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RESEARCH & PUBLICATIONS		TEACHING & SUPERVISION	
COMPLETED GRANTS2JOURNALS (ISI/SCOPUS)ONGOING GRANTS2MONOGRAPHBOOKS-PATENTCHAPTER IN BOOKS-COPYRIGHTRECOGNITION & AWARDS/ or others r• FRGS Grant - Preparation and characteriz betel (Piper betel L.) and pandan leaves (Pandanus Amaryllifolius) essential oil nanoemulsions as functional ingredients	ation of	TEACHING: • Food Chemistry, Primary Products Technology Physical Properties of Foods, Food Ingredients RESEARCH: • Food hydrocolloids, Food nanotechnology, Food piopolymer Image: Construction of the physical properties of Foods, Food nanotechnology, Food piopolymer Image: Construction of the physical properties of Foods, Food nanotechnology, Food piopolymer Image: Construction of the physical ph	
mayonnaise USM Short Term Grant - Preparation, Characterization and Antimicrobial Activity of Lime (Citrus Aurantifolia) Essential Oil Nanoemulsion SERVICE TO UNIVERSITY/OTHERS		MSc 2020 MSc 2021 MSc 2021	20
		Research Expertise/Interests	
		Contractional lipid nanoemulsion Contractional lipid nanoemulsional lipid nano	H EING
 SERVICES Representative for Kumpulan Kerja Food Additives (NSC 21 (M/C 2) (National) 			
 (NSC 21/ WG 2) (National) Various committee members/services to the School and University University Representative (Sports) in Badminton 		ACADEMIC PROFESSIONAL SERVICE JOURNAL REVIEWER 20+	
		PROFESSIONAL MEMBERSHIP 2	