

Ts. Dr. Noranizan Mohd Adzahan

Associate Professor

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EDUCATION

<u>Year</u>	<u>Degree</u>	<u>Institution</u>
2006	Ph.D.	Cornell University
2002	M.S.	Universiti Putra Malaysia
1999	B.S.	Universiti Putra Malaysia

JOB RANK

Associate Professor	: September 2012 to date
Senior Lecturer	: January 2009 to August 2012
Lecturer	: December 2006 to December 2008
Tutor	: September 2001 to November 2006

ADMINISTRATIVE POSITION

Deputy Dean	: March 2013 to February 2016
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ADDITIONAL DUTIES

- Project leader: Functional Food Development and Future Food University Driven Research Program
- Chairman: 4th International Food Research Conference 2026
- Group leader: Food Processing and Preservation Research Group

RESEARCH METRICS (Scopus as of August 2026)

H-index: 36 Citations: 4,458

Scopus ID: 57208326060

ORCID ID: 0000-0002-2918-5278

AREAS OF EXPERTISE

Food processing and preservation, product development, waste reduction, value addition and nonthermal processing (ultraviolet light, pulsed light, irradiation, high pressure, ultrasound, pulsed electric fields)

COURSES TAUGHT

New Food Product Development, Food Processing and Preservation, Halal Food and Food Packaging.

PROFESSIONAL HONORS, CERTIFICATIONS AND AWARDS

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| 2026 | United States-India Educational Foundation (USIEF) Inspiring Woman Award in STEM |
| 2025 | Nonthermal Processing Division, Institute of Food Technologists (NPD-IFT) Outstanding Service Award |

- 2025 Southeast Asian Regional Center for Graduate Study and Research in Agriculture (SEARCA) Regional Professorial Chair
- 2023 Rakan Pembimbing Perkhidmatan Awam (AKRAB) and AKRAB Care
- 2020 Technical Accreditation Council (TTAC) Panel, Malaysian Board of Technologists
- 2019 Professional Technologist, Malaysian Board of Technologists, in the area of Food Technology
- 2013 Winning team advisor - Developing Solutions for Developing Countries Product Development Competition (Institute of Food Technologists) with product called 'Enertein'
- 2010 Winning team advisor - Developing Solutions for Developing Countries Product Development Competition (Institute of Food Technologists) with product called 'Tap-a-Bite'
- 2008 Winning team advisor - Malaysian Institute of Food Technologists Product Development Competition with product called 'Karatofu'
- 2007 Country representative – International Atomic Energy Agency Travel Award for the Regional Training Course on Electron Beam Application on Fruits and Frozen Foods

GRADUATE STUDENTS, INTERNATIONAL STUDENTS AND POSTDOCTORAL MENTORING

Visiting professor: 2 (Poland)
 Early career researcher: 7
 Graduated (as main supervisor): 5 Ph.D., 4 M.S., 5 M.S. (Coursework)
 Graduated (as co-supervisor): 15 Ph.D., 21 M.S.
 Current Graduate Students (as main supervisor): 3 Ph.D.
 Current Graduate Students (as co-supervisor): 9 Ph.D., 3 M.S.
 Foreign nationals mentored in independent projects: Thailand, Brunei, Iran, Vietnam, Pakistan, Indonesia, Cambodia, Bhutan

OTHER PROFESSIONAL ACTIVITIES

Former executive committee – Nonthermal Processing Division of IFT
 Institute of Food Technologists (IFT) - Professional member
 Professional Member – Malaysian Board of Technologists (MBOT)
 Panel Member – Technology and Technical Accreditation Council (TTAC)
 Expert Panel – Farmer's Field School (FFS)
 Expert Panel – Product Development Program (Bioeconomy Corporation)
 Panel Member – Standards Malaysia
 Editorial Board – Squalen
 Editorial Board – Int. J. Food Properties
 Panel member – Nonthermal and thermal processing technical working group, National Center for Food Safety (NCFS) under the Ministry of Health, Malaysia
 Panel member – Research Grant evaluation
 Cluster chair – Extension Grant evaluation
 Rakan Pembimbing Perkhidmatan Awam (AKRAB) and AKRAB Care
 External examiner – Curriculum Evaluation, UNISZA
 External examiner – MBOT Accreditation, Politeknik Tun Syed Nasir

