



**PROF. MADYA DR.
NORLELAWATI BINTI
ARIFIN**

PENSYARAH UNIVERSITI DS14

CONTACT

Phone: 6533

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norlela@usim.edu.my

Faculty: Fakulti Sains
Dan Teknologi

SUPERVISION

PhD - Completed: 1, Ongoing: 0

Master - Completed: 6,
Ongoing: 0

AREAS OF EXPERTISE

Nutritional Product Development

Food Chemistry

Food Analysis

ACADEMIC QUALIFICATION

PhD in Bioteknologi Makanan Dan Enzim (2010)

Bachelor in Pengurusan Kualiti Makanan (2002)

Diploma in Teknologi Makanan (2000)

RESEARCH

**1. ENHANCING SUSTAINABLE FARMING OF CLARIAS
MACROCEPHALUS X C. GARIEPINUS: IMPACT OF HIGH-
PROTEIN PLANT DIETS AND BOTANICAL-DERIVED
FUNCTIONAL FEED ADDITIVES ON GROWTH PERFORMANCE,
FLESH AND PROTEIN HYDROLYSATE QUALITY**

2024 GERAN SEPADAN AGENSI KERAJAAN ON GOING MAIN
RESEARCHER

**2. UTILIZATION OF PINEAPPLE FRUIT WITH PETAI BELALANG
AS FODDER SOURCE FOR LIVESTOCK**

2023 GERAN PEMBANGUNAN INOVASI (GPI) ON GOING CO-
RESEARCHER

**3. NUTRITIONAL COMPOSITION, PHYSICOCHEMICAL
PROPERTIES AND SENSORY ATTRIBUTES OF KELI FARMED
IN DIFFERENT AREAS IN NEGERI SEMBILAN AND PULAU
PINANG**

