



YUSNITA HAMZAH

Dr.

EDUCATION



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CONTACT

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BSc(UKM)

MSc.(UKM)

PhD. (University of Nottingham, UK)

RESEARCH CONTRIBUTION & ACHIEVEMENT

My research is basically related to identifying and characterizing starch, altering starch (physically or chemically) and studying the effect of starch use in various food products, either as a major ingredient or as an additional ingredient in food. In extension to that, my research also involves the production of new ingredients or studying the use of ingredients and their effects on the physical properties and acceptance of the food such as food coating and natural food colorant. Additionally, my research also involves the use of underutilized materials in the production of value-added food products. Whether new or modified food products, the resulting product will be characterized for its physicochemical properties, acceptability and assessed for storage quality for the purpose of their shelflife estimation. In addition, as the contribution of my product development knowledge, by collaborating with other researchers, I also show my passion towards local produce such as roselle, melon and fisheries-based product. Last but not least, my research also involves the production of foods with prebiotics and probiotics characteristic for the production of healthier and nutritious food for the community.

EXPERTISE

Field

Food Science

Expertise

Starch
modification,
Food
Processing,
Product
Development

Specialization

Starch processing
Product development



PROFESSIONAL MEMBERSHIP

🕒 Malaysian Society of Applied Biology

NETWORKING & RESEARCH COLLABORATION

🕒
🕒

PUBLICATION

🕒 Scopus ID : 56676382700
🕒 Researchgate : Yusnita Hamzah
🕒 Google Scholar : Dr Yusnita Hamzah