



**SEMINAR ON FOOD BIOTECHNOLOGY  
PERSPECTIVE, CHALLENGES AND OPPORTUNITIES  
25-26<sup>th</sup> SEPTEMBER AT EQUATORIAL HOTEL, BANGI**



Faculty of Science and Technology,  
Universiti Sains Islam Malaysia,  
Bandar Baru Nilai,  
71800 Nilai,  
Negeri Sembilan.

Website: [usim.edu.my/sfb](http://usim.edu.my/sfb) Email: [fbs.fst@usim.edu.my](mailto:fbs.fst@usim.edu.my)

**LIST OF ORAL PRESENTERS**

**A. FOOD SCIENCE AND TECHNOLOGY**

NO.	REF.NO	NAME	TITLE	ORGANISATION
1	003/OR3/SFB2008/FST	Ms. Norlelawati Ariffin	Textural and Sensory Properties of Cakes Made from Medium-and-Long-Chain Triacylglycerols (MLCT)-Enriched Shortening	Universiti Putra Malaysia (UPM)
2	014/OR9/SFB2008/FST	Ms. Nor Azwani Zainol	Prebiotic Yogurt	Universiti Teknologi Malaysia (UTM)
3	015/OR10/SFB2008/FST	Ms. Koh Soo Peng	Deep Frying Performance of Palm-Based Medium and Long-chain Triacylglycerols Oil	Universiti Putra Malaysia (UPM)
4	016/OR11/SFB2008/FST	Mdm. Ruzaina Ishak	Palm-based Coating for Preservation of Guava ( <i>Psidium guajava</i> L).	Universiti Teknologi Mara (UiTM)

5	024/OR16/SFB2008/FST	Ms. Arina Arshad	Effect of Postharvest Hot Water Treatment on Physiological and Biochemical Properties of Papaya ( <i>Carica papaya L. var. Eksotika</i> )	Universiti Malaya (UM)
6	037/OR24/SFB2008/FST	Mdm. Indah Lestari	Effect of Temperature and pH on Survival of <i>Vibrio parahaemolyticus</i>	Universiti Putra Malaysia (UPM)
7	O40/OR25/SFB2008/FST	Ms. Juriani Jalil	Effects of Heat Stress and Surface Coating on Softening and Browning Related Changes in Starfruit ( <i>Averrhoa carambola L.</i> ) Stored at Low Temperature	Universiti Sains Islam Malaysia (USIM)
8	045/OR28/SFB2008/FST	Ms. Lee Hai Yen	A Preliminary Risk Assessment on Biosafety of <i>B. cereus</i> in Ready-to-Eat Cereals using Stepwise Method	Universiti Putra Malaysia (UPM)
9	046/OR29/SFB2008/FST	Ms. Chai Lay Chin	Human Infection with <i>Campylobacter jejuni</i> from Raw Vegetable Consumption: A Quantitative Microbial Risk Assessment	Universiti Putra Malaysia (UPM)
10	059/OR32/SFB2008/FST	Ms. Nor Fadzilla Jusoh	The Study of Heavy Metal Contents in Marine Fishes in East Coast using Atomic Absorption Spectrometry	Universiti Sains Malaysia (USM) Kubang Kerian

## B. FOOD BIOTECHNOLOGY

NO.	REF.NO	NAME	TITLE	ORGANISATION
1	002/OR2/SFB2008/FST	Mr. Sahar Abasiliasi	Detection and Assay of Antimicrobial Activity Produced by Lactic Acid Bacteria Isolated from Malaysian Fermented food Product (Budu)	Universiti Putra Malaysia (UPM)
2	017/OR12/SFB2008/FST	Mdm. Rinani Shima Abd. Rashid	Effect of Temperature on the Production of Sago Starch Short Chain Oligosaccharides (SCO) By Thermostable $\alpha$ -Amylase <i>Bacillus licheniformis</i> and Fermentation of <i>Lactobacillus sp.</i>	Universiti Kuala Lumpur (UniKL), MICET
3	022/OR14/SFB2008/FST	Mr. Akanbi Taiwo Olusesan	Novel Thermophilic <i>Anoxybacillus sp.</i> KW 12: A Lipase-Producing Thermophilic Bacterium Isolated from Kuala Woh Hot Spring	Universiti Putra Malaysia (UPM)
4	023/OR15/SFB2008/FST	Mr. Norazmir Mad Noor	Determination of Physicochemical Properties in Pink Guava ( <i>Psidium guajava</i> ) Puree	Universiti Kebangsaan Malaysia (UKM)
5	027/OR19/SFB2008/FST	Assoc. Prof Dr Parveen Jamal	New Potential Carbon Source for Bioprotein Production	Universiti Islam Antarabangsa Malaysia (UIAM)
6	042/OR26/SFB2008/FST	Ms. Lok Chui Mei	Development of Molecularly Imprinted Polymers for Malachite Green Detection in Seafood	Universiti Putra Malaysia (UPM)

7	057/OR30/SFB2008/FST	Ms. Rebecca Ow Phui San	Determining Pigment Extraction Efficiency and Pigment Stability of Dragon Fruit ( <i>Hylocereus polyrhizus</i> )	Universiti Malaya (UM)
8	068/PO30/SFB2008/FST	Dr. Abdalbasit Adam Mariot	Antioxidant activity of phenolic rich fractions of kenaf, black cumin and mahlab seedcakes	Universiti Putra Malaysia (UPM)

### C. FOOD BIOCHEMISTRY

NO.	REF.NO	NAME	TITLE	ORGANISATION
1	013/OR8/SFB2008/FST	Mdm. Marina Zulkifli	A Study of Antioxidant Properties of Local Fruit Peels Extract	Universiti Teknologi Mara (UiTM)
2	021/OR13/SFB2008/FST	Mr. Izreen Ishak	A Study on the Antioxidative Activities of Selected Malaysian Herbal Extracts	Universiti Teknologi Mara (UiTM)
3	025/OR17/SFB2008/FST	Mr. Wijenthiran K.	Physiological and Biochemical Analysis During Ripening of Nangka (AAB) Bananas	Universiti Malaya (UM)
4	026/OR18/SFB2008/FST	Mdm. Nur Hafizah Ali	Antioxidant Enzymatic Properties of Guava Fruit	Universiti Kebangsaan Malaysia (UKM)
5	028/OR20/SFB2008/FST	Ms. Nurhanan Abdul Rahman	Free Radical Scavenging Activity of Zea Mays Hairs Extracts	Universiti Sains Malaysia (USM) Kubang Kerian
6	029/OR21/SFB2008/FST	Mdm. Chemah Tamby Chik	Fatty Acid Composition and Antioxidant Capacity of Three Types of Pitaya Seeds Oil	Universiti Kebangsaan Malaysia (UKM)
7	31/OR22/SFB2008/FST	Mr Mansoor Abdul Hamid	Nutritional Composition of Seaweeds Species Found in Sabah, Malaysia	Universiti Malaysia Sabah (UMS)
8	036/OR23/SFB2008/FST	Mdm. Hannis Fadzilla Mohsin	The Review of <i>Pandanaceae</i> in Pharmaceutical Chemistry and Food Research	Universiti Teknologi Mara (UiTM)

9	58/OR31/SFB2008/FST	Ms. Punitha Vasanthan	Physiological and Biochemical Changes Associated with Different Stages and Harvesting Maturities and Ripening of Red Fleshed Dragon Fruit, <i>Hylocereus polyrhizus</i> and Effect of Storage Temperature on the Fruits	Universiti Malaya (UM)
---	---------------------	-----------------------	---	------------------------