

CURRICULUM VITAE

PERSONAL INFORMATION

Muhammad Zukhrufuz Zaman

Address : Food Safety Research Centre, Faculty of Food Science and Technology, Universiti Putra Malaysia, 43400 UPM Serdang, Selangor, Malaysia
Phone : +60166503979 (Mobile); +603 8946 8351 (Lab.)
Fax : +603 8942 3552
Email : m_zukhruf@upm.edu.my; m_zukhruf@yahoo.com
Website : http://profile.upm.edu.my/m_zukhruf
Field of Expertise : Food Safety, Food Microbiology, Assessment of biogenic amines in food products

EDUCATION

-
- Doctor of Philosophy in Food Safety (2011)
Universiti Putra Malaysia, Serdang, Malaysia
 - Master of Agriculture in Food Science and Technology (2005)
Universitas Gadjah Mada, Yogyakarta, Indonesia
 - Bachelor of Agriculture in Agronomy (2003)
Universitas Brawijaya, Malang, Indonesia

WORK EXPERIENCE

-
- Postdoctoral Fellow, Faculty of Food Science and Technology, Universiti Putra Malaysia, 31 May 2012 – Present.
 - Graduate Research Assistant, Faculty of Food Science and Technology, Universiti Putra Malaysia, 01 April 2011 – 30 November 2011.
 - Graduate Research Assistant, Faculty of Food Science and Technology, Universiti Putra Malaysia, 01 June 2007 – 30 June 2009.

AWARD / HONOR

-
- Gold Medal, Universiti Putra Malaysia Invention, Research and Innovation Exhibition (PRPI), 17-19 July 2012, for the invention: An antiviral composition of red cabbage.
 - Gold Medal, 23rd International Invention, Innovation and Technology Exhibition (ITEX), 17-19 May 2012, for the invention: Halotolerant *Staphylococcus carnosus* FS19 as a potential histamine degrader.
 - Gold Medal, Universiti Putra Malaysia Invention, Research and Innovation Exhibition (PRPI), 19-21 July 2011, for the invention: Halotolerant *Staphylococcus carnosus* FS19 as a potential histamine degrader.

- Gold Medal, Universiti Putra Malaysia Invention, Research and Innovation Exhibition (PRPI), 20-22 July 2010, for the invention: Potential starter cultures to inhibit biogenic amines accumulation during fish sauce fermentation.
- Graduate Research Fellowship for International Student, Universiti Putra Malaysia, during the period of 2007-2009.

PUBLICATION

Cited Journal

1. **Zaman, M.Z.**, Bakar, F.A., Jinap, S., Bakar, J., Ang, S.S. and Chong, C.Y. 2014. Histamine degradation by the halotolerant *Staphylococcus carnosus* FS19 isolate obtained from fish sauce. *Food Control*. 40 (1): 58-63.
2. Yew, C.C., Bakar, F.A., Rahman, R.A., Bakar, J., **Zaman, M.Z.**, Velu, S. and Shariat, M. 2014. Effects of modified atmosphere packaging with various carbon dioxide composition on biogenic amines formation in Indian mackerel (*Rastrelliger kanagurta*) stored at 5±1°C. *Packaging Technology and Science*. 27 (3): 249-254.
3. Selvi, V., Bakar, F.A., Mahyudin, M.A., Saari, N. and **Zaman, M.Z.** 2014. In vitro antimicrobial activity of lime, key lime and lemon extracts against food related pathogenic and spoilage bacteria. *International Food Research Journal*. 21 (1): 379-386.
4. Hidayah, N., Bakar, F.A., Mahyudin, N.A., Faridah, S., Nur-Azura, M.S. and **Zaman, M.Z.** 2013. Detection of malachite green and leuco-malachite green in fishery industry. *International Food Research Journal*. 20 (4): 1511-1519.
5. Velu, S., Bakar, F.A., Mahyudin, M.A., Saari, N. and **Zaman, M.Z.** 2013. Effects of modified atmosphere packaging on microbial flora changes in fishery product. *International Food Research Journal*. 20 (1): 17-26.
6. Chong, C.Y., Bakar, F.A., Rahman, R.A., Bakar, J. and **Zaman, M.Z.** 2012. Biogenic amines, amino acids and microflora changes in Indian mackerel (*Rastrelliger kanagurta*) stored at ambient (25-29 °C) and icing (0 °C) temperature. *Journal of Food Science and Technology*. (In Press, online available).
7. Ang, S.S., Salleh A.B., Bakar, F.A., Yusof, N.A., **Zaman, M.Z.** and Lee, Y.H. 2011. Effect of boric acid on the growth and production of β -glucosidase in *Paecilomyces variotii*. *African Journal of Microbiology Research*. 5 (17): 2451-2454.
8. **Zaman, M.Z.**, Bakar, F.A., Jinap, S. and Bakar, J. 2011. Novel starter cultures to inhibit biogenic amines accumulation during fish sauce fermentation. *International Journal of Food Microbiology*. 145 (1): 84-91.

