

CURRICULUM VITAE

WAN ROSLI BIN WAN ISHAK @ WAN AHMAD (Professor)



School of Health Sciences
 Universiti Sains Malaysia Health Campus
 16150 Kubang Kerian
 Kota Bharu, Kelantan
 Malaysia
 Tel: +609 767 7649
 Fax: +609 767 7515
 Hp: +6012 231 8009

wrosli@usm.my and rosliishak@gmail.com

Personal Details

Sex :	Male	Marital Status :	Married
Age :	52	Date of Birth :	May 10, 1969
IC No. :	690510-08-5907	Race :	Malay
Religion :	Islam	Nationality :	Malaysian
Height :	165 Cm	Weight :	69 Kg
Health :	Excellent	Languages :	Malay and English

Education and Qualification

June 2000 – 2004	Tertiary. Universiti Kebangsaan Malaysia, Bangi, Selangor. Malaysia. PhD (Food Science).
1994 to 1997	Tertiary. UPM, Serdang, Selangor, Malaysia. Master of Science (Food Biochemistry) (CGPA 4.00/4.00).
1989 to 1993	Tertiary. UPM, Serdang, Selangor, Malaysia. Bachelor of Food Science and Technology (CGPA 3.15/4.00; Second Class Upper).
1987 to 1989	Tertiary. UPM, Serdang, Selangor, Malaysia. Matriculation Science (CGPA 3.31/4.00).
1984 to 1986	Secondary. Sekolah Menengah Dato' Syed Ahmad, Kuala Nerang, Kedah, Malaysia. Sijil Pelajaran Malaysia (2nd Grade).
1982 to 1984	Secondary. Sekolah Menengah Dato' Syed Ahmad, Kuala Nerang, Kedah, Malaysia. Sijil Rendah Pelajaran (Grade A).
1976 to 1981	Primary. Sekolah Kebangsaan Kuala Nerang, Kedah, Malaysia.

Working Experience

Jan 1, 2016 – Dec 31, 2018	Deputy Dean (Academic, Student Affairs and Alumni) , School of Health Sciences, Universiti Sains Malaysia Health Campus, 16150 Kubang Kerian, Kelantan. Malaysia.
Oct 8, 2016- Dec 31, 2016	Acting Dean , School of Health Sciences, Universiti Sains Malaysia Health Campus, 16150 Kubang Kerian, Kelantan. Malaysia.
Jan 2013 – Dis 2015	Deputy Dean (Research) , School of Health Sciences, Universiti Sains Malaysia Health Campus, 16150 Kubang Kerian, Kelantan. Malaysia.
June 2016 - present	appointed as a ' Professor '
Dec 2010 – June 2016	appointed as an ' Associate Professor '
April 2004 – Dec 2010	Senior lecturer of Nutrition Program at School of Health Sciences, USM Health Campus, 16150 Kubang Kerian Kelantan, Malaysia.

June 2003–Dis 2003	Lecturer of A Level students (Chemistry – AS Level) at Kolej Teknologi Timur, Bandar Baru Salak Tinggi, 43900 Sepang, Selangor, Malaysia.
May 11, 1999 – May 2000	Acting, Academic Dean of Institut Indera Kayangan, Perlis, Malaysia.
May 1998 – November 1999	Lecturer of UPM's Science Matriculation (Chemistry subject) at Institut Indera Kayangan, Perlis, Malaysia.
May 1997 – April 1998	Lecturer of UPM's Science Matriculation (Chemistry subject) at Pusat Teknologi & Pengurusan Lanjutan, Ampang, Selangor, Malaysia.
July 1993 - May 1997	Research Assistant at Faculty of Food Science and Biotechnology, Universiti Pertanian Malaysia, Serdang, Selangor, Malaysia.

Research Field

- Food Science and Nutrition,
- Food Quality and Analysis,
- Functional Food Product Development

Thesis

1. Title: Nutritional Properties of Processed Meat Products Blended with Palm Fats (PhD thesis)
Supervisor: Professor Abdul Salam Babji
Co-supervisor: Professor Aminah Abdullah
2. Title: Effect of Temperature and Time on Precursors, Volatile Components and Quality of Cocoa Beans during Nib Roasting (Master's thesis).
Supervisor: Professor Dr. Jinap Selamat
Co-supervisor: Professor Dr. Md. Nordin Lajis and Dr Russly Abd. Rahman.
3. Title: "Kesan Suhu dan Masa Terhadap Penurunan Antosianin Dalam Koko Sewaktu Fermentasi (Degree's thesis)".
Supervisor: Professor Dr. Jinap Selamat
Co-supervisor: Dr. Asbi Ali.

Professional Courses Taken and Others

Product Development, Cereals and Legume Technology and Chemistry, Food Quality Control and Regulations, Organic Chemistry I, Food Science, Principles of Food Engineering, Comprehensive Biochemistry I & II, Basic Food Microbiology, Food Chemistry, Food Microbiology, Food Technology I & II, Chemistry of Food Commodities, Food Analysis, Food Engineering and Plant Design, Industrial and Applied Microbiology, Dairy Technology, Food Born Pathogens and Public Health, Food and Health, Post Harvest Physiology, Food Fermentation, Advanced Food Chemistry, Research Project. Public relations, Written Communication for Organization, Principles of Economics, Statistics for Applied Sciences, Fundamental Biology II, Computer Programming and Application, Principles of Biotechnology and Principles of Livestock Production.

International/National Committee Member

1. Malaysian Qualifications Agency (MQA) panel member since 2012.
2. External Examiner of Academic Program (Master of Science (Food Biotechnology), Universiti Sains Islam Malaysia). Aug 1, 2020- July 31, 2022.
3. Editorial board member of Greener Journal of Agricultural Sciences. Appointed on 18th June 2013.
4. Senior Member of Asia-Pacific Chemical, Biological and Environmental Engineering Society (APCBEEs 2012). Member number 100611.
5. Junior Faculty Member of The South East Asian Nutrition Leadership Program (SEANLP). SEAMEO-TROPMED RCCN UNIVERSITY OF INDONESIA, INDONESIA 2005.
6. Technical Working Group of Malaysian Food Composition Database (FCB) committee. Institute for Public Health, Ministry of Health Malaysia 2010.

7. Professional member of Malaysian Institute of Food Technology Institute. Member since 2010.
8. Ordinary member of Nutrition Society of Malaysia (NSM) since 2003.
9. Life member of Malaysian Electron Microscope Society since 2007.
10. Editorial Board member of International Journal of Nutritional Sciences Since March 2016.
11. Manuscript Reviewer for International Postgraduate Network (IPN) Conference effective from November 2016 until Dec 2017.
12. Editorial Board Member of The Journal of Engineering and Science Research (eISSN:2289-7127). RMP Publications, Shah Alam, Malaysia.
13. Honorary Editorial Board Member of International Food Research Journal. Nov 27, 2017- March 2, 2020. Indexed in JCR, SCIE, SCOPUS, EBSCO.
14. Manuscript reviewer for Food Chemistry and other SCOPUS and ISI-Indexed journals.

Research Grants (University)

1. **Wan Rosli, W. I.**, Sembulingam, P., Jesmine, K, Mohd Zaki, S. Comparative Study of the Nutritional Composition of Raw Zea mays Hairs with the Aqueous and Ethanol Extract, USM Short Term 304/PPSK/6131438 (MYR 15 641). April 2006 – 31 Mac 2008.
2. **Wan Rosli, W. I.**, Jesmine, K, Mohd Zaki, S. Nurhanan, A. R. Sensory Qualities and Physico-Chemical Characteristics of Beef and Chicken Burger Incorporated with *Zea mays* Hairs. USM Short Term 304/PPSK/6131549 (MYR 33 113). 15 November 2007 – 15 November 2009.
3. **Wan Rosli, W. I.**, Nurhanan, A. R., Rosliza, H. & Mohsin, S. S. J. Antioxidative Activity and Chemicals Composition of Volatile Extracts of Cornsilks (*Zea mays* L.). USM 304/PPSK/6139020 (MYR 39 078). 15 Jan 2009 – 14 Jan 2011.
4. Kamarul Imran, M., Wan Mohamad, W. B., Shaiful Bahri, I., Mohd Ismail, I., Mohd Nazri Shafie., Rohana, A. J., Gan, S. H., **Wan Rosli, W. I.** & Rosliza, H. The omega-3 and omega-3 index blood levels and their association with demographic, clinical characteristics, fasting blood sugar and lipid profiles among health staffs population. USM Research University Grant (1001/PPSP/811082, MYR 82 775). Jan 2009 – Dis 2010.
5. Nurhanan A. R. & **Wan Rosli, W. I.** The influence of cornsilk in food products and determination of polyphenolic compounds by using RP-HPLC. USM-PRGS Grant. 1001/PPSK/8143005. RM 12 850. Completed.
6. **Wan Rosli, W. I.**, Robert, S. D., Aziz, A. I., Elyana, A., Rina, R. Nutritional Quality and Glycemic Index Investigations of Bakery products Formulated with Young Corn (*Zea mays* L.). USM Short term 2010 (304/PPSK/61310056). MYR 38500. Completed.
7. Rohasliney, H & **Wan Rosli, W. I.** Assessment of Heavy Metal Levels in the Water Column and Fish of Kelantan River. USM Short term 2011-2013. MYR 39 501. Completed.
8. Norfarizan Hanoon Noor Azmi & **Wan Rosli, W. I.** 2011. Ethnobotanical and phytochemical studies on medicinal plants use by aboriginal people in Kelantan. USM Short term 2010. MYR 39 986. Completed.
9. **Wan Rosli W. I.**, Mohsin, S. S. J. & Hanafi, I. Grey oyster mushroom (*Pleurotus sajor-caju*) as an alternative health commodity to replace tobacco farming: enhancing nutritional quality and diversification of 'nutri-mush' prototype in food and food therapeutics. USM's Delivering Excellence: APEX 2011 grant. MYR 294 00 000. April 2011-Mac 2012. Completed.
10. **Wan Rosli W. I.** and Marina, A. M. 2011. The study of winter melon (*Benincasa hispida*) Fibres in Changing Nutritional Composition and Improving Antioxidative Properties of Bakery-based Food Products. USM's Short term Dec 1, 2011- Nov 30, 2013. MYR 39 940. 304/PPSK/61311083. Completed.
11. **Wan Rosli W. I.**, Nurul Asma A. & Hanafi, I. Grey oyster mushroom (*Pleurotus sajor-caju*) as an alternative health commodity to replace tobacco farming: enhancing nutritional quality and diversification of 'nutri-mush' prototype in food and food therapeutics. USM's Delivering Excellence: APEX 2012 grant. MYR 100 000. April 2012-Mac 2013. Completed.
12. **Wan Rosli W. I.** and Wan Amir Nizam W. A. Development of Diabetic-friendly juices developed from cornsilk extract and stability of its antioxidative polyphenolic compounds. USM's Research University Individual grant. MYR 207 450. Sept 2012-August 2015. Completed. 1001/PPSK/813057.
13. **Wan Rosli W. I.** and Wan Amir Nizam W. A. Development of *Nutri-Mush Biscuit* from Grey Oyster Mushroom. USM's Innovation Seed Fund USM 2012. MYR 50 000. 1002/PPSK/ARSP/20022. Completed.

14. Norfarizan Hanoon Noor Azmi & **Wan Rosli, W. I.** 2012. Effect of *Oxalis Barrelieri* Juice on Hyperglycemia, Hyperlipidemia and Antioxidant Enzymes in Streptozotocin-Induces Diabetic Male Rats. USM Short term. 15 Oct 2012 – 14 Oct 2014. MYR 39,995.00. Completed.
15. Wan Abdul Manan Wan Muda, Rohana Abdul Jalil, **Wan Rosli Wan Ishak**, Tengku Alina Tengku Ismail, Vasanti Malik, Wilter Willett, and Frank Hu. 2014. Brown Rice: Extending The Nutritional Indices and Perceptions among Malaysian Overweight Adults. USM's RUI grant. 1001/PPSP/812136. April 1 2014 – March 31, 2017. MYR 195 451. Completed.
16. **Wan Rosli Wan Ishak.** 2014. Nutritional Quality and stability of Nutri-Mush™ Patty after Short Term Storage. USM's Innovation Seed Fund. MYR 50,000. 1st Sept 2014- 31st Aug 2015. Completed.
17. Rosmawati, M., Sakinah, H., Rohana A. J., Mafauzy, M. and **Wan Rosli, W. I.** Assessment of Self-Care Practices and Effectiveness of Supportive-Developmental Nursing Program (SDNP) with Emphasis on Whole Grain Consumption Among Type 2 Diabetes Mellitus in Bachok. RM 32 595. 304/PPSK/61313112. USM's Short term 2010. 15 Dec 2014-14 Dec 2016. Completed.
18. Uthumporn Utra@Sapina Abdullah, Effarizah Mohd Esah, Rosmah Ahmad, **Wan Rosli W. I.** and Chew Ai Lan. 2016. Identification and characterization of probiotic microorganisms isolated from water kefir grains and production of pumpkin water kefir with anti-diabetic and probiotic potential. USM's Research University Individual grant. MYR 100 000. March 1, 2016 – Feb 28, 2019. 1001/PTEKIND/811339. On going.
19. Mohd Dasuki S, **Wan Rosli W. I.** Investigation of Chemical Profiling and Safety of Methanolic Extract of Smilax mysotiflora As Aphrodisiac Agent. Research University USM. MYR 100 000. 1001/PPSK/ 8012209. Mar 1, 2017- Feb 29, 2020. On Going.
20. Mohamad Nasir, M. I., **Wan Rosli W. I.** and Mohd Hazwan, H. 2018. The development of Halal Plant-Based Oil-Water Emulsifying Agents from Oil Palm Lignocellulosic Waste Material. Research University USM grant. MYR 100 000. 1001/PKIMIA/80121070. April 1, 2018- March 31, 2020. On going.
21. **Wan Rosli W. I.** and Yen Yee, T. 2018. Low Glycemic Index of carrot Cakes Developed from Concentrated Neera (*Nypa fruiticans*). MYR 9,907. USM's Bridging Grant. 22/11/2018 – 21/11-2019.
22. **Wan Rosli W. I.**, Nik Norliza N. H. and Marina, A. M. 2019. Upgrading of Prototype and Market Testing of Low GI Bakery Products Formulated with Cornlet for Diabetes Market. 1001.PPSK.AUPI00259. MYR 24000. May 1, 2019 – April 30, 2020. Dana Inovasi Awal USM.
23. Nur Haslindawaty Abd Rashid, Zafarina Zainuddin, Sarina Sulong and **Wan Rosli Wan Ishak.** 2020. Development and Validation of Multiplex PCR Targeting Two Different Genes of Short Amplicon PCR Assay for Simultaneous Detection of Fish, Bovine and Porcine DBA in Commercial Gelatine Products. RUI's USM grant. MRY 65000. Jan 1, 2020-Jun 30, 2023.

National's Grant

1. Asok, K., Chen, C. K., & **Wan Rosli, W. I.** Effect of an agro-based carbohydrate-protein combined supplementation on exercise performance in hot environment. 2008. FGRS Grant 203/PPSP/617118 (MYR 80 000). Completed.
2. Farid, C. G., Mohsin, S. S. J., **Wan Rosli, W. I.**, Zafarina, Z., Maliki, H., Waliullah, S., Rohasliney, H., Haliza, A. R., Paneerchelvam, S., Ruslan, R., Kamaruddin, I., Hussin, M. A., Zainoddin, J., Ahmad, D. O. & Abdul Wahab, O. Multivariate Biotechnology Approaches with Artificial Propagations, Stock Enhancement for Sustainable Exploitation and Commercialization of Malaysian *Sticopuss* spp., MOSTI R&D ABI 10704400439093 (MYR 2.1 million). November 2007 – November 2010.
3. **Wan Rosli Wan Ishak**, Wan Abdul Manan Wan Muda, Wan Mohamad Wan Bebakar, Aziz Al-Safi, Wan Muhammad Izani Wan Mohamed, Tengku Mohd Ariff, Harmy Yusof, Rohana Abdul Jalil, Tengku Alina Tengku Ismail, Mohd Ismail Ibrahim, Wan Suriati Wan Nik, Noor Hashimah, Rohaida. My Body is Fit and Fabulous (MyBFF@work): An Intervention Project to Combat Obesity among Malaysian Civil Servants in Kelantan. External Grant (Ministry of Health Malaysia). Jan 1, 2014-31 October 2018. 304/PPSK/6150130/I103. MYR 523 036. Completed.
4. Wan Faizah, W. Y., Mohamed Saat I., **Wan Rosli, W. I.**, Sakinah, H., Mohd. Zulkifli, A. R., Noor Haslina, M. Emanisasi dan Pemerkasaan Ekonomi Golongan Kelainan Upaya (OKU) Melalui Perusahaan Makanan Sejuk Beku di Kelantan. KTP Rolling 4 (Fasa 2). Ministry of Higher Education of Malaysia. RM 174 131. 2 Sept 2014-31 Ogos 2016. Completed.
5. **Wan Rosli W. I.** and Marina A. M. 2015. Enhancement of small-medium entrepreneurial income through utilization of young corn vegetable fibre (Cornlet™) in reducing glycemic index (GI) of bakery products for

- diabetes market. 203/PPSK/6750071. Knowledge Transfer Programme's (KTP) Rolling 5. Ministry of Higher Education of Malaysia. Sept 1, 2015-June 30, 2017. MYR 118 705.76. Completed.
6. **Wan Rosli, W. I.**, Sabreena Sapuan. Cellular and Molecular Mechanism of Polyphenolic-Rich Fraction (PRF) of Cornlettes (young Zea mays) as an Anti-Hyperglycemic Agent in Diabetic Rat. FRGS. 2/11/2015-1/11/2018. RM 142,800.00. 203.PPSK.6171190. Completed.
 7. Uthumporn Utra @ Sapina Abdullah and **Wan Rosli W.I.** 2018. Production of pumpkin water kefir drink with anti-diabetic and probiotic potential. PRGS grant, Ministry of Education Malaysia. 24/11/2018-23/11/2019. MYR 90,000. On going.
 8. **Wan Rosli W. I.**, Sabreena S & Santad W. 2019. Mechanistic Action of Polysaccharide Extract of Winter Melon (*Benincasa hispida*) on Prebiotic Characteristics, Anti-Inflammatory Properties and Regularity of Defecation Behaviour. FRGS 2019-1 MOHE of Malaysia. Sept 2019-Aug 2022. RM 116800.
 9. Zuraidah A., Sabreena S, Mohamad Nasir M.I. and **Wan Rosli W.I.** 2020. Elucidating the mechanism of polyphenolic-rich fraction of corn-silk (*Stigma maydis*) in disrupting advanced glycation end products formation in diabetes mellitus. FRGS/1/2019/STG05/USM/01/. 4 Nov 2020 – Oct 2023. MYR 156800.
 10. Wan Mohd Izani W.M, Nurzalina A.K.K, Sabreena S and **Wan Rosli W.I.** Establishing the involvement of alpha-amylase inhibition as the anti-diabetic mechanism of phenolic-rich extract from winter melon (*Benincasa hispida*). FRGS/1/2021/SKK06/USM/02/18). RM 143 150. Nov 2021- Oct 2024.