2019 GERAN PENYELIDIKAN AGENSI KERAJAAN COMPLETED MAIN
RESEARCHER

**4. DETECTION OF ANIMAL BLOOD PLASMA IN SURIMI-BASED
PRODUCT USING POLYMERASE CHAIN REACTION
TECHNIQUE**

2016 GERAN PENYELIDIKAN TRANSLASIONAL COMPLETED CO-RESEARCHER

**5. INTEGRATED DATE-GOAT MILK PRODUCTION FOR
POVERTY ALLEVIATION AND FOOD SECURITY IN MALAYSIA**

2013 GERAN KPT COMPLETED CO-RESEARCHER

RESEARCH

6. A NEW DUAL BIOCATALYSTS SYSTEM IN IMPROVING THE REACTION SYNTHESIS OF KOJIC ESTER , A HALAL BIO BASED WHITENING AGENT

2012 GERAN KPT COMPLETED CO-RESEARCHER

7. TAHAP KEMAHIRAN INSANIAH DI KALANGAN PELAJAR SEKOLAH KLUSTER & SEKOLAH ANGKAT USIM

2012 GERAN PENYELIDIKAN PENTADBIR COMPLETED CO-RESEARCHER

8. KINETIC MODELING AND OPTIMIZATION VIA RESPONSE SURFACE METHODOLOGY (RSM) FOR EFFICIENT PRODUCTION OF FERULATE ESTERS

2012 GERAN PENYELIDIKAN USIM COMPLETED CO-RESEARCHER

9. ENZYMATIC SYNTHESIS OF FERULATE ESTERS, A BIO-BASED UV ABSORBER USING A NEW DUAL BIOCATALYST SYSTEM

2012 GERAN KPT COMPLETED MAIN RESEARCHER

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

2011 GERAN KPT COMPLETED CO-RESEARCHER

11. OPTIMIZATION VIA RESPONSE SURFACE METHODOLOGY (RSM) FOR EFFICIENT PRODUCTION OF FERULATE ESTER

2011 GERAN PENYELIDIKAN FUNDAMENTAL COMPLETED CO-RESEARCHER

12. RELATIONSHIP BETWEEN PROTEIN FRACTION AND AMINO ACID COMPOSITION WITH TEXTURAL PROPERTIES OF SURIMI

2011 GERAN PENYELIDIKAN FUNDAMENTAL COMPLETED CO-RESEARCHER

13. PHYSICO-CHEMICAL STABILITY OF BANANA AND CASSAVA CHIPS DURING STORAGE UNDER DIFFERENT PACKAGING CON

2011 GERAN PENYELIDIKAN FUNDAMENTAL COMPLETED CO-RESEARCHER

14. INTERACTION OF TWO LIPASES IN THE PRODUCTION OF RESTRUCTURED LIPIDS

2011 GERAN PENYELIDIKAN FUNDAMENTAL COMPLETED MAIN RESEARCHER

15. QUALITY EVALUATION OF BANANA PEEL OILS EXTRACTED USING SOLVENT AND ENZYME- ASSISTED METHODS

2011 GERAN PENYELIDIKAN FUNDAMENTAL COMPLETED MAIN RESEARCHER

PUBLICATION

1. THE EFFECT OF RICE AND GREEN BANANA FLOURS REPLACEMENT TO WHEAT FLOUR IN PUMPKIN MUFFIN ON PHYSICAL PROPERTIES, NUTRITIONAL COMPOSITION AND SENSORY ACCEPTANCE

SARJANA INTERNATIONAL JOURNAL OF SUSTAINABLE FOOD AND AGRICULTURE

2025 JOURNAL OTHER DATABASE CORRESPONDING AUTHOR

2. GLUTEN-FREE MUFFIN: EFFECT OF COMPOSITE FLOURS (RICE, PUMPKIN AND UNRIPE BANANA) ON THE PHYSICOCHEMICAL PROPERTIES AND SENSORY ATTRIBUTES

INTERNATIONAL JOURNAL OF ADVANCED RESEARCH IN FOOD SCIENCE AND AGRICULTURE TECHNOLOGY

2024 JOURNAL OTHER DATABASE CORRESPONDING AUTHOR

3. PHYSICAL PROPERTIES, NUTRITIONAL COMPOSITION AND SENSORY ACCEPTANCE OF EGGLESS PUMPKIN MUFFIN PREPARED USING PLANT-BASED INGREDIENTS

JOURNAL OF ADVANCED RESEARCH DESIGN

2024 JOURNAL OTHER DATABASE CORRESPONDING AUTHOR

4. PHYSICAL AND NUTRITIONAL PROPERTIES OF LOAF BREAD ENRICHED WITH CHIA AND FLAX SEEDS AS EGG REPLACERS

PHYSICAL AND INTEGRATED SCIENCES CONFERENCE 2024

2024 PROCEEDING NON-INDEX CORRESPONDING AUTHOR

5. PHYSICOCHEMICAL AND SENSORY ACCEPTANCE OF CATDISH-BASED KEROPOK LEKOR ADDED WITH OYSTER MUSHROOM

INTERNATIONAL SEMINAR ON ISLAM AND SCIENCE

2024 PROCEEDING NON-INDEX CORRESPONDING AUTHOR

6. EVALUATING THE PROXIMATE ANALYSIS OF SMOKED BANANA FRUIT LEATHER WITH PROBIOTIC

KOSIST AND SCITEXT 2024 (EMPOWERING THE FUTURE: SUSTAINABLE INNOVATIONS BY YOUNG MINDS)

2024 PROCEEDING NON-INDEX CORRESPONDING AUTHOR

7. PHYSICOCHEMICAL PROPERTIES AND SENSORY PREFERENCE OF KEROPOK LEKOR WITH PARTIAL REPLACEMENT OF FISH FLESH WITH OYSTER MUSHROOM

