

Prof. Dr. IHSAN MABOOD QAZI



Department of Food science and Technology

The University of Agriculture Peshawar
Khyber Pakhtunkhwa, Pakistan

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Area of Specialization

Cereal and Starch Technology, Food Safety and Security, Food Quality Assurance and Halal Foods, Food Traceability and Food safety Management System.

Membership

1. Member of various review committees on Food Technology and Agriculture Sciences under “Competitive Research Program (CRP), Pakistan Science Foundation (PSF).
2. Member of Selection Board meeting of The University of Agriculture D.I. Khan held on 21st February 2022.
3. Member of sports committee of The University of Agriculture Peshawar, 2019 to date.
4. Member Technical committee of Government of the Khyber Pakhtunkhwa for the fixation of sale rate of fruits nursery plants for the year 2018-19
5. Member of National Curriculum Revision Committee (NCRC), January 29-31, 2013, held at HEC regional office Lahore, Punjab, to develop a curriculum for Food Engineering Bachelor degree program.
6. Member board of study of the Department of Food Science and Technology, Faculty of Agriculture, Gomal University, D.I. Khan.
7. Life time member of Agriculture University alumni association.
8. Life time member of AIT, Thailand alumni association.
9. Member of Institutional Education Committee, AIT, Thailand, January 2009, as “Doctoral representative”, during PhD study 2007 to 2012.

Consultancy

1. Deliver lectures as resource person on, “How to write a worth Literature Review” in one day workshop organized by Agriculture University Teachers Association”, Peshawar, Khyber Pakhtunkhwa in 3rd to 4th April, 2014.
2. Deliver lectures as resource person on “Food Borne diseases and its prevention through food safety”, organized by Provincial Health Authority, Peshawar, Khyber Pakhtunkhwa in 2012 and 2013.
3. Work as research fellow in combined project of AIT-CIRAD-HUST (2009), titled, “Improvement of under-utilized plants in South-East Asia” funded by PSCI, AUF. Work with the NGO, named “The Humanitarian” as consultant to

train the framers of District Mardan, Khyber Pakhtunkhwa, to prepare and preserve various strawberry products.

Projects completed

1. Worked in combined project of AIT and Thai better food PVT (Ltd) as a research fellow with title of “Rice noodle modification” 2008, (PhD Research), One article has been published in Journal of Starch and two in Sarhad Journal of Agriculture.

Awards received

1. Distinction certificate in M. Sc. (Hon) in the department of Food Science and Technology NWFP Agricultural University Peshawar, Pakistan.

Training Received

1. Attended 3-day pedagogical training on development of teaching and presentation skills of educators from University of Agriculture Peshawar engaged in delivery of the Post Graduate Diploma Course on Food Safety & Controls, organized by TRTA II on 07 – 09 May 2015), Funded by European Union.
2. Attended 3-day course on food safety inspection procedures, in situ inspection of food establishments and the use of food inspection kits, organized by TRTA II on 11 – 13 May 2015), Funded by European Union.
3. Attended “Integrated Food Security Phase Classification” (IPC) training and analysis workshop, February 26 to March 03, 2013, at Pearl Continental Hotel, Bhurban, Pakistan, organized by FAO-UN in collaboration with WFP and Government of Pakistan.
4. Received training about “Basic Philosophy Awareness” (**HACCP**) in August 15, 2002, at Qarshi Industries Pvt (Ltd).
5. Received training under, “Staff Development Course” organized by, National Academy of Higher Education of Pakistan, 26th February to 22nd March, 2007.

Conferences and meetings attended / organized

1. Organized and attended, “Food Safety and Security Meeting” of European EU and SEA experts, March, 2008 at AIT, Thailand.
2. Organized and attended, “International Conference on Sustainable Development in the context of Climate Change”, from 24-25 September, 2009, UN Bangkok, Thailand.
3. Attended and organized international conference of Food Engineering in the Department of Food Engineering and bioprocess Technology, 2009, AIT, Thailand.

