

CURRICULUM VITAE

NOR AINY BINTI MAHYUDIN
UNIVERSITI PUTRA MALAYSIA



 <http://orcid.org/0000-0002-5548-8715>
SCOPUS AUTHOR ID: 55236343200

PERSONAL DATA

OFFICE ADDRESS: FACULTY OF FOOD SCIENCE AND TECHNOLOGY, UNIVERSITI PUTRA MALAYSIA (UPM), 43400 UPM
SERDANG, SELANGOR, MALAYSIA
OFFICE PHONE: +603-97698517
E-MAIL ADDRESS: norainy@upm.edu.my ; mahyudinnorainy@gmail.com
SPECIALIZATION: FOOD MICROBIOLOGY/ENVIRONMENTAL HYGIENE

EDUCATION AND TRAINING

2008	PHD. (MICROBIOLOGY)	UNIVERSITY OF CANTERBURY, NEW ZEALAND
1995	MSC. (PHYTOCHEMISTRY)	UNIVERSITI MALAYA, KUALA LUMPUR
1990	BSC. (BIOLOGY)	UNIVERSITI SAINS MALAYSIA, PULAU PINANG

PROFESSIONAL EXPERIENCE

2013 - PRESENT	ASSOCIATE PROFESSOR	FACULTY OF FOOD SCIENCE AND TECHNOLOGY, UPM
2009 – 2013	SENIOR LECTURER	FACULTY OF FOOD SCIENCE AND TECHNOLOGY, UPM
2007 - 2009	SENIOR FISHERIES OFFICER	BIOSECURITY DIVISION, DEPT. OF FISHERIES MALAYSIA, MINISTRY OF AGRICULTURE AND AGRO-BASED INDUSTRY MALAYSIA
1995 - 2003	FISHERIES OFFICER	EXTENSION DIVISION, DEPT. OF FISHERIES MALAYSIA, MINISTRY OF AGRICULTURE AND AGRO-BASED INDUSTRY MALAYSIA

ACADEMIC ADMINISTRATION

2020 - PRESENT	HEAD OF LABORATORY	LABORATORY OF HALAL SCIENCE RESEARCH, HALAL PRODUCTS RESEARCH INSTITUTE, UPM
2014 - 2017	DEPUTY DEAN	POSTGRADUATE, RESEARCH AND INNOVATION DIVISION, FACULTY OF FOOD SCIENCE AND TECHNOLOGY, UPM
2012 - 2104	HEAD OF DEPARTMENT	DEPARTMENT OF FOOD SCIENCE, FACULTY OF FOOD SCIENCE AND TECHNOLOGY, UPM
2011 - 2012	COORDINATOR FOR CENTRE OF EXCELLENCE	CENTRE OF EXCELLENCE FOR FOOD SAFETY RESEARCH, FACULTY OF FOOD SCIENCE AND TECHNOLOGY, UPM

ACADEMIC EXPERIENCE

TEACHING
MICROBIOLOGICAL FOOD SAFETY (FST5206)
FOOD HYGIENE AND SANITATION (FSM4823)
HYGIENE AND SANITATION IN FOOD SERVICE (FSM4206)
MICROBIOLOGY IN FOOD SERVICE (FSM3205)
MICROBIOLOGY AND FOOD SAFETY (FSM3201)
INTRODUCTION TO FOOD INDUSTRY (FSM3001)

SUPERVISION
POST-GRADUATE:
2 PHD STUDENTS (BY RESEARCH) – COMPLETED
4 PHD STUDENTS (BY RESEARCH) – ON-GOING
11 MSC STUDENTS (BY RESEARCH) – COMPLETED
1 MSC STUDENT (COURSEWORK) – ON-GOING
8 MSC STUDENTS (COURSEWORK) – COMPLETED
UNDERGRADUATE:
MORE THAN 30 BACHELOR STUDENTS (FINAL YEAR PROJECT) – COMPLETED
6 FINAL YEAR PROJECT STUDENTS – ON-GOING

