

# CURRICULUM VITAE



## A. BUTIR-BUTIR PERIBADI *(Personal Details)*

<b>Nama Penuh</b> <i>(Full Name)</i>	<b>AMIN BIN ISMAIL</b>		<b>Gelaran</b> <i>(Title)</i> :
<b>No. MyKad / No. Pasport</b> <i>(Mykad No. / Passport No.)</i> <b>690411-02-5589</b>	<b>Warganegara</b> <i>(Citizenship)</i> <b>Malaysia</b>	<b>Bangsa</b> <i>(Race)</i> <b>Melayu</b>	<b>Jantina</b> <i>(Gender)</i> <b>Lelaki</b>
<b>Jawatan</b> <i>(Designation)</i>	<b>Professor</b>	<b>Tarikh Lahir</b> <i>(Date of Birth)</i>	<b>11 April 1969</b>

<b>Alamat Semasa</b> <i>(Current Address)</i>	<b>Jabatan/Fakulti</b> <i>(Department/Faculty)</i>	<b>E-mel dan URL</b> <i>(E-mail Address and URL)</i>
Center of Quality Assurance, Universiti Putra Malaysia, 43400 Serdang, Selangor	Department of Nutrition and Dietetics, Faculty of Medicine and Health Sciences  Tel: 603-89472435 Fax: 603-89426769	E-mail: <a href="mailto:aminis@putra.upm.edu.my">aminis@putra.upm.edu.my</a>  <a href="http://orcid.org/0000-0002-9427-2028">http://orcid.org/0000-0002-9427-2028</a>  ResearcherID: J-8725-2015

## B. KELAYAKAN AKADEMIK *(Academic Qualification)*

<b>Nama Sijil / Kelayakan</b> <i>(Certificate / Qualification obtained)</i>	<b>Nama Sekolah Institusi</b> <i>(Name of School / Institution)</i>	<b>Tahun</b> <i>(Year obtained)</i>	<b>Bidang pengkhususan</b> <i>(Area of Specialization)</i>
Bachelor of Science	Universiti Pertanian Malaysia	1993	Food Technology
Ph.D.	Universiti Putra Malaysia	2000	Food Chemistry and Biochemistry

## C. PENGALAMAN SAINTIFIK DAN PENGKhususan *(Scientific experience and Specialisation)*

<i>Organization</i>	<i>Position</i>	<i>Start Date</i>	<i>End Date</i>	<i>Expertise</i>
Food Chemistry (Journal published by Elsevier; Q1 journal)	Associate Editor	Sept 2014	Present	Food chemistry and biochemistry; chemical analysis; health-promoting properties of food components
Journal of Functional Foods (Published by Elsevier; Q1 journal)	Editorial Board Member	May 2016	-	Food chemistry and biochemistry; chemical analysis; health-promoting properties of food components

Malaysian Journal of Health Sciences	Editor	2010	Present	
Pakistan Journal of Analytical and Environmental Chemistry (Published by National Centre of Excellence in Analytical Chemistry)	Editorial Board Member	2014	2017	
Food Chemistry (Journal published by Elsevier; Q1 journal)	Editorial Board Member	2007	2014	

#### **D. PEKERJAAN** (*Employment*)

Majikan / <i>Employer</i>	Jawatan / <i>Designation</i>	Jabatan / <i>Department</i>	Tarikh lantikan / <i>Start Date</i>	Tarikh tamat / <i>Date Ended</i>
UPM	Director	Center of Quality Assurance	Mac 2017	Mac 2020
UPM	Deputy Dean (Graduate Studies & Industrial and Community Relations)	Faculty of Medicine & Health Sciences	2012	2017
UPM	Member of Senate	Faculty of Medicine & Health Sciences	2016	2018
UPM	Professor	Dep. of Nutrition & Dietetics, Faculty of Medicine & Health Sciences	2011	Present
UPM	Associate Professor	Dep. of Nutrition & Dietetics, Faculty of Medicine & Health Sciences	2006	2010
UPM	Head	Laboratory of Analysis and Authentication, Halal Foods Research Institute	2009	2012
UPM	Program Coordinator for Bachelor of Science (Nutrition and Community Health)	Dep. of Nutrition & Dietetics, Faculty of Medicine & Health Sciences	2009	2012
Guangxi Agricultural Research Academy (GXAAS)	Visiting Researcher	Guangxi Agricultural Research Academy (GXAAS), Nanning, Republic of China	2010	2020

#### **E. ANUGERAH DAN HADIAH** (*Honours and Awards*)

1. Anugerah Fellowship Naib Canselor 2014 – Kategori Penerbitan Makalah Journal
2. Visiting Professor, Guangxi Agricultural Research Academy (GXAAS), Nanning, Republic of China
3. Research Award (1 Gold & 1 Silver Medals), UPM Invention, Research & Innovation Exhibition (Project leader) (2010).
4. Research Award (1 Gold), UPM Invention, Research & Innovation Exhibition (co-researcher) (2010).
5. Certificate of Award- Third Best Poster in International Conference of Nutraceuticals and Functional

- Foods (organized by International Society for Nutraceuticals and Functional Foods) (as supervisor) awarded to Ms. Bahareh Sarmadi (2010).
6. Research Award (1 Gold, 1 Silver & 1 Bronze Medals), UPM Invention, Research & Innovation Exhibition (Project leader) (2009).
  7. Research Award (Silver Medal), UPM Invention, Research & Innovation Exhibition (co-researcher) (2009).
  8. Research Award (Silver Medal), PECIPTA 2009.
  9. Excellent Service Award, UPM (2009).
  10. Research Award (Gold Medal), UPM Invention, Research & Innovation Exhibition (co-researcher) (2008).
  11. Certificate of Award- Best Poster in International Conference of Nutraceuticals and Functional Foods (organized by International Society for Nutraceuticals and Functional Foods) (as supervisor) awarded to Mr. Abbe Maleyki Mhd. Jalil. (2008).
  12. Research Award (Gold Medal), UPM Invention, Research & Innovation Exhibition (co-researcher) (2007).
  13. Research Award (Bronze Medal), at Biotechnology Asia 2006, Kuala Lumpur, 2006 (Project leader).

