

CURRICULUM VITAE



A. BUTIR-BUTIR PERIBADI (<i>Personal Details</i>)		
Nama Penuh (<i>Full Name</i>)	Maimunah Sanny	Gelaran (<i>Title</i>): Dr.
Jawatan (<i>Designation</i>)	Senior Lecturer	

Jabatan/Fakulti (<i>Department/Faculty</i>)	E-mel dan URL (<i>E-mail Address and URL</i>)
Food Safety Research Centre (FOSREC), Faculty of Food Science and Technology Tel: +603 8946 8410	s_maimunah@upm.edu.my

B. KELAYAKAN AKADEMIK (<i>Academic Qualification</i>)			
Nama Sijil / Kelayakan (<i>Certificate / Qualification obtained</i>)	Nama Sekolah Institusi (<i>Name of School / Institution</i>)	Tahun (<i>Year obtained</i>)	Bidang pengkhususan (<i>Area of Specialization</i>)
Doctor of Philosophy	Product Design and Quality Management Group, Wageningen University, The Netherlands	2012	Food Quality Management
Master of Science	Faculty of Science, Universiti Malaya	2005	Analytical Chemistry and Instrumentation
Bachelor Degree	Faculty of Food Science and Technology, Universiti Putra Malaysia.	1994	Food Science and Technology

C. KEMAHIRAN BAHASA (<i>Language Proficiency</i>)					
Bahasa / Language	Lemah <i>Poor (1)</i>	Sederhana <i>Moderate (2)</i>	Baik <i>Good (3)</i>	Amat Baik <i>Very good (4)</i>	Cemerlang <i>Excellent (5)</i>
English					√
Bahasa Melayu					√
Lain-lain (<i>other</i>):					

D. PENGALAMAN SAINTIFIK DAN PENGKHUSUSAN*(Scientific experience and Specialisation)*

<i>Organization</i>	<i>Position</i>	<i>Start Date</i>	<i>End Date</i>	<i>Expertise</i>
Food Safety Research Centre (FOSREC), UPM	Researcher	2012	present	Chemical Food Safety

E. PEKERJAAN (Employment)

<i>Majikan / Employer</i>	<i>Jawatan / Designation</i>	<i>Jabatan / Department</i>	<i>Tarikh lantikan / Start Date</i>	<i>Tarikh tamat / Date Ended</i>
Universiti Putra Malaysia	Senior Lecturer	Department of Food Science	26 th March, 2012	present
Universiti Putra Malaysia	Tutor	Department of Food Science	April, 2006	February, 2012
Universiti Malaya	Head of Analytical Unit	Combinatory Technology & Catalysis Research Center	July, 2003	March, 2006
BASF (Malaysia) Sdn. Bhd	Quality Assurance Manager	Quality Assurance Department	January, 2000	February, 2003
Palm-Oleo Sdn. Bhd.	Quality System Executive	Quality Assurance Department	December, 1995	September, 1999
Soctek Edible Oils Sdn. Bhd.	Food Technologist	Research and Development Department	May, 1995	November, 1995

F. ANUGERAH DAN HADIAH (Honours and Awards)

<i>Name of awards</i>	<i>Title</i>	<i>Award Authority</i>	<i>Award Type</i>	<i>Year</i>
<i>Academic Awards</i>	Recipient of Malaysian Government Scholarship to pursue Ph.D. at Wageningen University, The Natherlands.	Kementerian Pelajaran Tinggi	National	2007-2012
<i>Non-Academic Awards</i>	Excellence in Service (Annual)	Certificate	UPM	2008
<i>Awards of Merit</i>	Design, Innovation and Research Exhibition (PRPI)	UPM Co-researcher: 1 Silver	UPM	2010

G. SENARAI PENERBITAN (Sila masukan nama pengarang, tajuk, nama jurnal, jilid, muka surat dan tahun diterbitkan) (List of publications – author (s), title, journal, volume, page and year published)