9. **Zaman, M.Z.**, Bakar, F.A., Selamat, J. and Bakar, J. 2010. Occurrence of biogenic amines and amines degrading bacteria in fish sauce. *Czech Journal of Food Sciences*. 28 (5): 440-449.
10. **Zaman, M.Z.**, Abdulmir, A.S., Bakar, F.A., Selamat, J. and Bakar, J. 2009. A review: microbiological, physicochemical and health impact of high level of biogenic amines in fish sauce. *American Journal of Applied Sciences*. 6 (6): 1199-1211.

Chapter in Book

1. Abdulmir, A.S., **Zaman, M.Z.**, Hafidh, R.R. and Bakar, F.A. 2012. The role of diet, prebiotic and probiotic in the development and management of inflammatory bowel disease, in *Inflammatory Bowel Disease – Advances in Pathogenesis and Management*, Karoui, S. (Ed). Intech Publisher, Rijeka, Croatia. pp. 249-274. (ISBN 978 -953-307-891-5).

Conference / Symposium Proceeding

1. **Zaman, M.Z.**, Bakar, F.A., Jinap, S. and Sanny, M. Current promising methods for controlling biogenic amines contamination in foods. 2nd International Food Safety Conference. 02-03 December 2013. Kuala Lumpur. Malaysia.
2. Velu, S., Abu Bakar, F., Mahyudin, N.A., Saari, N. and **Zaman, M.Z.** In vitro antimicrobial activity of musk lime, key lime and lemon extracts against food related pathogenic and spoilage bacteria. 2nd International Food Safety Conference. 02-03 December 2013. Kuala Lumpur. Malaysia.
3. Bakar, F.A. and **Zaman, M.Z.** Potential starter culture to inhibit biogenic amines accumulation during fish sauce fermentation. The 3rd Asia Pacific International Conference on Food Safety. 29 October-1 November 2013. Taipei. Taiwan.
4. Bakar, F.A., Hafidh, R.R., Abdulmir, A.S. and **Zaman, M.Z.** and Mahyudin, N.A. Bactericidal effects of red cabbage extract against multidrug resistant bacteria. The 31st Symposium of the Malaysian Society for Microbiology. 13-15 December 2012. Kota Kinabalu. Malaysia.
5. Bakar, F.A., Hafidh, R.R., Abdulmir, A.S. and **Zaman, M.Z.** Antibacterial activities of mung bean sprout. The 12th Symposium of the Malaysian Society of Applied Biology. 1-3 June 2012. Kuala Terengganu. Malaysia.
6. Bakar, F.A., Widjaja, W.P., **Zaman, M.Z.**, Saari, N. and Mahyudin, N.A. Biogenic amines formation as potential quality indicators of *Mystus nemurus* during storage. International Conference on Food Science and Nutrition. 2-4 April 2012. Kota Kinabalu. Malaysia.
7. Bakar, F.A., **Zaman, M.Z.**, Selamat, J. and Bakar, J. Halotolerant starter culture as potential biogenic amines degrader in fish sauce fermentation. International Congress of the Malaysian Society for

