i>Musa parasidiaca</i>) peel powder	BSPPMdK 2025/2026	Chairman	Ongoing
2	224586	Sofea Abdul Razak	Determinants of sugar consumption among Malaysian Millennial consumers	BSPPMdK 2025/2026	Chairman	Ongoing
3	223067	Lim Jia Yi	Effect of selected natural colorants on physicochemical properties, antioxidant activities and sensory acceptance of green tea beverages	BSPPMdK 2025/2026	Chairman	Ongoing
4	214874	Alifah Ilyana Mohammad Shafie	Consumers' view, preferences and acceptance of reformulated punten barley among gen-z in Klang Valley, Selangor	BSPPMdK 2024/2025	Chairman	Ongoing
5	216102	Norarissa Sofea Samsor	Consumers' awareness, preferences and willingness to buy retort food products among potential buyers in Klang Valley, Selangor	BSPPMdK 2024/2025	Chairman	Ongoing
6	216926	Siti Iezati Yakub	Sensory evaluation, shelf-life study and microstructure of reformulated punten barley	BSPPMdK 2024/2025	Chairman	Ongoing
7	216657	Nurul Arbaa Abdul Hadi	Effect of pH on rheological properties of xanthan-guar gum-based thickeners in high-pressure processed	BSOPM 2024/2025	Chairman	Ongoing

			watermelon juice for dysphagia management			
8	212066	Nurulain Nasuha Mohd Nadzri	Comparison of differences in physicochemical, microstructure and sensory characteristics of homemade vegetarian dendeng	BSPPMdK 2024/2025	Chairman	Graduated
9	211508	Norfariha Hasan	Consumers' views, preferences and willingness to buy homemade vegetarian dendeng among potential consumers in Klang Valley, Selangor	BSPPMdK 2024/2025	Chairman	Graduated
10	213487	Ngatiny Nashehah	Development of sirih-based health drinks: physicochemical, functional properties and sensory evaluation	BSPPMdK 2024/2025	Chairman	Graduated
11	206344	Thiravadee a/p Niphon Chiranont	Effects of different formulations on microstructure, shelf-life and sensory evaluation of barley noodles	BSPPMdK 2023/2024	Chairman	Graduated
12	207321	Nur Hannani Muhammad	Consumer awareness, perception and acceptance of harumanis among potential consumers in Klang Valley, Malaysia	BSPPMdK 2023/2024	Chairman	Graduated
13	206797	Hanis Sofia Zulkifli	Innovative barley noodles: physicochemical characteristics and antioxidant properties	BSPPMdK 2023/2024	Chairman	Graduated
14	208131	Nik Muhammad Nasaru Asyraf Nik Mohd Sudin	A review of articles on dumpling wrappers and recommending potential innovation	BSPPMdK 2023/2024	Chairman	Graduated
15	201169	Noor Aisyawati Mohd Zulkafli	Knowledge, attitude and practices towards producing healthy menus in casual dining restaurants in Klang Valley, Malaysia	BSPPM 2022/2023	Chairman	Graduated
16	203511	Norhidayah Mohd Hatta	Innovative pasta from purple sweet potato: physical, chemical and antioxidant properties	BSPPM 2022/2023	Chairman	Graduated
17	202279	Nur Fatimah Mohamad Adzha	Innovative pasta from purple sweet potato: sensory acceptance, shelf-life study and microstructural characteristics	BSPPM 2022/2023	Chairman	Graduated
18	198443	Mai Nur Shahirah Mair Nasser	Effect of different brewing methods on the sensory properties of coffee: a systematic review	BSPMK 2021/2022	Chairman	Graduated
19	198996	Nur Izzah Uzma Rosli	Consumer awareness, perception and acceptance of different milk brands in the Malaysian's market among UPM students	BSPMK 2021/2022	Chairman	Graduated
20	196280	Nur Izzati Mat Nazeli	Innovative Chinese noodles developed by incorporating jackfruit seeds flour	BSPPM 2021/2022	Chairman	Graduated
21	197719	Yasmin Shairah Mohamad Rasli	Volatile compounds in fermented foods and beverages: a review	BSPPM 2021/2022	Chairman	Graduated

