

CURRICULUM VITAE



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Education

1. PhD, Chemical and Process Engineering, 2008, Universiti Kebangsaan Malaysia, Malaysia
2. MSc, Process and Food Engineering, 2000, Universiti Putra Malaysia, Malaysia
3. BEng, Agricultural Engineering, 1997, Universiti Putra Malaysia, Malaysia
4. Diploma Agricultural engineering, 1993, Universiti Putra Malaysia, Malaysia

Areas of Interest

1. Food Process Machinery Design,
2. Food Engineering Properties
3. Postharvest Engineering

Professional Qualification/ Membership/ Affiliation

1. Graduate Member, Board of Engineers Malaysia (BEM) (41438A)
2. Member, Institute of Engineers Malaysia (IEM) (25462)
3. Life Professional Member, Malaysian Society of Agricultural Engineer (MSAE)
4. Life Member, Malaysian Society For Engineering and Technology (mSET) (00286)
5. Life Member, UPM Alumni Association (R 1959)
6. Life Member, Persatuan Pegawai Akademik UPM
7. Member, American Society of Agricultural and Biological Engineers (ASABE) (1028798)
8. Member, International Society For Horticultural Science (ISHS) (76944)
9. Member, Committee or Working committee at UPM level:
 1. Jawatankuasa Penilai Permohonan Harta Intelek, UPM
 2. Jawatankuasa Penilaian Geran Penyelidikan, UPM.
 3. Jawatankuasa Penilai Skim Dana UCTC NBOS, UPM
 1. Jawatankuasa Keselamatan, Kesihatan Pekerjaan dan Persekitaran UPM
 2. Jawatankuasa Semak Tajuk tesis, SGS UPM
 3. Setiausaha Persatuan Pegawai Akademik UPM
 4. Penyelaras Inovasi Fakulti Kejuruteraan, UPM
 5. Pakar Bersekutu Pusat Pengembangan, Keusahawanan & Pemajuan Professional, UPM
10. Member, Committee or Working committee at National level:
 1. Evaluator For Research Fundamental Fund, Ministry of Higher Education Malaysia.
 2. President of Malaysian Society of Agricultural Engineer (MSAE) – 2013-2015; 2015-2017; 2017-2019
 3. Chairman, 1st Malaysia Agricultural Engineer's National Convention on 23 Mac 2016 at Serdang, Malaysia
 4. Chairman, 2nd Malaysia Agricultural Engineer's National Convention on 6 April 2017 at Serdang, Malaysia
 5. Co-Chairman, MSAE Conference 2018 on 7 – 8 February 2018 at Serdang, Malaysia



6. Chairman, Course on Beekeeping Techniques siri I on 9 January 2018 at Serdang, Selangor, Malaysia
7. Chairman, Course on Beekeeping Techniques siri II on 8 May 2018 at Serdang, Selangor, Malaysia
8. Committee Member, National Conference on Mechanical Engineering 2018 on 25 September 2018 at Kota Bharu Kelantan

11. INTERNATIONAL & PROFESIONAL SERVICES

1. Visiting Professor at University Gadjah Mada, Yogyakarta. 2019
2. Keynote Speaker, “Recent Food Mechanization Status of Small Medium Enterprise (SMEs) In Malaysia”, Korean Society of Agricultural Machinery Conference 2019, Seoul Korea.
3. Invited Speaker, “Food Engineering in Malaysia”, 3rd International Symposium on Agricultural and Biosystem Engineering 2019.
4. Invited Speaker, “Food Engineering”, 5th Southeast Asian Agricultural Engineering Student Chapter Annual Regional Convention 2019
5. PHD External Examiner. INDIAN Institute of Technology Delhi. Sangram Kishor Satpathy. 2018
6. President of Malaysian Society of Agricultural and Food Engineers (MSAE)
7. Editor in Chief, Advances in Agricultural and Food Research Journal (AAFRJ)
8. Guest Editor for Special Issue of Journal of Halal Industry and Services
9. Chairman, 6th Southeast ASEAN Agricultural Engineering Student Chapter Annual Regional Convention (ARC) 2020, Malaysia.
10. Editorial Board of MAEJO International Journal of Science and Technology (MJIST).
11. Chairman, 5th Southeast ASEAN Agricultural Engineering Student Chapter Annual Regional Convention (ARC) 2019, Malaysia.
12. PHD External Examiner. INDIAN Institute of Technology Delhi. Mukesh Jain. 2019
13. Guest Editor for Special Issue of PERTANIKA Journal of Science & Technology
14. Coordinator for Special Issue of Food Research
15. Chairman, 4th Southeast ASEAN Agricultural Engineering Student Chapter Annual Regional Convention (ARC) 2018, Indonesia.
16. Chairman of Meeting, ASEAN Cooperation on Agricultural and Biosystems Engineering (ACABE) 2018, Malaysia
17. Chairman, 3rd Southeast ASEAN Agricultural Engineering Student Chapter Annual Regional Convention (ARC) 2017, Filipina.
18. Committee Member of 4th ASEAN Universities Consortium Food and Agro-based Engineering and Technology (AUCFA) Meeting on 4-5 Febuary 2016 at Bangkok, Thailand
19. Committee Member of 2nd International Symposium Agricultural and Bio system Engineering (ISABE 2016) on 9 – 11 August 2016, Lombok, Indonesia, Indonesia
20. Chairman, 2nd Southeast ASEAN Agricultural Engineering Student Chapter Annual Regional Convention 2016, Indonesia
21. MEVLANA Exchange Programme, Celay Bayar University, Izmer Turkey. 2015
22. Chairman, Agricultural Engineering Student Chapter Annual Regional Convention (ARC) 2015, Malaysia

Appointments	
Position	Duration
1. Associate Professor, Faculty of Engineering, UPM	October 2012 to date
2. President of Malaysian Society of Agricultural Engineer (MSAE)	March 2013 to date
3. Inovation Coordinator, Faculty of Engineering, UPM	March 2018 - Dec. 2019
4. Vice President, Academic Staff Association UPM	March 2019 – March 2021
5. Associate Researcher for Laboratory of Halal Science Research, Halal Products Research Institute, UPM	Mac 2016 to date
6. Associate Researcher for Institute of Advance Technology	2015 to date
7. Posgraduate Cordinator, Faculty of Engineering, UPM	October 2011 to date
8. Leader, Group Research of Agricultural Process Engineering, Dept. of Process and Food Engineering, Faculty of Engineering, UPM	August 2014 to date
9. Head, Food Machinery Design Laboratory, Dept. of Process and Food Engineering, Faculty of Engineering, UPM	Ogos 2009 – Feb. 2018
10. Lecturer, Faculty of Engineering, UPM	January 2000 to date
11. Tutor, Faculty of Engineering, UPM	1997-2000



1. W. Hafizz, S. Rosnah And Y. Robiah. 2020. Centrifugal Separation-Assisted And Extraction Of Crude Palm Oil From Separated Mesocarp Fibre: Central Composite Design Optimization. *Journal of Food Process Engineering*. DOI: 10.1111/jfpe.13426
2. Puteri Nurain Megat Ahmad Azman, Rosnah Shamsudin, Hasfalina Che Man, Mohammad Effendy Ya'acob. 2020. Kinetics of Quality Changes in Soaking Water during Retting Process of Pepper Berries (*Piper Nigrum* L.). *Processes*. MDPI. 8, 1255, 3-11
3. Puteri Nurain Megat Ahmad Azman, Rosnah Shamsudin, Hasfalina Che Man, Mohammad Effendy Ya'acob. 2020. Some Physical Properties and Mass Modelling at Different Maturity of Pepper Berries (*Piper Nigrum* L.) Variety Kuching. *Processes*. MDPI. 8, 1314, 2-15
4. Phili Donald C. Sanchez, Norhashila Hashim, Rosnah Shamsudin, Mohd Zuhair Mod Nor. 2020. Applications of imaging and spectroscopy techniques for nondestructive quality evaluation of Potatoes and Sweet Potatoes: A review. *Trends in Food Science & Technology*. 96 (2020) 208-23
5. Farahana Nabilah Zainal A'bidin, Rosnah Shamsudin, Mohd Salahuddin Mohd Basri and Zanariah Mohd Dom. 2020. Mass Modeling and Effects of Fruit Position on Firmness and Adhesiveness of Banana Variety Nipah". *International Journal of Food Engineering (IJFE)*. DOI: 10.1515/ijfe-2019-0199
6. Phili Donald C. Sanchez, Norhashila Hashim, Rosnah Shamsudin, Mohd Zuhair Mod Nor. 2020. Quality evaluation of sweet potatoes (*Ipomoea batatas* L.) of different varieties using laser light backscattering imaging technique. *Scientia Horticulturae*. 260
7. Narathip Sujinda, Jaturapatr Varith, Somkiat Jaturonglumlert and Rosnah Shamsudin. 2020. Close-loop temperature control during microwave freeze-drying of carrot slices. *Maejo International Journal of Science and Technology*. 14(01), 81-92.
8. Idris, S., Rosnah, S., Mohd Nor, M.Z., Mokhtar, M.N. and Abdul Gani, S.S. 2020. Physicochemical composition of different parts of cassava (*Manihot esculenta* Crantz) plant. *Food Research*. 78-84
9. Phili Donald C. Sanchez, Norhashila Hashim, Rosnah Shamsudin, Mohd Zuhair Mod Nor. 2020. Laser-light backscattering imaging approach in monitoring and classifying the quality changes of sweet potatoes under different storage conditions. *Postharvest Biology and Technology*. Volume 164, 111163
10. Shamsudin, R., Zulkifli, N. A. and Kamarul Zaman, A. A. 2020. Quality attributes of fresh pineapple-mango juice blend during storage. *International Food Research Journal*. 27(1):141-149
11. Rosnah, S., Hamzah, H.Z., Shuso, K., Yasunaga, E. and Mahat, F. 2020. A review: nutrition quality and processing of Malaysian strawberries. *Food Research*. 43-51
12. Nurfarhana, S., Rosnah, S., Mohd. Zuhair, M.N., Norhashila, H. 2020. Phenolic, flavonoid and anthocyanin contents of local sweet potato (*Ipomoea batatas*). *Food Research*. 74-78
13. Maimunah Mohd Ali, Norhashila Hashim, Rosnah Shamsudin. 2020. Comparison of laser backscattering imaging and computer vision system for grading of seedless watermelons. *Journal of Food Measurement and Characterization* (2020) 14:69–77
14. Rosnah Shamsudin, Hanny Zurina Hamzah, Kawamura Shuso, Eriko Yasunaga, Amanina Amani Kamarul Zaman. 2020. A Comparison of Strawberry Cultivation: Case Study of Selected Farms in Malaysia and Japan. *International Journal of Academic Research in Business and Social Sciences*, 10(1), 232–250.
15. Megat A.A.P.N., Shamsudin, R., Che Man, H. and Ya'acob, M.E. 2020. Effect of soaking process on physical properties of mature pepper berries (*Piper nigrum* L.). *Food Research*. 116-123
16. Farahana Nabilah Zainal A'bidin, Rosnah Shamsudin, Mohd Salahuddin Mohd Basri and Zanariah Mohd Dom. 2019. Physical and Mechanical Properties of Unripe *Nipah* Banana Fruit (*Musa acuminata balbisiana*). *Pertanika J. Sci. & Technol*. 27 (S1): 149 - 157
17. Nur Farhana Abd Rahman, Amin Ismail, Nor Nadiah Abdul Karim Shah, Jaturapatr Varith and Rosnah Shamsudin. 2019. Effect of Drying Temperature on Malaysia Pomelo (*Citrus grandis* (L.) Osbeck) Pomace Residue under Vacuum Condition. *Pertanika J. Sci. & Technol*. 27 (S1): 57 - 66
18. Mohd Salahuddin Mohd Basri, Mohd Zuhair Mohd Nor and Rosnah Shamsudin. 2019. Mechanical Analysis of a Wedge Device in Sawing Technology. *Pertanika J. Sci. & Technol*. 27 (S1): 197-209
19. Amanina, A.K.Z., Rosnah, S., Noranizan, M.A. and Alifdalino, S. 2019. UV-C effect on microbial disinfection of pineapple-mango juice blend using Dean-vortex technology. *Food Research* 3 (4) : 285 - 294
20. Amanina, A.K.Z., Rosnah, S., Noranizan, M.A. and Alifdalino, S. 2019. Comparison of UV-C and thermal pasteurisation for the quality preservation of pineapple-mango juice blend. *Food Research* 3 (4) : 362 – 372
21. Ahmad, S., Anuar, M.S., Taip, F.S., Shamsudin, R. and Ab Mutalib, S.R. 2019. Influence of process variable on integrated power-temperature drying process for rambutan seed fat yield: a case study. *Food Research*. 3 (2) : 102 - 107