CURRICULUM DEVELOPMENT
BACHELOR OF FOOD SCIENCE & TECHNOLOGY (PROGRAM REVIEW) – COORDINATOR
BACHELOR OF FOOD SERVICE MANAGEMENT (PROGRAM REVIEW) – COMMITTEE MEMBER

PUBLICATION
57 PUBLISHED JOURNAL ARTICLES (SCOPUS)
H-INDEX: 13 , CITATION: 705

INTELLECTUAL PROPERTY
13 COPYRIGHTS (MANUAL HACCP FOR 13 FROZEN FOODS)

RESEARCH AND
11 RESEARCH PROJECTS (PROJECT LEADER)

Updated May 2021

SCIENTIFIC EXPERIENCE AND PROFESSIONAL ACTIVITY

SABBATICAL LEAVE	DEPARTMENT OF FOOD SCIENCE, UNIVERSITY OF COPENHAGEN, DENMARK (OCT 2017 – JUN 2018)
MEMBER	EXPERT COMMITTEE ON FOOD MICROBIOLOGY, MINISTRY OF HEALTH MALAYSIA (2010 – PRESENT)
MEMBER	EXPERT COMMITTEE ON FOOD COMMODITY, MINISTRY OF HEALTH MALAYSIA (2015 – PRESENT)
MEMBER	MALAYSIAN SOCIETY FOR MICROBIOLOGY (2011 – PRESENT)
MEMBER	PERSATUAN PENGUSAHA & TENAGA PENGAJAR SEKOLAH LATIHAN PENGENDALI MAKANAN MALAYSIA (2020 – PRESENT)
MEMBER	AMERICAN SOCIETY FOR MICROBIOLOGY (2020 – PRESENT)
SECRETARIAT	NATIONAL CODEX COMMITTEES ON FISH AND FISH PRODUCTS, DEPARTMENT OF FISHERIES MALAYSIA (1997 – 2001; 2007 - 2009)
DELEGATION	MALAYSIAN DELEGATION, 30 TH SESSION OF THE CODEX COMMITTEE ON FISH AND FISHERY PRODUCTS, AGADIR, MOROCCO (28 SEP - 2 OCT 2009)
DELEGATION	MALAYSIAN DELEGATION, 9 TH ASEAN TASK FORCE ON CODEX, VIENTIANE, LAOS (2 - 4 JUN 2009)
DELEGATION	MALAYSIAN DELEGATION, 8 TH ASEAN TASK FORCE ON CODEX, BUKITTINGGI, INDONESIA (26 - 28 MAY 2008)
DELEGATION	MALAYSIAN DELEGATION, 29 TH SESSION OF THE CODEX COMMITTEE ON FISH AND FISHERY PRODUCTS, TRONDHEIM, NORWAY (18 - 23 FEB 2008)
STUDY LEAVE (PUBLIC SERVICE DEPARTMENT SCHOLARSHIP)	PHD PROGRAM (MICROBIOLOGY), UNIVERSITY OF CANTERBURY, CHRISTCHURCH, NEW ZEALAND (2004 – 2007)
REGIONAL WORKING GROUP SECRETARIAT	SOUTHEAST ASIAN FISHERIES DEVELOPMENT CENTRE (SEAFDEC), BANGKOK, THAILAND (MAY 2001 – APR 2002)
DELEGATION	MALAYSIAN DELEGATION, 34 TH SESSION OF THE CODEX COMMITTEE ON FOOD HYGIENE, BANGKOK, THAILAND (8 - 13 OCT 2001)

LIST OF PUBLICATION (SCOPUS)

