

CURRICULUM VITAE

PERSONAL:

Name: Dr. Yasser Durrani
Father's Name: Late. Prof. Muhammad Jawaaid Durrani
Date of Birth: 9th April, 1975
Place of Birth: Peshawar (Khyber Pakhtunkhwa Province)
Domicile: Peshawar
N.I.C. No: 17301-6047010-9
Nationality: Pakistani
Religion: Islam
Marital Status: Married
Telephone (Off): 92-091-9216558
Mobile: 03469083543
Email: yasser@aup.edu.pk

- **Areas of interest**

- Nutraceutical fruit juices product development
- F/V supply chain studies
- Fruit/vegetable Post harvest
- Fruit juices sensory studies.

- **Work Experience:**

- Six months of **Teaching/Research** experience **voluntarily (Lecturer)** from Sep to Jan. (2001) in Food Science & Technology Department Agricultural University Peshawar. Pakistan.
- Six months of research experience as **Junior Research Assistant (Contract)** from **1st Dec 2001 to 30th June 2002** in Food Science & Technology Department Agricultural University Peshawar. Pakistan.
- Teaching experience as **Lecturer (Contract)** from **1st July 2002 till 30th Dec 2002** in Food Science & Technology Department Agricultural University Peshawar. Pakistan.
- Worked as **Permanent Lecturer** from **17th Feb 2003 till 29 Dec 2009** in Food Science & Technology Department Agricultural University Peshawar Pakistan.
- Worked as **Assistant Professor** from **29th Dec 2009 till 12th May 2014** in the Department of Food Science and Technology Agricultural University Peshawar. Pakistan.
- Working as **Associate Professor** from **13th May 2014 till date** in the Department of Food Science and Technology Agricultural University Peshawar. Pakistan.

- **Project:**

Worked as Principal Investigator (Focal Person) for launching 1 year educational Project worth PKR 1.4 million in the Department of Food Science and Technology about Post

graduate Diploma Course in Food Safety and Control funded by TRTA-II UNIDO working under European UNION EU.

- **Training Course/Seminars/Work shop/Symposium**

- Training course in nuclear and other advanced techniques in Food & Agricultural research organized by Nuclear Institute for Food & Agriculture. Tarnab, Peshawar. Pakistan.
- Advance research techniques and research management in life sciences. Department of Agronomy. Agricultural University Peshawar. Pakistan.
- International symposium on institutional linkages for Agriculture development in Pakistan.
- 4th Postgraduate forum in Food Summit in China 2011 & 8th Annual Meeting of Chinese Institute of Food Science and Technology (CIFST), November 2-4, 2011 in Shinghai, China.
- 3-days pedagogical training on development of teaching and presentation skills of educators from the University of Agriculture Peshawar engaged in delivery of the Post Graduate Diploma Course on Food Safety and Controls 7-9 May, 2015 organized by TRTA-II program funded by EU and UNIDO at University of Agriculture Peshawar.
- 3-days course on Food Safety inspection procedures, in situ inspection of Food establishments and the use of food inspection kits 11-13 May, 2015 organized by TRTA-II program funded by EU and UNIDO at University of Agriculture Peshawar.

- **Research Publications:**

- **Impact Factor and HEC Pakistan Recognized Research Publications:**

1. Muhammad. U., I. M. Qazi, A. Muhammad, **Y. Durrani**, M. S. Hashmi, M. Faiq, M. Shahid, S. A. Ali, S. U. Shah. **2021**. Effect of garlic extract on the shelf life of hot filled tomato paste. **Fresenius Environmental Bulletin (submitted for publication)**
2. Muhammad. R. K., C. Haung, Y. Durrani and A. Muhammad. **2021**. Enzymatic browning as a function of pericarp pH and dehydration in harvested longan fruit and its prevention by essential oil; an alternative approach to SO₂ fumigation. **Post-Harvest Biology and Technology. 171 (1)**. (Accepted for publication).
3. Ghulam Mohiuddin. P and Y. **Durrani. 2020**. Effect of Different Food Preservatives on the Storage Stability of Peach Persimmon Blended Pulp. **Sarhad Journal of Agriculture. 36(2): 625-631**.
4. Suhail, M., **Durrani, Y.**, Hashmi, M.S. Muhammad, A., Uzair, M., Ali, S. A., Shahid, M. **2020**. Postharvest Losses of Dhakki Dates During Supply Chain in Pakistan. **Fresenius Environmental Bulletin. 29 (01): 299-309**.
5. Khan, M.S.N., **Durrani, Y.**, Hashmi, M.S. Muhammad, A., Uzair, M., Ali, S. A., Shahid, M. **2019**. Influences of Antioxidants Treatments on Dried Persimmon

