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## Curriculum Vitae

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**Name:** Mohammad Hafsanjani Bin Salleh

**List of Research:**

**Internal Grant**

1. Application of Reverse Osmosis to Pre-concentrate Nipa Fruticans Sap in Gula Apong Processing ,(UCTS/RESEARCH/1/2020/10 )
2. The optimisation of physically stable pasteurised kenaf seed beverage with application of response surface methodology ,(UCTS/RESEARCH/2/2021/11)

**List of Publications: APA Style**

1. Mohammad, H. S., Zahid, A., Ashraf, A. R. (2020). Sensory Evaluation on the Concentrated Pineapple Juice Produced through Reverse Osmosis Process, *Borneo Journal of Science & Technology*, Volume (2), Issue (2), Pages: 77-80, <http://doi.org/10.3570/bjost.2020.2.2-12>.
2. Abdul, F. A. R., Mohd, Z. A., Norhasmillah, A. H., Josephine, A. E., Mohd, S. A., Ashraf, A. R., Mohd H.S., Nur, A. H. (2021). The impact of (Canarium Odontophyllum Miq.) Dabai Optimum Soaking Condition Towards the Development of Dabai Peanut Spread Physicochemical Properties and Sensory Evaluation, *Journal of Agrobiotechnology 2021*, vol12(2):56-67, <http://dx.doi.org/10.37231/jab.2021.12.2.258>.

**Conference Proceedings**

1. Mohammad, H.S., Mohd, Z. A., Ashraf, A. R., Abdul, F. R. (2021, 14-15 September). *Response surface methodology application in optimisation of pineapple juice concentration process by reverse osmosis*. The 6<sup>th</sup> Technology and Innovation Virtual Conference (TECHON)
2. Abdul, F. R., Mohd, Z. A., Mohd, S. O., Mohd, S. A., Mohammad, H. S., Norhasmillah, A. H. (2021, 14-15 September). *The Optimisation of Processing Condition Towards Kenaf Seed Extract Physicochemical Properties: An Investigation Using Response Surface Methodology*. The 6<sup>th</sup> Technology and Innovation Virtual Conference (TECHON) .