**CURRICULUM VITAE**

|  |
| --- |
|  |

 Name: Professor Ts Dr Azrina Azlan

 Position: Professor

 Department: Nutrition

 Faculty of Medicine and Health Sciences

 Universiti Putra Malaysia 43400 UPM Serdang, Selangor

 T: 03-9769 2466

 F: 03-8942 6769

 Email: azrinaaz@upm.edu.my

 ORCID: orcid.org/0000-0002-5373-0985

 SCOPUS ID: 55903534200

|  |
| --- |
| Education |
| 1. PhD, Nutritional Sciences, Universiti Putra Malaysia, 2005.
 |
| 1. B. Sc, Food Science and Nutrition, Universiti Kebangsaan Malaysia, 1995.
 |
|  |
| Areas of Interest |
| 1. Nutrition Related Chronic Diseases
 |
| 1. Functional Foods and Nutraceuticals.
 |
| 1. Food and Nutrition Databases
 |
| Professional Qualification/ Membership/ Affiliation |
| 1. Registered as Professional Technologist- (PT18060029)- Malaysian Board of Technologist (MBOT)- since 2018
 |
| Appointments (Inside and Outside UPM) |
| 1. Panel Penilai Skim Geran Penyelidikan Fundamental- Kementerian Pendidikan Malaysia- Kementerian Pendidikan Tinggi (Ministry of Higher Education)- 2015 till present
 |
| 1. Ahli Jawatankuasa Technical Working Group (TWG) Draf Prioriti Penyelidikan Pemakanan Malaysia utk RMK-11 (2016-2020)- Kementerian Kesihatan Malaysia (Ministry of Health)- 2015 till present
2. Ahli Kumpulan Kerja Editorial Nutrition Research in Malaysia (Selected Bibliography of Published Journal Articles from 2011- 2014)- Kementerian Kesihatan Malaysia (Ministry of Health)- 2015-2019
3. Ahli Jawatankuasa Kerja Pemakanan/ Tuntutan Pemakanan/ Pengiklanan (di bawah Jawatankuasa

Penasihat Teknikal Peraturan-peraturan Makanan 1985) (Expert Working Group on Nutrition and Health Claim and Advertisement under the Technical Advisory Committee on Food Regulations 1985)- Kementerian Kesihatan Malaysia (Ministry of Health)- 2006 till present |
|  |
| Appointments (Inside and Outside UPM) |
| **Date** | **Designation** | **Remarks** |
| 1. 2015- present
 | Research Grant Panel (FRGS, PRGS) | No.1 above |
| 1. 2015- present
 | Nutrition expert | No.2 above |
| 1. 2015-2019
 | Nutrition expert from Academia | No.3 above |
| 1. 2006- present
 | Nutrition expert | No.4 above |

