

## CURRICULUM VITAE



### Dr. Alifdalino Sulaiman

Jabatan Kejuruteraan Proses dan Makanan,  
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### Education

1. **PhD in Chemical and Materials Engineering (Non-thermal Food Processing)**, The University of Auckland, New Zealand
2. **B. Eng. (Hons) in Chemical and Materials Engineering**, The University of Auckland, New Zealand

### Areas of Interest

1. Non-thermal food processing
2. Non-thermal extraction of bio-active compound

### Professional Qualification/ Membership/ Affiliation/ Editorial

1. Associate member, Institute of Chemical Engineers (IChemE), UK
2. Member of Malaysia Society of Agricultural Engineers
3. Graduate Member, Board of Engineers Malaysia (BEM)
4. Review Editor on the Editorial Board of Food Safety and Quality Control (specialty section of Frontiers in Food Science and Technology)
5. Guest Editor for MDPI Foods Special Issue on Inactivation and Control of Spoilage Enzymes in Foods by Novel and Conventional Technologies of Foods

### Awards

1. Silver Medalist at The 6<sup>th</sup> Southeast Agricultural Engineering Student Chapter Annual Regional Convention 2020 held in Malang, Indonesia
2. Silver Medalist at International Putra InnoCreative Carnival in Teaching and Learning (PICTL) 2020 and 2021 held in Universiti Putra Malaysia
3. Silver Medalist at International Session -Undergraduate Track in Food Process Engineering Theme during the FENETT 2022 Online International & National Conference held in Chiang Mai, Thailand
4. Excellence Service Award, Universiti Putra Malaysia 2021

### Appointments

Position	Duration
1. Teaching Assistant, Department of Chemical and Materials Engineering, The University of Auckland	2011-2013
2. Senior Lecturer, Section of Food Engineering Technology, Malaysian Institute of Chemical and Bioengineering Technology, Universiti Kuala Lumpur	2015-2016
3. Senior Lecturer, Department of Process and Food Engineering, Faculty of Engineering, Universiti Putra Malaysia	2016-current
4. Development Coordinator for Process and Food Engineering Department, Faculty of Engineering, Universiti Putra Malaysia	2018 (10 months)

5. Visiting Scholar to Food, Agricultural and Biological Engineering  
Department, College of Food, Agricultural and Environmental  
Sciences, The Ohio State University, United States 2018 – 2019
6. Academic Coordinator for Process and Food Engineering  
Department, Faculty of Engineering, Universiti Putra Malaysia 2020-Current

Teachings			
Code	Course	Credit	Level
ECH3108	Chemical Engineering Thermodynamics	3+0	Bachelor
ECC3014	Engineering Statistics	3+0	Bachelor
EPF3001	Statics and Materials Strength	3+0	Bachelor
EPF3109	Computer and Numerical Methods	3+1	Bachelor
EPF3501	Waste Treatment and Utilisation	3+0	Bachelor
EPF3801	Reaction Kinetics and Reactor Design	3+0	Bachelor
FST5302	Current Technology in Food Processing	3+0	Master
FST5401	Food Engineering and Processing	3+0	Master