- Microbiology. 08-11 December 2011. Penang. Malaysia.
8. Bakar, F.A., **Zaman, M.Z.**, Selamat, J. and Bakar, J. Production of biogenic amines and amines degrading bacteria in fish sauce samples. The Universiti Malaysia Terengganu 10th International Annual Symposium. 11-13 July 2011. Kuala Terengganu. Malaysia.
 9. Bakar, F.A., **Zaman, M.Z.**, Selamat, J. and Bakar, J. Potential starter cultures to inhibit biogenic amines accumulation during fish sauce fermentation. The 22nd Pacific Science Congress. 14-17 June 2011. Kuala Lumpur. Malaysia.
 10. **Zaman, M.Z.**, Bakar, F.A., Mustafa, S. and Abidin, A.H.Z. Occurrence of histamine forming bacteria in fermented fish products. The 10th ASEAN Food Conference. 21-23 August 2007. Subang Jaya. Malaysia.
 11. Bakar, F.A., **Zaman, M.Z.**, Szu, C.S. and Jing, T.Y. Characterization of bacteria isolated from yellow alkaline noodles treated with lactic acid and nisaplin. The 10th ASEAN Food Conference. 21-23 August 2007. Subang Jaya. Malaysia.
 12. **Zaman, M.Z.**, Kasmidjo, R., Kuswanto, K.R. and Indrati, R. Biodegradation of oil palm empty fruit bunches using lignocellulolytic microbes. The 9th Congress of Indonesian Society for Microbiology and the 3rd Asian Conference for Lactic Acid Bacteria. 24-27 August 2005. Denpasar. Bali. Indonesia.

TEACHING EXPERIENCE

Teaching Assistant / Laboratory Demonstrator

1. Fundamental of Microbiology (FST 3201), Semester II 2007/2008, Department of Food Science, Faculty of Food Science and Technology, UPM.
2. Food Microbiology (FST 3202), Semester I 2008/2009, Department of Food Science, Faculty of Food Science and Technology, UPM.
3. Laboratory for Chemistry and Technology of Plant and Animal Products (FST 4822), Semester II 2008/2009, Department of Food Technology, Faculty of Food Science and Technology, UPM.

Co-Supervising Undergraduate Student

1. Amelia Hazreena Zainal Abidin (Graduated, Sem. II 2006/2007)
Project Title: Isolation of histamine producing bacteria in fermented shrimp paste
2. Syaziyah Mustafa (Graduated, Sem. II 2006/2007), UPM
Project Title: Isolation of histamine producing bacteria in fish sauce
3. Nur Asyikin (Graduated, Sem. II 2006/2007), UPM
Project Title: Biogenic amines content of fermented fish products
4. Ng Yip Leng (Graduated, Sem. I 2007/2008), UPM
Project Title: Microbiological profile of fish sauce during storage
5. Aslinda Rifin (Graduated, Sem. II 2008/2009), UPM

Project Title: Identification of biogenic amines forming bacteria in fermented fish

6. Low Maggie (Graduated, Sem. II 2012/2013), UPM
Project Title: Antimicrobial activity of ciku (*Manilkara zapota*) fruit extract
7. Fatin Nor Hasny (Graduated, Sem. II 2012/2013), UPM
Project Title: Antioxidant activity of ciku (*Manilkara zapota*) fruit extract
8. Yong Fei Yin (Graduated, Sem. II 2012/2013), UPM
Project Title: Antimicrobial activity of curry (*Murraya koenigii*) leaves extract

**Workshop Facilitator
/ Presenter**

1. Facilitator of Basic Food Microbiology Training. Centre of Excellence for Food Safety Research, Universiti Putra Malaysia. 6-7 May 2009
2. Presenter in Food Safety Seminar: Chemical and microbial contaminant in food (biogenic amines in seafood: occurrence, potential toxicity and emerging control approaches) held by Food Safety Research Centre (FOSREC), Universiti Putra Malaysia. 30 October 2012
3. Facilitator of Hands on Workshop: Detection of Virus in Foods 2013. Food Safety Research Centre (FOSREC) and Department of Food Science, Universiti Putra Malaysia. 28 February-01 March 2013.