|  |
| --- |
| Publications |
| **Journals (in 5 years)** |
| 1. **Azrina Azlan**, Khoo Hock Eng, Azliana Abu Sajak, Noor Atiqah Aizan Abdul Kadir, Barakatun Nisak MohdYusof, Zhafarina Mahmood, Sharmin Sultana. 2020. Nutritional, Antioxidants, Physicochemical Characteristics and Toxicity Properties of the Minimally Refined Brown Sugar and Other Sugars. Food Science & Nutrition (Accepted 15 July 2020)
2. Suk Huei Chan, **Azrina Azlan**, Amin Ismail, Nurul Husna Shafie. 2020. Capsaicin: Current Understanding in Therapeutic Effects, Drug Interaction, and Bioavailability. Malaysian Journal of Medicine and Health Sciences. (Accepted 16 June 2020).
3. Sharmin Sultana, MA Motalib Hossain, **Azrina Azlan**, Mohd Rafie Johan, Zaira Zaman Chowdhury, MD Eaqub Ali. 2020. TaqMan Probe Based Multiplex Quantitative PCR Assay for the Determination of Cattle, Pig and Fish DNA in Gelatin Admixture, Food Products and Dietary Supplements. Food Chemistry. https://doi.org/10.1016/j.foodchem.2020.126756Get (Online proof)
4. Suk Huei Chan, **Azrina Azlan**, Amin Ismail, Nurul Husna Shafie, Sharmin Sultana. 2020. Antioxidant and Anti-Obesity Properties of Local Chilies Varieties in Malaysia. Journal of Food Science and Technology. pp 1-11 (Online first)
5. Fatin Najwa Ramli, Azliana Abu Bakar Sajak, Faridah Abas, Zulfitri `Azuan Mat Daud, **Azrina Azlan**. 2020. Effect of Saffron Extract and Crocin in Serum Metabolites of Obese Induced Rats. BioMed Research International. 2020, Article ID 1247946, 1-15. https://doi.org/10.1155/2020/1247946
6. Nur Khaleeda Zulaikha Zolkeflee, Nor Amira Isamail, Maulidiani Maulidiani, Nur Ashikin Abdul Hamid, Nurul Shazini Ramli, **Azrina Azlan**, Faridah Abas. 2020. Metabolite variations and antioxidant activity of Muntingia calabura leaves in response to different drying methods and ethanol ratios elucidated by NMR-based metabolomics. Phytochemical Analysis. 2020: 1–15.
7. Ting Kau Zae, **Azrina Azlan**, Azliana Abu Bakar Sajak, Eng Khoo Hock, Mohd Fairulnizal Md Noh and Norhayati Mustafa Khalid. 2020. Malaysian raw honeys as functional sweetener with antioxidant properties. Food Research 4 (Suppl. 1): 205–213.
8. Azliana Abu Bakar Sajak, **Azrina Azlan**, Faridah Abas and Hazilawati Hamzah. 2020. Nutritional composition and Phytochemicals Identification of Herbal Mixture (Lemon, Apple cider, Garlic, Ginger and Honey) and Its Acute Toxicity in Zebrafish Embryo and Wistar Rat. Food Research 4 (Suppl. 1):196 – 204.
9. Fikratul Najihah Mohamad Nawawi, Intan Syafinaz Ahmad Fadzly, Noor Safiqah Ain Safingi, Norhayati Mustafa Khalid, Mohd Fairulnizal Md Noh, **Azrina Azlan**. 2020. Sugar Composition and In Vitro Glycaemic Response of Sugars, Rice Based Meals and Traditional Kuih. Food Research 4 (Suppl. 1): 187-195.
10. Maulidiani Ermaya, Rudiyanto Rudiyanto, Nordin Lajis, **Azrina Azlan**. 2019. Application of quantitative spectral deconvolution of 1H NMR (qsd-NMR) in the simultaneous quantitative determination of creatinine and metformin in the human urine. Analytical Methods. 1-13. DOI: 10.1039/c9ay00594c
11. Yakubu Abdulrahman, Wei Lin Chang, **Azrina Azlan**, Loh Su Peng and Sabariah Md Noor. 2019. Effects of EPA/DHA from yellow-stripe scad and salmon on platelet and endothelial cell-related cytokines of healthy overweight Malaysians. Life Sciences, Medicine and Biomedicine. Vol 3 (8) 28: 1-10 (https://doi.org/10.28916/lsmb.3.8.2019.28)
12. Ying Yee Chin, Gaik Theng Toh, Junus Salampessy, **Azrina Azlan**, Amin Ismail. 2019. Nutritional composition and angiotensin converting enzyme inhibitory activity of blue lupin (Lupinus angustifolius). Food Bioscience. 31: 100401.
13. Nur Fatin Inazlina Noor Azman, **Azrina Azlan**, Khoo Hock Eng, Muhammad Rizal Razman. 2019. Antioxidant Properties of Fresh and Frozen Peels of Citrus Species. Current Research in Nutrition and Food Science Journal, Vol. 07, No. (2) 2019, Pg. 331-339 (ISSN: 2347-467X)
14. Yakubu Abdulrahman, **Azrina Azlan**, Su Peng Loh and Sabariah Md Noor. 2019. Pre-diagnostic role of platelet miRNA in coronary heart disease of healthy overweight subjects via platelet leptin receptor activation. Biomedical Research and Therapy 6 (6): 3248-3261.
15. Yakubu Abdulrahman, **Azrina Azlan**, Loh Su Peng, Irmi Zarina Ismail, Sabariah Md Noor. 2019. Effect of yellow stripe scad (YSS) fish consumption on platelet microparticles markers: Can YYS fish be like salmon in overweight healthy individual? Biomedical Research and Therapy, 6(8): 3336-3346.
16. Abdulrahman Yakubu, **Azrina Azlan**, Su Peng Loh and Sabariah Md Noor. 2019. Can Yellow Stripe Scad Compete with Salmon on Its Role in Platelet Phospholipid Membrane and Its Cardiovascular Benefits? Journal of Obesity, vol. 2019, Article ID 4929131, 10 pages, 2019. https://doi.org/10.1155/2019/4929131.
17. Ahmad Syazrin Roslan, Yoshito Ando, **Azrina Azlan** and Amin Ismail. 2019. Effect of Glucose and Ascorbic Acid on Total Phenolic Content Estimation of Green Tea and Commercial Fruit Juices by Using Folin Ciocalteu and Fast Blue BB Assays Journal of Tropical Agricultural Science. Pertanika J. Trop. Agric. Sc. 42 (2): 545 - 556 (2019).
18. Nurdiyana Abdul Manap, **Azrina Azlan**, Hazilawati Hamzah, Sharida Fakurazi. 2019. Evaluation of acute toxicity induced by supercritical carbon dioxide extract of Canarium odontophyllum (CO) Miq. pulp oil in SPF Sprague-Dawley Rats. Malaysian Journal of Medical and Health Sciences. Malaysian Journal of Medicine and Health Sciences 15(SP1): 113-119, April 2019
