

CURRICULUM VITAE



Dr. Nor Nadiah Abdul Karim Shah
 Jabatan Kejuruteraan Proses & Makanan, Universiti Putra Malaysia,
 43400 UPM Serdang, Selangor

T: 03-8946 6349
 F: 03-8946 4440
 E: nadiahkarim@upm.edu.my

Education

1. PhD (Food Engineering), 2015, Universiti Putra Malaysia.
2. M.Sc (Food Engineering), 2009, Universiti Putra Malaysia.
3. B. Eng (Hons) Process & Food Engineering, 2005, Universiti Putra Malaysia.

Areas of Interest

1. Non Thermal Food Processing and Preservation
2. Food Engineering
3. Food Analysis
4. Computational Fluid Design

Professional Qualification/ Membership/ Affiliation

1. Graduate Member, Board of Engineers Malaysia (BEM) since 2005
2. Graduate Member, Institute Engineers of Malaysia (IEM) since 2010

Appointments

Position	Duration
1. Senior Lecturer, Department of Process & Food Engineering, Faculty of Engineering, UPM	October 2015 to date
2. Tutor, Department of Process & Food Engineering, Faculty of Engineering, UPM	January 2006 to September 2015
3. Production Engineer, Nestle (M) Sdn. Bhd	May 2005 to December 2005

Publications

Journals (30 recent journals)

1. **Shah, N.N.A.K.**, Shamsudin, R., Rahman, R.A., & Adzahan, N.M. (2016). Fruit Juice Production Using Ultraviolet Pasteurisation: A Review. *Journal of Beverages*
2. **Shah, N.N.A.K.**, Shamsudin, R., Rahman, R.A., & Adzahan, N.M. (2016) Furan Development on Dean Vortex UVC Treated Pummelo (*Citrus Grandis* L. Osbeck) Fruit Juice. *International Food Research Journal*
3. **Shah, N.N.A.K.**, Rahman, R.A., Shamsudin, R. & Adzahan, N.M. (2015) Effects of pectinase clarification treatment on phenolic contents of pummelo (*Citrus Grandis* L. Osbeck) fruit juice. *Journal of Food Science and Technology* 52(8): 5057 – 5065.
4. **Shah, N.N.A.K.**, Shamsudin, R., Rahman, R.A., & Adzahan, N.M. (2014) Effects of Physicochemical Characteristics of Pummelo Fruit Juice towards UVC Inactivation of *Salmonella typhimurium*. DOI: 10.1016/j.aaspro.2014.11.007. *Agriculture and Agricultural Science Procedia* 2: 43 – 52.
5. **Shah, N.N.A.K.**, Rahman, R.A., & Hashim, D.M. (2013) Changes in physicochemical characteristics of ozone-treated raw white rice. *Journal of Food Science Technology* 52 (3): 1525

– 1533.

6. **Shah, N.N.A.K.**, Rahman, R.A., Shamsudin, R. & Adzahan, N.M. (2013) Identification of phenolic contents in Malaysian variety of pummelo (*Citrus Grandis* L. Osbeck) fruit juice using HPLC-DAD. International Journal of Agricultural, Biosystems Science and Engineering 7(6): 101 – 103.
7. **Shah, N.N.A.K.**, Rahman, R.A., Ling, T.C. & Hashim, D.M. (2011) Application of gaseous ozone to inactivate *Bacillus cereus* in processed rice. Journal of Food Process Engineering 34: 2220 – 2232.

Conference Proceedings (30 recent Conference Proceedings)

1. **Shah, N.N.A.K.**, Rahman, R.A., Shamsudin, R. & Adzahan, N.M. Furan development in Dean Vortex UVC treated pummelo (*Citrus Grandis* L. Osbeck) fruit juice. Oral presentation at the International Conference on Sustainable Agriculture for Food, Energy and Industry in Regional and Global Context, 25-27 August 2015, Serdang, Malaysia.
2. Rahman, R.A., **Shah, N.N.A.K.**, Shamsuddin, R. & Adzahan, N.M. Non Thermal Technologies in Food Processing. Oral presentation at the National Conference On Agricultural and Food Mechanization 2014 (NCAFM 2014), 20-22 May 2014, Kota Kinabalu, Sabah, Malaysia.
3. Rahman, R.A., **Shah, N.N.A.K.** & Patphen Panumjras. Future trends of food engineering. Oral presentation at the International Conference on Agricultural and Food Engineering For Life, 1-3 December 2014, Kuala Lumpur, Malaysia.
4. Ismail, N.J.F., Baharin, B.S., Rahman, R.A. & **Shah, N.N.A.K.** Pectin Extraction from Pummelo (*Citrus Grandis* L. Osbeck) Peels Using Ultrasound-Assisted Extraction. Oral presentation at the International Conference on Agricultural and Food Engineering For Life, 1-3 December 2014, Kuala Lumpur, Malaysia.
5. **Shah, N.N.A.K.**, Rahman, R.A., Shamsudin, R. & Adzahan, N.M. Effects of enzymatic clarification treatment on phenolic compounds of pummelo (*Citrus Grandis* L. Osbeck) fruit juice. Oral presentation at the International Conference on Agricultural and Food Engineering For Life, 26-28 November 2012, Putrajaya, Malaysia.

Research Grants

No	Project Title	Amount (RM)	Year	Source of Fund
1.	Ozone Processing for Fruit Juice Preservation	60, 000	2016 - 2018	Insentif Pensyarah Muda, Universiti Putra Malaysia

Student Supervision

PhD (Co-Supervisor)

No.	Name	Title	Status
1.	Nur Farhana Abd Rahman	Effects of drying methods on total phenolic contents and antioxidant capacity of pomelo (<i>Citrus grandis</i> (L.) Osbeck) peels	On-going

MS with thesis (Main Supervisor)

No.	Name	Title	Status
1.	Nur Sharmimi Mohd Nadzir	Modelling of dean vortex ultraviolet flow using computational fluid dynamics	Defer
2.	Nur Amira Mohd Supian	Inactivation Kinetics of <i>Salmonella typhimurium</i> in Pummelo Fruit Juice via Ozone Disinfection	Defer

Final Year Project (Main Supervisor)

No.	Name	Title	Status
1.	Nur Amira Mohd Supian	Inactivation of microorganisms in pummelo fruit juice using ozone treatment	Graduated
2.	Nadia Aida Hussein	Effect of ozone treatment on physicochemical, antioxidant properties and shelf-life of pummelo (<i>Citrus Grandis</i> L. Osbeck) juice	Graduated
3.	Nurin Syahirah Md Sidek	Oxidative effects of gaseous ozone on fruit juice disinfection	On-going

No.	Name	Title	Status
4.	Nur Farahin	Validation of gaseous ozone concentration and its half-life in various fruit juice	On-going

Academic Advisor

No.	Name	Semester	Status
1.	Anissyafikah Mohd Yusof	First 2016/2017	On-going
2.	Balqis Sofea Borhan	First 2016/2017	On-going
3.	Brenda Liew Min Ren	First 2016/2017	On-going
4.	Chia Siao Phey	First 2016/2017	On-going
5.	Chin Wan Si	First 2016/2017	On-going
6.	Chong Ann Qi	First 2016/2017	On-going
7.	Chua Hooi Szee	First 2016/2017	On-going
8.	Divyia A/P Ananthan	First 2016/2017	On-going
9.	Farah Adleen Zakaria	First 2016/2017	On-going
10.	Farhana Nazri	First 2016/2017	On-going