### Publications

#### Journals (30 recent journals)

1. **Sulaiman A.**, and Silva F. V. M. (2013). High pressure processing, thermal processing and freezing of 'Camarosa' strawberry for the inactivation of polyphenoloxidase and control of browning. *Food Control*, 33(2), 424-428.
2. **Sulaiman A.**, Soo M. J., Yoon M. M. L., Farid, M. & Silva F. V. M. (2015). Modeling the polyphenoloxidase inactivation kinetics in pear, apple and strawberry purees after High Pressure Processing. *Journal of Food Engineering*, 147(0), 89-94.
3. **Sulaiman, A.**, Soo, M. J., Farid, M., & Silva, F. V. M. (2015). Thermosonication for polyphenoloxidase inactivation in fruits: Modeling the ultrasound and thermal kinetics in pear, apple and strawberry purees at different temperatures. *Journal of Food Engineering*, 165(0), 133-140.
4. **Sulaiman, A.**, Farid, M., & Silva, F. V. M. (2017). Strawberry puree processed by thermal, high pressure, or power ultrasound: Process energy requirements and quality modeling during storage. *Food Science and Technology International*, 23(4), 293–309.
5. **Sulaiman, A.**, Farid, M., & Silva, F. V. M. (2017). Quality stability and sensory attributes of apple juice processed by thermosonication, pulsed electric field and thermal processing. *Food Science and Technology International*, 23(3), 265–276.
6. Zaman, A. A. K., Shamsuddin, R., Adzahan, N. M., & **Sulaiman, A.** (2017). 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).
7. Zaman, A. A. K., Shamsuddin, R., Adzahan, N. M., & **Sulaiman, A.** (2019). UV-C effect on microbial disinfection of pineapple-mango juice blend using Dean-vortex technology. *Food Research*, 3(4):285-294, Open Access.
8. Zaman, A. A. K., Shamsuddin, R., Adzahan, N. M., & **Sulaiman, A.** (2019). Comparison of UV-C and thermal pasteurisation for the quality preservation of pineapple-mango juice blend. *Food Research*, 3(4):362-372 Open Access.
9. Razali, M. F., Mohd Fauzi, N. A., **Sulaiman, A.**, Talip, B. A., & Rahman, A. A. (2019). Effect of high-pressure processing on prebiotic potential of stingless bee (Kelulut) honey: Tested upon *Lactobacillus acidophilus* and *Lactobacillus brevis*. *Journal of Food Processing and Preservation*, e13946.
10. Razali, M. F., Fauzi, N. A. M., **Sulaiman, A.**, & Rahman, N. A. A. (2019). Effect of high-pressure processing (HPP) on antioxidant, diastase activity and colour for kelulut (stingless bee) honey. *Jurnal Teknologi*, 81(3).
11. Thani, N. M., Kamal, S. M. M., Taip, F. S., **Sulaiman, A.**, & Omar, R. (2019). Effect of sub-critical water hydrolysis on sugar recovery from bakery leftovers. *Food and Bioproducts Processing*, 117, 105-112.
12. Shah, N. N. A. K., **Sulaiman, A.**, Sidek, N. S. M., & Supian, N. A. M. (2019). Quality assessment of ozone-treated citrus fruit juices. *International Food Research Journal*, 26(5), 1405-1415.
13. Thani, M., Kamal, M., Taip, F. S., **Sulaiman, A.**, & Omar, R. (2019). Effect of enzyme concentrations on total reducing sugar from leftover croissants and doughnuts via enzymatic