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

**(a) Publications in ISI Citation-Indexed Journal (2010 – 2016)**

1. Tan Seok Tyug, Mohd Hafizan Johar and **Amin Ismail\*** (2010). Antioxidant properties of fresh, powder and fiber products of *Mangifera foetida* fruits. *International Journal of Food Properties*. 13: 682-691 (JIF 2009 = 0.820)
2. Kong, K.W., **Ismail\*, A.**, Tan, C.P. and Rajab, N.F. (2010). Optimization of oven drying conditions for lycopene content and lipophilic antioxidant capacity in a by-product of pink guava puree industry using response surface methodology. *LWT-Food Science and Technology*, 43: 729-735 (JIF 2009 = 2.114, cited 2 times) (**Top 25 Hottest Article from Jan to March 2010**)
3. Mohammed Fadlinzal Abd Ghafar, K. Nagendra Prasad, Kong Kin Weng, **Amin Ismail\*** (2010) Flavonoid, hesperidine, total phenolic contents and antioxidant activities from *Citrus* species. *African Journal of Biotechnology*, 9: 326-330. (JIF 2009 = 0.565, cited 1 time)
4. Rohman, A., Che Man\*, Y.B., Hashim, P. and **Ismail, A.** (2010). Application of FTIR spectroscopy for the determination of virgin coconut oil in binary mixtures with olive oil and palm oil. *Journal of the American Oil Chemists' Society* 87: 601-606. (JIF 2009 = 1.803).
5. Norhaizan Mohd-Esa\*, Fong Shin Hern, **Amin Ismail** and Chew Lye Yee (2010) Antioxidant activity in different parts of Roselle (*Hibiscus sabdariffa* L.) extracts and potential exploitation of the seeds. *Food Chemistry* 122: 1055-1060. (JIF 2009: 3.146).
6. Kin-Weng Kong, Hock-Eng Khoo, K. Nagendra Prasad, **Amin Ismail\***, Chin-Ping Tan and Nor Fadilah Rajab (2010) Revealing the power of the natural red pigment lycopene. *Molecules*. 15: 959-987. (JIF 2009 = 1.738).
7. Tiong Ngee Wen, K. Nagendra Prasad, Bao Yang and **Amin Ismail\*** (2010) Bioactivity substance contents and antioxidant capacity of raw and blanched vegetables. *Innovative Food Science and Emerging Technologies*. 11: 464-469. (JIF 2009 = 2.174).
8. Beh, J.E., Latip, J., Abdullah, M.P., **Ismail, A.** and Hamid, M.\* (2010). *Scoparia dulcis* (SDF7) endowed with glucose uptake properties on L6 myotubes compared insulin *Journal of Ethnopharmacology*. 129(1):23-33. (JIF 2009 = 2.322)
9. Tan Seok Tyug, K. Nagendra Prasad and **Amin Ismail\*** (2010) Antioxidant capacity, phenolics and isoflavones in soybean by-products. *Food Chemistry*. 123: 583-589 (JIF 2009: 3.146).

10. Kong Kin-Weng, Norfadilah Rajab, K.Nagendra Prasad, **Amin Ismail\***, Masturah Markom and Tan Chin Ping (2009) Lycopene-rich fractions derived from pink guava by-product and their potential activity towards hydrogen peroxide-induced cellular and DNA damage. *Food Chemistry*. 123: 1142-1148 (JIF 2009: 3.146).
11. Muhammad Ibrahim, **Amin Ismail\***, Azrina and Azizah Abd Hamid (2010). Physiochemical composition and antioxidant activities of underutilized *Mangifera pajang* fruit. *African Journal of Biotechnology*. 9: 4392-4397 (JIF 2009: 0.565).
12. Kin Weng Kong, Abdul Razak Ismail, Seok Tyug, K. Nagendra Prasad and **Amin Ismail\*** (2010). Response surface optimization of extraction for phenolics and flavonoids from pink guava puree industrial refinery by-product. *International Journal of Food Science and Technology*. 45: 1739-1745 (JIF 2009: 1.172)
13. Sarmadi, B.H. and **Ismail, A.\*** (2010). Antioxidative peptides from food proteins: A review. *Peptides*. 31:1949-1956 (JIF 2009: 2.705)
14. Prasad, K.N., Chew, L.Y., Kong, K.W., Khoo, H.E., **Ismail, A.\*** and Azlan, A. (2010). Antioxidant capacities of peel, pulp and seed fractions of *Canarium odontophyllum* Miq. Fruit. *Journal of Biomedicine and Biotechnology*, JBB/871379: 1-8. (JIF 2009: 1.750)
15. Hock-Eng Khoo, K. Nagendra Prasad, **Amin Ismail\*** and Nohaizan Mohd-Esa (2010). Carotenoids from *Mangifera pajang* and their antioxidant capacity. *Molecules*. 15, 6699-6712. (JIF 2009: 1.738)
16. Faridah Hanim Shakirin, **Amin Ismail**, Lau Cheng Yuon, K. Nagendra Prasad and Azrina Azlan\* (2010) Antioxidant capacity of Malaysian underutilized *Canarium odontophyllum* Miq. Fruit. *Journal of Food Composition and Analysis*, 23:771-781 (JIF 2009: 2.423)
17. Azrina Azlan\*, K. Nagendra Prasad, Khoo H.E, Abdul-Aziz, N., Mohammed, A., **Amin Ismail**, and Amon, Z. (2010). Fatty acid, vitamin E and physio-chemical properties of *Canarium odontophyllum* L oil. *Journal of Food Composition and Analysis*, 23:772-776 (JIF 2009: 2.423)
18. Fouad Abdulrahman Hassan, **Amin Ismail\***, Azizah Abdul Hamid, Azrina Azlan, Sadeq Hasan Al-sheraji. (2011). Characterisation of fibre-rich powder and antioxidant capacity of *Mangifera pajang* K. fruit peels. *Food Chemistry*, 126: 283-288 (JIF 2009: 3.146)
19. Y.B. Che Man\*, **A. Ismail**, A. Rohman and P. Hashim (2011). FTIR spectroscopy combined with chemometrics for analysis of lard adulteration in some vegetables oils.– *CyTA - Journal of Food* 9(2): 96-101.
20. K. Nagendra Prasad, Lye Yee Chew, H. E. Khoo, Bao Yang, Azrina Azlan, **Amin Ismail\*** (2011). Carotenoids and antioxidant capacities from *Canarium odontophyllum* Miq. Fruit. *Food Chemistry*, 124: 1549-1555. (JIF 2009: 3.146)
21. Sarmadi, B.H., **Ismail, A.\***, Muhajir Hamid (2011). Antioxidant and ACE inhibitory activities of cocoa autolysates. *Food Research International*. 44: 290-296 (JIF 2009: 2.414).
22. Kong, K.W., **Ismail\*, A.** (2011) Lycopene content and lipophilic antioxidant capacity of by-products from *Psidium guajava* fruits produced during puree production industry. *Food and Bioproducts Processing*. 89: 53-61 (JIF 2009 = 0.952, cited 1 time).
23. Hock-Eng Khoo, K. Nagendra Prasad, Kin-Weng Kong, Yueming Jiang and **Amin Ismail \*** (2011) Carotenoids and their isomers: Color pigments in fruits and vegetables. *Molecules*. 16(2), 1710-1738.
24. Kong, K.W., Chew, L.Y., Lau, C.Y., Prasad, K.N., Sun, J., **Ismail, A.\*** and Hosseinpoursarmadi, B. (2011). Nutritional constituents and antioxidant properties of Malaysian indigenous kembayau fruits (*Dacryodes rostrata*) in Sarawak. *Food Research International* (DOI: 10.1016/j.foodres.2010.10.039) (JIF 2009: 2.414)
25. L.Y. Chew, K. Nagendra Prasad, **I. Amin\***, A. Azrina, C.Y. Lau (2011). Nutritional composition and antioxidant properties of *Canarium odontophyllum* Miq. (dabai) fruits, *Journal of Food Composition and Analysis*, 24: 670-677 (JIF 2009: 2.423).
26. Sadeq Hassan Al-Sheraji, **Amin Ismail\***, Mohd Yazid Manap, Shuhaimi Mustafa, Rokiah Mohd Yusof, Fouad Abdulrahman Hassan (2011). Functional properties and characterization of dietary fiber from *Mangifera pajang* Kort. fruit pulp. *Journal of Agricultural and Food Chemistry*, 59: 3980-3985.