Professional Experience

Professor

March 2022 to date **The University of Agriculture Peshawar** **Pakistan**

Teaching: Under graduate, post graduate and PhD Scholar

Research: Supervising B. Sc. (Hons) internee and M. Sc. (Hons) and PhD research students

Associate Professor

Sep. 2017 – Mar. 2022 **The University of Agriculture Peshawar** **Pakistan**

Teaching: Under graduate, post graduate and PhD Scholar

Research: Supervising B. Sc. (Hons) internee and M. Sc. (Hons) and PhD research students.

Assistant Professor

Dec. 2009 to Sep. 2017 **The University of Agriculture Peshawar** **Pakistan**

Teaching: Under graduate, post graduate and PhD Scholar

Research: Supervising B. Sc. (Hons) internee and M. Sc. (Hons) and PhD research students.

Lecturer

Aug. 2003 to Dec. 2009 **The University of Agriculture Peshawar** **Pakistan**

▪ **TEACHING:** Teaching to the under graduate & post graduate students.

▪ **RESEARCH:** Supervised the research projects of the M.Sc. (Hons) students.

Production Executive

Oct. 2002 – Mar. 2003 **Qarshi Industries (Pvt.) Ltd.** **Hattar, Pakistan**

▪ To check and control production line.

▪ To control the products quality and to ensure the safety and sanitation of the production line.

Teaching Assistant

Sep. 1999 – May 2000 **KPK. Agricultural University** **Peshawar, Pakistan**

▪ **TEACHING:** Teaching to the under graduate & post graduate students.

▪ **SELF RESEARCH:** Assisting different research projects

Additional Functional Expertise

1. Working as a department focal person for The University of Agriculture Peshawar Alumni Association, May 2012 to date.
2. Work as staff proctor at KPK, Agricultural University Peshawar, Pakistan from March, 2012 to date and from 2003-2007.
3. Organized Annual (Nov. 2004) “Conference of Pakistan Society of Food Scientists and Technologist” at NWFP Agricultural University Peshawar, Pakistan.

- Organized Food day Celebration, “Youth against Hunger” at NWFP Agricultural University Peshawar, Pakistan held in 1999.

Education

2007 - 2012 **Asian Institute of Technology** **Thailand**

Ph. D Food Engineering and Bio Process Technology

1999 - 2000 **KPK Agricultural University Peshawar** **Pakistan**

M. Sc. (Hons.) Food Science and Technology (*First class First Position*)

1994 - 1998 **KPK Agricultural University Peshawar** **Pakistan**

B. Sc. (Hons.) Food Science and Technology (*First Division*)

1994 **Board of Inter. & Sec. Education Peshawar** **Pakistan**

F. Sc. Pre – Medical (*First Division*)

1992 **Board of Inter. & Sec. Education Peshawar** **Pakistan**

HSSC Science (*First Division*)

Publications (Total Articles: 40)

A. Impact Factor Articles (14 articles with IF: 39.684)

- Mati, U.K. H. Lin, T. Hang, J. Zhao, B.P. Dasanayka, J. Zhang, I. Ahmad, Z. Zhang, Y.G. Jiang, I.M. Qazi, M. Abbas and Z. Li. 2022. Development of a sandwich enzyme-linked immune sorbent kit for reliable detection of milk allergens in processed food. doi.org/10.1016/j.ab.2022.114667 (**Impact factor 3.1**)
- Muhammad Rafiullah Khan, Chongxing Huang, Rafi Ullah, Hakim Ullah, Ihsan Mabood Qazi, Taufiq Nawaz, Muhammad Adnan, Abdullah Khan, Hongxia Su and Liu Ren. 2022. Effects of various polymeric Films on the pericarp microstructure and storability of longan (cv. Shixia) fruit treated with propyl disulfide essential oil from the neem (*Azadirachta indica*) plant. *Polymers*, 14(3), 536. (**Impact factor 4.329**)
- Sadiq shah, Majid S. Hashmi, Ihsan M. Qazi, Yasser Durrini, Ali Sarkhosh, Ibrar Hussain and Jeffrey K Brecht. 2021. Pre-storage chitosan-thyme oil coating control anthracnose in mango fruit. **Accepted in *Scientia Horticulturae***, Vol. 284, 27, June, 2021 110139 (**Impact Factor 2.844**).
- Ishfaq Ahmed, Hong Lin, Zhenxing Li, Lili Xu, Ihsan Mabood Qazi, Chen Luo, Xiang Gao, Mati Ullah Khan, Amjad Iqbal, Yuman Guo, Tushar Ramesh Pavase, and Lirui Sun. 2020. Tyrosinase/caffeic acid cross linking alleviated shrimp (*Metapenaeus ensis*) tropomyosin-induced allergic responses by modulating the Th1/Th2 immunobalance. *J. of Food Chemistry*, 340 (2021) 127948 (**Impact factor: 7.514**).
- Sadiq shah, **Ihsan mabood Qazi**, Amjad Iqbal, Farooq Shah, Rashad Qadri, Badshah Islam, Zafar Hayat khan, Ziaullah Khan and Zia Ullah. 2019. Hurdle technology in mango juice processing: A preventive measure against *Alicyclobacillus SPP*. *Fresenius Environmental Bulletin*, 28(1): 93-99 (**Impact Factor 0.6**).
- Muhammad Mazahir, Yasser Durrani, Majid S. Hashmi, **Ihsan mabood Qazi** and Ali Muhammad. 2018. Pre and post- harvest calcium chloride treatments maintain the overall quality of sweet cherries. *Fresenius Environmental Bulletin*, 27(12B): 9696-9705 (**Impact Factor 0.6**)

