

## TECH PLAN GRAND PRIX MALAYSIA ROUND 2015

Prepared by Azrina Azlan

Photo by Khoo Hock Eng and Lim See Ming



**KUALA LUMPUR, 22 May (UM)** – The very first Tech Plan Grand Prix in Malaysia has been a success. On 22 June 2015 at the Research Management and Innovation Complex in University of Malaya, a total of 13 teams with their original business plan gathered to showcase their ideas. The event started with short presentation by Professor Dr. Rofina Yasmin Othman, Director of UMCIC, Universiti Malaya. Her talk’s main topic covered the importance of innovation coming from research in Universities. She also mentioned how those efforts are being supported by the Universiti of Malaya with examples of university born startup companies.

**The 1st prize belonged to C-Heart Team from Universiti Putra Malaysia, where their business plan was on the “Production of supercritical carbon dioxide extracted C-Heart Oil” by Dr. Khoo Hock Eng, Associate Professor Dr. Azrina Azlan and Prof Amin Ismail. The 1<sup>st</sup> and 2<sup>nd</sup> runner ups were the teams from University of Malaya (1<sup>st</sup> runner up: Flash Team, “Mini Desktop size selective laser sintering”, Darween Reza Sabri, Chu Wei Hong, Vincent Lok; 2<sup>nd</sup> runner up, N-ext Team, “Nanofibre wound dressing”, Chen Li Chau, Dr. Amalina Binti Muhammad Afifi). The 1st prize winner**

will be representing Malaysia to Japan for attending Agri Science GP in Tokyo Japan on 3 Oct. 2015. The C-Heart Team will be competing with Japanese teams and other winning teams from Singapore and Taiwan.



**Front row (from left):** Dr. Kihoko Tokue (President, Leave a Nest Malaysia Sdn. Bhd.), Dr. Yusrizam Sharifuddin (Senior Lecturer, University of Malaya), Dr. Yukihiro Maru (CEO/President, Leave a Nest Co., Ltd, Japan), YB. Dato' Dr. Mohd Nazlee Kamal (CEO, Malaysian Biotechnology Corporation Sdn. Bhd.), Dr. Khoo Hock Eng (Winning Team – C-Heart Team from Universiti Putra Malaysia), Darween Reza Sabri (1<sup>st</sup> Runner Up Team – Flash Team from University of Malaya), Chen Li Chau (2<sup>nd</sup> Runner Up Team – N-ext Team from University of Malaya).

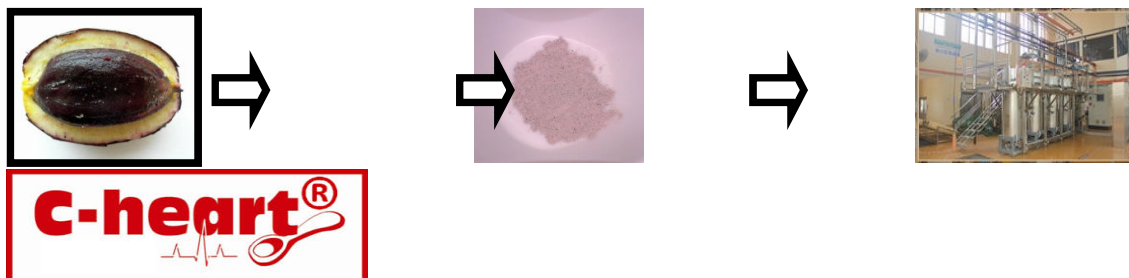
**Back row (from left):** Dr. Ganesan Velayathan (CEO and Founder, Fun & Cool Ventures), Dr. Andrew Gung (President, Leave a Nest Singapore, Pte. Ltd.), and the other two are the team members of the 1<sup>st</sup> runner up team.

For more information, visit <https://en.lne.st/my/>.



**Detail about the winner team:** Dabai oil is a healthy specialty oil. It is extracted from dabai fruit. The fruit is one of the indigenous fruits in Borneo island. The oily pulp of dabai has about 25% fat with total phenolics level similar to olive oil. It has a moderate level of saturated fat similar to the level found in palm oil. Dabai oil is also rich in phytochemicals. Supercritical carbon dioxide extracted dabai oil is safe for consumption and postulated to contain a higher level of antioxidant compared to solvent extraction and mechanical pressing methods. This plan is proposed to extract dabai oil using a supercritical carbon dioxide. The extracted dabai oil (C-Heart® oil) contains bioactive phytochemicals that can prevent certain diseases. The innovation is about a specialty oil without toxicity. We postulated that C-Heart® oil can prevent or improve cardiovascular-related complications. In future, C-Heart® oil will be softgel capsulated as supplementary oil. C-Heart is a registered trademark for a broad range of health products, including functional foods and nutraceuticals that have been pre-clinical or/and clinically tested under controlled conditions and proven to be heart friendly. C-heart is abbreviated for “care for heart” or “sihat” (a Malay word that mean healthy) that helps to lower cholesterol, increased plasma antioxidant status, and reduce risks of certain types of chronic diseases.

**C-Heart’s Prototype**





### **Potential Collaborators**

1. Research collaboration between Universiti Putra Malaysia (Research Centre of Excellence for Nutrition and Non-Communicable Diseases / Department of Nutrition and Dietetics, Faculty of Medicine and Health Sciences) and Semongok Agricultural Research Centre Sarawak.
2. Industrial collaboration between Universiti Putra Malaysia and Industry partners (Leave a Nest Malaysia Sdn. Bhd., Leave a Nest Co., Ltd. Japan, and Malaysian Biotechnology Corporation Sdn. Bhd.).



**Collaboration between UPM and Leave a Nest**

From left: Dr. Yukihiro Maru (Leave a Nest Co., Ltd, Japan), Dr. Kihoko Tokue (Leave a Nest Malaysia Sdn. Bhd.), Professor Dr. Amin Ismail (UPM), Dr. Khoo Hock Eng (UPM).

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