27. Fouad Abdulrahman Hassan, **Amin Ismail\***, Azizah Abdul Hamid and Azrina Azlan (2011). Identification and quantification of phenolic compounds in bambangan (*Mangifera pajang* Kort.) peels and their free radical scavenging activity. *Journal of Agricultural and Food Chemistry*, 59: 9102-9111.
28. K. Nagendra Prasad, Fouad Abdulrahman Hassan, Bao Yang, Kin Weng Kong, Ramakrishnan Nagasundara Ramanan, Azrina Azlan, **Amin Ismail\*** (2011). Response surface optimization for the extraction of phenolic compounds and antioxidant capacities of underutilized *Mangifera pajang* Kosterm. peels. *Food Chemistry*, 128: 1121-1127.
29. Hasnah Haron\*, **Amin Ismail**, Suzana Shahar, Azrina Azlan and Loh Su Peng (2011). Apparent bioavailability of isoflavones in urinary excretions of postmenopausal Malay women consuming tempeh compared with milk. *International Journal of Food Science and Nutrition*, 62(60): 642-650
30. L.Y. Chew, H.E. Khoo, **I. Amin,\*** A. Azrina, C.Y. Lau (2012). Analysis of phenolic compounds of dabai (*Canarium odontophyllum* Miq.) fruits by high performance liquid chromatography. *Food Analytical Method*, 5:126-137.
31. K. Nagendra Prasad, Kin Weng kong, Ramakrishna Nagasundara Ramanan, Azrina Azlan and **Amin Ismail\*** (2012). Determination and optimization of flavonoid and extract yield from brown mango using response surface methodology. *Separation Science and Technology*, 47: 73 -80.
32. Sze Wen Ying, Hock Eng Khoo, Kin Weng Kong & Amin Ismail (2013). Carotenoids and Their Geometry Isomers in Selected Tropical Fruits. *Int. J. Food Properties*, 16: 826-877
33. Kassim, NK, Rahmani, M, Ismail, A, Sukari, MA, Ee, GCL, Nasir, NM & Awang, K. (2013). Antioxidant activity-guided separation of coumarins and lignan from *Melicope glabra* (Rutaceae). *Food Chem.*, 139: 87-92.
34. Kong KW, Khoo HE, Prasad NK, Chew LY and Amin I. (2013). Total phenolics and antioxidant activities of *Pouteria campechiana* fruit parts. *Sains Malaysiana*, 42 (2): 123-127.
35. Hassan, F.A., Al-Sheraji, S.H. and Ismail, A. (2013). Dried mangos: phytochemicals, antioxidant properties, and health benefits. In: C Alasalvar and, F.Shahidi (eds), *Dried Fruits: Phytochemicals and Health Effects*, Wiley Blackwell Publisher, Inc. Oxford, UK
36. Abbe Maleyki, M.J and I. Amin (2013) Cocoa and Cocoa-derived Products: Dietary Polyphenols and Beyond. In: *Polyphenols, Chemistry, Dietary Sources and Health Benefits.* Jian, S, Prasad, NK., Amin, I., Yang, B., You, X & Li, L (Eds). Nova Science Publishers, New York, USA. ISBN: 978-1-62081-809-1
37. Tan SK., Amin I, Prasad KN, Hamid M., Chong PP & Jian S (2013). Health benefits of flavanoids in Nutrigenetics and Nutrigenomics perspectives. In *Polyphenols, Chemistry, Dietary Sources and Health Benefits.* Jian, S, Prasad, NK., Amin, I., Yang, B., You, X & Li, L (Eds). Nova Science Publishers, New York, USA. ISBN: 978-1-62081-809-1.
38. Sun J., Li C., Li Z., Liao F., Prasad, KN & Amin, I (2013). Polyphenols in major tropical fruits of Sapindaceae family: Chemistry and Health Benefits. In: *Polyphenols, Chemistry, Dietary Sources and Health Benefits.* Jian, S, Prasad, NK., Amin, I., Yang, B., You, X & Li, L (Eds). Nova Science Publishers, New York, USA. ISBN: 978-1-62081-809-1.
39. Sun J., Li C., Li Z., Liao F., Prasad, KN & Amin, I (2013). Polyphenols, Chemistry, Dietary Sources and Health Benefits. Nova Science Publishers, New York, USA. ISBN: 978-1-62081-809-1.
40. Amin, I., Azrina A, Khoo HE, Prasad, N & Kong KW (2013). *Antioxidant Assays: Principle, Theory & Techniques.* Penerbit UPM (in-press)
41. Ali F, Amin I , Kersten S (2014). Molecular mechanisms underlying the potential antiobesity-related diseases effect of cocoa polyphenols (Review). *Molecular Nutrition and Food Research*, 58(1): 33-48. (IF=4.31).
42. Azilawati M.I, D.M. Hashim, Jamilah B, Amin I (2014). Validation of a reverse phase-high performance liquid chromatography method for the determination of amino acids in gelatins by application of 6-aminoquinolyl-n-hydroxysuccinimidyl carbamate reagent. *J Chromatography A*, 1353: 49-56. (IF=4.612).
43. Nur Azira T, Che Man, YB Raja Mohd Hafidz, RN, Aina, MA, Amin I (2014). Use of principal component analysis for differentiation of gelatine sources based on polypeptide molecular weights. *Food Chem*, 151: 286-292. (IF=3.334).
44. Kong, KW, Mat-Junit S, Amin I, Aminudin N, Abdul-Aziz A (2014). Polyphenols in *Barringtonia racemosa* and their protection against oxidation of LDL, serum and haemoglobin. *Food Chem*, 146: 85-93 (IF=3.334).
45. Nurul Nadirah Mokiran, Amin Ismail, Azrina Azlan, Muhajir Hamid, Fouad Abdulrahman Hassan (2014). Effect of dabai (*Canarium odontophyllum*) fruit extract on biochemical parameters of induced obese-diabetic rats. *J Functional Foods*, 8: 139-149 (IF=2.742).
46. Zabidah Ahmad Aufa, Fouad Abdulrahman Hassan, Amin Ismail, Barakatun Nisak Mohd Yusof and Muhajir Hamid (2014). Chemical compositions, antioxidative and antidiabetic properties of underutilized vegetable palm hearts from *Plectocomiopsis geminiflora* and *Eugeissona insignis*, *J Agr Food Chem*, 62(): 2077-2084 (IF=2.906).
47. Chang SK, Hamajima H, Amin I, Yanagita T, Mohd. Esa N and Baharuldin MTH (2014). Cytotoxicity effect of oil palm (*Elaeis guineensis*) kernel protein hydrolysates. *Int Food Res J*. 21(3): 909-914
48. Sui Kiat Chang, Amin I, Mohamad Taufik Hidayat Baharuldin and Norhaizan ME (2014). Health promoting properties of protein hydrolysates produced from oil palm (*Elaeis guineensis*) kernel. *Food Science and Biotechnology*, 23(4): 1279-1285. (IF=0.695).
49. Chiaw Mei Winne Sia, Amin I, Norhaizan ME, Akyyirem AG, Chun WH and Yim HS (2014). The effectiveness of rambutan (*Nephelium lappaceum* L.) extract in stabilization of sunflower oil under accelerated conditions. *Antioxidant* (Accepted).

