



A 2 Day Course on **LIPID DELIVERY SYSTEM FOR NUTRACEUTICAL**

26 - 27 JUNE 2019 | 29- 30 OCTOBER 2019
IBD, UTM Johor

course introduction

Lipids can perform many useful functions that modify or otherwise enhance drug absorption or disposition. The emulsion of lipid-based ingredients has been extensively used in pharmaceutical and cosmetic industry that can enhance the bioavailability of products specifically for poorly water-soluble properties. These nanoparticles are made from food-grade ingredients which makes them desirable approach to create new fortified and functional food.

course content

The Course content:

- Lipid delivery for nutraceutical
- Delivery vehicle and techniques
- Stability and bioavailability of lipid delivery
- Hands-on session

course objectives

The course aims to :

- To enhance the bioavailability of products specifically for poorly water-soluble properties
- To understand the materials used and specific techniques for delivery and release



course fee

Fee is inclusive of lunch, refreshments and course materials.

Accommodation is not included.

Local Participant
RM **950**

F1 : A 2 Day Course on Lipid Delivery System for Nutraceutical

26 - 27 JUNE
2019

29 - 30 OCT
2019

venue :
IBD, UTM Johor Bahru, Johor

YES! I would like to register the following participants

Name 1 _____

Job Title _____

Name 2 _____

Job Title _____

COMPANY INFORMATION

Company _____

Address _____

Town _____

State _____

Tel _____ Fax _____

Email _____

Authorised Signatory (*This registration is invalid without signature from an authorised officer)

Name _____

Job Title _____

Tel _____ Fax _____

Email _____

Signature _____

Method of Payment

Please kindly complete and return the reply form together with :

By cheque / Bank Draft which are made payable to **BENDAHARI UTM**

Payment direct to account

Account name **Bendahari UTM**
Bank **CIMB Bank Berhad**
Account No **8006053536**

Cancellation & Substitutions

A full refund will be promptly made for all written cancellations 2 weeks before the course. 50% refund will be made for written cancellations received 7 days before the course. A substitute may be made at any time.

Note

A) The organiser has the right to make any amendments that they deem to be in the best interest of the course and to cancel the course if insufficient registrations are received a week before course commencements date.

B) CERTIFICATE OF ATTENDANCE will be awarded at the end of the course.

course tutors



DR. HARISUN BT. YAAKOB She is the Manager for Research & Innovation at the Institute of Bioproduct Development (formerly CEPP) and have in service for the past 10 years. She graduated from the University of East Aglia in 2010 where she obtained her Ph.D (Biological Sciences). Prior to that, she completed her MSc in 2006 (Bioprocess Engineering) and BSc. (1999) in Universiti Teknologi Malaysia. Her professional expertise is on food and nutraceutical product development, phytochemical, cell culture and delivery systems. She received Anugerah Saintis Cemerlang 2005 from our Prime Minister based on her outstanding achievement. Her contributions on established a platform of laboratories and R&D activities in IBD UTM making IBD as reference centre for herbal, phytochemical and biochemical processing in the country.



SITI ALYANI MAT She is one of the researchers in Institute of Bioproduct Development (IBD), UTM under Food and Nutraceutical Unit. She holds a Bachelor in Food Science and Technology (2013) from Universiti Putra Malaysia and Master of Science (Food Science) in 2017 from the same univeristy. Her past experiences work with Food Processing, Food Chemical Analysis, Food Safety and Quality, Food Microbiology and Food Sensory and Evaluation.



DR. NOORAZWANI ZAINOL Noorazwani Zainol is currently a Research Associate and Head of Food and Nutraceutical Unit, Institute Bioproduct Development (IBD), UTM. She obtained her PhD in Biosciences at Nottingham University, UK. Her research expertise is in oil-in-water emulsion which dealt with gastrointestinal tract; mainly involving physical characterization activities. Her research area are focusing on food and nutraceutical product development as well as herbs. She also have many years' experiences in food analysis which includes determination and characterization activities. She has published more than 25 international research articles and 5 book chapter. Currently she serving as managing guest editor for Biocatalysis and Agricultural Biotechnology, Elsevier. She formerly acted as a Quality Manager in IBD laboratory analysis which accredited from Malaysia Standard ISO/IEC 17025. Her contribution also not limited to the R&D activities, yet she also actively involved as a tutor in short courses which dealing with holistic approach.