- Fruit. **Fresenius Environmental Bulletin**, **28**, (11A), 8679-8688. (Impact Factor: 0.69)
6. Khalid, M., M. Muneeb, B. Shamrez, A. Muhammad, M. Ayub, **Y. Durrani**, S. A. Ali. **2019**. Preparation and evaluation of strawberry and date blended juice ready to serve drink. **Pure Appl. Biol.** **8** (4): 2228-2237.
 7. Bilal, H., **Y. Durrani**, M. S. Hashmi, A. Muhammad, M. Nooruddin, Q. A, Sultan and M, Uddin. **2019**. Effect of heat and chemical preservatives on the overall quality of muskmelon cubes preserved in sucrose solution. **Pure Appl. Biol.** **8**(2):1016-1024.
 8. Sultan, Q, A., S. Wahab, M, Nooruddin, **Y, Durrani**, A, Muhammad, H, Bilal and M, Uddin. **2019**. Effect of head space, processed water and vitamin C on pasteurized hot filled orange juice during storage. **Pure Appl. Biol.** **8**(2): 1008-1015.
 9. Mazahir. M., **Y. Durrani**, I. M. Qazi, M. S. Hashmi, A. Muhammad, S. A. Ali. **2018**. Pre and Post-Harvest calcium chloride treatment maintain the overall quality of sweet cherries. **Fresenius Environmental Bulletin** **27** (12B), 9696-9705. (Impact factor 0.673)
 10. Ali. M., **Y. Durrani**, I. M. Qazi, M. Ayub, M. S. Hashmi and Saifullah. **2018**. Whey neutralization with different concentration of sodium hydroxide and sodium bicarbonate. **S. J. Agr.** **34**(4):910-916.
DOI:<http://dx.doi.org/10.17582/journal.sja/2017/33>
 11. Kang Duk Choi, Muhammad Zubair Siddiqi , Qingmei Liu, Siddiqi Muhammad Shafi , **Y. Durrani**, Soon Yeol Lee, Myung-Suk Kang , Wan Taek Im. **2018**. *Brevibacterium hankyongi* sp. Nov., isolated from compost. **International Journal of Systematic and Evolutionary Microbiology** **68**: 2783-2788, doi:10.1099/ijsem.0.002886. (IF: 2.134)
 12. Alam.N., S. Wahab, **Y. Durrani** and A. Khan. **2018**. Effect of chemical preservatives on quality and storage condition of tomato puree. **Pure and Applied Biology.** **7**(2): 579-589.<http://dx.doi.org/10.19045/bspab.2018.70072>.
 13. **Durrani. Y.**, R.A. Khan, S. A. Ali, M. S. Hashmi, A. Muhammad, M. Shahid and T. Ahmed. **2018**. Comparative study of selected calcium salts impacts on enhancement of postharvest storage life of fresh plum fruits. **Fresenius Environmental Bulletin.** **27** (1): 46-53. (IF 0.673)
 14. Muhammad.A., M. Ayub, **Y. Durrani**, I. M. Qazi, S. A. Ali, M. S. Hashmi and Saifullah. **2018**. Impact of brine, lye solution and water on sensory attributes of olive fruits. **Pure and Applied Biology.** **7**(1): 20-25. (Y category in Natural Science journal)
 15. Ahmed.T., M. U. Farid, F.ullah, K. Naseem, S. A. Ali , **Y. Durrani**, A. Muhammad. **2017**. Toxic, vital elemental analysis and nutritional quality of wheat flour of Hazara Division, Pakistan. **Fresenius Environmental Bulletin.** **26** (6): 4119-4127. (IF 0.673)

