



**PROF. MADYA DR. ALINA
BINTI ABDUL RAHIM**

PENSYARAH UNIVERSITI DS14

CONTACT

Phone: 06-7988777

E-mail: alina@usim.edu.my

Address: Fakulti Sains Dan
Teknologi

SUPERVISION

PhD - Completed: 1, Ongoing: 1

Master - Completed: 4, Ongoing: 2

AREAS OF EXPERTISE

Nutraceuticals

Food Analysis

Halal Products

Product Development

BIOGRAPHY

A lecturer from Fakulti Sains Dan Teknologi. Holds a Phd in Sains Makanan Dan Pemakanan.

ACADEMIC QUALIFICATION

Phd in Sains Makanan Dan Pemakanan (2004)

Master in Sains Makanan Dan Pemakanan (2000)

Bachelor in Sains Hayat Dengan Pengurusan (1996)

RESEARCH

1. HALAL SLAUGHTERING COURSE HALJOB : CREATING NEW
HALAL JOB FOR SABAHAN PROFESSIONAL SLAUGHTERERS AND

2011 COMPLETED MAIN RESEARCHER

2. DISASTER AND BIOTERRORISM THREATS TO FOOD ? GUIDELINES
FOR ESTABLISHING AND STRENGTHENING FOOD TRAC

2011 COMPLETED MAIN RESEARCHER

3. OXIDATIVE STABILITY OF FAT MODEL SYSTEMS IN SELECTED
MALAYSIAN FOOD INDUSTRY BY PRODUCTS

2010 COMPLETED MAIN RESEARCHER

4. DEVELOPMENT OF METHODS IN DETECTION OF CHOLESTEROL
OXIDISED PRODUCTS

2007 COMPLETED MAIN RESEARCHER

5. ANALISIS KOLESTEROL OKSIDA DI DALAM PRODUK DAGING
TERPROSES YANG MENGGUNAKAN STEARIN SAWIT MERAH
SEBAGAI GANTIAN LEMAK HAIWAN

2007 COMPLETED MAIN RESEARCHER

6. PENGGUNAAN LEMAK DAN MINYAK SAWIT MERAH DI DALAM
PRODUK DAGING TERPROSES

2006 COMPLETED MAIN RESEARCHER

7. A STUDY ON THE QUALITY AND MICROBIAL STABILITY OF READY
TO EAT (RTE) PROCESSED MEATS

2004 COMPLETED MAIN RESEARCHER

PUBLICATION

1. PROGRAMME STANDARDS: HALAL STUDIES, FIRST EDITION 2020, MALAYSIAN QUALIFICATIONS AGENCY, MERCU MQA NO. 3539, JALAN TEKNOKRAT 7, CYBER 5, 63000 CYBERJAYA, SELANGOR

2020 POLICY

2. RISK OF XENOBIOTICS AND NANOTOXICOLOGY: RELATING FOOD SAFETY AND WITH HALAL, THOYYIBAN CONCEPTS AND MAQASID SYARIAH

2017 PROCEEDING

3. HALAL FOOD TECHNOLOGY AND MANAGEMENT

2017 PROCEEDING

4. BEST PRACTICES FOR HALAL INDUSTRY: INGREDIENTS

2017 BOOK

5. THE BENEFITS OF COFFEE AND CAFFEINE TO THE UMMAH ALINA ABDUL RAHIM

2016 CHAPTER IN BOOK

6. CHOLESTEROL OXIDATION PRODUCTS ANALYSIS IN MEAT AND POULTRY

2013 JOURNAL

7. DETECTION OF BLOOD TRANSGLUTAMINASE ENZYME IN FISH SURIMI BASED PRODUCT BY USING POLYMERASE CHAIN REACTION (PCR) METHOD

2013 JOURNAL

8. THE ACADEMIA'S MULTIDISCIPLINARY APPROACHES IN PROVIDING EDUCATION, SCIENTIFIC TRAINING AND SERVICES TO THE MALAYSIAN HALAL INDUSTRY

2013 JOURNAL

9. COMPARISON BETWEEN SOLVENT EXTRACTION USING GAS CHROMATOGRAPHY MASS SPECTROMETRY TRIPLE QUADRUPOLE (GCMS-QQQ) OF CHOLESTEROL AND CHOLESTEROL OXIDATION DERIVATIVES

2013 JOURNAL

10. INTROSPECTIVENESS OF HALAL SLAUGHTERING PROGRAM (HALJOB) MODULE ON EFFECTIVENESS AND KNOWLEDGE LEVEL AMONG TRAINEES: BRIDGING BETWEEN ACADEMIA AND INDUSTRY / COMMUNITY