22. Nur Farhana Abd Rahman, Rosnah Shamsudin, Amin Ismail, and Nor Nadiah Abdul Karim Shah. 2018. Effects of drying methods on total phenolic contents and antioxidant capacity of the pomelo (*Citrus grandis* (L.) Osbeck) peels. *Innovative Food Science & Emerging Technologies*. (IF:3.458)
23. Wan Mohd Fariz, W.A., Rosnah, S., Azman, H., Mohd Shahrir, A., Saiful Azwan, A., Asnawi, S.H. and Zainun, M.S. 2018. Effect of grater position on the size of grated sago (*Metroxylon* spp.). *Food Research 2* (6) : 572 – 577
24. Amanina Amani Kamarul Zaman, Rosnah Shamsuddin, Noranizan Mohd Adzahan, Alifdalino Sulaiman. 2018. Effect Of Ultraviolet Irradiation (Uv-C) On Quality Attributes Of Pineapple- Mango Juice Blend Compare With Thermal Pasteurization. *Pertanika Journal Of Scholarly Research Reviews*. 3(2): 33-44
25. So'bah Ahmad, Mohd Shamsul Anuar, Farah Saleena Taip, Rosnah Shamsudin, Siti Roha Ab Mutalib. 2018. The application of microwave drying process for rambutan (*Nephelium lappaceum* L.) seed. *Journal of Microwave Power and Electromagnetic Energy*.
26. M.B Mohs Salahuddin, A. Fatin Atikah, S. Rosnah, M.N. Mohd Zuhair. 2018. Conceptual Design and Finite Element Analysis of A High Inclusion Dough Shaping Machine Using SolidsWorks. *Journal of Lecture in Mechanical Engineering – Advances in Material sciences and Engineering* (Springer)
27. Norhanim Nordin, Rosnah Shamsudin, Azrina Azlan, Mohammad Effendy Ya'acob. 2017. Dry Matter, Moisture, Ash and Crude Fibre Content in Distinct Segments of 'Durian Kampung' Husk. *International Journal of Chemical and Materials Engineering*. Vol:11, No:12. Pages 762-766.
28. Maimunah Mohd Ali, Norhashila Hashim, Rosnah Shamsudin. 2017. Rapid And Nondestructive Techniques For Internal And External Quality Evaluation Of Watermelons: A Review. *Scientia Horticulturae*. Volume 225, 18 November 2017, Pages 689-699.
29. Maimunah Mohd Ali, Norhashila Hashim, Rosnah Shamsudin. 2017. Quality Evaluation Of Watermelon Using Laser-Induced Backscattering Imaging During Storage. *Postharvest Biology and Technology* Volume 123, January 2017, Pages 51-59.
30. Maimunah Mohd Ali, Norhashila Hashim, Rosnah Shamsudin. 2017. Determination Of The Difference On Color Changes Of Watermelons By Laser Light Backscattering Imaging. *Journal of Food Science and Technology* October 2017, Volume54, Issue 11, pp 3650–3657
31. Maimunah Mohd Ali, Norhashila Hashim, Rosnah Shamsudin. 2017. Laser-Induced Backscattering Imaging For Classification Of Seeded And Seedless Watermelons. *Computers and Electronics in Agriculture* Volume 140, August 2017, Pages 311-316
32. Maimunah Mohd Ali, Norhashila Hashim, Rosnah Shamsudin. 2017. Document Optical Parameters In Food And Agricultural Processing. *International Food Research Journal* . 2017, Vol. 24 Issue 3, p908-914.
33. N.A. Othman, R. Shamsudin, and Z. Othman. 2017. Antioxidant capacity of banana cultivar 'Nipah' (*Musa acuminata balbisiana*) extracted with different solvents. *Acta Horticultural*. Page 19-26.
34. S.B. Tan, R. Shamsudin, A.P. Mohammed and N.A. Abdul Rahman. 2017. Colour changes during deep-frying of sesame cracker's dough balls. *Acta Horticultural*. Page 55-61
35. C. J. Vincent, R. Shamsudin, A. S. Baharuddin and R. Yunus. 2017. Physical and Mechanical Properties of Fresh and Sterilized Oil Palm Fruitlets. *Acta Horticultural*. Page 319-326
36. So'bah Ahmad, Mohd Shamsul Anuar, Farah Saleena Taip, Rosnah Shamsudin and Siti Roha A.M. Effective moisture diffusivity and activation energy of rambutan seed under different drying methods to promote storage stability. *IOP Conference Series: Materials Science and Engineering*
37. Lim Chee Hui, Rabiha Sulaiman, Rosnah Shamsudin and Yaya Rukayadi. Effect of storage on physicochemical properties and microbiological stability of osmodehydrated pineapple (*Ananas comosus*) treated with sucrosesorbitol mixtures
38. B. Y. Lim, R. Shamsudin, B. T. H. T. Baharudin, R. Yunus. 2016. Performance evaluation and CFD multiphase modeling for Multistage Jatropha Fruit Shelling Machine. *INDUSTRIAL CROPS AND PRODUCTS*. Vol. 85. Pages 125–138. (IF: 2.837)
39. Hani Mohd-Hanif, Rosnah Shamsudin, and Noranizan Mohd Adzahan. 2016. UVC Dosage Effects on the Physico-Chemical Properties of Lime (*Citrus aurantifolia*) Juice. *Food Science & Biotechnology*. 25(S): 63-67 (IF: 0.653)
40. Nur Farhana Abd Rahman, Rosnah Shamsudin, Amin Ismai, and Nor Nadiah Abdul Karim Shah. 2016. Effects of Post-Drying Methods on Pomelo Fruit Peels. *Food Science & Biotechnology*. 25(S), 85-90 (IF: 0.653)
41. Ishak, A.J., Abdul Rahman, R.Z., Soh, A.C., Lim, F.C., Lin, H.K. Shamsuddin, R. 2016. Quality identification of used cooking oil based on feature fusion of gas sensor and color. *International Journal of Control Theory and Applications*. 5(9). 321-329.
42. S.B. Tan, R. Shamsudin, A.P. Mohammed, N.A. Abdul Rahman. 2016. Colour changes during deep-frying of sesame crackers's dough balls. *International Food Research Journal*. *International Food Research Journal*. 23(Suppl): S249-S254



