

Lee Fong Siow

Monash University Malaysia
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EDUCATION

PhD (Food Science) University of Otago, NZ
2004 – 2008

Bachelor of Technology (First Class Honours) (Food Technology) University Science of Malaysia, Malaysia *CGPA: 3.74
1999 – 2002

*CGPA = Cumulative Grade Points Average out of 4.00

EMPLOYMENT HISTORY

2002-2003	Industry Performance Executive	Nestle Foods Malaysia Sdn Bhd
2006-2007	Food Chemistry lab demonstrator	Food Science Department, University of Otago, New Zealand
2008-2013	Lecturer, School of Science	Monash University Malaysia
2014-2017	Senior lecturer & Head of Discipline Foods and Physical Sciences	Monash University Malaysia
2018-current	Associate Professor & Head of Discipline Foods and Physical Sciences	Monash University Malaysia

AWARDS AND ACHIEVEMENTS

Pro-Vice Chancellor's Award for Excellence in Teaching, Round 2, 2008, Round 1, 2009, Round 2, 2010, Round 1 & 2, 2011, Round 1 & 2, 2012, Round 1 2013

- awarded by Monash University, Sunway Campus

Travel bursary for the 10th International Symposium on the Properties of Water (ISOPOW X), September 2007, Bangkok, Thailand

- awarded by the organizing committee of the ISOPOW X

Top five finalists of the Student Oral Presentation of the 43rd Annual Meeting of Cryobiology, July 2006, Hamburg, Germany

Student Travel Award for the 43rd Annual Meeting of Cryobiology, July 2006, Hamburg, Germany

- awarded by the Society for Cryobiology

National Starch Food Innovation Award 2006

- awarded by the National Starch, a food ingredient company, for excellence in the preparation of a poster presentation for the New Zealand Institute of Food Science and Technology (NZIFST) conference, June 2006

University of Otago Dr Sulaiman Daud 125th Jubilee International Postgraduate Scholarships 2003

- awarded by the University of Otago for the duration of the Master and PhD study in the university

The Best Student of Bachelor of Technology 2002

- awarded by the University Science of Malaysia to the best student of the school of Technology Industry, University Science Malaysia

The Best Student of Food Technology 2002

- awarded by the Ajinomoto Pte. Ltd, a local flavour company to the best student of the Division of Food Technology, University Science of Malaysia

University Dean's List for the academic years of 1999, 2000, 2001 and 2002

PUBLICATIONS

Peer-reviewed articles

Siyin Ho, Yin Yin Thoo, David James Young & **Lee Fong Siow**. (2018). Probing the interaction of Catechin and its β -CD Inclusion Complex with different food models, LWT-Food Science and Technology, in press. doi:10.1016/j.lwt.2018.10.069, IF: 2.711, Q1.

Siyin Ho, Yin Yin Thoo, David James Young & **Lee Fong Siow**. (2019). Stability and recovery of cyclodextrin encapsulated catechin in various food matrices. Food Chemistry, 275, 594-599. doi: 10.1016/j.foodchem.2018.09.117, IF: 4.946, Q1.

Li Yoke Ho, Yau Yan Lim, Chin Ping Tan, **Lee-Fong Siow**. (2018). Comparison of physicochemical properties and aqueous solubility of xanthone prepared via oil-in-water emulsion and complex coacervation techniques. International Journal of Food Properties, 21, 1, 784-798. doi: 10.1080/10942912.2018.1446022, IF: 1.845, Q2.

Yu-Loong Loow, Ta Yeong Wu, Ge Hoa Yang, Lin Yang Ang, Eng Kein New, **Lee Fong Siow**, Jamaliah Md Jahim, Abdul Wahab Mohammad, Wen Hui Teoh. (2018). Deep eutectic solvent and inorganic salt pretreatment of lignocellulosic biomass for improving xylose recovery. Bioresource Technology, 249, 818-825. doi: 10.1016/j.biortech.2017.07.165, IF: 5.651, Q1.

Biswas, N., Cheow, Y. L., Tan, C. P. & **Siow, L. F.** (2018). Physicochemical properties of enzymatically produced palm oil-based cocoa butter substitute (CBS) with cocoa butter mixture. European Journal of Lipid Science and Technology, 120, 3, 1-9. doi:10.1002/ejlt.201700205, IF: 2.145, Q1.

Siyin Ho, Yin Yin Thoo, David James Young & **Lee Fong Siow**. (2017). Inclusion complexation of catechin by β -cyclodextrins: Characterization and storage stability, LWT-Food Science and Technology, doi: 10.1016/j.lwt.2017.08.041, IF: 2.711, Q1.

Siyin Ho, Yin Yin Thoo, David James Young & **Lee Fong Siow**. (2017). Cyclodextrin encapsulated catechin: Effect of pH, relative humidity and various food models on antioxidant stability, LWT-Food Science and Technology, doi: 10.1016/j.lwt.2017.07.028, IF: 2.711, Q1.