International Grant

1. **Wan Rosli, W. I.** 2010. Fellowship grant awarded by The Graduate School VLAG, Wageningen University, The Netherlands to cover the course fee and hotel accomodation in Wageningen for 6 nights (15-19th Nov 2010). The grant was awarded in conjunction with the "Advanced Food Analysis" short course. Amount awarded is Euro dollar 1300.
2. Siwaporn Pinkeaw, Taewee T. Karrila, **Wan Rosli Wan Ishak**, Wan Abdul Manan Wan Muda, Rohana Abdul Jalil, Pisitpong Meunprasertdee. Nutritional, Glycemic Values and Cooking Quality of Some Commercially Available Brown Rice in East Coast of Malaysia and Southern Thailand. Thai Bath 400 000. SAT-ASEAN Collaboration Research Fund, July 2013 – June 2015. Completed.
3. Rohana, A. J., Yamamoto S. & **Wan Rosli, W. I.** Towards harmonisation of sugar composition table in the South East Asia. Initiative by Asean Nutrition Research and Food Culture, Japan. Reg. Number 168401-75. SUMITOMO FOUNDATION. USD 12000. April 1, 2016 – March 31, 2017.
4. Dr. Brinda Ramasawmy (FoA), Prof. **Wan Rosli W.I.** (Universiti Sains Malaysia-Health Campus, Malaysia), Dr. Hudaa Neetoo (FoA), Prof. Pieter Gouws (Stellenbosch University, Republic of South Africa), Zaynab Toorabally (FoS). 'Slowbite, HEALTH Product: An innovative line of Healthful, Easy-to-Use, Affordable, Low-GI/Fat, Tasty and High-Protein breakfast-on-the-go/healthy snack for the Mauritian market. Rs 500 000. March 2018-Sept 2019. RFS-D scheme, University of Mauritius. On going.

Industrial Grant

1. Wan Rosli W. I. & Hanafi, I. Development of processed meat products added with grey oyster mushroom (*Pleurotus sajor-caju*): External grant from The National Kenaf and Tobacco Board of Malaysia. MYR 50 000. Jan 2012-Dec 2013. 304/6150118/I120.
2. Malaysian Technology Development Corporation (MTDC) CRDF 3a Commercialization fund. 'Production of Oyster Mushroom Powder (OMP) and Nutri-Mush Biscuit (Biscuit containing OMP)' 2013. MYR 1 689 000. 22nd Feb 2013. Completed.
3. Peningkatan Tempoh Hayat Air Nira Menggunakan Teknik Pensterilan Bergelombang. Funded by Pusat Usahawan Mara (PUSMA), MARA, Kelantan. MYR 50 000. Jan 1, 2017- June 30, 2017. Completed.
4. Mohd Dasuki, S., Nor Khalidah H & **Wan Rosli, W.I.** 2021. Development of innovative and sustainable halal aquafeed using local agroresidual resources for pangasius. No. Akaun 304 /PPSK /6150198 /M170. Jan 1, 2021 – June 30, 2022. MABA AGROTRADE SDN BHD. MYR 30 000.

Conferences/Symposiums/Publications

I. Journals

1. Saffanah AA, Tengku Alina TI and **Wan Rosli WI**. 2021. Sensorial Properties and Glycaemic Index (GI) Values of Granola Bars Formulated with Winter Melon Extract and Inulin. *International Food Research Journal*. In Preparation.
1. Rasmaizatul AR, Mohd Dasuki S, Deny Susanti D and **Wan Rosli WI**. Traditional uses, pharmacology, toxicology and chemical constituents of an aphrodisiac plant, *Smilax myosotiflora*: A systematic review. *ASM Sc. J.*, xx, Special Issue x, 20xx for ERC2020, 1-8.
2. Saffanah AA, Tengku Alina TI and **Wan Rosli WI**. 2021. Gut Microbiota Profiles and Defecation Behaviour of Human Subjects Consuming Granola Bars Formulated with Winter Melon Extract and Inulin. *Food Chemistry*. In Preparation.
3. Mousavi, L., Mat Jusoh, A. and **Wan Ishak, W. R.** 2021. Physicochemical, nutritional, sensorial, and morphological properties of chicken frankfurters incorporated with selected vegetables. *International Food Research Journal* 28(5): 1088 – 1097.
4. Dzulkiflee Ismail, Aliyalina Rahimi, **Wan Rosli Wan Ishak**, Naji Arafat Mahat, Wan Nur Syuhaila Mat Desa. 2021. Classification model for detection and discrimination of inedible plastic adulterated palm cooking oil using atr-ftir spectroscopy combined with principal component analysis. *Malaysian Journal of Analytical Sciences*. 25(3): 388 – 398.
5. Fatariah Z., **Wan Rosli W. I.**, Sabreena, S., Wan Amir Nizam W. A. and Tg Alina, T. I. 2021. Hypoglycaemic and protective effects of *Benincasa hispida* aqueous extract in streptozotocin-induced diabetic rats. Accepted on Aug 4, 2021. *Sains Malaysiana*.
6. Hamzah N, Safuan S & **Wan Rosli WI**. 2021. Potential Effect of Polyphenolic-Rich Fractions of Corn Silk on Protecting Endothelial Cells against High Glucose Damage Using *In Vitro* and *In Vivo* Approaches. *Molecules*. 26, 3665-2675. <https://doi.org/10.3390/molecules26123665>.
7. Tai, YY, Tengku Ismail, TA and **Wan Rosli WI**. 2021. Morphological characterisation and glycaemic responses of cake developed from carrot and concentrated *Nypa fruticans* sap. *Food Research*, 5(3): 321 – 326.
8. Siti Helmyati, Anita Winda A, Haifa S, Mirasari K, Savira K, Maria W, Rohana AJ, **Wan Rosli WI**, Noor Aman H, Vasanti M and Frank Hu. 2021. The Pattern of Carbohydrate Intake Among University Students from Eastern Indonesia Tends to Be Diverse. *Current Nutrition & Food Science*, 2021, 17, 1-9.
9. **Wan Rosli WI**, Wan Amir Nizam WA and Nordiana AB. 2021. Does Oyster Mushroom (*Pleurotus sajorcaju*) Powder Addition Improves Nutrient Composition, Sensory Acceptability and Glycaemic Index (GI) of Flatbread (Tortilla)? *Kuwait Journal of Science*. 48(2):1-12.
10. **Wan Rosli, WI** and Habibah H. 2021. The effect of bamboo shoot (*Gigantochloa albociliata*) addition on the physical properties and sensorial acceptability of beef patty. *Food Research*, 5(1): 114 – 123.
11. Saiful B. S. and **Wan Rosli, W. I.** 2021. Antioxidant activity of shelf stable herbal seasoning incorporated with *Pleurotus sajor-caju* (Oyster mushroom) powder. *Food Research*. *Food Research*, 5(1): 57 - 64.
12. **Wan Rosli Wan Ishak**, Nur Syafarah Suhaiminudin. 2020. Mineral Composition, Heavy Metal and Sensory Acceptability of Drink Developed from Cornsik (*Zea mays* Hairs). *Advances in Natural and Applied Sciences*, 14(1): 14-19. DOI: 10.22587/anas.2020.14.1.2.
13. Baha'uddeen salisu, Siti Marwanis Anua, **Wan Rosli Wan Ishak**, Nurzafirah Mazlan. 2020. A review on the aflatoxin's contamination of foods and public health effects among Nigerian population. *UMYU Journal of Microbiology Research*. 5(2): 33 – 49.
14. Baha'uddeen salisu, Siti Marwanis Anua, **Wan Rosli Wan Ishak**, Nurzafirah Mazlan and Umar Lawal. 2020. Incidence, Distribution and Phenotypic Characterisation of Aflatoxigenic Fungi Contaminating Commonly Consumed Food Grains in Katsina State, Nigeria. *Mal J Med Health Sci* 16(SUPP11): 18-27.
15. Chapagai, MK, **Wan Rosli WI**, Karilla T and Pinkaew S. 2020. Variety difference of physicochemical and cooking properties of selected brown rice from Thailand and Malaysia Chapagai. *Food Research*. 4(3) (2020) 630 – 635.
16. Helmyati, S., Kiasaty, S., Amalia, A.W., Sholihah, H., Kurnia, M, Rohana, A. J., **Wan Rosli, W. I.**, Hamid, N. A., Malik, V. & Hu, F. 2020. Substituting white rice with brown and black rice as an alternative to prevent diabetes mellitus type 2: a case-study among young adults in Yogyakarta, Indonesia. *J Diabetes Metab Disorder* (2020). <https://doi.org/10.1007/s40200-020-00555-8>.

17. Ng YV, Tg Alina, TI & **Wan Rosli WI***. 2020. Effect of overripe banana in developing high dietary fibre and low glycaemic index cookie (BFJ-12-2019-0934.R1). *British Food Journal*. 122(10): 3165-3177.
18. Ng YV, Tg Alina, TI & **Wan Rosli WI***. 2020. Effect of Overripe Banana Pulp Incorporation on Nutritional Composition, Physical Properties and Sensory Acceptability of Chocolate Cookies. *International Food Research Journal*. 27(2): 252 – 260.
19. Leila Mousavi, Nur Nadia Binti Razali, **Wan Rosli Wan Ishak**. 2019. Nutritional Composition and Physicochemical Properties of Sausages Developed with Non-Meat Ingredients (Tofu). *Journal of Chemical Health Risks*. 9(4): 275-282.
20. Mousavi L, Nur Farhana SMZ and **Wan Rosli WI**. 2019. Utilization of Brown Rice Powder on the Nutritional Composition, Cooking Characteristics and Sensory Properties of Beef Patties. *Food Research* 3(6): 649- 657 (December 2019).
21. Tai YY, Tengku Alina TI, and Wan Rosli WI. 2019. Glycemix Index Values of Carrot Cake Formulated with Concentrated Neera as Partially Substituting Sugar. *International of Food Research Journal*. In review.
22. Nurraihana H, Sabreena S, Noorfarizan H and **Wan Rosli WI**. 2019. Protective Effect of Polyphenolic Rich Fraction of Cornsilk against Oxidative Damage Induced by STZ in Rat Liver. *Food Chemistry*. In Preparation.
23. Nordiana AB, **Wan Rosli WI** and Wan Amir Nizam WA. 2019. The Effect of Oyster Mushroom (*Pleurotus sajor-saju*) Flour Incorporation on the Physicochemical Quality and Sensorial Acceptability of Pasta. *International Food Research Journal*. 26(4): 1249-1257.
24. Tai YY, Tengku Alina TI, and **Wan Rosli WI**. 2019. Improvement of Physico-chemical Properties, Antioxidant Capacity and Acceptability of Carrot Cake by Partially Substituting Sugar. *Pertanika Journal of Tropical Agricultural Science*. 42(3): 883 - 902.
25. Ong Mei Gee, Rohana Binti Abd. Jalil, **Wan Rosli Bin Wan Ishak**, Wan Suriati Binti Wan Nik, Noor Fadzlina Binti Hamid, Che Badariah Bt. Ab. Aziz. 2019. Elemental Analysis of Commercially Available Rice Samples in Malaysia by using ICP-MS and SEM-EDX. *Asian Journal of Agriculture & Biology*, 7(2): 269-278.
26. Koh W. Y., Uthumporn U, Rosma, A., Effarizah, M. E. and **Wan Rosli, W. I.** 2019. Assessment of yeast, acetic and lactic acid bacteria isolated from water kefir grains and their application as starter culture in the production of fermented pumpkin-based water kefir beverages in improving gastrointestinal tract digestive tolerance and inhibition against α -glucosidase. *International Food Research Journal*. 26(2): 429-439.
27. Lim, X. X., Koh, W. Y., Uthumporn, U., Maizura, M. and **Wan Rosli, W. I.** 2019. The Development of Legume-Based Yogurt by using Water Kefir as Starter Culture. *International Food Research Journal*. IFRJ17693.R1. In Review.
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121. **Wan Rosli W. I.**, Babji, A.S., Aminah, A, Foo, S. P. And Abd Malik, O. 2004. Effects of processing on nutritional and sensory qualities of beef burgers with added palm fats. *ASEAN Food Journal*, 13(2): 83-91.
122. **Wan Rosli W. I.**, Babji, A.S., Alina A. R, Mohd Suria A. Y. and Foo S. P. 2003. Palm Fats as Animal Fat Analogues in Beef Burgers. *ASEAN Food Journal*. 12 (4): 191-197.
123. Jinap, S., **Wan Rosli, W. I.**, Russly, A. R. and Nordin, L. M. 1998. Effect of roasting time and temperature on volatile component profiles during nib roasting of cocoa beans (*Theobroma cacao*). *J. Sci. Food Agric*. 77: 441-448. (Indexed by ISI).

II. International Conferences/Proceedings

1. **Wan Rosli W. I.** 2021. Incorporation of Oyster Mushroom (*Pleurotus sajor-caju*) in Flour-Based Foods Ameliorating the Postprandial Glycaemic Response of Healthy Individuals. 4th International Conference on Food and Nutrition. Singapore, 23rd-24th Sept 2021. Organized by BioLEAGUES Worldwide, USFN, UMK and UCSI. ZOOM Meeting. Oral presentation.
2. **Wan Rosli W. I.** 2019. The Functional Roles of Dietary Fibres from Selected Vegetables in Reducing Glycaemic Index (GI) Values of Processed Foods. Southeast Asia Vegetable Symposium 2019 (SEAVEG). Hatten Hotel Melaka, Malaysia. 9-11 July 2019. Oral presentation.
3. **Wan Rosli, WI** and Nur Syafarah, S. Mineral Composition, Heavy Metal and Sensory Acceptability of Drink Developed from Cornsik (*Zea mays* Hairs). 5th International Conference on Agriculture, Biotechnology, Science and Engineering 2018. 31 August-2 September 2018. Equatorial Hotel, Ho Chi Minh, Vietnam.
4. Fatariah Z., **Wan Rosli W I**, Wan Amir Nizam W A. and Sabreena S. 2017. Hypoglycaemic and protective effects of *Benincasa hispida* aqueous extract in streptozotocin-induced diabetic rats. ASEAN Food Conference. Saigon Sheraton Hotel, Ho Chi Minh City, Vietnam. 14-17th Nov 2017.
5. Saffanah M A A, **Wan Rosli W I.** and Santad W. Evaluation on Prebiotic Properties of Selected Fruits from Cucurbit Family and Cornlettes. ASEAN Food Conference. Saigon Sheraton Hotel, Ho Chi Minh City, Vietnam. 14-17th Nov 2017.
6. **Wan Rosli W.I.**, Fatariah, Z., Wan Amir Nizam, W. A. Hypoglycemic Effects of Winter Melon (*Benincasa hispida*) Squeous Extract in Streptozotocin-Induced Diabetic Rats. 7th International Symposium on Wellness, Healthy Lifestyles and Nutrition 2016. Organized by Universitas Gadjah Mada, Yogyakarta, Indonesia. Melia Hotel Yogyakarta. 3-4th Nov 2016.
7. **Wan Rosli W.I.** and Nurul Aliim Z. A. Physicochemical Properties and Morphological Characteristics of Composite Flour Added with Cornlettes (*Zea Mays*) for Functional Food Ingredient. 2nd International Conference on Food Processing and Technology (ICFPT 2016). International Postgraduate Network-ISLAMIC WORLD Network for Environmental Science and Technology (IPN-IWNEST) Conference. 25th-26th March 2016. Melia Hotel, Kuala Lumpur.
8. **Wan Rosli W.I.**, Wan Abdul Manan W. M., Nordiana A. B., Mei Gee, O., Tengku Alina, T. I., Malik V. S., Willett W. C., Hu F. B. and Rohana A. J. Glycaemic Index of Commercially Available Brown Rice in East Coast of Peninsular Malaysia. 2nd International Conference on Chemical Science and Technology (ICCST) 2016. International Postgraduate Network-ISLAMIC WORLD Network for Environmental Science and Technology (IPN-IWNEST) Conference. 18th-19th March 2016. Ibis Hotel Pasteur, Bandung, Indonesia.
9. **Wan Rosli W.I.** and Nurhanan, A.R. Dehydrated *Maydis stigma* Enhances Nutritional and Antioxidative Capacities of Butter Cookies. 2nd International Conference on Agricultural, Biotechnology, Biological and Biosystem Engineering (ICABBBE) 2015. International Postgraduate Network-ISLAMIC WORLD Network for Environmental Science and Technology (IPN-IWNEST) Conference. Novotel Hotel Mangga 2, Jakarta Indonesia. 18th-19th Dec 2015.
10. Nordiana, A. B., **Wan Rosli, W. I.**, Sathyasurya Daniel, R., Wan Amir Nizam, W. A. Nutritional Qualities and Glycemic Index of Tortilla Incorporated with Oyster Mushroom Flour. 6th International Symposium on Wellness, Healthy Lifestyle and Nutrition 2015 (ISWHLN 2015). 25-27th Nov 2015. Oral presentation.
11. Ng S. H., Wan Amir Nizam, W. A. and **Wan Rosli W I.** The Use of *Pleurotus sajor-caju* Powder in Developing Nutritious and Palatable Cinnamon Biscuit with Low Glycemic Index. 1st International Symposium on Allied Health Sciences. 5th-6th Sept 2015, Renaissance Hotel, Kota Bharu, Kelantan. Oral presentation.
12. Fatariah, Z., Ng S. H., Mohd Shazwan, Z., Wan Amir Nizam, W. A. and **Wan Rosli W I.** Glycemic Index of *Benincasa hispida* Aqueous Extract in Streptozotocin Induced Diabetic Rats. 5th International Symposium on Wellness, Healthy Lifestyle and Nutrition 2014. 2-3 Dec, 2014. Lee Garden Plaza Hotel, Hat Yai, Songkhla, Thailand. Oral presentation.
13. Madan K. C., Siwaporn, P., Taewee, T. K. and **Wan Rosli, W. I.** Cooking Effects on Nutritional Quality of Commercial Brown Rice from Southern Thailand and East Coast of Malaysia. 5th International Symposium on Wellness, Healthy Lifestyle and Nutrition 2014. 2-3 Dec, 2014. Lee Garden Plaza Hotel, Hat Yai, Songkhla, Thailand. Oral presentation.