PUBLICATIONS

Citation Indexed Journals

1. Giroon Ijod, Siti Nursarah Abdul Hammed, Nur Izzati Mohamed Nawawi, Nur Hanani Zainal Abedin, Mohammad Rashedi Ismail-Fitry, **Noranizan Mohd Adzahan** & Ezzat Mohamad Azman. 2026. Anthocyanin-rich pectin-chitosan edible coatings from blackcurrant pomace and purple cabbage for chilled strawberry quality preservation. *Food Measure* 20, 14313–14332. <https://doi.org/10.1007/s11694-026-04582-6>
2. Kamarol Zaman, N. A. H., Ijod, G., Mohamed Nawawi, N. I., Mohamad Rosli, N. A., Gun Hean, C., Mohd Adzahan, N., & Mohamad Azman, E. 2026. Comparative evaluation of high-pressure processing and enzyme maceration as innovative nonthermal pre-treatments in jaboticaba juice production. *Italian Journal of Food Science*, 38(2), 56–70. <https://doi.org/10.15586/ijfs.v38i2.3433>
3. Amna Saeed, Farooq Anwar, Noranizan Mohd Adzahan, Wan Zunairah Wan Ibadullah, Norhasnida Zawawi. 2026. Dual thermal valorization of jackfruit seeds for nutritionally tailored plant-based milk alternative, *Journal of Food Composition and Analysis*, 150, 108836, ISSN 0889-1575, <https://doi.org/10.1016/j.jfca.2025.108836>.
4. Giroon Ijod, Nur Izzati Mohamed Nawawi, Nor Azwan Haniff Kamarol Zaman, Nur Addina Mohamad Rosli, Mohammad Rashedi Ismail-Fitry, Nurul Izzah Khalid, Muhamad Hafiz Abd Rahim, Dimitris Charalampopoulos, **Noranizan Mohd Adzahan**, Ezzat Mohamad Azman. 2026. Extraction, composition, and stabilization strategies on mangosteen pericarp bioactive compounds for sustainable natural colorants and functional foods. *Food Chemistry*, Pp 148881
5. Ijod, G., Mesran, N.F., Nawawi, N.I.M., Ismail-Fitry, M.R., Rahim, M.H.A., **Adzahan, N.M.** and Azman, E.M., 2026. Enhancing the stability of anthocyanins: Effects of encapsulation and drying in black grape juice powder. *Italian Journal of Food Science*, 38(1), pp.250-269.
6. Jafri Iman-Saliha, Ezzat Mohammad Azman, **Mohd Adzahan Noranizan**, Siti Nur Ezzati Yazid, Eko Hari Purnomo, 2026. High-Pressure Processing as a Potential Opportunity for Reducing Food Loss and Environmental Impact in the ASEAN Region, *Food Innovation and Advances*, In press, 5(2), pp. 240–250
7. N.I.S. Jafri, **N.M. Adzahan**, E.M. Azman, et al., 2026. Rheological and textural characterisation of high-pressure processed ready-to-drink dysphagia-friendly beverages, *Innovative Food Science and Emerging Technologies*, <https://doi.org/10.1016/j.ifset.2025.104356F>.
8. Mohamad Rais Hasan, Che Azurahaman Che Abdullah, Nor Afizah Mustapha, Mohd Sabri Mohd Ghazali, **Mohd Adzahan Noranizan**. 2025. Valorization of Cockle Shell Waste Into Hydroxyapatite for Improving Gel Properties of Surimi, *Journal of Food Science*: 90(11). <https://doi.org/10.1111/1750-3841.70663>
9. Giroon Ijod, Nur Izzati Mohamed Nawawi, Mohammed S Qoms, Mohammad Rashedi Ismail Fitry, Muhamad Hafiz Abd Rahim, Dimitris Charalampopoulos, Rabiha Sulaiman, **Noranizan Mohd Adzahan**, Ezzat Mohamad Azman. 2025. Synergistic effects of intermolecular copigmentation and high-pressure processing on stabilizing mangosteen pericarp anthocyanins, *Food Chemistry*, 480, 143888.
10. Amna Saeed, Farooq Anwar, **Noranizan Binti Mohd Adzahan**, Wan Zunairah Wan Ibadullah, Nor-Khaizura Mahmud-Ab-Rashid, Bhesh Bhandari, Norhasnida Zawawi. 2025. Underutilized

Tropical Seeds as a Source for Development of Sustainable Plant-Based Milk Alternatives-A Review, *Food Reviews International*, 1-44. <https://doi.org/10.1080/87559129.2025.2513011>