**WORKSHOP /
SEMINAR ATTENDED**

1. Food Safety Seminar: Understanding and respecting food safety. Food Safety Research Centre, Universiti Putra Malaysia. 18 October 2013.
2. UPM-Thomson Reuters Seminar 2013: Driving Success in Research, Innovation and Commercialization, Universiti Putra Malaysia. 20 August 2013.
3. Workshop on Bacterial Quorum Sensing 2013. Institute of Bioscience, Universiti Putra Malaysia. 10-11 April 2013.
4. Elsevier Academic Publishing Workshop: How to write great paper from title to references, from submission to acceptance. Universiti Putra Malaysia in collaboration with Elsevier Asia Pacific Team. 22 November 2012.
5. Scientific Writing Workshop. Centre of Excellence for Food Safety Research, Universiti Putra Malaysia. Thistle Hotel, Port Dickson, Malaysia. 02-04 November 2011.
6. New Dimensions in High Pressure Extraction with Wide Range of Applications Seminar. Fisher Scientific in collaboration with Centre

- of Excellence for Food Safety Research, Universiti Putra Malaysia. 28 July 2011.
7. Negotiating Skill Seminar. School of Graduates Studies. Universiti Putra Malaysia. 18 March 2011.
 8. Scientific Proposal Writing Seminar. School of Graduates Studies. Universiti Putra Malaysia. 08 March 2011.
 9. Scientific Writing and Publishing in Journal Seminar. School of Graduates Studies. Universiti Putra Malaysia. 18 February 2011.
 10. Scientific Updates on Umami Taste: Nutritional and Physiological Implications on Human Health. Umami Information Centre, Japan in collaboration with Faculty of Medicine and Health Sciences, Universiti Putra Malaysia. 17 February 2011.
 11. Write-Right: Avoiding Plagiarisms Seminar. School of Graduates Studies. Universiti Putra Malaysia. 25 January 2011.
 12. Exploring Statistic Using SPSS Workshop. School of Graduates Studies. Universiti Putra Malaysia. 20-21 December 2010.
 13. SPSS for Biological Sciences Workshop. School of Graduates Studies. Universiti Putra Malaysia. 08-10 December 2010.
 14. Strategies for Manuscript Preparation and Submission Seminar. School of Graduates Studies. Universiti Putra Malaysia. 30 November 2010.
 15. A Global Perspective on Food Safety Methods and Technologies Seminar. Fisher Scientific. The Gardens Hotel and Residences, Mid Valley, Kuala Lumpur. 03 November 2010.
 16. Introduction to In-Vivo Imaging Workshop. Institute of Bioscience. Universiti Putra Malaysia. 28 October 2010.
 17. Scientific Writing Seminar. School of Graduates Studies. Universiti Putra Malaysia. 20 October 2010.
 18. Enhancing Postgraduate Student Experience Seminar. School of Graduates Studies. Universiti Putra Malaysia. 29 July 2010.
 19. A hands-on Workshop on Rapid Laser-based Technology in Microbial Identification: MIT-1000 System. Biotech Sdn. Bhd. in collaboration with Centre of Excellence for Food Safety Research, Universiti Putra Malaysia. 29 January 2010.
 20. Statistical Analysis Workshop. Faculty of Food Science and Technology. Universiti Putra Malaysia. 23-24 December 2009.
 21. The Safety in Food Chemical and Microbiological Laboratory Seminar. Centre of Excellence for Food Safety Research. Universiti Putra Malaysia. 17 November 2009.
 22. Scientific Writing Workshop. Faculty of Food Science and Technology, Universiti Putra Malaysia, Mahkota Hotel, Malacca, Malaysia. 30 October – 01 November 2009.

23. Endnote Workshop. School of Graduates Studies. Universiti Putra Malaysia. 02 June 2009.
24. Research Management with RefWorks Application Workshop. Universiti Putra Malaysia. 14 February 2009.
25. Technical Writing Workshop. Faculty of Food Science and Technology, Universiti Putra Malaysia. 26 June 2007.

REFERENCES

- Prof. Dr. Fatimah Abu Bakar
Faculty of Food Science and Technology, Universiti Putra Malaysia
Email: fatim@upm.edu.my; Phone: +603 8946 8368
- Prof. Dr. Jinap Selamat
Faculty of Food Science and Technology, Universiti Putra Malaysia
Email: jinap@upm.edu.my; Phone: +603 8946 8393
- Dr. Maimunah Sanny
Faculty of Food Science and Technology, Universiti Putra Malaysia
Email: s_maimunah@upm.edu.my; Phone: +603 8946 8410

Last Update: 01/02/2014