MALAYSIAN JOURNAL OF SCIENCE, HEALTH & TECHNOLOGY

2023 JOURNAL MYCITE CORRESPONDING AUTHOR

8. EFFECT OF PACKAGING MATERIALS AND STORAGE TIME ON ANTHOCYANINS STABILITY OF RED CABBAGE-ROSELLE MIXED DRINK

FOOD RESEARCH

2023 JOURNAL SCOPUS CORRESPONDING AUTHOR

9. NUTRITIONAL CONTENT AND BIOACTIVE COMPOUNDS OF BANANA PEEL AND ITS POTENTIAL UTILIZATION: A REVIEW

MALAYSIAN JOURNAL OF SCIENCE, HEALTH & TECHNOLOGY

2023 JOURNAL OTHER DATABASE CO-AUTHOR

10. PHYSICOCHEMICAL PROPERTIES AND SENSORY ACCEPTANCE OF CATFISH CONTAINING-KEROPOK LEKOR

VIRTUAL INTERNATIONAL SYMPOSIUM ON SCIENCES 2023

2023 PROCEEDING NON-INDEX MAIN AUTHOR

11. PHYSICOCHEMICAL AND PROXIMATE PROPERTIES OF CHICKEN SAUSAGES SUBSTITUTES WITH CHIA SEED POWDER AND ITS SENSORY ACCEPTANCE

INNOVAS 2022

2023 PROCEEDING NON-INDEX MAIN AUTHOR

12. ASAS PEMBUNGKUSAN MAKANAN

PANDUAN AMALAN UNTUK PEMERKASAAN INDUSTRI MAKANAN MIKRO

2023 CHAPTER IN BOOK MAIN AUTHOR

13. EFFECT OF PACKAGING MATERIALS AND STORAGE ON PHYSICOCHEMICAL PROPERTIES AND ANTHOCYANIN CONTENTS OF RED CABBAGE-ROSELLE BLENDED DRINK

MALAYSIAN JOURNAL OF SCIENCE, HEALTH AND TECHNOLOGY

2022

JOURNAL

MYCITE

CORRESPONDING AUTHOR

PUBLICATION

14. PROXIMATE COMPOSITION AND SENSORY PREFERENCE OF BEEF SAUSAGES WITH UNRIPE JACKFRUIT

MALAYSIAN JOURNAL OF SCIENCE, HEALTH & TECHNOLOGY

2022 JOURNAL OTHER DATABASE CO-AUTHOR

15. THE CLASSIFICATION OF DUCKWEED AND ITS BACTERIAL COMMUNITY: A REVIEW

MALAYSIAN JOURNAL OF SCIENCE, HEALTH & TECHNOLOGY

2022 JOURNAL OTHER DATABASE CORRESPONDING AUTHOR

16. PECTIN FROM DUCKWEED (LEMNACEAE) AS POTENTIAL COMMERCIAL PECTIN AND ITS GELLING FUNCTION IN FOOD PRODUCTION: A REVIEW

MALAYSIAN JOURNAL OF SCIENCE, HEALTH AND TECHNOLOGY

2022 JOURNAL OTHER DATABASE CORRESPONDING AUTHOR

17. PROXIMATE COMPOSITION AND SENSORY QUALITY OF FARM-RAISED AND WILD-CAUGHT AFRICAN CATFISH (CLARIAS GARIEPINUS)

5TH INTERNATIONAL CONFERENCE ON FOOD AND NUTRITION

2022 PROCEEDING NON-INDEX CORRESPONDING AUTHOR

18. MUFISH SAUSAGE🍷: MUSHROOM FISH BLACK TILAPIA SAUSAGE

MINGGU PENYELIDIKAN DAN INOVASI SAINS DAN TEKNOLOGI (MPIST)

2022 PROCEEDING NON-INDEX CORRESPONDING AUTHOR

19. PHYSICOCHEMICAL PROPERTIES, NUTRITIONAL COMPOSITION, AND SENSORY ACCEPTANCE OF CHICKEN MEAT SAUSAGES WITH CHIA SEED POWDER SUBSTITUTION

MALAYSIAN JOURNAL OF SCIENCE, HEALTH & TECHNOLOGY

2021 JOURNAL OTHER DATABASE CORRESPONDING AUTHOR

20. ANTIBACTERIAL PROPERTIES OF OCIMUM SPP. (OCIMUM BASILICUM L. AND OCIMUM BASILICUM VAR. PURPURASCENS) AGAINST SELECTED BACTERIA