YEAR 2018 – CURRENT

- Seow, W.-L., Mahyudin, N.A., Amin-Nordin, S., Radu, S., Abdul-Mutalib, N.A. (2021) Antimicrobial resistance of *Staphylococcus aureus* among cooked food and food handlers associated with their occupational information in Klang Valley, Malaysia. *Food Control*, 2021, 124, 107872.
- Khan, R., Ghazali, F.M., Mahyudin, N.A. and Samsudin, N.I.P. (2021). Co-inoculation of aflatoxigenic and non-aflatoxigenic strains of *Aspergillus flavus* to assess the efficacy of non-aflatoxigenic strains in growth inhibition and aflatoxin b1 reduction. *Agriculture (Switzerland)*, 2021, 11(3), pp. 1–11, 198.
- Khan, R., Ghazali, F.M., Mahyudin, N.A. and Samsudin, N.I.P. (2020). Morphological characterization and determination of aflatoxigenic and non-aflatoxigenic *Aspergillus flavus* isolated from sweet corn kernels and soil in malaysia. *Agriculture (Switzerland)*, 10 (10), October 2020, Article No. 450, 1-13.
- Salahaldin Fathalla, M., Mahyudin, N.A.*, Mohamad Ghazali, F., Rukayadi, Y. and Jaafar, S.N. (2020). Detection of enterotoxin gene (sea) and biofilm formation ability among multidrug resistant *Staphylococcus aureus* isolated from shawarma sandwich sold at selected kiosks in Klang Valley, Malaysia. *Food Research*, 4 (2) : 1234 - 1244 (August 2020).
- Eirini Vitzilaiou, Stina D. Aunbjerg, Nor A. Mahyudin* and Susanne Knøchel. (2020). Stress Tolerance of Yeasts Dominating Reverse Osmosis Membranes for Whey Water Treatment. *Frontiers in Microbiology*. *Frontiers in Microbiology*, 11, 5 May 2020, Article No. 816.
- Thung, T.Y., Lee, E., Mahyudin, N.A., Tan, C.W. and Radu, S. (2020). Partial characterization and in vitro evaluation of a lytic bacteriophage for biocontrol of *Campylobacter jejuni* in mutton and chicken meat. *Journal of Food Safety*, 40 (2), 1 April 2020, Article No. e12770.
- Kuan, C.H., Son, R., Mahyudin, N.A., Tang, J.Y.H., Yeo, S.K., Kuan, C.S., Chang, L.S., Phuah, E.T., Thung, T.Y., Tan, C.W., New, C.Y. and Nishibuchi, M. (2020). Efficacy of household washing pre-treatments and cooking methods for reduction of *Listeria monocytogenes* in artificially contaminated chicken offal. *Food Research*, 4 (1), 166-174.
- Nur-Syifa, J., Nor-Khaizura, M.A.R., Mahyudin, N.A., Shafiq-Atikah, M.K. and Ummul-Izzatul, Y. (2020). Multidrug-resistant *Staphylococcus aureus* (MDRSA) properties and their adherence ability on stainless steel surfaces at different temperature and time. *Food Research*, 4, 57-66.
- Shafiq-Atikah, .K., Nor-Khaizura, M.A.R., Mahyudin, N.A., Abas, F., Nur-Syifa', J. and Ummul-Izzatul, Y. (2020). Evaluation of phenolic constituent, antioxidant and antibacterial activities of sugarcane molasses towards foodborne pathogens. *Food Research*, 4, 40-47.
- Wong, S.Y.W., Izzah, A., Mahyudin, N.A., Ho, J.A., Ungku Fatimah, U.Z.A. (2020). Insight into food handlers' perceived barriers and motivators to perform food temperature control practices in Malaysian public schools. *Food Research*, 3, 793-804.