14. Ng S. H., Fatariah, Z., Wan Amir Nizam, W. A. and **Wan Rosli W I**. Hypoglycemic Effects of *Pleurotus sajor-caju* Aqueous Extract in Experimental rats. 5th International Symposium on Wellness, Healthy Lifestyle and Nutrition 2014. 2-3 Dec, 2014. Lee Garden Plaza Hotel, Hat Yai, Songkhla, Thailand. Oral presentation.
15. **Wan Rosli W I**, Daniel S R, and Che Anis Jauharah C M Z. Cornlettes Improves Dietary Content and Reducing Glycemic Index of Selected Baked products. International Conference on Food Innovation 2014. PARKROYAL Hotel, Penang. 17-19 Aug 2014.
16. **Wan Rosli**, W I, Che Anis Jauharah, C M Z, Nor Elyana, A And Robert, S D. Young Corn Ear Enhances Nutritional Composition and Lowering Glycemic Index of Bakery Products. 29th International Horticultural Congress, Brisbane Convention & Exhibition Centre, Australia. 17-22 Aug 2014.
17. **Wan Rosli WI**. The Ability of Young Corn Ear in Enhancing Nutrients and Lowering Glycemic Index of Bakery Product. 4th International Conference on Wellness, Healthy Lifestyle and Nutrition 2013. University Club, Universitas Gadjah Mada, Indonesia. 30 Nov 0-1 Dec 2013. Oral presentation.
18. **Wan Rosli WI**, Che Anis Jauharah CMZ, Robert SD, Aziz AI. Young Corn Ear Enhances Nutritional Composition and Unchanged Physical Properties of Chiffon Cake. International Conference on Agriculture and Animal Science. Cape Panwha Hotel, Phuket. 23-24 November 2013. Oral presentation.
19. **Wan Rosli WI**, CMZ Che Anis Jauharah, S Daniel Robert, A Nor Elyana, I Aziz Al-Safi. Young Zea mays Powder Improves Some Nutrient Composition and Reduces Glycemic Index of Butter Biscuit. IUNS 20th International Congress of Nutrition, Granada (Spain), September 15-20, 2013. Oral presentation.
20. Che Anis Jauharah, C.M.Z, Daniel, R.S., Nor Elyana, A., Aziz Al-Safi, I. and **Wan Rosli, W.I**. Nutritional Composition, Sensorial Acceptance and Glycemic Index of Muffins Added with Young Corn Powder. The International Conference on Medical and Health Sciences (ICMHS) 2013. 22-24 may 2013 Renaissance Hotel Kota Bharu. Poster presentation.
21. Nurhanan, AR & **Wan Rosli WI**. Determination of Vitamin C in Malaysian Cornsilk using HPLC. 3rd International Symposium on Wellness, Healthy Lifestyle and Nutrition. School of Health Sciences, USM Health Campus. 12-14th Dec 2012. POSTER presentation.
22. Norfarizan, H., Nurraihana, H., **Wan Rosli, W. I** & Hasmah, A. Phytochemical and antioxidant capacity of selected traditional medicinal plant used by Kelantanese aborigines. PharmaTech 2012. Kuala Lumpur Convention Centre. 20-21 Nov 2012. Oral presentation.
23. **Wan Rosli WI**, Nurul Asma, A & Aishah MS. The Ability of Oyster Mushroom (*Pleurotus sajor-caju*) as Functional Ingredient in Butter Biscuit. International Society for Nutraceuticals and Functional Foods (ISNFF 2012). Courtyard Marriott Hotel, Kailua-Kona, Hawaii, USA. 2-6 Dec 2012. Oral presentation.
24. **Wan Rosli WI** & Aishah MS. The Effect of Partial Replacement of Wheat Flour with Dehydrated Oyster Mushroom *Pleurotus sajor-caju* on Nutritional Composition and Acceptability of Butter Biscuit. International Conference on Halal Science and Technology 2012. Sanur Paradise Plaza Hotel & Suites, Denpasar, Bali, Indonesia. 4-6 July 2012. Oral presentation.
25. **Wan Rosli WI**, Solihah MA & Aishah MS. Nutritional Enhancement of Selected Processed Food Products Added with Grey Oyster Mushroom. 2nd International Symposium on Wellness & Healthy Lifestyle 2011. Conference Room. The School of Health Sciences, Universiti Sains Malaysia Health Campus, 16150 Kubang Kerian Kelantan Malaysia. 8-9th Dec 2011. Oral presentation.
26. Aishah MS & **Wan Rosli WI**. The Effect of Different Drying Techniques on Nutritional Value of Dried Oyster Mushroom (*Pleurotus Sajor-caju*). 2nd International Symposium on Wellness & Healthy Lifestyle 2011. Conference Room. The School of Health Sciences, Universiti Sains Malaysia Health Campus, 16150 Kubang Kerian Kelantan Malaysia. 8-9th Dec 2011. Oral presentation.
27. **Wan Rosli W. I.**, Solihah M. A., Aishah M. S., Nik Fakurudin N. A. & Mohsin S.S.J. On the ability of grey oyster mushroom (*Pleurotus sajor-caju*) in enhancing nutritional composition and sensory properties of chicken patty. XI Asian Congress of Nutrition 2011. *Nutritional Well-Being for a Progressive Asia: Challenges & Opportunities*. 13th-16th July 2011, Suntec Singapore International Convention & Exhibition Centre. Poster presentation.
28. Kamarulmran M., Rohana A.J., Gan S.H., **Wan Rosli W.I.**, Helmy H., Rosliza H., Mohd Nazri S., Ismail I., Saiful B. I. & Wan Mohamad W.B. Anthropometric characteristics and blood profile among health staffs of government health centers in Kelantan, Malaysia. XI Asian Congress of Nutrition 2011 *Nutritional Well-Being for a Progressive Asia: Challenges & Opportunities*. 13th-16th July 2011, Suntec Singapore International Convention & Exhibition Centre. Poster presentation.

29. **Wan Rosli, W. I.**, Solihah, M. A., Nik Fakurudin, N. A., Aishah, M. S. & Mohsin, S. S. J. 2011. The Effect of *Pleurotus sajor-caju* (PSC) addition on the nutritional composition and sensory properties of poultry-based patty. International Conferences on Agricultural, Biotechnological and Biosystem Engineering. World Academy of Science, Engineering and Technology. NH Lagunae Hotel, Mestre Venice, Italy. 27-29 April 2011. Oral Presentation.
30. **Wan Rosli, W. I.**, Aishah, M., Roziyani, H., Nik Fakurudin, N. A., Mohsin, S. S. J. Morphological and Nutritional Study of Low Hot Air Dried (Bio-dehydration system[®]) Oyster Mushroom (*Pleurotus Sajor-caju*). 19th Scientific Conference of the Electron Microscopy Society of Malaysia & 20th Annual General Meeting. Bayview Hotel Langkawi. 14-16 Dis 2010. Oral presentation
31. **Wan Rosli, W.I.**, Solihah, M. A., Nik Fakurudin, N. A., & Mohsin, S.S.J. (2010). Changes in Textural and Characteristics of Chicken Patty Added with Oyster Mushroom. International Conference of Food Conference 2010. Putrajaya Marriot Hotel, 22-24 November 2010. Poster Presentation.
32. **Wan Rosli W. I.**, Saiful Haizad A J, Nurhanan A R, Nik Fakurudin , NA. & Syed Mohsin S S J. Nutritional Compositions and Morphological Characterization of Cornsilk (*Zea mays* hairs). VLAG International Course Advanced Food Analysis 15-19 Nov 2010. Hof Van Wageningen Hotel, Wageningen, The Netherlands. Poster presentation.
33. Faizal, A. M., Ghosh, A. K., Suen, A. B., Kiew, O. F. & **Wan Rosli, W. I.** Effectiveness of isocaloric sago, sago-soy and sports drink as recovery aids on subsequent high-intensity cycling performance. 15th National Conference on Medical and Health Sciences, 21-22 July 2010. Grand Riverview Hotel, Kota Bharu, Kelantan, Malaysia. Oral presentation.
34. **Wan Rosli, W. I.**, Nurhanan, A. R., Solihah, M. A., Nik Fakurudin, N. A., Saiful Haizad Ahamad Jainid & Mohsin, S. S. J. Processed cornsilk (*Zea mays* hairs) as an alternative food ingredient towards reducing unused agricultural byproduct. 2nd national Conferences on Environment and Health 2010. Renaissance Hotel, Kota Bharu, Kelantan, Malaysia, 17-18 March 2010. Invited talk.
35. **Wan Rosli, W. I.**, Nurhanan, A. R. & Mohsin, S. S. J. Development of health food products from cornsilk. International Symposium on Wellness and Healthy Lifestyle, Universitas Gadjah Mada, Yogyakarta, Indonesia. 25 -26 Feb 2010. Oral presentation.
36. **Wan Rosli, W. I.**, Nurhanan, A. R. & Mohsin, S. S. J. Nutritional Composition of Malaysian Cornsilk. 11th ASEAN Food Conference 2009. The Rizqun International Hotel, Bandar Seri Begawan, Brenei Darussalam. Organized by ASEAN-COST and FIFSTA supported by Ministry of Development (MOD), Department of Agriculture Brunei. 21-23 October 2009. Oral Presentation.
37. **Wan Rosli, W. I.**, Nurhanan, A. R. & Mohsin, S. S. J. Cornsilk (*Zea mays* Hairs): A Potential Health Food Ingredient. 19th International Congress of Nutrition (ICN 2009): Nutrition Security for All. The Bangkok International Trade & Exhibition Centre (BITEC), Thailand. 4-9 Oct 2009. Poster presentation.
38. Nurhanan A.R., **W.Rosli W.I.** & Mohsin S.S.J. Total Phenolic Content of *Zea mays* Hairs Extracts. Symposium on Plant Polyphenols: Nutrition, Health and Innovations. Organized by International Life Sciences Institute (ILSI) Southeast Asia Region and The Nutrition Society of Malaysia (MSN), Crowne Plaza Hotel, Kuala Lumpur, 22-23 June 2009. Poster presentation.
39. **Wan Rosli, W. I.**, Nurhanan, A. R. & Mohsin, S. S. J. Potential usage of Cornsilk in Food and Feed Formulations. First Joint Seminar on Food Science and Technology - Faculty of Science and Technology (SAT), Prince of Songkla University, Pattani and Universiti Sains Malaysia, Seminar Room I, Food Science and Nutrition Division, PSU Pattani. 15-17 Jan 2009.
40. **Wan Rosli, W. I.**, Babji, A. S., Aminah, A. Komposisi Asid Lemak dan Ciri-Ciri Fiziko-Kimia Produk Daging Terproses Berlemak Sawit. Seminar Minyak dan Lemak 2008 (SMILE 2008), Hyatt Regency Resort Kuantan, Pahang, Malaysia, 18-19 November 2008.
41. Farid, C. G., **Wan Rosli, W. I.**, Siti Fatimah, A., Mohsin, S. S. J & Kamaruddin, I. Variable pressure scanning electron microscope with micro-analysis investigation for trace elements and radioactive contaminants in green turtles ' *Chelonia mydas* ' egg shell, yolk and albumin collected from Malaysia coastal beaches. The 9th Asia-Pacific Microscopy Conference (APMC9), Jeju Korea. 2-7 Nov 2008.
42. **Wan Rosli, W.I.**, Nurhanan, A. R., Mohsin, S. S. J. Nutritional Study of Malaysian *Zea mays* Hairs. Seminar Nasional & Kongres PATPI 2008. Palembang 14-16 Oct 2008.
43. **Wan Rosli, W.I.**, Nurhanan, A. R., Mohsin, S. S. J. Preliminary Study of Malaysian *Zea mays* Hairs. 2nd Symposium on Food and Health in Asia. Mandarin Court Hotel, Kuala Lumpur, 20-21 August 2008.
44. Nurhanan A.R., **W.Rosli W.I.** & Mohsin S.S.J. Free Radical Scavenging Activity Of *Zea Mays* Hairs. 2nd Symposium On Food And Health In Asia. Mandarin Court Hotel, Kuala Lumpur, 20-21 August 2008. Oral presentation.

45. Wan Rosli, W.I., Mohsin, S. S. J., Farid, C. Ghazali. 2007. 'High-Resolution Morphological Characterization and Micro-minerals Composition of Corn Silk (*Zea mays – Maydis stigma*)'. *International Conference on Chemical Sciences (ICCS-2007), Universitas Gadjah Mada, Yogyakarta-Indonesia, 24-26 May 2007*.
46. Wan Rosli, W. I., Babji, A. S., Aminah, A. Kesan Penyimpanan Terhadap Nilai Pemakanan Produk Daging Terproses Berlemak Sawit Merah. "Seminar Pengantarabangsaan Melayu Serumpun: Ke Arah Kegemilangan Bersama". Universitas Indonesia, Depok, Jakarta, Indonesia. 24 – 26 Jun 2008.
47. **Wan Rosli, W. I.**, Babji, A. S., Aminah, A. 2006. Lipid profile, apparent digestibility and protein efficiency ratio of Sprague Dawley rats fed with red palm fat diets. *Proceedings of the 2nd International Conference on Animal Nutrition 2006 (ICAN.) 21-24th August 2006. Renaissance Melaka Hotel*.
48. Babji, A. S., **Wan Rosli, W. I.**, Alina, A. R. & Tan, S. S. 2003. The Replacement of Animal Fats with Palm Fats in Improving the Nutritional Quality of Meat Products. *IX Asian Congress of Nutrition-Nutrition Goals for Asia-Vision 2020. February 23-27, New Delhi, India*.
49. Babji, A.S., Yeap, J. E., Noriham, A., **Wan Rosli, W. I.** & Huda, F. N. 2002. Antioxidative Properties of Red Palm Fat (Carotino®) with Selected Plant Extracts in Chicken Sausages. *48th International Congress of Meat Science and Technology. (ICoMST). 25-30 August, 2002. Rome, Italy*.
50. Babji, A.S., **Wan Rosli W.I.**, Alina, A.R., Tan, S.S., Mohd Suria Affandi Y. and Foo S.P. 2001. Utilization of palm based fats as animal fat analogues in improving the nutritional quality of meat products. *Malaysian Palm Oil Board International Palm Oil Congress (PIPOC). 20-23 August 2001. Kuala Lumpur*.
51. Tan, S.S., Aminah, Babji, A.S., Mohd Suria Affandi, Y., Chia, K.L., Wan Sulaiman, W.I. and **Wan Rosli, W.I.** 2001. Optimizing palm oil and palm stearin blend in chicken frankfurter formulation. *Malaysian Palm Oil Board International Palm Oil Congress (PIPOC). 20-23 August 2001. Kuala Lumpur*.
52. Babji, A.S. A.R. Alina, Wan Sulaiman, W.I., Tan, S.S., Chia, K.L., Nulkirah, M. and **Wan Rosli. W.I.** 2001. Malaysian palm fat as animal fat Analogue in processed meat products. *47th International Congress of Meat Science and Technology (ICoMST). 26-31 August, 2001. Krakow, Poland*.
53. **Wan Rosli W.I.**, Wan Sulaiman, W.I. Alina, A.R., Babji, A.S. and Foo, S.P. 2001. Physical and nutritional properties of frankfurter where chicken fat is substituted with red palm fat. *47th International Congress of Meat Science and Technology. (ICoMST). 26-31 August, 2001. Krakow, Poland*.