43. Mohd-Hanif, H.A., Shamsudin, R., Mohd Adzahan, N. 2016. Performance of UV-C Irradiation with Dean Vortex Technology on the Physicochemical Properties of Tamarind Juice. *International Food Research Journal*. 23(Suppl): S107-S117
44. Zaman, A.K., Shamsudin, R., Mohd Adzahan, N. 2016. Effect of blending ratio on quality of fresh pineapple (*Ananas comosus* L) and mango (*Mangifera indica indica* L.) juice blends. *International Food Research Journal*. 23(Suppl): S101-S106
45. Shah, N.N.A.K., Shamsuddin, R., Rahman, R.A. and Adzahan, N.M. 2016. Furan development In Dean vortex UVC treated Pummelo (*Citrus grandis* L. Osbeck) fruit juice. *International Food Research Journal*. 23(Suppl): S113-S118
46. Ahmad, S., Anuar, M.S., Taip, F.S. and Shamsudin, R. 2016. Effect of raw material variation, process variables and device stability on drying process of rambutan (*Nephelium lappaceum* L.) seed. *International Food Research Journal*. 23(Suppl): S163-S171
47. B. Y. Lim, R. Shamsudin, B. T. H. T. Baharudin, R. Yunus. 2015. Performance Study Of A *Jatropha Curcas* L. Fruit Shelling Machine For Kernel Recovery In Biodiesel Production. *Transactions of the asae. ASABE*
48. Bo Yuan Lim, Rosnah Shamsudin, B.T. Hang Tuah Baharudin, Robiah Yunus. 2015. A review of processing and machinery for *Jatropha curcas* L. fruits and seeds in biodiesel production: Harvesting, shelling, pretreatment and storage. *Renewable and Sustainable Energy Reviews*. 52. 991–1002.
49. Atikah Mansor, Rosnah Shamsudin, Noranizan Mohd Adzahan and Mohd Nizar Hamidon. 2015. Performance of UV Pasteurization with Quartz Glass Sleeve on Physicochemical Properties and Microbial Activity of Pineapple Juice. *Journal of Food Process Engineering*. DOI: 10.1111/jfpe.12263
50. Rosnah Shamsudin, Salihah Buang, Norashikin A. Aziz. 2015. Effect of Different Extraction Methods on the Physico- chemical Properties of Pomelo Juice. *Chemical Engineering Transactions*, 44, 265-270.
51. Nur Izzati Mohamad Zen, Siti Salwa Abd Gani, Rosnah Shamsudin, and Hamid Reza Fard Masoumi. 2015. The Use of D-Optimal Mixture Design in Optimizing Development of Okara Tablet Formulation as a Dietary Supplement. *Hindawi Publishing Corporation. The Scientific World Journal* . 1-7.
52. Syahidah, K., Rosnah, S., Noranizan, M.A.,Zaulia, O . and Anvarjon, A. 2015. Quality changes of fresh cut cantaloupe (*Cucumis melo* L. var *Reticulatus* cv. *Glamour*) in different types of polypropylene packaging. *International Food Research Journal* 22(2): 753-760
53. Nur Salihah, B., Rosnah, S. and Norashikin, A. A. 2015. Mass modeling of Malaysian varieties Pomelo fruit (*Citrus Grandis* L. Osbeck) with some physical characteristics. *International Food Research Journal* 22(2): 488-493
54. Ismail, N. A., Noranizan, M. A., Shamsudin, R. and Karim, R. 2015. Dimension and stackability of cassava (*Manihot esculanta* Crantz) chips for mass production. *International Food Research Journal* 22(6): 2421-2425
55. Siti Husnaa Mohd Taib, Siti Salwa Abd Gani, Mohamad Zaki Ab Rahman, Mahiran Basri, Amin Ismail and Rosnah Shamsudin. 2015. Formulation and process optimizations of nano- cosmeceuticals containing purified swiftlet nest. *Royal Society of Science (RSC) Adv*. 5, 42322–42328.
56. NA Ismail, MA Noranizan, R Shamsudin. 2015. Dimension and stackability of cassava (*Manihot esculanta* Crantz) chips for mass production. *International Food Reseach Journal* 2015 Vol.22 No.6 pp.2421-2425 ref.15
57. WM Elamin, JB Endan, YA Yosuf, R Shamsudin. 2014. High Pressure Processing Technology and Equipment Evolution: A Review *Journal of Engineering Science and Technology Review* 8 (5) (2015) 75-83
58. Atikah Mansor, Rosnah Shamsudin, Noranizan Mohd Adzahan, Mohd Nizar Hamidon. 2014. Efficacy of Ultraviolet Radiation as Non-thermal Treatment for the Inactivation of *Salmonella typhimurium* TISTR 292 in Pineapple Fruit Juice. *Agriculture and Agricultural Science Procedia*. 2. 173 – 180.
59. M.F. Zainuddin, S. Rosnah, M. Mohd Noriznan, I. Dahlan. 2014. Effect of Moisture Content on Physical Properties of Animal Feed Pellets from Pineapple Plant Waste. *Agriculture and Agricultural Science Procedia*. 2. 224 – 230. [
60. Fatin Syakirah Ali, Rosnah Shamsudin and Robiah Yunus. 2014. The Effect of Storage Time of Chopped Oil Palm Fruit Bunches on the Palm Oil Quality. *Agriculture and Agricultural Science Procedia*. 2. 165 – 172.
61. Farrah Payyadhah Borhan, Siti Salwa Abd Gani, and Rosnah Shamsuddin. 2014. The Use of D-Optimal Mixture Design in Optimising Okara Soap Formulation for Stratum Corneum Application. *The Scientific World Journal*. Hindawi Publishing Corporation. Volume 2014, Article ID 173979.



62. Syahidah Kamaruddin, Rosnah Shamsudin, Noranizan Mohd Adzahan, Zauliah Othman, Anvarjon Ahmedov. 2014. Modified Atmosphere Storage of Minimally Processed Cantaloupe (*Cucumis Melo L. Var.Reticulatus CV.Glamour*). *Journal of Agricultural Science*
63. Muhammad Fakhri Zainuddin, Rosnah Shamsudin, Mohd Noriznan Mokhtar and Dahlan Ismail. 2014. Physicochemical Properties of Pineapple Plant Waste Fibers from the Leaves and Stems of Different Varieties. *BioResources* 9(3), 5311-5324
64. Christine Jamie Vincent, Rosnah Shamsudin, Azhari Samsu Baharuddin. 2014. Pre-treatment of oil palm fruits: A review. *Journal of Food Engineering* (143), Page 123–131
65. Rosnah Shamsudin, Noranizan Mohd Adzahan, Yap Pui Yee, Atikah Mansor. 2014. Effect of Repetitive Ultraviolet Irradiation on the Physico-Chemical Properties and Microbial Stability of Pineapple Juice. *Innovative Food Science & Emerging Technologies* (23). Page 114-120.
66. Bo Yuan Lim, Rosnah Shamsudin, Robiah Yunus. 2014. Development and testing of a *Jatropha* fruit shelling process for shell-free kernel recovery in biodiesel production. *Biosystems Engineering*. Volume 121, May 2014, Pages 46–55
67. Rosnah, S. and Chan, S. C. 2014. Enzymatic rettings of green pepper berries for white pepper production. *International Food Research Journal* 21(1): 237-245
68. Bo Yuan Lim, Rosnah Shamsudin, B.T. Hang Tuah Baharudin, Robiah Yunus, 2014. The Performance of a *Jatropha* Fruit Shelling Machine and the Future Improvement. *Universal Journal of Applied Science*. 2(7): 233-237
69. Fatin S.A. , Rosnah S ,Yunus, R. 2014. Effect Of Chopping Oil Palm Fruit Spikelets On The Free Fatty Acid Content Release Rate And Its Mechanical Properties. *International Journal of Research in Engineering and Technology (IJRET)*. Volume: 03 Issue: 01. 511-516
70. Nur Atika Ali, Nurul Izzah Khalid, Norashikin Ab. Aziz, Rosnah Shamsudin, Farah Saleena Taip. 2014. Investigation of Fouling Deposit Formation During Pasteurization Of Chili Sauce By Using Lab-Scale Concentric Tube-Pasteurizer. *Journal of Engineering Science and Technology* Vol. 9, No. 3. 334 - 346
71. Abu Bakar, Badrul Hisham; Ishak, Asnor Juraiza; Shamsuddin, Rosnah; Wan Hassan, Wan Zuha. 2013. Ripeness Level Classification For Pineapple Using Rgb And Hsi Colour Maps. *Journal of Theoretical & Applied Information Technology*;11/30/2013, Vol. 57 Issue 3, p587
72. Rosnah Shamsudin, Chia Su Ling, Noranizan Mohd Adzahan and Wan Ramli Wan Daud. 2013. Rheological properties of ultraviolet-irradiated and thermally pasteurized yankee pineapple juice. *Journal of Food Engineering*. 116. 548-553
73. Zainal Abidin, M., Shamsudin, R., Othman, Z. and Abdul Rahman, R. 2013. Effect of postharvest storage of whole fruit on physico-chemical and microbial changes of fresh-cut cantaloupe (*Cucumis melo L. reticulatus cv. Glamour*). *International Food Research Journal* 20(1): 501-508
74. M. Zainal Abidin, R. Shamsudin and O. Zaulia. 2013. Effect of Storage Period and Postharvest Calcium Salt Treatment on Microbial Growth of Fresh-Cut Cantaloupe (*Cucumis melo L. reticulatus 'Glamour'*). *Acta Hort*. 2013. 1043-1047
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76. Babak Sobhi, Noranizan Mohd Adzahan, Rosnah Shamsudin, Shahrim AbKarim, Russly Abdul Rahman, Jamilah Bakar and Zulkafli Ghazali. 2013. Development of Instrumental Methods for Textural Evaluation of Chili Paste. *Kasetsart J. (Nat. Sci.)* 47 : 122 – 131.
77. Badrul Hisham Abu Bakar, Asnor Juraiza Ishak, Rosnah Shamsuddin, Wan Zuha Wan Hassan. 2013. Ripeness Level Classification For Pineapple Using Rgb And Hsi Colour Maps. *Journal Of Theoretical And Applied Information Technology* Vol. 57 No.3
78. Ismail, I., Anuar, M.S. and Shamsudin, R. 2013.Effect on the physico-chemical properties of liberica green coffee beans under ambient storage. *International Food Research Journal*. 20(1): 255-264
79. Ismail, I., Anuar, M.S. and Shamsudin, R. 2013. Physical Properties of Liberica Coffee (*Coffea Liberica*) Berries and Beans. *Pertanika Journal of Science and Technology (JST)*
80. Rosnah Shamsudin, Wong Wai Kuam, Noraziah Muda, Osman Hassan. 2012. Chemical composition changes of two water apple (*Syzygium Samaragense*) cultivars in Malaysia. *International Food Research Journal*. 19(1): 167-174 (2012)
81. Chia Su Ling, Rosnah Shamsudin, Noranizan Mohd Adzahan and Wan Ramli Wan Daud. 2012. The effect of storage on the quality attributes of ultraviolet irradiated and thermally pasteurised pineapple juices. *International Food Research Journal*. 19. 1001-1010.(2012)