16. Azmat. Z., **Y. Durrani**, I.M.Qazi, I. Ahmed and S. Rasheed. **2017**. Effect of antioxidants on storage quality of apple sucrose bars. **Proceedings of Pakistan Academy of Sciences: B. Life and Environmental Sciences** **54 (3):165-175**. ISSN: 2518-4261 (print), ISSN 2518-427X (online)
17. **Yasser. D.**, A. Zeb, S.A.Ali, N.U.Khan, J. Hussain, T.A.Naqvi and T. Ahmed. **2016**. Effect of chemical preservatives on mango squash stored under different temperature regimes. **Minerva Biotech.** **28(3):153-158. (Impact factor 0.365)**
18. Sadia. R., I. M. Qazi, I. Ahmed, **Y. Durrani** and Z. Azmat.**2016**. Comparative Study of Cottage Cheese Prepared from Various Sources of Milk. **Proceedings of Pakistan Academy of Sciences: B. Life and Environmental Sciences** **53 (4): 269–282**. ISSN: 2518-4261 (print), ISSN 2518-427X (online) (Y category in Multi-disciplinary Science Journals)
19. Ali, M., **Y. Durrani** and M. Ayub. **2016**. Effect of drying techniques and storage on mulberry (*Morusalba*) quality. **S. J. Agr.** **32(2): 80-88.** (X category journal)
20. Muhammad, A, Z. Rahman, M. Ayub, **Y. Durrani**, S.A. Ali, A. Tabassum, A. Shakoor, M. Khan and A. Khan. **2014**. Inhibitory effect of ginger and turmeric on *Rhizopusstolonifergrowth* on bread. **J. Food Processing & Tech.** **5(5):325. doi: 10.4172/2157-7110.1000325. (Impact factor 2.53).**
21. **Yasser. D.**, A. Zeb, Ye Xingqian, M. Ayub, W. Tahir, A. Muhammad and S. Wahab.**2012**.Influence of storage temperatures on physicochemical sensory and nutritional properties of chemically preserved mango pulp. **Afr. J of Biotech.** **11(13): 3147-3152.(Impact factor 0.565)**
22. Beena. S, **Y. Durrani**, H. Gul, A. Said, S. Wahab, M. Ayub, A. Muhammad, B. Haleema and I. Ahmad. **2011**. Forage yield of berseem (*Trifoliumalaxandrium*) as affected by phosphorus and potassium fertilization. **Afr. J of Biotech.** **10(63):13815-13817. (Impact factor 0.565)**
23. Beena. S, H. Gul, S. Wahab, **Y. Durrani**, B. Haleema, M. Ayub,A. Muhammad, A. Said and I. Ahmad. **2011**. Effect of phosphorus and potassium on seed production of berseem. **Afri. J of Biotech.****10 (63):13769-13772.(Impact factor 0.56)**
24. **Yasser. D.**, A. Zeb, M.Ayub, W. Ullah and A. Muhmmad. **2011**. Sensory evaluation of mango (chaunsa) pulp preserved with addition of selected chemical preservatives and antioxidant during storage. **S.J. Agr.** **27(3): 471-475.**
25. Muhammad. A., **Y. Durrani**, A. Zeb, M. Ayub and Javid. U. **2009**. Organoleptic evaluation of diet Jam from apple grown in Swat Valley. **S. J. Agr.** **25(1): 81-86.**
26. Shakir .I.,**Y. Durrani**, I. Hussain, I. M. Qazi and A. Zeb.**2008**. Physicochemical analysis of apple and pear mixed fruit jam prepared from varieties grown in Azad Jammu and Kashmir. **Pak. J. Nutr. Sci.** **7(1): 177-180.**
27. Muhammad. A., **Y. Durrani**, A. Zeb, M. Ayub and J. Ullah. **2008**. Development of diet jams from apple grown in Swat (NWFP). **S. J. Agr.** **24(3): 461-467.**