11. Ahmad, N.A., Nor-Khaizura, M.A.R., Mahyudin, N.A., Yousuf, K., Che Jaafar, N.Z. (2020). Impact of serving time on the microbiological and physicochemical quality of food served during wedding banquet. *Food Research*, 2, 335-342.
12. Thung, T.Y., Lee, E., Mahyudin, N.A., Anuradha, K., Mazlan, N., Kuan, C.H., Pui, C.F., Ghazali, F.M., Mahmud Ab Rashid, N.-K., Rollon, W.D., Tan, C.W., Radu, S. (2019). Evaluation of a lytic bacteriophage for bio-control of *Salmonella* Typhimurium in different food matrices. *LWT* 105, 211-214.
13. Rosli, N.A., Azilan, N.A., **Mahyudin, N.A.***, Mahmud Ab Rashid, N.K., Meon, F.N.S., Ismail, Z., Chern, P.E., Kanasan, S. (2019). Effect of fennel (*Foeniculum vulgare*) and coriander (*Coriander sativum*) on microbial quality and sensory acceptability of frozen paratha. *International Food Research Journal*, 26 (3), 945-952.
14. Naili Nahar and **Nor Ainy Mahyudin***. (2018). Microbiological Quality of Food Contact Surfaces (Spoons) at Selected Restaurants in Klang Valley, Malaysia. *Sains Malaysiana*, 47 (7), 1541-1545.
15. **Mahyudin, N.A.***, Noor Ifatul, H. M. D., Nazamid, S., Wan Norhana, M. N. (2018). Food-Borne Bacterial Attachment and Biofilm Formation on Stainless Steel Surface and Their Inhibition by Marine-Derived Fungi Extracts. *Journal of Food Safety*, e12456.
16. Razali, S.M, Lee, H.Y, Jinap, S and **Mahyudin, N.A.*** (2018). Characterization of Fungi from Palm Kernel Cake (PKC) and the Effect of Storage Temperature on Fungi Growth. *Pertanika Journal of Tropical Agriculture Science*, 41 (1), 115 – 128.
17. Tze Young Thung, Son Radu, Nor Ainy Mahyudin, Yaya Rukayadi, Zunita Zakaria, Nurzafirah Mazlan, Boon Hooi Tan, Epeng Lee, Soo Ling Yeoh, Yih Zhet Chin, Chia Wanq Tan, Chee Hao Kuan, Dayang Fredalina Basri, Che Wan Jasimah Wan Mohamed Radzi. (2018). Prevalence, virulence genes and antimicrobial resistance profiles of *Salmonella* serovars from retail beef in Selangor, Malaysia. *Frontiers in Microbiology* 8, (Jan), 11 January 2018, Article number 2697.
18. Samsudin, N.I.P., Chern, P.E., Ng, C.T., Panneerselvam, L., Phang, S.Y., Tan, W.T. and **Mahyudin, N.A.***. (2018) *In vitro* antibacterial effect of crude medicinal plant extracts against ampicillin+penicillin-resistant *Staphylococcus aureus*. *International Food Research Journal*, 25 (2), 573-579.