2013 PROCEEDING

11. EFFECT OF GRILLING AND ROASTING ON THE FATTY ACIDS PROFILE OF CHICKEN AND MUTTON

2012 JOURNAL

12. EFFECT OF GRILLING AND ROASTING ON FATTY ACIDS METHYL ESTHERS (FAME) IN BEEF AND PORK

2012 JOURNAL

13. EFFECT OF DIFFERENT COOKING METHODS ON FORMATION OF CHOLESTEROL OXIDATION PRODUCTS IN PORK AND BEEF.

2012 JOURNAL

14. OXIDATIVE STABILITY OF SMOKED CHICKEN SAUSAGE SUBSTITUTED WITH RED PALM MID FRACTION DURING CHILLED STORAGE

2012 JOURNAL

15. DETECTION OF BLOOD THROMBIN ENZYME IN SURIMI-BASED PRODUCTS BY USING POLYMERASE CHAIN REACTION (PCR) METHOD

2012 JOURNAL

16. EFFECT OF GRILLING AND ROASTING ON FORMATION OF CHOLESTEROL OXIDATION PRODUCTS (COPS) IN CHICKEN AND MUTTON

2012 JOURNAL

17. DETECTION OF NON-HALAL PLASMA TRANSGLUTAMINASE IN SELECTED SURIMI-BASED PRODUCTS BY USING SANDWICH ELISA METHOD.

2012 JOURNAL

18. EFFECT OF STORAGE ON FATTY ACID METHYL ESTER (FAME) AND CHOLESTEROL OXIDATION PRODUCTS (COPS) IN DIFFERENT TYPE OF SAUSAGES

2012 JOURNAL

19. EFFECT OF RICE BRAN AND CARBOXYMETHYL CELLULOSE ADDITION ON THE PHYSICOCHEMICAL QUALITY OF CHICKEN SAUSAGE FORMULATED WITH RED PALM MID FRACTION

2012 JOURNAL

20. DETECTION OF CHOLESTEROL OXIDATION PRODUCTS (COPS) IN RAW AND CHILLED STORAGE OF CHICKEN SAUSAGES FORMULATED WITH CHICKEN FAT AND RED PALM MID FRACTION

2012 JOURNAL

21. REAL-TIME PCR EVALUATION OF DNA EXTRACTION USING EPICENTRE AND DNA DETECTION USING TAQMQR METHOD FOR HALAL ANALYSIS PURPOSES IN GELATIN CONTAINING PROCESSED FOOD SAMPLES

2012 PROCEEDING

22. IHARAM-USIM'S EXPERIENCES IN ESTABLISHING HALAL TRAINING AND ITS ROLE IN HALAL INDUSTRIES .

2012 PROCEEDING

23. PRELIMINARY RESEARCH TOWARDS THE HALAL KNOWLEDGE AND ITS CORRELATION WITH HALAL AWARENESS AND APPLICATION OF HALAL TRACEABILITY AMONG MUSLIMS

2012 PROCEEDING

24. REAL-TIME PCR EVALUATION OF DNA EXTRACTION BY USING EPICENTRE AND DETECTION BY USING TAQMAN METHOD FOR THE PURPOSE ON HALAL ANALYSIS IN HEALTH PRODUCT SAMPLES

