

# NORSABRINA BT. MUNAWAR

## Lecturer & Researcher

✉ nsabrinam@ns.uitm.edu.my

A highly positive and motivated researcher, determined to contribute to the food industry directly and indirectly by inspiring others with passion. Versatile and adaptable to different environments. Looking forward to work with others for the advancement of the industry and the production of better generations by education.

## UNIVERSITY APPOINTMENTS'

- Program Coordinator (Penyelaras Program) & Practical Training Coordinator for Diploma in Food Technology.
- Evaluation Panellist for Diploma Students' Final Year Project FST300 & FST249, Faculty of Applied Sciences, UiTM Kuala Pilah, Negeri Sembilan.
- Evaluation Panellist for Bachelor's Degree Student, Food Science & Technology, FSG 600 Dan FSG650, Faculty of Applied Sciences, UiTM Kuala Pilah, Negeri Sembilan.

## PUBLICATIONS

Felix 'O' Fish Nugget, INTERNATIONAL INVENTION, INNOVATION & TECHNOLOGY DESIGN COMPETITION (ITEC 2018). ISBN: 978-967-0171-82

Physicochemical Properties of Rambutan Seed Fat. (2018). Journal of Academia Negeri Sembilan, ISBN:2289-6368

Effect of Drying Temperature on the Chemical Properties and Diffusivity of Belimbi (*Averrhoa bilimbi*), (2016). Journal of Physics: Conference Series, ISSN: 633/ 12-69

The effects of drying on physical properties of Bilimbi slices (*Averrhoa bilimbi* l.), International Conference On Mathematics, Engineering And Industrial Applications 2014 (ICoMEIA 2014), ISSN:978-0-7354-1304-7.

The Islamic Perspective Approach On Plant Pigments As Natural Food Colourants"Procedia-Social and Behavioral Sciences 121 (2014) 193-203. INHAC 2012, Kuala Lumpur

Mathematical Modelling of Cucumber (*Cucumis Sativus*) Drying, The 21st National Symposium On Mathematical Sciences (Sksm21), 0094-243X

The Effects Of Drying On Physical Properties Of Bilimbi Slices (*Averrhoa bilimbi* L.) Proceeding. International Conference on Mathematics, Engineering & Industrial Applications (ICOMEIA) 2014. Universiti Malaysia Perlis.

Anthocyanins from Hibiscus sabdariffa, Melastoma malabathricum and Ipomoea batatas and its colour properties. International Food Research Journal 20(2): 827-834 (2013)

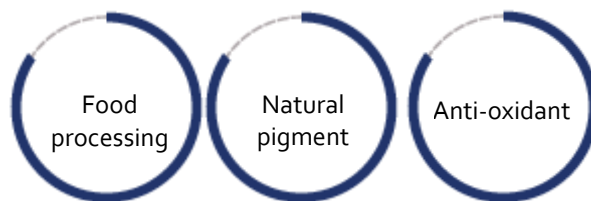
Anthocyanins from Hibiscus sabdariffa, Melastoma malabathricum and Ipomoea batatas and its colour properties". In press. IFRJ-2012-223 {SCOPUS}

Stability and colour characteristics of encapsulated anthocyanin extract in pink guava juice during storage. 4th International Conference on Biotechnology and Wellness Industry (ICBWI), 20-21st June 2012, IBD UTM, Kuala Lumpur

Determination of Anthocyanin Stability in Hibiscus sabdariffa and malabathricum and its Ratio. Postgraduate Research Paper Competition, 7th MIFT Food Science and Technology Seminar, 19-20th February 2011, Monash University.

Plant Pigment as Natural Food Colourant. Conference on Polyphenols: Nutrition, Health and Innovation, 22-23rd June 2009, Kuala Lumpur

## CORE COMPETENCIES



## PROFESIONALISM & SKILLS

KKM Certified trainer for KLPM  
(Kursus Latihan Pengendali Makanan)

Graduate Technologist , MBOT

## EDUCATION

- 2013  
M.Sc. (by research) Food Science  
UiTM Shah Alam
- 2008  
B.Sc. (Hons.) in Food Technology  
UiTM Shah Alam
- 2005  
Diploma in Food Technology  
UiTM Shah Alam

## REFEREES

Dr. Aishah Bujang  
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Prof. Dr. Noriham Abdullah  
Head (Food and Nutraceutical)  
International Halal Supply Chain Centre (INHAS)  
Malaysia Institute of Transport (MITRANS)  
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