82. Rosnah Shamsudin, Wan Ramli Wan Daud, Mohd Sobri Takrif, Osman Hassan, Coskan Ilicali. 2011. EFFECT OF TEMPERATURE ON THE RHEOLOGICAL BEHAVIOUR OF JOSAPINE PINEAPPLE PULP (*Ananas Comosus L.*). *Acta Horticulture* 902. ISHS 2011. 449-452.
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84. Pua Ming Yee, Rosnah Shamsudin, Azman Hamzah, Johari Endan. 2011. Kinetic Studies on Cooking of Pineapple Bakery Jam. *American Journal of Food Technology*, Volume 6, Issues 6, 513-530. Volume 6, Issue 7, 594-603
85. Noranizan Mohd Adzahan, Lau Phei Ling, Narimah hashim, Rosnah Shamsudin, Sew Chang Chew, Babak Sobhi. 2011. Pineapple Juice Production Using Ultraviolet Pasteurisation: Potential Cost Implications. *Journal of Agribusiness Marketing*. ISSN: 1985-3890
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7.	Mesin nanas tiga dalam satu	Utusan Malaysia.	5 March 2010
8.	Mesin nanas Dr Rosnah tingkat IKS Negara	Transisi.	27 August 2010
9.	Teknologi dalam industri desa	Buletin Mesra Teknologi. Universiti Putra Malaysia.	Jilid 2 Bil.2. 2011, page 1-30
10.	Ultraviolet Technology- An alternative to juice pasteurization	Jurutera, Bulletin of The Institution of Engineers, Malaysia	Vol. 1, January 2013, page 26-30
11.	Pellet haiwan ternakan dari sisa bahan buangan ladang nenas	Buletin Nenas, Lembaga Perindustrian Nenas Malaysia	Page 7, 2014
12.	UPM reka mesin ekstrak Limau Bali	Berita Harian	1 October 2014
13.	Mesin Limau Bali. Penyelidik UPM cipta alat pengekstrak pisah jus dan sari buah	Slot Inovasi Agro, Harian Metro	9 December 2014
14.	Tambah Jurutera Pertanian, Galak golongan muda sertai bidang pemprosesan dang penggunaan mesin IKS	Utusan Malaysia	17 November 2014
15.	UPM Pusat inovasi keusahawanan	Utusan Melayu	19 January 2015
16.	Buku Teks Bahasa Melayu KSSR Tahun 6	Dewan Bahasa & Pustaka	2015. Page 193
17.	Pellet serat tinggi daripada sisa ladang	Dewan Kosmik	Bil. 1. 2015. page 34-35
18.	Mesin Tart Nenas Gulung	Utusan Malaysia	13 July 2015. page 13
19.	Mesin Kuih Bijan	Utusan Malaysia	4 July 2016. page 2 slot Mega
20.	Peranan Jurutera Pertanian	Harian Metro	15 March 2016. page 3 slot Agro
21.	Pepper Peel-o-Matic. Mesin jimat masa dan tenaga	Harian Metro	19 April 2016. page 3 slot Agro
22.	Mesin hasil lada putih berkualiti	Utusan Malaysia	20 July 2017. page 23 slot Mega Sains
23.	Mesin acuan buat kuih karipap	Kosmo	9 May 2018 page 30-31
24.	Strawberi Hibrid Jepun berbuah sepanjang tahun	Utusan Malaysia	9 Sept 2019. page 24-25 slot Mega AGRO

Commercialization

Commercial with RJ Machine Solution Sdn Bhd

1. Ezy cooker
2. Pineapple Multi-Peeler
3. A rolled cookies machine
4. A cookie forming machine
5. A Curry Puff machine
6. White Pepper Decorticator (Pepper Peel-O-Matic)
7. VERSMAP

Patent/Copyright

1. EZY Cooker (MY-142132)
2. Machine for making Kuih Bijan (MY-146485)
3. Auto Squeezer machine (PI 20084006)
4. Fruit Grading Machine (UI 20093384)
5. A method for grading fruits (UI 20093383)
6. Multi-Ezy Cutter (PI 20094753)
7. Pineapple Multi-Peeler Plus (MY-151701-A)
8. Automatic continuous rice cooking machine (MY-164921-A)
9. Jatropha Fruit Shelling Machine (PI 2010002417)
10. A cookie forming machine (PI 2010004452)
11. A rolled cookies machine (PI 2011700016)
12. UV Treat Machine (PI 2012003186)
13. Mixing Blade for wet solid (PI 2012003187)
14. Tuberos fruits and vegetables shredding and slicing machine (ID 10-01092-0101)
15. White Pepper Decorticator (MY168003A)
16. Pineapple processing machine PI2013003493
17. A Bio Reactor (PI 2014700855)
18. A Drupe Dehusker (PI 2014700853)
19. A Drupe Dehusker (ID 14-00447-0101)
20. A Curry Puff machine (ID 14-00445-0101)
21. Smart fruit grading (UI 2014700078)
22. A juice extractor (PI2014702241)
23. A Fresh Fruit Bunch Chopping Machine (PI2015702781)
24. Multistage Fruit Decorticator (PI 2015701163)
25. A Sesame Cracker Machine (Malaysia - PI 2015702780)
26. A Sesame Cracker Machine (China – 201610701201.3)
27. A Sesame Cracker Machine (Taiwan – 105124572)
28. A Sesame Cracker Machine (Indonesia – P - 00201605446)
29. Ezy cooker Manual Machine (Copyright – 201607280504)
30. Sesame Cracker Manual Machine (Coyright – 201607280506)
31. Curry Puff Manual Machine (Coyright – 201607280503)
32. Rolled Tart Manual Machine (Coyright – 201607280507)
33. Pepper Peel-O-Matic Manual Machine (Coyright – 201607280505)
34. Corn Miner Manual Machine (Copyright – 201706150508)
35. Krisphy Chip Manual Machine (Copyright - 201706150507)
36. Krisphy Chip Machine (Copyright - AR2018000938)
37. Versmap (Copyright – AR 2018001497)
38. Manual Versmap (Copyright – LY2018005916)
39. A Nutcracker (Patent-PI 2018703283)
40. A cooking Machine (Patent Granted MY164921A)
41. Palm separator (Patent- PI2019001213)
42. An Apparatus For Cutting And Peeling (PI2019004357)

Research Grants

PROJECT LEADER

NO	Project Title	Amount (RM)	Year	Source of Fund
1.	A Study on the Strawberry-based Product, Packaging and Storage Technologies in Japan Food Industries.	52660.71	2019-2020	Geran Sumitomo (Jepun) INTERNATIONAL GRANT

2.	Effects Of Different Blanching Treatment On The Physico-Chemical, Mechanical And Functional Properties Of Dabai Fruit (Canarium Odontophyllum Miq.) From Different Varieties	90,200	2019-2021	FRGS
3.	Physio-Chemical, Mechanical, Functional Properties And Storage Quality Of Processed And Unprocessed Of Local Sweet Potatoes Plant (Main Title: Processing and Product Development of Local Sweet Potatoes for Sustainable Value-added Products. Total amount = RM356,000)	116,000	2018-2021	UPM Grant (Geran Inisiatif Putra Berimpak)
4.	GMP Certified Herbal Processing Facility & Techno-economical analysis (Main Title: Development of clustered Misai Kucing Plots in Solar PV Farms for Natural Cooling Mechanism. Total amount = RM2,950,000)	585,000	2018-2019	Dana Akaun Amanah Industri bekalan Elektrik (KETTHA)
5.	Meningkatkan Ekonomi Penternak Itik Telur Di Daerah Bachok, Kelantan Dengan Menggunakan Teknologi Tanaman Bertingkat Bagi Meningkatkan Pengeluaran <i>Azolla Pinnata</i> Sebagai Sumber Makanan	25,000	2018	Knowledge Transfer Grant Scheme (KTGS)
6.	Effects Of Anti-Browning Treatment On Fresh Cut Banana Cultivar Nipah (<i>Musa Acuminatetalbisiana</i>) For Domestic Cooking	96,000	2017-2019	UPM Grant (Berimpak)
7.	Physico-chemical, mechanical and functional characteristics of local 'Durian Kampung' husk as new source of dietary fibre	20,000	2017-2019	UPM Grant
8.	Performance Of Uv Irradiation With Dean Vortex Technology On Cloudy And Clear Fruit Juices	20,000	2016-2018	UPM Grant
9.	The Application of the 'Pepper Peel-O-Matic' Technology to Replace Traditional Method In the Production of Premium White Pepper for Increase Economic Status of The 'Rumah Panjang' Residents in Betong, Sarawak	60,000	2016	NBOS4
10.	Muruku Making Machine	32,143	2016 (6month)	Demand-Driven Innovation Project By Public-Private Research Network (PPRN)
11.	Improvement of current 'jeruk buah' process line to increase production and extend shelf life	40,000	2016 (6month)	Demand-Driven Innovation Project By Public-Private Research Network (PPRN)
12.	Development of Pineapple Rolled Tart	38,000	2016 (6month)	Demand-Driven Innovation Project By Public-Private Research Network (PPRN)
13.	Development of a multi-purpose Cooker to assist production in the food industry	40,500	2016 (4month)	Demand-Driven Innovation Project By Public-Private Research Network (PPRN)
14.	Increasing the Knowledge and Economic of the 'Rumah Panjang' Residents In Betong District of Sarawak for Premium White Pepper Production	70,000	2015	NBOS4
15.	Development of Palm Mesocarp Dehusker	13,500	2014-2016	UPM Grant

