

CURRICULUM VITAE

A. Personal Data

1. Name : NORAFIDA AZIZZUDDIN
2. Company : MALAYSIAN AGRICULTURAL RESEARCH AND DEVELOPMENT
INSTITUTE (MARDI)
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8. Nationality : MALAYSIAN

B. Educational Qualifications

1. Academic Qualification

Bachelor of Food Science and Technology, Universiti Putra Malaysia, (2004)

Master of Food Science, Universiti Kebangsaan Malaysia, (2018)

2. OTHER PROFESSIONAL COURSES COMPLETED

YEAR: 2007-2009

- 1) Pre Requisite of Haccp,
- 2) Haccp and Its Implementation,
- 3) Haccp Verification And Auditing
- 4) E-Learning Food Safety Management System Iso 22000 by Asean Productivity Organisation (APO)
- 5) Food Safety Management SYSTEM ISO 22000 AUDITOR/LEAD AUDITOR (APO)
- 6) ISO 9001-AUDITOR

C. CAREER EXPERIENCES

Oct 2005 – January 2019: Research Officer, Food Science and Technology Research Centre, MARDI,
Serdang, Selangor

February 2019- Present: Research Officer, Paddy and Rice Research Centre, MARDI, Serdang,
Selangor

D. MAJOR RESEARCH PROGRAMMES/PROJECTS INVOLVES

- 1) Development of Frozen Cut Vegetables (WRM) (2006-2008)
- 2) Pembangunan Sistem Pengesahan Kualiti MARDI (MQAS) (Special project) (2007-2010)
- 2) Development of frozen rambutan (2008-2010)
- 3) Healthy convenient food from local seaweed (Special project)
 - Development of seaweed spread (2009-2010)
- 4) Development of potential food products from selected Garcinia species (asam gelugor, mangosteen and aroi-aroi) (Special project) (2009-2013)
 - Development of aroi-aroi jam
- 5) Teknologi Mikroenkapsulasi dan Penyahidratan untuk Pengeluaran Ramuan Sihat Berasaskan Buah (Pembangunan)
 - Development of electrolyte powder with fruit and its application as an instant electrolyte drink (2013-2014)
- 6) Penghasilan Teknologi dan Peningkatan Skala Padi Spesialti (Pembangunan) (2019-2020):
 - Mengenalpasti teknik penyimpanan dan tempoh penyimpanan yang mengekalkan kualiti fizikal, fizikokimia dan antioksidan MARDI WARNA 98
 - Penentuan Indeks Glisemik titisan padi terpilih secara in vitro
 - Penentuan parameter penghasilan beras tambah nilai nutrisi (Parboiled and germinated)
- 7) Kajian Peningkatan Hasil dan Kualiti Buah-buahan Premium Untuk Peningkatan Daya saing (Betik, Nanas, Melon, Belimbing, Nangka, Pisang, Mangga, Durian dan Manggis) (Pembangunan) (2018-2019)
 - Mineral-fortified dehydrated fruit processing technology

8) Penjenamaan Madu Kelulut Dan Pembangunan Produk Makanan Kesihatan Berasaskan Madu Dan Hasilan Sampingan Kelulut

- Pembangunan produk baharu berasaskan madu kelulut terpiawai (blended honey): Marmalade kelulut (2019-2020)

E. PUBLICATIONS

Norafida, A., Hasimah, H. dan Zuwariah, I (2007). Isotonic Drink as a functional drink. *Agromedia Bil.24*, p.23

Norafida, A., Suhaila, M. and Radhiah, S. (2007). Effect of Archidendron jiringa and Eugenia aromatica towards malondealdehyde (MDA) level of type 1 diabetes. *Asean food conference 2007 kuala lumpur*, p.131.

Norafida,A., Suhaila,M. and Radhiah,S.(2007). Effect of Archidendron jiringa and Eugenia aromatica towards malondealdehyde (MDA) level of type 1 diabetes, *JTAFS*

Norafida, A.(2008). Sayuran Potong Sejuk Beku, *Buku Laporan Tahunan MARDI*, 2008, p.18.

Norafida, A. and Hasimah, H. (2009). Freezing technology of frozen cut vegetables for six types of vegetables.*Asean Food Conference 2009 Brunei*, p.115

Norafida, A. (2009). Development of Frozen Cut Vegetables, End of project report, *MARDI*

Norafida, A.,dan Hasimah, H. (2010). Teknologi sejuk beku sayuran potong-potensi di pasaran eksport. *Buletin Teknologi Makanan*.