Yu-Loong Loow, Ta Yeong Wu, Yung Shen Lim, Khang Aik Tan, **Lee-Fong Siow**, Jamaliah Md. Jahim, Abdul Wahab Mohammad (2017). Improvement of xylose recovery from the stalks of oil palm fronds using inorganic salt and oxidative agent, Energy Conversion & Management, 138, 248-260. Doi: 10.1016/j.enconman.2016.12.015, IF: 4.801, Q1.

- Biswas, N., Cheow, Y. L., Tan, C. P. & **Siow, L. F.** (2017). Physical, rheological and sensorial properties, and bloom formation of dark chocolate made with cocoa butter substitute (CBS). *LWT-Food Science and Technology*, 82, 420-428. doi: 10.1016/j.lwt.2017.04.039, IF: 2.711, Q1.
- Ee-Tien Tee & **Lee-Fong Siow**. (2017). Effect of tapioca and potato starch on the physical properties of frozen spanish mackerel (*Scomberomoru guttatus*) fish balls. *International Food Research Journal*, 24, 1, Q2.
- Biswas, N., Cheow, Y. L., Tan, C. P. & **Siow, L. F.** (2017). Cocoa butter substitute (CBS) produced from palm mid-fraction/palm kernel oil/palm stearin for confectionery fillings. *Journal of the American Oil Chemists' Society*, 94, 2, 235-245. doi: 10.1007/s11746-016-2940-4, IF: 1.505, Q1.
- Lee-Fong Siow** & Yen-Ming Wong. (2017). Effect of juice concentration on storage stability, betacyanin degradation kinetics, and sensory acceptance of red-fleshed dragon fruit (*Hylocereus polyrhizus*) juice. *International Journal of Food Properties*, 3 doi: 10.1080/10942912.2016.1172086, IF: 1.586, Q1.
- Biswas, N., Cheow, Y. L., Tan, C. P. & **Siow, L. F.** (2016). Blending of palm mid fraction, refined bleached deodorized palm kernel oil or palm stearin for cocoa butter alternative. *Journal of the American Oil Chemists' Society*, 93, 10, 1415-1427. DOI: 10.1007/s11746-016-2880-z, IF: 1.505, Q1.
- Boon-Keng Wan & **Lee-Fong Siow**. (2016). Spray Dried Xanthone: Physicochemical Properties, Storage Stability and Controlled Release. *Journal of Food Process Engineering*, accepted, 40, 2. doi:10.1111/jfpe.12407, IF: 0.745, Q2
- Yan-Hui Lim & **Lee-Fong Siow**. (2016). Spray dried xanthone in oil emulsion using inulin as wall material. *Journal of Food Processing and Preservation*, 41, 4. doi:10.1111/jfpp.13038, IF: 0.894, Q2.
- Lai-Yee Kuan, Yin-Yin Thoo, **Lee-Fong Siow**. (2016). Bioactive components, ABTS radical scavenging capacity and physical stability of orange, yellow and purple sweet potato (*Ipomoea batatas*) powder processed by convection or vacuum drying methods. *International Journal of Food Science and Technology*, 51, 700–709. doi:10.1111/ijfs.13023, IF: 1.504, Q1.
- Loow, Yu-Loong; Wu, Ta Yeong; Tan, Khang Aik; Lim, Yung Shen; **Siow, Lee Fong**; Md. Jahim, Jamaliah; Mohammad, Abdul. (2015). Recent advances in the application of inorganic salt pretreatment for transforming lignocellulosic biomass into reducing sugars. *Journal of Agricultural and Food Chemistry*, 63, 8349-8363, doi: 10.1021/acs.jafc.5b01813, IF:2.857, Q1.
- Janet Jia Yin Tan, Yau Yan Lim, **Lee-Fong Siow**, Joash Ban Lee Tan. (2015). Effects of drying on polyphenol oxidase and antioxidant activity of *Morus alba* leaves. *Journal of Food Processing and Preservation*. doi: 10.1111/jfpp.12532, IF: 0.894, Q2
- LF Siow**. 2015. Students' Perceptions on self and peer assessment in enhancing learning experience. *Malaysia Online Journal of Educational Sciences*, 3, 21-35.
- Ee-Tien Tee & **Lee-Fong Siow** (2014). Physical and sensory properties of frozen Spanish Mackerel (*Scomberomorus guttatus*) Fish Balls added with Cryoprotectants, *Food and Bioprocess Technology*, 7, 3442-3454. doi: 10.1007/s11947-014-1348-0, IF: 2.574, Q1.
- Aynda Yuris and **Lee-Fong Siow**. (2014). A Comparative Study of the Antioxidant Properties of Three Pineapple (*Ananas comosus* L.) Varieties. *Journal of Food Studies*, 3, 40-56, doi: 10.5296/jfs.v3i1.4995

Hooi Teng Tan, Gary A. Dykes, Ta Yeong Wu, **Lee Fong Siow**. (2013). Enhanced xylose recovery from oil palm empty fruit bunch by efficient acid hydrolysis, *Applied Biochemistry and Biotechnology*, 170, 1602-1613. doi: 10.1007/s12010-013-0298-8, IF: 1.606, Q2.