16.	Physico-chemical and physiological changes during postharvest of Malaysian Variety Pomelo fruit	93,200	2014-2016	FRGS
17.	Development Of Solid State Fermentation Methods For Improvement Of Protein Contents And Nutritional Quality Of Soybean Waste	92,000	2012-2014	RUGS UPM
18.	Mechanization in 'Kuih Koye' Industry Program to Increase the Knowledge and Economic Status of Entrepreneurs	68,000	2012-2014	Knowledge Transfer Programme
19.	Development Of Ultraviolet Pasteurizer For Production Of Premium Quality Tropical Fruit Juice	280,000	2012-2014	RUGS UPM
20.	Development Of Pepper Berries (Piper Nigrum Linn.) Decortication Methods To Improve Quality Of White Pepper	15,000	2012-2013	RUGS UPM
21.	Designing Equilibrium Modified Atmosphere Packages Suitable For Malaysian Cantaloupe (Cucumis Melo L.) Fresh-Cut	10,500	2012-2013	RUGS UPM
22.	Development Of Maturity Detector and Grading Machine for Pineapples Using Smart Sensor System	190,000	2011-2013	EScienceFund
23.	Design and fabrication of black pepper decorticator machine	10,000	2011-2012	Yayasan Pak Rashid
24.	Studies on the effects of storage on the quality and physico-chemical properties of Malaysia local coffee beans .	15,000	2010 - 2012	RUGS UPM
25.	New design concept for making pineapple tart roll.	55,000	2010 - 2012	RUGS UPM
26.	Fundamental studies on the effect of non-thermal treatment (uv irradiation) and thermal treatment for selected Malaysian fruit juices.	44,000	2010-2012	FRGS
27.	Design and develop a detector for measuring maturity indices of watermelon.	30,000	2008-2010	RUGS UPM
28.	Studies on the correlation between physico-chemical, mechanical and rheological properties to fruit quality of Malaysian Tropical Fruits, Juices and Purees .	68,000	2009-2011	FRGS
29.	Autosqueezer	10,000	2001	UPM Grant

PROJECT MEMBER

NO	Project Title	Amount (RM)	Year	Source of Fund
1.	Integrated Membrane-Based Technology for the Processing of Tropical Fruit Juices [Leader: Mohd zuhair Mohd Nor]	60 000	2018-2020	UPM Grant
2.	Development of clustered Misai Kucing Plots in Solar PV Farms for Natural Cooling Mechanism. [Leader: Ir. Dr. Mohd Effendy Yaakob]	2950000	2018-2019	Dana Akaun Amanah Industri bekalan Elektrik (KETTHA)
3.	Design and development of an Oat Based Cooking Machine for Small and Medium Industry [Leader:Dr Salahuddin Mohd Basri]	60 000	2018-2020	UPM Grant
4.	Integrated hot air dryer with infrared heating and monitoring system for agricultural materials [Leader: Dr Norhashila Hashim]	99 400	2017-2019	UPM Grant (Berimpak)
5.	Integrated modular palm oil milling processes for high oil recovery	497 200	2017-2019	UPM Grant (Inovasi)
6.	High pressure processing of tropical fruit [Leader: Dr Alifdalino Sulaiman]	60 000	2016-2018	UPM Grant

7.	Optimum Drying Conditions For Obtaining Oil From Rambutan (<i>Nephelium Lappoceanum</i> L.) [Leader: Dr Mohd Shamsul Anuar]	17 000	2015-2017	UPM Grant
8.	Characterization of optical parameters of laser induced backscattering imaging and its interaction with seeded and seedless properties in watermelon [Leader: Dr Norhashila Hashim]	83 200	2014-2016	FRGS
9.	Osmotic Dehydration of Pineapple Pieces Using Sorbitol For Pineapple Jam Making [Leader: Rabiha Hj.Sulaiman]	15 000	2013-2015	UPM Grant
10.	Localization principle for eigenfunctions of the distributions connected with Schrodinger operator [Leader: Dr Anvarjon Ahmedov]	32 000	2011-2013	UPM Grant
11.	Enhancing Productivity And Sustainability Of Palm Oil Milling Industry [Leader: Prof. Dr. Robiah Yunus]	5 808 000	2012-2017	LRGS
12.	Intelligent characterisation and evaluation of reused cooking oil using Pattern Recognition Techniques [Leader: Dr Asnor Juraiza Ishak]	30 000	2012-2014	RUGS (UPM)
13.	Fundamental Studies on Heat Transfer during Steaming, Boiling, and Skillet-Frying of Malaysia Cockles (<i>Anadara Granosa</i> L.) for the Purpose of Separation of Meat from Shell [Leader: Assoc. Prof. Dr. Johari Endan]	30 000	2011-2013	RUGS (UPM)
14.	Fouling Deposit of Pink Guava Puree: UHT Sterilization Effect on Pink Guava Puree Properties [Leader: Norashikin Ab. Aziz]	30 000	2008-2010	RUGS (UPM)

Awards (as a Leader)

Num	Name of awards	Title	Award Authority	Award Type	Year
1.	First Prize	A Device To Separate A Mesocarp From A Nut of A Drupe (Rotadisc)	International Innovation Technology Exhibition and Conference (i-Tec) 2019	International	2019
2.	Gold medal	A Device To Separate A Mesocarp From A Nut of A Drupe (Rotadisc)	The 6 th Korea Creative Invention Contest (CiC) 2019	International	2019
3.	Semi Grand Award	A Device To Separate A Mesocarp From A Nut of A Drupe (Rotadisc)	The 6 th Korea Creative Invention Contest (CiC) 2019	International	2019
4.	Gold medal	Potential of Chicken By-Products for Production of Animal Feed	International Engineering Invention & Innovation Exhibition 2018 exhibition held by Universiti Malaysia Perlis	International	2018
5.	Gold medal	Versmap	International Engineering Invention & Innovation Exhibition 2018 exhibition held by Universiti Malaysia Perlis	International	2018
6.	Gold medal	Dabai NutCracker	2018 Korea Cyber International Genius Inventor Fair (CIGIF 2018)	International	2018
7.	Special Award	Dabai NutCracker	2018 Korea Cyber International Genius Inventor Fair (CIGIF 2018)	International	2018
8.	Projek Jaringan Komuniti Terbaik (Kategori Pegawai Akademik)	Pepper Peel-O-Matic	Anugerah Jaringan Industri & Komuniti Berimpak Tinggi	Universiti	2018

9.	Finalist of Anugerah Inovasi Negeri Selangor (AINS 2018)	Versmap	Subang Jaya Municipal Council (Majlis Perbandaran Subang Jaya, MPSJ)	National	2018
10.	Best Paper Award	Effects Of Drying Methods On Color Of (<i>Citrus Grandis</i> L. Osbeck) Pomelo Peels.	4 th International Conference On Agricultural And Food Engineering (Cafei2018). Kuala Lumpur. 7-9 November 2018	International	2018
11.	Best paper (Agricultural Engineering)	Mechanical Analysis of a Wedge Device inSawing Technology	4 th International Conference On Agricultural And Food Engineering (Cafei2018). Kuala Lumpur. 7-9 November 2018	International	2018
12.	Best Presentation	Combination Microwave-And-Ultrasound-Assisted Methods For Extraction of Pectin from Jackfruit Rind (<i>Artocarpus heeterophyllus Lam</i>)	3 rd National Student Seminar On Agricultural Technology 2018. Yogyakarta, Indonesia	International	2018
13.	Silver Award (Pecipta 2017)	CurryPuff Maker	Ministry of Higher Education, Malaysia	National	2017
14.	Finalist of Anugerah Inovasi Negeri Selangor (AINS 2017)	Sesame Cracker Machine	Subang Jaya Municipal Council (Majlis Perbandaran Subang Jaya, MPSJ)	National	2017
15.	Excellence in Teaching Awards		Faculty of Engineering, Universiti Putra Malaysia (UPM)	University	2016
16.	Anugerah Penerbitan Makalah Journal UPM		Universiti Putra Malaysia (UPM)	National	2016
17.	Finalist of National Intellectual Properties Award (Anugerah Harta Intelek Negara)	Sesame Cracker Machine	National Intellectual Properties Award	National	2016
18.	Bronze medal	Post-Drying Methods of Pomelo Fruit Peels	Exhibition of Invention, Research & Innovation (PPRI) 2014 exhibition held by Universiti Putra Malaysia (UPM)	National	2016
19.	Silver medal	Formulation and Process Optimization of Nano-cosmeceuticals containing puried Switflet Nest	Exhibition of Invention, Research & Innovation (PPRI) 2014 exhibition held by Universiti Putra Malaysia (UPM)	National	2016
20.	Excellence in Service Awards		Universiti Putra Malaysia (UPM)	University	2015
21.	Anugerah Penerbitan Makalah Journal UPM		Universiti Putra Malaysia (UPM)	University	2015
22.	Finalist of National Intellectual Properties Award (Anugerah Harta Intelek Negara)	Drupe Dehusker	National Intellectual Properties Award	National	2015
23.	Best Poster Award	Effect of Drying Method on Color of Pomelo Peel	The 6 th International Conference on Food Factors 2015 (ICOFF2015)	Republic of Korea	2015

24.	Silver medal	Drupe Dehusker	BiInnovation Award	National	2015
25.	Silver medal	Sesame Cracker Machine	BiInnovation Award	National	2015
26.	Gold medal	Multistage Jathropa Fruit Decorticator	International Engineering Invention & Innovation Exhibition 2014 exhibition held by Universiti Malaysia Perlis	International	2015
27.	Bronze medal	Extraction of Pomelo Juice Using a Pomelo Juice Extractor	Malaysia Expo Science & Technology 2015 organised by Ministry of Science, Technology and Innovation (MOSTI)	National	2015
28.	Finalist of National Intellectual Properties Award (Anugerah Harta Intelek Negara)	White Pepper Decorticator	National Intellectual Properties Award	National	2014
29.	Gold medal	Development of Jathropa Fruit Shelling Machine for Kernel Recovery in Biodiesel Industry	Exhibition of Invention, Research & Innovation (PPRI) 2014 exhibition held by Universiti Putra Malaysia (UPM)	National	2014
30.	Silver medal	Extraction of Pomelo Juice using Pomelo Juice Extractor	Exhibition of Invention, Research & Innovation (PPRI) 2014 exhibition held by Universiti Putra Malaysia (UPM)	National	2014
31.	Silver Medal	Modifed Admosphere Storage of Minimally Processed Cantaloupe	Exhibition of Invention, Research & Innovation (PPRI) 2014 exhibition held by Universiti Putra Malaysia (UPM)	National	2014
32.	Bronze Medal	Curry Puff Machine	Exhibition of Invention, Research & Innovation (PPRI) 2014 exhibition held by Universiti Putra Malaysia (UPM)	National	2014
33.	Bronze Medal	Pinewaste pellet as a feed for hervivors	Exhibition of Invention, Research & Innovation (PPRI) 2014 exhibition held by Universiti Putra Malaysia (UPM)	National	2014
34.	Gold medal	SMART _{BIO} VESSEL FOR AGRO-PRODUCT	International Engineering Invention & Innovation Exhibition 2014 exhibition held by Universiti Malaysia Perlis	International	2014
35.	Gold medal	Drupe Dehusker	International Engineering Invention & Innovation Exhibition 2014 exhibition held by Universiti Malaysia Perlis	International	2014
36.	Gold medal	Puff Machine	International Engineering Invention & Innovation Exhibition 2014 exhibition held by Universiti Malaysia Perlis	International	2014
37.	Bronze medal	Pinewaste Pellet As A Feed For Ruminant	International Engineering Invention & Innovation Exhibition 2014 exhibition held by Universiti Malaysia Perlis	International	2014