28. Ayub. M., A. Rafiq, S. Wahab and **Y. Durrani**. 2007. Effect of water activity (a_w), Moisture content and total microbial count on the overall quality of Buns. **Pak. J. Sci. Ind. Res.** **50 (1): 47-50.** (HEC Recognized Natural Sciences Journal in X category)
29. Alam.S., J. Ullah, T. Ahmad, M. Zafarullah and **Y. Durrani**. 2004. Effect of calcium chloride coating applied under vacuum (270-300mm Hg) on the physico-chemical characteristics of apple cv. Kingstar stored at ambient conditions. **Sarhad. J of Agr.****20 (4): 627-634.**
30. Adnan. M., J. Ullah, **Y. Durrani**, M. Khan and A. Zeb. 2004. Development of low caloric orange squash and physiochemical evaluation during its storage interval. **Sarhad. J of Agr.****20 (4):651-654.**
31. Ayub, M., S. Wahab and **Y. Durrani**.2003. Effect of water activity (a_w), moisture content and total microbial count on the over-all quality of bread. **International .J of Agric and Bio.** **1560-8530/05-3-274-278.Impact Factor (0.746)**
32. **Durrani. Y.**, S. Wahab, M.A. Chaudry and J. Ullah. 2002. Feutrell's early waste utilization in by-product development and its utilization in bakery products. **Sarhad. J of Agric.****18 (4).463-466.**
33. Zeeshan, M., H. Shah, **Y. Durrani**, M. Ayub, Z. Jan and M. Shah. 2017. Questionnaire based survey on food safety knowledge during food handling and food preparation practices among university students **J. of Clinical Nut. & Dietetics.** **3(2): 1-8.**
34. Shahnawaz, M., A. Wali, **Y. Durrani**, M. Ayub, A. Muhammad, M. R. Khan and H. Khan. 2012. Refrigerated storage studies of mango seabuckthorn blended pulp with selected preservative and ginger extract. **Intercontinental J. of Food and Nut. Sci.** **1(1):01-07.**
35. Majid Khan, M.Ayub, **Y.Durrani**, S. Wahab, Ali Muhammad, S.A.Ali,AshbalaShakoor, Arsalan and Ziaur Rehman.2014. Effect of sucrose and stabilizer on the overallquality of guava bar. **World. J. Pharmacy and pharmaceutical Sci.** **3 (5): 130-146.**
36. M. Ayub, M. Z. Masud, S. Ullah, S. Wahab, **Y. Durrani**, J. Ullah, A. Muhammad and S. A. Ali.2014.Quality evaluation of melon cubes preserved in sweetener solutions. **J. Med. Plant Res.** **8(13): 529-537.DOI: 10.5897/JMPR12.177.**
37. Khan, M., M. Ayub, **Y. Durrani**, S. Wahab, A. Muhammad, S. A. Ali, A. Shakoor, A. Khan and Z. Rehman. 2014. Effect of sucrose and stabilizer on the overall quality of guava bar. **World J. of Pharmacy and Pharmaceutical Sci.** **3(5): 130-146.**
38. Muhammad., M. Ayub, A. Zeb, **Y. Durrani**, J. Ullah and S. R. Afridi. 2011. Physicochemical analysis of apple mashaday variety during storage. **Agric. Biol. J. North. Amer.** **2 (2): 192-196.**

39. Sohail. M., T. Ahmed, S. Akhtar and **Y. Durrani**. 2010. Effect of sunlight on the quality and stability of dietary oils and fats. **Pak. J. Biochem. Mol. Biol.**43 (3): 123-125.
40. **Durrani, Y.**, M. Ayub, A. Muhammad and A. Ali. 2010. Physicochemical response of apple pulp to chemical preservatives and antioxidant during storage. **Internet J of Food Safety**.12: 20-28.
41. Shakir, I., I. Hussain, A. Zeb and **Y. Durrani**. 2009. Sensory Evaluation and Microbial Analysis of Apple and Pear Mixed Fruit Jam Prepared from Varieties Grown in Azad Jammu and Kashmir. **World J of Dairy & Food Sci.** 4 (2): 201-204.
42. Adnan. J.M., **Y. Durrani**, J. Ullah, M. Khan and A.Zeb. 2005. Caloric and organoleptic evaluation of sweetner added orange squash at various storage time. **J.Sci& Tech, Univ of Pesh.** 29 (2): 31-35.
43. Ullah, J., N. Khan, T. Ahmad, M. Zafarullah and **Y. Durrani**. 2004. Effect of optimum harvesting dates (OHD) on the quality of red delicious apple. **Asian. J of Plant Sci.** 3 (1): 65-68.
44. Ayub, M., A. Rafique, S. Wahab and **Y. Durrani**. 2004. Effect of water activity moisture content and microbial count on the keeping quality of industrial and locally manufactured cookies. **Sci. Khyber.** 17 (1): 9-20.