- hydrolysis. *Food Research*, 3(August), 313–316.
14. VM, B., Nitin, N., Krishnamurthy, K., & **Sulaiman, A.** (2019). Putting Pressure on Food. *Chemical Engineering Progress*, 115(5), 56–60. Retrieved from <https://www.cheric.org/research/tech/periodicals/view.php?seq=1721014>
  15. Thani, N. M., Kamal, S. M. M., Taip, F. S., **Sulaiman, A.**, Omar, R., & Siajam, S. I. (2020). Hydrolysis and characterization of sugar recovery from bakery waste under optimized subcritical water conditions. *Journal of Food Science and Technology*, 1-11.
  16. Zulkifli, N. A., Salleh, N. M., Nor, M. Z. M., Omar, F. N., **Sulaiman, A.**, & Mokhtar, M. N. (2020). Nutritional Properties of Orange-Fleshed Sweet Potato Juice. *Advances in Agricultural and Food Research Journal*, 1(1).
  17. Mohd Thani, N., Mustapa Kamal, S. M., **Sulaiman, A.**, Taip, F. S., Omar, R., & Izhar, S. (2020). Sugar Recovery from Food Waste via Sub-critical Water Treatment. *Food Reviews International*, 36(3), 241-257.
  18. Mohd Basri, M. S., Mohd Jais, N., **Sulaiman, A.**, Mohd Nor, M. Z., Abdul Karim Shah, N. N., & Ariffin, S. H. (2020). Optimizing the Processing Factor and Formulation of Oat-Based Cookie Dough for Enhancement in Stickiness and Moisture Content Using Response Surface Methodology and Superimposition. *Processes*, 8(7), 797.
  19. Thani, N. M., Kamal, M. M., **Sulaiman, A.**, Taip, F. S., & Omar, R. (2020). Consumers' delayed consumption of bakery products: Effect on physical and chemical properties. *Journal of Agricultural and Food Engineering*, 1(2), 1-6.
  20. Mohd Thani, N., Mustapa Kamal, S. M., Taip, F. S., **Sulaiman, A.**, Omar, R., & Siajam, S. I. (2020). Hydrolysis and characterization of sugar recovery from bakery waste under optimized subcritical water conditions. *Journal of food science and technology*, 57(8), 3108-3118.
  21. Mohamad, A., Shah, N. N. A. K., **Sulaiman, A.**, Noranizan, M. A., & Aadil, R. M. (2020) Impact of pulsed electric field (PEF) on physicochemical properties, fatty acid profiling and metal migration of goat milk. *Journal of Food Processing and Preservation*, e14940.
  22. Thani, N. M., Kamal, S. M. M., Taip, F. S., **Sulaiman, A.**, & Omar, R. (2021). Subcritical water hydrolysis for sugar recovery from bakery leftovers: kinetic and thermodynamic analysis. *Biomass Conversion and Biorefinery*, 1-9.
  23. Mohd Basri, M. S., Abdul Karim Shah, N. N., **Sulaiman, A.**, Mohamed Amin Tawakkal, I. S., Mohd Nor, M. Z., Ariffin, S. H., ... & Mohd Salleh, F. S. (2021). Progress in the Valorization of Fruit and Vegetable Wastes: Active Packaging, Biocomposites, By-Products, and Innovative Technologies Used for Bioactive Compound Extraction. *Polymers*, 13(20), 3503.
  24. Razali, M. F., Narayanan, S., Md. Hazmi, N. A., Abdul Karim Shah, N. N., Mustapa Kamal, S. M., Mohd Fauzi, N. A., & **Sulaiman, A.** (2021). Minimal processing for goat milk preservation: Effect of high-pressure processing on its quality. *Journal of Food Processing and Preservation*, e15590.
  25. Mohamad, A., Abdul Karim Shah, N. N., **Sulaiman, A.**, Mohd Adzahan, N., & Aadil, R. M. (2021). Pulsed electric field of goat milk: Impact on *Escherichia coli* ATCC 8739 and vitamin constituents. *Journal of Food Process Engineering*, 1– 11. <https://doi.org/10.1111/jfpe.13779>
  26. Jamaluddin, F., Mohd Adzahan, N., Azman, E. M., Mohamad, A., Yusof, N. L., & **Sulaiman, A.** (2021). A Review of Clean-Label Approaches to Chilli Paste Processing. *International Journal of Food Science & Technology*.
  27. Zawawi, N. A. F., Hazmi, N. A. M., How, M. S., Kantono, K., Silva, F. V., & **Sulaiman, A.** (2022). Thermal, High Pressure, and Ultrasound Inactivation of Various Fruit Cultivars' Polyphenol Oxidase: Kinetic Inactivation Models and Estimation of Treatment Energy Requirement. *Applied Sciences*, 12(4), 1864.

#### Conference Proceedings (30 recent Conference Proceedings)

1. **Sulaiman A.** and Silva F.V.M. (2011). High Pressure Processing for the inactivation of polyphenoloxidase in strawberry. Poster presented at New Zealand Institute of Food Science and Technology Annual Conference 2011, 29th June - 1st July, Rotorua, New Zealand.
2. **Sulaiman A.**, Farid M.M. and Silva F.V.M. (2012). Controlling browning in strawberry puree: screening different food preservation technologies. Oral presentation at 1<sup>st</sup> Annual Chemical and Materials Engineering Postgraduate Conference 2012, 7 September, Auckland, New Zealand.
3. **Sulaiman A.**, Farid M.M. and Silva F.V.M. (2012). High pressure processing of strawberry puree: modelling the high pressure assisted thermal inactivation kinetics of polyphenoloxidase.