11. Hanapiah, N.A.M., Salleh, S.N.A.S., Johari, W.L.W. et al. 2025. Identification of Bioactive Compounds and Heavy Metal Concentrations in Propolis Ethanol Extract Produced by Malaysian Stingless Bee. *Biol Trace Elem Res*. <https://doi.org/10.1007/s12011-025-04655-5>
12. Ming Fu, Masni Mat Yusoff, **Noranizan Mohd Adzahan**, Tai Boon Tan, Mohammad Rashedi Ismail-Fitry. 2025. Development and Characterization of Palm Oil-Based Oleogels Using Beeswax and Carnauba Wax as Healthier Beef Fat Mimetics. *Journal of Food Science*, 90:5, e70241
13. Ming Fu, Tai Boon Tan, Masni Mat Yusoff, **Noranizan Mohd Adzahan**, Mohammad Rashedi Ismail-Fitry. 2025. Exploring the Efficacy of Oleogel as Fat Replacers in Meat Products: A Comparative Analysis of Various Oleogelators. *Food Bioprocess Technol* 18, 5835-5866. <https://doi.org/10.1007/s11947-025-03800-1>
14. Farah Anum Mohd Yusof, Ezzat Mohamad Azman, **Noranizan Mohd Adzahan**, Noor Liyana Yusof. 2025. The influence of exogenous melatonin treatment on quality, nutritional profile, and antioxidant system of fresh-cut carambola during cold storage, *Journal of Agriculture and Food Research*, 19:101704, <https://doi.org/10.1016/j.jafr.2025.101704>.
15. Mahmud Ab-Rashid Nor Khaizura, Arkan Binatara Pratama, Phang Kin Chorng, Azizah Mohamad, Ezzat Mohamad Azman, **Noranizan Mohd Adzahan**. 2025. Chilli paste processing using high-pressure and conventional approaches. 184-200 <https://doi.org/10.20956/canrea.v8i1.1279>
16. Małgorzata Lasik-Kurdyś, Małgorzata Gumienna, Małgorzata Krzywonos, **Noranizan Mohd Adzahan**, 2025. Alcohol-free wine based jelly candies enriched with grape pomace extracts with antioxidant and antidiabetic properties: Implications for sustainable development and health benefits. *LWT*, 239:118984, ISSN 0023-6438, <https://doi.org/10.1016/j.lwt.2025.118952>
17. Giroon Ijod, Nur Izzati Mohamed Nawawi, Rabiha Sulaiman, Nurul Izzah Khalid, Farooq Anwar, **Noranizan Mohd Adzahan**, Ezzat Mohamad Azman, 2025. Inactivation of polyphenol oxidase and peroxidase activity in mangosteen pericarp via blanching: correlation between anthocyanins and enzyme activities, *International Journal of Food Science and Technology*, Volume 60:1, vvae010, <https://doi.org/10.1093/ijfood/vvae010>
18. Han Lyn, M.R. Ismail-Fitry, **M.A. Noranizan**, Tai Boon Tan, Z.A. Nur Hanani, 2024. Recent advances in extruded polylactic acid-based composites for food packaging: A review, *International Journal of Biological Macromolecules*, 266: Part 2, 131340, <https://doi.org/10.1016/j.ijbiomac.2024.131340>
19. Giroon Ijod, Nur Izzati Mohamed Nawawi, Farooq Anwar, Muhamad Hafiz Abd Rahim, Mohammad Rashedi Ismail-Fitry, **Noranizan Mohd Adzahan** & Ezzat Mohamad Azman. 2024. Recent microencapsulation trends for enhancing the stability and functionality of anthocyanins: a review. *Food Sci Biotechnol*. 33: 2673-2698 <https://doi.org/10.1007/s10068-024-01603-2>
20. Giroon Ijod, Nur Izzati Mohamed Nawawi, Rabiha Sulaiman, Mohammad Rashedi Ismail-Fitry, **Noranizan Mohd Adzahan**, Farooq Anwar, Ezzat Mohamad Azman. 2024. Elevating anthocyanin extraction from mangosteen pericarp: A comparative exploration of conventional and emerging non-thermal technology. *Food Chemistry*:X, 24:101882. <https://doi.org/10.1016/j.fochx.2024.101882>

21. Zainal Arifin Ismail, N.H.S., Nawawi, N.I.M., Ijod, G., Anzian, A., Ismail-Fitry, M., A., Ahmad, N. H., **Adzahan, N.M.**, Azman, E.M. 2024. Shelf life and quality assessment of pasteurised red dragon fruit (*Hylocereus polyrhizus* L.) purée: Comparative study of high-pressure and thermal processing. *International Food Research Journal*, 31(2):514–529.
22. Loh, M.Y., **Adzahan, N.M.**, Azman, E.M., Koh, S.P. and Yusof, N.L. 2024. Enhancing cold tolerance and quality characteristics of *Carica papaya* Linn through the application of 1-methylcyclopropene, geranium and lavender oil. *Int J Food Sci Technol*, 59: 3245-3257.
<https://doi.org/10.1111/ijfs.17070>
23. Meng Yi Loh, **Noranizan Mohd Adzahan**, Ezzat Mohamad Azman, Soo Peng Koh, Noor Liyana Yusof. 2024. Influence of 1-Methylcyclopropene and Geranium Oil Treatments on Oxidative Stress and Antioxidant Enzyme Activity in *Carica papaya* L. During Cold Storage. *J. Food Proc. Pres.* 2024(1): 7458405
24. Mohamad Rais Hasan, Che Azuranim Che Abdullah, Mustapha Nor Afizah, Mohd Sabri Mohd Ghazali, **Mohd Adzahan Noranizan**, 2024. Efficacy of one-step-ultrasonic route to producing hydroxyapatite nanoparticles from cockle shells, *Food and Bioproducts Processing*, Volume 143: 54-65, ISSN 0960-3085, <https://doi.org/10.1016/j.fbp.2023.10.0.8>
25. Mohamad, A., Shah, N., Sulaiman, A., **Adzahan, N.M.**, & Aadil, R.M. 2024. Characterization of rice noodles fortified with different levels of stabilized rice bran. *Food Research*, 8(7):16-27.
26. **Noranizan Mohd Adzahan** and Ismail-Fitry Mohamad Rashedi. 2024. The combined effect of ultrasound treatment and papain on the quality properties of beef. *Food Research*, 8(7): 8-15.
27. Nur Ayuni Mohd Hanapiah, Sharifah Nur Amalina Syed Salleh, Wan Lutfi Wan Johari, **Noranizan Mohd Adzahan**, Normala Halimoon, Nurul Huda Osman 2024. Biodegradable films incorporating Malaysian stingless bee propolis: Development, characterization, and potential for food packaging. *Applied Food Research*, 4(2):100594.
<https://doi.org/10.1016/j.afres.2024.100594>
28. Nur Liyana Nordin, Jamilah Bakar, **Noranizan Mohd Adzahan**, Ahmad Faizal Abdull Razis, Norsharina Ismail, Rabiha Sulaiman. 2024. Microencapsulation of bioactive volatile compounds from MD2 pineapple peel Extract using spray- drying and foam-mat drying, *Journal of Agriculture and Food Research*, 18:101539. <https://doi.org/10.1016/j.jafr.2024.101539>
29. R. Nur Fatin Nazurah, **M.A. Noranizan**, M.A.R. Nor-Khaizura, Z.A. Nur Hanani. 2024. Chitosan nanoparticles incorporate with curry leaf essential oil: Physicochemical characterization and in vitro release properties, *International Journal of Biological Macromolecules*, 273, Part 2, 132972, <https://doi.org/10.1016/j.ijbiomac.2024.132972>.
30. Razali, Muhammad Faiz, Talip, Balkis A., **Adzahan, Noranizan Mohd**, Sulaiman, Alifdalino, Samiun, Azeman, Fauzi, Noor Akhmazillah Mohd. 2024. Optimising High-Pressure Processing (HPP) for Optimal Total Phenolic and Flavonoid Content in Kelulut (Stingless Bee) Honey. *Natural and Life Sciences Communications*, 23: Article number e2024034, DOI: 10.12982/NLSC.2024.034
31. Maryam Adilah, Zainal Abedin Nur Hanani, Mohamad Azman Ezzat, Ab Razak Nor Asma, **Mohd Adzahan Noranizan**. 2024. Impact of Ultrasound-Assisted Extraction on Physical Properties, Antioxidant Activity, and Colorimetric pH-Response of Blackcurrant Pomace Extract. *ACS Food Science & Technology*, 4(11):2645-2654.
32. Biadała, Agata, Tomasz Szablewski, Renata Cegielska-Radziejewska, Małgorzata Lasik-Kurdyś,