III. Local Conferences/Seminars/Proceedings

1. **Wan Rosli WI.** The Ability of Overripe Banana As Functional Food Ingredient. PERSIDANGAN BUAH-BUAHAN KEBANGSAAN 2021. Buah-Buahan: Ke arah Memperkasakan Industri Pertanian Negara. 6-8 APRIL 2021. Organized by MARDI Malaysia.
2. Aliyalina R, Wan Nur Shuhaila MD, **Wan Rosli WI**, Marina AM & Dzulkifli I. Fourier Transform Infrared Spectroscopy (FTIR) and Principal Component Analysis (PCA) for Monitoring Plastic Adulterated Palm Oil. The 29th Malaysian Analytical Chemistry Symposium (SKAM). 15-17 Aug 2016. Bayview Beach Resort, Penang, Malaysia.
3. Siti Fatimah AR, Mohd Shazwan MZ, Roslina MZ, **Wan Rosli, WI** & Wan Amir Nizam WA. Effects of aqueous extract of corn silk on glycemic index in streptozotocin-induced diabetic Sprague Dawley rats. 4th Malaysian Symposium on Biomedical Sciences 2013. 11-12th May 2013. School of Health Sciences USM Health Campus.
4. Yuh Nien, C and **Wan Rosli W. I.** 2013. Effects of Young Corn Ear Addition on Nutritional Composition and Acceptability of Selected Wheat-Based Local Kuih. 28th Scientific Conference of The Nutrition Society of Malaysia, Renaissance Hotel, Kuala Lumpur, 29-30 May, 2013. Poster presentation.
5. Shazwani, M. and **Wan Rosli, W. I.** 2013. Nutritional Composition of 10 Selected Traditional Wheat-based Malaysian Kuih in East Coast of Malaysia: An Updates of Malaysian Food Composition Database. 28th Scientific Conference of The Nutrition Society of Malaysia, Renaissance Hotel, Kuala Lumpur, 29-30 May, 2013. Poster presentation.
6. Lim, S. L. and **Wan Rosli, W. I.** 2013. Nutritional Composition and Lipid Oxidation Stability of Beef Patties Packed with Biodegradable and Non- Biodegradable Materials. 28th Scientific Conference of The Nutrition Society of Malaysia, Renaissance Hotel, Kuala Lumpur, 29-30 May, 2013. Poster presentation.
7. Chew Ting, C and **Wan Rosli, W. I.** 2013. Nutritional Composition and Palatability Evaluation of Some Selected Commercially Available Local Brown Rice in Kelantan Prepared by Different Types of Cooking

- Methods. 28th Scientific Conference of The Nutrition Society of Malaysia, Renaissance Hotel, Kuala Lumpur, 29-30 May, 2013. Poster presentation.
8. Che Anis Jauharah. C.M.Z, Daniel, R.S., Nor Elyana. A., Aziz Al-Safi, I. and **Wan Rosli, W.I.** Effect of Young Corn (*Zea mays*) Powder on Glycemic Index and Physicochemical Properties of Biscuit. MDA Scientific Conference & 19th Annual General Meeting. 21st – 23rd June 2013 Sunway Putra Hotel (formerly known as Legend Hotel & Apartments, Kuala Lumpur. Poster presentation.
 9. Nor Maihiza Akmal M. S. and **Wan Rosli W. I.** 2012. Partial Replacement of Chicken Meat with Oyster Mushroom (*Pleurotus sajor-caju*) Powder in Sausage: The Effect on Nutritional Composition, Dietary Fiber and β -glucan content 27th Scientific Conference of The Nutrition Society of Malaysia, Crowne Plaza Mutiara Hotel, Kuala Lumpur, 24-25 May, 2012. Poster presentation.
 10. Muhammad Rausyan A. R. and **Wan Rosli W. I.** 2012. Vegetable Oil Enhances Unsaturation Ratio of Fatty Acid Compositions in Sausages Added with Grey Oyster Mushroom. 27th Scientific Conference of The Nutrition Society of Malaysia, Crowne Plaza Mutiara Hotel, Kuala Lumpur, 24-25 May, 2012. Poster presentation.
 11. Ng, S.H. and **Wan Rosli W. I.** 2012. The Ability of Cornsilk Powder in Enhancing Nutritional Compositions and Changing Textural and Sensory Properties of Sausage Buns. 27th Scientific Conference of The Nutrition Society of Malaysia, Crowne Plaza Mutiara Hotel, Kuala Lumpur, 24-25 May, 2012. Poster presentation.
 12. Lim Jing Yi and **Wan Rosli W. I.** 2012. The Ability of Zea mays Ear in Enhancing Nutritional Composition and Changing Textural and Sensory Properties of Bread. 27th Scientific Conference of The Nutrition Society of Malaysia, Crowne Plaza Mutiara Hotel, Kuala Lumpur, 24-25 May, 2012. Poster presentation.
 13. Aishah M. S. and **Wan Rosli, W. I.** 2012. Sensory analysis of mushroom porridge and paratha bread. International Conference on Food Science and Nutrition. Universiti Malaysia Sabah, Kota Kinabalu, Sabah, Malaysia. 2-4 April 2012. Poster presentation.
 14. **Wan Rosli WI**, Solihah MA, Aishah M & Syed Mohsin SSJ. Grey oyster mushrooms provide health benefits in processed food products. Colloquium of Health Sciences and Engineering Technology. Conference Room. The School of Health Sciences, Universiti Sains Malaysia Health Campus, 16150 Kubang Kerian Kelantan Malaysia. 16-17th Oct 2011. Oral presentation.
 15. Solihah, M. A. & **Wan Rosli W. I.** Phytochemicals Screening of Malaysian Zea mays Hair Extracts. Seminar on Plant Natural Products. Perdana Meeting Room Universiti Malaysia Kelantan, Kota Bharu, Kelantan. Poster Presentation. 21-22 Nov 2011.
 16. Aishah, M. S. & **Wan Rosli, W. I.** The Effect of Different Drying Techniques on Nutritional Value of Dried Oyster Mushroom (*Pleurotus Sajor-caju*). Perdana Meeting Room Universiti Malaysia Kelantan, Kota Bharu, Kelantan. Poster Presentation. 21-22 Nov 2011.
 17. **Wan Rosli W.I.**, Nik Fakrudin N.A., Solihah M.A., Aishah. M. & Syed Mohsin, S.S.J. Morphological and Nutritional Study of Hot Air Dried Oyster Mushroom (*Pleurotus Sajor caju*). Oral presentation. 19th Electron Microscopy Society of Malaysia & 20th Annual General Meeting. 8-10th December 2010, Langkawi. Kedah. Oral presentation.
 18. Nurhanan, A.R., **Wan Rosli, W.I.** & **Mohsin, S.S.J.** Preliminary Chemical Analysis Of Zea Mays Hairs. 2nd Health & Medical Sciences Conference. 18-21 Jun 2008. USM Pulau Pinang. (Poster presentation).
 19. **Wan Rosli, W. I.**, Babji, A. S., Aminah, A., Foo, S. P. and Abd Malik, O. 2006. Effect of retorting and oven cooking on the nutritional properties of beef frankfurters blended with palm fats. *Proceedings of the 27th Malaysian Society Animal Production Annual Conference 21-24th August 2006. Renaissance Melaka Hotel .pp 63-65.*
 20. **Wan Rosli, W. I.**, Babji, A. S., Aminah, A., Foo, S. P. and Abd Malik, O. 2005. Effect of retorting and oven cooking on vitamin E and carotenes contents in chicken frankfurters blended with palm fats. *Proceedings of the KUSTEM 4th Annual Seminar 2005. 2-3 May 2005, Primula Beach Resort, Kuala Terengganu, Terengganu.*
 21. **Wan Rosli, W. I.**, Babji, A. S., Aminah, A., Foo, S. P. and Abd Malik, O. 2005. Effects of cooking on vitamin E and A contents of beef burgers blended with palm fats. *Proceedings of the 20th Scientific Conference and Annual General Meeting. 24-25 March, 2005, Crowne Plaza Mutiara Hotel, Kuala Lumpur.*
 22. **Wan Rosli, W. I.**, Babji, A. S., Aminah, A., Foo, S. P. and Abd Malik, O. 2005. Effects of cooking on vitamin E and A contents of beef burgers blended with palm fats. *20th Scientific Conference and Annual General Meeting. 24-25 March 2005, Crowne Plaza Mutiara Hotel, Kuala Lumpur. Poster presentation.*
 23. **Wan Rosli, W.I.**, Babji, A. S., Aminah, A., Foo, S.P., & Abd Malik O. 2003. “Kesan Pemasakan dan Penyimpanan Terhadap Nilai Pemakanan Sosej Ayam Berlemak Sawit dan Lemak Sawit Merah”. *Prosiding Kolokium Siswazah Ketiga FST*, 30-31 July 2003. Universiti Kebangsaan Malaysia.

24. **Wan Rosli, W.I.**, Babji, A. S., Aminah, A., Foo, S.P., & Abd Malik O. 2003. "Stability of Carotenes in Beef Burgers and Frankfurters Substituted with Palm Fat and Red Palm Fat. *2nd Food Science and Technology Seminar 2003*". 30 August 2003, General Lecture Hall Complex, Computer Centre, Universiti Kebangsaan Malaysia. Co-organised by Universiti Kebangsaan Malaysia, Universiti Putra Malaysia & Malaysia Institute Food Technology (MIFT).
25. **Wan Rosli, W.I.**, Babji, A. S., Foo, S.P., Unnithan, U. R. & Abd. Malik, O. 2002. Vitamin E stability of cooked beef burgers and retorted chicken frankfurters substituted with palm fat and red palm fat (Carotino®). *Proceedings of the Scientific Conference on Food Antioxidants: Nutrition, Health and Consumer Perspectives*. 23-24 April 2002, Equatorial Hotel, Bangi, Selangor.
26. **Wan Rosli, W.I.**, Babji, A. S., Aminah, A., Foo, S.P., Unnithan, U. R. 2002. Vitamin E homologues stability of beef burgers substituted with palm fat and red palm fat (Carotino). *Proceedings of the 24th Annual Conference of Malaysian Society of Animal Production 2002*, 19 – 23 May 2002. Penang.
27. **Wan Rosli, W. I.**, Babji, A. S., Aminah, A., Unnithan U. R., & Foo S.P. "Kestabilan Homolog Vitamin E dan Penerimaan Pengguna Terhadap Burger Lembu Gantian Lemak Sawit dan Lemak Sawit Merah (Carotino®)". *Kolokium Siswazah Pertama FST*. 16-17 April 2002. Faculty of Science and Technology, Universiti Kebangsaan Malaysia, Bangi, Selangor.
28. **Wan Rosli, W. I.**, Babji, A. S., Aminah, A., Foo S.P. & Abd Malik, O. Kestabilan Vitamin E dan Karotena terhadap Frankfurter Ayam Tersteril Gantian Lemak Sawit dan Lemak Sawit Merah (Carotino®). *Kolokium Siswazah Kedua FST*. 9-10 Oct. 2002. Faculty of Science and Technology, Universiti Kebangsaan Malaysia, Bangi, Selangor.
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30. Babji, A.S., Alina, A.R. **Wan Rosli, W.I.**, Tan, S.S., Mohd. Suria Affandi, Y. & Foo, S.P. 2001. Utilization of palm based fats as animal fat analogues in improving the nutritional quality of meat products. *Proceedings of the PIPOC Food Technology and Nutrition Conference*, 20-22 August 2001, Kuala Lumpur.
31. **Wan Rosli, W. I.**, Babji, A. S. and Foo S. P. 2000. "Nilai label makanan produk daging gantian lemak sawit". *Dialogue 3 Technology Transfer "Palm Fat: Animal Fats Analogue in Meat Products*. 15th November 2000. Biro Rundingan dan Inovasi UKM. Fakulity of Science and Technology, Universiti Kebangsaan Malaysia, Bangi Selangor.

IV. Book/Chapter in Book

1. **Wan Rosli, W. I.** Nutritional and Chemical Analysis of Cornsilk (*Zea mays* Hairs). "Nutritional and Chemical Analysis of Cornsilk (*Zea mays* Hairs)". 10 years Anniversary Publication Research at the School of Health Sciences: Sustainable Health in the perspective of Health Sciences 1999-2009. 43-50.
2. Wan Abdul Manan, W. M., Wan Nazaimoon W. M., **Wan Rosli, W. I.**, Hamid Jan, J. M., Rohana A. J., Wan Suriati, W. N., Noor Fadzlina, H., Rozaimi, M and Mastura, C. A. 2016. Resepi Gantian Hidangan. ISBN 978-967-5651-70-0.
3. Santad, W. and **Wan Rosli, W. I.** 2017. Sustainability in the Agrofood Sector, Edited by Rajeev Bhat. Chapter 17: Sustainability of Nutraceuticals and Functional Foods. John Wiley and Sons.
4. Wan Abdul Manan WM, Wan **Wan Rosli WI**, Noor Fadzlina H, Wan Suriati WN, Hamid Jan JM, Nor Haslina M, Arifin WN, Wan Mohamed Izani WM, Rohana AJ, Tengku Alina TI, Mohd Ismail I, Rohaida I, Tengku Fatimatul TH, 2017. My Body is Fit and Fabulous at Work, MyBFF@Work Modul. ISBN No 978-967-5651-83-0. Perpustakaan Negara Malaysia.
5. Projek Bakti PPSK: Bah Kuning 2014. Pusat Pengajian Sains Kesihatan 2016. Perpustakaan Negara Malaysia ISBN 978-967-5651-89-2. Cetakan Pertama 2016.
6. Santad Wichienchot and **Wan Rosli Bin Wan Ishak**. 2017. Chapter 7: Prebiotics and Dietary Fibers from Food Processing By-Products. In Food Processing By-Products and their Utilization, First Edition. Edited by Anil K Anal. Wiley-Blackwell. 137-164.
7. **Wan Rosli Wan Ishak** & Ng Sze Han. Chapter 7: The Wondrous of Fungus World IN 'Wonder of the World (Evidence-Based Functional Foods in Health & Diseases)'. Editors Azrina Azlan, Amin Ismail. ISBN 978-967-344-737-4. Pg 105-128.

8. **Wan Rosli Wan Ishak** & Nurhanan Abdul Rahman. Chapter 13: Cornsilk as an Alternate Functional Ingredient IN 'Wonder of the World (Evidence-Based Functional Foods in Health & Diseases)'. Editors Azrina Azlan, Amin Ismail. ISBN 978-967-344-737-4. Pg 265-285.
9. **Wan Rosli Wan Ishak**. 2020. MUDAHNYA SEMBUNYI SAYUR DALAM MASAKAN. eBook. eISBN: 978-967-2968-06-1
10. **Wan Rosli Wan Ishak**. 2020. 5 RIADAH MUDAH MENCAPAI BERAT IDEAL. eBook. eISBN: 978-967-2968-01-6
11. **Wan Rosli Wan Ishak**. 2020. KEMBALI LANGSING. eBook. eISBN: 978-967-2968-07-8.
12. **Wan Rosli Wan Ishak**. 2021. RAHSIA KEKAL RAMPING. Penerbit Big M Resources. ISBN 978-967-14722-7-9.

Invited Lecture/Speaker

1. **Wan Rosli, W. I.**, Nurhanan, A. R., Solihah, M. A., Nik Fakurudin, N. A., Saiful Haizad Ahamad Jainid & Mohsin, S. S. J. Processed cornsilk (*Zea mays* hairs) as an alternative food ingredient towards reducing unused agricultural byproduct. 2nd national Conferences on Environment and Health 2010. Renaissance Hotel, Kota Bharu, Kelantan, Malaysia, 17-18 March 2010.
2. **Wan Rosli, W. I.** Healthy Food Tips. Invited speaker for National Women Seminar 2013. Organized by Department of Radiology, USM Health Campus. Renaissance Hotel, 20th June 2013.
3. **Wan Rosli, W. I.** Processed Food: Sept 11, 2014. Conference Room of INFORMM USM Health Campus. Therapeutic Agents or Poison?
4. **Wan Rosli, W. I.** Does Baked-Based Products Formulated with Cornlettes Powder Able to Reduce Glycemic Responses of Healthy Individuals? The 2nd Annual World Congress of Nutrition and Health 2014, China Taiyuan Coal Transaction Center, China. Oct 24-26, 2014.
5. **Wan Rosli, W. I.** Healthy Lifestyle Habits. Invited speaker for National Women Seminar 2014: Updates on Women's Health Issues. Organized by Department of Radiology, USM Health Campus. Renaissance Hotel, 2-4 Sept 2014.
6. **Wan Rosli, W. I.** Food and Nutrition in Indo-Malay-Thai, 5th International Symposium on Wellness, Healthy Lifestyle and Nutrition 2014. 2-3 Dec, 2014. Lee Garden Plaza Hotel, Hat Yai, Songkhla, Thailand. Invited speaker on Symposium session.
7. **Wan Rosli, W. I.** Seminar on 'Food and Function'. Nutraceutical and Functional Food R&D Center (NFF), Prince of Songkla University, Hat Yai Campus, Thailand. April 1, 2015.
8. **Wan Rosli, W. I.** Stability of Antioxidants in Processed Meat Products. Seminar and Workshop on Antioxidants: Natural Medicine for Health. 15-16 Nov 2016. Faculty Science and Technology, Universiti Kebangsaan Malaysia, Bangi Selangor, Malaysia.
9. **Wan Rosli, W. I.** The Prowess of Oyster Mushroom (*Pleurotus Sajor-caju*, PSC) as an Alternative Nutritive Functional Ingredient. Medicinal and Aromatic Plants Seminar. FRIM Malaysia, 11-12 Oct 2016.
10. **Wan Rosli WI**, Wan Abdul Manan WM, Tengku Alina TI, Rohana AJ, Tengku Fatimatul TH, Rohaida I, Hamid Jan JM, Noor Fadzlina H, Nor Haslina M, Wan Suriati WN, Wan Mohd Izani WM, Mohd Ismail I, Wan Nor Arifin WM & Tahir A. Nutritional profiles of 50 meal replacement recipes for body weight reduction interventional program among civil servants (MyBFF@Work). National Food Technology Seminar 2020: Innovative Food for Specific Health Groups. 14-15th April 2020. Hotel Bangi Putrajaya, Malaysia. Organized by MARDI Serdang Selangor, Malaysia.
11. **Wan Rosli, W. I.** 'Descriptive Analysis': Food Development and Sensory Evaluation Course. Guest Lecture to Faculty of Applied Sciences UCSI. March 25, 2021. MS Team.
12. **Wan Rosli, W. I.** 'Functional Food Development': GIZ334 Food Experimentation. Guest Lecture to Department of Community Nutrition Faculty of Human Ecology, IPB University, Indonesia. June 5, 2021. Zoom meeting.
13. **Wan Rosli, W. I.** Enhancing the Postprandial Glycemic Response of Healthy and Sports Individuals. 8 Days Virtual International Conference: Yoga, Health, Fitness and Sports During Covid -19. 21 – 28th June 2021. Organized by SESHADRIPURAM FIRST GRADE COLLEGE, India. Zoom meeting.
14. **Wan Rosli, WI.** 2021. Valorization of Grey Oyster Mushrooms (*Pleurotus sajor-caju*) as Functional Ingredients in Selected Food Products. 3rd Webinar on Food Technology, June 28, 2021, Rome, Italy. foodtechnology-webinar.conferenceseries.com. Webex.
15. **Wan Rosli, WI.** 2021. Does Polyphenolic-Rich Fraction of Cornsilk (*Stigma maydis*) Exhibits Anti-Hyperglycaemic Properties in Streptozotocin-Induced Diabetic Rats? Webinar on Biomedicine 2021.

Conference Series LLC LTD. 47 Churchfield Road, London, W3 6AY. London, Alaska W36AY. United Kingdom. July 26, 2021. Webex Meeting.