- Poster presented at International Nonthermal Food Processing Workshop (FIESTA) 2012, 16 - 17 October, Melbourne, Australia.
4. **Sulaiman A.**, Soo M.J., Farid M.M., and Silva F.V.M., High pressure processing of 'royal gala' apple and 'taylor's gold' pear purees: thermal inactivation kinetics of polyphenoloxidase at 600 MPa. Poster presentation at Innovation Food Conference (iFOOD) 2013, 8 – 10 October, Hannover, Germany.
  5. **Sulaiman A.**, Farid M.M., and Silva F.V.M., Direct and indirect sonication of 'Royal Gala' apple and 'Camarosa' strawberry purees to control fruit browning. Poster presentation at European Federation of Food Science and Technology Annual Meeting (EFFoST) 2013, 12 – 15 November, Bologna, Italy.
  6. **Sulaiman A.**, Farid M.M., and Silva F.V.M. (2015). High pressure processing, power ultrasound and thermal processing to control fruit browning: polyphenoloxidase inactivation in pear, apple and strawberry purees. Poster presentation at The 12<sup>th</sup> International Congress on Engineering and Food (ICEF12) 2015, 14 – 18 June, Québec City, Canada.
  7. **Sulaiman A.**, Farid M.M., and Silva F.V.M. (2015). Antioxidant activity of fruit products affected by novel processes and storage. Poster presentation at The 12<sup>th</sup> International Congress on Engineering and Food (ICEF12) 2015, 14 – 18 June, Québec City, Canada.
  8. Silva F.V.M, Evelyn, Milani E.A., and **Sulaiman A.** (2016). Examples of ultrasound pasteurization of foods. Oral presentation at the 2<sup>nd</sup> International Conference on Ultrasonic-based Applications: from Analysis to Synthesis (Ultrasonics) 2016, 6 – 8 June, Caparica, Portugal.
  9. Shah, N.N.A.K., **A. Sulaiman**, N.S.M. Sidek & N.A.M. Supian. (2017). Effects of gaseous ozone on physicochemical characteristics of citrus fruit juices. Oral presentation at the International Conference on Food Science and Nutrition (ICFSN2017), 25-26 October 2017, Kota Kinabalu, Sabah, Malaysia.
  10. **A. Sulaiman**, H. Norfazlee, N.N.A.K Shah and R. Shamsudin. (2017). High pressure processing vs. thermal treatment of mango-pineapple juice blend for inactivation of endogenous spoilage enzymes. Oral presentation at the International Conference on Food Science and Nutrition (ICFSN2017), 25-26 October 2017, Kota Kinabalu, Sabah, Malaysia.
  11. **A. Sulaiman**, R.M. Arif, N.N.A.K Shah and R. Shamsudin. (2018). Comparison Study on Ultrasound Assisted and Conventional Heating Extraction of Pectin from Jackfruit's Waste. Oral presentation at the Chemical Engineering in Australasia Conference (CHEMECA 2018), 30 September – 3 October 2018, Queenstown, New Zealand.
  12. Shah, N.N.A.K., Ong, M.C. and **A. Sulaiman**. (2018). Application of hurdle technologies, ultrasonic and gaseous ozone, to improve the extraction yield of bioactive content and to preserve roselle (*Hibiscus sabdariffa* L.) fruit juice. Oral presentation at the 3rd International Conference of Food Technologists (INTFOODTECH2018), 10 – 12 October 2018, Cappadocia, Turkey.
  13. Shah, N.N.A.K., **Sulaiman, A.**, Shamsudin, R. & N.A.M. Supian. (2018). Effect of gaseous ozone processing on color degradation of cold pressed mango (*Mangifera Indica* L.) juice. Oral presentation at the 4th International Conference on Agriculture and Food Engineering (CAFEi2018), 7 – 9 November 2018, Putrajaya, Malaysia.
  14. Mohammad, A., Shah, N.N.A.K., **Sulaiman, A.** and Noranizan, M. A. (2018). Effect of Pulsed Electric Field (PEF) on Physicochemical Properties of Goat Milk. Oral presentation at the 4th International Conference on Agriculture and Food Engineering (CAFEi2018), 7 – 9 November 2018, Putrajaya, Malaysia.
  15. Silva F.V.M, **Sulaiman A.** Evelyn, and Milani E.A. (2019). Pasteurization of different food and beverages by thermosonication. Poster presentation at The 13<sup>th</sup> International Congress on Engineering and Food (ICEF13) 2019, 23 – 26 September 2019, Melbourne, Australia.
  16. **Sulaiman A.** and Silva F.V.M. (2019). Improved inactivation of spoilage enzymes in fruit and vegetable products by ultrasound combined with thermal processing. Poster presentation at The 13<sup>th</sup> International Congress on Engineering and Food (ICEF13) 2019, 23 – 26 September 2019, Melbourne, Australia.
  17. Silva F.V.M, Milani E.A., Sanelle V.W., Evelyn, and **Sulaiman A.** (2019). Energy requirements of equivalent HPP, PEF, ultrasound and thermal pasteurization processes. Oral presentation at The 13<sup>th</sup> International Congress on Engineering and Food (ICEF13) 2019, 23 – 26 September 2019, Melbourne, Australia.
  18. **Sulaiman A.**, Balasubramaniam V.M, Yousef A.E., Tahajod A., Sandridge J. (2020). Kinetics of Inactivation of Lactic Acid Bacteria by Pressure-Thermal Treatments. Poster presentation at IFT20 Annual Meeting and Food Expo (SHIFT20) 2020, 13 – 15 July 2020, Chicago, United States.