EAST AFRICAN SCHOLARS JOURNAL OF AGRICULTURE AND LIFE SCIENCES

2021 JOURNAL OTHER DATABASE CO-AUTHOR

21. EFFECT OF MATURITY STATE AND HEAT TREATMENT ON ANTIOXIDANT LEVEL OF ANACARDIUM OCCIDENTALE SHOOTS

4TH INTERNATIONAL CONFERENCE ON FOOD AND NUTRITION

2021 PROCEEDING NON-INDEX CO-AUTHOR

22. OPTIMISATION OF MIXED DRINK MADE FROM RED CABBAGE (BRASSICA OLERACEA L.) AND ROSELLE (HIBISCUS SABDARIFFA L.) EXTRACTS

MALAYSIAN APPLIED BIOLOGY

2020 JOURNAL INDEX BY SCOPUS & MYCITE CO-AUTHOR

23. PHYSICAL PROPERTIES AND CONSUMER ACCEPTABILITY OF BASIC MUFFIN MADE FROM PUMPKIN PUREE AS BUTTER REPLACER

FOOD RESEARCH

2019 JOURNAL SCOPUS MAIN AUTHOR

24. PHYSICO-CHEMICAL PROPERTIES AND SENSORY ACCEPTANCE OF MIXED DRINKS OF RED CABBAGE (BRASSICA OLERACEA L.) AND ROSELLE (HIBISCUS SABDARIFFA L.) EXTRACTS

INTERNATIONAL FOOD RESEARCH JOURNAL

2019 JOURNAL ISI AND SCOPUS CO-AUTHOR & CO-EDITOR

25. COMPARATIVE STUDY ON PHYSICOCHEMICAL CHARACTERISTICS OF RAW GOAT MILK COLLECTED FROM DIFFERENT FARMS IN MALAYSIA

TROPICAL LIFE SCIENCES RESEARCH

2018 JOURNAL SCOPUS CO-AUTHOR

26. OXIDATIVE STABILITY OF PALM OLEIN ADDED WITH ETHANOL EXTRACT OF CURRY LEAVES AND SENSORY QUALITY OF THE FRIED PRODUCT

MALAYSIAN APPLIED BIOLOGY JOURNAL

2018 JOURNAL SCOPUS CO-AUTHOR

PUBLICATION

27. PHYSICOCHEMICAL PROPERTIES AND CONSUMER PREFERENCE OF IMITATION CHICKEN NUGGETS PRODUCED FROM CHICKPEA FLOUR AND TEXTURED VEGETABLE PROTEIN

INTERNATIONAL FOOD RESEARCH JOURNAL (IFRJ)

2018 JOURNAL SCOPUS CO-AUTHOR

28. PHYSICOCHEMICAL PROPERTIES AND CONSUMER PREFERENCE OF FISH BURGERS PRODUCED FROM BLACK TILAPIA SURIMI PASTE AND POTATO FLOUR

MALAYSIAN JOURNAL OF SCIENCE, HEALTH AND TECHNOLOGY (MJOSHT)

2018 JOURNAL OTHER DATABASE CO-AUTHOR

29. COMPARISON OF DNA CONCENTRATION AND PURITY OF ANIMAL BLOOD EXTRACTED USING DIFFERENT DNA EXTRACTION KITS

MALAYSIAN JOURNAL OF SCIENCE, HEALTH AND TECHNOLOGY (MJOSHT)

2018 JOURNAL OTHER DATABASE CO-AUTHOR

30. EFFECT OF CURRY LEAVES EXTRACT ON THE QUALITY CHANGES OF PALM OLEIN AND SENSORY PROPERTIES OF THE FRIED PRODUCTS

ACADEMIC INTERNATIONAL DIALOGUE (AID) CONFERENCE

2017 PROCEEDING NON-INDEX CO-AUTHOR

31. PHYSICO-CHEMICAL PROPERTIES AND SENSORY ACCEPTANCE OF MIXED DRINKS MADE FROM RED CABBAGE (BRASSICA OLERACEAE) AND ROSELLE (HIBISCUS SABDARIFFA) EXTRACTS