16. **Wan Rosli W. I. 2021.** Research and Innovation on Cornsilk and Cornlettes. Symposium Kebangsaan Minyak pati, Tumbuhan, Kosmetik dan Kesihatan (NSEPCOH). 15-17 Aug 2021. School of Health Sciences USM Health Campus, Kota Bharu, Kelantan, Malaysia.
17. **Wan Rosli W. I. 2021.** Addition of Oyster Mushrooms (*Pleurotus sajor-caju*) in Selected Foods Improving the Postprandial Glycaemic Response of Healthy Individuals. Webinar on Food Nutrition & Dietetics 2021. AVER <https://foodnutrition.averconferences.com/>. Go To platform. India.
18. **Wan Rosli W. I. 2021.** The Ability of Oyster Mushrooms (*Pleurotus sajor-caju*) as Nutritive and Functional Ingredients in Food. 2nd International Webinar on Food Science and Technology. Organized by Conference Mind. <https://www.conferencemind.com/conference/foodscienceandnutrition/program>. Sept 23-24, 2021.
19. **Wan Rosli, W. I.** Invited Speaker, Immature Corn Hairs (*Stigma Maydis*) Phenolic Extracts Demonstrate Anti-Hyperglycaemic Properties in Streptozotocin-Induced Diabetic Rats, Webinar Program (Google Meet), Conference Mind, 3rd International Conference on Diabetes and Health Care (International). <https://www.conferencemind.com/conference/diabetesandhealthcare>. Oct 4-5, 2021.
20. **Wan Rosli, W. I.** Use of Functional Food in Disease. Nov 9, 2021. Virtual Summer Course on Interprofessional Healthcare and Functional Food. Organized by Faculty of Medicine, Public Health and Nursing in collaboration with Faculty of Pharmacy and Faculty of Dentistry UGM, Indonesia.

Keynote/Plenary Speaker

21. **Wan Rosli, W. I.** Memperkasa TVET Kearah Kelestarian Pendidikan. Seminar Penyelidikan Zon Timur Politeknik 2013. Hotel Raudhah 26-27th June 2013. Keynote speaker.
22. **Wan Rosli, W. I.** 2016. The Prowess of Vegetable Dietary Fibres in Combating Lifestyle Diseases (2nd International Conference on Agriculture, Biological and Chemical Sciences (ICABCS 2016). Equatorial Hotel, Ho Chi Min City, Vietnam. 19-20 April 2016.
23. **Wan Rosli, W. I.** 2018. The Roles of Dietary Fibres from Fruits and Vegetables in the Prevotion of Non-Communicable Diseases. 3rd International Conference on Engineering, Mechanics and Applied Sciences. IPN Conferences 2018. 3-5 July 2018. Langkawi Seaview Hotel, Langkawi, Malaysia.
24. **Wan Rosli, W. I.** 2018. The Significant Roles of Agricultural-Based Products in Sustaining Human Health. International Nutrition & Health Symposium (INHESION 2018). 3 Nov 2018. Prime Plaza Hotel, Jogjakarta, Indonesia.
25. **Wan Rosli, W. I.** 2019. Sustainability of Food Systems: From Farm to Fork. Invited Lecture for Nutrition 230 (Selected Aspects of Food and Nutrition). Lecture Room, Department of Food Sciences and Nutrition. College of Home Economics, University of the Philippines Diliman. March 27, 2019.
26. **Wan Rosli W.I.** 2019. Functional Food Development from Agro-Residual Materials. International Conference on Asean Food 2019. Universiti Malaysia Kelantan, Kampus Kota, Taman Bendahara Pengkalan Chepa, Kota Bharu, Kelantan. Aug 29, 2019.
27. **Wan Rosli W.I.** 2019. The role of functional foods on chronic disease prevention and management. 3rd INHESION International Nutrition and Health Symposium 2019. Department of Nutrition and Health, Faculty of Medicine, Public Health and Nursing, Universitas Gadjah Mada, Yogyakarta. 9-10 Nov 2019.
28. Webinar Program. Food Science Virtual 2020, July 13-14, 2020. Functional Roles of Dietary Fibres from Selected AgroResidual Materials in the Development of Low GI Food Products. Magnusgroup.
29. INCON2k20 International Nutrition Conference 2020. 22 -23 July 2020. The Ability of Dietary Fibres from Selected Agricultural By-Products in Lowering GI Values of Foods. Team the Nutrition Times.

Reviewer/Examiner/Assessor

Journal

1. Reviewer for the manuscript entitled "Nutritional Composition of Rosselle seeds powder and its effect on lipid profiles of hypercholesterolemia rats by Khairul Ikram, Emmy Hainida, Ismail, A., Hashim, N., Mohd Esa., Norhaizan, A. B. and Ainul Z. 2007 for the *Journal of Science Food Agriculture*.

2. Reviewer for the manuscript entitled "Extraction and determination of oryzanol in rice bran of mixed herbarium UKMB' for *ASEAN Food Journal* (AFJ-2006-133)".
3. Reviewer for the manuscript entitled "Protein Quality of Selected Fish (Anchovy, Mackerel and Canned Sardine) 2007 for *Malaysian Journal of Nutrition* 2007.
4. Quantitative determination of fatty acid composition, vitamin E and carotenoids in different varieties of palm oil species from Cote d'Ivoire. Monde, Absalone, Michel. *Journal of the Science of Food and Agriculture* -09-0101. Mac 2009. Reviewer.
5. Amino acid and fatty acid profiles of Peking and Muskovy duck meat. *Malaysian Journal of Nutrition*. March 4, 2010. Reviewer.
6. Reviewer for the manuscript entitled "Thermal gelation properties and quality characteristics of duck surimi-like material (duckrimi) as affected by the selected washing processes". Reference number IFRJ-2010-169. *International Food Research Journal* (ISSN 1985-4668). 1st September 2010.
7. Reviewer for the manuscript entitled ""Antioxidant properties of tropical juices and their effects on *in vitro* hemoglobin and low density lipoprotein oxidations" reference number IFRJ-2010-233. *International Food Research Journal* (ISSN 1985-4668). 6th October 2010.
8. Reviewer for the manuscript entitled "Physicochemical and sensory properties of Malaysian commercial chicken burgers". Reference number IFRJ-2010-264. *International Food Research Journal* (ISSN 1985-4668). Jan 2011.
9. Reviewer for the manuscript entitled "Fortification of lysine in deep-fried and dried instant noodle". Reference number 292/2011. *Malaysian Journal of Nutrition* Feb 28, 2011.
10. Reviewer for the manuscript entitled "Serum cholesterol and triglyceride levels of rats fed with consumer selected coconut oil blends". Reference number IFRJ-2011-092. *International Food Research Journal* (ISSN 1985-4668). 16th March 2011.
11. Reviewer for the manuscript entitled "Allelopathic effects of *rhazya stricta* decne on seed germination and seedling growth of maize". *African Journal of Agricultural Research*. 3rd June 2011.
12. Reviewer for the manuscript entitled "Marinating beef with South African red wine may protect against lipid peroxidation during cooking". *African Journal of Agricultural Research*. 14 July 2011.
13. Reviewer for the manuscript entitled "Effect of different types of low sweetness sugar on physicochemical properties of threadfin bream surimi (*Nemipterus* spp) during frozen storage". *International Food Research Journal* (ISSN 1985-4668). 15th August 2011.
14. Reviewer for the manuscript entitled Immunoregulatory Effect of β -Glucan on Peritoneal Macrophages of Balb/c mice (AJMR-11-1211). *African Journal of Microbiology Research* www.academicjournals.org/ajmr. 31 Oct 2011.
15. Reviewer for the manuscript entitled "Degree of hydrolysis and free tryptophan content of Skipjack Tuna (*Katsuwonus pelamis*) protein hydrolysates produced with different type of industrial proteases" (IFRJ – 2011-329). *International Food Research Journal* (ISSN 1985-4668). 19th November 2011.
16. Reviewer for the manuscript entitled 'Identification of Fatty Acid Content, Amino Acid Profile and Proximate Composition in Rainbow Trout (*Oncorhynchus mykiss*)'. *African Journal of Agricultural Research*. 19 Nov 2011. www.academicjournals.org/ajar.
17. Reviewer for the manuscript entitled 'Technology for Production of Surimi Powder and Potential Applications: A Review' reference number IFRJ-2011-402). *International Food Research Journal* (ISSN 1985-4668). 19th December 2011.
18. Reviewer for the manuscript entitled 'Production of Mushroom (*Lentinus tuberregium* HM060586) using different wastes in Tamil Nadu, as a Source of Nutritional Food'. *African Journal of Environmental Science and Technology*. 15 December 2011.
19. Reviewer for the manuscript entitled 'Optimization of gelatin extraction and physico-chemical properties of catfish *Clarias gariepinus*) bone gelatin'. *International Food Research Journal* (ISSN 1985-4668). 16th June 2012.
20. Reviewer for the manuscript entitled 'Characteristics assessment of cooking oil and vanaspati ghee'. *Pakistan Journal of Scientific and Industrial Research*. 15th may 2012.
21. Reviewer for the manuscript entitled 'Development and Physical Analysis of High Fiber Bread Incorporated with Cocoa Pod Husk (*Theobroma Cacao Spp.*) Powder'. Reference number IFRJ-2012-344). *International Food Research Journal* (ISSN 1985-4668). 18th September 2012.
22. Reviewer for the manuscript entitled 'Effect of Duck Feet Collagen Addition on Physicochemical Properties of Surimi (IFRJ-2012-400)'. *International Food Research Journal* (ISSN 1985-4668). 12th September 2012.

23. Reviewer for the manuscript entitled 'Identification polypeptide biomarkers of porcine skin gelatin by two-dimensional electrophoresis (IFRJ-2012-407). International Food Research Journal (ISSN 1985-4668). 18th September 2012.
24. Reviewer for the manuscript entitled 'Proximate compositions and total phenolic contents of selected edible seaweed from Semporna, Sabah, Malaysia (ICFSN-03)'. Borneo Science Journal. 20th Nov-18 Dec 2012.
25. Reviewer for the manuscript entitled "Effect of Storage Conditions on Quality of Prebiotic Dark Chocolate" (383/2012). Malaysian Journal of Nutrition 2012. Dec 1, 2012.
26. Reviewer for the manuscript entitled "Rheological Properties of Different Degree of Pregelatinized Rice Flour Batter". SAINS MALAYSIANA Journal. Dec 3, 2012.
27. Reviewer for the manuscript entitled 'Peningkatan Kualiti Bebola Ayam Dengan Penambahan Ekstrak Daun Selom (*Oenanthe javanica*), mengkudu (*Morinda citrifolia*) Dan Lemak Sawit Merah (Carotino ®)'. SAINS MALAYSIANA Journal. March, 2013.
28. Reviewer for the manuscript entitled 'Effect of low-pressure cold plasma on surface microflora of meat and quality attributes. Journal of Food Science and Technology. JFST-D-13-00681. June 2013.
29. Reviewer for the manuscript entitled 'Physicochemical Properties and Sensory Characteristics of Sausage Formulated With Surimi Powder' (JFST-D-12-01099). Journal of Food Science and Technology. July 2013.
30. Effect of different calcium sources on the bioactive compounds stability of extruded and nixtamalized blue maize flours JFST-D-13-00435. Journal of Food Science and Technology. July 2013.
31. Development of Food Colorant from Ceri Terengganu (*Lepisanthes Fruticosa* (Roxb.) Leenh) By Using Three Different Extraction Methods. International Food Research Journal (ISSN 1985-4668). 28th July – 28th August 2013.
32. Reviewer for the manuscript entitled "Anti-elastase and matrix metalloproteinase-1 inhibitory activity of earthworm extract as potential new anti-aging agent" (C1166). Asian Pacific Journal of Tropical Biomedicine (APJTB). Oct 2013.
33. Reviewer for the manuscript entitled "Assessment of Nano Cellulose from Peach Palm Residue as Potential Food Additive: Preliminary Studies. JFST-D-01209. International Journal of Food Science and Technology. Oct 2013.
34. Reviewer for the manuscript entitled "Antioxidant activities of patin (*Pangasius sutchi*) sarcoplasmic protein hydrolysates as influenced by enzymes and molecular weight" (ID JFBC-08-13-0301). Journal of Food Biochemistry. Oct 2013.
35. Reviewer for the manuscript entitled "Chicken patties with a microbial fat substitute". Food Research Journal. FOODRES-D-13-01869. Dec 20, 2013.
36. Reviewer for the manuscript entitled "Mixture Experiment on Melting and Textural Properties of Dark Chocolate as influenced by Cocoa Butter Substitution with Xanthan gum/Corn starch/ Glycerine. International Food Research Journal IFRJ-2014-032. 14th Jan 2014.
37. Reviewer for the manuscript entitled "Quantification of fatty acids in oil from seeds of cassia artemisioides by Gas Chromatography-Mass Spectrometry". Journal Food Science and Technology. Feb 11, 2014.
38. Reviewer for the manuscript entitled 'The Different Types and Contents of Sugars in Selected Commercial and Traditional Kuih in Klang'. International Food Research Journal. April 10-May 10, 2014.
39. Reviewer for the manuscript entitled 'Obesity and Fast Food Restaurant Visits among Adolescents in Kota Bharu, Kelantan'. International Food Research Journal. April 4- May 7, 2014.
40. Reviewer for the manuscript entitled 'Antioxidant properties of bran from three varieties of ric'. International Food Research Journal. April 10-May 10, 2014.
41. Reviewer for the manuscript entitled 'Optimization of microwave extraction of pectin from dragon fruit peel (*Hylocereus polyrhizus*)'. International Food Research Journal – IFRJ-2014-282. 19 April 2014.
42. Reviewer for the manuscript entitled 'Probabilistic assessment of the intake of mineral and trace elements by consumption of infant formulas and processed cereal based food in Spain'. CyTA-Journal of Food. May 5, 2014-June 4, 2014.
43. Reviewer for the manuscript entitled 'Characteristics of Bread and Biscuit made with Wheat and Rice Flour Composites'. Journal of Food and Technology Research 22/JFTR/14. May 2014.
44. Reviewer for the manuscript entitled 'Evaluation of Nutritive Quality and Sensory Attributes of *Calocybe indica* Flour Fortified with Barnyard Millet Cookies'. APJ20142210. Asia Pacific Journal of Molecular Biology and Biotechnology (APJMBB). May 20, 2014.

45. Reviewer for the manuscript entitled 'Improvement on Cocoa Bean's Quality using Different Fermentation Methods and the Turning of Cocoa Beans'. International Food Research Journal. IFRJ-2014-327. May 15 - June 15, 2014.
46. Reviewer for the manuscript entitled 'Effect of the total phenolic content and antioxidant capacity of unfermented cocoa beans on collagenase and elastase inhibition'. Journal of Food Biochemistry. JFBC-06-14-0237. Aug 5 - Sept 4, 2014.
47. Effect of germination on total dietary fibre and total sugar in legumes (kidney, mung, soy bean and peanut). IFRJ-2015-030. International Food Research Journal. Jan 22, 2015.
48. The simultaneous determination of free amino acids in Pu-erh tea and their changes during fermentation. FOODCHEM-D-14-05432. Food Chemistry. Feb 2015.
49. Effect of Pre-treatment with Ultrasound on Antioxidant Properties of Black Glutinous Rice Water Extracts. IFRJ-2014-697. International Food Research Journal. Feb 28, 2015.
50. Tempeh extract fortified with iron and synbiotic as a strategy against anemia. IFRJ-2015-109. International Food Research Journal. March 12, 2015.
51. Characterization of Transfructosylating Activity Enzyme from Tubers of Tropical Jerusalem Artichoke for Production of Fructooligosaccharides. IFRJ-2015-129. International Food Research Journal. April 10, 2015.
52. Rapid Detection of Lard in Chocolate and Chocolate-Based products using Fourier Transform Infrared Spectroscopy. Journal of Tropical Agriculture and Food Science (JTAFS) MARDI. April 21, 2015.
53. Comparison of Vitamin C Content in Citrus Fruits by Titration and High Performance Liquid Chromatography Methods'. IFRJ-2015-160. International Food Research Journal. April 29, 2015.
54. Evaluating of prebiotic property of GOS produced by *Lactobacillus pentosus* var. *plantarum* BFP32 in fecal batch culture' IFRJ-2015-189. International Food Research Journal. May 15, 2015.
55. Digestibility, fecal fermentation and anti-cancer properties of dragon fruit oligosaccharides. IFRJ-2015-317. International Food Research Journal. July 8, 2015.
56. The physicochemical properties and sensory evaluation of bread made with a composite flour from wheat and *tempoyak* (fermented durian), 4717-AJAS. American Journal of Applied Sciences. July 2015.
57. Antioxidant Properties of Selected Varieties of *Lactuca sativa* L. International Food Research Journal. IFRJ-2015-428. Aug 28, 2015.
58. Antimicrobial activity of *Trigonella foenum-graecum* L (Fenugreek). Journal of Microbiology and Modern Techniques (JMMT). JMMT-P-105. 21st Jan – 2 Feb 2016.
59. Contributory Factors of College Students' Fast-Food Preferences and an Implementation in Gaziantep. Journal of Basic and Applied Research International. Ms-JOBARI-3385. 25th Jan – 4th Feb 2016.
60. Aantidiabetic and antiinflammatory potential of sulphated polygalactans isolated from red seaweeds *Kappaphycus alverizii* and *Gracilaria opuntia*. Journal of Food Biochemistry ID JFBC01160001. 27th Jan-10th Feb 2016.
61. Antioxidant activity, phenolic profile, chlorophyll and mineral matter content of corn silk (*Zea mays* L): comparison with medical herbs. Journal of Cereal Science. JCS15-488. Feb 10-March 10, 2016.
62. Physicochemical, antioxidant, and functional properties of dietary fibre from bamboo shoot (*Dendrocalamus hamiltonii*) in Xishuangbanna, Southwest China. FOODCHEM-D-16-00407. Food Chemistry. Feb 2, 2016-March 2, 2016.
63. Enhancing astaxanthin production of *Haematococcus pluvialis* by pH-controlled fed batch cultivation. The 5th International Conference on Biomedical Engineering and Biotechnology (ICBEB 2016). March 30, 2016.
64. Effects of meat addition on pasta structure, nutrition and in vitro digestibility. FOODCHEM-D-15-02738R1 Food Chemistry. May 25, 2016.
65. Quality characteristics of centrifuged broth from blanched *Pleurotus eryngii* and its application as instant drink FOODCHEM-D-16-01884. Food Chemistry. May 26, 2016.
66. Preliminary Investigation on Medicinal Plants Used in Trento, Agusan del Sur, Philippines. 010-kor-aeb-icbas. Advances in Environmental Biology. May 28-June 15, 2016.
67. A comparative study on nutritional composition, mineral content and amino acid profile of the skin of four different animals. Journal Food Science & Nutrition. HFSN-16-007. June 13, 2016.
68. Nutritional, functional and sensory properties of complementary foods formulated from Maize, Plantain and Soybean flour in Nigeria. Research Journal of Food Science and Nutrition. RJFSN-25.06.16-015. July 5-July 21, 2016.
69. The properties, compositions and qualities of Yellowstripe Scad (*Selaroides leptolepis*) and its liquid protein hydrolysate based on different enzyme concentrations, hydrolysis time and choice of buffer. International Food Research Journal. IFRJ16552. Aug 04-18, 2016.