50. Sui Kiat Chang, Amin Ismail, Teruyoshi Yanagita, Norhaizan Mohd.Esa, Mohamad Taufik Hidayat Baharuldin (2014). Biochemical characterisation of the soluble proteins, protein isolates and hydrolysates from oil palm (*Elaeis guineensis*) kernel. *Food Bioscience*, 7:1-10.
51. Faisal Ali, Yazan Ranneh, Amin Ismail & Norhaizan Mohd Esa (2014). Identification of phenolic compounds in polyphenols-rich extract of Malaysian cocoa powder using the HPLC-UV-ESI—MS/MS and probing their antioxidant properties. *J Food Science and Technology*, In-press (DOI 10.1007/s13197-013-1187-4).
52. Sarah, S.A, Karsani, S.A, Amin, I, Mokhtar, N.F.K and Sazili, A.Q. (2014). A proteomic based assessment on changes in myofibrillar proteins of goat *Longissimus* muscle as affected by heat treatments. *J. of Animal and Plant Sciences*, 24(2): 406-416.
53. Lee Hong Tee, Bao Yang, Krishnamurthy Prasad Nagendra, Ramakrishnan Nagasundara Ramanan, Jian Sun, Eng-Seng Chan, Beng Ti Tey, Azrina Azlan, Amin Ismail, Cheng Yuon Lau, Yueming Jiang (2014). Nutritional compositions and bioactivities of *Dacryodes* species: A review, *Food Chemistry*, 165: 247-255
54. Farhana, A., Faisal, A., **Amin, I.\***, Chong, P. P., & Muhajir, H. (2015). Cocoa Polyphenol-Rich Extract Enhances the Expression Levels of PPAR- $\gamma$  in the Skeletal Muscle and Adipose Tissue of Obese-Diabetic Rats Fed a High-Fat Diet. *International Journal of Pharmacology*, 11(4), 309-317. **(IF= 0.981)**
55. Al-Sheraji, S. H., **Amin, I.\***, Azlan, A., Manap, M. Y., & Hassan, F. A. (2015). Effects of *Bifidobacterium longum* BB536 on lipid profile and histopathological changes in hypercholesterolaemic rats. *Beneficial Microbes*, 6(5), 661-668. **(IF= 2.500)**
56. Tukiran, N. A., **Amin, I.\***, Mustafa, S., & Hamid, M. (2015). Enzyme immunoassay for the detection of porcine gelatine in edible bird's nests. *Food Additives & Contaminants: Part A*, 32(7), 1023-1028. **(IF= 2.341)**
57. Azilawati, M. I., Hashim, D. M., Jamilah, B., & **Amin, I.\*** (2015). RP-HPLC method using 6-aminoquinolyl-N-hydroxysuccinimidyl carbamate incorporated with normalization technique in principal component analysis to differentiate the bovine, porcine and fish gelatins. *Food Chemistry*, 172, 368-376. **(IF= 3.259)**
58. Nurulhidayah, A. F., Arief, S. R., Rohman, A., **Amin, I.\***, Shuhaimi, M., & Khatib, A. (2015). Detection of butter adulteration with lard using differential scanning calorimetry. *International Food Research Journal*, 22(2), 832- 839.
59. Ali, F., **Amin, I.\***, Esa, N. M., & Pei, C. P. (2015). Transcriptomics expression analysis to unveil the molecular mechanisms underlying the cocoa polyphenol treatment in diet-induced obesity rats. *Genomics*, 105(1), 23-30. **(IF= 2.793)**
60. Mediani, A., Abas, F., Khatib, A., Tan, C. P., **Amin, I.**, Shaari, K., & Lajis, N. H. (2015). Phytochemical and biological features of *Phyllanthus niruri* and *Phyllanthus urinaria* harvested at different growth stages revealed by 1H NMR-based metabolomics. *Industrial Crops and Products*, 77, 602-613.
61. Ali, F., **Amin, I. \***, Esa, N. M., Pei, C. P., & Kersten, S. (2015). Hepatic genome-wide expression of lipid metabolism in diet-induced obesity rats treated with cocoa polyphenols. *Journal of Functional Foods*, 17(2015), 969-978. **(IF= 4.480)**
62. Ali, F., **Amin, I. \***, Esa, N. M., & Pei, C. (2015). Cocoa polyphenols treatment ameliorates visceral obesity by reduction lipogenesis and promoting fatty acid oxidation genes in obese rats through interfering with AMPK pathway. *European Journal of Lipid Science and Technology*, (117). **(IF= 2.033)**
63. Daud, Z. A. M., **Amin, I.\*** & Sarmadi B. (2016). Ascorbic Acid: Physiology and Health Effects. In Caballero, B., Finglas, P. & Toldrá, F. (Eds.), *The Encyclopedia of Food and Health* (vol. 1, pp. 266-274). Oxford: Academic Press.
64. Chang, S. K., **Amin, I.\*** & Daud, Z. A. M. (2016). Ascorbic Acid: Properties, Determination and Uses. In Caballero, B., Finglas, P., and Toldrá, F. (Eds.), *The Encyclopedia of Food and Health* (vol. 1, pp. 275-284). Oxford: Academic Press.
65. Cheng, S. H., **Amin, I.**, Anthony, J., Ng, O. C., Hamid, A. A., & Barakatun-Nisak, M. Y. (2016). Effect of *Cosmos caudatus* (Ulam Raja) Supplementation in Patients with Type 2 Diabetes: Study Protocol for a Randomized Controlled Trial. *BMC Complementary and Alternative Medicine*, 2016 16: 84. **(IF=2.02)**
66. Tukiran, N. A., **Amin, I.\***, Mustafa, S., & Hamid, M. (2016). Determination of porcine gelatin in edible bird's nest by competitive indirect ELISA based on anti-peptide polyclonal antibody. *Food Control*, 59, 561-566. **(IF= 2.819)**
67. Nur Azira, T., **Amin, I \***, Shuhaimi, M. and Muhajir, H. (2016). Development of anti-peptide enzyme-linked immunosorbent assay for determination of gelatin in confectionery products. *International Journal of Food Science and Technology*. 51: 54 – 60. **(IF = 1.504) Q2**
68. T. Nur Azira and **I Amin \*** (2016). Advances in differential scanning calorimetry for food authentication In *Advances in Food Authenticity Testing – Improving quality throughout to food chain*. Edited by Gerard Dowley. Woodhead Publishing
69. A.F. Nurulhidayah, A. Rohman, R. Arief Salleh, **I. Amin**, M. Shuhaimi, M. Y Farahwahida, O. Rashidi, J. Mohammad Aizat & Alfi Khatib (2016) Authentication of butter from lard adulteration using High-Resolution of NMR Spectroscopy and High Performance Liquid Chromatography, *International Journal of Food Properties*, DOI: 10.1080/10942912.2016.1233428 **Q2**
70. M.I Azilawati, M.H. Dzulkifly, B. Jamilah, M. Shuhaimi, & I. Amin \* (2016). Estimation of uncertainly from method validation data: Application to a reverse-phase high-performance liquid chromatography method for the determination of amino acids in gelatin using 6-aminoquinolyl-N-hydroxysuccinimidyl carbamate reagent. *Journal of Pharmaceutical and Biomedical Analysis*, 129, 389-397. **(IF = 3.169)**