7. Ishfaq Ahmad, Hong Lin, Long Zou, Zhenxing Li, Aaron L. Brody, **Ihsan mabood Qazi**, L. Liangtao, Tushar R. Pavase and Mati Ullah Khan, Sohaib Khan and Lirui Sun. 2018. An overview of smart packaging technologies for monitoring safety and quality of meat and meat products. *Packaging Technology and Science*, 31 (7): 449-471 (**Impact Factor 1.98**).
8. Ishfaq Ahmad, Hong Lin, Long Zou, Aaron L. Brody, Zhenxing Li, **Ihsan mabood Qazi**, Tushar R. Pavase and L. Liangtao. 2017. A comprehensive review on the application of active packaging technologies to muscle foods. *J. of Food Control*, 82: 163-178 (**Impact Factor 3.496**)
9. Muhammad Rafiullah Khan, Said Wahab, **Ihsan Mabood Qazi**, Muhammad Ayub, Ali Muhammad, Zahoor Uddin, Muhammad Faiq, Afrasyab Khan Tareen, Shah Fahad and Muhammad Noor. 2017. Effect of Calcium Fortification on Whole Wheat Flour Based Leavened and Unleavened Breads by Utilizing Food Industrial Wastes. *Asian Journal of Chemistry*, 29(2): 423-430. (**IF: 0.54**)
10. Ishfaq Ahmad, **Ihsan Mabood Qazi**, and Suraiya Jamal. 2016. Development in osmotic dehydration technique for the preservation of fruits and vegetables. *Innovative Food Science and Emerging Technologies*. *Innovative Food Science and Emerging Technologies*, 34: 29-43 (**Impact Factor: 3.273**).
11. Ishfaq Ahmad, **Ihsan Mabood Qazi**, and Suraiya Jamal. 2015. Quality evaluation of noodles prepared from blending of broken rice and wheat flours. *J. of Starch*, 67(11-12): 905-912. (**Impact Factor: 2.173**).
12. Maria Saleem, M. Nauman Ahmad, B. Ahmed Khan, Afia Zia, S. Saeed Ahmad, H. Ullah Shah, Nazir Ahmad Khan and **Ihsan Mabood Qazi**. 2015. Effects of soil fluoride on growth and quality of two tomato varieties grown in Peshawar. *Research report Fluoride*, 48(2): 174 - 17 (**Impact Factor: 0.758**).
13. Naeem Ullah, **Ihsan Mabood Qazi**, Shaista Masroor, Iftikhar Ali, Abbas Kahn, Majid Khan and Afsheena Gilani. 2015. Preservation of Ready to Serve Blended Carrot and Kinnow (Mandarin) Drink by Ginger Extract. *Journal of Food Processing and Technology*, 6(4): 438-443 (**Impact factor: 2.3**).
14. Ali Asghar, Alam Zeb, Farooq, **Ihsan Mabood Qazi**, Sajjad Ahmad, Muhammad Sohail, Muhammad Shahidul Islam and Abid Shinwari. 2014. Effect of edible gum coating, glycerin and calcium lactate treatment on the post-harvest quality of peach fruit. *Food Science and quality management*, 30: 40-47 (**IC Impact Factor: 4.5**)
15. **Ihsan Mabood Qazi**, Sudip Kumar Rakshit and Thierry Tran. 2011. Effect of physico-chemical properties of tropical starches and hydrocolloids on rice gels texture and noodles water retention ability. *J. of Starch*, 63(9), 558-569 (**impact Factor: 1.677**).