19. Azliana Abu Bakar Sajak, **Azrina Azlan**, Hazilawati Hamzah, Faridah Abas. 2019. Phenolic Content and α–glucosidase Inhibitory Activity of Herbal Mixture: Effect of Processing Technique and Honey Ratio. Malaysian Journal of Medical and Health Sciences. (Accepted Nov 2018).
20. Muhammad Syafiq, M. S., **Azrina, A**., Khoo, H. E. 2019. Comparison of antioxidants content and activity of Nephelium mutabile Rind Extracted using Ethanol and Water. Journal of Food Measurement and Characterization. DOI: 10.1007/s11694-019-00114-7: 1-6 (Online first)
21. Hock Eng Khoo, **Azrina Azlan**, and Noor Atiqah Aizan Abd Kadir. 2019. Fatty Acid Profile, Phytochemicals, and Other Substances in Canarium odontophyllum Fat Extracted using Supercritical Carbon Dioxide. Frontiers Chemistry. Vol 7, January 2019. doi: 10.3389/fchem.2019.00005, pp 1-16
22. Hock Eng Khoo, See Meng Lim, **Azrina Azlan**. 2019. Evident-based therapeutic Effect of Anthocyanin from Foods. Pakistan Journal of Nutrition. 18(1): 1-11. DOI: 10.3923/pjn.2019
23. Noor Atiqah Aizan Abdul Kadir, **Azrina Azlan**, Faridah Abas and Intan Safinar Ismail. 2018. Beneficial Effect of Supercritical carbon dioxide Ectracted (SC-CO2) dabai (Canarium odontophyllum) pulp oil in hypercholesterolemia-induced SPF Sprague –Dawley rats. Natural Products Communications. 13(12): 1583-1586.
24. **Azrina Azlan**, Yu Wei Kok, Hock Eng Khoo. 2018. Antioxidants Content and Activity of Polyphenol-Rich Mixtures. Journal of Engineering and Applied Sciences. 13 (Special Issue 9): 6973-6979.
25. Poh Yee Choo, **Azrina Azlan**, Hock Eng Khoo. 2018. Cooking methods affect total fatty acid composition and retention of DHA and EPA in selected fish fillets. ScienceAsia 44: 92-101.
26. Nura Ruhaya Abdul Halim, **Azrina Azlan**, Hayati Mohd Yusof, Norizah Mhd Sarbon. 2018. Antioxidant and anticancer activities of enzymatic eel (monopterus sp) protein hydrolysate as influenced by different molecular weight. Biocatalysis and Agricultural Biotechnology. 16, 10-16.
27. Noor Atiqah Aizan, Abd Kadir & **Azrina, Azlan**. 2017. Dietary Fatty Acids and Edible Fruit Oil: Potential Therapy for Heart. Pertanika Journal of Scholarly Research Reviews. 3(2): 45-55. (tak masuk KM Portal lg sbb dapat PDF lambat).
28. Nur Arina Ahmad Jelani, Nurdiyana Abdul Manap, **Azrina Azlan**, Hock Eng Khoo, Chin Xuan Tan, Suryati Mohd Alinafiah. 2017. Comparison of Fatty Acid Profiles and Antioxidant Properties of Dabai Oil Extracted Using Hexane and Supercritical Carbon Dioxide. ScienceAsia. 43: 347-357.
29. Chang W.L., Loh S.P., **Azlan A**., Md Noor S., Ismail I.Z. 2017 Randomized, Two-Period, Crossover Trial Comparing Yellowstripe Scad and Salmon on Cardioprotective Effects: Preliminary Findings at First Trial Period. December 2017. International Journal of Cardiology 249: S14. (doi: 10.1016/j.ijcard.2017.09.065)
30. Norhanim Nordin, Rosnah Shamsudin, **Azrina Azlan**, Mohammad Effendy Ya’acob. 2017. Dry Matter, Moisture, Ash and Crude Fibre Content in Distinct Segments of ‘Durian Kampung’ Husk. International Journal of Chemical and Materials Engineering. 11(12). 762-766.
31. Chang WL, **Azrina A**, Sabariah MN, Irmi Zarina I & Loh SP. 2017. Effects of Consuming Yellowstripe Scad versus Salmon on Lipid Profile, Fasting Glucose, Body Weight Status and Blood Pressure among Healthy Overweight Malaysian Adults. Malaysian Journal of Nutrition. 23(3): 343-352.
32. Shuk Ching Loh, **Azrina Azlan**, Suk Huei Chan, Hock Eng Khoo. 2017. Extracts of Peel and Different Parts of MD2 Pineapple as Potent Nutraceuticals. Thai Journal of Pharmaceutical Sciences. 41 (5th IPNaCS Conference Issue), 49-52.
33. Suk Huei Chan, **Azrina Azlan**, Amin Ismail, Nurul Husna Shafie. 2017. Total Phenolics and Antioxidant Properties of Red-Hot Chilli Peppers of Different Varieties in Malaysia as Potent Nutraceutical. Thai Journal of Pharmaceutical Sciences. 41 (5th IPNaCS Conference Issue), 45-48.
34. K.A. Adekola, A.B. Salleh, U.H. Zaidan, **A. Azlan**, E. Chiavaro, M. Paciulli & J.M.N. Marikkar. 2017. Total Phenolic Content, Antioxidative and Antidiabetic Properties of Coconut (Cocos nucifera L.) Testa and Selected Bean Seed Coats. Italian Journal of Food Science, 29, 741- 753.
35. Azimah, R, **Azrina, A**., and Khoo, H. E. 2017 Stability of blended palm oils during potato frying. International Food Research Journal. 24(5): 2122-2127 (October 2017).
36. Tan Chin Xuan and **Azrina Azlan**. 2017. Dietary fiber and total phenolic content of selected raw and cooked beans and its combinations. International Food Research Journal. 24(5): 1863-1868 (October 2017).
37. Hock Eng Khoo, **Azrina Azlan**, Sou Teng Tang & See Meng Lim. 2017. Anthocyanidins and anthocyanins: colored pigments as food, pharmaceutical ingredients, and the potential health benefits. Food & Nutrition Research. Vol. 61, 1361779. https://doi.org/10.1080/16546628.2017.1361779.
38. Muhammad Shafiq MS and **Azrina A**. 2017. Comparison of Antioxidant Content and Activity of Nephelium mutabile Rind Extracted Using Ethanol and Water. Malaysian Journal of Nutrition 23(Suppl). S140.
39. Nur Amirah Unzil, **Azrina A**. 2017. Proximate Composition of Chicken Burgers from Night Stall and Fast Food Restaurants. Malaysian Journal of Nutrition 23(Suppl). S137.
40. Lee Hong Tee, Bao Yang, Beng-Ti Tey, Eng-Seng Chan, **Azrina Azlan**, Amin Ismail, Jian Sun, Cheng Yuon Lau, Uma Devi M. Palanisamy, Ramakrishnan Nagasundara Ramanan, Krishnamurthy Nagendra Prasada. 2017. Valorization of Dacryodes rostrata fruit through the characterization of its oil. Food Chemistry. Food Chemistry 235 (2017) 257–264.