Kar-Hing Lee, Ta-Yeong Wu, **Lee-Fong Siow**. (2013). Spray drying of red (*Hylocereus polyrhizus*) and white (*Hylocereus undatus*) dragon fruit juices: Physicochemical and antioxidant properties of the powder. *International Journal of Food Science and Technology*, 48, 2391-2399. doi: 10.1111/ijfs.12230, IF: 1.504, Q1

Lee-Fong Siow and Chee-Sian Ong. (2013). Effect of pH on garlic oil encapsulation by complex coacervation, *Journal of Food Processing and Technology*, 4, 199. doi:10.4172/2157-7110.1000199

Siow, L. F. and Hui, Y. W. (2013). Comparison on the antioxidant properties of fresh and convection oven-dried guava (*Psidium guajava* L.), *International Food Research Journal*, 20, 639-644. doi: 10.1111/ijfs.12230, Q2.

Lee-Fong Siow and Kar-Hing Lee. (2012). Determination of Physicochemical Properties of Osmodehydrofrozen Pineapples, *Borneo Science* 31, 62-73.

Wu, T. Y., Kan, M. S., **Siow, L. F.** and Palniandy, K. (2010) Effect of temperature on moromi fermentation of soy sauce with intermittent aeration, *African Journal of Biotechnology*, **95**, 702-706, Q3.

Siow, L. F., Rades, T. and Lim, M. H. (2008) Cryo-responses of two types of large unilamellar vesicles in the presence of non-permeable or permeable cryoprotecting agents, *Cryobiology*, **57**, 276-285. doi: 10.1016/j.cryobiol.2008.09.011, IF: 1.920, Q1.

Siow, L. F., Rades, T. and Lim, M. H. (2007) Effect of intra/extraliposomal distribution of sodium chloride on the stability of large unilamellar vesicles, *Cryo-Letters*, **28**, 429-444, Q3.

Siow, L. F., Rades, T. and Lim, M. H. (2007) Characterizing the freezing behavior of liposomes as a tool to understand cryopreservation procedures, *Cryobiology*, **55**, 210-221. doi: 10.1016/j.cryobiol.2007.08.002, IF: 1.920, Q1

Book chapters

Lee-Fong Siow & Kar-Hing, Lee. (2017). "Canned, Frozen and Dried Pineapple Products". In: *Handbook of Pineapple Technology*, Lobo, M. G. & Paull, R. E. eds., Wiley Blackwell, doi: 10.1002/9781118967355

Lee-Fong Siow. (2016). "Dragon fruit juice". In: *Handbook of Functional Beverages and Human Health*, Shahidi, F. & Alasalvar, C. eds., CRC Press, Taylor Francis Group, Boca Raton, pp.231-237.

Hui, Y. H., Cross, N., Kristinsson, H. G., Lim, M. H., Nip, W. K., **Siow, L. F.** and Stanfield, P. S. (2012). "Biochemistry of seafood processing". In: *Food Biochemistry and Food Processing* 2nd edition, Benjamin K. Simpson (Editor) Leo M.L. Nollet, Fidel Toldra, Sootawat Benjakul, Gopinadhan Paliyath and Y.H. Hui (Associate Editors), Wiley-Blackwell Publishing, pp. 606-645.

Siow, L. F., Rades, T. and Lim, M. H. (2010). "From water to ice: Investigation on the effect of ice crystal reduction on the stability of frozen large unilamellar vesicles". In: *Water Properties in Food, Health, Pharmaceutical and Biological Systems: ISOPOW 10*, Reid, D. S., Sajjaanantakul, T., Lillford, P. J. and Charoenrein, S. eds. Wiley-Blackwell, pp. 551-562.

Lim, M. H., Lampen, B., **Siow, L. F.** and Rades, T. (2010). "Physical changes in confectionery products caused by the availability of water, with a special focus on lactitol crystallization.". In: *Water Properties in Food, Health, Pharmaceutical and Biological*

Systems: ISOPOW 10, Reid, D. S., Sajjaanantakul, T., Lillford, P. J. and Charoenrein, S. eds. Wiley-Blackwell, pp. 271-282.

Conference presentation

Oral presentation

T. S. Ooi, A. S. Y. Ting and **L. F. Siow**. Effect of Yeast as Starter Culture on the Antioxidant Properties of Malaysian Cocoa Beans Produced using a Simulation Study. Monash Science Symposium 2018, 21st-22nd November 2018.