71. Chang, S.K., and Amin I. \* (2016). Mango juice: In Handbook of Functional Beverage and Human Health. Edited by Fereidoon Shahidi and Caserettin Alasalvar. CRC Press.
72. Vimala, B., Lee, J.C., Mohd Fairunizal, M.N., Syahida, A., Iain, A.B., & Amin, I (2016). Alpha-amylase, antioxidant, and anti-inflammatory activities of *Eucheuma denticulatum* (N.L. Burman) F.S. Collins and Hervey. *Journal of Applied Phycology*, 28, 1965-1974. (IF = 2.372)
73. Anuar, S., Azrina, A., & Amin, I. \* (2016). Therapeutic effects of vinegar: A review. *Current Opinion in Food Science*, 8, 56-61.
74. Kong, K.W., Sarni, M.J., Norhaniza, A., Fouad, A.H., Amin, I & Azlina, A.A. (2016). Protective effects of the extracts of *Barringtonia racemosa* shoots against oxidative damage in HepG2 cells. *PeerJ* 4 (1628). DOI 10.7717/peerj.1628. (IF = 2.18)
75. Nurulhidayah, A.F., Abdul, R., Arieff, S.R., Farahwahida, M.Y., Amin, I, Suhaimi, M., ... Alfi, K. (2016). Differentiation of fatty acid composition of butter adulterated with lard using gas chromatography mass spectrometry combined with principal component analysis. *Jurnal Teknologi (Science and Engineering)*, 78(2), 171-177.
76. Azizah, O., Amin, I. \*, Fouad, A.H., Barakatun Nisak, M.Y. & Alfi, K. (2016). Comparative evaluation of nutritional composition, antioxidant capacities, and phenolic compounds of red and green sessile joyweed (*Alternanthera sessilis*). *Journal of Functional Foods*, 21, 263-271. (IF = 3.973) Q1