41. Fatin Najwa, R. & **Azrina, A**. 2017. Comparison of Vitamin C Content in Citrus Fruits by Titration and High-Performance Liquid Chromatography Methods. International Food Research Journal. 24(2): 726-733. (April 2017).
42. Abubakar, T., Marikkar, N., Salleh, A., **Azlan, A**., Jivan, M. 2017. Evaluation of Brans of Different Rice Varieties for their Antioxidative and Antihyperglycemic Potentials. Journal of Food Biochemistry. 41(2), 1 April 2017, Article number e12295.
43. S.Q. Chang and **A. Azrina**. 2017. Antioxidant Content and Activity in Different Parts of Pomelo [Citrus grandis (L.) Osbeck] By-products. Acta Horticulture. 1152. ISHS 2017. DOI 10.17660/ActaHortic.2017.1152.4. Proc. III International Conference on Agricultural and Food Engineering. Acta Horticulturae. 27-34.
44. Azimah, R, **Azrina, A**., and Khoo, H. E Heat Stability of Fatty Acids of Selected Blended Palm Oils during Potato Frying. 2017. Carpathian Journal of Food Science and Technology, 9(1): 80-89.
45. Maryam Mashmoul, **Azrina Azlan**, Norhafizah Mohtarrudin, Barakatun Nisak Mohd Yusof, Huzwah Khaza’ai. 2017. Saffron extract and crocin reduced biomarkers associated with obesity in rats fed a high fat diet. Malaysian Journal of Nutrition. 23(1): 117-127.
46. Maryam Mashmoul, **Azrina Azlan**, Norhafizah Mohtarrudin, Barakatun Nisak Mohd Yusof, Huzwah Khaza’ai, Mehdi Farzadnia, Mohammad Taher Boroushaki. 2016. Histopathological Changes in The Kidney and Pancreatic Tissues Following Eight Weeks Consumption of Saffron in High-Fat Diet Induced Obese Rats. Malaysian Journal of Microscopy. 12: 12-19.
47. Fatin Najwa Ramli & **Azrina Azlan**. 2016. A 1H-NMR-Based Metabolomics Investigation on The Effect of Saffron Extract and Crocin on Rats Fed a High Fat Diet. Journal of Metabolomics. 6(2): 88 (ISSN: 2153-0769)
48. Azila Abdul Karim, Nur Azilah Abdullah and **Azrina Azlan**. 2016. Inhibition Ability of Cocoa Pod Extract on Tyrosinase Activity. Malaysian Cocoa Journal. Vol. 9(1), 139-150.
49. Gan Yao Zan and **Azrina A**. 2016. Antioxidant Properties of Selected Varieties of Lactuca sativa L. International Food Research Journal. 23(6): 2357-2362.
50. Mashmoul M, **Azlan A**, Mohtarrudin N, Mohd Yusof B, Khaza’ai H, Khoo H, Farzadnia M, Boroushaki M. 2016. Protective Effects of Saffron Extract and Crocin Supplementation on Fatty Liver Tissue of High-Fat Diet-Induced Obese Rats. BMC Complementary and Alternative Medicine 2016, 16:401. DOI 10.1186/s12906-016-1381-9 (Q2)
51. Marikkar, J. M. N, Tan, S. J., Salleh, A., **Azrina, A**. and Shukri, M. A. M. 2016. Evaluation of banana (Musa sp.) flowers of selected varieties for their antioxidative and anti-hyperglycemic potentials. International Food Research Journal 23(5): 1988-1995.
52. Tan WL, **Azlan A**, Noh MFM. 2016. Sodium and Potassium Contents in Selected Salts and Sauces. International Food Research Journal. 23(5): 2181-2186.
53. Hock Eng Khoo, **Azrina Azlan**, Kin Weng Kong and Amin Ismail. 2016. Phytochemicals and Medicinal Properties of Indigenous Tropical Fruits with Potential for Commercial Development: A Review. Evidence-Based Complementary and Alternative Medicine. Article ID 7591951, 1-20(doi.org/10.1155/2016/7591951) (Q2).
54. Azila Abdul Karim, **Azrina Azlan**, Amin Ismail, Puziah Hashim, Siti Salwa Abd Gani, Badrul Hisyam Zainudin and Nur Azilah Abdullah. 2016. Efficacy of Cocoa Pod Extract as Anti-Wrinkle Gel on Human Skin Surface. Journal of Cosmetic Dermatology, 15, 283—295.
55. Tanko Abubakar, Nazrim Marikkar, Abubakar Salleh, **Azrina Azlan**, Make Jivan. 2016. Evaluation of Brans of Different Rice Varieties for Their Anti-Oxidative and Anti-Hyperglycaemic Potentials. Journal of Food Biochemistry. 1-7 (doi: 10.1111/jfbc.12295) (online first)
56. Anuar Samad, Amin Ismail, **Azrina Azlan**. 2016. Therapeutic Effects of Vinegar: A Review. Current Opinion in Food Science. 8: 56-61.
57. Tan Chin Xuan, **Azrina Azlan**. 2016. Canarium odonthophyllum (Dabai fruit): A review on its nutritional, phytochemicals and pharmacological properties. The Pertanika Journal of Scholarly Research Reviews. 2(1): 80-94.
58. Nur Arina, A. J. & **Azrina, A.** 2016. Comparison of Total Phenolic Content and Antioxidant Activity of Fresh and Fried Fruits. International Food Research Journal. 23(4): 1717-1724.
59. Megat Rusydi, M.R., Azrina, A and Norhaizan ME. 2016. Effect of germination on total dietary fibre and total sugar in legumes (kidney, mung, soybean and peanut). International Food Research Journal. 23(1): 257-261.
60. Gunasekaran Baskaran, Shamala Salvamani, **Azrina Azlan**, Siti Aqlima Ahmad, Swee Keong Yeap, and Mohd Yunus Shukor. 2015. Hypocholesterolemic and Antiatherosclerotic Potential of Basella alba Leaf Extract in Hypercholesterolemia-Induced Rabbits. Evidence-Based Complementary and Alternative Medicine. Article ID 751714, 1-7 (doi.org/10.1155/2015/751714).
61. **Azrina Azlan**, Aznira Ab Rahman and Hock Eng Khoo. 2015. Chemical properties and fatty acid composition of Mangifera pajang and Mangifera indica kernel fats. Malaysian Journal of Nutrition. 21(3): 355-363.
62. Hock Eng Khoo, **Azrina Azlan**, Amin Ismail, Sadeq Hassan Al-Sheraji. 2015. Protective Effects of Defatted Dabai Peel Extracts in Hypercholesterolemic Rabbits Based on Histopathological Methods. Malaysian Journal of Medical and Health Sciences. 11(2) June: 59-68.
63. **Azrina Azlan**, Nurnadia Abd Aziz, Khoo Hock Eng, Amin Ismail, Sadeq Hasan Al-Sheraji and Muhammad Rizal Razman. 2015. Cholesterol and alpha-tocopherol contents of fish and other seafood from the Straits of Malacca. International Food Research Journal. 2(4): 1494-1500.