70. Quantitative determination of Non-starch Polysaccharides in foods using Gas Chromatography with flame ionization detection. FOODCHEM-D-16-01879. Aug 10-28, 2016. Food Chemistry.
71. Antioxidative effect of Assam Tea (*Camellia sinensis* Var. *Assamica*) extract on rice bran oil and its application in breakfast cereal. FOODCHEM-D-16-03382R1. Oct 9-Nov 8, 2016. Food Chemistry.
72. Effects of storage temperature of chocolate cake as an assessment of critical component of halalantoyyiban assurance pipeline. IFRJ16716. International Food Research Journal. 28 Sept -12 Oct 2016.
73. Determination of soluble sugars in rice and their profiles in rice kernels. Food Chemistry. FOODCHEM-D-16-05175. Dec 1, 2016.
74. Nutritional value and chemical composition of Greek artichoke ecotypes. Food Chemistry. FOODCHEM-D-16-05499. Dec 18, 2016.
75. Effect of extraction methods on the antioxidant potential of *Artocarpus heterophyllus* L. J33 variety fruit waste and LCMS profiling of phenolic constituents. Food Chemistry. FOODCHEM-D-16-03278R1. Dec 19, 2016.
76. Comparison of fat composition and chemical properties of fat extracts between fish fillets of selected warm-water and cold water fish. Indian Journal of Natural Products and Resources (IJNPR). Jan 3, 2017.
77. Effect of Pre-treatments and Drying Methods on Physico-Chemical, Sensory Characteristics and Nutritional Value of Oyster Mushroom. ID JFPP-01-17-0026. Journal of Food Processing and Preservation. 28th Jan 2017.
78. Engineering of new food products based on tame and agrestic mushrooms. BSE2017-086. Agronomy Research. Feb 7, 2017- march 6, 2017.
79. Hypoglycemic and antihyperglycemic effects of *warionia saharae* benth. & coss in normal and streptozotocin-induced diabetic rats Hebi M, Farid O, Ajebli M, Eddouks M. The Natural Products Journal. Feb 25, 2017-Mac 5, 2017.
80. Optimisation of Mechanically Deboned Chicken Meat (MDCM) Aromatic Herbal Sausage Formulations Using Simplex-Lattice Mixture Design for International Food Research Journal. IFRJ16833. Feb 26 - Mar 12, 2017.
81. Environmental-friendly technologies for the production of antioxidant xylooligosaccharides from wheat chaff. Food Chemistry. FOODCHEM-D-17-00440. March 21, 2017 – April 11, 2017.
82. Isotopic and elemental markers for geographical origin and organically grown carrots discrimination. FOODCHEM-D-17-01400. Food Chemistry. March 29, 2017 – April 19, 2019.
83. Glycemic index of selected watermelon (*Citrullus lanatus*) in Malaysia. International Food Research Journal ID IFRJ17169. 11 May- 25 May 2017.
84. Effect of Yellowstrip Scad Compared with Salmon on Lipid Profile: Preliminary Findings from the First Intervention Period of a Randomized Crossover Trial among Healthy Overweight Adults (MJN 654). Malaysian J Nutrition (MJN). July 5 – Aug 1, 2017.
85. *Trichosanthes cucumerina* extracts enhance glucose uptake and regulate adiponectin and leptin concentrations in 3T3-L1 adipocytes model. Food Research FR-2017-230. Sept 19, 2017.
86. Utilization of corn fibre and pectin gel for the development of low calorie and high fibre biscuits. Ms-CJAST-38966. Current Journal of Applied Science and Technology. Jan 2, 2018.
87. Egg Consumption May Improve Factors Associated with Glycemic Control and Insulin Sensitivity in Middle Aged/Older Adults with Pre- and Type II-Diabetes. Food and Function. FO-ART-01-2018-000194. Jan 29, 2018.
88. Effects of a single-stage tempering treatment on microwave vacuum drying characteristics and physical-chemical qualities of *Agrocybe chaxingu*. Food Chemistry. FOODCHEM-D-18-01272. March 6, 2018.
89. Effect of Fat-Soluble Antioxidants in Vegetable Oils on Acrylamide Concentrations during Deep-Fat Frying of French Fries. Malaysian Journal of Medical Sciences. ID 04-2018-141-OA. June 11, 2018.
90. Biodiversity for nutritional values of indigenous durian (*Durio zibethinus* Murr.) in Nonthaburi province, Thailand. FOODCHEM-D-18-03040. Food Chemistry. July 9, 2018.
91. Effect of fenugreek and nigella sativa added to white rice on postprandial glycaemia, appetite, palatability and gastrointestinal wellbeing. PTR-18-0866. Phytoteraphy Research. July 22, 2018.
92. Proximate composition and profiles of free amino acids, fatty acids, minerals and aroma compounds in Citrus natsudsaidai peel. FOODCHEM-D-18-04023. Food Chemistry. 17th Sept 2018.
93. Preparation and characterization of emulsion stabilized by octenyl succinic anhydride-modified dextrin for improving storage stability and curcumin encapsulation. FOODCHEM-D-18-07032. Feb 4, 2019.
94. Folate content analysis from wheat cultivars developed in the North China Plain. FOODCHEM-D-18-04865R2. Feb 11, 2019.

95. The effects of brown rice drink on glucose control and lipid profile of Type 2 Diabetes patients: A randomized controlled trial. *The Malaysian Journal of Medical Sciences*. 02-2019-062-OA. March 11, 2019.
96. The main factors inducing postharvest lignification in king oyster mushroom (*Pleurotus eryngii*), 2019, *Food Chemistry*. FOODCHEM-D-19-00995. March 31, 2019.
97. Dietary phenolic compounds of *Etlingera elatior* on antioxidant and gut microbiota prebiotic effects. *International Food Research Journal*. IFRJ19104. April 1, 2019.
98. Cocoa smoky off-flavor: chemical characterization and objective evaluation for quality control. FOODCHEM-D-19-03140. July 17, 2019.
99. Effects of sonication condition on milk-soymilk yogurt properties. *International Food Research Journal*. IFRJ19407. Aug 27, 2019.
100. Effect of postharvest oxalic acid application on enzymatic browning and quality of lotus (*Nelumbo nucifera Gaertn.*) root slices. *Food Chemistry*. FOODCHEM-D-19-05732. Nov 6, 2019.
101. The texture protection mechanism of polyphenols on the partial freezing tilapia fillets based on microstructure and microorganisms. *Food Chemistry*. FOODCHEM-D-19-05871. Nov 25, 2019.
102. Probiotic yogurt, *Lactobacillus acidophilus* La-5®, *Bifidobacterium animalis* subsp. *lactis* BB-12®, Direct Vat Set Starter and Heirloom Starter. *International Food Research Journal*. April 1, 2020.
103. Title Effect of processing conditions on bioactive compounds and glycemic index of the selected landrace rice variety in pre-diabetes. YJCRS_2020_228. *Journal of Cereal Science*. March 2020.
104. The effect of calorie restricted diet on anthropometric and biochemical parameters in sprague dawley rats. April 7, 2020. BFJ-03-2020-0276.
105. Optimisation of mixed drink made from red cabbage (brassica oleracea l.) And roselle (Hibiscus sabdariffa L.) EXTRACTS, 2020, *Malaysian Applied Biology*. Feb 2020.
106. Effect of kefir biomass on nutritional, sensory, and microbiological properties of mango-based popsicles. *International Food Research Journal*. IFRJ20225. April 16-May 6, 2020.
107. Exploring the amino acid profile and safety assessment of infant formula available in local market. JFP-2020-0083 for *International Journal of Food Properties*. April 24, 2020.
108. Effect of subfreezing storage (-9, -12°C) on the quality and shelf life of frozen dough. *Food Chemistry*. FOODCHEM-D-20-01175. April 25-May 24, 2020.
109. Compositional method for measuring the nutritional label components of industrial pastries and biscuits based on Vis/NIR spectroscopy. Ref JFCA.2020.70.R1. *Journal of Food Composition and Analysis*. June 1-June 30, 2020.
110. Flax and hempseed oil functional ingredient stabilized by inulin and chia mucilage as a butter replacer in muffin formulations. JFDS-2020-0554.R1. *Journal of Food Science*. June 17, 2020.
111. The roles of banana peel powders to alter technological functionality, sensory and nutritional quality of the chicken sausage. *Food Science and Nutrition*. ID FSN3-2020-06-0916. June 18, 2020.
112. JFDS-2020-0554.R1 entitled "Flax and hempseed oil functional ingredient stabilized by inulin and chia mucilage as a butter replacer in muffin formulations. June 17, 2020.
113. Effect of Sesame Seeds powder with Different Ratio on Microstructural and Some Properties of Low Fat Labneh. *Arabian Journal of Chemistry*. ARABJC-D-20-00559. July 14, 2020.
114. Association of Adherence to Diabetics Feeding Recommendation with Glycemic Control, and with Malnutrition Risk among Normal Weight Persons with Type Two Diabetes in Ghana. MJMS. 06-2020-343-OA. July 26, 2020.
115. Title: Effects of apricot kernel skins addition and ultrasound treatment on the properties of the dough and bread by response surface methodology optimization. FOODCHEM-D-20-07071. Sept 27, 2020.
116. Response surface optimization and Bayesian regularized neural network modeling of slow freezing of pumpkin (*Cucurbita moschata Duch*). *Food Research*. Oct 2020. FR-2020-598.
117. Understanding how starch constituent in frozen dough following freezing-thawing treatment affected quality of steamed bread. *Food Chemistry*. FOODCHEM-D-21-00796. Apr 2021.
118. Physicochemical properties and safety of steam blanching frozen kuini (*Mangifera odorata*) pulp. FR-NFTS-025. *Food Research*. Aug 25, 2021.
119. A study of banana flour content for development of kanom tong att products. *Food Research*. FR-2021-655. Aug 27, 2021.
120. Physicochemical Properties of Duck Egg White Treated with Different Ultrasound Time. *Journal of Animal Health and Production*. MH20210816040833. Aug 22, 2021- Sept 5, 2021.

121. Formulation of Local Food Multimix Sprinkle to Enhance Nutritional Adequacy in Southernmost Provinces of Thailand. Malaysian Journal of Nutrition. MJN.2021.0102. Sept 2021.
122. Shelf-life, nutritional and sensory quality of cereal and herb based low glycaemic Index foods for managing diabetes. Journal of Food Processing and Preservation. JFPP-08-21-2152. Sept 2021.
123. The Antioxidant, Physicochemical and Sensory Properties of Buffalo Patties Incorporated with Roselle (*Hibiscus sabdariffa* L.), Wolfberry (*Lycium barbarum*) and Beetroot (*Beta vulgaris*) Purees. International Food Research Journal. IFRJ21643. Sept 15, 2021.
124. Protein Crosslinking: The application of protein crosslinking in food products', for International Food Research Journal. IFRJ21453. Sept 21, 2021.
125. Cowpeas: Nutritional Profile, Processing Methods, Products and Utilization – A Review. Legume Science LEG3-2021-041. Sept 6, 2021.
126. Extraction Optimization, Preliminary Identification and Bioactivities in Corn Silk, 5685174. Evidence-Based Complementary and Alternative Medicine. Nov 7, 2021.
127. Pre-fermentation of rice flour for improving the cooking quality of extruded instant rice. Food Chemistry. FOODCHEM-D-21-07203. Nov 21, 2021.

Examiner for Thesis

Doctor Philosophy (PhD)

1. Zulfikar (PhD, Food Science). '*Penilaian kualiti gelatin daripada sisa pemprosesan ayam, kaki ayam pedaging, kaki ayam tua dan residu daging ayam nyah tulang mekanikal*', Universiti Kebangsaan Malaysia. 20 March – 20 May 2012. **External examiner.**
2. Herpandi (PhD, Food Technology). Enzymatic hydrolysis of Tuna by-products: Physico-chemical characteristics, digestibility and antioxidative properties of the hydrolysate. Universiti Sains Malaysia. **Internal Examiner.**
3. Rasha Musa Osman Elawad (PhD, Food Technology). Development of Superheated Steam baking Technology for Preparing Conventional Yeast Leavened Bread and High Fibre Yeast Leavened Bread. March 14-June 13, 2019. **Internal examiner.**
4. Aroyahun Abdulqudus Bola. PhD. 2019. Characterization and Evaluation of Biochemical Composition, Nutritional and Therapeutic Properties of *Caulerpa racemosa*, *Glacilaria manilaensis* and *Padina spp* as Functional Food Ingredients. Internal examiner.
5. Yeoh Shin Yong. PhD 2020. School of Industrial Technology USM. Development of Hydrocolloids-Coated Noodles for Enhanced Salt Release in the Mouth. Internal Examiner. April 2020.
6. Wan Saidatul Syida Wan Kamarudin. PhD. 2020. Physicochemical and Functional Properties of Soy bean Tempeh Protein Hydrolysate and Its Applications in Meatball. Faculty of Allied Health, UiTM. Sept 2020 – Nov 2020.
7. Noor Atiqah Aizan Abdul Kadir. 2020. 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. Faculty of Medicine and Health Sciences UPM. Oct 2020.
8. Mohd Nur Nasyriq Anuar (G1426131). Physicochemical, Antioxidant Properties of Jelly Prepared from *Musa paradisiaca* and Trigona Honey and its Antiproliferative Effect on Head and Neck Cancer Cell Lines. Kuliyah of Allied Health Sciences, International Islamic University Malaysia. June -July 2021.
9. Bibi Hajira. Health Potential of Sorghum and Barley-Containing Bread: Targeting Biomarkers of Cardiometabolic Health. The University of Agriculture, Peshawar-Pakistan. June-July 2021. External Examiner.
10. Aunjum Reyaz (A20217315004). 2021. Evaluation of psyllium seed for physical, physicochemical, thermal and structural properties and development of functional foods using psyllium. Amity University Rajasthan, Jaipur, India. July-Aug 2021. External Examiner.

Master Science (MSc)

1. Rashidah Mohd Yusof (USM, Nutrition) 2011. '*Penentuan makronutrien dalam sebahagian makanan terpilih yang terdapat di Kelantan*'. School of Health Sciences, Universiti Sains Malaysia Health Campus, Kelantan, Malaysia. May 2011. **Internal examiner.**
2. Wan Suriati Wan Nik (USM, Nutrition) 2012. *Kajian intervensi penurunan berat badan menerusi hitungan gerak langkah dan pengurusan diet dalam kalangan wanita di Bachok, Kelantan*. School of Health Sciences, Universiti Sains Malaysia Health Campus, Kelantan, Malaysia. 2012. **Internal examiner.**

3. Farhana Aminuddin (GS25574, Nutritional Sciences UPM) 2012. Expression of peroxisome proliferator activated receptor gamma in adipose tissue and skeletal muscle of OB-DB rats supplemented with cocoa polyphenols-rich extract. External examiner Universiti Putra Malaysia. **External examiner.**
4. Hazmi Yasin (Food Science & Nutrition UKM) 2012. Kesan Mikrob Transglutaminase (MTGASE) dan Protein Soya Isolat terhadap sifat pengelatan gel surimi ikan air tawar (Haruan dan Tilapia). **External examiner.**
5. Zabidah Binti Ahmad Aufa (GS28107). MSc (Nutrition UPM 2013). Nutritional Composition, Antioxidant and Antidiabetic Properties of Selected Underutilised Vegetables from Sarawak, Malaysia. **External examiner.**
6. Physicochemical properties and sensory characteristics of fish sausage formulated with surimi powder. MSc (USM). School of Industrial Technology USM. Palestina Santana. 2013. **Internal examiner.**
7. Siti Nadia Rashid (GS27974). Evaluation of Rice Bran and its Bioactive Ingredients for Cosmetic Applications (Master Sains Produk Halal UPM 2013). **External examiner.**
8. Komate A/P Ramaya (P54498). Pengoptimuman Parameter Pengekstrakan Gelatin daripada Residu Daging Ayam Nyahtulang Mekanikal dan Pencirian Gelatin. Universiti Kebangsaan Malaysia. Mac 17, 2014. **External examiner.**
9. Jamilah Ismail. MSc 2014. Kandungan Nutrien dan Penerimaan Pengguna terhadap Ayam Daging, Ayam Organik, Ayam Kampung dan Ayam Hutan. Pusat Pengajian Jarak Jauh USM. April 2014. **Internal examiner.**
10. Rohasmizah Hashim (P69844) 2014. Interaksi Agar (*Gracilaria changii*) dengan Isi Ikan Selayang dan kesannya Terhadap Kualiti Produk Bebola Ikan. **29 Dec 2014. External examiner.**
11. Nurraihana Hamzah 2014. Kajian Etnoperubatan, Analisis Fitokimia dan Aktiviti Biologi Tumbuhan Tumbuhan Antidiabetik Terpilih yang Digunakan oleh Masyarakat Orang Asli di Gua Musang Kelantan. **Internal examiner. Januari 2015.**
12. Afshin Ahmadi Jazi. Pusat Pengajian Teknologi Industri. Quality Characteristics of Drum-Dried Surimi Powder During Preparation and Storage. Internal Examiner. March 2015. **Internal examiner.**
13. Nor Fazelin Binti Mat Zain (P64399). Pusat Pengajian Sains Kimia dan Teknologi Makanan, FST UKM. Pencirian Selulosa dan Nanoselulosa daripada Albedo Buah Limau Bali serta Aplikasinya Sebagai Bahan Fungsian dalam Sistem Pemerapan Daging. March 2015. **External examiner.**
14. Shuhairah Ahmad. Effect of Vegetable Incorporation on Quality and Stability of Sausage. School of Industrial Technology USM. May 25, 2016. **Internal examiner.**
15. Dian Nashiela Fatanah (AS752). Functional Properties of Herbal Tea Prepared from *Cosmos caudatus* Leave at different Maturity Stage. Fakulti Sains Gunaan, UiTM Shah Alam. Aug 15, 2016. **External examiner.**
16. Nurul Akmal Taib. Effect of pre-treatments, seed conditions and fermentation time on amino acids profile and antinutrient contents of soybean, chickpea and groundnut (Nurul Akmal Taib). Fakulti Sains Gunaan, UiTM Shah Alam. 19 Oct 2016. **External examiner.**
17. Nur Nashihah Mohd Nazmi. Study of New Potential chicken skin gelatin film blended with carboxymethyl-cellulose and *Centella asiatica* (L) Urban Extract as Renewable Material for Developing Biodegradable Film for Food Packaging. Pusat Pengajian Sains dan Teknologi Makanan, Universiti Malaysia Terengganu. 10 April 2017. **External examiner.**
18. Penentuan aktiviti perencatan enzim pengubah angiotensin (ACE-1) dalam hidrolisat sarang burung walit (*Aerodramus fuciphagus*). Nurfatin Mohd Halimi (P69705). July 14, 2017. Fakulti Sains dan Teknologi Universiti Kebangsaan Malaysia. **External examiner.**
19. Nurul Nadiyah Ismail. Kesan Teh dan Hampas Teh terhadap Sifat Penerimaan dan Pembuatan Biskut yang Rendah Indeks Glisemik. School of Industrial Technology USM. Mac, 2018. **Internal examiner.**
20. Chin Ying Yee (GS43681). Nutritional composition and angiotensin converting enzyme inhibitory activity of blue lupin (*Lupinus angustifolius*). Universiti Putra Malaysia. Aug 2017.
21. Nur Adila Basari (PS0252). Oxidative Rancidity Development in Reformed and Cooked Chicken Meat. MSc Universiti Sultan Zainal Abidin. **External examiner.** May 2018.
22. Mohd Anuar Ab Samad. Chemical Composition of Nypa Palm (*Nypa fruiticans* Wurmb.) Vinegar and Its Effect on Adipogenesis. Universiti Putra Malaysia. November 2018. **External Examiner.**
23. Chang Wei Lin. Cardioprotective Effects of Yellowstripe Scad Compared With Salmon Among Healthy Overweight Adults: A Randomized Crossover Trial. Universiti Putra Malaysia. January 2019. **External Examiner.**
24. Hana Mohd Zaini (MN17110171T). Kesan Penambahan Serbuk Kulit Pisang terhadap Kualiti Sosej Ayam. Universiti Malaysia Sabah. Sept 2019. External Examiner.