## Patents

1. Method for Extraction and Identification of Gelatin – Patent Granted (MY-152806)
2. A Guava Pulp Composition – Patent Granted (MY-142825-A)
3. A Guava Pulp Composition – PCT/MY2009/000179 (PCT Filing; Main Inventor: **Amin Ismail**) – Patent pending
3. Guava Polyphenols and Process Producing the Same – Application No: PI20097037 (Malaysia Filing; Inventors: **Amin Ismail**, Kong Kin Weng, Abd. Razak Ismail, Tan Seok Tyug, Azizah Othman – Patent pending
4. A Vegetable Oil And/Or Fats – Application No: PI 20085159 (Malaysia Filing; Azrina Azlan and **Amin Ismail**) – Patent pending

H. PROJEK PENYELIDIKAN TERDAHULU (Past Research Project) – (2006 – 2017)					
Project No.	Project Title	Role	Year	Source of fund	Status
NH1014D056	Effects of <i>Morinda citrifolia</i> on cataract, diabetic retinopathy and its ergogenic effect in animal model	Project Leader	2015-2017	NRGS Ministry of Agriculture and Agro-based Industry	On-going
04-01-13-1193FR	Mechanism of the prevention effect of cocoa polyphenolic rich-extract on ovariectomized animal model of osteoporosis	Project Leader	2013-2015	FRGS Ministry of Higher Education, Malaysia	Completed

10-05-ABI-AB037	Metabolomic study for the development of functional foods with antidiabetic property	Project Leader (sub-project)	2012-2015	Agro-Biotechnology Institute Malaysia, Ministry of Science, Technology and Innovation (MOSTI)	Completed
02-01-04-SF1447	Authentication analysis of edible birds' nest based on proteomic-based methods in combination with chemometrics (Ketetapan/penyelarasan keaslian sarang burung walit)	Project Leader	2012-2015	Science Fund, MOSTI	Completed
04-05-11-1590RU	Investigation on nutrient biodiversity of local underutilized vegetables species for sustainable diet	Project Leader	2011-2013	Research University Grant Scheme (RUGS), UPM	Completed
02-11-08-611FR	Expression of PPAR $\gamma$ in adipocytes and skeletal muscle tissues of obese-diabetic rats supplemented with standardized cocoa polyphenols-rich extract	Project Leader	2009-2011	Fundamental Research Grant Scheme	Completed
UPMCS 2009-29	Food Components and Antioxidant Properties of Dabai (Canarium odontophyllum Miq.) Fruits	Project Leader	2009-2010	State Government of Sarawak	Completed
02-01-09-0703RU	Characterisation, physicochemical and prebiotic properties, health-promoting effects and food applications of dietary fiber prepared from fibrous waste pulp and peel of Mangifera pajang fruit	Project Leader	2009-2011	Research University Grant Scheme (RUGS), UPM	Completed
05-01-04-SF0048	Development of innovative antioxidant ingredients from mango fruits	Project Leader	2006-2008	ScienceFund	Completed
03-01-04-SF0011	Production of antioxidant nutraceuticals from by-products of pink guava puree industry	Project Leader	2006-2008	ScienceFund	Completed



## List of post-graduate students graduated

### (a) Ph.D

No.	Name of Student	Title	Year Graduated
1.	Azilawati Mohd Ismail (main supervisor)	Uncertainty estimation for amino acids composition in gelatin	2016
2.	Bahareh Hosseinpoursarmardi (main supervisor)	Effect of cocoa polyphenols on bone health using a post-menopausal model	2016
3.	Nur Azira Tukiran (main supervisor)	Development of gelatin detection using ELISA	2016
4.	Nurulhidayah Ahmad Fadzlillah (main supervisor)	Monitoring and verification of lard adulterations in butter using various instrumental techniques for halal authentication	2015
5.	Faisal Ali Hassan Hamoud (main supervisor)	Molecular approach of cocoa polyphenols in preventing obesity	2015
6.	Chang Suit Kiat (main supervisor)	Characterisation of protein from kernel of palm fruits	2015
7.	Fouad Abdul Rahman Saleh (main supervisor)	Antioxidant properties of <i>Mangifera pajang</i> peel and its effects on cardiovascular factors in rats	2012
8.	Tan Seok Tyug (main supervisor)	Determining hypoglycaemic and anti-adipogenic properties of phenolic-rich soya husk extract using <i>in-vitro</i> and <i>in-vivo</i> models	2012
9.	Sadeq Hasan al-Sheraji Mugahed (main supervisor)	Characterisation of <i>M. pajang</i> Kort. fruit fibres and polysaccharides and their roles in survival and hypocholesterolemic effects of bifidobacteria	2012
10.	Aida Hamimi Ibrahim (main supervisor)	Physico-chemical and health promoting properties of dietary fiber powder from pink guava by-products	2010
11.	Muhammad Ibrahim (main supervisor)	Nutrient composition, antioxidant properties and hypocholesterolemic effect of bambangan ( <i>Mangifera pajang</i> Kostermans) pulp juice powder	2010
12.	Hasnah Haron (main supervisor)	Calcium absorption and apparent bioavailability of isoflavone in post menopausal Malay women consuming tempeh	2009
13.	B.Vimala RMT Balasubramaniam (main supervisor)	Investigation the in-vitro and in-vivo effects of seaweed extracts for potential glucose lowering effect targeting the digestive enzymes activities	Submitted (2017)
14.	Marina Zulkifli (main supervisor)	Bioavailability of mango polyphenols using in vitro and in vivo models	Thesis writing
15.	Tang Sou Teng (main supervisor)	Health benefits of Mengkudu extracts	Thesis writing
16.	Mohd Nazri (main supervisor)	Carotenoids composition of gac fruit and its effect on biochemical parameters in obese rats	On-going
17.	Sadaf Shakoor (main supervisor)	Effect of food colouring on toxicity and biochemical parameters	On-going
18.	Mirfat Ahmad Hasan Salahuddin (main supervisor)	Anti-diabetic activity of phenolic compounds from <i>Lepisanthes fruticosa</i> in a type-2 diabetic animal	On-going