L. F. Siow, N., Biswas, Y. L. Cheow and C. P. Tan. Characterization of Triacylglycerol Composition, Melting, Texture, Bloom and Sensory Behaviour of Chocolate Made with Palm-Based Cocoa Butter Substitute (CBS). BIT's 7th Annual World Congress of Food and Nutrition, 13th – 15th November 2018.

N., Biswas, Y. L. Cheow, C. P. Tan, **L. F. Siow**. Physical and Sensory Properties of Dark Chocolate made from Palm-based Cocoa Butter Substitutes. International Conference on Food Science and Nutrition, 25-26 October 2017, Kota Kinabalu Sabah.

Pak, Y.W., **Siow, L.F.** and Thoo, Y.Y. Comparative Analysis of Palm Oil and Sunflower Oil Organogels Containing Beeswax. Proceedings of the 15th ASEAN Conference on Food Science and Technology, November 14-17, 2017, Ho Chi Minh City, Vietnam.

Ghan, S.Y., **Siow, L.F.** and Tan, C.P., Thoo, Y.Y. Structure and Physical Properties of Organogels Developed with Sunflower Oil. 10th International Conference and Exhibition on Nutraceuticals & Functional Foods (ISNFF) 2017, October 22-25, 2017, Gunsan, South Korea.

Siow, Lee Fong and Nirupam Biswas. Physical Properties of Fats to replace Cocoa Butter in Chocolate. Monash Science Symposium 2016, 21-23 November 2016. (**Invited Speaker**).

N. Biswas, Y. L. Cheow, C. P. Tan and **L. F. Siow**. Enzymatically produced palm oils based cocoa butter substitute (CBS) in chocolate formulation. Monash Science Symposium 2016, 21-23 November 2016.

Li-Yoke Ho, Yau-Yan Lim, Chin-Ping Tan and **Lee-Fong Siow**. Encapsulation Of Xanthone As A Model To Enhanced Aqueous Solubility Of α -Mangostin, Food Structure Design Congress, 26–28 October 2016, Antalya, Turkey.

E. T. Tee & **L. F. Siow**. Effect of cryoprotecting agents on the physical and sensory properties of frozen Spanish mackerel (*Scomberomorus guttatus*) fish balls. 18th World Congress of Food Science and Technology, 21st – 25th August 2016, Royal Dublin Society, Ballsbridge, Dublin, Ireland.

Poh Poh Judy Lim, **Lee Fong Siow** and Geok Yuan Annie Tan. Rigorous Selection of Ice-nucleating bacteria by freeze thaw cycles. International Congress of the Malaysian Society for Microbiology, 7th – 10th December 2015, Bayview Beach Resort, Penang, Malaysia.

Siow, L. F. Binary and Ternary Blends of Cocoa Butter, Virgin Coconut Oil and Palm Stearin. BIT's 6th World Gene Convention, 13th-15th November, 2015, Shangri-La Hotel, Qing Dao, China

Lee-Fong Siow, Yan-Hui Lim ; Boon-Keng Wan. Increased aqueous Solubility of Xanthenes through Spray Drying. 17th World Congress of Food Science and Technology & Expo, 17-21 August, 2014, Montreal, Canada.

Lee-Fong Siow & Yen-Ming, Wong. Physicochemical properties, shelf life and consumer acceptance of red-fleshed dragon fruit (*Hylocereus polyrhizus*) juice and concentrate. Proceedings of the 1st International Conference on Food Properties (ICFP 2014), Seri Pacific Hotel, Kuala Lumpur, Malaysia, 24-26 Jan 2014.

Ee-Tien Tee & **Lee-Fong Siow**. Effect of starch on the physical properties of frozen Spanish Mackerel fish balls. . Proceedings of the 1st International Conference on Food Properties (ICFP 2014), Seri Pacific Hotel, Kuala Lumpur, Malaysia, 24-26 Jan 2014.

Siow, L. F. and Lee, K. H. Determination of the Physicochemical Properties of Osmodehydrofrozen Pineapples, proceedings of International Conference on Food Science and Nutrition 2012, 2-4 April 2012.

H. T. Tan, G. A. Dykes, T. Y. Wu and **L. F. Siow**. Dilute Sulfuric and Phosphoric Acid Hydrolysis of Oil Palm Empty Fruit Bunch Fiber for Xylose Production, proceedings of International Conference on Food Science and Nutrition 2012, 2-4 April 2012.

Kar-Hing Lee and **Lee-Fong Siow**. Physicochemical and antioxidant properties of spray dried red (*Hylocereus polyrhizus*) and white dragon fruit (*Hylocereus undatus*) juices, International Conference and Exhibition on Nutraceuticals and Functional Foods 1-6 December 2012, Hawaii, USA.

