Academic Staff Information and CV

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Fields of Expertise

- Enzyme Technology and Food Biotechnology

Current Research Interests

- Enzymatic modification of fats and oils e.g. from palm olein, *Moringa oleifera* etc
- Purification and characterisation of microbial and endogenous food enzymes
- Applications of enzymes in fruit and vegetable processing
- Isolation, purification and identification of Anti-Lipase Compounds from indigenous plants and marine algae
- Aroma profiling of raw and processed food materials

Selected Publications

- Wong, C.W., Muhammad, S.K.S., Dzulkifly, M.H., Saari, N and Ghazali, H.M (2007). Effect of pullulanase on the production of linear long-chain dextrins from sago (*Metroxylon sagu* L.) *Food Chem*. 100: 774-780.
- Abdulkarim, S.M., Long, K., Lai, O.M., Muhammad, S.K.S and Ghazali, H.M (2007). Frying quality and stability of high-oleic *Moringa oleifera* seed oil in comparison with other vegetable oils. *Food Chem*. 105: 1382-1385.
- Loo, J.L., Lai, O.M., Long, K and Ghazali. H.M (2007). Fatty acid preference of mycelium-bound lipase from a locally isolated strain of *Geotrichum candidum*. *World J. Microbiol. Biotechnol*. 23: 1771-1778.
- Chen, C.W., Chong, C.L., Ghazali, H.M and Lai, O.M (2007). Interpretation of triacylglycerol profiles of palm oil, palm kernel oil and their binary blends. *Food Chem*. 100: 178-191.
- Ding, P., Ahmad, S.H and Ghazali, H.M (2007). Changes in selected quality characteristics of minimally processed carambola (*Averrhoa carambola* L.) when treated with ascorbic acid. *J. Sc. Food Agric*. 87(4): 702-709.
- Abdulkarim, S.M. and Ghazali, H.M (2007). Comparison of melting behaviors of edible oils using conventional and hyper differential scanning calorimetric scan rates. *ASEAN Food J.* 14 (1): 51-61.
- Abdulkarim, S.M., Long, K., Lai, O.M., Muhammad, S.K.S and Ghazali, H.M (2007). Oleic acid enhancement of *Moringa oleifera* seed oil by enzymatic transesterification and fractionation. *ASEAN Food J.* 14(2): 89-100.
- Yanty, N.A.M., Lai, O.M., Osman, A. Long, K and Ghazali, H.M. (2007). Characterisation of musk lime (*Citrus microcarpa*) seed oil. *Journal of Science of Food and Agriculture* 86: (In press)
- Yanty, N.A.M., Lai, O.M., Osman, A., Long, K and Ghazali, H.M (2007). Physico-chemical properties of *Cucumis melo* var. *inodorus* (honeydew melon) seed and seed oil. *Food Lipids* (In press)
- Abdulkarim, S.M., Long, K., Lai, O.M., Muhammad, S.K.S and Ghazali, H.M (2006). Use of enzymes to enhance oil recovery during aqueous extraction of *Moringa oleifera* seed oil. *J. Food Lipids* 13: 113-130.