

## PUNLICATIONS

(Total: 40)

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

1. 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](https://doi.org/10.1016/j.ab.2022.114667) (Impact factor 3.1)
2. 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)
3. 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).
4. 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).
5. 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).
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 Mabood 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 Sheramat 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, Theiry 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 Rakshit, Theiry 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 CaCl<sub>2</sub> 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.