- and **Noranizan Mohd Adzahan**. 2023. "The Evaluation of Activity of Selected Lactic Acid Bacteria for Bioconversion of Milk and Whey from Goat Milk to Release Biomolecules with Antibacterial Activity" *Molecules* 28, no. 9: 3696. <https://doi.org/10.3390/molecules28093696>
19. Nawawi, Nur Izzati Mohamed, Giroon Ijod, Faridah Abas, Nurul Shazini Ramli, **Noranizan Mohd Adzahan**, and Ezzat Mohamad Azman. 2023. "Influence of Different Drying Methods on Anthocyanins Composition and Antioxidant Activities of Mangosteen (*Garcinia mangostana* L.) Pericarps and LC-MS Analysis of the Active Extract" *Foods* 12, no. 12: 2351. <https://doi.org/10.3390/foods12122351>
 20. Mohamad, Azizah, Nor Nadiah Abdul Karim Shah, Alifdalino Sulaiman, **Noranizan Mohd Adzahan**, Rai Naveed Arshad, and Rana Muhammad Aadil. 2023. "The Impact of Pulsed Electric Fields on Milk's Macro- and Micronutrient Profile: A Comprehensive Review" *Foods* 12, no. 11: 2114. <https://doi.org/10.3390/foods12112114>
 21. Mohamad Rais Hasan, Che Azurahaman Che Abdullah, Mustapha Nor Afizah, Mohd Sabri Mohd Ghazali, **Mohd Adzahan Noranizan**. 2023. Gelling characteristics of fish surimi gel added with calcium hydroxyapatite (HAp). *IOP Conf. Ser.: Earth Environ. Sci.* 1289, 012025 DOI <https://doi.org/10.1088/1755-1315/1289/1/012025>
 22. Mohamad Rais Hasan, Che Azurahaman Che Abdullah, Mustapha Nor Afizah, Mohd Sabri Mohd Ghazali, **Mohd Adzahan Noranizan**. 2023. Efficacy of ultrasonic cleaning on cockle shells, *Journal of Food Engineering*, Volume 352, 111523, ISSN 0260-8774
 23. Nur Izzati Mohamed Nawawi, Giroon Ijod, Sri Sampath Janaka Senevirathna, Rana Muhammad Aadil, Noor Liyana Yusof, Masni Mat Yusoff, **Noranizan Mohd Adzahan**, Ezzat Mohamad Azman. 2023. Comparison of high pressure and thermal pasteurization on the quality parameters of strawberry products: a review. *Food Sci Biotechnol* 32, 729–747. <https://doi.org/10.1007/s10068-023-01276-3>
 24. Zainal Arifin, M.A.; **Mohd Adzahan, N.**; Zainal Abedin, N.H.; Lasik-Kurdyś, M. 2023. Utilization of Food Waste and By-Products in the Fabrication of Active and Intelligent Packaging for Seafood and Meat Products. *Foods*, 12, 456. <https://doi.org/10.3390/foods12030456>
 25. Nur Liyana Nordin, Rabiha Sulaiman, **Mohd Adzahan Noranizan**, Jamilah Bakar. 2023. Recovery of insoluble-bound phenolics and bioactive volatile compounds from MD2 pineapple peel by enzyme-assisted extraction and kinetic model. *Biomass Conv. Bioref.* <https://doi.org/10.1007/s13399-023-03903-9>
 26. Siti Rosli Zaharah; **Noranizan Mohd Adzahan**; Roselina Karim; Nor-Khaizura Mahmud Ab Rashid. 2023. Effect of Acidic Electrolysed Water and Pulsed Light Technology on the Sensory, Morphology and Bioactive Compounds of Pennywort (*Centella asiatica* L.) Leaves. *Molecules*, 28(1): 311
 27. Nur Fatin Nazurah, R., **Noranizan, M.A.**, Nor-Khaizura, M.A.R., Nur Hanani, Z.A. 2022. The potential of chitosan-based film with curry leaf essential oil as natural insect-repellent food packaging. *Food Packaging and Shelf Life*, 34, 10993. <https://doi.org/10.1016/j.fpsl.2022.100993>.
 28. Giroon Ijod, Farah Nurhusna Musa, Farooq Anwar, Norhidayah Suleiman, **Noranizan Mohd Adzahan**, Ezzat Mohamad Azman. 2022. Thermal and nonthermal pretreatment methods for the extraction of anthocyanins: A review. e17255 <https://doi.org/10.1111/jfpp.17255>

