DR. MANSURA MOKBUL

Associate Professor | Department of Food Technology and Nutrition Science (FTNS)

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EXECUTIVE SUMMARY

Dr. Mansura Mokbul is an Associate Professor in the Department of Food Technology and Nutrition Science at Noakhali Science and Technology University (NSTU), Bangladesh. She earned her Ph.D. in Food Science and Technology from Monash University Malaysia, specializing in the characterization and development of sustainable cocoa butter alternatives from agricultural by-products (mango kernel fat and rice bran oil). She holds dual Master's degrees from Ghent University, Belgium (MS in Human Nutrition and Rural Development / Public Health) and the Institute of Nutrition and Food Science (INFS), University of Dhaka. Her research spans food chemistry, edible fats and oils processing, food microbiology, and food safety.

ACADEMIC QUALIFICATIONS

Degree / Qualification	Institution	Field of Study / Major	Year
Ph.D. in Food Science & Technology	School of Science, Monash University Malaysia	Food Science & Edible Oil Chemistry (Cocoa Butter Replacers)	2023
M.S. in Human Nutrition & Rural Dev.	Ghent University, Belgium	Human Nutrition & Public Health	2014
M.S. in Nutrition & Food Science	Institute of Nutrition & Food Science (INFS), University of Dhaka	Nutrition & Food Science	2011
B.Sc. (Hons.) in Nutrition & Food Science	Institute of Nutrition & Food Science (INFS), University of Dhaka	Nutrition & Food Science	2009

ACADEMIC & PROFESSIONAL EXPERIENCE

Associate Professor — Department of Food Technology and Nutrition Science (FTNS), NSTU

Present

- Teaching undergraduate and postgraduate courses in Food Chemistry, Food Analysis, Food Microbiology, and Food Safety.
- Supervising student thesis research projects, curriculum development, and laboratory advancements.

Assistant Professor — Department of Food Technology and Nutrition Science (FTNS), NSTU

August 2019 – December 2022

- Conducted advanced research in food technology, published peer-reviewed journal articles, and mentored undergraduate research.

Doctoral Researcher / Ph.D. Candidate — School of Science, Monash University Malaysia

2019 – 2023

- Formulated cocoa butter alternatives (CBR/CBE) using supercritical fluid extraction (SC-CO2) and solvent extraction from mango kernel fat and rice bran oil.
- Evaluated physical, thermal (DSC), polymorphism, sensory, and storage stability of compound chocolates.

Lecturer — Department of Food Technology and Nutrition Science (FTNS), NSTU

July 26, 2015 – August 2019

- Delivered foundation lectures and lab practicals in nutrition and food processing.

RESEARCH INTERESTS & AREAS OF EXPERTISE

- **Core Research Areas:** Food Chemistry, Food Microbiology, Edible Fats & Oils Processing, Cocoa Butter Alternatives, Food Analysis, and Food Safety.
- **Laboratory & Analytical Expertise:** Gas Chromatography (GC-FID/FAME), Differential Scanning Calorimetry (DSC), Supercritical Fluid Extraction (SC-CO2), Spectrophotometry, Food Rheology & Sensory Profiling.
- **Public Health & Nutrition:** Maternal & Child Health Care Services, Bacteriological Quality Assessment of Dairy & Street Foods.

SELECTED PUBLICATIONS & SCHOLARLY WORKS

Book Chapters & Edited Volumes

- Mokbul M., Siow L.F. (2022). Cocoa Butter Alternatives for Food Applications. In: Recent Advances in Edible Fats and Oils Technology, Springer / Academic Literature, pp. 307–331.
- Islam J.M.M., Akter T., Mokbul M., Afroz S., Mondal M.I.H. (2022). Textiles in cosmetics and personal care. In: Medical Textiles from Natural Resources, Elsevier, pp. 457–497.
- Mokbul M. (2023). Rediscovering myself through fear of failure: My journey as an international doctoral student during a pandemic. In: Research and Teaching in a Pandemic World: The Challenges of Establishing Academic Identity.

Peer-Reviewed Journal Articles

- Mokbul M., Cheow Y.L., Siow L.F. (2023). Physical properties, sensory profile and storage stability of compound chocolates made with cocoa butter replacer consisting of mango kernel fat and rice bran oil. Food Chemistry Advances, 100515.
- Mokbul M., Cheow Y.L., Siow L.F. (2023). Characterization of Cocoa Butter Replacer Developed from Agricultural Waste of Mango Kernel and Rice Bran. Journal of Food Processing and Preservation, 2023.
- Mokbul M., Cheow Y.L., Siow L.F. (2022). Characterization of the Physicochemical Properties of Mango (Mangifera indica L., Dragon variety) Kernel Fat Extracted via Supercritical Carbon Dioxide and Soxhlet Techniques. Journal of Food Processing and Preservation, e16799.
- Akter T., Mokbul M., Ghosh S., Dey M. (2021). Raw Milk in Noakhali, Bangladesh: Quality Assessment and Antibiotic Resistance of Identified Microorganisms. Current Research in Nutrition and Food Science, 9(3), 1104.
- Dey M., Mokbul M., Ismail I., Alim S.R. (2018). Identification of Antibiotic Resistant Gram-Negative Bacteria in a Popular Street-Food Item (Chatpati) in Dhaka University Campus, Bangladesh. Frontiers in Environmental Microbiology, 4(2): 75-80.
- Kadivar S., De Clercq N., Mokbul M., Dewettinck K. (2016). Influence of enzymatically produced sunflower oil based cocoa butter equivalents on the phase behavior of cocoa butter and the quality of dark chocolate. LWT - Food Science and Technology, 66: 48-55.
- Mokbul M., Islam T., Alim S.R. (2016). Bacteriological quality analysis of ice cream produced by small factories of Dhaka city. International Journal of Health Sciences and Research, 6(12): 295-300.
- Kabir M.R., Mokbul M. (2016). Determinants of the use of delivery and post natal care services by pregnant women and analyses of these factors contributing on the utilization of maternal health care services in Bangladesh. Int J Health Sci Res, 6(8): 301-310.

PERSONAL INFORMATION

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University Joining Date: July 26, 2015