



CURRICULUM VITAE

Personal Details

Name : DR. CHUA HUN PIN
Gender : Male
Nationality : Malaysian
NRIC Number : 690425135439
Date of Birth : 25 APRIL 1969
Place of Birth : Kuching, Sarawak, Malaysia
Languages : Mandarin (Mother Tongue), Malay (Proficient), English (Proficient)



Academic Qualifications

Ph.D	Food Science National University of Malaysia (UKM), Malaysia	Year 2010
B.Sc	Microbiology (First Class) National University of Malaysia (UKM), Malaysia	Year 1994

Current Designation & Contact Information

Designation : Principal Research Officer (Q54)
Centre : Food Science and Technology Research Centre
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Specialisation & Areas of Research

- Food processing and product development
- Food designing
- Food packaging and labelling
- Quality improvement of traditional food products
- Food quality control
- Food regulations
- Technology transfer

Research Experiences

- Protoplast isolation & protoplast cell wall regeneration of the entomopathogenic fungus *Metarhizium anisopliae*. Honour Year Research Project (1994)
- Development of new processed products from the indigenous fruit of Sarawak (1996)
- Survey on demand of food packaging in Sarawak (1998)
- Development of new & improved fishery products (1999)
- Establishment of storage & packaging system of midin fern for local & export market (2001)
- Quality improvement & establishment of pre-packed umai (Sarawak Raw Fish Salad) (2002)
- Studies on the nutritional aspects, biological properties and its potential as value-added herbal products on an under-utilised Sarawak's herb kacangma (*Leonurus sibiricus*) (2004)
- Effect of processing and storage conditions on the quality of dabai (*Canarium odontophyllum*) pickle and frozen puree and its further utilization (2007)
- Quality characterization of Sarawak's milled Bario rice varieties (2009)
- Chemical composition, biological activity and food product development of kacangma herb (*Leonurus sibiricus*). PhD Research project (2010)
- Evaluation of nutritional value, physico-chemical properties, sensory characteristic and total phenolic content of Sarawak's indigenous Bario rice (*Adan Halus* variety) (2010)
- Quality improvement of Ba'kelalan highland salt (2011)
- Comparative Study of Different Methods for White Pepper (*Piper nigrum*) processing (2011)
- Development of healthier kek lapis (Sarawak layered cake) (2012)
- Terung asam (*Solanum lasiocarpum*) powder mix as potential natural anti hypercholesterolemic agent (2013)
- Assessment of Sarawak's indigenous pepper plants (*Piper* spp.) for their potential as functional ingredients (anticancer and anti-inflammatory) in selected food products (2014)
- Kelulut Honey Pearls (2017)
- Instant Cendol (2018)