

PERSONAL PROFILE

Name : Nicholas Anak Daniel
I.C. Number : 830907-13-6049
Date of Birth : 07-09-1983
Place of Birth : Serian, Sarawak
Gender : Male
Race : Bidayuh
Nationality : Malaysian
Organization : Malaysian Agricultural Research and Development Institute (MARDI)
Designation : Senior Research Officer Q48
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Employment : MARDI (since 01-12-2006) / 13 years



EDUCATION

ACADEMIC QUALIFICATION

<i>Qualification</i>	<i>Year</i>	<i>Major</i>	<i>Institute</i>
▪ Master of Science	2017	Natural Product Chemistry	Universiti Malaysia Sarawak
▪ Bachelor of Science	2005	Food Technology and Bioprocessing	Universiti Malaysia Sabah

EXPERIENCE AND SPECIALIZATION

FIELD OF RESEARCH AND AREAS OF SCIENTIFIC EXPERIENCE

- Food Processing
- Food Analysis and Natural Product Chemistry

OTHER PROFESSIONAL COURSES

<i>Field</i>	<i>Year</i>
▪ International Training Workshop of Botanical Extract Processing Technology - Hunan Agriculture University, China	2010
▪ Food HACCP and Its Implementation - Certified	2008

RESEARCH ACHIEVEMENT

MARDI Award

- Anugerah Saintis Harapan MARDI 2015
- Juara – Konvensyen Inovasi & Kreatif (KIK) MARDI 2019
Dehydome – Alat dehidrator madu kelulut mudah alih.
- Tempat Ketiga – Konvensyen Inovasi & Kreatif (KIK) MARDI 2014
P-Top – Proses mengasingkan selaput kacang tanah selepas digoreng mengambil masa yang panjang.

MARDI Science and Technology Exhibition (MSTE) Award

- Gold Medal – MSTE 2019
Particle Suspension Beverage (PSB) – Technology of particle suspension.
- Bronze Medal - MSTE 2017
Biological activities and potential of *Piper arborescens*: essential oil and crude extracts.
- Bronze Medal - MSTE 2014
Value-added products from Sarawak's local rice varieties (*Bubuk, Mamut & Bali*).
- Bronze Medal - MSTE 2010
Nutritional value and cooking properties of Bario's *Adan Halus* rice.

Malaysian Agricultural and Innovation Challenge (MAGiC) Award

- Silver Medal - MAGiC 2014
Value-added products from Sarawak's local rice varieties (*Bubuk, Mamut & Bali*)

PAST RESEARCH PROJECT

1. Science Fund (MOSTI) research project - Project Leader (2009-2011)
Quality characterization of Sarawak's milled bario rice varieties (RF2206SF10).
2. Sub-Project NKEA, Entry Point Project 11 (EPP11) - Sub Project Leader (2011-2015)
Utilization of Sarawak's rice for food products (TM2.4.14).
3. MARDI research project WRM - Project Leader (2008-2010)
Evaluation of nutritional value, physico-chemical properties, sensory characteristics and total phenolic content of Sarawak's indigenous Bario rice (*Adan Halus* variety) (J-JF178-1401).
4. MARDI - Ministry of Industrial Development & Entrepreneur Sarawak research project - Collaborator (2018-2019)
Development of juice pearl kit (KSM-178-1401-KSR999).
5. MARDI - DBKU research project - Collaborator (2018-2019)
Development of instant cendol (K-TP179-1401-KSR999).
6. MARDI MyInofund research project - Collaborator (2018-Present)
Alat dehidrator madu kelulut mudah alih (K-RF188-1401-KSR999).
7. MARDI research project - Project Member (2018-Present)
Penjenamaan madu kelulut dan pembangunan produk makanan kesihatan berasaskan madu dan hasilan sampingan kelulut (K-RF-175).
8. FRGS (MOE) research project - Collaborator (2014-2016)
Assessment of Sarawak's indigenous pepper plants (*Piper* spp.) for their potential as functional ingredients (anticancer and anti-inflammatory) in selected food products (FRGS/1/2014/SG03/MOA/02/1).
9. Science Fund (MOSTI) research project - Collaborator (2009-2011)
Effect of processing and storage conditions on the quality of dabai pickle and frozen dabai puree and its further utilization (RF2201SF10).
10. MARDI research project - Collaborator (2012-2013)
Development of ultimate healthier kek lapis as MARDI's corporate gift (TP-RF-0016).
11. Sub-Project Mega EPU - Project Member (2013-2014)
Aplikasi serbuk terung asam fungsian dalam kek lapis Sarawak dengan potensi anti hiperkolesterol (P-RF-159-1401-P20999).

PUBLICATIONS

MARDI JTAFS Journal and Other Journal

1. Nicholas, D., Fasihuddin, B.A., Assim, Z.B. & Chua, H.P. (2019). Chemical constituents, antioxidant and cytotoxicity of essential oils of *Piper arborescens* and *Piper caninum*. *Malaysian Journal of Fundamental and Applied Sciences*, Vol 15(6): 825-830
2. Nicholas, D., Fasihuddin, B.A., Assim, Z.B. & Chua, H.P. (2017). Phytochemical, cytotoxicity and antioxidant activities of the stem bark of *Piper arborescens*. *Malaysian Journal of Fundamental and Applied Sciences*, Vol 13(4): 840-845
3. Nicholas, D., Hazila, K.K., Chua, H.P. and Rosniyana, A. (2014). Nutritional value and glycemic index of Bario rice varieties. *Journal of Tropical Agriculture and Food Science*. Vol 42(1): 1-8.
4. Nicholas, D., Chua, H.P., Rosniyana, A., and Hazila, K.K. (2013). Effects of aging on physico-chemical properties, nutritional compositions and cooking characteristics of Bario rice. *Journal of Tropical Agriculture and Food Science*, Vol 41(2): 239-248
5. Nicholas, D., Chua, H.P., & Saniah, K. (2013). Postharvest treatment and packaging system for Sarawak's indigenous midin fern (*Stenochlaena palustris*). *Acta Horticulturae*, 979, ISHS 2013: 131-138