FST POSTGRADUATE SEMINAR

2017 PROCEEDING NON-INDEX CO-AUTHOR

32. THE EFFECT OF DIFFERENT AMOUNT OF RED SEAWEED POWDER (KAPPAPHYCUS ALVAREZII) POWDER ON THE TEXTURAL PROPERTIES OF SEAWEED-BASED YELLOW ALKALINE NOODLE AND ITS SENSORY ACCEPTANCE

NACOSS II 2017

2017 PROCEEDING NON-INDEX CO-AUTHOR

33. DEVELOPMENT AND PHYSICOCHEMICAL ANALYSIS OF GRANOLA FORMULATED WITH PUFFED GLUTINOUS RICE AND SELECTED DRIED SUNNAH FOODS

INTERNATIONAL FOOD RESEARCH JOURNAL

2016 JOURNAL SCOPUS CO-AUTHOR

34. OLIVE OIL AS MAGIC REMEDY

FOODS AND BEVERAGES IN ISLAMIC AND SCIENCE PERSPECTIVE

2016 CHAPTER IN BOOK MAIN AUTHOR

35. PHYSICO-CHEMICAL ANALYSIS OF HIGH FIBRE CEREAL BAR FORMULATED WITH GLUTINOUS RICE FLAKES AND SUNNAH FOODS

JOURNAL OF ADVANCES IN FOOD SCIENCE AND TECHNOLOGY

2015 JOURNAL OTHER DATABASE CO-AUTHOR

36. PRELIMINARYV METABOLOMIC ANALYSIS OF GOAT MILK FROM DIFFERENT BREEDS USING MASS SPECTROMETRY

INTERNATIONAL JOURNAL ON ADVANCED SCIENCE ENGINEERING INFORMATION TECHNOLOGY

2015 JOURNAL OTHER DATABASE CO-AUTHOR

37. ENZYMATIC TRANSESTERIFICATION OF PALM STEARIN AND CANOLA OIL USING DUAL LIPASE SYSTEM FOR SHORTENING FORMULATION

INTERNATIONAL CONFERENCE ON HEALTHCARE, APPLIED SCIENCE AND ENGINEERING

2015 PROCEEDING NON-INDEX MAIN AUTHOR

38. OPTIMIZATION OF SURIMI GEL VIA CONVENTIONAL METHOD AND RESPONSE SURFACE METHODOLOGY

INTERNATIONAL SEMINAR SERANTAU 2015

2015 PROCEEDING NON-INDEX CO-AUTHOR

39. SENSORY PREFERENCE AND MINERAL CONTENTS OF CEREAL BARS MADE FROM GLUTINOUS RICE FLAKES AND SUNNAH FOODS

JOURNAL OF ENVIRONMENTAL SCIENCE, TOXICOLOGY AND FOOD TECHNOLOGY

2014 JOURNAL OTHER DATABASE CO-AUTHOR

PUBLICATION

40. QUALITY AND SENSORY PROPERTIES OF BLACK TILAPIA SURIMI GELS WITH COCOYAM STARCH ADDITION

INTERNATIONAL CONFERENCE ON SCIENCE AND TECHNOLOGY

2014 PROCEEDING NON-INDEX MAIN AUTHOR

41. PHYSICOCHEMICAL PROPERTIES OF CEREAL BARS MADE FROM GLUTINOUS RICE AND SUNNAH FRUITS

INNOVA FOOD 2014: INTERNATIONAL CONFERENCE ON FOOD INNOVATION " TRANSFORMING MOLECULES INTO INNOVATIVE PRODUCTS

2014 PROCEEDING NON-INDEX CO-AUTHOR

42. KESELAMATAN MAKANAN DALAM MINYAK DAN LEMAK: SUMBANGAN MINYAK SAWIT MALAYSIA DAN INDONESIA

FORUM IPIMA 2013

2013 PROCEEDING NON-INDEX CO-AUTHOR

43. PALM OIL: NUTRITIOUS & PREFERRED HEALTHY DIETARY CHOICE

THE INTERNATIONAL SEMINAR ON MATHEMATICS AND NATURAL SCIENCES (ISMNS 2013)

