



NIZAHA JUHAIDA MOHAMAD

Dr.

EDUCATION



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EXPERTISE

Field

Food Technology

Expertise

Food Processing and
Biomaterials

Specialization

Food processing
Lipid crystallization
Chocolate rheology

RESEARCH CONTRIBUTION & ACHIEVEMENT

My research interest is generally on food processing and technology. I am focusing on chocolate crystallization behaviour as affected by a lipid based natural surfactant. The use of synthetic surfactant in chocolate has rising issue among consumers due to the use of E numbers on the chocolate packaging. This research required a fully understanding on the properties of surfactant when reacting at the interfaces of sugar and oil in chocolate. Factors such as temperature of the lipid extraction and chocolate processing are of considerations when conducting this study to understand the behaviour of the surfactant. Further effect such as the rheological properties of chocolate, lipid crystallization and bloom are among analysis that need to be carried out. Besides, I also interested in other studies such as dried honey as sugar replacer to be used in cookies and chocolate. The use of dried honey as sugar replacer in chocolate would affect the properties of chocolate produced including the crystallization, the rheology, texture and sensory properties. Before involving in the aforementioned studies, I was involved fish protein and hydrolysates. I had developed a fish hydrolysate fish processing waste such as bones, skins and scales. The hydrolysate of the processing waste has been developed to be used as potential food flavour in soup.

PROFESSIONAL MEMBERSHIP

NETWORKING & RESEARCH COLLABORATION

🕒 The University of Nottingham, UK

PUBLICATION

🕒 Scopus ID : (56568253900)

🕒 Researchgate : Nizaha Juhaida Mohamad

🕒 Google Scholar : Nizaha Mohamad

