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## Curriculum Vitae

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**Name:** Ts. Suzy Rini Anak Gindi

**List of Research:**

**Internal Grant**

1. Feasibility study of the design and fabrication of Ohmic Heating (OH) equipment in food sterilization and food essence extraction. (Co-researcher only)
2. Optimisation of bioplastic film production from indigenous seaweed polysaccharide for potential application in food industry. (Research ID: UCTS/RESEARCH/4/2016/05)
3. Study on physicochemical and functional properties of stingless bee honey indigenous to Sarawak (Research ID: UCTS/RESEARCH/2/2017/02)
4. Ice cream from the outer skin waste material of “Belimbing Hutan” (*Baccaurea angulata*) fruit. (Research ID: UCTS/RESEARCH/4/2017/06)
5. Nutrition bar from local ingredients. (Research ID: UCTS/RESEARCH/1/2021/02)

**List of Consultancy:**

1. Sago-based food product development (CRAUN Research Centre) 2019-current
2. Fertilizers effect on microbes on plant and cultivation (SK Specialties Sdn. Bhd.) 2019-current
3. Study of physicochemical and antioxidant properties of Malaysian kelulut honey (Simplan Emas Sdn. Bhd.) 2019-current
4. Development of chilli sauce and chilli-based snack (Prochillion Plantation Sdn. Bhd.) 2020-current

**List of Publications:**

1. Suzy Rini Anak Gindi, Sebastian Chua Phin Lun, and Hii Siew Ling. (2019). Optimizing the acceptability of jam from *Baccaurea angulata* peel. *e-Bangi*, 16(3).
2. Suzy Rini Anak Gindi, Koh Chen Chung, Sebastian Chua Phin Lun, and Hii Siew Ling. (2019). Physicochemical characteristics and proximate analysis of fruit jam from *Baccaurea angulata* peel. *Borneo Journal of Sciences & Technology*, 1(2), pp. 74-77.
3. Wong, P., Hii, S. L., Koh, C. C., Moh, T. S. Y. and Gindi, S. R. A. (2019). Chemical analysis on the honey of *Heterotrigona itama* and *Tetrigona binghami* from Sarawak. *Sains Malaysiana*, 48(8), pp. 1635 - 1642.
4. Wong, P., Hii, S. L., Koh, C. C., Moh, T. S. Y., Gindi, S. R. A. and Wong, W. P. M. (2019). Physicochemical and Proximate Analysis of *Heterotrigona itama* Honey from Inland and Coastal Regions of Sarawak. *Journal of Academy of Sciences Malaysia (ASM)*. The revised manuscript had been submitted.
5. Suzy Rini Anak Gindi, Chua Phin Lun, and Hii Siew Ling, Utilization of “Belimbing Hutan” (*Baccaurea angulata*) skin by producing a fruits jam, 2018, *Proceeding of National Conference on Agricultural and Food Mechanization 2018 (NCAFM 2018)*, pp. 133-135.
6. Pearly Wong, Thomas Moh Shan Yau, Suzy Rini Ak Gindi, Winnie Wong Poh Ming and Hii Siew Ling, 2018, Comparison of stingless bee honey originated from two different geographical area in Sarawak, Malaysia. *Proceeding of National Conference on Agricultural and Food Mechanization 2018 (NCAFM 2018)*, pp. 127-129.
7. Pearly Wong, Hii Siew Ling, Lim Shok Ni and Suzy Rini Ak Gindi, 2018, Development of new stingless bee honey-algal drink by using statistical approach. *Proceeding of National Conference on Agricultural and Food Mechanization 2018 (NCAFM 2018)*, pp.130-132
8. Suzy Rini Anak Gindi, Koh Chen Chung, Sebastian Chua Phin Lun, and Hii Siew Ling, Physicochemical characteristics and proximate analysis of fruit jam from

*Baccaurea angulata* peel, 2018, *Proceeding of International Heritage and Cultural Conservation Conference 2018 (InHERIT 2018)*.

9. Suzy Rini Anak Gindi, Improvement of sago starch yield and utilization of sago as a high carbohydrate and fiber also low glycaemic index sources, 2021, *Postgraduate Colloquium 2021 by University College of Technology Sarawak*.
10. Isaac Ling Wei An, Suzy Rini Gindi, and Sebastian Chua Phin Lun (2021) Proximate Analysis of Ice cream Incorporated with *Baccaurea angulata* Peel. *Borneo Journal of Sciences & Technology*. Vol 3, Issue 2, 44-46.

**List of Awards:**

1. Trainer for “Food handling training” (Ministry of Health) 2017 – current
2. First Place in Food and Beverage category (Borneo Innovation Festival) 2019
3. Gold medal in Food and Beverage category (Borneo Innovation Festival) 2019
4. Bronze medal (Malaysia Technology Expo (MTE)) 2019
5. Gold medal (International Invention, Innovation & Technology Exhibition (ITEX)) 2019
6. Gold award (Innovation Technology Expo (InTEX)) 2019