YEAR 2015 – 2017

19. Lieong Sook Theng, Siti Aisyah binti Mohammed Adnan, Normardiana Mohammad Jaafar, Siti Nur' Afifah Jaafar, **Nor Ainy Mahyudin***. (2017). Comparative Study of Consumer's Knowledge and Attitudes Towards Food Safety and Purchase Intention of Night Market Foods Containing Poultry in Low and High Food Poisoning Cases States. *Malaysian Applied Biology*, 46 (3), 131 – 141.
20. Thung, T.Y., Chin, Y.Z., Najwa, M.S., Ubong, A., New, C.Y., Ramzi, O.S.B., Kuan, C.H., Mahyudin, N.A., Dayang, F.B., Che Wan Jasimah, W.M.R., Son, R. (2017). Construction of *Salmonella* Enteritidis and *Salmonella* Typhimurium ghosts isolated from retail chicken meat. *International Food Research Journal*, 24 (4), 1826 – 1830.
21. Shafini, A.B., Son, R., Mahyudin, N.A., Rukayadi, Y., Tuan Zainazor, T.C. (2017). Prevalence of *Salmonella* spp. in chicken and beef from retail outlets in Malaysia. *International Food Research Journal*, 24 (1), 437-449.
22. Thung, T.Y., Siti Norshafawatie, B.M.F., Premarathne, J.M.K.J.K., Chang, W.S., Loo, Y.Y., Kuan, C.H., New, C.Y., Ubong, A., Ramzi, O.S.B., Mahyudin, N.A., Dayang, F.B., Che Wan Jasimah, W.M.R., Son, R. (2017). Isolation of food-borne pathogen bacteriophages from retail food and environmental sewage. *International Food Research Journal*, 24 (1), 450-454.
23. Thung, T. Y., Mahyudin, N.A., Basri, D.F., Wan Mohamed Radzi, C.W.J., Nakaguchi, Y., Nishibuchi, M., Radu, S. (2016). Prevalence and antibiotic resistance of *Salmonella* Enteritidis and *Salmonella* Typhimurium in raw chicken meat at retail markets in Malaysia. *Poultry Science*. 95 (8), 1 August 2016, 1888-1893
24. Noor Ifatul, H. M. D., Lee, H. Y., Nazamid, S., Wan Norhana, M. N. and **Mahyudin, N.A.*** (2016). *In vitro* antibacterial activity of marine-derived fungi isolated from Pulau Redang and Pulau Payar Marine Parks, Malaysia against selected food-borne pathogens. *International Food Research Journal*, 23 (6), 2681-2688.
25. Lai, C.Y., Fatimah, A.B., Mahyudin, N.A., Saari, N., Zaman, M.Z. (2016). Physico-chemical and microbiological qualities of locally produced raw goat milk. *International Food Research Journal*, 23 (2), 739-750.
26. N. H. Mohd Rozalli, N. L. Chin, Y. A. Yusof and N. Mahyudin. (2016). Quality changes of stabilizer-free natural peanut butter during storage. *Journal of Food Science and Technology*, 53 (1), 1 January 2016, 694-702.
27. Naser Tajabadi, Afshin Ebrahimpour, Ali Baradaran, Raha Abdul Rahim, Nor Ainy Mahyudin, Mohd Yazid Abdul Manap, Fatimah Abu Bakar and Nazamid Saari. (2015). Optimization of λ -Aminobutyric Acid Production by *Lactobacillus plantarum* Taj-Apis362 from Honeybees. *Molecules*, 20, 6654-6669.
28. Nor Ainy Mahyudin, Wan Zunairah Wan Ibadullah and Amar Saadin. (2015). Effects of protein content in selected fish towards the production of lactic acid bacteria (*Lactobacillus* spp.) during the production of pekasam. *Current Research in Nutrition and Food Science*, 3 (3), 219-223.
29. Kuan, C.H., Goh, S.G., Loo, Y.Y., Chang, W.S., Lye, Y.L., Puspandan, S., Shahril, N., Tang, J.Y.H., Mahyudin, N.A., Nishibuchi, M., Nakaguchi, Y., and Son, R. (2015). Risk assessment of acquiring listeriosis from consumption of chicken offal in Selangor, Malaysia. *International Food Research Journal*, 22 (4), 1711-1718.
30. Abdul Aris, M. H., Lee, H. Y., Hussain, N., Ghazali, H., Nordin, W. N. and **Mahyudin, N. A.*** (2015). Effect of Vietnamese coriander (*Persicaria odorata*), turmeric (*Curcuma longa*) and asam gelugor (*Garcinia atroviridis*) leaf on the microbiological quality of gulai tempoyak paste. *International Food Research Journal*, 22 (4), 1657-1661.
31. Hajeb, Parvaneh Selamat, Jinap, Afsah-Hejri, Leili, Mahyudin Nor Ainy, Shakibazadeh, Shahram, Sarker, Mohd Zaidul Islam. (2015). Effect of Supercritical Fluid Extraction on the Reduction of Toxic Elements in Fish Oil Compared with Other Extraction Methods. *Journal of Food Protection*, 78 (1), 1 January 2015, 172-179.
32. Mahyudin, N.A., Nadia, H., Wan Zunairah, W.I. 2015. Evaluation of hygiene practices on microbiological quality of tuna sandwiches. *Theory and Practice in Hospitality and Tourism Research – Proceedings of the 2nd International Hospitality and Tourism Conference 2014*. 2015, 411-414.
33. Mahyudin, N.A., Zainon, Z., Ungku-Zainal-Abidin, U.F. 2015. Assessment of food handlers: knowledge, attitude and practices on food hygiene in Serdang, Selangor. *Theory and Practice in Hospitality and Tourism Research – Proceedings of the 2nd International Hospitality and Tourism Conference 2014*. 2015, 445-449.