Norafida, A., and Hasimah, H.(2010). Study on the effect of different treatments for the development of frozen rambutan.*Procs.of International Conference Food Research*, 22-24 Nov. 2010, Marriot Putrajaya

Norafida, A.Hasimah, H.Rafiah, H., dan Hanisah, C. (2011). Teknologi sejuk beku sayuran potong-potensi untuk pasaran baru. *Buletin Teknologi Makanan bil.8*

Norafida, A., Saiful, B., and Zuwariah, I. (2011). Seaweed as a new protein source, *Agromedia Bil 34*, p.4-5.

Norafida A. (2011). Kawalan Mutu Penyejukbekuan Makanan, *Kursus Pemprosesan Makanan Sejuk Beku*, 3-5 Mei, Kota Kinabalu, Sabah

Norafida, A., Hanisah, C.A.(2012).The development of tropical fruit spread with Malaysian Seaweed (*Kappaphycus spp.*)*Seminar Kebangsaan Teknologi Makanan*, (NFTS), 6-8 Mac 2012, Reinassance, Melaka

Norafida,A.(2012).Teknologi penyejukbekuan makanan. *Kursus Penyejukbekuan makanan tradisional* ,17 April 2012, Pusat Latihan Teknikal,MARDI

Norafida, A.(2012).Kawalan mutu Shepherds pie.*Kursus Hasilan makanan sejukbeku*,NATC, 3-7 September 2012, Pusat latihan Teknikal,MARDI

Norafida,A., and Hanisah, C.A.(2013). Malaysian seaweed (*Kappaphycus* spp.) spread with Asean taste. 8th MARDI Science and Technology Exhibition(MSTE), ms 44, 17-19th December 2013, MAEPS

Norafida,.(2013). Seaweed spread with tropical fruit. Brochure prepared for UKM, Seaweed seminar.

Norafida, A., Hanisah C.A, and Salma,I.(2013). Processing trials for formulation and parameters establishment of *Garcinia Parvifolia* (Aroi-aroi) jam. Proceeding13th Asean Food Conference,ms.8, 9-11 September 2013, Max Atria Singapore

Norafida, A.(2013). Pembangunan produk untuk industri makanan. Nota Kursus,Seminar Belia, 27 Mac 2013, Bagan Lalang, Selangor

Norafida, A. (2013). Kawalan Operasi Bahan Mentah, Air, Ais dan Stim. Nota Kursus,Kursus good manufacturing practices (GMP) dalam industri pemprosesan makanan IKBN, Giat Mara siri 1 dan 2

Norafida, A. Suhaila, M. and Radhiah, S. (2015). Effect of *Eugenia aromatica* and *Archidendron jiringa* on oxidative stress marker in type 1 diabetic rats. *J. Trop. Agric. and Fd. Sc.* 43(1): 83 – 89

Norafida, A. & Aminah, A. 2016. Effect of blanching treatments on antioxidant activity of frozen green capsicum (*Capsicum annum* L. var bell pepper) using using radical scavenging activity (DPPH) assay. *AIP Conference Proceedings* 1784, 030037.

Norafida, A. & Aminah, A. 2017. Effect of blanching treatments on antioxidant activity of frozen green capsicum (*Capsicum annum* L.var bell pepper). *International Food Research Journal*

Norafida, A. (2018). Kesan Penceluran dan Penyimpanan Sejukbeku ke atas kualiti lada benggala hijau .Thesis Sarjana Sains UKM

Norafida, A., Khairunizah K., Hadijah., H., Masniza, S. and Fadzilah, P. (2019).Preliminary study on vacuum impregnation technique for mineral fortified dehydrated fruit. 2nd International Food Research Conference, 28-29 August 2019, Everly Putrajaya, p. 96.

Norafida, A. (2019). Pengenalan kepada teknologi penyejukbekuan makanan. Ceramah Teknikal Agora-Buzz Siri 1 2019:Teknologi pemprosesan makanan sejukbeku, MTBIC Mardi, Serdang, Selangor

Norafida, A. (2019). Kawalan proses, kawalan penyimpanan dan produk siap. Kursus Pra-syarat kepada implementasi HACCP

Norafida, A. and Aminah, A. (2019). Effect of microwave blanching and frozen storage on physical quality of frozen green capsicum .*Southeast Asia Vegetable Symposium* 9-11 July 2019, p. 171.

Norafida, A. and Aminah, A. (2019).Blanching: An important process to produce good quality frozen cut green capsicum. *Pameran Sains dan Teknologi MARDI (MSTE)*.

Research Interests

Food Processing and Product Development, Health Food development from natural products,