29. Sani, A.N.M., **Adzahan, N.M.** Ismail-Fitry, M.R. 2022. Valorization of Malaysian tropical fruit seeds: A review of their nutrition, bioactivity, processing and food application. Food Bioscience, 102156
30. Tunung, R., Jeyaletchumi, P., Margaret, S.P., Margaret, S.P., Ubong, A., Elexson, N., Ghazali, F.M., **Noranizan, M.A.**, Chandrika, M., Nakaguchi, Y. and Son, R. 2022. Detection and quantification of *Vibrio parahaemolyticus* in vegetables and environmental samples at farm level. Food Research, 6(5): 310–318.
31. Lasik-Kurdyś, Małgorzata, Małgorzata Gumienna, Barbara Górna, and **Noranizan Mohd Adzahan**. 2022. "Influence of Green Tea Added to Cherry Wine on Phenolic Content, Antioxidant Activity and Alpha-Glucosidase Inhibition during an In Vitro Gastrointestinal Digestion" Foods 11, no. 20: 3298. <https://doi.org/10.3390/foods11203298>
32. Yusof, N. Z., **Mohd Adzahan, N.**, Matanjun, P., Mustafa, S., Muhammad, K. 2022. Physical properties and prebiotic activity of white dragon fruit (*Hylocereus undatus*) powders produced using different wall materials. International Food Research Journal 29(2): 357-368.
33. Yong, Y.Y., **Mohd Adzahan., N.**, Abas, F., Kim, D.O., and Zaman, A.A. 2022. Alginate and Aloe vera gel-based edible coating for the storage stability enhancement of fresh-cut MD2 pineapple. Food Research 6(5): 380-389.
34. Jamaluddin, F., **Noranizan, M.A.**, Mohamad Azman, E., Mohamad, A., Yusof, N.L. and Sulaiman, A. 2022. A Review of Clean-Label Approaches to Chilli Paste Processing. Int J Food Sci Technol, 57: 763-773. <https://doi.org/10.1111/ijfs.15293>
35. Mohamad, A., Abdul Karim Shah, N. N., Sulaiman, A., **Mohd Adzahan, N.**, & Aadil, R. M. 2021. Pulsed electric field (PEF) of goat milk: Impact on Escherichia coli ATCC 8739 and vitamin constituents. Journal of Food Process Engineering, 44(9): e13779 <https://doi.org/10.1111/jfpe.13779>
36. Siti Zaharah Rosli, **Mohd Adzahan Noranizan**, Son Radu, Roselina Karim, Noraniza Mohd Adzahan, Rana Muhammad Aadil, Pei Chen Koh. 2022. Impact of sanitizer solutions on microbial reduction and quality of fresh-cut pennywort (*Centella asiatica*) leaves. Journal of Food Science and Technology. 59(3): 1211-1220. <https://doi.org/10.1007/s13197-021-05131-3>
37. Biadała, Agata; Adzahan, **Noranizan M.** 2021. "Storage Stability of Antioxidant in Milk Products Fermented with Selected Kefir Grain Microflora" Molecules 26, no. 11: 3307. <https://doi.org/10.3390/molecules26113307>
38. **Noranizan, M.**, Pean, L. F., Li, J. W., Aadil, R. M, Ahmad, T., Rosli, S. Z., Yong, Y. Y. and Kim, D.-O. 2020. Impact of juice extraction method on the physicochemical, functional, and sensory properties of Sabah snake grass (*Clinacanthus nutans*) juice mix. International Food Research Journal 27(5): 835 – 845
39. Nor Adilah, A., **Noranizan, M. A.**, Jamilah, B., & Nur Hanani, Z. A. 2020. Development of polyethylene films coated with gelatin and mango peel extract and the effect on the quality of margarine. Food Packaging and Shelf Life, 26 doi:10.1016/j.fpsl.2020.100577
40. Nor Hasni, H., Koh, P. C., **Noranizan, M. A.**, Megat Mohd Tahir, P. N. F., Mohamad, A., Limpot, N., Hamid, M. and Aadil, R. M. 2020. High-pressure processing treatment for ready-to-drink sabah snake grass juice. Journal of Food Processing and Preservation, 44(7) doi:10.1111/jfpp.14508