38.	Gold Medal & Dilpoma EuroInvent Gold Medal (Romania)	Ultraviolet Pasteurizer Machine	Exhibition of 38th International Invention Show 2013 (INOVA 2013) at the Zagreb, Croatia	International	2013
39.	Gold Medal & Honor of Invention (Korea)	White pepper decortication machine	Exhibition of 38th International Invention Show 2013 (INOVA 2013) at the Zagreb, Croatia	International	2013
40.	Silver Medal	EZ smart Grader	Exhibition of 38th International Invention Show 2013 (INOVA 2013) at the Zagreb, Croatia	International	2013
41.	Bronze Medal & AgriGreen Award (Qatar)	Palletization of pineapple agricultural waste for cattle feed	Exhibition of 38th International Invention Show 2013 (INOVA 2013) at the Zagreb, Croatia	International	2013
42.	Gold medal	EZ smart Grader	International Invention Innovation & Technology Exhibition (ITEX) 2013 exhibition held by Malaysian Inventors & Design Society (MINDS)	International	2013
43.	Silver medal	Kuih Bijan Machine	International Engineering Invention & Innovation Exhibition 2013 exhibition held by Universiti Malaysia Perlis	International	2013
44.	Gold medal & Grand Award (Korea)	White pepper decortication machine	International Engineering Invention & Innovation Exhibition 2013 exhibition held by Universiti Malaysia Perlis	International	2013
45.	Bronze medal	Mixing blade for wet solid	Malaysia Expo Science & Technology 2013 organised by Ministry of Science, Technology and Innovation (MOSTI)	National	2013
46.	Bronze medal	UV treat Machine	Malaysia Expo Science & Technology 2013 organised by Ministry of Science, Technology and Innovation (MOSTI)	National	2013
47.	Gold medal	UV treat Machine	2012 Korea Cyber International Genius Inventor Fair (CIGIF 2012)	International	2012
48.	KIA Special Award	UV treat Machine	2012 Korea Cyber International Genius Inventor Fair (CIGIF 2012)	International	2012
49.	Gold Award	Efficient Jatropha Curcas L. Fruit Shelling Machine For Biodiesel Production	2012 Korea Cyber International Genius Inventor Fair (CIGIF 2012)	International	2012
50.	Malaysia Innovative Product Award (MIPA)	Rolled Tart Machine	25th International Innovation & Technology (ITEX) 2012 exhibition held by Malaysian Inventors & Design Society (MINDS)	International	2012
51.	Gold medal	UV treat Machine	International Engineering Invention & Innovation Exhibition 2012 exhibition held by Universiti Malaysia Perlis	International	2012

52. MIND AWARD	UV treat Machine	International Engineering Invention & Innovation Exhibition 2012 exhibition held by Universiti Malaysia Perlis	International	2012
53. Silver medal	Rolled Tart Machine	Malaysia Expo Science & Technology 2012 organised by Ministry of Science, Technology and Innovation (MOSTI)	National	2012
54. Gold medal	UV treat Machine	Exhibition of Invention, Research & Innovation (PPRI) 2012 exhibition held by Universiti Putra Malaysia (UPM)	National	2012
55. Gold medal	Mixing Blade for wet solid	Exhibition of Invention, Research & Innovation (PPRI) 2012 exhibition held by Universiti Putra Malaysia (UPM)	National	2012
56. Silver medal	Smart Grader	Exhibition of Invention, Research & Innovation (PPRI) 2012 exhibition held by Universiti Putra Malaysia (UPM)	National	2012
57. Special Award	Multi-Ezy Cutter	Exhibition of 36th International Invention Show 2011 (INOVA 2011) by International Iranian Innovators Elites Institutes (IIIEI) at the Zagreb, Croatia	International	2011
58. Bronze Award	Cookies Auto Forming Machine	Exhibition of 36th International Invention Show 2011 (INOVA 2011) at the Zagreb, Croatia	International	2011
59. Bronze Award	Multi-Ezy Cutter	Exhibition of 36th International Invention Show 2011 (INOVA 2011) at the Zagreb, Croatia	International	2011
60. Bronze Award	A Rolled Tart Machine	Exhibition of 36th International Invention Show 2011 (INOVA 2011) at the Zagreb, Croatia	International	2011
61. Bronze Award	Multi-Ezy Cutter	Exhibition of Invention, Research & Innovation (PPRI) 2011 held by Universiti Putra Malaysia (UPM)	National	2011
62. Bronze award	A Rolled Tart Machine	Exhibition of Invention, Research & Innovation (PPRI) by Universiti Putra Malaysia (UPM)	National	2011
63. Silver medal	Pineapple Multi-Peeler	22nd International Innovation & Technology (ITEX) 2011 exhibition held by Malaysian Inventors & Design Society (MINDS)	International	2011
64. Gold medal	A Rolled Tart Machine	International Engineering Invention & Innovation Exhibition 2011 held by Universiti Malaysia Perlis	International	2011

65.	Gold medal & EYReC Creative Invention Award	Multi-Ezy Cutter	International Engineering Invention & Innovation Exhibition 2011 held by Universiti Malaysia Perlis	International	2011
66.	Bronze medal	Auto Forming Machine	Malaysia Expo Science & Technology 2011 organised by Ministry of Science, Technology and Innovation (MOSTI)	National	2011
67.	Excellence in Service Awards		Faculty of Engineering, Universiti Putra Malaysia	University	2010
68.	Silver Medal	Efficient Jatropa Curcas L. Fruit Shelling Machine For Biodiesel Production	INNOVA 2010 Brussels, Belgium	International	2010
69.	Bronze Award	Cookie forming machine	Exhibition of Invention, Research & Innovation (PPRI) 2010 exhibition held by Universiti Putra Malaysia (UPM)	National	2010
70.	Silver Award	Pineapple Multi-peeler	Exhibition of Invention, Research & Innovation (PPRI) 2010 exhibition held by Universiti Putra Malaysia (UPM)	National	2010
71.	Bronze Medal	Jatropa Curcas. L Fruit Shelling Machine	Malaysia Expo Science & Technology 2010 organised by Ministry of Science, Technology and Innovation (MOSTI)	National	2010
72.	Gold Medal	Ezy Cooker Machine	British Invention Show	International	2009
73.	Gold Medal	Jatropa Curcas. L Fruit Shelling Machine	Exhibition of Invention, Research & Innovation (PPRI) 2009 exhibition held by Universiti Putra Malaysia (UPM)	National	2009
74.	Special Award	Pineapple Multi-Peeler	National Research and Innovation Competition (NRIC) 2009. Exhibition held by Universiti Sains Malaysia	National	2009
75.	Bronze Medal	Jatropa Curcas. L Fruit Shelling Machine	National Research and Innovation Competition (NRIC) 2009 exhibition held by Universiti Sains Malaysia	National	2009
76.	Malaysia Innovative Product Award (MIPA)	Ezy Cooker Machine	19th International Innovation & Technology (ITEX) 2008 exhibition held by Malaysian Inventors & Design Society (MINDS)	International	2008
77.	Participant for ANUGERAH HARTA INTELEK NEGARA 2008 (individual category)	Kuih bijan or Sesame Cookies Machine	Ministry of Domestic Trade, Co-operatives and consumerism of Malaysia	National	2008
78.	Bronze Medal	Coconut Auto-squeezer machine	Exhibition of Invention, Research for inventing "Ezy Cooker Machine" at the Exhibition of Invention, Research & Innovation (PPRI) 2007 exhibition	National (UPM)	2007

79. Bronze Medal	Kuih bijan or Sesame Cookies Machine	International Invention Innovation & Technology Exhibition (ITEX) 2007 exhibition held by Malaysian Inventors & Design Society (MINDS)	International	2007
80. Silver medal	Kuih bijan or Sesame Cookies Machine	Exhibition of Invention, Research & Innovation (PPRI) 2006 exhibition held By UPM	National	2006
81. Bronze medal	Kuih bijan or Sesame Cookies Machine	Research Exhibition of Engineering Faculty (PPFK) UPM 2006	National	2006

Administrative Awards

1. Sijil Perkhidmatan Cemerlang UPM (2003)
2. Sijil Perkhidmatan Cemerlang UPM (2004)
3. Anugerah Perkhidmatan Cemerlang UPM (2009)
4. Sijil Perkhidmatan Cemerlang UPM (2009)
5. Sijil Perkhidmatan Cemerlang UPM (2010)
6. Sijil Perkhidmatan Cemerlang UPM (2011)
7. Sijil Perkhidmatan Cemerlang UPM (2012)
8. Sijil Perkhidmatan Cemerlang UPM (2013)
9. Sijil Perkhidmatan Cemerlang UPM (2014)
10. Sijil Perkhidmatan Cemerlang UPM (2015)
11. Anugerah Penerbitan Makalah Journal UPM (2015)
12. Anugerah Perkhidmatan Cemerlang UPM (2016)
13. Sijil Perkhidmatan Cemerlang UPM (2016)
14. Anugerah Penerbitan Makalah Journal UPM (2016)
15. Excellence in Teaching Awards, Fakulti Kejuruteraan (2016)
16. Sijil Perkhidmatan Cemerlang UPM (2017)
17. Sijil Perkhidmatan Cemerlang UPM (2018)
18. Sijil Perkhidmatan Cemerlang UPM (2019)