Siow, L. F., Rades, T. and Lim, M. H. Characterizing the freezing behavior of liposomes as a membrane model system, **43rd Annual Meeting of Cryobiology**, July 2006, Hamburg, Germany.

Poster presentation

How, Y. K. & **Siow, L. F.** Effects of three different drying methods on the antioxidant properties of seeds and seed coats of stink bean (*Parkia Speciosa*). International Food Research Conference, University Putra Malaysia, 25-27th July 2017, Serdang, Malaysia. **(Second prize for best poster award)**

Tan, P. W. & **Siow, L. F.** Antioxidant properties of protein hydrolysates from *Ilisha elongata* and *Donax faba*. International Food Research Conference, University Putra Malaysia, 25-27th July 2017, Serdang, Malaysia.

Siyin Ho, Yin Yin Thoo, David James Young & **Lee-Fong Siow**. Stability of Cyclodextrins complexed catechin in various storage and processing conditions and various food models. MIFT 10th National Food Science and Technology Competition, 17-18th March 2017, Taylor's University, Lakeside Campus.

Li-Yoke Ho, Yau-Yan Lim, Chin-Ping Tan, **Lee-Fong Siow**. Comparison of Drying Process On Enhanced Xanthone Aqueous Solubility Prepared By Complex Coacervation. Monash Science Symposium 2016, 21-23 November 2016. **(Best poster award** in Food Science and Technology session)

Yi Wen Pak, **Lee Fong Siow** and Yin Yin Thoo. Comparative Analysis Of Palm Oil And Sunflower Oil Organogels Containing Beeswax With Commercial Margarine. Monash Science Symposium 2016, 21-23 November 2016.

Siyin Ho, Yin Yin Thoo, David James Young, **Lee Fong Siow**. Effect of Selected Parameters on the Stability, Antioxidant Properties and Physicochemical Properties of Inclusion Complex of Catechin by β -cyclodextrins. 1st Food Chemistry conference, 30th October – 1 November 2016, Amsterdam, The Netherlands.

N. Biswas, Y. L. Cheow, C. P. Tan and **L. F. Siow**. Cocoa Butter Equivalent Prepared from Enzymatic Interesterification of Fractionated Palm Oils. 107th AOCS Annual Meeting & Expo, 1-4 May 2016, Salt Lake City, Utah, USA.

Biswas N., Cheow Y.L., Tan C.P. & **Siow L.F.** Phase behavior of ternary fat mixture for cocoa butter alternative formulation, 49th Annual AIFST (Australian Institute of Food Science and Technology) convention, 27th – 28th June 2016, Brisbane, Queensland, Australia.

Kuan, L. Y., Thoo, Y. Y., **Siow, L. F.** Antioxidant Properties of Orange, Yellow and Purple Sweet Potato (*Ipomoea batatas*) Powder Processed at Different Drying Temperatures by Vacuum and Convection Drying Methods, 26th Intersivity Biochemistry Seminar, 16th May, 2015, Monash University Malaysia.

Ho Li Yoke, Lim Yau Yan, Tan Chin Ping and **Siow Lee Fong**. Can Encapsulating Xanthone Enhance Its Solubility? 9th MIFT Food Science and Technology Seminar, 21st to 22nd March 2015, UCSI University, Kuala Lumpur Campus (South Wing), Malaysia.

Nirupam Biswas, Yuen Lin Cheow, Chin Ping Tan, and **Lee Fong Siow**. Physical and Chemical Characteristics of Binary Fat Mixtures Phase Behaviour of Fat Mixtures for Confectionery Application. 9th MIFT Food Science and Technology Seminar, 21st to 22nd March 2015, UCSI University, Kuala Lumpur Campus (South Wing), Malaysia.

Ho Li Yoke, Lim Yau Yan, Tan Chin Ping and **Siow Lee Fong**. Can Xanthone Be Spray-dried to Improve Solubility? 21st MSMBB Annual Scientific Meeting, 1st-3rd October 2014, Monash University Malaysia, Malaysia.

Nirupam Biswas, Yuen Lin Cheow, Chin Ping Tan, and **Lee Fong Siow**. Phase Behaviour of Fat Mixtures for Confectionery Application. 21st MSMBB Annual Scientific Meeting, 1st-3rd October 2014, Monash University Malaysia, Malaysia.

Poh Poh Lim, **Lee Fong Siow** and Geok Yuan Annie Tan. Ice Nucleation Activity of Antarctic Actinobacteria. 21st MSMBB Annual Scientific Meeting, 1st-3rd October 2014, Monash University Malaysia, Malaysia.

Francis A. Awe, Gary A. Dykes, Lee-Fong Siow. Identification and characterization of pectinase producing bacteria from the caeco-colic region of rabbit hind gut. Australian Society for Microbiology Annual Scientific Meeting, 6th-9th July 2014 Melbourne.

