



**PROF. MADYA DR.  
NORLELAWATI BINTI ARIFIN**

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**CONTACT**

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**Address:** Fakulti Sains Dan  
Teknologi

**SUPERVISION**

PhD - Completed: 1, Ongoing: 0

Master - Completed: 6, Ongoing: 0

**AREAS OF EXPERTISE**

Nutritional Product Development

Food Chemistry

Food Analysis

**BIOGRAPHY**

A lecturer from Fakulti Sains Dan Teknologi. Holds a Phd in Bioteknologi Makanan Dan Enzim.

**ACADEMIC QUALIFICATION**

Phd in Bioteknologi Makanan Dan Enzim (2010)

Bachelor in Pengurusan Kualiti Makanan (2002)

Diploma in Teknologi Makanan (2000)

**RESEARCH**

1. ENHANCING SUSTAINABLE FARMING OF CLARIAS MACROCEPHALUS X C. GARIEPINUS: IMPACT OF HIG-PROTEIN PLANT DIETS AND BOTANICAL-DERIVED FNCTIONAL FEED ADDITIVES ON GROWTH PERFORMANCE, FLESH AND PROTEIN HYDROLYSATE QUALITY

2024 ON GOING MAIN RESEARCHER

2. NUTRITIONAL COMPOSITION,PHYSICOCHEMICAL PROPERTIES AND SENSORY ATTRIBUTES OF KELI FARMED IN DIFFERENT AREAS IN NEGERI SEMBILAN AND PULAU PINANG

2019 COMPLETED MAIN RESEARCHER

3. ENZYMATIC SYNTHESIS OF FERULATE ESTERS, A BIO-BASED UV ABSORBER USING A NEW DUAL BIOCATALYST SYSTEM

2012 COMPLETED MAIN RESEARCHER

4. INTERACTION OF TWO LIPASES IN THE PRODUCTION OF RESTRUCTURED LIPIDS

2011 COMPLETED MAIN RESEARCHER

## 5. QUALITY EVALUATION OF BANANA PEEL OILS EXTRACTED USING SOLVENT AND ENZYME- ASSISTED METHODS

2011

COMPLETED

MAIN RESEARCHER

## PUBLICATION

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### 1. PHYSICOCHEMICAL PROPERTIES AND SENSORY ACCEPTANCE OF CATFISH CONTAINING-KEROPOK LEKOR

2023 PROCEEDING

### 2. PHYSICOCHEMICAL AND PROXIMATE PROPERTIES OF CHICKEN SAUSAGES SUBSTITUTES WITH CHIA SEED POWDER AND ITS SENSORY ACCEPTANCE

2023 PROCEEDING

### 3. ASAS PEMBUNGGUNAN MAKANAN

2023 CHAPTER IN BOOK

### 4. PHYSICAL PROPERTIES AND CONSUMER ACCEPTABILITY OF BASIC MUFFIN MADE FROM PUMPKIN PUREE AS BUTTER REPLACER

2019 JOURNAL

### 5. OLIVE OIL AS MAGIC REMEDY

2016 CHAPTER IN BOOK

### 6. ENZYMIC TRANSESTERIFICATION OF PALM STEARIN AND CANOLA OIL USING DUAL LIPASE SYSTEM FOR SHORTENING FORMULATION

2015 PROCEEDING

### 7. QUALITY AND SENSORY PROPERTIES OF BLACK TILAPIA SURIMI GELS WITH COCOYAM STARCH ADDITION

2014 PROCEEDING

### 8. ENZYMIC TRANSESTERIFICATION OF PALM STEARIN: COCONUT OIL: CANOLA OIL BLENDS FOR SOFT MARGARINE FORMULATIONS

2012 PROCEEDING

### 9. DUAL LIPASE SYSTEM APPROACH IN MODIFYING PALM STEARIN

2012 PROCEEDING

### 10. PHYSICOCHEMICAL PROPERTIES OF MARGARINES ENRICHED WITH MEDIUM- AND LONG-CHAIN TRIACYLGLYCEROL

2010 JOURNAL

### 11. MODELING AND OPTIMIZATION OF LIPOZYME RM IM-CATALYZED ESTERIFICATION OF MEDIUM- AND LONG- CHAIN TRIACYLGLYCEROLS (MLCT) USING RESPONSE SURFACE METHODOLOGY

2010 JOURNAL

### 12. RELATIONSHIP BETWEEN TEXTURAL PROPERTIES AND SENSORY QUALITIES OF COOKIESMADE FROM MEDIUM- AND LONG-CHAIN TRIACYLGLYCEROL-ENRICHED MARGARINES

2010 JOURNAL

### 13. PHYSICOCHEMICAL PROPERTIES AND SENSORY ATTRIBUTES OF MEDIUM- AND LONG- CHAIN TRIACYLGLYCEROLS (MLCT)-ENRICHED BAKERY SHORTENING

2009 JOURNAL

## AWARDS/RECOGNITION

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**1. FROM CHAOS TO CONVENIENCE: REDUCED-SUGAR EGGLESS CHOCOLATE MUFFIN IN READY-TO-BAKE BATTER FOR MODERN LIVING**

2025 Antarabangsa Silver

**2. GINGER FLOSS**

2025 Universiti Certificate of appreciation

**3. SWEETLITE EGGLESS DELIGHT: REDUCED SUGAR MUFFIN**

2024 Antarabangsa Gold

**4. GLUTEN FREE -MUFFIN: EFFECT OF COMPOSITE FLOURS (RICE, PUMPKIN AND UNRIPE BANANA) ON THE PHYSICOCHEMICAL PROPERTIES AND SENSORY ATTRIBUTES**

2024 Antarabangsa Silver

**5. TROPICRUNCH YOGURT**

2024 Universiti Gold