- **PhD Students Advisory List (Underprogress)with Research Titles.**

1. Multi hurdle approach to overcome storage losses of early, mid and late season selected apple cultivars. (Nasir Khan)
2. Storage studies of value added mango blend with olive leaves extracts. (Waseefullah Khan)

- **M.Sc (Hons) students list**

S. No	Student Name	Thesis Title	Year	Advisor Name
1	Malik Muhammad Hashim	Effect of gamma irradiation on the quality and storage stability of dehydrated apple.	Dec 2004	Dr.Yasser Durrani
2	IftikharShakir	Physico-chemical analysis and sensory evaluation of apple and pear mixed fruit jam prepare from varieties grown in Azad Jammu & Kashmir.	May 2005	Do
3	Adeel Ahmad	Bakery products supplementation with normal and neutralized whey.	March 2006	Do
4	Ali Muhammad	Development of diet jam from apple grown in swat (N.W.F.P).	March 2007	Do

5	Mukhtiar Ahmad	Effect of selected food additives in the overall quality of dehydrated banana slices.	March 2007	Do
6	Miss Salma Iman	White wheat flours supplementation with provided whey.	Jan 2008	Do
7	Asad Ali	Physicochemical response of apple pulp to chemical preservative during storage.	March 2009	Do
8	Saba Bin Masood	Effect of chemical preservation on the quality of strawberry and carrot blended juice.	March 2010	Do
9	M. Shakeel Khan	Storage study of mango sea buckthorn blended juice.	June 2010	Do
10	Waseefullah	Mango pulp preservation with addition of ascorbic acid & selected chemical preservatives.	June 2010	Do
11	Muhammad Fahim Khan	Quality evaluation of mango seabuckthorn blended pulp.	June 2010	Do
12	AsadUllah	Effect of different chemical preservatives and antioxidants on the overall quality of pear pulp.	Feb 2010	Do
13	AsifWali	Refrigerated storage studies of mango seabuckthorn blended pulp with selected preservatives and ginger extract.	April 2012	Do
14	M. ShahidUl Islam	Heavy metals analysis in eggs collected from selected poultry farms in district Peshawar.	Oct 2013	Do
15	Rahmul Aziz Khan	Effect of selected calcium salts on enhancing postharvest storage life of fresh plum fruits refrigerated conditions.	April 2014	Do
16	ObaidUllah Anwar	Effect of potassium Metabisulfite and bring on the overall quality and microbial inhibition of sun dried tomato slice	April 2014	Do
17	ImtiazHussain	Combine effect of a brine solution and sodium benzoate on the inhibition of fungal growth and maintaining the overall quality of dehydrated tomato slices	April 2014	Do
18	M. Waqas Khan	Effect of calcium salts on the storage of apricot fruits refrigerated condition.	April 2014	Do
19	Kashif Ahmad Khan	Effect of selected chemical preservatives on inhibition of fungus in tomato pulp.	April 2014	Do
20	Murtaza	Effect of draying technique and storage on mulberry fruit	March 2015	Do
21	SadiaRasheed	Comparative study of cottage cheese	March	Do

		prepared from various source of milk	2015	
22	ZarminaAzmat	Effect of selected antioxidant and preservatives on the storage of apple with sucrose	March 2015	Do
23	Muhammad Ilyas	Effect of anti oxidant and chemical preservative on apple honey lather	March 2015	Do
24	Adnan Waheed khan	Comparative study of selected packing material on pear leather	Oct 2015	Do
25	Syed Salman Ahamd	Development of Mango fruit bar with the addition of pomegranate fruit peels extract.	Sep 2015	Do
26	SyedaSarwanaMunir	Preparation and analysis of seabuckthorn (<i>Hipp. HaeRhiammodes</i>) Berry powder supplements biscuits.	May 2016	Do
27	Atta Ur Rehman	Metabolomic Profiling of Adhatodavasica leaves by NMR and Development of nutraceutical tea powder	May 2016	Do
28	Shafqatullah Khan	Storage Studies of olive pomace powder and wheat flour blended cookies	Jan 2017	Do
29	M. Mazzhair	Comparative study on the effect of pre and post harvest calcium chloride treatments on shelf life sweet cherries.	May 2017	Do
30	Kashif Tariq	Comparative study on the effect of pre and post harvest calcium nitrate treatment on shelf life of guava fruit.	May 2017	Do
31	Rameez Baber	Comparative evaluation of calcium chloride and Giberellic Acid on overall quality of guava fruit.	May 2017	Do
32	Said Ali khan	Quality evaluation of caralluma tuber culata and wheat flour based cookies.	May 2017	Do
33	Noman Khan	Effect of Sucrose and hot filling method in reducing bitterness and maintaining overall quality of pasteurized grape fruit juice	April 2018	Do
34	Haris Bilal	Effect of Heat and chemical preservations on the overall quality of muskmelon cubes preserved in sucrose solution	Jan 2018	Do
35	Manzoor Nawaz	Persimmon supply chain study under selected packaging materials.	Nov 2018	Do

