



NOR HAYATI IBRAHIM

Dr.

EDUCATION



BSc. (UKM) MSc.(UKM) PhD. (UPM)

*Logo Institusi terkini dalam JPEG

*Gambar terkini tidak formal dengan muka yang jelas dalam JPEG

CONTACT

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EXPERTISE

Field

Food Chemistry

Expertise

Oils, Hydrocolloids and Emulsion System

Specialization

Oil/Mucilage extraction
Emulsion Rheology
Emulsion Stability
Hydrocolloids Interaction



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RESEARCH CONTRIBUTION & ACHIEVEMENT

I have been focusing my research towards understanding complex behaviours of functional food emulsion system having nutraceutical properties, in addition to desirable technological properties. Oil-in-water emulsion is a complex colloidal system with fine oil droplets dispersed in the aqueous continuous phase, stabilized by two important hydrocolloids i.e. protein and polysaccharide. Considering their role in the adjustment of rheology and stability of the emulsion-based foods, my studies have been employing different hydrocolloids either singly or in combination yet there are still rooms for investigation when it came to their complex interactions within the system. In this respect, I found that the use of high order statistical design with non-linear regression modelling is able to give details on interaction effects occurred among the emulsion components. My works also search for novel edible oils and complex polysaccharides (gums and mucilage) to be incorporated in the emulsion aiming to value-add the system with nutraceutical properties. Some indigenous edible oils rich in bioactive compounds are being considered in my studies. Besides, alternative sources of gums/mucilage are also of my interest, in order to introduce them as bioactive ingredients in the system. To effectively design functional food emulsions that could meet the said characteristics, it is crucial for me to obtain more knowledge on how different function of each component is affected by the presence of other components (or their interaction) and I always believe that this research specialization would contribute a brighter prospective to our food and nutraceutical industries.

*Para ini tidak kurang 250 dan tidak lebih 300 patah perkataan

PROFESSIONAL MEMBERSHIP

- 🕒 Malaysian Applied Biology Society
- 🕒 Nutrition Society of Malaysia

NETWORKING & RESEARCH COLLABORATION

- 🕒 Universiti Sains Malaysia

PUBLICATION

- 🕒 Scopus ID : 23668584700
- 🕒 Google Scholar : Nor Hayati Ibrahim