25. Nurul Saadah Said (P3575). Optimization and Characterization of Active and Smart Films from Chicken Skin Gelatin, Rice Starch and Curcumin Extracts as a Potential Food Packaging. Faculty of Fisheries and Food Sciences, UMT. Jan 2020. External Examiner.
26. Nurul Nuraliya Shahrai. MSc. 2020. Fakulti Sains dan Teknologi, Universiti Kebangsaan Malaysia. Perbandingan Ciri-Ciri Kualiti Stik Ribeye daripada Empat Baka Lembu Berbeza. External Examiner.
27. Syarifah Khadijah Syed Abu Bakar. MSc. 2020. Physicochemical and Functional Properties of Local Banana Peel Flours and Its Application in Producing Biscuit. Faculty of Allied Health, UiTM Shah Alam. Sept 2020-Nov 2020.
28. Yap Siao Ming. 1001541646. Cultivation of *Haematococcus pluvialis* for Protein Production using Synthetic Brewery Wastewater. Faculty of Applied Sciences USCI. April 8, 2021. **External Examiner.**

Bachelor Science (BSc)

1. Naaman Tan Jiunn U (Nutrition) 2012. Frying stability of virgin coconut oil blended with sunflower oil.
2. Nur Nadzirah Aziz (Nutrition) 2012. Survey of use, attitude and knowledge of herbal products among staff in Health Campus, Universiti Sains Malaysia. Internal examiner.
3. Nurulhuda Abd Aziz (Nutrition) 2012. Determination of cadmium, lead and zinc in local commercial instant herbal and non-herbal coffee and tea beverages. Internal examiner.
4. Nur Zalika Zamzuri (Nutrition) 2012. Determination of caffeine and total phenolic content in local commercial instant herbal and non-herbal herbal coffee and tea beverages. Internal examiner.
5. Neoh Shan Ling (Nutrition) 2012. The effect of *Zea mays* extract on the frying performance of virgin coconut oil (VCO). Internal examiner.
6. Shazwani Bt. Magini (Nutrition). 2013. Nutritional composition of 10 selected traditional wheat-based Malaysian *kuih* in East Coast of Malaysia: An updates of Malaysian Food Composition Database.
7. Lim Siok Ling (Nutrition). 2013. Nutritional composition and lipid oxidation stability of beef patties packed with biodegradable and non-biodegradable materials
8. Chan Chiew Ting (Nutrition). Nutritional composition and palatability evaluation of some selected commercially available local brown rice in Kelantan prepared with different types of cooking methods.
9. Chow Yuh Nien (Nutrition). Effects of young corn ear addition on nutritional composition and acceptability of some selected traditional wheat-based local *kuih*.

External Assessor/Assessor for Promotional Application to Associate Professor Post

1. Resource Person for the API Project (Continuing Review of New BS Food Technology Program towards Re-Approval of the International Union of Food Science and Technology (IUFOST) International Standard in Food Science Course Curricula). Alonso Hall, Department of Food Science and Nutrition, College of Home Economics, University of the Philippines Diliman. March 26-29, 2019.
2. External assessor for Dr Hasnah Haron (application for Associate Professor). Universiti Kebangsaan Malaysia, June 2012.
3. External assessor for Dr Muhamad Ibrahim (application for Associate Professor). Universiti Islam Antarabangsa Malaysia, October 2014.
4. External assessor for Dr. Gan Wan Ying (application for Associate Professor). Universiti Putra Malaysia, Februari 2019.
5. External assessor for Dr. Nur'Asyura Adznam (application for Associate Professor). Universiti Putra Malaysia, July 2019.
6. External assessor for Dr. Zulfitri 'Azuan bin Mat Daud (application for Associate Professor). Universiti Putra Malaysia, December 2020.
7. External assessor for Dr. Harisun binti Yaakob (application for Associate Professor). Universiti Teknologi Malaysia. June 2021.

Awards

1. **Silver Award.** Effects of cooking on carotene and free fatty acid contents of chicken burger incorporated with palm fats. "*Expo Penyelidikan dan Inovasi 2004 Universiti Kebangsaan Malaysia, Bangi, Selangor, 15-18 Julai 2004*". Babji, A. S., Nor Aishah, M. S., Alina, A. R., Wan Rosli, W. I., Noriham, A. & Ch'ng S. E.

2. **Bronze Award.** Carotino fats improve nutritional quality for burger. *Expo Science, Technology & Innovation 2004, MOSTE, 27-29 August 2004, Kuala Lumpur.* Babji, A. S., Nor Aishah, M. S., Alina, A. R., Wan Rosli, W. I. & Ch'ng S. E.
3. **Wan Rosli Wan Ishak.** Anugerah Perkhidmatan Cemerlang 2006. Universiti Sains Malaysia.
4. **First Place** of the 6th ASEAN Microscopy Conference 2007 micrograph competition (category: Scanning Electron Microscopy). Title: *Chocolate Wafer Anyone?*. Farid C.G., Wan Rosli W.I., Mohsin S.S.J.
5. **First Place** of the 6th ASEAN Microscopy Conference 2007 micrograph competition (category: Light Microscopy). Title: *Flea of Last Night Mattress*. Wan Rosli W.I., Farid C.G., & Mohsin S.S.J.
6. **First Runner Up** of the 6th ASEAN Microscopy Conference 2007 micrograph competition (category: Scanning Electron Microscopy). Title: *Zea mays Larvae Flow*. Wan Rosli W.I., Farid C.G. & Mohsin S.S.J.
7. **Silver Award. Cornsilk Biscuit.** Malaysia Technology Expo 2009. 19-21 Februari 2009, Putra World Trade Centre. Wan Rosli, W. I., Nurhanan, A. R., Solihah, M. A & Mohsin, S. S. J.
8. **Silver Award. Wan Rosli, W. I.,** Nurhanan, A. R., Solihah M. A., Saiful Haizad, A. J., Nik Fakurudin N, A. & Mohsin, S. S. J. **Cornsilk Powder: An Alternative Healthy Food Ingredient.** International Exposition of Research and Inventions of Institutions of Higher Learning (PECIPTA 2009), organized by Universiti Malaya. KL Convention Centre, Kuala Lumpur. 8-10 Oct 2009.
9. **Gold Award. Wan Rosli, W. I.,** Nurhanan, A. R., Solihah M. A., Saiful Haizad, A. J., Nik Fakurudin N, A. & Mohsin, S. S. J. **Cornsilk Powder: An Alternative Healthy Food Ingredient.** Bio Malaysia 2009. Organized by Malaysian Biotechnology Corporation Sdn. Bhd. Kuala Lumpur Convention Centre, Kuala Lumpur. 17-19 Nov 2009.
10. **Most Promising Innovation Awards. Wan Rosli, W. I.,** Nurhanan, A. R., Solihah M. A., Saiful Haizad, A. J., Nik Fakurudin N, A. & Mohsin, S. S. J. **Cornsilk Powder: An Alternative Healthy Food Ingredient.** Bio Malaysia 2009. Organized by Malaysian Biotechnology Corporation Sdn. Bhd. Kuala Lumpur Convention Centre, Kuala Lumpur. 17-19 Nov 2009.
11. **Hadiah Sanjungan Universiti Sains Malaysia 2010. Wan Rosli, W. I.,** Nurhanan, A. R., Solihah M. A., Saiful Haizad, A. J., Nik Fakurudin N, A. & Mohsin, S. S. J. **Cornsilk Powder: An Alternative Healthy Food Ingredient. Universiti Sains Malaysia.**
12. **Silver Award. Wan Rosli, W. I.,** Nik Fakurudin N. A., Solihah M. A., Aishah, M. & Mohsin, S. S. J. **"Nutri-Mush Patty"**. Bio Malaysia 2010. Organized by MOSTI, Malaysian Biotechnology Corporation Sdn Bhd and Protemp Exhibition Sdn Bhd. Kuala Lumpur Convention Centre, Kuala Lumpur. 1-3 Nov 2010.
13. **Silver Award. Wan Rosli, W. I.,** Nurhanan, A. R., Solihah M. A., Saiful Haizad, A. J., Nik Fakurudin N, A. & Mohsin, S. S. J. **Cornsilk Powder: An Alternative Healthy Food Ingredient.** SEOUL International Invention Fair 2010 (SIIF 2010). COEX-Pacific Hall, Seoul, Korea. 2-5 Dis 2010.
14. **Hadiah Sanjungan USM 2010. Wan Rosli, W. I.,** Babji, A. S., Aminah, A., Foo, S, P. & Abd malik, O. Effect of Retorting and Oven Cooking on the Nutritional Properties of Beef Frankfurters Blended with Palm Oils. *International Journal of Food Sciences and Nutrition.* August 2010. 61(5): 519-535.
15. **Hadiah Sanjungan USM 2010. Wan Rosli, W. I.,** Nik Fakurudin N. A., Solihah M. A., Aishah, M. & Mohsin, S. S. J. **"Nutri-Mush Patty"**. Bio Malaysia 2010.
16. **Wan Rosli Wan Ishak.** Anugerah Perkhidmatan Cemerlang 2010. Received on 27th May 2011. Universiti Sains Malaysia.
17. **Silver Award. Wan Rosli, W. I.,** Nik Fakurudin N. A. & Aishah M. S. **"Nutri-Mush Biscuit"**. Bio Malaysia 2011. Organized by MOSTI, MARS, Malaysian Biotechnology Corporation Sdn Bhd and Protemp Exhibition Sdn Bhd. Kuala Lumpur Convention Centre, Kuala Lumpur. 21-23 Nov 2011.
18. **Best Poster Award 2011.** Aishah M. S. and **Wan Rosli, W. I.** The Effect of Different Drying Techniques on Nutritional Value of Dried Oyster Mushroom (*Pleurotus sajor-caju*). Perdana Meeting Room Universiti Malaysia Kelantan, Kota Bharu, Kelantan. 21-22 Nov 201.
19. **Best Poster Award 2012.** Lim J. Y. and **Wan Rosli W. I.** The ability of *Zea mays* ears in enhancing nutritional composition and changing textural and sensory properties of yeast bread. 27th Scientific Conference of The Nutrition Society of Malaysia, Crowne Plaza Mutiara Hotel, Kuala Lumpur, 24-25 May, 2012.
20. **Silver Award.** Malaysia Technology Expo 2013. **Functional Ingredient from Oyster Mushroom.** 21-23 Februari 2013, Putra World Trade Centre. Wan Rosli, W. I., Aishah Mohd Sidi and Nurul Asma, A.
21. **Third Prize Winner (Poster Presentation).** Siti Fatimah AR, Mohd Shazwan MZ, Roslina MZ, **Wan Rosli, WI** & Wan Amir Nizam WA. Effects of aqueous extract of corn silk on glycemic index in streptozotocin-induced diabetic Sprague Dawley rats. 4th Malaysian Symposium on Biomedical Sciences 2013. 11-12th May 2013. School of Health Sciences USM Health Campus.

32. **First Runner-Up Poster presentation.** Che Anis Jauharah. C.M.Z, Daniel, R.S., Nor Elyana. A., Aziz Al-Safi, I. and **Wan Rosli, W.I.** Effect of Young Corn (*Zea mays*) Powder on Glycemic Index and Physicochemical Properties of Biscuit. MDA Scientific Conference & 19th Annual General Meeting. 21st – 23rd June 2013 Sunway Putra Hotel (formerly known as Legend Hotel & Apartments, Kuala Lumpur).
33. **Silver Award.** Bio Malaysia 2013 Exposition and Competition. Organized by Biotechcorp, MOSTI and Protemp. “**NutritiveMush Flour**”. 21-23 November 2013, PERSADA Convention Centre Johor Bahru, Johor. **Wan Rosli, W. I.**, Aishah Mohd Sidi and Nurul Asma, A.
34. **Silver Award.** PECIPTA International Conference and Exposition on Invention of Institutions of Higher Learning. Co-Organized by MOE, UUM and UNIMAP. “**Low Glycemic Cookies**”. 7-9 November 2013, Kuala Lumpur Convention Centre, Kuala Lumpur, Malaysia. **Wan Rosli, W. I.**, Che Anis Jauharah Che Mohd Zin, Aziz Al-Safi, Daniel S Robert.
35. **Gold Award.** 25th International Invention, Innovation & Technology Exhibition (ITEX 2014). Organized by MOSTI. “**SAWIT FLOUR**”. Mohd Omar Ab Kadir, Nik Norulaini Nik Ab Rahman, Sohrab Hussein, **Wan Rosli Wan Ishak**, Mofthah Massaud Ben Nama. Kuala Lumpur Convention Centre, Malaysia 8th-10th May 2014.
36. **Wan Rosli Wan Ishak.** Anugerah Perkhidmatan Cemerlang 2013. Received on 26th May 2014. Universiti Sains Malaysia.
37. **Second Place Winning Poster Presentation.** Ng S. H. and **Wan Rosli W I.** partial Substitution of Sucrose with Cinnamon Powder in Butter Biscuit: Effects on Nutritional, Physical and Sensorial properties. 5th International Symposium on Wellness, Healthy Lifestyle and Nutrition 2014. 2-3 Dec, 2014. Lee Garden Plaza Hotel, Hat Yai, Songkhla, Thailand.
38. **First Prize.** NutriMush Cookies. Moscow International Halal Expo. Crocus Expo International Exhibition Centre, Moscow, Russia. 21-23 May 2015.
39. **Best Oral Award.** Ng S. H. and Wan Rosli W I. The use of *Pleurotus Sajor-caju* Powder in Developing Nutritious and Palatable Cinnamon Biscuit with Low Glycemic Index. 1st International Symposium on Allied Health Sciences. Renaissance Hotel, Kota Bharu, Kelantan. Sept 5-6, 2015.
40. **Third Prize Winner. DiabeSmile Cookies.** Wan Rosli WI, S Daniel Robert, Wan Amir Nizam WA, Mohd Kamarul Zaman I and Ng Sze Han. National Innofest 2015. 1-3 Oct 2015. Dewan Utama Kampus Kesihatan USM.
41. **Silver Award.** PECIPTA International Conference and Exposition on Invention of Institutions of Higher Learning. **DiabeSmile Cookies.** Wan Rosli WI, S Daniel Robert, Wan Amir Nizam WA, Mohd Kamarul Zaman I and Ng Sze Han. Kuala Lumpur Convention Centre, Kuala Lumpur, Malaysia. 4-6 Dec 2015.
42. **Gold Award.** Mushroom-Herbal Seasoning: Nutritious, Rich in Fibre and Antioxidant. Saiful Bahri Saari, Kasmah Mohamad and Wan Rosli WI. Hari Inovasi MARDI 2016. MAEPS Serdang Selangor Malaysia. 10-13 Oct 2016.
43. **Anugerah Sanggar Sanjung 2015.** Paten Category (Cornsilk Powder for Food Production). Dewan Pelinggam Cahaya, Pusat Pengajian Seni, USM Penang. 23 Okt 2016.
44. **Bronze Award.** Mushroom-Herbal Seasoning: Nutritious, Rich in Fibre and Antioxidant. Saiful Bahri Saari, Kasmah Mohamad and Wan Rosli WI. Malaysia Agricultural Invention Show (MAGIS). Malaysia Agro Exposition Park Serdang (MAEPS). Serdang Selangor Malaysia. 1-2 Dec 2016.
45. **Bronze Award.** Nutritious Mushroom Enriched Herbal Seasoning. Saiful Bahri Saari, Kasmah Mohamad and Wan Rosli WI. Malaysia Technology Expo. Putra World Trade Centre, Kuala Lumpur. 16-18 Feb 2017.
46. **Best Presenter. Saffanah Mohd Ab Azid, Wan Rosli Wan Ishak.** Therapeutic Benefits of Commercially Available Gourd Family in Improvement and Sustainability of Human Health. 3rd International Postgraduate Conference on Engineering, Science and Technology (IPCEST 2017) at Hatyai, Thailand on 4th-5th April 2017.
47. **Best Paper Award.** Wan Rosli WI, Noor Fadzlina H, Wan Suriati WN, Hamid Jan JM, Nor-Haslina M, Arifin WN, Wan Mohd Izani WM, Rohana AJ, Tengku Alina TI, Mohd Ismail I, Rohaida I, Tengku Fatimatul TH, Tahir A, Wan Abdul Manan WM. Nutritional Composition of Meal Replacement Recipes for Body Weight Reduction Interventional Program (My Body is Fit and Fabulous at Work, MyBFF@Work). 2nd International Conference on Engineering Mechanics and Applied Sciences (ICEMAS 2017). July 5, 2017, Seaview Hotel Kuah, Langkawi, Malaysia.
48. **Silver Award.** Cornlet® Powder: Low Glycemic Functional Food Ingredient. **Wan Rosli WI.**, Marina AM., Nurul Aliim ZA & Nur Izzati MS. PECIPTA International Conference and Exposition on Invention of Institutions of Higher Learning. 7-9th Oct 2017. Gong Badak Indoor Stadium, Terengganu, Malaysia.
49. **Silver Award.** MyBFF@Work: Innovative Weight Loss Program. Rohana AJ, **Wan Rosli WI**, Noor Fadzlina H, Wan Suriati WN, Hamid Jan JM, Nor-Haslina M, Arifin WN, Wan Mohd Izani WM, Tengku Alina TI, Mohd

