SECUREFISH relevant publication list

Surrey relevant publications

1. Pooimun Leong, Marwa Yousr and Nazlin K Howell. Biofunctional products from fish waste. Food Res. International. Submitted.

2. Marwa Yousr and Nazlin Howell (2014). Antioxidant and ACE inhibitory properties of purified egg yolk bioactive peptides. Int. J of Molecular International Journal of Molecular Sciences — Open Access Journal. IF 2.239. Submitted.

3. Bangalore Shamasundar, Krishnamoorthy Elavarasan, Farah Badii and Nazlin K Howell (2014). Angiotensin I-converting enzyme (ACE) inhibitory activity and structural properties of oven and freeze dried protein hydrolysate from fresh water fish (*Cirrhinus mrigala*). Food Chemistry. IF 3.2. Submitted.

4. Norizah Mhd Sarbon and Nazlin K Howell (2014). Angiotensin -1 converting enzyme (ACE) inhibitory peptides from chicken skin gelatin hydrolysate. J Functional Foods (IF 4.5). Submitted.

5. Chitundu Kasase, Farah Badii and Nazlin Howell (2014). Angiotensin -1 converting enzyme (ACE) inhibitory peptides from fish protein hydrolysates. J. Functional Foods (IF 4.5).

6. Norizah Mhd Sarbon, Farah Badii and Nazlin K Howell (2014). The effect of chicken skin gelatin and whey protein interactions on rheological and thermal properties. Food Hydrocolloids 45, 83-92.

7. Tan ST Rai B Boustead L, Badii F, Howell NK, Frost G, Scott J, Elliott P, Chambers JC and Kooner JS.(2013). Assessing the contribution of dietary factors to the increased prevalence of insulin resistance amongst UK Indian Asians compared to Europeans Circulation Abstract. 11/2013; 128(22). (IF 15.202).

8. Norizah Mhd Sarbon, Farah Badii and Nazlin K Howell (2012). Preparation and characterisation of chicken skin gelatin as an alternative to mammalian gelatin. Food Hydrocolloids. **Food Hydrocolloids** 30, 143-151(IF 4.28). Citation 10.

9. Dileep, A. O., Shamasundar, B.A., Binsi, Badii, F and Howell, N.K. (2012). Composition, physicochemical and rheological properties of fresh Bigeye Snapper (*Priacanthus Hamrur*) meat. J. Food Biochemistry **36**, 5, 577-586.

10. **Marwa Yousr, Pooimun Leong and Nazlin K Howell. Bioactive peptides from salmon. SECUREFISH Workshop. Lisbon, 1-5 December, 2014.**

11. Marwa Yousr, Pooimun Leong and Nazlin K Howell. Bioactive peptides from salmon skin gelatin. SECUREFISH Workshop EFFoST conference. **Upsalla, Sweden.** 24-28 November, 2014.

12. Nazlin K HowelL Pooimun Leong, Marwa Yousr. Functional properties of bioactive peptides from salmon. ISNFF conference. **Istanbul**, 14-16 October 2014.

13. Nazlin K HowelL Pooimun Leong, Marwa Yousr. Biofunctional products from fish waste. **IUFOST Congress 2014. Montreal** August 2014.

14. Nazlin Howell. Molecular characterisation and rheological behaviour of fish skin gelatin. Polymer Conference**, Kerala, India,** 11-13th October 2014.

15. Howell NK and Odote Oduor, P. Nutritional and organoleptic quality of hybrid solar tunnel/wind dried fish products. Asia-Pacific Aquaculture Conference, **Ho Chi Minh City**, **Vietnam**, 11-13 Dec 2013.

16. Howell, NK. Securefish and upgrading waste proteins to bioactive peptides. University Pertanian, Kuala Lumpur December 2013.

17. Howell, NK and Kasase, C (2010). Bioactive peptides and proteins from fish muscle and collagen. In
Biologically Active Food Proteins and Peptides in Health – Fundamental and Clinical Aspects. Ch 14. Ed Y Mine, E C.Y. Li-Chan, and B Jiang, Blackwell-Wiley Publ. London, pp 203-224.

18. Alghazeer, R., Saeed, S and Howell, NK. (2008). Aldehyde formation in frozen fish. Food Chemistry 108, 801-810.

19. Sarkardei, S and Howell, NK (2007). Effects of Freeze-drying on Lipids of Atlantic Mackerel (Scomber scombrus) and Horse Mackerel (Trachurus trachurus) by FT-Raman spectroscopy. Food Chemistry 103, 62-70.

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21. Badii, F and Howell, NK. (2006). Fish gelatin: structure, gelling properties and interaction with egg albumen proteins. Food Hydrocolloids 20, 630-640.

22. Merdaw, A.A., Sharif, A.O. and Derwish, G.A.W, (2010a). Water permeability in polymeric membranes, Part I, Desalination J. 260, 180-192.

23. Howell, NK. (Dec 3-6 2013). Bioactive peptides from fish and its beneficial effects on human health. Global Symposium on Aquatic resources for eradicating hunger and malnutrition – opportunities and challenges, Mangalore, India.

24. Howell, NK. **Invited Presentation as Coordinator of the EU FP7 SECUREFISH** project at the European Commission Representation of the FP7 Launch of Final Calls in LISBON on 9th July 2012. **(Out of all European projects funded in FP7 Food and Agriculture, our SECUREFISH project is one of five invited for the presentation).**

25. Howell, NK. Physicochemical properties and bioactivity of fish proteins. 5th International Conference on Nutraceuticals & Functioning Foods, Kailua-Kona, Hawaii, USA. December 1-6, 2012.

26. Howell, NK. Bioactive peptides from fish muscle, 16th World Congress of Food Science and Technology of IUFoST, Addressing Global Food Security and Wellness, Foz do Iguassu, Parana State, Brazil. August 5-9 2012.

27. Norizah Mhd Sarbon, Farah Badii and Nazlin K Howell (2012). Preparation and characterisation of chicken skin gelatin as an alternative to mammalian gelatin. Food Hydrocolloids, 30, 143-151. Available on line.

28. Norizah Mhd Sarbon and Nazlin K Howell (2013). Angiotensin -1 converting enzyme (ACE) inhibitory peptides from chicken skin gelatin hydrolysate. Submitted.

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