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LIST OF PUBLICATIONS / PRESENTATIONS

1. **Cheau Yuaan Tan**, Raja Noor Zaliha binti Raja Abdul Rahman, Habsah Abdul Kadir and Saad Tayyab (2011) Conformational destabilization of *Bacillus licheniformis* α-amylase induced by lysine modification and calcium depletion.
   Acta Biochimica Polonica – Communicated

2. **Cheau Yuaan Tan**, Raja Noor Zaliha binti Raja Abdul Rahman, Habsah Abdul Kadir and Saad Tayyab (2010) Calcium-induced stabilization of α-amylase against guanidine hydrochloride denaturation.
   African Journal of Biotechnology, **9**, 7934–7941.

3. **Tan Cheau Yuaan**, Habsah Abd. Kadir, Raja Noor Zaliha Raja Abd. Rahman and Saad Tayyab (2010) Destabilization of *Bacillus licheniformis* α-amylase induced by disruption of salt bridges through lysine modification.
   Proceedings of the 35th Annual Conference of the Malaysian Society for Biochemistry and Molecular Biology co-organized by CARIF held at Selangor, Malaysia on July 27–28, 2010. Abstract No. 68, pp. 116.

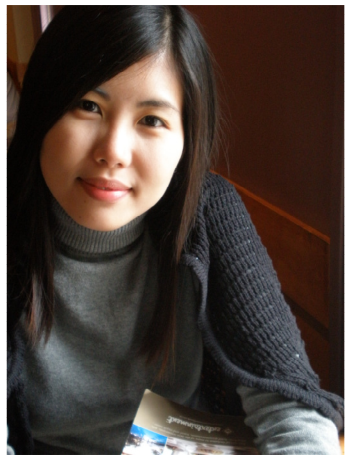
4. **Tan Cheau Yuaan**, Habsah Abdul Kadir and Saad Tayyab (2009) Guanidine hydrochloride denaturation of α-amylase: Effect of calcium on its stability.
   Proceedings of the 34th Annual Conference of the MSBMB in conjunction with the 3rd ASEAN Biochemistry Conference held at Kuala Lumpur, Malaysia on October 7–8, 2009. Abstract No. 7, pp. 61.

5. **Tan Cheau Yuaan**, Habsah Abdul Kadir and Saad Tayyab (2009) Different buffer compositions affect guanidine hydrochloride denaturation of α-amylase.
   Proceedings of the 34th Annual Conference of the MSBMB in conjunction with the 3rd ASEAN Biochemistry Conference held at Kuala Lumpur, Malaysia on October 7–8, 2009. Abstract No. 8, pp. 62.

BIOGRAPHY

The whole of science is nothing more than a refinement of everyday thinking

\- Albert Einstein



Tan Cheau Yuaan was born in Penang, Malaysia on September 26, 1985. She received her pre-university education from Penang Free School, Penang in 2003-2004. She then enrolled in the programme of Bachelor of Science in Biochemistry at University of Malaya in the year 2005 and obtained her B.Sc. (With distinction) degree in Biochemistry in the year 2008. She received the Amersham Biosciences Best Thesis Award in the year 2008 based on her undergraduate project. She was a Research Assistant for a few months under Fundamental Research Grant Scheme (FP081/2007C) supported by Ministry of Higher Education, Malaysia sanctioned to her supervisor. She has been a recipient of University Fellowship from University of Malaya for the period, 2008–2010. She has also been the recipient of University of Malaya Postgraduate Research Grant from 2009–2010.