64. Faridah Hanim, S., **Azrina, A.,** Khoo, H. E. and Amin, I. 2015. Protective effects of pulp and kernel oils from Canarium odontophyllum fruits in normal and hypercholesterolemic rabbits. International Food Research Journal. 2(4): 1318-1326.
65. Alina Mohamad, **Azrina Azlan**, Mohd Yusoff Adon, Khoo Hock Eng, Muhammad Rizal Razman. 2015. PCB and heavy metals exposure among fishermen in the Straits of Malacca: neurobehavioral performance. Asia Pacific Journal of Clinical Nutrition. 24(3): 515-524.
66. **Azrina Azlan**, Nurul Nadiah Mohamad Nasir, Norashikin Shamsudin, Hejar Abd. Rahman, Hock Eng Khoo, Muhammad Rizal Razman. 2015. PCDD and PCDF Exposures among Fisherman Community through Intake of Fish and Shellfish from the Straits of Malacca. BMC Public Health. 15: 683. DOI 10.1186/s12889-015-2044-3.
67. Hock Eng Khoo, **Azrina Azlan** and Amin Ismail. 2015. Sauropus androgynus Leaves for Health Benefits: Hype and the Science. The Natural Products Journal, Vol. 5: 115-123.
68. S H Al-Sheraji, I Amin**, A Azlan**, M.Y. Manap and F.A. Hassan. 2015. Effects of Bifidobacterium longum BB536 on lipid profile and histopathological changes in hypercholesterolaemic rats. Beneficial Microbes. 6(5): 681-668.
69. Tee LH, Ramanan RN, Tey BT, Chan ES, **Azrina A**, Amin I, Yang Bao, Lau CY and Prasad KN. 2015. Phytochemicals and Antioxidant Capacities from Dacryo desrostrata Fruits. Medicinal Chemistry 5:1. http://dx.doi.org/1 0.4172/2161-0444.1000238.
 |
|  |
| **Conference Proceedings (in 5 years)** |
| 1. **Azlan, A**., Khoo, H. E., Wan Shapie, W. K. and Abd Kadir, N. A. A. 2019. Nutritional quality and sensory evaluation of dabai chocolates. E-Proceeding. International Food Research Conference 2019. 2nd International Food Research Conference (IFRC 2019), 28-29 August 2019, Putrajaya. Pp 141-146
2. **A. Azrina**, M.N. Fikratul Najihah, Muhammad Rizal Razman. 2019. Review on Types of Sugar as Sweetener in Malaysia. Prosiding Seminar Enau Kebangsaan 2019. 1 April 2019, Bahau, Negeri Sembilan. [A. Azrina, M.N. Fikratul Najihah, Muhammad Rizal Razman. 2019. Review on Types of Sugar as Sweetener In Malaysia. Prosiding Seminar Enau Kebangsaan 2019. Editor: Mohd Sapuan Salit, Zulkiflle Leman, Edi Syams Zainudin, Mohd Zuhri Mohamed Yusoff, Ahmad Ilyas Rushdan. ISBN: 978-983-44426-8-2. Pp 146-152]
3. Sabariah Binti Md Noor, **Azrina Azlan,** Loh Su Peng. 2018. Effects of EPA/DHA from Yellow-Stripe Scad and Salmon on Platelet-Related Cytokines of Healthy Overweight Malaysians. Conference Proceedings
4. **Azrina Azlan** and Loh Shuk Ching. 2017. Antioxidant Properties of MD2 pineapple [Ananas comosus L.] parts as source of natural antioxidant. 2nd International Anatomical and Biomedical Scientific Conference 2017. 1-2 August 2017, Serdang Malaysia
5. Fatin Najwa Ramli & **Azrina Azlan**. 2016. A 1H-NMR-Based Metabolomics Investigation on The Effect of Saffron Extract and Crocin on Rats Fed a High Fat Diet. 5th International Conference and Exhibition on Metabolomics. 16-18 May 2016, Osaka, Japan.
6. S.Q. Chang and **A. Azrina**. 2016. Antioxidant Content and Activity in Different Parts of Pomelo [Citrus grandis (L.) Osbeck] By-products. 3rd International Conference on Agricultural and Food Engineering. 23-25 August 2016. Seri Pacific Kuala Lumpur.
 |
|  |
|  |
| **Books (If any)** |
| 1. **Azrina Azlan**. 2020. Healthier and Tastier. UPM Press. (ISBN: 978-967-344-998-9).
2. **Azrina Azlan**, Amin Ismail (Eds.). 2017. Functional Foods: Wonder of the World. Evidence-based Functional Foods in Health and Disease. UPM Press. In Press (ISBN: 978-967-344-737-4).
3. **Azrina Azlan** and Khoo Hock Eng. 2015. Nutritional Quality and Safety of Marine Fish and Shellfish. UPM Press. (ISBN 978-967-344-473-1).
4. **Azrina Azlan**. 2014. Basics of Food Preparation. UPM Press (ISBN 978-967-344-398-7)
5. Amin Ismail, **Azrina Azlan**, Nagendra Prasad, Khoo Hock Eng. 2013. Handbook on Antioxidants. UPM Press. (ISBN: 978-967-344-341-3).
 |
|  |
| **Chapter in Books (If any)** |
| 1. **Azrina Azlan**, Maryam Mashmoul & Khoo Hock Eng. 2017. Saffron (Crocus sativus): The Miracle Red Spice. In Functional Foods: Wonder of the World. Evidence-based Functional Foods in Health and Disease. UPM Press, Pp172-192. (ISBN: 978-967-344-737-4), (Corresponding author)
2. Anuar Samad, **Azrina Azlan** & Amin Ismail. 2017. Health-Promoting Properties of Nypa Palm (Nypa fruticans). In Functional Foods: Wonder of the World. Evidence-based Functional Foods in Health and Disease. UPM Press. Pp86-102. (ISBN: 978-967-344-737-4) (Co-author)
3. Alifdalino Sulaiman, Rosnah Shamsudin & **Azrina Azlan**. 2017. Limes (Citrus spp.), Citurs Fruit for Detoxification. In Functional Foods: Wonder of the World. Evidence-based Functional Foods in Health and Disease. UPM Press. Pp 59-71. (ISBN: 978-967-344-737-4) (Co-author)
4. Nur Arina Ahmad Jelani, **Azrina Azlan**, Khoo Hock Eng & Amin Ismail. Dabai (Canarium odontophyllum), Fruit with Functional Oil. In Functional Foods: Wonder of the World. Evidence-based Functional Foods in Health and Disease. UPM Press. Pp27-37. (ISBN: 978-967-344-737-4) (Corresponding author)
5. Khoo Hock Eng, Amin Ismail, **Azrina Azlan**. 2017. Bambangan (Mangifera pajang), Underutilised Mango with Health Promoting Properties. In Functional Foods: Wonder of the World. Evidence-based Functional Foods in Health and Disease. UPM Press. Pp 3-26. (ISBN: 978-967-344-737-4) (Co-author)
 |

