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Educational Background

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| 2016 | Doctor of Philosophy in Food Science and Technology
Cornell University, New York, USA |
| 2005 | Master of Science in Food Technology
University of New South Wales, Sydney, Australia |
| 1999 | Bachelor of Science and Food Technology
Universiti Putra Malaysia |
| 1996 | Diploma in Food Technology
Institut Teknologi MARA (now UiTM) |
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Academic Honours, Scholarships and Other Awards

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| 2020 | Best Service Award by Universiti Teknologi MARA (UiTM) |
| 2020 | USD 27641.91- Fundamental Research Grant Scheme by Malaysia's Ministry of Higher Education on ' <i>Revealing unique Kelulut factor through the elucidation of proteomic, antioxidant and microbiological profile of Kelulut Honey</i> ' |
| 2019 | USD 14000-Fundamental Research Grant Scheme by Malaysia's Ministry of Higher Education on ' <i>Characterization and immobilization of fish</i> ' |
| 2019 | USD 8227.51-Industrial Consultation by the Atqana Enterprise on ' <i>Reformulation of Commercial Gummies and candies with added active ingredients</i> '. |
| 2018 | USD 11000-Malaysia's Ministry of Health Grant on ' <i>Surveillance study of 3-Monochloropropanediol Ester (3-MCPDE), 2-Monochloropropanediol Ester (2-MCPDE) and Glycidyl Ester (GE) in local food market</i> '. |
| 2019 | USD 4700-Internal Research Grant by UiTM on ' <i>Removal of Lipid and Cholesterol from Fried Shredded beef (Serunding) using Supercritical Carbon Dioxide (Sc-CO₂)</i> ' |
| 2019 | USD 4700-Internal Research Grant by UiTM on ' <i>Plant-based Milk Coagulant of Papain Enzyme from Papaya Waste: Towards Production of Halal Cheese</i> ' |
| 2014 | Teaching Assistantship by Cornell University |
| 2009 | Scholarship for Doctor of Philosophy by Malaysia's Ministry of Higher Education |

2009	Silver medal for “Stearin Wax Edible Coating for Fruits and Vegetables” Seoul International Invention Fair, Korea
2009	Silver medal for “Stearin Wax Edible Coating for Fruits and Vegetables” Malaysian Technology Expo (MTE), Kuala Lumpur, Malaysia
2008	Medals at Invention, Innovation and Design (IID) competition, UiTM, Shah Alam, Malaysia Gold medal for “Healthy Tempe (fermented soybeans) Chips” Silver medal for “High Fibre Pitaya (dragon fruits) Drink” Silver medal for “High Fibre Cempedak (Jackfruits) Yoghurt Drink” Silver medal for “Utilization of Palm oil by-products as edible coating for extending the shelf-life of guava (<i>Psidium Guajava L.</i>)” Bronze medal for “New Food Ingredients: Non-starch Polysaccharides from the Pitaya plants”
2008	USD 30,000 Research Grant by the Malaysia’s Federal Land Development Authority (FELDA)
2008	USD 70,000 Research Grant by the Malaysia’s Ministry of Science, Technology and Innovation (MOSTI)
2004	Scholarship for Master of Science in Food Technology by Malaysia’s Public Service Department
1997	Scholarship for Bachelor of Science and Food Technology by Kentucky Fried Chicken (KFC) (Malaysia) Holdings
1993	Scholarship for Diploma in Food Technology by the Johor Education Foundation

Working Experience

2005-present	Lecturer at UiTM, Shah Alam, Selangor, Malaysia
Jan-June 2003	Senior Executive at Standard and Industrial Research Institute of Malaysia (SIRIM)
June-Dec 2003	Production Executive at Cadbury Confectionery Malaysia Sdn Bhd
1992-2002	Quality Assurance Officer at Kentucky Fried Chicken (Malaysia) Holdings

Professional and Community Services

2021-	Editorial Board of Global Journal of Food Science and Clinical Nutrition, Australia
2020-present	Co-ordinator for MSc in Food Science and Technology Program by thought course for the Faculty of Applied Sciences, UiTM
2020-present	Co-op Member of Malaysian Institute of Food Technology (MIFT)

2020-present	Editorial Board of Infotext Journal of Plant Science, USA
2020	Co-ordinator of Industrial Placement for BSc of Food Science and Technology, UiTM
2016-2020	Council Member of Malaysian Institute of Food Technology (MIFT)
2020	National Codex Committee on Food Additives
2019-present	Committee Member of Curriculum Review for Masters in Food Technology Program, UiTM,
2019-present	Resource Person for the course of Unit Operation in the BSc of Food Science and Technology
2018-2019	Strategic Planning Co-ordinator for the Faculty of Applied Sciences, UiTM
October 30, 2019	Chairman of 1 st Asian Symposium on Industrial Science and Technology
2018-2020	Committee Member of Examination Handling Operation for the Faculty of Applied Sciences, UiTM
April 6-7, 2019	Judge for the Malaysian Institute of Technology 11 th National Food Science & Technology Competition, Universiti Tunku Abdul Rahman, Kampar Campus, Perak.
2008-present	Professional Member of Malaysian Institute of Food Technology (MIFT)

Conferences

October 30, 2019	1 st Asian Symposium on Industrial Science and Technology at the Faculty of Applied Sciences, UiTM, Shah Alam, Malaysia
August 27, 2019	2 nd International Food Research Conference 2019 at The Everly Hotel, Putrajaya, Malaysia
October 21-23, 2014	2014 International Non-thermal Processing Workshop at the Ohio State University, Columbus, Ohio