<p><i>Journal</i></p>	<p>Hasnol, N.D.S., Jinap, S., Sanny, M. (2014). Effect of different types of sugars in a marinating formulation on the formation of heterocyclic amines in grilled chicken. <i>Food Chemistry</i>, 145, 514-521.</p> <p>Lim, P.K., Jinap, S., Sanny, M., Tan, C.P., Khatib, A. (2014). The Influence of Deep Frying Using Various Vegetable Oils on Acrylamide Formation in Sweet Potato (<i>Ipomoea batatas</i> L. Lam) Chips. <i>Journal of Food Science</i>, 79(1), T115-T121.</p> <p>Sanny, M., Luning, P.A., Jinap, S., Bakker, E.J., and van Boekel, M.A.J.S. (2013). Effect of frying instructions to food handlers on acrylamide concentration in French fries: An explorative study. <i>Journal of Food Protection</i>, 76(3), 462-472.</p> <p>Sanny, M., Jinap, S., Bakker, E. J., van Boekel, M. A. J. S., & Luning, P. A. (2012). Is lowering reducing sugars concentration in French fries an effective measure to reduce acrylamide concentration in food service establishments? <i>Food Chemistry</i>, 135(3), 2012–2020.</p> <p>Sanny, M., Jinap, S., Bakker, E. J., van Boekel, M. A. J. S., and Luning, P. A. (2012). Possible causes of variation in acrylamide concentration in French fries prepared in food service establishment: An observational study. <i>Food Chemistry</i>, 132(1), 134-143.</p> <p>Sanny, M., Luning, P. A., Marcelis, W. J., Jinap, S., & Van Boekel, M. A. J. S. (2010). Impact of control behaviour on unacceptable variation in acrylamide in French fries. <i>Trends in Food Science and Technology</i>, 21(5), 256-267.</p> <p>Che Man, Y.B and Sanny, M. (1997). Acceptance of jackfruit leather in Malaysian market. <i>Tropical Science</i>. 37 (2), 89-91.</p> <p>Che Man, Y.B and Sanny, M. (1996). Stability of jackfruit leather in different packaging materials. <i>ASEAN Food Journal</i>. 11(4), 163-168.</p> <p>Yusoff, M. S. A., Sanny, M. and Ahmad, K. (1995). Palm-Based Imitation Cheese. <i>Palm Oil Development</i> 23, 4-6.</p>
<p><i>Books/Monographs</i></p>	<p>Sanny, M. (2012). VARIATION IN ACRYLAMIDE CONCENTRATION IN FRENCH FRIES. Effects of control measures in food service establishments. PhD Thesis, Wageningen University, Wageningen, The Netherlands. ISBN 978-94-6173-143-2</p>
<p><i>Proceedings</i></p>	<p>Sanny, M., Jinap, S., and Luning, P. A. High acrylamide concentrations in French fries are more due to lack of control of frying conditions than to high concentration of reducing sugars. Oral presentation at <i>2nd International Food Safety Conference</i>, Kuala Lumpur, Malaysia, 2013.</p> <p>Sanny, M., Jinap, S., and Luning, P. A. Effects of technological and managerial control measure on acrylamide concentration in French fries prepared in food service establishments. Poster presented at <i>3rd Asia Pacific International Conference on Food Safety</i>, Taipei, Taiwan, 2013.</p> <p>Sanny, M., Jinap, S., Bakker, E. J., van Boekel, M. A. J. S., and Luning, P. A. Assessment of variation in acrylamide concentration in French fries prepared in food service establishments using a techno-managerial approach. Oral presentation at <i>5th Int. Conference 'Quality and Safety in Food Production Chain'</i>, Wroclaw, Poland, 2011.</p> <p>Sanny, M., Jinap, S., Bakker, E. J., van Boekel, M. A. J. S., and Luning, P. A. Effect of frying instructions to food handlers on acrylamide concentration in French fries. Poster presented at <i>Food Denmark PhD Congress</i>, 2011</p> <p>Sanny, M., Luning, P. A., Jinap, S., Bakker, E. J. and van Boekel, M. A. J. S. Frying practices</p>

	<p>affecting variation in acrylamide concentration in French fries production in Malaysia food service establishments. Poster presented at <i>International Conference on Food Safety and Security under Changing Climate</i>, Penang, Malaysia, 2010.</p> <p>Sanny, M., Luning, P. A., Marcelis, W. J., Jinap, S., & Van Boekel, M. A. J. S. Factors influencing the variation in acrylamide concentration in French fries. Poster presented at <i>Invention, Research and Innovation Exhibition 2010</i>, Universiti Putra Malaysia, Selangor, Malaysia.</p> <p>Sanny, M., Luning, P. A., Marcelis, W. J., Jinap, S., & Van Boekel, M. A. J. S. Sources of variation affecting acrylamide concentration French fries preparation in food service establishments: A techno-managerial approach. Poster presented at <i>Malaysian Institute of Food Technology (MIFT) 6th Food Science and Technology Annual Seminar (2009)</i>, Universiti Malaysia Sabah, Kota Kinabalu, Malaysia</p>
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H. PROJEK PENYELIDIKAN TERDAHULU (Past Research Project)					
<i>Project No.</i>	<i>Project No.</i>	<i>Role</i>	<i>Year</i>	<i>Source of fund</i>	<i>Status</i>
E/4710-1	Assessing risk of acrylamide in French fries production in Malaysian food service establishments from a techno-managerial approach	Main Researcher	May, 2009- June, 2012	International Foundation for Science, Sweden	Completed
02-02-12-2050RU	Simultaneous determination of phthalates, alkylphenols, bisphenol A, and di(2-ethylhexyl)adipate from packaging into food using GC-MS/MS.	Main Researcher	Dec 2012 - Nov 2013	UPM Research University Grant (RUGS), Initiative 5	Completed
FRGS/1/2013/SG01/UPM/02/2	Elucidating the role of lipids in the formation of acrylamide in a fried potato chips model system using isotope labeling.	Main Researcher	2013-2016	MOHE (FRGS)	On-going
GP-IPB/2013/9425400	Improving food security and public health through aflatoxins sustainable risk management in peanuts value chain in industry.	Co-researcher	2014-2015	UPM Putra Grant, Inisiatif Putra Berkumpulan (IPB)	On-going
GP-IPM/2013/9424700	The effect of plasticizers on the mechanical and barrier properties of biogradable films based on banana flour	Co-researcher	2014-2015	UPM Putra Grant, Inisiatif Pengajar Muda (IPM)	On-going
FRGS/2/2013/SG01/UPM/01/1	Unraveling the mechanism of simultaneous formation of HCA and PAH in a grilled meat model system using isotope labeling.	Co-researcher	2013-2016	MOHE (FRGS)	On-going