YEAR 2008 – 2014

34. Ismail, R., Lee, H.Y., **Mahyudin, N.A.***, Abu Bakar, F. (2014). Linearity study on detection and quantification limits for the determination of avermectins using linear regression. *Journal of Food and Drug Analysis*, 22 (4), 407-412.
35. Yibatihan, S., Jinap, S., Mahyudin, N.A. (2014). Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 31 (12), 2071-2079.
36. Velu, S., Abu Bakar, F., Mahyudin, N.A., Saari, N. and Zaman, M.Z. (2014). *In vitro* antimicrobial activity of musk lime, key lime and lemon extracts against food related pathogenic and spoilage bacteria. *International Food Research Journal*, 21 (1), 379-386.

37. Lee, H.Y., Chai, L.C., Mahyudin, N.A., Nishibuchi, M. and Son, R. (2014). Transfer of *Listeria monocytogenes* between abiotic surfaces under different weights. *Food Science and Biotechnology*, 23 (4), 1237-1241.
38. Hajeb, P., Sloth, J.J., Shakibazadeh, S., Mahyudin, N.A., Afsah-Hejri, L. (2014). Toxic elements in food: Occurrence, binding, and reduction approaches. *Comprehensive Reviews in Food Science and Food Safety*, 13(4), 457-472.
39. Tan Siew Lian, Lee Hai Yen, **Nor Ainy Mahyudin***. (2014). Antimicrobial resistance of *Escherichia coli* and *Staphylococcus aureus* isolated from food handler's hands. *Food Control*, 44, 203-207.
40. N. Elexson, L. Afsah-Hejri, Y. Rukayadi, P. Soopna, H.Y. Lee, T.C. Tuan Zainazor, M. Nor Ainy, Y. Nakaguchi, N. Mitsuaki, R. Son. (2014). Effect of detergents as antibacterial agents on biofilm of antibiotics-resistant *Vibrio parahaemolyticus* isolates. *Food Control*, 35, 378-385.
41. Elexson, N., Yaya, R., Nor, A. M., Kantilal, H. K., Ubong, A., Yoshitsugu, N., Nishibuchi, M. and Son, R. Biofilm assessment of *Vibrio parahaemolyticus* from seafood using Random Amplified Polymorphism DNA-PCR. *Int. Food Research J.* 2014. 21(1), 59-65
42. S.L. Tan, H.Y. Lee, F. Abu Bakar, M.S. Abdul Karim, **N.A. Mahyudin***. Association of Levels of Hygienic Practices and Microbiological Quality on Food Handlers Hands in Hulu Langat District, Malaysia. *Journal of Pure and Applied Microbiology*. Dec. 2013. 7(4), 2701-2705
43. Tan Siew Lian, Lee Hai Yen, Fatimah Abu Bakar, Muhammad Shahrin Abdul Karim, **Nor Ainy Mahyudin***. Hand Hygiene Knowledge, Attitudes and Practices Among Food Handlers at Primary Schools in Hulu Langat District, Selangor, Malaysia. *Food Control*. 2013. 34(2), 428-435
44. Tan, S.L., Lee, H.Y., Abu Bakar, F., Abdul Karim, M.S., Rukayadi, Y., **Mahyudin, N.A.*** Microbiological quality on food handlers' hands at primary schools in Hulu Langat District, Malaysia. *Int. Food Research J.* 2013, 20 (5), 2973-2977
45. Hidayah, N., Abu Bakar, F., Mahyudin, N.A., Faridah, S., Nur-Azura, M.S. and Zaman, M.Z. Detection of malachite green and leuco-malachite green in fishery industry. *Int. Food Research J.* 2013. 20(4), 1511 – 1519
46. Rafidah I., Ganthimathi, S., Fatimah Abu Bakar, **Nor Ainy Mahyudin***. Effectiveness of different cleanup sorbents for the determination of avermectins in fish by liquid chromatography tandem mass spectrometry. *Analytical Methods*. 2013. 5: 4172-4178
47. C. H. Kuan, S. G. Goh, Y. Y. Loo, W. S. Chang, Y. L. Lye, S. Puspandani, J. H. Y. Tang, Y. Nakaguchi, M. Nishibuchi, **N. A. Mahyudin**, S. Radu. Prevalence and Quantification of *Listeria Monocytogenes* in Chicken Offal At the Retail Level In Malaysia, *Poultry Science*. 2013. 92:1664- 1669
48. Kuan, C.H., Wong, W.C., Pui, C.F., Mahyudin, N.A., Tang, J.Y.H., Nishibuchi, M., Radu, S. Prevalence and quantification of *Listeria monocytogenes* in beef offal at retail level in Selangor, Malaysia. *Brazilian Journal of Microbiology*. Oct-Dec. 2013. 44 (4):1169-1172
49. Velu, S., Abu Bakar, F., Mahyudin, N.A., Saari, N. and Zaman, M.Z. Effect of modified atmosphere packaging on microbial flora changes in fishery. *Food products*. *Int Research J.* 2013. 20(1), 17 – 26
50. Tan, S.L., Cheng, P.L., Soon, H.K., Ghazali H. and **Mahyudin, N.A.*** A Qualitative Study on Personal Hygiene Knowledge and Practices among Food Handlers at Selected Primary Schools in Klang Valley Area, Selangor, Malaysia. *Int. Food Research J.* 2013. 20(1),71 – 76
51. Parvaneh Hajeb, Jinap Selamat, Ahmad Ismail and Nor Ainy Mahyudin. Mercury Pollution in Malaysia. *Reviews of Environmental Contamination and Toxicology*. 2012. 220:45-66
52. **Nor Ainy Mahyudin***, John W. Blunt, Anthony Cole and Murray H. Munro. The Isolation of a New S-Methyl Benzothioate Compound from a Marine-Derived *Streptomyces* sp. *Journal of Biomedicine and Biotechnology* 2012. Article 894708: 1 – 4
53. Parvaneh Hajeb, Ho Chin Mei, Wan Norhana Noordin and **Nor Ainy Mahyudin***. Make the deadly yellow puffer fish a safe food to eat, *J. Food, Agriculture & Environment*. 2012. Vol.10 (3&4): 72-77
54. Wan Norhana, M.N., Masazurah, A. R., **Nor Ainy, M.***, and Ismail, I. Reverse Transcriptase PCR detection of Hepatitis A virus (HAV) in cultured and wild shellfish from the Peninsular of Malaysia. *International Food Research Journal*. 2011. 18 (1), 411-416
55. Chong, C. Y., Abu Bakar, F., Russly, A. R., Jamilah, B. and Mahyudin, N. A. 2011. The effect of food processing on biogenic amines formation. *International Food Research Journal*. 2011. 18 (3), 867- 876
56. Wan Norhana, M.N., **Nor Ainy, M.***, Othman, M., Faazaz, A.L., Ismail, I. and Yusri, A. 2011. Establishment of a shellfish model farm: a case study in Sg. Jarum Mas, Perak, Malaysia. *International Food Research Journal*. 2011. 18 (1), 79-94
57. Gerhard Lang, **Nor Ainy Mahyudin***, Maya I. Mitova, Lin Sun, Sonia van der Sar, John W. Blunt, Anthony L. J. Cole, Gill Ellis, Hartmut Laatsch and Murray H. G. Munro. 2008. Evolving Trends in the Dereplication of Natural Product Extracts: New Methodology for Rapid, Small-Scale Investigation of Natural Product Extracts. *Journal of Natural Products*. 2008. 71 (9), 1595 – 1599