HEC Recognized Articles (25 articles)

1. Muhamma Ilyas Khan, Ihsan Mabood Qazi and Muhammad Ayub. 2021. Screening of local rice varieties grown in Khyber Pakhtunkhwa; Blending high amylose rice flour modified functional and pasting profile of low amylose rice flour. *Sarhad J. of Agric.*, 37(2): 521-537.
2. Obaid, R., Ihsan Mabood Qazi, M. Shahid, M. Ali, M. Uzair, Imran Khan, M. Faiq, Saifullah. 2020. Influence of different animal fat coating on storage stability of mango fruit. *Intl. J. of Bio-Sci.*, 16(2): 361-372.

3. Saifullah and **Ihsan mabood Qazi**. 2019. Comparative study of fine and whole wheat flour of selected varieties grown in khyberpakhtunkhwa. *Sarhad J. of Agric.*, 35(4): 11272-1283.
4. Ali Muhammad, Yasser Durrani, **Ihsan mabood Qazi**, M. Ayub, Majid Suhail Hashmi and Saifullah. 2018. Whey neutralization with different concentration of sodium hydroxide and sodium bicarbonate. *Sarhad J. of Agric.*, 34(4): 1-7.
5. Ali Muhammad, Muhammad Ayub, Yasser Durrani, **Ihsan mabood Qazi**, Syed Awais Ali, Majid Suhail Hashmi and Saifullah. 2018. Impact of brine, lye solution and water on sensory attributes of olive fruits. *Pure Appl. Biol.*, 7(1): 20-25.
6. Zarmeena Azmat, Yasser Durrani, **Ihsan Mabood Qazi**, Ishfaq Ahmed and Sadia Rasheed. 2017. Effect of antioxidants on storage quality of apple sucrose bars. *Proceeding of the Pakistan Academy of Sciences: B. Life and Environmental Sciences*, 54(3): 1165-175.
7. Muhammad Kaleem, **Ihsan Mabood Qazi**, Arsalan Khan, Muhammad Ali Khan, Ibrar Hussain, Muhammad Ayub, Abid Shah Shinwari, Falak Naz Shah and Ata Ur Rehman. 2017. Effect of different concentration of sucrose and honey on the physicochemical and sensory properties of strawberry leather. *Pak. J. Sci. Ind. Res. Ser. B: Bio. Sci.*, 60(1): 1-10.
8. Mati Ullah Khan, **Ihsan Mabood Qazi**, Ishfaq Ahmed, Sheramat Ullah, Arsalan Khan and Suraiya Jamal. 2017. Development and quality evaluation of banana mushroom blended jam. *Pak. Sci. Ind. Res. Ser. B: Bio. Sci.*, 60(1): 11-18.
9. Sadia Rasheed, **Ihsan Mabood Qazi**, Ishfaq Ahmed, Yasser and Zarmeena Azmat. 2016. Comparative study of cottage cheese prepared from various sources of milk. *Proceeding of the Pakistan Academy of Sciences: B. Life and Environmental Sciences*, 53(4): 269-279.
10. Ishfaq Ahmad, **Ihsan Mabood Qazi**, Zhenxing Li and Javid Ullah. 2016. Rice Noodles: Materials, Processing and Quality Evaluation. *Proceeding of the Pakistan Academy of Sciences: B. Life and Environmental Sciences*, 53(3): 215-238.
11. Ishfaq Ahmad, **Ihsan Mabood Qazi**, and Suraiya Jamal. 2016. Assessment of composition and functional properties of blends of broken rice and wheat flour. *Sarhad J. of Agric.*, 32(3): 142-150.
12. Suraiya Jamal, **Ihsan Mabodd Qazi** and Ishfaq Ahmed. 2016. Comparative studies on flour proximate compositions and functional properties of selected Pakistani rice varieties. *Proceeding of the Pakistan Academy of Sciences: B. Life and Environmental Sciences*, 53(1): 47-56.
13. Iftikhar Ali, **Ihsan Mabood Qazi**, Ishfaq Ahmad, Shaista Masror, Mati Ullah Khan and Shermtat Ullah. 2015. Influence of salt and spices on overall acceptability and preservation of tomato cubes. *Pak. J. Food Sci.*, 25(3): 125-136.
14. **Ihsan Mabood Qazi**, Sudip Kumar Rakshit, Theirry Tran and Javid Ullah. 2014. Effect of blending selected tropical starches on pasting properties of rice flour. *Sarhad J. of Agric.*, 30(3): 357 – 368.
15. **Ihsan Mabood Qazi**, Sudip Kumar Rakhsit, Theirry Tran, Javid Ullah and Zafarullah Khan. 2014. Effect of blending selected tropical starches with rice flour on cooking quality and texture of rice based noodles. *Sarhad J. of Agric.*, 30(2): 257-264.