19.	Halid Sheriff Adegbusi (main supervisor)	Evaluation of nutritional quality complementary foods prepared from nigerian yellow maize, soybean and crayfish	On-going
20.	Chew Lye Yee (main supervisor)	Regulation of intestinal calcium absorption by milk-derived peptides	On-going
21.	Hafeedza Abdul Rahman (co-supervisor)	Anti-obesity effects of <i>Cosmos caudatus</i> leaves extract:A metabolic approach	2015
22.	Mohd Faez Sharif (co-supervisor)	Evaluation of the glucose uptake activity of oil palm and its hypoglycemic effects in rats	2015
23.	Nur Kartinee Kassim (co-supervisor)	Bioassay-guided separation of antioxidant compounds from <i>Melicope Glabra</i> Bark extracts	2014
24.	Normah Heron (from The University of New South Wales, Australia) (co-supervisor)	Antioxidant and their capacity in selected vegetables from Malaysia	2014
25.	Najla Gooda Sahib (co-supervisor)	A metabolomics approach on the antiobesity effect of <i>Morinda citrifolia</i> leaf extracts	2014
26.	Khoo Hock Eng (co-supervisor)	Novel phenolic-fractions of dabai for cardio-protection	2014
27.	Siti Aimi Sarah Zainal Abidin (co-supervisor)	Species authentication of thermally processed meat	2014
28.	Rahelah Ghanbari (co-supervisor)	Enzymatic production of multifunctional bioactive peptides	2014
29.	Salma El-ghali Shuhaimi (co-supervisor)	Isolation of an equol producing bacteria from human faecal sample and evaluation of equol production in menopausal women	2013
30.	Zainah Adam (co-supervisor)	Evaluation of antihyperglycemic activity of <i>Ficus deltoidea</i> and its antidiabetic mechanism elucidation using in-vitro model	2012
31.	Abdul Rohman (co-supervisor)	Analysis of lard in selected cosmetic preparations	2010
32.	Marina Abdul Manaf (co-supervisor)	Characterisation and authentication of virgin coconut oil	2009
33.	Cheng Shi Hui (co-supervisor)	Effects of <i>Cosmos caudatus</i> ( <i>Ulam Raja</i> ) supplementation in patients with type 2 diabetes	2017
34.	Mizher Hezam Baroor Al-Zuaidy (co-supervisor)	Metabolomic study of antidiabetic	2017
35.	Ng Khar Ling (Universiti Kebangsaan Malaysia) (co-supervisor)	Penghasilan peptide isirong kelapa sawit yang bersifat anti pengoksidaan	2013
36.	Norliza Abdul Wahab (co-supervisor)	Bioactivities of unfermented cocoa extract for halal cosmeceutical	2015
37.	Nurjuliana Mokhtar (co-supervisor)	Authentication of meat and meat-based products through metabolomics approach	On-going
38.	Wah Heng Wong (co-supervisor)	Mechanism of extraction of lycopene using hydrotropic solvent	On-going

39.	Nurul Uyun Abd Azizi (co-supervisor)	Investigation on mechanism of action of Mrnhaden fish oil (rich in omega-3 fatty acids) involving serotonergic system and its intracellular signal transduction pathways in postpartum-induced model in rats	On-going
40.	Hidayatullah Hussein (co-supervisor)	Application of microwave-vacuum drying in preserving the polyphenols content of Malaysian cocoa beans	On-going
41.	Mariam Abdul Latif (co-supervisor)	Halal Nutrition	On-going

(b) **Master**

No.	Name of Student	Title	Year Graduated
1.	Alia Farhanis Mohd Faiz (main supervisor)	Hair dye-characterisation and its properties	2015
2.	Mohd Naem Mohd Nawil (main supervisor)	Nutritional composition and heavy metal content of farmed and wild seaweeds ( <i>Gracilaria changi</i> )	2015
3.	Muhammad Hanaffi Mohamad Mokhtar (main supervisor)	Evaluation of anti diabetic properties of Mooring oleifera leaves using in vitro model	2015
4.	Khairul Munirah Idarmawi (main supervisor)	Determnation of the presence of lard in used cooking oil after frying process	2016
5.	Sabeetha Sarmin (main supervisor)	Nutriitonal, physicochemical and health-promoting properties of selected watermelon in Malaysia	2015
6.	Winnie Sia Chiaw Mei (main supervisor)	Antioxidant properties of selected tropical fruits by-products	2015
7.	Nur Farhana Abd Rahman (main supervisor)	Characterisation and functional properties of polysaccharides derived from seeds and leaves of ladies finger	2014
8.	Nurul Nadirah Mokiran (main supervisor)	Effect of dabai ( <i>Canarium odontophyllum</i> ) fruit extract on biochemical parameters of obese-diabetic rats	2014
9.	Wan Siti Farizan Mohamed Rani (main supervisor)	Application of FTIR Spectroscopy in Determination of lard in Pastry Products	2014
10.	Siti Nadia Rashidi (main supervisor)	Evaluation and development of specialty bioactive ingredients from selected rice bran for cosmetic products	2014
11.	Farhana Aminuddion (main supervisor)	Expression of PPAR in adipocytes and skeletal muscle tissues of Ob-Db rats supplemented with standardized cocoa polyphenols-rich extract	2013
12.	Aina Mohd Amin (main supervisor)	Differentiation of non-halal protein hydrolysates using one and two-dimensional electrophoresis	2013
13.	Zabidah Ahmad Aufa (main supervisor)	Nutritional composition, antioxidant and antidiabetic properties of underutilized vegetables from Sarawak	2013
14.	Nur Azira Tukiran (main supervisor)	Determination of bovine and porcine gelatin polypeptides using Sodium Dodecyl Sulphate-Polyacrylamide Gel Electrophoresis (SDS-PAGE)	2012

