





ASSOCIATE PROFESSOR DR. CHENG LAI HOONG

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CITATION INDICES







RESEARCH & PUBLICATIONS

12	JOURNALS (ISI/SCOPUS)	55
1	CHAPTER IN BOOKS	1
13		
	1	12 (ISI/SCOPUS) 1 CHAPTER IN BOOKS

Consultation Experiences:

- 1. Shelf life extension of fresh laksa noodles.
- 2. Coconut water quality issues.
- 3. Stability of shelled soft-boiled egg products.
- 4. Oil recovery from sludge oil waste.
- 5. Fruit juice authenticity assessment.
- 6. Development of various sauce products.
- 7. Soy sauce quality issues.

TEACHING & SUPERVISION

TEACHING:

Plant-based food products processing/Food analysis.

RESEARCH:

Development of plant-based food products/Food authentication.







Current research topics:

- 1. Fermentation of kombucha
- 2. GABA Rice quality
- 3. Development of imitation cheese





SERVICE TO UNIVERSIT/ or others

PROGRAM CHAIRPERSON

- Industrial and Community Networking (2009)
- Division of Food Technology, PPTI, USM (2010-2011)

ACADEMIC PROFESSIONAL SERVICE

VISITING PROFESSOR	-
GUEST EDITOR	1
JOURNAL REVIEWER	20
TECHNICAL ASSESSOR	5
PROFESSIONAL EXAMINER	10
KEYNOTE SPEAKER	
PROFESSIONAL MEMBERSHIP	1