16. Kashif Akbar, Amal Badshah, **Ihsan Mabood Qazi**, Ali Muhammad and Noor Ullah. 2010. Evaluation of different sun dried apple slices during storage. *Inter. J. of food Safety*, 12: 140-145.
17. Ifitkhar shakir, Yassir Durani, Imtiaz Hussain, **Ihsan Mabood Qazi** and Alam Zeb. 2008. Physicochemical Analysis of Apple and Pear Mixed Fruit Jam Prepared from Varieties Grown in Azad Jammu and Kashmir. *Pakistan J. of Nutri.* 7(1), 177-180 (**Thomson Reuters**).
18. Ullah, J., S. Alam, T. Ahmad and **Ihsan Mabood Qazi**. 2007. Effect of CaCl₂ coating on the sensory quality and storage disorders of apple CV. Kingstar stored at ambient conditions. *Sarhad J. of Agric.* 23 (3) 775-779.
19. Mohammad Ayub, Quasid Ahmad, Mohammad Abbas and **Ihsan Mabood Qazi**. 2007. Composition and adulteration analysis of milk samples. *Sarhad J. of Agric.*, 23(4), 1127-1130.
20. Salma Iman, Mohammad Ayub and **Ihsan Mabood Qazi**. 2006. Analysis of intermediate moisture apple slices during storage. *Sarhad J. of Agric.*, 22(3), 546-549.
21. Khan, Z. A., Zeb, A. Ihsanullah, I., **Ihsan Mabood Qazi** and Badshah Khattak, A. 2005. Physico-Chemical evaluation of two varieties of seabuckthorn (*Hippophae rhamnoides*). *Advances in Food Sci.*, 27(3), 121-125.
22. Zeb, A., Khan, Z. A., Ihsanullah, I. and **Ihsan Mabood Qazi**. 2005. Physico-Chemical characteristics of yellow variety of seabuckthorn (*Hippophae rhamnoides*). *The Nucleus*, 42(3-4), 219-224.
23. Mohammad Ayub, **Ihsan Mabood Qazi** and Dildar Hussain. 2004. Microbial and sensory attributes of osmotically dehydrated guava slices during storage. *Sarhad J. of Agric.*, 20(4), 635-641.
24. **Ihsan Mabood Qazi**, Said Wahab, Anwar Ali Shad, Alam Zeb and M. Ayub. 2003. Effect of different fermentation and baking on phytic acid content of whole wheat flour bread. *Asian J. of Plant Sci.*, 2(8), 597-601.
25. Mian Hamayoun, Anwar Ai Shad, Javid Ullah, Taufiq Ahmad and **Ihsan Mabood Qazi**. 2003. Ant oxidative effect of red pepper oil in edible oils. *Pakistan J. of Applied Sci.*, 3 (10-12), 644-649.