Buletin Teknologi MARDI

6. Nicholas, D., Chua, H.P., Suzalyna, M., Teresa, A.M., Hazijah, M.H., Zakaria, A.R., Majelan, S. & Lorne, K. (2019). Pembangunan cendol kering segera. *Buletin Teknologi MARDI*, Bil 17: 75-84
7. Nicholas, D., Chua, H.P. & Syahida, M. (2019). Pencirian minyak pati dan aplikasi ekstrak akar lada hutan dalam pembangunan kiub minuman botani. *Buletin Teknologi MARDI*, Bil 15: 71-80
8. Nicholas, D., Chua, H.P., Majelan, S., Teresa, A.M., Hazijah, M.H., Lorne, K. & Zakaria, A.R. (2015). Penggunaan bertih beras traditional Sarawak dalam penghasilan bar granola. *Buletin Teknologi MARDI*. Bil 7: 33-42
9. Nicholas, D., Chua, H.P., Majelan, S., Teresa, A.M., Hazijah, M.H., Lorne, K. & Zakaria, A.R. (2014). Penggunaan tepung beras dalam penghasilan kek lapis Sarawak. *Buletin Teknologi MARDI*, Bil 6: 1-7
10. Nicholas, D., Chua, H.P., Majelan, S., Teresa, A.M., Hazijah, M.H. & Lorne, K. (2013) Teknologi pemprosesan kuetiau gandum dengan kaedah penyempritan doh. *Buletin Teknologi MARDI*. Bil 4: 73-77
11. Nicholas, D. & Chua, H.P. (2012). Pemprosesan jeruk dan sos berasaskan lada hijau. *Buletin Teknologi MARDI*, Bil 2, 2012: 87-92
12. Nicholas, D., Rosniyana, A. & Chua, H.P. (2011). Proses pengusangan dan kualiti beras Bario. *Buletin Teknologi Makanan*, Bil 8: 5-11
13. Nicholas, D., Chua, H.P. & Majelan, S. (2009). Pencapaian aktiviti pemindahan teknologi pemprosesan makanan MARDI Kuching 1989-2007. *Economic and Technology Management Review (ETMR)*. Vol 4: 75-81

Seminar and Conference Paper

14. Nicholas, D., Chua, H.P., Suzalyna, M., Majelan, S., Teresa, A.M., Zakaria, A.R., Hazijah, M.H. & Lorne, K. (2017). Pembangunan produk fungsian berasaskan herba akar lada liar. *Persidangan Kebangsaan Pemindahan Teknologi (Confertech)*. 14-16 November 2017. pg. 39
15. Nicholas, D., Chua, H.P., Fasihuddin, B.A. & Zaini, A. (2017). Biological activities and potential of *Piper arborescens* : essential oil and crude extracts. *Hari Inovasi MARDI 2017 (MARDI Science & Technology Exhibition MSTE)*
16. Nicholas, D., Fasihuddin, B.A., Assim, Z.B., Chua, H.P. & Syahida, M. (2016). Chemical constituents of essential oils of Sarawak's wild pepper species (*P. arborescens* and *P. caninum*) and their toxicity activity. *International Conference on Natural Products ICNP 2016*. Kuala Terengganu, 15-17 Mac 2016. pg. 2014
17. Nicholas, D., Rosniyana, A., Hazila, K.K. & Chua, H.P. (2012) Bario Rice – an indigenous crop for health benefits. *National Food Technology Seminar 2012*. Melaka: 164-168
18. Nicholas, D., Chua, H.P. & Rosniyana, A. (2014). Value-added products from Sarawak's local rice varieties (Bubuk, Mamut & Bali). *Malaysian Agriculture Innovation Challenge (MAGIC) 2014*
19. Nicholas, D., Chua, H.P. & Rosniyana, A. (2014). Value-added products from Sarawak's local rice varieties (Bubuk, Mamut & Bali). *Hari Inovasi MARDI 2014 (MARDI Science & Technology Exhibition MSTE)*
20. Nicholas, D., Chua, H.P., Rosniyana, A., Hazila, K.K., Irwani, M.H., & Suzalyna, M. (2011). Nutritional value and health benefits of Bario rice varieties (Adan Halus, Padi Tuan, Bario Merah Sederhana and Bario Celum). *MARDI Science and Technology Exhibition 6th Edition 2011*: 30
21. Nicholas, D., Chua, H.P., & Saniah, K. (2011). Effect of post harvest and packaging system on quality attributes of Sarawak's indigenous midin fern (*Stenochlaena palustris*). *2nd International Symposium on Underutilised Plant Species*, Kuala Lumpur, 27 Jun-1 Julai 2011: 52

TRANSFER OF TECHNOLOGY

Lecture, consultation and processing

- Noodles (yellow noodle, *mi kolok*, vegetarian noodle, dried noodle)
- Soy bean products (soy bean milk, tofu/tauhu, *tau fu fa*)
- Bakery and pastry products (pizza, sweet bun, donut, puff pastry, Danish pastry/croissant, cream puff)
- Sauce
- Fruit and flavoured cordials
- Snack
- Fish products (fish ball, nugget, *keropok lekor*, craker, *yong tau fu*)
- Meat products (burger, meat ball, nugget)
- Food packaging and labelling