19. Mohd Yaakub N, **Sulaiman A.**, Mustapa Kamal S.M., Chin N.L., Julmohammad N. (2021). Sonication as an alternative preservation treatment for improving goat milk immunoproteins functionality. Poster presentation at International Symposium of Food Science and Technology (InSoFoST) 2021, 15 – 16 December 2021, Malaysia (Online).

#### Chapter in Books

1. **Sulaiman A.** & Silva F.V.M (2013). Nonthermal food processing for food preservation in Malaysia: Opportunities and challenges. *Malaysian University Leadership Roles and Expectation: Engaging Values From Research Perspective*. Malaysia-Auckland Postgraduate Student Association (MAPSA). Education Malaysia New Zealand. ISBN 978-0-473-29076-4
2. Silva, F. V. M., & **Sulaiman, A.** (2017). Advances on Thermosonication for the Inactivation of Endogenous Enzymes in Food. In D. Bermudez-Aguirre (Ed.), *Ultrasound: Advances in Food Processing and Preservation* (pp. 101–130). Academic Press. ISBN 978-0-128-04581-7
3. Mohd Fauzi, N. A., & **Sulaiman, A.** (2017). Non-thermal Processing Effects on Fruits and Vegetables Phytonutrients. In E. M. Yahia (Ed.), *Fruit and Vegetable Phytochemicals: Chemistry and Human Health, 2 Volumes, 2nd Edition* (2nd ed., Vol. 1, pp. 677–702). Wiley-Blackwell. ISBN 978-1-119-15794-6
4. **Sulaiman, A.**, Shamsudin, R., & Azlan, A. (2017). Limes (*Citrus spp.*), Citrus Fruit for Detoxification. In A. Azlan & A. Ismail (Eds.), *Functional Foods: Wonder of the World (Evidence-Based Functional Foods in Health & Diseases)* (pp. 59–71). Serdang: Universiti Putra Malaysia Press. ISBN 978-9-673-44737-4
5. **Sulaiman, A.**, & Shamsudin, R. (2017). Jackfruit (*Artocarpus heterophyllus*), A Medicinal Tropical Fruit. In A. Azlan & A. Ismail (Eds.), *Functional Foods: Wonder of the World (Evidence-Based Functional Foods in Health & Diseases)* (pp. 38–59). Serdang: Universiti Putra Malaysia Press. ISBN 978-9-673-44737-4
6. Silva, F. V. M., & **Sulaiman, A.** (2019). *Polyphenoloxidase in Fruit and Vegetables: Inactivation by Thermal and Non-thermal Processes*. (L. Melton, F. Shahidi, & P. Varelis, Eds.), *Encyclopedia of Food Chemistry* (Vol. 2). Academic Press Elsevier. ISBN 978-0-128-14045-1
7. Zulkurnain, M., **Sulaiman, A.**, & Balasubramaniam, V. M. (2021). High-Pressure-Based Food-Processing Technologies for Food Safety and Quality. In *Food Processing* (pp. 1-26). CRC Press.