41. Chai, K. F., **Adzahan, N. M.**, Karim, R., Rukayadi, Y., & Ghazali, H. M. 2020. Physicochemical properties of rambutan (*Nephelium lappaceum* L.) seed during natural fermentation of the whole peeled fruit. *International Food Research Journal*, 27(3): 397-407.
42. Koh, P. C., **Noranizan, M. A.**, Karim, R., Nur Hanani, Z. A., & Yusof, N. L. 2020. Cell wall composition of alginate coated and pulsed light treated fresh-cut cantaloupes (*Cucumis melo* L. var. *reticulatus* cv. *glamour*) during chilled storage. *Journal of Food Science and Technology*, 57(6): 2206-2221.
43. Siti Zaharah, R., **Noranizan, M.**, Son, R., Roselina, K., Yusof, N. L., Koh, P. C., & Nor Hasni, H. 2020. Microbiological and physical properties of pennywort (*Centella asiatica*) leaves using pulsed light technology. *International Food Research Journal*, 27(1): 16-27.
44. Ezzat, M. A., Abetra, K., **Noranizan, M. A.**, & Yusof, N. L. 2020. Production and properties of spray dried *Clinacanthus nutans* using modified corn starch as drying agent. *Food Research*, 4(5), 1700-1709. doi:10.26656/FR.2017.4(5).201
45. Mohamad, A., Shah, N. N. A. K., Sulaiman, A., **Mohd Adzahan, N.**, & Aadil, R. M. 2020. Impact of the pulsed electric field on physicochemical properties, fatty acid profiling, and metal migration of goat milk. *Journal of Food Processing and Preservation*, doi:10.1111/jfpp.14940
46. Vasudevan, N., Sulaiman, R., Chong, G. H., **Adzahan, N. A.**, & Shaari, N. A. 2020. Development of foam mat dried soursop powder using arabic gum and fish gelatin as foaming agent. *Food Research*, 4, 237-243. doi:10.26656/fr.2017.4(S1). S16
47. Afraz, M. T., Khan, M. R., Roobab, U., **Noranizan, M. A.**, Tiwari, B. K., Rashid, M. T., Rashid, M.T.e, Inam-ur-Raheem, M., Hashemi, S.M.B., Aadil, R. M. 2020. Impact of novel processing techniques on the functional properties of egg products and derivatives: A review. *Journal of Food Process Engineering*, doi:10.1111/jfpe.13568
48. PC Koh, **MA Noranizan**, R Karim, ZA Hanani, SZ Rosli, NH Hambali. 2019. Enzymatic activity of alginate coated and pulsed light treated fresh-cut cantaloupes (*Cucumis melo* L. var. *reticulatus* cv. *Glamour*) during chilled storage. *International Food Research Journal* 261-267 [Impact Factor 0.55982; Q4 in Food Science and Technology]
49. Koh, P.C., **Noranizan, M.A.**, Karim, R., Nur Hanani, Z.A. 2019. Sensory quality and flavour of alginate coated and repetitive pulsed light treated fresh-cut cantaloupes (*Cucumis melo* L. Var. *Reticulatus* Cv. *Glamour*) during storage. *Journal of Food Science and Technology*: 56 (5), 2563-2575. [Impact Factor 1.850]
50. Chai, K.F., **Adzahan, N.M.**, Karim, R., Rukayadi, Y., Ghazali, H.M. 2019. Fat properties and antinutrient content of rambutan (*Nephelium lappaceum* L.) seed during solid-state fermentation of rambutan fruit. *Food Chemistry*: 274 808-815. [Impact Factor 5.399; Q1 in Food Science and Technology]
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3. Noranizan Mohd Adzahan, Translating Regional High Pressure Processing Experiences to Build a Robust Commercial Ecosystem in Malaysia, 19-20 August, 2026, 4th International Food Research Conference 2026, Bandar Baru Bangi, Selangor
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14. Seminar on Emerging Food Processing Technologies, 9 December 2016, Kasetsart University, Bangkok, Thailand
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4. Noranizan, M.A, Nor-Khaizura, M.A.R., Nur Hanani Z. A. 2025. Biodegradable Curry Leaf Essential Oil Nanoparticle Composition Demonstrating Antibacterial and Antioxidant Properties Suitable for Insect Repellence and Sterilisation, Nanoparticle Film, Article and Methods Thereof (PI 2025002652)

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1. Manual For the Preparation of Pressurised Xanthan Gum Thickened Beverages, Literary Work, (LY2026E06636) 2026
2. Manual for Ultrasound-assisted Production of Films with Enhanced Mechanical and Functional Properties, Literary Work, (LY2025W08256) 2025
3. SiRAPOP! - Banana-Flavoured Popsicle with a Touch of Traditional Sira Pisang, Literary Work, (LY2025W12532) 2025
4. Banana Margarine & Marjerin Pisang Literary Work, (LY2025W12527) 2025
5. Coconut Dregs Breadsticks and Chestnut Dip Literary Work, (LY2025W12648) 2025
6. Ready-To-Eat Young Jackfruit Rendang & Rendang Nangka Muda Sedia Untuk Dimakan (Ready-To-Eat, RTE), Literary Work, (LY2025W12528) 2025
7. Instant Melon Rind Drink Cube Literary Work, (LY2025W12570) 2025
8. Impact Of Pulsed Electric Field (PEF) On the Physicochemical Properties and Microbial Quality of Goat Milk, Literary Work, (LY2025W13607) 2025
9. High Pressure Processing (HPP) for Food Industry in Malaysia, Literary Work, (AR2025W06407) 2025
10. Manual for preparation LAKSAMUDAH, an instant laksam with plant-based gravy, Literary Work, (LY2024W08374) 2024
11. Manual Pemprosesan Laksamudah, Laksam Segera Berkonsepkan Kuah Dari Sumber Tumbuhan (LY2024W08373) 2024
12. Minuman Botanikal Pracampur Berasaskan Inti Biji Mangga (LY2024W08839) 2024