LIST OF RESEARCH PROJECT (PRINCIPAL INVESTIGATOR)						
Project No.	Project Title	Role	Year	Source of fund	Status	
FRGS/1/2020/STG03/ UPM/02/7	Antibacterial mechanism of hydrated clays against multidrug resistant bacteria, Salmonella enterica towards effective sertu procedure	Project Leader	Nov 2020 -	FRGS, MOHE	New	
GP- IPS/2018/9646700	Antibacterial effectiveness of clay against biofilm formed by <i>Listeria monocytogenes</i> isolated from pig	Project Leader	Apr 2018 -	GP-IPS (UPM)	On-going	
GP- IPS/2018/9626000	Antibacterial properties and characterization of clay as cleaning and sanitization agent	Project Leader	Apr 2021 Feb 2018 -	GP-IPS (UPM)	On-going	
GP- IPS/2018/9620700	Development of A Centralized Kitchen Model Using HACCP Principles Towards Safer Foods in MARA Juior Science Colleges (MJSC) In Malaysia	Project Leader	Feb 2018 -	GP-IPS (UPM)	Completed	
FRGS/1/2015/ST03/ UPM/02/4	Survival Of Enterotoxigenic Staphylococcus Aureus On Solid Surfaces And Potential Strategies For Developing Effective Cleaning To Prevent Food Contamination	Project Leader	Feb 2020 Nov 2015 -	FRGS, MOHE	Completed	
GP- IPS/2015/9469200	Microbiological Quality of Ready-To-Serve Bitter Gourd (<i>Momordica charatia</i>) Drink	Project Leader	Apr 2018 Jan 2015 -	GP-IPS (UPM)	Completed	
I-ECO/20(UPM-14)	Enhancing Food Safety Management System of Frozen Malaysian Traditional Foods for Fatihah Frozen Foods Sdn. Bhd.	Project Leader	Apr 2014 -	KTP, MOHE	Completed	
FRGS/1/2012/SG05/U PM/02/15524299	Induction of Secondary Metabolites Biosynthesis from Marine Fungal Isolates as Potential Inhibitors of <i>L. monocytogenes</i> Biofilm Formation	Project Leader	Apr 2016 May 2013 -	FRGS, MOHE	Completed	
GP- IPS/2013/9396300 02-02-12-1728RU	Shelf-Life and Acceptability of Gulai Tempoyak Paste Added with Selected Traditional Leaves	Project Leader	Nov 2013 – Oct 2015	GP-IPS (UPM)	Completed	
02-02-11-1362 RU	Establishing the Performance of Microbiological Test System for the Detection of Antibiotic Residues in Poultry	Project Leader	Sep 2012 -	RUGS (Res. Univ. Grant Scheme)	Completed	
02-02-11-1362 RU	Hygiene & Sanitation of Food Service Operation in Selected Primary Schools in Hulu Langat District	Project Leader	Aug 2014 Aug 2011 -	Initiative 3 RUGS (Res. Univ. Grant Scheme)	Completed	
02-03-10-0959 RU	Sanitation Assessment of Food Service Operation in Educational Institution	Project Leader	Jul 2012 Jun 2010 -	Initiative 6 RUGS (Res. Univ. Grant Scheme)	Completed	
			May 2012	Initiative 5		