#### Other publications

8. Research Grants						
No	Project Title	Role	Amount (RM)	Year	Source of Fund	Status
1	Erythritol fermentation using yeast	Co-researcher	6800	2020-2022	MFaez Food Industries Sdn. Bhd.	On-going
2	Evaluation of subcritical water hydrolysate from food waste as low cost carbon substrate for erythritol production	Co-researcher	50,000	2020-2023	GP	On-going
3	Enhancement of Milk Products and Processing Via High Pressure	Co-researcher	140,000	2020-2021	F&N Global Marketing Pte. Ltd	On-going

	Processing (Fresh Milk)					
4	Evaluation of Antioxidant Activity of Phenolic Compounds Extracts from Piper Betel Leaves Using Pressurized Hot Water (PHW) Treatment	Co-researcher	20,000	2019-2021	SEARCA	On-going
5	Feasibility study on application of forward osmosis (FO) membrane for concentrating tropical juice	Co-researcher	50,000	2019-2021	Matching grant – UPM - SEGi University	On-going
6	Process Development of Starch and by-production from Sweet Potatoes	Co-researcher	139,000	2018-2021	GP-IPB	On-going
7	High Pressure Processing of Spores	Principle Researcher	20,000	2018 - 2020	GP-IPS	Completed
8	Development Of Novel Immobilized Biocatalyst System For Interesterification Of RBD Palm Oil	Co-researcher	25,000	2018-2020	GP-IPS	On-going
9	Effect Of Pulsed Electric Field (PEF) On Physicochemical, Microbial and Sensory Profiling Of Goat Milk	Co-researcher	20,000	2018-2020	GP-IPS	Completed
10	Penambahbaik pemasaran beras usang dan peningkatan kondisi kilang ke arah pensijilan gmp	Co-researcher	16,500	2017-2018	Lembaga Pertubuhan Peladang (LPP)	Completed
11	Evaluation of Reaction kinetic with Mass Transfers In Enzymatic Membrane Reactor Using Cellulose Nanofiber Fouling Technique	Co-researcher	50,000	2017-2019	GP	On-going

12	Evaluation On The Production Of Sugars (Oligosaccharides) From Bakery Wastes Using Subcritical Water Treatment	Co-researcher	25,000	2017-2019	GP-IPS	Completed
13	High Pressure Processing of Tropical Fruits	Principal Researcher	60,000	2016 - 2018	GP-IPM	Completed
14	Ozone Processing for Fruit Juice	Co-researcher	60,000	2016 - 2018	GP-IPM	Completed
15	Non-thermal Pasteurization of Foods	Co-researcher	NZD 30,000	2012 - 2014	Faculty Research Development Fund, The University of Auckland	Completed

