



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

PENSYARAH UNIVERSITI DS14

CONTACT

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Address: 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

BIOGRAPHY

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

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

ON GOING

MAIN RESEARCHER

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

2019

COMPLETED

MAIN RESEARCHER

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

2012

COMPLETED

MAIN RESEARCHER

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

2011

COMPLETED

MAIN RESEARCHER

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

2011 COMPLETED MAIN RESEARCHER

PUBLICATION

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

2023 PROCEEDING

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

2023 PROCEEDING

3. ASAS PEMBUNGKUSAN MAKANAN

2023 CHAPTER IN BOOK

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

2019 JOURNAL

5. OLIVE OIL AS MAGIC REMEDY

2016 CHAPTER IN BOOK

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

2015 PROCEEDING

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

2014 PROCEEDING

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

2012 PROCEEDING

9. DUAL LIPASE SYSTEM APPROACH IN MODIFYING PALM STEARIN

2012 PROCEEDING

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

2010 JOURNAL

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

2010 JOURNAL

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

2010 JOURNAL

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

2009 JOURNAL

AWARDS/RECOGNITION

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

2025 Antarabangsa Silver

2. GINGER FLOSS

2025 Universiti Certificate of appreciation

3. SWEETLITE EGGLESS DELIGHT: REDUCED SUGAR MUFFIN

2024 Antarabangsa Gold

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

2024 Antarabangsa Silver

5. TROPICRUNCH YOGURT

2024 Universiti Gold