CONTRACT RESEARCH/CONSULTATION PROJECT (PRINCIPAL INVESTIGATOR)						
Project No.	Project Title	Role	Year	Source of fund	Status	
UPMCS/517	Kajian Penyelidikan Mempertingkatkan Keselamatan, Kualiti dan Daya Jejak Makanan Berasaskan Haiwan	Project Leader	Apr 2015 -	Dept. Veterinary Services, Min. of Agric. Malaysia	On-going	
UPMCS/903	Dutch Lady Voltron	Project Leader	Dec 2021 Oct 2018 -	Dutch Lady (M) Bhd.	Completed	
2016-0068/544	IFMP Partially Hydrolysed	Project Leader	Sep 2019 Feb 2016 -	Dutch Lady (M) Bhd.	Completed	
2016-0039/644	Microbiological Quality of Cutting Boards & Evaluation of Compliance to Cleaning & Sanitation Activitie in GMP-Certified Government Hospital Kitchen	Project Leader	Dec 2018 Aug 2016 -	Min. of Health Malaysia	Completed	
2016-064/664	Biofilm Formation and AMR of <i>Staphylococcus Aureus</i> Isolated From Food Contact Surface	Project Leader	Dis 2017 Sep 2016 – Dec 2018	Min. of Health Malaysia	Completed	
UPMCS/720	Biofilm Formation and AMR of <i>Escherichia coli</i> Isolated From Food Contact Surface	Project Leader	Jun 2017 -	Min. of Health Malaysia	Completed	
UPMCS/540	Safe food for Food Service Industries: Is Centralized Kitchen a Solution or An Option?	Project Leader	Dec 2020 Jul 2015 -	Majlis Amanah Rakyat (MARA)	Completed	
			Dec 2018			