2012 PROCEEDING

25. SETTING UP A HALAL ANALYSIS LABORATORY, SYARIAH SERVICES AND TRAININGS FROM USIM'S EXPERIENCES : PP 52-59.

2012 PROCEEDING

26. THE HALAL TRACEABILITY SYSTEM OF A BAKERY AND CONFECTIONARY MANUFACTURER PP.94-99

2012 PROCEEDING

27. PROTOCOL FOR SAMPLING AND METHOD OF ANALYSIS FOR MALAYSIAN FOOD COMPOSITION DATABASE

2011 POLICY

28. PEMAKANAN ISLAM PENJANA KANAK-KANAK PINTAR

2010 BOOK

29. NUTRITIONAL QUALITY OF PALM FAT SUBSTITUTED CHICKEN NUGGETS

2009 JOURNAL

30. UTILIZATION OF SELECTED MALAYSIAN AGRICULTURE FOOD BY-PRODUCT IN PROCESSED MEATS.

2008 PROCEEDING

31. EFFECT OF RICE BRAN AND CELLULOSE ADDITION ON THE PHYSICAL QUALITY AND SENSORY ACCEPTABILITY OF CHICKEN SAUSAGE

2007 PROCEEDING

32. UTILIZATION OF RED PALM MID FRACTION AND RED PALM STEARIN IN CHICKEN SAUSAGE

2007 PROCEEDING

33. SUBSTITUTION OF ANIMAL FAT WITH RED PALM FAT IN BEEF PEPPERONI

2007 PROCEEDING

34. KEHIDUPAN BERKUALITI BERASASKAN KEBERSIHAN DAN MAKANAN.

2006 CHAPTER IN BOOK

35. EFFECT OF OZONE TREATMENT ON FATTY ACIDS PROFILE, OXIDATIVE LEVEL AND INSTRUMENTAL COLOUR IN CHICKEN BOLOGNA

2005 PROCEEDING

36. OFF-FLAVOUR COMPONENTS, OXIDATIVE QUALITY AND SENSORY ACCEPTANCE OF OZONE TREATED CHICKEN BOLOGNA

2005 PROCEEDING

37. INNOVATIVE USE OF PALM STEARIN BY-PRODUCTS IMPROVE OXIDATIVE QUALITY OF PROCESSED MEATS

2003 PROCEEDING

38. KESAN SIMPANAN SEJUKBEKU TERHADAP KESTABILAN OKSIDATIF SOSEJ AYAM DANM YANG MENGGUNAKAN LELEMAK SAWIT

2003 PROCEEDING

39. PALM FATS IMPROVE THE NUTRITIONAL, SENSORY AND FUNCTIONAL PROPERTIES OF PROCESSED MEATS.

2003 PROCEEDING

40. SIFAT FIZIKAL LEMAK DAN PENERIMAAN PENGGUNA TERHADAP PRODUK DAGING AYAM TERPROSES YANG MENGGUNAKAN LEMAK SAWIT

2002 PROCEEDING

41. KESTABILAN OKSIDATIF SOSEJ AYAM DANM YANG MENGGUNAKAN LEMAK SAWIT.

2002 PROCEEDING

42. SOME PHYSICO-CHEMICAL PROPERTIES OF PALM FATS AND ITS EFFECTS ON THE QUALITY AND SENSORY ATTRIBUTES OF CHICKEN NUGGETS

2000 PROCEEDING

43. NUTRITIONAL COMPOSITION AND TEXTURAL PROPERTIES OF PALM FAT SUBSTITUTED CHICKEN NUGGETS

2000 PROCEEDING

44. EFFECTS OF SUBSTITUTION OF CAROTINO ON THE PHYSICO-CHEMICAL CHARACTERISTICS OF CHICKEN FRANKFURTER

2000 PROCEEDING

45. PERUBAHAN FIZIKAL NUGET AYAM AKIBAT GANTIAN LEMAK HAIWAN DENGAN LEMAK KELAPA SAWIT.

2000 PROCEEDING

46. UTILIZATION OF MECHANICALLY DEBONED CHICKEN MEAT IN A SAVOURY BISCUIT.

1999 PROCEEDING

47. EFFECT OF VEGETABLE FAT SUBSTITUTION ON THE QUALITY OF MEAT PRODUCTS.

1997 PROCEEDING

48. EFFECT OF VEGETABLE FAT SUBSTITUTION ON THE QUALITY OF MEAT PRODUCTS

1997

PROCEEDING

CONSULTATION/ADULATION

1. DEVELOPING HALAL INDUSTRY IN ASEAN

2019

INTERNATIONAL

UNIVERSITAS INDONESIA THE INDONESIAN MINISTRY OF HIGHER EDUCATION UNDER THE SCHEME OF PENELITIAN DASAR UNGGULAN PERGURUAN TINGGI

2. HALAL FOUNDATION TRAINING ZHENGZHOU CHINA

2018

INTERNATIONAL

LONGMAI (HK) GLOBAL HALAL RESOURCE CENTRE AND ARA HALAL CERTIFICATION SERVICES CENTER

3. INTERNATIONAL HALAL CONSULTATION FOR SEJONG HALAL AUTHORITY

2018

INTERNATIONAL

SEJONG HALAL AUTHORITY, SEOUL KOREA

4. 1.CURRENT ISSUES OF FOOD ADULTERANTS/ CONTAMINANTS 2. FOOD ADDITIVES

2017

UNIVERSITY

IHRAM

5. VISIT OF 4 ORGANIZATIONS FROM GANGSU PROVINCE TO USIM

2017

INTERNATIONAL

NORTHWEST MINZY NATIONALITIES UNIVERSITY

AWARDS/RECOGNITION

1. PASSED EXAM FOR OIC/SMIC 9:2019 HALAL TOURISM SERVICES FOUNDATION TRAINING (FOR WOMEN EXPERTS IN ACCORDANCE WITH SMIC STRATEIC PLAN 2021-2030 DECLARATION ON GENDER RESPONSIVE STANDARDS INITIATIVES BY UNECE

2024

INTERNATIONAL

2. ACADEMIC ADVISOR

2024

NATIONAL

3. ACADEMIC ADVISOR

2024

NATIONAL

4. THE GUILT-FREE BROWNIES WITH HEALTHY FAT SUBSTITUTE

2023

Universiti

Silver

5. SIJIL PENGHARGAAN ANUGERAH PENYELIDIKAN TERBAIK (SAINS, TEKNOLOGI DAN PERUBATAN)

2021

UNIVERSITY