- Ismail I, Rohaida I, Tengku Fatimatul TH, Tahir A, Wan Abdul Manan WM. PECIPTA International Conference and Exposition on Invention of Institutions of Higher Learning. 7-9th Oct 2017. Gong Badak Indoor Stadium, Terengganu, Malaysia.
50. **Bronze Medal.** Cornlet® Flour for Diabesity Market. Wan Rosli WI., Marina AM., Nurul Aliim ZA & Nur Izzati MS. 8th Exposition on Islamic Innovation (i-INOVA) 2018. 10-11th March 2018. Dewan Tuanku Canselor, Universiti Sains Islam Malaysia, Negri Sembilan, Malaysia.
 51. **Silver Award.** MyNypa Sugar: Diabetic Friendly Natural Sugar from Nypa fruiticans. Wan Rosli WI, Yee TY, Tengku Alina TI, Nik Norliza NH & Kamarul Zaman I. 2019. PECIPTA International Conference and Exposition on Invention of Institutions of Higher Learning Dewan Sultan Ibrahim UTHM, Batu Pahat, Johor. 22-23 Sept 2019.
 52. **Second Price.** 2019. Tepung Cornlet: Tinggi Serat, Gula Semulajadi dan Bebas Racun. Wan Rosli WI, Siti Azhani A and Mnarina AM. Selangor R&D and Innovation Expo. Malaysia International Trade and Exhibition Centre (MITEC), Kuala Lumpur. 10-13th Oct 2019.
 53. **First Prize (Oral Presenter).** 2021. Incorporation of Oyster Mushroom (*Pleurotus sajor-caju*) in Flour-Based Foods Ameliorating the Postprandial Glycaemic Response of Healthy Individuals. 4th International Conference on Food and Nutrition. Singapore, 23rd-24th Sept 2021. Organized by BioLEAGUES Worldwide, USFN, UMK and UCSI. ZOOM Meeting. Oral presentation.

Supervision

Under graduate

- 1 Muhammad Raushan Abd Rahman 2011/2012: The effect of various types of oil/fat incorporation on the fatty acid composition and textural properties of chicken sausage prepared with grey oyster mushroom (*Pleurotus sajor-caju*) powder.
- 2 Nor Maihiza Akmal Mohd Salleh 2011/2012. Partial replacement of chicken meat with oyster mushroom (*Pleurotus sajor-caju*) powder in sausage: The effect on nutrititional composition, dietary fibre and β -glucan content.
- 3 Lim Jing Yi 2011/2012. The ability of *Zea mays* ears in enhancing nutritional composition and changing textural and sensory properties of yeast bread.
- 4 Ng Sze han 2011/2012. Effect of cornsilk (*Maydis stigma*) addition in yeast bread: investigation on nutritional compositions, textural properties and sensory acceptability.
- 5 Yuh Nien Chow 2012/2013. Effect of Young Corn Ear Addition on Nutritional Composition and Acceptability of Some Selected Traditional Wheat-Based Local Kuih.
- 6 Chan Chiew Ting 2012/2013. Nutritional Composition and Palatability Properties of Some Selected Commercially Available Brown Rice
- 7 Lim Siok Ling 2012/2013. Stability of Beef patty Packed with Biodegradable Packaging.
- 8 Shazwani Magini 2012/2013. Nutritional Composition of 10 selected locally available wheat-based local kuih in East Coast of Peninsular Malaysia.
- 9 Nurul Ain Binti Ibrahim (105207). Determination of heavy metal and mineral content of some selected brown rice commercially available in Kelantan. Februari 2013- Julai 2013.
- 10 Hairul Ariffin Abdullah Dzawawi 2013/2014. Development of Vegetarian Patties From Local Resources
- 11 Alice Chin Lee Voon. 2013/2014. Nutritional Composition and Physical Properties of Some Traditional Wheat-based Kuih added with Young Corn Ears
- 12 Ho Yoke Mei. 2013/2014. Determination of Polyphenolic Compounds in Cornsilk from Different Varieties of Corn.
- 13 Noramira Othman. 2013/2014. Determination of Functional Compounds from Different Varieties of Commercially Available Mushroom in East Coast of Malaysia.
- 14 Siti Fatimah Binti Ab Rahim (Biomedical program). 2013. Effect of aqueous extract of corn silk (*Zea mays* L.) on glycemic index of Streptozotocin-induced diabetic Sprague-Dawley rats.
- 15 Rifhan Aqilah Mohammad Fadzil 2014/2015. Nutritional and Functional Properties of Oyster Mushroom Prepared with Different Cooking Techniques
- 16 Anna Oek Yin Sia. Morphological and Functional Properties of Chiffon cake Formulated with Different Particles of Cornlettes
- 17 Wan Nur Suriati Bt Husin 2014/2015. Nutritional and Physico-chemical Effect of Addition of Different Particles of Cornlettes in Burger Bun.

- 18 Nurul Ali'im Zainal Abidin. 2014/2015. Pasting and Starch Characteristics of Cornlettes.
- 19 Nurasyikin Ismail (117440). 2015/2016. Determination of Essential Mineral and Toxic Metals in Selected Ready to Eat Canned Seafood Products Commercially Available in East Coast Peninsular of Malaysia.
- 20 Suziana Busri (118296). 2015/2016. Investigation on Nutritional Compositions, Textural Properties and Sensory Acceptability of Wheat Bread Partially Substituted With Sweet Potato Flour.
- 21 Nur Syafarah Shuhaiminudin. 2015/2016. Development of Beverage from Cornsik Treated with Different Thermal Treatments and its Effect on Morphological Characterization, Mineral Composition, Physicochemical Properties, and Sensory Qualities.
- 22 Syakirah Nasehah Yub Omar (017-5075141). 2016/2017. Development of Anti-diabetic friendly drink from Winter Melon (*Benincasa hispida*) using different Natural Sweeteners.
- 23 Faezah Nasri (018-7852524). 2016/2017. Nutritional and Physico-chemical Properties of Baked-based Products Formulated with Natural Sweetening Agent Extracted from Palm Sap.
- 24 Asmieda Mat Jusoh (013-9453140). 2016/2017. Analyses of Sugar Composition from Commercially Available Cookies from Different Brands using Enzymatic Techniques.
- 25 Nur Nadia Razali. Nutritional Composition and Physicochemical Properties of Sausages Developed With Non-Meat Ingredients (Tofu). 2017/2018.
- 26 Noor Syafinaz Hairudin. Nutritional Composition and Textural Properties of Ready-to-Eat Compact Rice Developed from Selected Brown Rice Available in Malaysia. 2017/2018.
- 27 Nur Syahila Azlin Sazuki. Nutritional and Physico-Chemical Properties of Muffins Formulated With Different Type of Dried Fruits as Natural Sweeteners. 2017/2018.
- 28 Nur Farhana Shuhada Md Zaki. Utilization of Brown Rice Powder on the Quality of Meat Patties. 2017/2018.
- 29 Muhammad Umair Mohd Khairul Anwar. Nutritional properties and physicochemical characteristics of sugar from selected overripe tropical fruits (banana, mango, pineapple) dehydrated with different techniques. 2018/2019.
- 30 Nur Aisyah Awang Hussin. Nutritional Properties and Physicochemical Characteristics of Sugar from Overripe Watermelon, Rock Melon and Honey Dew Dehydrated with Different Techniques. 2018/2019.
- 31 Habibah Baharuddin. Effect on the Addition of Bamboo Shoot (*Gigantochloa Albociliata*) on Physical and Sensorial Properties of Beef Patty. 2018/2019.
- 32 Jacinta a/p Jacob Paul. Development of vegetarian patty from locally available bamboo shoot (*Gigantochloa albociliata*). 2018/2019.
- 33 Nur Syaibah Daud. Nutritional Properties of Cek Mek Molek Developed from Concentrated Neera (*Nypa fruticans*) Sap. 2018/2019.
- 34 Atikah Khadijah binti Rosman (135102). 2020. Nutritional composition of popularly consumed rice-based meals. 2019/2020.
- 35 Nur Ayuni binti Udin (135108). Mineral composition and dietary fibres of popularly consumed rice-based meals. 2019/2020.
- 36 Iris Yii Ching Yee (139738). Nutritional Composition and Antioxidant Activities of Selected Popularly Consumed Local and Imported Herbs. 2020/2021.

Post Graduate (MSc)

- 1 Mohd Rahimi B Che Jusoh 2008. Effect of Soy Protein Supplementation on High Intensity Cycling Performance in a Hot & Humid Environment. Completed (2 Co-supervisors involved).
- 2 Faizal Abdul Manaf 2009. Sago-soy supplementarion on Exaustion of High Intensity Cycling Performance in a Thermoneutral environment. 2009. Completed. (2 Co-supervisors).
- 3 Madan Kumar Chapagai (MSc). 2015. Effect of Cooking Techniques on Quality, Glycemic Index and Cooking Properties of Brown Rice of Southern Thailand and East Coast of Malaysia. Prince of Songkla University, Pattani Campus, Thailand. Graduated
- 4 Aishah Mohamad Sidi (MSc) 2010-2013. Nutritional value, antioxidant properties and consumer acceptability of pre-formulated *Pleurotus sajor-caju* carbohydrate based-products. Graduated in Sept 2013.
- 5 Solihah Mat Ali (MSc) 2009-2013. Flavour quality and volatile components of cornsilk: Effect of drying temperature and standing time during extraction. Waiting for Viva voce. Graduated in 2014.

- 6 Che Anis Jauharah (MSc) 2011-2013. The ability of young corn (*Zea mays* L.) in lowering glycemic index and its effect on the physico-chemical properties of bakery products. Viva voce on Nov 9, 2014. Graduated in April 2015
- 7 Saiful Bahri Sa'ari (MSc) 2012-2014. The ability of oyster mushroom (*Pleurotus sajor-caju*) in enhancing nutritional, physico-chemical properties and confer structural changes on the mushroom paste. Graduated in 2015
- 8 Fatariah Zakaria (MSc). 2016. Hypoglycemic properties of *Benincasa hispida* extracts orally fed to Sprague-Dawley rats *in vivo*.
- 9 Nordiana Abu Bakar (MSc). 2013-2015. The ability of oyster mushroom (*Pleurotus sajor-caju*) in lowering glycemic index and its effect on the physico-chemical properties of pasta and bread.
- 10 Nurul Aimie Jusoh (MSc). Co-researcher. The Effect of Malva Nut Consumption on Body Thermoregulation and Moods among Recreational Male Long Distance Runners in the Heat. USM. Viva on Dec 15, 2016.
- 11 Aliyalina Rahimi. Analysis of Plastic Adulterated Cooking Oils using ATR-FTIR, GC and Chemometrics Techniques. Sarjana Sains (Sains Forensik). MSc. Sept 1, 2015 – Aug 31, 2015. Co-supervisor.
- 12 Siti Hajar Sekeri. Preparation of a Stabilized Nano-lignin Emulsifying Agent from Oil Palm Empty Fruit Bunch. 2018-2020. Co-supervisor.
- 13 Tai Yen Yee. Glycemic Index of Baked-Based Products Developed from Concentrated Neera. 2017-2020.
- 14 Ng yee Vern. Glycaemic Index of Chocolate Cookies Incorporated with Overripe Banana. 2018-2020.
- 15 Siti Azhani Amran. 2021-2023.

Post Graduate (PhD)

- 1 Nurhanan Abd Rahman. 2008-2014. Nutritional and antioxidative compositions of cornsilk : its potential as food ingredients. Graduated in April 2015.
- 2 Ng Sze Han. 2012-2016. Nutritive values of functional biscuit formulated with oyster mushroom (*Pleurotus sajor-caju*) powder. Graduated in Oct 2017.
- 3 Sathyasurya Daniel Robert. Glycemic Index of Food Products developed from Walnut and Fenugreek. PhD. 2013-2017. Graduated in 2018.
- 4 Nurraihana Hamzah (850220085482). 2016-2020. Anti-Diabetic Action of Polyphenolic-Rich Fraction of Corn Silk (Maydis Stigma) In Diabetic Rats. Graduated in 2020.
- 5 Ong Mei Gee, Brown Rice. Effect of Combination of Behavioral Intervention and Nutrition Education with Brown Rice (COMBINE-BROWN Weight Loss Program on Body Composition, Oxidative Stress and Antioxidant Level in Obese Adults. 2016-2019. On going.
- 6 Saffanah Azid. 2017-2021. Probiotic and Prebiotic Properties of Selected Cucurbit Fruits. On-Going.
- 7 Siti Nurshabani Salleh (SL 2350). The Effect of Energy Bar Prepared with Whey and Beta-Glucan on Muscle Protein Synthesis through Activation of Mammalian target of Rapamycin Complex 1 in Weightlifters. 2017- 2020. On going.
- 8 Rasmaizatul Akma Rosdi 2018-2022. Investigation of Efficacy and Chemical Profiling of Bioactive Compound in Selected Smilax myosotis Tubers Extract as Aphrodisiac. On going.
- 9 Khadijah Mohd Kamil. 2019. Development of Flat Bread (Rroti Canai) using Brown Rice Powder and its Effect on HbA1c of Diabetes mellitus Type 2 Patients.
- 10 Che Anis Jauharah Che Mohd Zin. Development of Wax Gourd (*Benincasa hispida*) Juice as Probiotics Non-Dairy Carrier and Its Effect on Metabolic Profiles in Patients with Type 2 Diabetes Mellitus.
- 11 Baha'uddeen Salisu. Health and Safety Approach to Reduce Liver Cancer Risk and Aflatoxins Contamination in Grain Foods and Poultry Feeds in Malaysia And Nigeria.
- 12 Saiful Ammar Zahrin. P-SKD0012/20(R). Development and validation of a multiplex pcr assay for the simultaneous detection of porcine, bovine and fish dna in commercial gelatine and gelatine containing processed food. 2020.

Post-Doctoral Fellow

1. Leila Mosavi. Prebiotic Functionality of Polysaccharides Extracted from *Benincasa hispida*. July 31, 2018 – June 30, 2019.
2. Nurraihana Hamzah Toxicity and Anti-Diabetic of Functional Beverage Fortified with Phenolic Compounds Extracted from Cornsilk in a Type 2 Diabetes Rat Model. Oct 1, 2021-Sept 30, 2022.

Intellectual Property

1. **USM. CORNSILK POWDER FOR FOOD PRODUCTION.** PI2010004158. Filing date 3 sept 2010. **PATENT** Granted on April 30, 2015.
2. **Nutri-Mush® trademark.** number 2013009382. Class 30. 3/7/2013-3/7/2023.
3. **Nutri-Mush® trademark.** number 2015002488. Class 29. 5/3/2015 – 5/3/2025.
4. **Cornlet™ trademark.** Application number 2014010231. Class 30. Filed on Sept 10, 2014.
5. Wan Rosli Wan Ishak, Marina Andul Manaf, Nurul Ali'im Zanal Abidin, Nur Izzati Mohd Shamsudin and Nurraihana Hamzah. Modul 'Peningkatan Pendapatan Usahawan Kecil Sederhana melalui Penggunaan Sayur Berserat Jagung Muda'. Pusat Pengajian Sains Kesihatan USM. 2018. ISBN 978-983-5651-92-2. **Copyright**
6. Resepi Gantian Hidangan. Pusat Pengajian Sains Kesihatan USM. 2015. ISBN 978-967-5651-70-0. **Copyright.**
7. Protocol for Sampling and Methods of Analysis for Malaysian Food Composition Database. 2011. National Technical Working Group of Malaysian Food Composition Database 2011. **Copyright.**
8. MyNypa **Trademark.** TM2019036934. Class 30. Oct 7th, 2019.
9. MyNypa Sugar: Diabetic Friendly Natural Sugar from *Nypa fruticans* Sap. **Trade Secret.** TS/IO/2020/076.
10. Overripe Banana Sweetener (OBS) for Low GI Food. **Trade Secret.** TS/IO/2020/092.

Consultation:

- i. Multi Sunray Sdn Bhd. 2012-2015.
- ii. MKR Food Industry. Lot 828, Kampung Kedai Menanti, 16400 Pasir Puteh, Kelantan. 2015-2020.
- iii. Inno Rossele Sdn Bhd. 2018-2021.
- iv. Adjunct Professor to Faculty of Applied Sciences, UCSI Kuala Lumpur. 2020-2022.
- v. External Assessor to 'Fakulti Sains dan Teknologi USIM'. 2020-2022.
- vi. MQA Assessor since 2013 until present
- vii. Al Quds Livestock Sdn Bhd, Jalan Sultan Yahya Petra, Kota Bharu, Kelantan. 2021.
- viii. Visiting Professor at The School of Food Studies & Gastronomy, Taylor's University. 01 August 2021 until 31 July 2023.

Commercialization

1. Licensed Know-How Technology to Multi Sunray Sdn Bhd. 'Production of Oyster Mushroom Powder (OMP) and Nutri-Mush Biscuit (Biscuit containing OMP)' 2013. MYR 140 000 (Licensing + Consultation Fees).

References

1. Professor Norazmi Mohd Nor. Dean of the School of Health Sciences, Universiti Sains Malaysia Health Campus, 16150 Kubang Kerian, Kelantan. norazmi@usm.my