|  |
| --- |
| Research Grants |
| **Received 2020** |
| 1. UPM-CSR Research Project on Health Benefits of Antioxidant Sugar
 |
| 2. |
|  |
| **On-going** |
| 1. UPM-CSR Research Project on Health Benefits of Antioxidant Sugar
 |
|  |
|  |

|  |
| --- |
| Research Grants |
| **No.** | **Project Title** | **Amount (RM)** | **Year** | **Source of Fund** |
| 1. | UPM-CSR Research Project on Health Benefits of Antioxidant Sugar | 750,000.00 | 2020-2022 | Central Sugars Refinery Sdn. Bhd. (Industry) |
| 2. | Elucidation of Metabolic Pathway for Cardioprotective Effect of Bioactives in a Novel Natural Tonic Extract. | 127,000.00 | Aug 2016 - Jan 2019 | Fundamental Research Grant Scheme (FRGS), MOHE. |
| 3. | Antioxidant and Anti-obesity Properties of Selected Local Chillies Species (MC4, MC5, MC11, MC12, Habanero, Bird eye chilies, Cili bangi, Bell pepper) in Malaysia, | 20,000.00 | Dec 2016- Dec 2018. | Geran Putra (IPS), UPM |
| 4. | Toxicity and Efficacy of Supercritical Carbon Dioxide Extracted C-Heart Oil from Dabai Pulp | 281,400.00 | 2016-2018 | Geran Putra (Putra Inovasi), UPM |