2013 PROCEEDING NON-INDEX CO-AUTHOR

44. ENZYMATIC TRANSESTERIFICATION OF PALM STEARIN: COCONUT OIL: CANOLA OIL BLENDS FOR SOFT MARGARINE FORMULATIONS

INTERNATIONAL CONFERENCE ON FOOD SCIENCE AND NUTRITION 2012

2012 PROCEEDING NON-INDEX MAIN AUTHOR

45. DUAL LIPASE SYSTEM APPROACH IN MODIFYING PALM STEARIN

NATIONAL FOOD TECHNOLOGY SEMINAR

2012 PROCEEDING NON-INDEX MAIN AUTHOR

46. HALAL SURIMI FROM FRESHWATER FISH: ALTERNATIVE INGREDIENT FROM LOCAL RESOURCES

3RD EXPOSITION ON ISLAMIC INNOVATION 2012 (I-INNOVA 2012)

2012 PROCEEDING NON-INDEX CO-AUTHOR

47. PRELIMINARY STUDY: CHARACTERISTIC OF PATIN (PANGASIU SUTCHI), KELI (CLARIAS BATRICUS) AND BLACK TILAPIA (OREOCHROMIS MOSAMBICUS).

AYRC X32011 AKEPT'S 1ST ANNUAL YOUNG RESEARCHERS CONFERENCE AND EXHIBITION

2011 PROCEEDING NON-INDEX CO-AUTHOR

48. PHYSICOCHEMICAL PROPERTIES OF MARGARINES ENRICHED WITH MEDIUM- AND LONG-CHAIN TRIACYLGLYCEROL

ASM SCIENCE JOURNAL

2010 JOURNAL WOS MAIN AUTHOR

49. MODELING AND OPTIMIZATION OF LIPOZYME RM IM-CATALYZED ESTERIFICATION OF MEDIUM- AND LONG- CHAIN TRIACYLGLYCEROLS (MLCT) USING RESPONSE SURFACE METHODOLOGY

FOOD BIOPROCESS AND TECHNOLOGY

2010 JOURNAL WOS MAIN AUTHOR

50. RELATIONSHIP BETWEEN TEXTURAL PROPERTIES AND SENSORY QUALITIES OF COOKIESMADE FROM MEDIUM- AND LONG-CHAIN TRIACYLGLYCEROL- ENRICHED MARGARINES

JOURNAL OF SCIENCE AND FOOD AGRICULTURE (JSFA)

2010 JOURNAL WOS MAIN AUTHOR

51. PHYSICOCHEMICAL PROPERTIES AND SENSORY ATTRIBUTES OF MEDIUM- AND LONG- CHAIN TRIACYLGLYCEROLS (MLCT)-ENRICHED BAKERY SHORTENING

FOOD AND BIOPROCESS TECHNOLOGY

2009 JOURNAL WOS MAIN AUTHOR

AWARDS/RECOGNITION

1. FROM CHAOS TO CONVENIENCE: REDUCED-SUGAR EGGLESS CHOCOLATE MUFFIN IN READY-TO-BAKE BATTER FOR MODERN LIVING

INNOVATION BANK CHALLENGE 2025

2025 ANTARABANGSA SILVER

2. GINGER FLOSS

GINGERGEN: IGNITE INNOVATION COMPETITION

2025 UNIVERSITI CERTIFICATE OF APPRECIATION

3. SWEETLITE EGGLESS DELIGHT: REDUCED SUGAR MUFFIN

VIRTUAL INNOVATION COMPETITION 2024

2024 ANTARABANGSA GOLD

4. GLUTEN FREE -MUFFIN: EFFECT OF COMPOSITE FLOURS (RICE, PUMPKIN AND UNRIPE BANANA) ON THE PHYSICOCHEMICAL PROPERTIES AND SENSORY ATTRIBUTES

Semarak International Research Article Competition 2024 (SIRAC 2024)