15.	Farhana Aminuddin (main supervisor)	Effects of cocoa polyphenols-rich extract on the peroxisome proliferator-activated receptor gamma expression in adipose and skeletal muscle tissue of obese diabetic rats	2012
16.	Bahareh Sarmadi (main supervisor)	Antioxidative, antihypertensive, and antidiabetic activities of cocoa autolysates using <i>in vitro</i> models	2011
17.	Chew Lye Yee (main supervisor)	Nutritional composition and antioxidant properties of <i>Canarium odontophyllum</i> fruit from different areas in Sarawak	2011
18.	Suryati Alinapiah (main supervisor)	Effects of Malaysian cocoa powder consumption on biochemical parameters status on healthy subjects in Serdang, Selangor.	2011
19.	Kong Kin Weng (main supervisor)	Lycopene content and antioxidant properties of pink guava industry by-products	2010
20.	Abbe Maleyki Mhd Jalil (main supervisor)	Effects of polyphenols from cocoa powder on diabetic syndromes in obese-diabetic rats	2009
21.	Khoo Hock Eng (main supervisor)	Studies on carotenoids and antioxidant capacity of Malaysian underutilized fruits using chemical and biological assays	2009
22.	Ruzaidi Azli Mohd Mokhtar (main supervisor)	Effect of ethanolic extract of cocoa on blood glucose and lipid profiles of STZ induced diabetic rats	2004
23.	Azizah Othman (main supervisor)	Antioxidant capacity of cocoa beans from different countries of origin	2005
24.	Faizul Helmi Addan (main supervisor)	Effect of polyphenol extract from Malaysian cocoa powder on plasma lipid in induced rabbit hypercholesterolemia model	2007
25.	Emmy Hainida Khairul Ikram (main supervisor)	Study on nutritional composition of Roselle ( <i>Hibiscus sabdariffa</i> L.) seeds and its effect on hypcholesterolemic in rats	2006
26.	Ahmad Syazrin Roslan (main supervisor)	Effects of different drying methods on the proximate and antioxidant contents of tea leaves and dabai fruits	On-going
27.	M. Anuar Samad (main supervisor)	Antiobesity effect of nypa palm vinegar in adipocyte cells	On-going
28.	Ching Ying Yee (main supervisor)	Antihypertensive effect of protein from lupin	On-going
29.	Nisreen (main supervisor)	Effect of noni on selected genes in human retinal cells	On-going
30.	Ali (main supervisor)	Effect of gac fruit on selected genes in human retinal cells	On-going
31.	Amalinda Ahmad Azam (co-supervisor)	Elucidating the effect of Orthosiphon stamens Benth on STZ-diabetic rats model using metabolomics approach	2015
32.	Mahdokht Sadeghvishkaei (co-supervisor)	Antihypertensive effect of proteolysate generated from actinopyga lecanora in rats	2015
33.	Nur Maziah Hanum Osman (co-supervisor)	Glycemic index determination and estimation of selected commonly consumed foods in Malaysia	2016
34.	Siti Husna Mohd Taib (co-supervisor)	Development and characterisation of swiftlet nest-based formulation in nanocosmeceuticals	2015
35.	Jeevetha Subramaniam (co-supervisor)	Study on white rice-based carbohydrate diets as diet-induced obesity model in rats	2014
36.	Nur Athirah Ibrahim (co-supervisor)	Probiotification and its effect on antioxidant	2014

37.	Kamilah Nazifah Kamin (co-supervisor)	A comparative study on screening and estimation of stored lipid soluble toxins in raw and cooked aquaculture fish in Malaysia	2014
38.	Siti Noor Kamilah Hj Mohamad (co-supervisor)	Chemical constituents and biological activity of <i>Syzygium aquem</i>	2014
39.	Vikneswari Perumal (co-supervisor)	Metabolomic approach of antidiabetic and antiobesity activity of <i>momordica charatia</i> in obese-diabetic induced rats	2014
40.	Nurul Nadiah (co-supervisor)	Proximate value, fatty acids and alpha-tocopherol contents of selected marine fish and shellfish from the West Coast of Peninsular Malaysia	2014
41.	Parastoo Safa (co-supervisor)	Haruan Based and Health Food: Biscuit & Fingers	2014
42.	Yazan Ranneh (co-supervisor)	Anti-inflammatory and antioxidative properties of cocoa extract rich in polyphenols	2013
43.	Saman Khalesi (co-supervisor)	Nutrient component and sensory evaluation of muffins fortified by flaxseed, its effect on lipid profile and toxicity in rats	2012
44.	Faridah Hanum Shakirin (co-supervisor)	Hypocholesterolemic effect of <i>Canarium odontophyllum</i> fractions in rabbits	2011
45.	Letty Ling (co-supervisor)	Antioxidative properties of <i>Anacardium occidentale</i> Linn in diabetic rats	2005
46.	Seyed Davoud Jazayeri Mohammad Hossein (co-supervisor)	Survival of bifidobacteria and other selected intestinal bacteria in TPY media supplemented with curcumin as assessed <i>in vitro</i>	2007
47.	Alireza Omidzadeh (co-supervisor)	Effect of antioxidant content of red pitaya ( <i>Hylocereus</i> sp.) on hypercholesterolemic and hyperglycemic rats	2009
48.	Khairunnisa Hasanudin (co-supervisor)	Bioactivities of corn silk for halal cosmeceutical application	2010
49.	Farzaneh Asgaripour (co-supervisor)	Biochemical composition and efficiency of haruan health foods	On-going
50.	Nur Arina Ahmad Jelani (co-supervisor)	Comparison of fatty acids profile, antioxidants of dabai oils	On-going
51.	Aziatul Natasha Ahmad (co-supervisor)	Investigate the effect of <i>Morinda citrifolia</i> fruit extract on diabetic retinopathy in vivo models: a metabolomics study	On-going
52.	Muhamad Hanif Rawi (co-supervisor)	<i>In vitro</i> fermentation of gum arabic by human faecal microbiota	On-going