Boon-Keng Wan & **Lee-Fong Siow**. Microencapsulation of xanthone: Spray drying condition and powder characterization. Monash Science Symposium 2014, 18-19th June 2014.

Yan-Hui Lim & **Lee-Fong Siow**. Production and characterization of xanthone-loaded microcapsule. Monash Science Symposium 2014, 18-19th June 2014.

Veronica & **Lee-Fong Siow**. Virgin coconut oil and palm stearin blend: Physical properties. Monash Science Symposium 2014, 18-19th June 2014.

Li-Yoke Ho & **Lee-Fong Siow**. Antioxidant activity of xanthone. Monash Science Symposium 2014, 18-19th June 2014.

Wan Boon Keng & **Siow Lee Fong**. Xanthone: Evaluation of Spray Drying Parameters and Powder Characterization. INNOVAFOOD2014, 27th- 29th August, 2014, PARKROYAL Penang Resort Penang, Malaysia.

Lim Yan Hui & **Siow Lee Fong**. Encapsulation of Xanthone By Spray Drying: Characterization of Microcapsules. INNOVAFOOD2014, 27th- 29th August, 2014, PARKROYAL Penang Resort Penang, Malaysia.

Veronica and **Lee Fong Siow**. Evaluation of The Blends of Virgin Coconut Oil And Palm Stearin. INNOVAFOOD2014, 27th- 29th August, 2014, PARKROYAL Penang Resort Penang, Malaysia.

Janet Jia Yin Tan, Yau Yan Lim, **Lee Fong Siow** and Joash Ban Lee Tan. Effects of oven-drying on antioxidant properties of *Boesenbergia rotunda*, *Alpinia galanga* and *Morus alba* leaves. INNOVAFOOD2014, 27th- 29th August, 2014, PARKROYAL Penang Resort Penang, Malaysia.

Siow, L. F. and Lee, K. H. Determination of the Physicochemical Properties of Osmodehydrofrozen Pineapples, proceedings of International Conference on Food Science and Nutrition 2012, 2-4 April 2012.

H. T. Tan, G. A. Dykes, T. Y. Wu and **L. F. Siow**. Dilute Sulfuric and Phosphoric Acid Hydrolysis of Oil Palm Empty Fruit Bunch Fiber for Xylose Production, proceedings of International Conference on Food Science and Nutrition 2012, 2-4 April 2012.

Lee, K. H. and **Siow, L. F.** Antioxidant properties of spray dried powder and clarified juice of red and white dragon fruits, 23rd Interschool Biochemistry Seminar 19th May 2012, Universiti Malaya.

Siow, L. F., Wan Abdullah, W. N., Ahmad, R. and Mohd. Noor, M. A. (2004). Bioconversion of various lignocellulosic hydrolysates into xylitol and the production of biomass by *Candida utilis*. *Proceedings of the 3rd USM-JIRCAS Joint International Symposium*, 9 –11 March 2004, Universiti Sains Malaysia.

RESEARCH PROJECTS

Title of Research	Grant's Name	Funding Body	Amount (RM)	Year/ Status	Involvement
Determination of a drying regime to improve the texture, colour, nutritional properties, shelf life and sensory acceptance of dehydrated guava (<i>Psidium guajava L.</i>) using a glass transition approach	Monash Seed Grant	Monash University Sunway Campus	30,000	2008/ Completed	Principal investigator
Spray drying of xanthenes: Physicochemical properties and release profile of powder 06-02-10-SF0092	E-Science	Ministry of Science, Technology and Innovation	214,600	2012/ Completed	Principal investigator
Phase behaviour of the mixtures of palm kernel stearin with coconut oil and cocoa butter. FRGS/1/2013/SG01/MUSM/03/2	Fundamental Research Grant Scheme (FRGS)	Ministry of Education	79,000	2013/ Completed	Principal investigator
Principle of Formation of High Internal Phase Emulsion (HIPE) by Using Biopolymer Nanoparticles FRGS 1/2013	Fundamental Research Grant Scheme (FRGS)	Ministry of Education	88,000	2013/ Completed	Co-investigator
Determining The Factors Affecting Changes in Antioxidant Properties of Herbal Leaves Subjected to Thermal Drying FRGS/2/2013/SG01/MUSM/02/1	Fundamental Research Grant Scheme (FRGS)	Ministry of Education	118,000	2013/ Completed	Co-investigator
Characterization and physical stability of palm oil and palm kernel oil-based organogels FRGS/1/2015/WAB01/MUSM/03/1	Fundamental Research Grant Scheme (FRGS)	Ministry of Education	73,200	2015/ Completed	Co-investigator
Investigation into the types, properties and mechanisms of choline chloride-based deep eutectic solvents which help in delignification of lignocellulosic biomass FRGS/1/2016/WAB01/MUSM/02/2	Fundamental Research Grant Scheme (FRGS)	Ministry of Education	88,000	2016/ completed	Co-investigator