22	197093	Nursyaza 'Aqilah Mispan	Consumer awareness, perception and acceptance towards Tupai King (D226) among students in Universiti Putra Malaysia (UPM)	BSPPM 2021/2022	Chairman	Graduated
23	193686	Nurul Asma Ahmad Nadzran	Changes and improved qualities evaluated in different types of fortified pasta (a systematic review)	BSPPM 2020/2021	Chairman	Graduated
24	194990	Fakhri Anuar Hasabullah	Knowledge, attitude, and healthy eating practices among civil servants from ministries participating in the penyajian hidangan sihat semasa mesyuarat program (PHSSM)	BSPPM 2020/2021	Chairman	Graduated
25	193602	Rabiatul Adawiyah Mohd Hazman	Potential application of <i>Hibiscus sabdariffa</i> L. (roselle) in food products: a review.	BSPPM 2020/2021	Chairman	Graduated
26	194015	Syaidatul Marlisa Muhamed Bismi	Changes and improved qualities assessed in different types of fortified bread: a review	BSPPM 2020/2021	Chairman	Graduated
27	190419	Nur Afifa Mohd Rosli	Physicochemical properties, sensory characteristic and microstructure of brownies fortified with purple sweet potato (<i>Ipomoea batatas</i> L.)	BSPPM 2019/2020	Chairman	Graduated
28	189442	Nur Alifah Sa'adon	Physicochemical and sensory quality of pasta produced from purple sweet potato (<i>Ipomoea batatas</i> L.)	BSPPM 2019/2020	Chairman	Graduated
29	188865	Nur 'Ain Mohd Hanifah	Consumer awareness, acceptance and perception towards side-dish produced from plant-based by-products among staff in Universiti Putra Malaysia (UPM)	BSPPM 2019/2020	Chairman	Graduated
30	194013	Nur Iffah Nabilah Ramlan	Effects of different drying methods on physicochemical properties, antioxidant activity and sensory quality of beetroot (<i>Beta vulgaris</i>) powder	BSPPM 2019/2020	Chairman	Graduated
31	183005	Fatin Faqihah Izaha	Physicochemical properties, flavor profiles and consumer acceptance of different types of roselle (<i>Hibiscus sabdariffa</i> L.) teas	BSPPM 2018/2019	Chairman	Graduated
32	183618	Nadzifah Kasim	Impact of roselle (<i>Hibiscus sabdariffa</i> L.) seed powdered on physicochemical properties, flavor profiles and consumer acceptance of wheat bread	BSPPM 2018/2019	Chairman	Graduated
33	181429	Mohammad Hussin Nordin	Development and characterization of 'tempeh' from roselle (<i>Hibiscus sabdariffa</i> Linn) seeds	BSPPM 2018/2019	Chairman	Graduated
34	181461	Farah Nini Liyana Mohamad Zuhaidi	Sensory acceptance, physicochemical properties, antioxidant activity and flavour profiling of functional drink prepared from <i>Premna</i>	BSPPM 2018/2019	Chairman	Graduated

			<i>cordifolia</i> Roxb leaves using different sample preparation methods			
35	188932	Nur Syahirah Zakaria	Sensory evaluation of different chicken breeds using quantitative descriptive analysis (QDA)	BSPMK 2018/2019	Member	Graduated
36	186625	Mohammad Resyad Ghifari	Characterization of aroma compounds and physicochemical properties of fresh, deep fried and air fried arrowhead	BSTM 2018/2019	Member	Graduated

K. BIDANG KEPAKARAN (<i>Expertise</i>)	
Primary research: Aroma compounds/volatiles by GC-MS and GC-O, sensory analysis and the relationship between instrumental and sensory analysis, aromatic plant based essential oil, new product development, effects of cooking preparation/processing on food products	Future research: Primary research including other potential areas: effect of cooking elements on food products, culinary sciences, flavor chemistry, sensory science

L. RUJUKAN (<i>References</i>)	
Prof. Dr. Anis Shobirin Meor Hussin Department of Food Technology, Faculty of Food Science and Technology, Universiti Putra Malaysia, 43400 UPM Serdang, Selangor, Malaysia. Tel: 03-9769 5100 Email: shobirin@upm.edu.my	Assoc. Prof. Dr. Mikael Agerlin Petersen Design and Consumer Behaviour, Department of Food Science, University of Copenhagen, Rolighedsvej 26, DK-1958 Frederiksberg C, Denmark. Tel: 45-3533 3243 Email: map@food.ku.dk