Consultation

No	Year	Title	Authority	Amount (RM)
1.	2009	Design of Kuih Koye/putu kacang Machine	HM Food	6,000.00
2.	2012	Rolled Tart Machine	Malaysia Pineapple Industry Board	27,000.00
3.	2015	Penilaian Penggunaan Sisa Pokok Nenas Untuk Pemakanan Lembu Pedaging Dalam Fidlot	Malaysia Pineapple Industry Board	19,900.00
4.	2016	Muruku Making Machine	Norlia Alieya Enterprise	32,143.00
5.	2016	Improvement of current 'jeruk buah' process line to increase production and extend shelf life	HDM Jaya Enterprise	40,000.00
6.	2016	Development of Pineapple Rolled Tart	Nadia Rich Enterprise	38,000.00
7.	2016	Development of a multi-purpose Cooker to assist production in the food industry	D Roi F&B Industries	40,500.00
8.	2017	Penambahbaik Pemasaran Beras Usang Dan Peningkatan Kondisi Kilang Ke Arah Pensijilan GMP	Lembaga Pertubuhan Peladang	16,500.00
9.	2019	Khidmat Nasihat Teknikal Bagi Minuman Probiotik (Kombucha Tea)	SMS Integrated Group Sdn. Bhd	24,200.00
10	2019	Khidmat Nasihat Teknikal Bagi Pembangunan & Formulasi Serbuk Kopi Segera (3-Dalam-1)	SMS Integrated Group Sdn. Bhd	19,250.00

Professional Services

No.	Title	Authority
1.	Internal examiner for PhD/MSc thesis	Universiti Putra Malaysia
2.	Chairman of thesis examination	Universiti Putra Malaysia
3.	External examiner for PhD/MSc thesis	INDIAN Institute Technology Delhi Universiti Teknologi Mara Universiti Kebangsaan Malaysia Universiti Tun Hussein Onn
4.	Journal Reviewer (most recent)	1. Journal of Food Engineering 2. Innovative Food Science and Emerging Technologies 3. International Journal of Food Properties 4. Journal of Texture Studies 5. Journal of Herbs, Spices and Medicinal Plants 6. International Food Research Journal 7. Industrial Crops and Products 8. International Journal of Fruit Science 9. Journal of the Science of Food and Agriculture 10. Food Chemistry 11. Food Research 12. Information Processing in Agriculture 13. Journal of Engineering Science & Technology 14. African Journal of Food Science 15. African Journal of Biotechnology 16. African Journal of Agricultural Research 17. Jurnal Teknologi 18. Journal of Tropical Agriculture and Food Science
5.	Conference Proceedings reviewer (most recent)	1. Acta Horticulturae 2. International Conference in Agricultural and Food Engineering (Cafei) 2012, 2014, 2016, 2018 3. International Halal Conference 2016

Judge

<ol style="list-style-type: none"> 1. Jury for ITEX 2009, 2010, 2013 2. Jury for Pecipta 2011, 2013 3. Jury for i-Envex 2012, 2013 	Malaysian Inventors & Design Society (MINDS) Ministry of Higher Education, Malaysia International Engineering Invention & Innovation Exhibition 2013 exhibition held by Universiti Malaysia Perlis Malaysian Agricultural Invention Show by Ministry of Agriculturaln(MOA) UPM
<ol style="list-style-type: none"> 4. Jury for Magis 2015 	UPM
<ol style="list-style-type: none"> 5. Jury for Malaysian Innovation Expo (MiExpo 2013) 6. Jury for Anugerah MYInovasi 2014 7. Jury for Program Ihtifal Ulul Albab MRSM Semalaysia 2014, 2017 	Ministry of Higher Education MRSM

Mentor Kursus Asas Pengajaran

1. Dr Mohammad Effendy Yaacob 2016
2. Dr Alif Dalino Sulaiman 2017
3. Dr Mohd
4. Salahuddin Mohd Basri 2018



Invited Talk

Nama Program	Tempat/Tarikh
1. Program membudayakan Ilmu Melalui Penyelidikan	MRSM Gemencheh (2013, 2015, 2016)
2. Kursus Pengendalian Mesin Proses Makanan	Pertubuhan Peladang Kawasan (PPK) Asun, Kedah (2015)
3. Penggunaan Teknologi dalam industri IKS makanan	Jabatan Pertanian Negeri Kedah
4. Pemilihan Kesesuaian Mesin Makanan	Persatuan Wanita dan Ibu Tunggal Malaysia (2016)
5. Bengkel untuk wanita menguasai mekanisasi	Usahawan Perdasama, Malaysia (2018)
6. Program mendaya Usahawan Peringkat Sarawak	Usahawan Perdasama, Malaysia (2018)
7. Bengkel Tips Penulisan Proposal Geran KTP	Fakulti Kejuruteraan (2018)
8. Bengkel Kemasukan Pelaporan Aktiviti JINM dalam sistem ICRIS	Fakulti Kejuruteraan (2018)
9. VERSMAP – Teknologi Tanaman Bertingkat Bagi Peningkatan Pengeluaran <i>Azolla Pinnata</i> Sebagai Sumber Makanan Haiwan	Pertubuhan Peladang Kawasan (PPK) Bachok, Kelantan (2018)
10. Penggunaan Teknologi Untuk Industri Makanan	Usahawan Jabatan Pertanian Daerah Banting (2018)
11. Teknik Pemilihan Mesin Makanan	Pegawai bawah Industri Asas Tani, Kementerian Pertanian & Industri Asas Tani (2019)
Bengkel Inovasi dalam Pemrosesan Makanan	Anjuran INTAN Putrajaya

PhD Supervision as a Main Supervisor

No.	Name	Title	Status
1.	Lim Bo Yuan (GS33632)	Development of Jatropha Shelling Machine for Kernel Recovery in Biodiesel Production	Graduated 2016
2.	Nur Farhana Abd Rahman (GS44237)	Kinetic modelling and effects of drying methods on physicochemical properties and antioxidant capacity of pomelo fruit residues	Graduated 2020
3.	Sujinda Narathip (GS50670)	Closed Loop Control System For Microwave Freeze-Drying	Viva on Nov 2020
4.	Christine Jamie anak Vincent Eddy (GS36281)	Development of a Mechanical System to Automate Palm Mesocarp Removal	submit thesis by Dec 2020
5.	Sarah Idris Abdol (GS46354)	Utilization of cassava(maihot utilisma) wastes as animal feed	submit thesis by Dec 2020

PhD Supervision as a member of Supervisory Committee

No	Name	Title	Status
1.	Wael Mohamed Abdalla Elamin (GS26767)	The effect of high pressure on separation properties of oil palm fruitlet components and seed dormancy	Graduated 2016
2.	Nor Nadiah Abdul Karim Shah (GS27034)	Dean Vortex Ultraviolet Light Pasteurization of Pummelo (Citrus Grandis L. Osbeck) Fruit Juice	Graduated 2016
3.	Farah Payyadhah Borhan(GS37567)	Development of Cosmeceutical Soap Formulation Containing Okara Extracts for Skin Stratum Corneum	Graduated 2017
4.	So'bah Ahmad (GS42854)	Drying Characteristics and Optimization of Fat Yield From Rambutan Seed Under Non-Integrated and Integrated Power-Temperature Sequence Drying Processes	Graduated 2018

MSc Supervision as a Main Supervisor
MS with thesis (Main Supervisor)

No	Name	Title	Status
1.	Pua Ming Ye	Design And Development Of Pineapple Roll Tart Making Machine	Graduated 2011
2.	Chia Su Ling	Effects Of Ultraviolet Irradiation On Physicochemical, Microbiological, And Rheological Properties Of Pineapple (<i>Ananas Comosus</i> L. Var. Yankee) Juice	Graduated 2012
3.	Munira bt. Zainal Abidin	Effect of fruit postharvest storage on physico-chemical properties and Microbial Stability of fresh-cut cantaloupe (<i>cucumis melo</i> L. var. <i>reticulates</i>) melon at low temperature storage	Graduated 2013
4.	Syahidah bt. Kamaruddin (GS30067)	Effect of Storage on Packaging Materials and Active Packaging on Quality of Fresh-cut Cantaloupe (<i>Cucumis Melo</i> L. Var. Glamour)	Graduated 2015
5.	Atikah binti Mansor (GS33820)	Improvement of Ultraviolet Pasteurizer for Production of Premium Quality Tropical Fruit Juice	Graduated 2015
6.	Muhammad Fakhri bin Zainuddin (GS34579)	Development of Whole Pineapple Plant Waste as New Potential Feed for Ruminant	Graduated 2015
7.	Nur Salihah bt. Buang (GS35235)	Development of Pummelo (<i>Citrus Grandis</i>) Juice Extractor	Graduated 2016
8.	Fatin Syakirah bt. Ali (GS35483)	Development of Chopping Machine System of Oil Palm Fruit Bunch and Study of Oil Quality	Graduated 2016
9.	Hani Mohd-Hanif (GS41641)	Performance of UVC irradiation with Dean Vortex technology on clear and turbid tamarind juice	Graduated 2017
10.	Amanina Amani bt Kamarul Zaman (GS45885)	Effect of UV Irradiation on quality pineapple-mango juice blends compare with thermal pasteurization	Graduated 2018
11.	Tan Siong Bao (GS37185)	A New Development of Kuih Bijan Machine	Graduated 2020
12.	Wan Mohd Fariz Wan Azman (GS 50914)	Design and development of a grating machine for wet sago starch production	Graduated 2020
13.	Mohd Hafizz Bin Wondi (GS51098)	Performance of oil palm mesocarp and nut separator machine on oil yield quality	To be submit Oct 2020
14.	Farahana Nabilah bt Zainal A'bidin (GS50319)	Design and development of Saba Banana Auto Peeler	To be submit Oct 2020
15.	Nurfarhana Binti Shaari (GS 52355)	Physico-chemical, mechanical, functional properties and storage quality of unprocessed and processed sweet potatoes	To be submit Oct 2020
16.	Aida Nabila Ghazali (GS 52938)	Develop a new concept of Dabai Cracker Machine	Ongoing
17.	Puteri Nurain Binti Megat Ahmad Azman (GS 53584)	Development of an integrated soaking system for the processing of Sarawak Pepper	Ongoing
18.	Nor Aziatul Azidah bt Azhari (GS57124)	Development of soilless media formulation by using <i>Azolla Pinnata</i>	Ongoing
19.	Nur Afiqah Hani bt Abdul Rashid (GS 57428)	Physico-chemical and mechanical properties of Dabai	Ongoing