Dissertations

1. **Dr. Ihsan Mabood Qazi**. 2011. Modification of Rice Noodle Texturing Using Blends of Starches and Hydrocolloids. Doctoral Dissertation, FEBT, SERD, AIT, Thailand.
2. **Ihsan Mabood Qazi**. 2000. Effect of Different Fermentation time and baking on phytic acid content of whole wheat flour bread. M.Sc. (Hons.) thesis.
3. **Ihsan Mabood Qazi**. 1998. Soy products (soy milk, soy meat, soy yogurt, soy cheese, soy protein concentrates and soy flour). B.Sc. (Hons) review paper.

Doctoral students supervised (5)

1. Dr. Muhammad Ilyas Khan. 2021. Development of noodles from blends of high and low amylose rice varieties grown in Khyber Pakhtunkhwa.
2. Dr. Iftikhar. 2021. Bio control of aflatoxin production in maize through non-Toxigenic strains of *aspergillus flavus*

3. Dr. Saifullah. 2020. Characterization of wheat varieties grown in Khyber Pakhtunkhwa for noodles preparation.
4. Dr. Sadiq Shah. 2020. Efficiency of edible coating and thyme oil in reducing postharvest fungal decay of mango fruits.
5. Dr. Kashif Akber. 2019. Value addition of wheat and maize based cookies with addition of milk thistle (*Silybum maranium*) seed.

M. Sc. (Hons) Students Supervised (36)

1. Fawad Amin. 2022. Impact of incorporation of broiler breast meat in sausages made from domestic chicken breast meat.
2. Kiran Rabi. 2022. Assessment of drinking water samples collected from Sheikh Maltoon Town District Mardan.
3. Shoib. 2021. Quality evaluation of drinking water collected from residential area surrounding forest bazar (University of Agriculture Peshawar).
4. Shah Fahad. 2021. Quality analysis of drinking water collected from various selected sources of Tehsil Razzar Swabi.
5. Syed Mujeebullah. 2020. Qualitative study of biscuits prepared from wheat based composite flour.
6. Zubair Ahmed. 2020. Apple supply chain studies under selected packaging materials.
7. Asif Nawaz. 2020. Quality analysis of fresh milk available in local market of District Tank.
8. Kiran Zuhra. 2019. Value addition of fine wheat flour based cookies with lemon peel powder.
9. Sadia Mukhtar. 2019. Impact of pectin extracted from selected citrus fruit peel on overall quality of mango jam.
10. Majeed. 2019. Quality analysis of drinking water collected from different sources and locations of Tehsil Timergara.
11. Kalimullah. 2019. Qualitative assessment of yogurt prepared from various blends of buffalo and camel milk.
12. Muhammad Shahid. 2018. Response of various level of potato starch on the overall quality of mango jam.
13. Obaid UR Rahman. 2018. Influence of different animal fat coating on storage stability of mango fruit.
14. Mian Khaleeq UZ Zaman. 2018. Quality evaluation of drinking water of madyan district swat.
15. Uzair. 2017. Preservative effect of garlic extract on tomato paste.
16. Kamran Ahmed. 2017. Effect of edible gum coating, glycerin and calcium lactate treatment on post-harvest quality of apricot fruit.
17. Zarmeena Bibi. 2017. Preparation and quality evaluation of synthetic strawberry flavored cottage cheese.