M. PROJEK PENYELIDIKAN TERDAHULU (<i>Past Research Project</i>)					
<i>Project No.</i>	<i>Project Title</i>	<i>Role</i>	<i>Year</i>	<i>Source of fund</i>	<i>Status</i>
Consultancy grant	Research on kayu sugi (<i>Salvadora persica</i> L.) extraction flavor (RM45,474.00)	Project leader	2019-2022	Industry – Imtinaan Resources	Completed
Private Grant	Development and storage stability of value-added mayonnaise based on red palm olein and soybean oil (RM10,000.00)	Co-researcher	2020-2022	Sime Darby Plantation Research Sdn. Bhd.	Completed
INNOHUB	Producing cooking paste & seasoning powder from pumpkin (<i>Cucurbita moschata</i>) (RM87,000.00)	Co-researcher	2021-2022	UPM	Completed
FRGS	Effects of fibre hydrolysing and cross-linking enzymes on the quality and storage stability of local brown rice noodle (RM92,700.00)	Co-researcher	2020-2023	MOHE	Ongoing
GP	Profiling the volatile and non-volatile taste active-components as potential markers of durian varieties (RM50,000.00)	Project leader	2020-2023	UPM	Completed
GP-IPM	The effect of typicality and novelty on food preference (RM24,000.00)	Co-researcher	2021-2024	UPM	Ongoing
GP-IPS	Physical properties, antioxidant capacity, and flavor profiles of value-added mayonnaises based on red palm olein and soybean oil (RM20,000.00)	Co-researcher	2022-2024	UPM	Completed
FRGS	Quality finger-printing of trehalulose-rich kelulut honey by linking physico-chemical properties, sensory profile and modulation of glucose metabolism in vivo (RM148,240.00)	Co-researcher	2022-2025	MOHE	Ongoing
FRGS	Enhancing meaty flavour of split gill fungus (<i>Schizophyllum commune</i>)	Co-researcher	2022-2024	MOHE	Ongoing

	through chemical and physical techniques to be used as an ingredient for plant-based meat product (RM167,669.00)				
GP-IPS	Physical properties, antioxidant capacity, and flavor profiles of value-added mayonnaises based on red palm olein and soybean oil (RM20,000.00)	Co-researcher	2022-2024	UPM	Ongoing
Community grant	Peningkatan kualiti rempeyek dan peningkatan jangka hayat produk (RM13,212.00)	Co-researcher	June – Dec 2023	Industry – Penjara Sg. Udang, Melaka	Ongoing
GP-Geran Putra	The physical, biochemical, and microbiological properties of powdered Tempoyak produced using optimized controlled fermentation (RM50,000.00)	Co-researcher	2023-2025	UPM	Ongoing
GP-IPS	Rheological classification and 3D food printing of rehydrated drum dried rice-barley mixtures instant porridge powder for elderly (RM20,000.00)	Co-researcher	2023-2026	UPM	Ongoing
FRGS	Elucidating the mechanism in pressurized thickened solutions to improve the rheological properties and palatability of dysphagia-friendly beverages (RM181,355.00)	Co-researcher	2023-2026	MOHE	Ongoing
FRGS	Characterization of the physical and chemical properties, and meaty flavour of protein hydrolysate from Native <i>Hericium erinaceus</i> and <i>Laetiporus sulphureus</i> Mushrooms by enzyme-assisted ultrasound. (RM159,200.00)	Co-researcher	2023-2026	MOHE	Ongoing
GP-IPS	Rheological classification and 3D food printing of rehydrated drum dried rice-barley mixtures instant porridge powder for elderly (RM20,000.00)	Co-researcher	2023-2026	UPM	Ongoing
GP-Geran Putra	Dynamic modeling and optimization of the plant-based puree fermentation process in various high-quality plant-based cheese production. (RM100,000.00)	Co-researcher	2024-2027	UPM	Ongoing
IMaP 2024-3	Formulation and characterization of seasoning powder from hydrolysed vegetable protein liquid (RM219,200.00)	Co-researcher	2024-2026	MOHE	Ongoing
KTGS	Safe bites, sustainable future: empowering school children through food safety, nutrition and food waste management (RM8,000.00)	Co-researcher	2025-2026	UCTC, UPM	Ongoing
Geran Penyelidikan Awam	Program kerjasama penilaian kualiti ikan tuna di Malaysia (RM75,000.00)	Co-researcher	2025	Jabatan Perikanan Malaysia, Kementerian Pertanian dan Keterjaminan Makanan	Ongoing

N. RANGKAIAN SOSIAL DAN ID PUBLISHING (<i>Social Networking and Publishing ID</i>)				
Database	Author ID	Name	No. of citation	h-index
LinkedIn		Nurul Hanisah Juhari	-	-
ResearchGate		Nurul Hanisah binti Juhari	449	12
Academia		Nurul Hanisah Juhari	-	-

<i>Google Scholar</i>		Nurul Hanisah Juhari	467	12
<i>Scopus</i>	57222149541	Juhari, N.H.; Juhari, Hanisah	341	11
<i>ORCID ID</i>	https://orcid.org/0000-0003-1577-962X	Nurul Hanisah Juhari	-	-