MSc Supervision as a member of Supervisory Committee

Name	Title	Status
1. Iryani Ismail (GS24790)	Studies on the effects of storage on the quality and physico-chemical properties of Malaysian Coffee Berries (<i>Coffee Liberica</i>)	Graduated 2012
2. Nurhamimah Abu Bakar (GS32582)	Binary powder compaction and Its mechanical properties	Graduated 2015
3. Nur Izzati Mohamad Zen (GS37585)	Development of Curcuma Zeodana based Nano-Cosmeceuticals Using D-optimal Mixture design for anti-aging properties	Graduated 2016
4. Nur Aini Ismail (GS32010)	A new development of tapioca (<i>Manihot Esculenta Crunz</i>) chips stacking for mass production	Graduated 2016

5.	Maimunah Mohd Ali (GS42752)	Characterization of backscattering parameters of laser induced backscattering imaging in seeded and seedless watermelons	Graduated 2017
6.	Rabiatun Adawiyah Ramli (GS40719)	Effect of Formulation Composition on Hardness and Friability of Okara Tablet at Different Chemometric Meth	Graduated 2017
7.	Nur Amira Mohd Supian GS48183)	Efficacy of ozone Pasteurization as non-thermal treatment on physicochemical and microbiological properties of cold pressed juice	On-going

Undergraduate Supervision as a main supervisor



No	Name	Title	Status
1.	Mayamarni Shamsu Zaman	Thermophysical properties of Roselle as affected by temperature and concentration	Graduated 2002
2.	Yantie Mohd Rosli	Thermophysical properties of Mango Juice as affected by temperature and concentration	Graduated 2002
3.	Nor Khalillah bt Mohd Yaman	Thermophysical properties of Guava Juice as affected by temperature and concentration	Graduated 2002
4.	Che Ruslizan Che En	Design and Construction of 3 in 1 Coconut Processor (Part 2: Coconut milk extractor)	Graduated 2002
5.	Suhaina Mohd Shuif	Design and Construction of 3 in 1 Coconut Processor (Part 1: Coconut Scraper)	Graduated 2002
6.	Tan Seok Nooi	Rheological properties of Cocoa Butter Substitute: Effects of temperature and characteristics of fatty acid on viscosity	Graduated 2003
7.	Kalashini Jayacumaran	Rheological properties of Cocoa Butter: Effects of temperature and characteristics of fatty acid on viscosity	Graduated 2003
8.	Azlan Atiman	Development and evaluation of Jam Maker	Graduated 2003
9.	Teng Chuan Hoo	Design and Construction of Egg Breaking and Separating Machine	Graduated 2004
10.	Halimah bt Supangat	Design and Construction of Kuih Bijan Machine	Graduated 2005
11.	Norbaizura bt Abd Halim	Design and Construction of Carambola Grading Machine	Graduated 2005
12.	Ng Lei Yi	Physico-chemical and thermal properties of Rock Melon (Cantaloupe) fruit.	Graduated 2009
13.	Yau Ee Wen	Physico-chemical and thermal properties of the Red Seedless and Yellow Baby watermelon (<i>Citrullus Lanatus</i>).	Graduated 2009
14.	Chia Su Ling	Physico-chemical and thermal properties of Jackfruit (<i>Artocarpus Heterophyllus</i> Lam.) cultivar J33 during ripening.	Graduated 2009
15.	Wong Wai Kuam	Physico-chemical and thermal properties of two water apple (<i>Syzgium Samaragense</i>) cultivars during storage.	Graduated 2009
16.	Wee Sui Inn	Design and fabrication of continuous rice cooking machine.	Graduated 2009
17.	Siti Zaharah Mustapa	Design and fabrication of Pineapple Multi-peeler Plus	Graduated 2009
18.	Syahinaz Shahrazi	Design and fabrication of Nata De Coco Dicing	Graduated 2009
19.	Chong Jiu Hui	Design and fabrication of <i>Jatropha Curcas</i> L. fruit shelling machine	Graduated 2009
20.	Chung Ai Sing	New Design of Tapioca Chips	Graduated 2010
21.	Chow Yin Hui	Physico-chemical, Thermal, Mechanical and Rheological Properties of Pitaya During Ambient and Cold Storage	Graduated 2010
22.	Quek Meei Chien	Tuberous Fruits and Vegetable Shredding Machine	Graduated 2010
23.	Mohd Redzuan Shah	Machine for Making 'Kuih Putu Kacang'	Graduated 2010
24.	Chan Siang Chun	Physical and Mechanical Properties of Green Pepper Berries Decortication	Graduated 2011
25.	Hoo Kin Hoe	Development and Feasibility Studies of Multi-Ezy Cutter	Graduated 2011
26.	Akmal Bt Baharuddin	Studies On The Effects Of Storage Temperature On Physico-Chemicals And Mechanicals Properties Of Fresh Cut Jackfruit	Graduated 2011
27.	Shafiqah Binti Mohamed Ibrahim	Storage Effect Of Malaysian Cassava (<i>Manihot Escylenta</i>) Root Tybers On The Quality Of Chips	Graduated 2011
28.	Atikah Binti Mansor	Rheological And Physico-Chemical Properties Of Local Fruit Jam During Storage	Graduated 2011

29.	Gan Kok Yong	Design and construction of a UV treatment system for local fruit juices	Graduated 2012
30.	Wong Siew Chan	Design a method to process soy waste products into animal feed	Graduated 2012
31.	Yap Pui Yee	Effect of Ultraviolet Irradiation on physico-chemical properties and Microbiological Stability of Pineapple juice	Graduated 2012
32.	Tan Eileen	Effect of Edible Coating treatment on physico-chemical properties and Microbiological Stability of fresh-cut cantaloupe (<i>cucumis melo</i> L. var. <i>glamour</i>) melon	Graduated 2012
33.	Nur Adini Diyana Mohd Amirudin	Removal Of Pepper Berries Skin By Fermentation With <i>Bacillus Subtilis</i> for White Pepper Production	Graduated 2012
34.	Eka Shafeeka Othman Talib	Enhancement of pomelo fruit waste and by-product as a source of antioxidant production	Graduated 2013
35.	Tan Siao Bao	A new technique to upgrading Kuih Bijan Machine	Graduated 2013
36.	Wong Siew Chan	Design a method to process soy waste product into animal feed	Graduated 2013
37.	Lim Hui Xian	Scale-Up Removal of Pepper Berries (<i>Piper Nigrum</i> L.) Skin with <i>Bacillus Subtilis</i> Using Submerged Fermentation Process in Designed Bioreactor	Graduated 2014
38.	Low Jun Ying	Design and Fabrication of Curry Puff Machine	Graduated 2014
39.	Amanina Amani bt KamarulZaman	Effect of UV Irradiation on physicochemical properties of Roselle juice with different extraction methods	Graduated 2015
40.	Amir Syafiq	Physico chemical of Kendodong fruit	Graduated 2015
41.	Lai Hui Lin	Physicochemical, Thermal And Mechanical Properties Of Citrus <i>Microcarpa</i> And Citrus <i>Aurantifolia</i> During Storage	Graduated 2015
42.	Wang Ying Bay	Comparison Of Ultraviolet And Thermal Pasteurization Effects On Quality And Shelf Life Of Clarified Guava Juice	Graduated 2015
43.	Nur Nastasya Amiza binti Zulkifli	Physico-Chemical and Rheological Properties of Pineapple-Mango Juice Blend	Graduated 2016
44.	Clarence Billy Anak Bijug	Development Of Rapid Chopper Machine For Oil Palm Frond (OPF) Fibre Feed Production	Graduated 2016
45.	Aishah bt Indra	Design and develop a banana slicer for small scale industries	Graduated 2017
46.	Nor Farah Farhana bt Hishamuddin Azahari	Combination Microwave-And-Ultrasound-Assisted Methods For Extraction Of Pectin From Jackfruit Rind (J33)	Graduated 2017
47.	Che Mohd Syafiq bin Che Ahmad	Design And Fabrication Of Multilayer Vertical Shelves (Versmap) To Increase The Production Of <i>Azolla Pinnata</i>	Graduated 2018
48.	Puteri Nurain Binti Megat Ahmad Azman	Potential Of Chicken By-Products As Animal Feed	Graduated 2018
49.	Muhammad Siddiq Amir Bin Jalil	Development of Dabai Nutcracker	Graduated 2018
50.	Nurul Marhanis Bt Mahazer	Utilisation of restaurant waste as poultry feed	Graduated 2019
51.	Muhammad Ammar Syaheed B Rahmat	Development a method to produce orchid biofertilizer using <i>Azolla Pinnata</i>	Graduated 2019
52.	Muhammad Badrul Amin bin Mohd Zaki	Development of portable biodigester for household biogas production	Graduated 2020
53.	Norzahirah Zainal	Physicochemical, Thermal, Morphological And Texture Properties Of Two Local Glutinous Rice	Graduated 2020

Teaching

Course code	Course Name	Semester
EPF 4706	Rice Processing	2017/2018
EPF 4601	Crop Processing Plantation	2017/2018; 2016/2017; 2015/2016; 2014/2015; 2013/2014; 2012/2013; 2011/2012
EPF 4702	Fabricated Food Technology	2017/2018; 2016/2017; 2015/2016; 2014/2015; 2013/2014; 2012/2013; 2011/2012; 2010/2011
EPF 3202/ 3601/3602	Bio-Material Properties	2014/2015; 2013/2014; 2012/2013; 2011/2012; 2010/2011; 2009/2010; 2008/2009
EPF 4801/ KPM3602	Process Equipment Design	2010/2011; 2009/2010; 2008/2009; 2003/2004; 2002/2003
KPM 3704	Food Engineering System	2003/2004
ECC 3003	Engineering Mathematic III	2002/2003
KPM 3502	Food Processing	2000/2001