18. Mushtaq Hussain. 2016. Effect of different level of somatic cell count on mozzarella cheese prepared from buffalo milk
19. Ibrahim Khan. 2016. Development and quality evaluation of tamarind plum blended squash during storage.
20. At Ur Rehman. 2016. Development and quality evaluation of ready to serve olive mandarin blended diet drink.
21. Muhammad Kaleem. 2016. Effect of sucrose and honey on overall quality of strawberry leather.
22. Ishfaq Ahmad. 2015. Quality evaluation o noodles prepared from blending of broken rice and wheat flours. Department of Food Science and Technology. The University of Peshawar.
23. Suraiya Jamal. 2015. Comparative study of noodles prepared from selected rice varieties grown in Pakistan. Department of Food Science and Technology. The University of Peshawar.
24. Naeem Ullah. 2015. Preservation of ready to serve blended carrot and kinnow drink by ginger extract. Department of Food Science and Technology. The University of Peshawar.
25. Iftikhar Ali. 2015. Influence of salt and spices on the overall acceptability and preservation of tomato cubes. Department of Food Science and Technology. The University of Peshawar.
26. Noman. 2015. Effect of salicylic acid on post-harvest quality of kinnow (*Citrus reticulata*). Department of Food Science and Technology. The University of Peshawar.
27. Nida Naeem. 2015. Preparation and development of mango flavored cottage cheese. Department of Food Science and Technology. The University of Peshawar.
28. Sadia Rasheed. 2015. Comparative study of cottage cheese prepared from various source of milk. Department of Food Science and Technology. The University of Peshawar.
29. Mati Ullah. 2015. Development and evaluation of banana mushroom blended Jam. Department of Food Science and Technology. The University of Peshawar.
30. Muhammad Shaid. 2015. Effect of different coatings on shelf life of blood red oranges (*Citrus sinensis*).
31. Mohaamad Ali. 2014. Effect of different coagulants on cheese yield and quality prepared form cow milk. Department of Food Science and Technology. The University of Peshawar.
32. Sadiq Shah. 2014. Effect of head space, treated water and ascorbic acid on pasteurized hot filled mango juice during room storage. Department of Food Science and Technology. The University of Peshawar.
33. Shakeel Ahmad Khan. 2014. Effect of different calcium salt treatments on post-harvest storage life of apple fruit. Department of Food Science and Technology. The University of Peshawar.
34. Shahab. 2014. Effect of heating on overall quality and stability of soybean oil. Department of Food Science and Technology. The University of Peshawar.

35. Kamal Hussain. 2007. Quality evaluation of drinking water of district Ghizer (Northern Areas). Department of Food Science and Technology. The University of Peshawar.
36. Adnan Khaliq. 2007. Floral type and storage effect on the overall quality of honey collected from malakand (NWFP). Department of Food Science and Technology. The University of Peshawar.

Diploma Students Supervised (9)

1. Muhammad Amir Wahab. 2019. Nutritional composition of meat and HACCP system for meat industry.
2. Attequr Rheman. 2019. Common milk adulteration, their detection techniques and HACCP implementation for milk processing.
3. Hassnain. 2017. Physo-chemical analysis of different brand of mango juice available in local market of district peshawar. Department of Food Science and Technology. The University of Peshawar.
4. Zafar Alam. 2017. Internship report on quality analysis of drinking water in Nebraska Industry Private limited. Department of Food Science and Technology, The University of Peshawar.
5. Najeebullah. 2017. An evaluation of the role of microbiological criteria for foods and food ingredients. Department of Food Science and Technology, The University of Peshawar.
6. Arbab Sahla. 2017. Internship report on meat hygiene control and testing. Department of Food Science and Technology. The University of Peshawar.
7. Asif Nawaz. 2017. Internship report on knowledge and practices of food safety and handling among in the students of Agriculture University, Pakistan Questionnaire based survey. Department of Food Science and Technology, The University of Peshawar.
8. Muhammad Jan. 2018. Internship report on analysis of mineral water available in local market. Department of Food Science and Technology. The University of Peshawar.
9. Muhammad Uzair. 2018. Food adulteration. Department of Food Science and Technology. The University of Peshawar.

Skills and hobbies Summary

MS office, SPSS, internet, Sports, like volunteer work and readings

Languages

Can write, speak and understand, English, Urdu and Pashto, and Persian / Dari (fairly speak).

References

1. Prof. Dr. Javid Ullah Department of Food Science and Technology, The University of Agriculture Peshawar, Pakistan, Email: javidullah@hotmail.com
2. Prof. Dr. Sudip Kumar Rakshit, Canada Research Chair (Tier 1) Bioenergy and Bio-refining Processes & Professor Chemical Engineering Lakehead University, 955 Olivier Road Thunder Bay, Ontario P7J 1H3, Canada, Email: skrait57@gmail.com, skrait57@lakeheadu.ca