Effect of Drying Methods on the Physical, Nutritional and Antioxidant Properties of Parkia Speciosa and Its Seed Coat	Tropical Medicine & Biology platform	Monash University Malaysia	2,000	2016/ Completed	Principal investigator
Adding Value to Fish Processing By-Products	Tropical Medicine & Biology platform	Monash University Malaysia	2,000	2016/ Completed	Principal investigator
Characterising absorption and health-related properties of phytochemicals extracted from Malaysian palm plant waste following oil extraction	Cross Campus Initiative Fund (CCIF)	Faculty of Science	25,600	2017/ Completed	Chief investigator
Fundamental investigation into the synergistic action of deep eutectic solvent and ultrasound in promoting the valorization of oil palm biomass FRGS-MRSA/1/2018/WAB01/MUSM/02/1	Fundamental Research Grant Scheme (FRGS)	Ministry of Education	200,000	2018/ On-going	Co-investigator
Effect of heat treatment on nutritional and anti-nutritional properties of Bambara groundnuts.	Joint research fund with Crops for Future (CFF) & Tropical Medicine and Biology platform	Crops for Future and Tropical Medicine and Biology platform, Monash University Malaysia	38,000	2018/on-going	Principal investigator
Effect of alternative sweeteners and carbohydrate polymers on the physical properties and organoleptic profile of palm/coconut oil for compound chocolates applications	Monash-Industry Palm Oil Research Platform (MIPO) Industry Linkage Support Scheme	Monash University Malaysia	10,000	2018/on-going	Principal investigator
Effect of alternative sweeteners and carbohydrate polymers on the physical properties, shelf life and organoleptic profile of palm oil fractions for compound chocolates applications	Fundamental Research Grant Scheme (FRGS)	Ministry of Education	92,900	2018/ On-going	Chief investigator

SUPERVISION

Third year (Graduated)

1. Yeo Sher Ling. 2017. Effect of drying on the physical, antioxidant properties and storage stability of Okara.
2. Ratidzai Patience Chikasha. 2017. Effect of processing and storage on the physiochemical properties of root vegetables: butternut squash, yam and purple sweet potato.
3. Theng Kai Xiang. 2016. Effect of temperature, pH, light and whey protein on the antioxidant capacity of β -cyclodextrin-complexed catechin in fruit juice-milk model system.
4. Tan Pei Wen. 2016. The effect of pasteurization and refrigerated storage on the physiochemical properties of grapefruit (*Citrus paradisi*) juice and pomelo (*Citrus Maxima*) juice.
5. Liah Hui Xuan. 2016. Changes of physical properties, ascorbic acid, phenolic content, antioxidant properties of fresh and pasteurized lime juice during storage.

6. Chu Wern Juin. 2014. Effect of boiling on antioxidant properties of Wolfberry (*Lycium barbarum*) and Chinese red dates (*Ziziphus jujuba*).
7. Chua Chu Wei. 2014. Effects of frozen storage on the quality attributes of freshly-cut orange and purple sweet potatoes (*Ipomoea batatas*).
8. Alan Cheuk Keong Yaw. 2014. Effects of drying methods on the antioxidant content and color change of orange and purple sweet potatoes (*Ipomoea batatas*).
9. Karen Sim Pei Cheng. 2013. Effect of blanching and frozen storage on antioxidant activity, phytochemical content and colour of carrots.
10. Sylvianto Susilo Lo. 2013. Effect of monosaccharide and sugar alcohol on the physicochemical properties of osmodehydrofrozen dragon fruit (*Hylocereus polyrhizus*) pieces.
11. Wiwik Lestary. 2012. Effect of refrigerated and frozen storage on the antioxidant properties of red bell peppers (*Capsicum annum L.*).
12. Cheng Chea Oi. 2012. Comparison of the antioxidant properties of Acanthaceae family (*Clinacanthus nutans* and *Strobilanthes crispus*).
13. Poon Pui Mun. 2011. Effect of two drying methods (convection and microwave) on the antioxidant properties of orange-fleshed sweet potato (*Ipomoea batatas*).
14. Kam Shi Lei. 2011. A comparative study of the antioxidant properties of fruits: Cike (*Manilkara zapota*), green kiwi (*Actinidia deliciosa*) and golden kiwi (*Actinidia chinensis*).
15. Yuris Anynda. 2011. A comparative study of the antioxidant properties of three pineapple varieties.
16. Lee Kar Hing. 2011. Study of the physicochemical properties of osmodehydrofrozen pineapples.
17. Hui Yew Woh. 2009. Determination of the antioxidant properties of fresh and hot air oven dried guava (*Psidium guajava L.*).