|  |
| --- |
| **Awards/ Recognition (Current)** |
| **No.** | **Name of awards** | **Award Authority** | **Award Type** | **Year** |
|  | Anugerah Penyelidik Berprestasi Tinggi Kategori Sains Kesihatan – Anugerah Penyelidikan 2017 | FPSK, UPM | Research | 2017 |
| 2. | Gold Medal at “Pameran Reka Cipta Penyelidikan dan Inovasi” (PRPI 2016), 15-16 November 2016 Universiti Putra Malaysia, National. [Basella alba. A Superfood for Alleviating Hypercholesterolemia and Atherosclerosis]. Universiti Putra Malaysia, National | UPM | Research | 2016 |
|  |  |  |  |  |
| **Professional Services/ Consultation** |
| **No.** | **Year** | **Title** | **Authority** |
| 1. | Feb 2019- 31 Jan 2020 | Glycaemic Index and acute Effects of Low GI Sugar and Other Sugars on Postprandial Metabolism and Satiety in Healthy Individuals. Contract Research. Central Sugar Refinery Sdn. Bhd (99042-V). RM172,568.00. | UPMCS |
| 2. | July 2019 – Aug 2020 | Student’s Perception, Knowledge, Attitude and Behaviour Toward Halal Food Products Between Indonesia And Malaysia. Faculty of Mathematics and Natural SciencesUniversitas Negeri Semarang, Indonesia. RM3008.00 | UPMCS |
| 3. | 2018 | The Truth about Superfoods’- Positive Parenting booklet. Versacomm Sdn. Bhd.  | FPSK |
| 4. | 22 Feb 2018 – 21 Feb 2019 (Yearly) | Nutrigenomics and Personalized Nutrition Consultancy Project. Genecare Sdn. Bhd. (1221272-T) | UPMCS |