2024 ANTARABANGSA SILVER

5. TROPICRUNCH YOGURT

4TH INNOVATION BANK CHALLENGE 2024 (IBC 2024)

2024 UNIVERSITI GOLD

6. DEVELOPMENT OF SMOKED BANANA FRUIT LEATHER WITH PROBIOTIC

SCEINCE AND TECHNOLOGY RESEARCH EXPO (SCITEX)

2024 UNIVERSITI BRONZE

7. SHROOM BITES

INNOVATION BANK CHALLENGE 2023 (IBC2023)

2023 UNIVERSITI SILVER

8. JACKPEA NUGGET: FIBRE-RICH PLANT-BASED NUGGETS

INNOVATION BANK CHALLENGE 2023 (IBC2023)

2023 UNIVERSITI GOLD

9. EGGLESS BLISS BITE: A HEALTHIER DELIGHT MADE FROM VARIOUS INGREDIENTS AS EGG REPLACER

SCIENCE AND TECHNOLOGY RESERACH EXPO (SCITEX@20TH FST)

2023 UNIVERSITI SILVER

10. TERRA-CRUNCHIES

SCIENCE AND TECHNOLOGY RESERACH EXPO (SCITEX@20TH FST)

2023 UNIVERSITI SILVER

11. CRISPY MUSHROOM

SCIENCE AND TECHNOLOGY RESERACH EXPO (SCITEX@20TH FST)

2023 UNIVERSITI SILVER

12. MUSHROOMICIOUS LEKOR INNOVATION

International Research and Innovation Competition (InaRIC)

2023 ANTARABANGSA SILVER

13. INFOCLIQ: INTERACTIVE FOOD CHEMISTRY LEARNING INTEGRATED WITH QURAN

The International E-Content Development Competition 2023 (eCONDEV 2023)

2023 ANTARABANGSA GOLD

14. CAULIJACKPEA NUGGET: A HIGH FIBER NUGGETS

SCIENCE AND TECHNOLOGY RESERACH EXPO (SCITEX@20TH FST)

2023

UNIVERSITI

SILVER

AWARDS/RECOGNITION

15. IFQAL: INTERACTIVE FOOD QUALITY ASSURANCE LEARNING

The Virtual International e-Content Development Competiiton 2022 (ECONDEV)

2022 ANTARABANGSA SILVER

16. PUMPKIN PUREE AS BUTTER REPLACER IN PLAIN MUFFIN:THE EFFECTS TOWARDS PHYSICOCHEMICAL PROPERTIES AND SENSORY ACCEPTABILITY

INNOVATION BANK CHALLENGE (IBC 2022)

2022 UNIVERSITY GOLD

17. MUFISH SAUSAGE👉

INNOVATION BANK CHALLENGE (IBC 2022)

2022 UNIVERSITY SILVER

18. PHYSICOCHEMICAL PROPERTIES, NUTRITIONAL COMPOSITION, AND SENSORY ACCEPTANCE OF CHICKEN MEAT SAUSAGES SUBSTITUTES WITH CHIA SEED POWDER

INOVAS 2022: Human Well-being & Sustainable Community

2022 UNIVERSITY SILVER

19. MUFISH SAUSAGE

FST Innovation Competition (FIC 2022): Synergizing Innovation and Research Through Science and Techn

2022 UNIVERSITY SILVER

20. ANUGERAH PENYELIDIKAN TERBAIK (SAINS, TEKNOLOGI DAN PERUBATAN)

2021 UNIVERSITY

21. SILVER MEDAL IN MARDI SGIENCE & TECHNOLOGY EXHIBITION

2021 NATIONAL

22. SILVER AWARD - PROFESIONAL HALAL TRAINING PROGRAMME AT PERSIDANGAN DAN EKSPLO CIPATAN INSTITUT PENGAJIAN TINGGI ANTARABANGSA 2017 (PECIPTA 2017)

2017 INTERNATIONAL

23. PROFESSIONAL HALAL TRAINING PROGRAMME

THE INTERNATIONAL CONFERENCE AND EXPOSITION ON INVENTION (PECIPTA 17)

2017 UNIVERSITY SILVER