Journal Reviewer			
	Journal title	Impact Factor JCR (2018)	Quartile
1	Scientific reports - nature	4.122	Q1 (Multidisciplinary Sciences)
2	International Journal of Food Science and Technology	2.281	Q2 (Food Science and Technology)
3	Journal of Food Processing and Preservation	1.288	Q3 (Food Science and Technology)
4	International Food Research Journal	0.662	Q4 (Food Science and Technology)
5	Food research	-	-

Student Supervision		
PhD (Main Supervisor)		
Name	Title	Status
Nurul'azah binti Mohd Yaakub	Mechanism Of Goat Milk's Whey Protein Structural Changes and Stability Due to Cavitation Bubbles At Different Sonication Powers	On-going
PhD (Co-Supervisor)		
Name	Title	Status
Nurfatimah Mohd Thani	Evaluation of the Formation of Oligosaccharide from Bakery Waste Using Subcritical Water Treatment	Completed
Nurul Ainina Zulkifli	Process Development of Starch and By-products from Sweet Potatoes	On-going
Nur Shakira Sahat	Development of Novel Immobilized Biocatalyst System for Interesterification of Palm Oil Stearin	On-going

<b>Master (Main Supervisor)</b>		
<b>Name</b>	<b>Title</b>	<b>Status</b>
Nurul Ashikin Md. Hazmi	Inactivation of spores forming spoilage bacteria in tropical fruit juice by high pressure processing	On-going

<b>Master (Co-Supervisor)</b>		
<b>Name</b>	<b>Title</b>	<b>Status</b>
Amanina Amani Kamarul Zaman	Effect of Ultraviolet Irradiation on the Quality of Pineapple-Mango Juice Blends Compare with Thermal Pasteurization	Completed
Muhammad Faiz Ghazali (UTHM)	High Pressure Processing of Kelulut Honey: Alteration of Fructooligosacharides for the Enhancement of Prebiotic Activity on Bifidobacteria	Completed
Azizah Mohamad	Effect of Pulsed Electric field (PEF) on Physicochemical, Microbial and Sensory Profiling of Goat Milk	On-going
Nur Amira Mohd Supian	Efficacy of Ozone Pasteurization as Non-thermal Treatment on Physicochemical and Microbiological Properties of Cold Pressed Juice	Completed

<b>Final Year Project for Bachelor (Main Supervisor)</b>		
<b>Name</b>	<b>Title</b>	<b>Status</b>
Mohd Norfazlee Hamzan	High Pressure Processing of Tropical Fruit Juice Blend	Completed
Rozalia Mohd Ariff	Ultrasound Assisted Pectin Extraction from Tropical Fruit Waste	Completed
Nur Hafizha Roslee	The Effect of High Pressure Processing and Thermal Processing on Tropical Fruit Juice Blend	Completed
Nuremilia Mustaffar	The Effect High Pressure Processing and Thermal Processing on the Quality of Soymilk	Completed
Sangitha Narayanan	High Pressure Processing and Thermal Treatment on Goat Milk's Quality	Completed
Ainin Syafiqah Mohd Najmi	Oral Processing of Starch Based Foods	Completed
Khairunnisa Kamaruddin	Thermal Inactivation Kinetics of Spores Forming Spoilage Bacteria in Tropical Fruits Juice Blend	Completed

<b>Final Year Project for Bachelor (Co-Supervisor)</b>		
<b>Name</b>	<b>Title</b>	<b>Status</b>
Nurhanisah Mislam (UTHM)	Ultrasound Processing of Kelulut Honey: Alteration of Fructooligosacharides and Antioxidant Activity	Completed



**Academic Advisor**

<b>Name</b>	<b>Level</b>	<b>Status</b>
Lim Shu Huey	Bachelor	On-going
Hing Hau Ling	Bachelor	On-going
Mohamad Nuriman Bin Mohd Zain	Bachelor	On-going
Heng Hui Shan	Bachelor	On-going
Kong Tse Yee	Bachelor	On-going
Khairunnisa Binti Kamaruddin	Bachelor	On-going
Lau Siew Wen	Bachelor	On-going