13. Manual for Preparation Laksamudah, An Instant Laksam with Plant-Based Gravy (LY2024W08374) 2024
14. Development of Mango Seed Kernal-Based Botanical Premix Drink (LY2024W08840) 2024

RESEARCH GRANTS

Project No.	Project Title	Role	Year	Source and amount	Status
02/01/07/0027 RU	Nonthermal Processing Technologies for the Preservation of Beverages, Soup Bases and Selected Traditional Sauces	PROJECT LEADER	2007-2009	RUGS RM 60,000	COMPLETED
02-01-11-1330RU	Effects of Non-Thermal and thermal pasteurization on the Bioactive Compounds and Enzymatic Activities in Pineapple (<i>Ananas comosus</i>) Juice	PROJECT LEADER	2011-2013	RUGS RM 15,000	COMPLETED
02/02/10/094 8RU	Development of a Commercial-Scale Processing Method Using Nonthermal Techniques to Manufacture High Quality Chilli Shrimp Paste With an Extended Shelf Life	PROJECT LEADER	2010	RUGS RM 40,000	COMPLETED
02/01/07/002 3RU	Combination of Thermal and Non-thermal Processing for the Development of Dragon Fruit (<i>Hylocereus sp</i>) and Watermelon (<i>Citrullus sp</i>) Purees, Juices and other Value Added Products	CO-RESEARCHER	2007	RUGS Rm 277,000	COMPLETED
02/01/07/002 0RU	Foodstuff Proteomics: Impact of Bio-, Physical and Culinary Processing on the Innovation, Functionality, Bioactivity and Acceptability of Protein-Rich Indigenous Food Products	CO-RESEARCHER	2007-2009	RUGS RM 205,000	COMPLETED

02/01/07/002 6RU	National Heritage: Traditional Food and Cuisine as Tourist Attractions / Destinations	CO-RESEARCHER	2007	RUGS RM 60,000	COMPLETED
02/01/09/086 8RU	Processing and Derivatization of Essential Acid Rich Food Products From Pitaya Seed Oil	CO-RESEARCHER	2009-2011	RUGS RM 15,000	COMPLETED
02-01-09-0702RU	Production of stabilised value added 'temukut' powder as ingredient for the food industry	CO-RESEARCHER	2009-2011	RUGS RM 114,000	COMPLETED
03-04-10-802FR	Fundamental Studies on the effect of Non-thermal Treatment (UV Irradiation) and Thermal Treatment for Selected Malaysian Fruit Juices	CO-RESEARCHER	2010-2012	FRGS RM 44,000	COMPLETED
03-10-10-956FR	Sustaining the Authenticity of Malaysian Food Heritage	CO-RESEARCHER	2010-2012	FRGS RM40,000	COMPLETED
FRGS/1/11/TK/UPM/02/38	Solubility Behavior in Sub and Supercritical Carbon Dioxide Conditions	CO-RESEARCHER	2011-2013	FRGS RM144000	COMPLETED
	Dietary fibres and antioxidants in Tamarillo (<i>Solanum betaceum Cav.</i>) fruit characterization and application	CO-RESEARCHER	2011	RUGS RM15,000	COMPLETED
i-eco/24(UPM)	Quality Improvement of Frozen Traditional Cakes for Mass Catering Operation in Warisan Baiduri Sdn. Bhd.	CO-RESEARCHER	2011-2013	SKIM GERAN PROGRAM PEMINDA HAN ILMU- Knowledge Transfer Programme - KTP RM 139,000	COMPLETED

02-02-12-1721RU	Potential of jackfruit (<i>Artocarpus heterophyllus</i>) and cempedak (<i>Artocarpus integer</i>) fruit rind as source of pectin and the characteristic of the pectin and its gel	PROJECT LEADER	2012-2014	Research University Grant Scheme (RUGS) RM 14,500	COMPLETED
05-02-12-2047RU	Surface decontamination of fresh-cut fruits and fresh vegetables ('ulam') using pulsed light technology	PROJECT LEADER	2012	Research University Grant Scheme (RUGS) RM 80,000	COMPLETED
	Program Penggunaan Mesin Dalam Industri Kuih Putu Kacang @ Koye Untuk Meningkatkan Pengetahuan Dan Taraf Ekonomi Pengusaha	CO-RESEARCHER	2013-2013	SKIM GERAN 'PROGRAM PEMINDAHAN ILMU' FASA 2 RM 68,000	COMPLETED
05-01-12-1665RU	Designing Equilibrium Modified Atmosphere Packages Suitable For Malaysian Cantaloupe (<i>Cucumis Melo</i> L.) Fresh-Cut	CO-RESEARCHER	2012-2014	Research University Grant Scheme (RUGS) RM 10,500	COMPLETED
02-02-12-2049RU	Biotransformation of the rambutan (<i>Nephelium lappaceum</i> L.) fruit into a fermented cocoa bean-like product	CO-RESEARCHER	2012-2015	Research University Grant Scheme (RUGS2) Rm 96,000	COMPLETED
05-02-12-2021 RU	Development of Ultraviolet Pasteurizer for Production of Premium Quality Tropical Fruit	CO-RESEARCHER	2012-2015	Research University Grant Scheme	COMPLETED