|  |
| --- |
| **Student Supervision** |
| **PhD (Main Supervisor)** |
| **No.** | **Name** | **Title** | **Status** |
| 1. | Khoo Hock Eng (GS27264) | Determination of Dabai Polyphenol Contents, Antioxidant Properties and Cardio-Protective Activities of Dabai Polyphenol-Rich Fractions Using Cell Cultures And In Vitro Assays | Graduated |
| 2. | Azila Abdul Karim (GS30038) | Potential Use of Cocoa Shell and Pod Extract for Halal Skin Care Product | Graduated |
| 3. | Maryam Mashmoul (GS32846) | Effects of Ethanolic Extract and A Pure Bioactive Compound (Crocin) of Saffron on Obesity Induced Diabetic Rats Fed A High Fed Diet | Graduated |
| 4. | Samarghand Ebadi (GS54812).  | Effects of Antioxidant Sugar as Alternative Compared to Granulated Sugar on Gene Expression and Other Metabolic Parameters in Healthy Subjects | Active |
| 5. | Moath A. Al Rashed (GS50952) | The Impact of intervention with a nutritional – Education Program on Knowledge and Practice of Female students aged 12- 14 in Riyadh Kingdom of Saudi Arabia | Active |
| 6. | Azliana Abu Bakar Sajak (GS50646) | Cardioprotective Effect of Polyphenol Rich Mixture in Hyperlipidemic Rats with Isoprotenerol-induced Myocardial Infarction | Active |
| 7. | Noor Atiqah Aizan Abdul Kadir (GS46732) | Efficacy of Supercritical Carbon Dioxide Extracted Dabai Pulp Oil and Defatted Dabai Pulp In Specific Pathogen Free Sprague-Dawley Rats Fed A High Cholesterol Diet | Active |
|  |  |  |  |
| **Master with Thesis (Main Supervisor)** |
| **No.** | **Name** | **Title** | **Status** |
|  | Nur Arina Ahmad Jelani (GS41152) | Evaluation of Supercritical Carbon Dioxide and Solvent Extractions on Fatty Acid Composition and Antioxidant Properties of Dabai Oil and Defatted Pulp | Graduated |
| 2 | Fatin Najwa Ramli (GS41151) | Effectiveness of saffron extract and crocin on metabolomic parameters of rats fed a high fat diet | Graduated |
|  | Megat Rusydi Megat Radzi (GS28550) | Nutritional changes in germinated kidney, mung, soybean and peanut. | Graduated |
|  | Nurul Nadiah Binti Mohamad Nasir (GS22046) | Levels of PCDs/PCDFs in Fish and Shellfish from Straits of Malacca and its association with prevalence of skin diseases among fishermen community | Graduated |
|  | Alina Binti Mohamad (GS22621) | PCBs and Heavy metals in Fish and Shellfish, Dietary Exposure and Neurobehavioral Performance Among Malaysian Fishermen | Graduated |
|  | Nurnadia Binti Abd. Aziz (GS22600) | Proximate, Fatty Acids, Cholesterol and Alpha-Tocopherol Contents in Selected Marine Fish and Shellfish from West Coast of Peninsular Malaysia | Graduated |
|  | Faridah Hanim Binti Shakirin (GS18657) | Hypocholesterolemic Effects of Canarium odonthophyllum Linn. Fruit in Hypercholesterolemic-Induced Rabbits | Graduated |
|  | Chan Suk Huei (GS45537) | Antioxidant and Anti-Obesity Properties of Local Chilies Varieties (Cili Kulai 151, Cili Kulai 568, Cili Bara, Cili Centil, and Cili Pelita) IN-VITRO | Graduated |
|  | Nurul Aznyda Noriza (GS50837) | A fish-based diet intervention improves metabolic syndrome biomarkers in healthy adults: A randomized controlled cross-over trial | Active |
|  | Nur Diyana Abdul Manap (GS42428) | Toxicity of Supercritical carbon Dioxide Extracted C-Heart Oil from Dabai Pulp on Body Weight, Biochemical, Haematological Profiles, Antioxidant Enzymes, Inflammatory Biomarkers, Liver and Histology of Rats | Active |
|  |  |  |  |
|  |  |  |  |
| **Master without Thesis (Main Supervisor)** |
| **No.** | **Name** | **Title** | **Status** |
| 1. | Nil | - | - |
| 2. | Nil | - | - |
|  |  |  |  |
| **Attended Seminars/ Workshops/ Forums both National and International** |
|  |
| **No.** | **Year** | **Title** | **Organizers** |
| 1. | 2019 | Sugar Composition and In Vitro Glycaemic Response of Sugars, Rice Based Meals and Traditional Kuih. Global Halal Sphere Conference 2019 (GloHas 2019) | ISTAC-IIUM |
| 2. | 2019 | Nutritional Quality and Sensory Evaluation of Dabai Chocolates. 2nd International Food Research Conference (IFRC 2019) | FSTM, UPM |
| 3. | 2019 | Effect of Roasting on Oxidative Stability and Antioxidant Properties of Dabai Kernel Fat. | IBA-IFIBiop 2019 |
|  |  |  |  |

|  |
| --- |
| **Intellectuals Property** |
| **Patent Granted** |
| **No.** | **Date** | **Patent No.** | **Name** |
| 1. | 2017 | MY-161569-A | A Method of Maintaining Healthy Blood Cholesterol Levels and Improvement of Antioxidant Status |
| 2. | 2017 | MY-161663-A | A Vegetable Oil and/ Or Fats |
| 3. | 2018 |  | Hypocholesterolemic Nutraceutical Oil |
| 4. | 2010 | 2010023314 for Class 30 (Malaysia). 10 years – 06/12/2010-06/12/2020 | C-Heart (healthy life)- Trademark-  |
|  |  |  |  |
| **Patent Field** |
| **No.** | **Date** | **Patent No.** | **Name** |
| 1. | 2010 | PI 2010 005584 | An Edible Oil as Cocoa Butter Substitute for Maintaining Healthy Blood Cholesterol Levels and Improvement of Antioxidant Status |
| 2. | 2018 | PI 2018703283 | NutCracker |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |