



ACADEMIC QUALIFICATIONS

Doctor of Philosophy (Nutritional Biochemistry)

2013
University of Leeds, United Kingdom

Master of Science (Nutritional Science)

2003
Universiti Putra Malaysia, Malaysia

BSc (Hons) Nutrition and Community Health

1999
Universiti Putra Malaysia, Malaysia

PROFESSIONAL MEMBERSHIP

Nutrition Society of Malaysia (NSM)

Life Member (L940)

Malaysian Institute of Food Technology (MIFT)

Professional Member (P 01160)

CONTACT

PHONE:
+6 013 771 7478
+6 03 5544 4593

FAX:
+6 03 5544 4562

EMAIL:
fadhi478@uitm.edu.my
fj.fst.uitm@gmail.com

FADHILAH JAILANI

Senior Lecturer

Food Science and Technology Program
School of Industrial Technology
Faculty of Applied Sciences
Universiti Teknologi MARA
40450 Shah Alam
Selangor

EMPLOYMENT HISTORY

Senior Lecturer (DM52), Universiti Teknologi MARA

2014 – present

Lecturer (DM45), Universiti Teknologi MARA

2003 – 2013

Research Assistant, Institute of Gerontology UPM

Jan 2003 – Dec 2003

Research Assistant, Faculty of Medicine and Health Sciences UPM

Jun 2002 – Dec 2002

ADMINISTRATIVE POST

Program Coordinator (AS246)

1 August 2017–31 July 2019

Chairman of Timetable Committee

Jan 2015–Aug 2017

Acting Program Coordinator (AS246)

1 Nov 2013–4 Feb 2014

Persatuan Teknologi Makanan (PERTEMA) Advisor

2003–2006

TEACHING RESPONSIBILITIES

Courses	Year
Human Nutrition (FST511)	2018 – current
Sensory Evaluation of Food (FST568)	2019 – current
Food and Human Nutrition (FST501)	2013 – 2017
Advanced Sensory Evaluation and Product Development (FST658)	2015 – current
Food Quality System and Assurance (FST602)	2013 – 2015

RESEARCH INTEREST

Nutritional and chemical analysis of food
Functional foods
Sensory analysis of food
Polyphenol bioavailability and health effect

CURRENT PROJECTS AND GRANTS

Reformulasi komersil gummy dan candy dengan bahan aktif bermanfaat (Member) – Private Grant (Atqana Ent)

May 2019–Oct 2019

Physicochemical and functional properties of banana peel flour and its application in biscuits production (PI) – GIP Grant

Sep 2018–Aug 2019

Improvement on the shelf-life stability of bun-bun premix powder (Member) – Synergy Grant

Jun 2018–Jun 2019

Le'Natura wholesome fibre biscuit with low glycemic index (Member) – Synergy Grant

Oct 2016–Dec 2017

Value-added sausage incorporated with okara as a meat replacer (Member) – Synergy Grant

Jun 2016–Nov 2017

Profiles of polyphenols marker in bio-waste of selected banana (*Musa sp*) varieties (PI) – FRGS Grant

Nov 2015–Nov 2018

PPRN Grant (KPT) 2015-2016

1. Development of dipping sauce with exotic flavor (PI)
2. Hi Fibre Cookies (Member)
3. Frozen food (curry puff) (Member)
4. Improve on the shelf life of bahu (Member)
5. Improvement of frozen popiah sata formulation for shelf life extension (Member)
6. Development of janggut adam and dates with janggut adam drinks (Member)
7. Improvement in the shelflife and quality of salted soybeans (Member)
8. Reformulation of Le Natura biscuit (Member)
9. New product development for sos perap BBQ (Member)

PUBLICATIONS

1. **Fadhilah Jailani**, Aishah Bujang, Noriham Abdullah & Noorlaila Ahmad (2019) Nutrient Content and Glycemic Index of Le Natura: A Wholesome Fiber Chocolate Biscuit Abstract Proceeding of Asian Congress of Nutrition 2019 *Annals of Nutrition and Metabolism* 75(suppl 3):1-424
2. Syarifah Khadijah Syed Abu Bakar, **Fadhilah Jailani** & Noorlaila Ahmad (2019) In Vitro Starch Hydrolysis and Estimated Glycaemic Index of Biscuits from Unripe Banana Peel Flour Abstract Proceeding of Asian Congress of Nutrition 2019 *Annals of Nutrition and Metabolism* 75(suppl 3):1-424
3. Marina Zulkifli, Amin Ismail, Loh Su Peng, **Fadhilah Jailani** & Nur Kartinee Kassim (2019) Intestinal permeability and transport of apigenin across Caco-2 cell monolayers. *Journal of Food Bioactives* 7:48-55
4. Marina Zulkifli, Amin Ismail, Loh Su Peng, **Fadhilah Jailani** & Nur Kartinee Kassim (2019) Bioaccessibility of apigenin from *Mangifera indica* (Water Lily Var.) during in vitro gastrointestinal digestion *International Food Research Journal* 26(5): 1627-1634
5. Aishah Bujang, **Fadhilah Jailani**, Noriham Abdullah, Noorlaila Ahmad, Aisyah Jacklin Likan & Yun Irma Faizul Effendi (2019) Reformulation of Le'Natura® Biscuit: Effects on Textural, Sensorial, Nutritional and Glycemic Index Values. *Asian Journal of Applied Sciences* 7(5): 751-756
6. Hasnah Haron, Norlida Mat Dau, Noor Soffalina Sofian Seng, **Fadhilah Jailani**, Asmah Ajamain, Shamsul Firdaus Rizyan, Abdul Halim Abdul Latip (2019) *Siri Kamus Istilah MABBIM: Kamus Makanan*. Dewan Bahasa dan Pustaka
7. Fatimah Najihah BA, Siti Sabariah B & **Fadhilah J.** (2019) Utilisation of papaya peel flour as source of fibre in festive cookie, pineapple tart. *Health Scope* 359-362
8. SKSA Bakar, N Ahmad & **F Jailani** (2018) Physicochemical Properties and Sensory Evaluation of Banana Peel Flour Biscuits *International Journal of Engineering and Technology* 7(4.14) 253-256
9. SKSA Bakar, N Ahmad & **F Jailani** (2018) Chemical and functional properties of local banana peel flour *Journal of Food and Nutrition Research* 6(8) 492-496
10. A Kerimi, **F Jailani** & G Williamson (2015) Modulation of cellular glucose metabolism in human HepG2 Cells by combinations of structurally related flavonoids. *Molecular Nutrition and Food Research* 59 (5) 894-906
11. **F Jailani** & G Williamson (2014) Effect of edible oils on quercetin, kaempferol and galangin transport and conjugation in the intestinal Caco-2/HT29-MTX co-culture model. *Food & Function* 5 (4) 653-662

AWARDS AND ACKNOWLEDGEMENT

1. Silver Award – Frankincense Gummy – Invention, Innovation & Design Exposition 2019 (iidx2019) 10-15/10/2019
2. Gold Award – Say You© Vegetable Ice Cream – Melaka International Intellectual Exposition 2019 (MIIEX2019) – 7-9/8/2019
3. Gold Award – Healthy High Fibre, No Sugar and Low Glycemic Index Le’Natura Biscuit – Invention, Innovation & Design Exposition 2018 (iidx2018) 24-28/9/2018
4. 2nd Runner Up Product Commercialisation – Healthy High Fibre, No Sugar and Low Glycemic Index Le’Natura Biscuit – Invention, Innovation & Design Exposition 2018 (iidx2018) 24-28/9/2018
5. Diamond Award – Innovation (Inventor) – Healthy High Fibre, No Sugar and Low Glycemic Index Le’Natura Biscuit – Invention, Innovation & Design Exposition 2018 (iidx2018) 24-28/9/2018
6. BIMB IDEX2018 Grand Award – Healthy High Fibre, No Sugar and Low Glycemic Index Le’Natura Biscuit – Invention, Innovation & Design Exposition 2018 (iidx2018) 24-28/9/2018
7. Silver Award – DelighTart: High Fibre Pineapple Tart – Invention, Innovation & Design Exposition 2018 (iidx2018) 24-28/9/2018
8. Silver Award – B Peel Flour – Breakthrough Invention, Innovation Design Exhibition (BiiDE 2018) 14/5/2018