	Juice			(RUGS) RM 280,000	
	Analysis of Factors Influencing Fruits and Vegetables Consumption Among Adolescents in Selected Cities in Malaysia.	CO-RESEARCHER	2010 – 2013	FAMA, Ministry of Agriculture (RM 283,889)	COMPLETED
02-02-12-2013RU	Supercritical Fluid Extraction of Malaysian Herbs: Kinetics Modelling and Scale-up	CO-RESEARCHER	2012-2015	Research University Grant Scheme (RUGS) RM 205,000	COMPLETED
05-01-04-SF1116	Acceptability and Marketing Potential Studies on the Improved and Packaged Semi Convenience Food Products (SCFP)	CO-RESEARCHER	2013	SCINECE FUND RM 160,600	COMPLETED
02-01-15-1734FR	Effect of Pulsed Light on the microbial and physico-chemical properties of Centella asiatica	PROJECT LEADER	2015-2018	FRGS RM98,200	COMPLETED
GP-IPM/2016/9499100	High pressure processing of tropical fruit	CO-RESEARCHER	2016-2018	GP-IPM RM 60,000	COMPLETED
GP-IPS/2016/9473900	Performance Of UV Irradiation With Dean Vortex Technology On Cloudy And Clear Fruit Juices	CO-RESEARCHER	2016-2018	GP-IPS RM 20,000	COMPLETED
GP-IBT/2013/9419700	Microencapsulation of virgin coconut oil by supercritical anti-solvent method	CO-RESEARCHER	2014-2015	GP-individu berprestasi tinggi RM115200	COMPLETED

<i>GP-IPS/2017/955 6500</i>	Storage Quality and antidiabetic activity of fresh cut pineapple coated with water mimosa (neptuna oleracia) and ulam raja (cosmos caudatus) leaf extracts	PROJECT LEADER	2017-2018	GP-IPS RM 20,000	COMPLETED
<i>GP-IMPAK/2018/ 9668400</i>	Repetitive Pulsed Light Treatment Of Fresh-Cut Pineapples Based On The Hurdle Approach	PROJECT LEADER	2018-2020	GP-IMPAK RM 123,600	COMPLETED
<i>FRGS/1/2019/ TK10/UPM/0 2/3</i>	Enhancement of functional and bioactive compound of selected local plantain banana peels (Musa paradisiaca L.) extracted using high hydrostatic pressure	CO-RESEARCHER	2019-2021	FRGS RM95 000	ON-GOING
<i>GP-IMPAK/2018/ 9659900</i>	Development Of Low Sugar/Sugar Free Sweetened Condensed Filled Milk Using Stevia	CO-RESEARCHER	2018-2020	GP-IMPAK RM145 200	ON-GOING
<i>GP-IPS/2018/965 1800</i>	Effect Of Pulsed Electric Field (PEF) On Physicochemical, Microbial and Sensory Profiling Of Goat Milk	CO-RESEARCHER	2018-2020	GP-IPS RM20 000	COMPLETED
<i>FRGS/1/2020/ STG04/UPM/ 02/6</i>	Stability enhancement of anthocyanins from dried mangosteen pericarps through enzymatic acylation and intermolecular copigmentation	CO-RESEARCHER	2020 - 2023	FRGS RM 101,900	ON-GOING
<i>GP/2020/969 3500</i>	Development of Clean Label Chili Paste Using High Pressure and Hurdle Strategy	PROJECT LEADER	2020-2022	RM 50,000	COMPLETED
<i>FRGS/1/2023/ TK05/UPM/0 2/7</i>	Elucidating the mechanism in pressurised thickened solutions to improve the rheological properties and palatability of dysphagia-friendly beverages	PROJECT LEADER	2023-2026	RM 181,355	ON_GOING
<i>GP-IPS/2024/978</i>	Enhancing Stability of Black Ginger (Kaempferia parviflora) Anthocyanins in Kombucha	CO-RESEARCHER	2024 - 2026	RM 20,000	ON-GOING

8600	Tea via Self-Association Phenomenon for Spray Drying Microencapsulation				
<i>PROJEK TR@M - Translational 5561002</i>	Teknologi Pemprosesan ‘Superfood’ Marin Tempatan Untuk Pembangunan Rantaian Technopreneur Sosial Marin	PROJECT LEADER	2024 - 2026	RM 38,000	On-GOING
SEARCA Regional Professorial Chair Award (AY 2025/2026)	High Pressure Processing as a Game Changer for Reducing Food Waste and Environmental Impact	PROJECT LEADER	2025- 2026	RM 19,970	COMPLETED