Scientific Publication

Noor Asma Shaari , Azmil Haizam Ahmad Tarmizi & **Adi Md Sikin** (2021). In- house validation of accelerated solvent extraction-gas chromatography-mass spectrometry for the determination of bound 3- and 2-monochloropropanediols (MCPD) and glycidol in food products. *Food Additives & Contaminants: Part A*, 38:2, 223-236, DOI: 10.1080/19440049.2020.1845400

Noor Eliza, M.R., Siti Roha, A.M., Norrizah, A.R. and **Adi, M.S.** (2021). Optimization of supercritical carbon dioxide extraction of fat and cholesterol from beef floss by response surface methodology. *Food Research*, 5(1), 232-245. [https://doi.org/10.26656/fr.2017.5\(1\).239](https://doi.org/10.26656/fr.2017.5(1).239)

Ramli, M. H., Rosman, A. S., **Sikin A. M.**, Jamaludin, M. A., Ajmain, M. T. (2020). Halal Assurance at Farm Level in the Poultry Supply Chain. *Journal of Islamic, Social, Economics and Development (JISED)*, 5(31), 1 – 11.

Zarei, M.; Abidin, N.B.Z.; Auwal, S.M.; Chay, S.Y.; Abdul Haiyee, Z.; **Md Sikin, A.**; Saari, N. Angiotensin Converting Enzyme (ACE)-Peptide Interactions: Inhibition Kinetics, In Silico Molecular Docking and Stability Study of Three Novel Peptides Generated from Palm Kernel Cake Proteins. *Biomolecules* 2019, 9, 569.

Sikin, A. M., Walkling-Ribeiro, M., & Rizvi, S. S. (2017). Synergistic Processing of Skim Milk with High Pressure Nitrous Oxide, Heat, Nisin, and Lysozyme to Inactivate Vegetative and Spore-Forming Bacteria. *Food and Bioprocess Technology*, 1-14.

Ruzaina, I., Zhong, F., Norizzah, A.R., Jia, W., Li, Y., Zahrah Mohamed Som, H., Chong Seng, C., **Adi, M.S.**, Noorakmar, A. W., & Abidin, Z. (2017). Effect of Different Degree of Deacetylation, Molecular Weight of Chitosan and Palm Stearin and Palm Kernel Olein Concentration on Chitosan as Edible Packaging for Cherry Tomato. *Journal of Food Processing and Preservation*, 41(4)

Sikin, A. M., Walkling-Ribeiro, M., & Rizvi, S. S. (2016). Synergistic effect of supercritical carbon dioxide and peracetic acid on microbial inactivation in shredded Mozzarella-type cheese and its storage stability at ambient temperature. *Food Control*, 70, 174-182

Sikin, A. M., Zoellner, C., & Rizvi, S. S. (2013). Current intervention strategies for the microbial safety of sprouts. *Journal of Food Protection*, 76 (12), 2099-2123

Md Sikin, A., & SH Rizvi, S. (2011). Recent Patents on the Sterilization of Food and Biomaterials by Super-critical Fluids. *Recent Patents on Food, Nutrition & Agriculture*, 3 (3), 212-225

Ruzaina, I., Norizzah, A. R., Zahrah, H., Cheow, C. S., **Adi, M. S.**, & Noorakmar, A. W. (2013). Utilisation of palm-based and beeswax coating on the post-harvest life of guava (*Psidium guajava* L.) during ambient and chilled storage. *International Food Research Journal*, 20(1)

Zahid, A. M., Cheow, C. S., Norizzah, A. R., Halimahton, M. S., **Adi, M. S.**, Noorakmar, A.W., & Ruzaina, I. (2011). Optimization of process conditions for the application of edible coating emulsion on guava (*Psidium guajava*) using response surface methodology. In *Proceedings of International Conference on Biotechnology and Food Science (IPCBE) pp (pp.61-65)*

Zahid, A.M., Cheow, C. S., Norizzah, A. R., Halimahton, M. S., **Adi, M. S.** (2010) Optimization of guava edible coating using response surface methodology. *Journal of Applied Horticulture (Lucknow)*, 12(2), 97-101

Newspaper Article

June 18, 2021 'Stable durian prices will benefit consumers' published in The New Straits Times, Malaysia

<https://www.nst.com.my/opinion/letters/2021/06/699775/stable-durian-prices-will-benefit-consumers>

April 5, 2021 'Bazaar traders must follow strict SOP to avoid food poisoning cases' published in The New Straits Times, Malaysia

<https://headtopics.com/my/bazaar-traders-must-follow-strict-sop-to-avoid-food-poisoning-cases-new-straits-times-19564977>.

March 25,
2021

'Ensuring our eggs are safe' published in The New Straits Times, Malaysia

<https://www.nst.com.my/opinion/letters/2021/03/676733/ensuring-our-eggs-are-safe>.

December
24, 2020

'Urban farming for B40' published in Sinar Harian, Malaysia

<https://www.sinarharian.com.my/article/116079/KHAS/Pendapat/Pertanian-bandar-untuk-golongan-B40>.

October 8,
2020

'Addressing food security for the long term' published in The New Straits Times, Malaysia

<https://www.nst.com.my/opinion/letters/2020/10/630712/addressing-food-security-long-term>.