Honours (Graduated)

1. How Yoong Kong. 2016. Physicochemical properties and storage stability of different maturity of fresh and dehydrated seeds and seed coats of *Parkia speciosa*.
2. Tan Pei Wen. 2016. Protein hydrolysates extracted from *Ilisha elongata* (fish frame) and *Donax faba* (clam flesh) using alcalase and flavourzyme.
3. Kuan Lai Yee. 2015. Antioxidant and physicochemical properties of orange, yellow and purple sweet potato (*Ipomoea batatas*) powder processed by convection and vacuum drying methods.
4. Ong Ying Ying. 2014. Microencapsulation & controlled release of active compounds.
5. Vincent Alianto. 2014. Bioconversion of lignocellulosic materials.
6. Tee Ee Tien. 2013. Effects of cryoprotectants and starch on frozen Spanish mackerel (*Scomberomorus guttatus*) fish ball.
7. Lim Yan Hui. 2013. Spray drying of xanthonenes: Physicochemical properties and solubility of powder.
8. Wan Boon Keng. 2013. Spray drying of xanthonenes: Process optimization.
9. Veronica. 2013. Phase behaviour of fat mixtures.
10. Lee Kar Hing. 2012. Spray drying optimization of two species of *Hylocereus* fruits. 2012.
11. Ong Chee Sian. 2011. Characterization of garlic oil-containing microcapsules produced by complex coacervation.
12. Wong Yen Ming. 2011. Comparative study on the effects of processing and storage conditions on the physicochemical, nutritional and microbiological qualities of red dragon fruit (*Hylocereus polyrhizus*) juice and juice concentrate.
13. Tan Hooi Teng. 2010. Bioconversion of lignocellulosic residues into sugar alcohol.

Honours (Current)

1. Lim Pei Yiin – Effect of Different Alternative Sweeteners on the Physicochemical, Textural and Sensory Properties of Dark Compound Chocolate (Main supervisor)

Master/PhD (Graduated)

1. Francis Adeyinka Awe – Microbiology and pectinase production by selected bacteria species in the caeco-colic region of rabbit hind gut (Co-supervisor)
2. Loow Yu-Loong – Pretreatments of oil palm fronds for enhancing xylose and subsequent xylitol production (Co-supervisor)
3. Nirupam Biswas – Phase behavior of fat mixtures for confectionery applications. (Main supervisor)
4. Ho Si Yin – Microencapsulation of catechin with natural and modified cyclodextrin for functional food development (Main supervisor)
5. Ho Li Yoke – Production of spray dried xanthone powder: Process optimization & controlled release (Main supervisor)
6. Hikari Oh Kan Fu – Effect of drying on the antioxidant and antimicrobial properties of leave extracts (Co-supervisor)

Master/PhD (Present)

1. Ghan Sheah Yee – Modulating physical properties of palm oil-based organogels using water (Co-supervisor)
 2. Cornelius basil Tien Loong Lee – Application of DES with ultrasound to convert sugars from oil palm fronds to furanic derivatives (Co-supervisor)
 3. Ooi Teng Sin – Antioxidant and sensory study of VCO-Substitute chocolate using control-fermented cacao beans (Main supervisor)
 4. Md Tazul Islam – Microencapsulation of coconut water powder by spray drying technology (Main supervisor)
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MEMBERSHIPS

1. Professional member of the Institute of Food Technologists 2013-current
 2. Professional member & council member of the Malaysia Institute of Food Technologists 2013-current
 3. Professional member of the International Society for Nutraceuticals and Functional Foods 2012
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MISCELLANEOUS INVITATION

1. Invited speaker for Monash Science Symposium, Monash University Malaysia, 18-19 June 2014. Title of presentation: Freezing and Frozen Storage of Food.
2. Invited speaker at National University Singapore, 2-6-2014. Title of presentation: Freezing and Frozen Storage of Food.
3. Invited speaker for a Microencapsulation workshop at InQPharm, 30-9-2014.
4. Invited speaker for plenary talk during UTAR NPFASS 2015, which will be held on 29 – 30th May, 2015 at UTAR Perak Campus. Title of presentation: Food Processing: Effect on Functional Properties of Selected Foods.
5. Invited speaker for Monash Science Symposium, Monash University Malaysia, 22 November 2016. Title of presentation: Physical Properties of Fats to Replace Cocoa Butter in Chocolate.
6. Appointed as judge for the Malaysian Institute of Food Technology (MIFT) 10th National Food Science and Technology Competition, Taylors University, 17th March 2017.
7. Appointed as council member for the Malaysian Institute of Food Technology (MIFT) 2016/2018.
8. Appointed as Hons. Secretary for the Malaysian Institute of Food Technology (MIFT) 2018/2020.
9. Appointed as judge for Regional Chemical Engineering Undergraduate Congress (RCEUC) 2018, Faculty of Engineering, University of Malaya.