

Dr. Maazullah Khan

List of Publications

PUBLICATIONS/PRESENTATIONS

1. Zulqarnain, Fazal Mahmood, Hamid Ullah Shah, Sahib Alam, **Maazullah Khan** and Mohammad Amjad Sabir (2012). Comparison of various preservation technologies on physico-chemical and organoleptic characteristics of Oyste mushroom. *J. Chem Soc. Pak.* 34(1): 173-176
2. N. Bibi, Z. Mehmood, A. Zeb, **M. Khan** and R. A. Anis (2011). Effect of cooking on amylose contents of mungbean and chickpea varieties. *Journal of Food Science and Engineering*, 1, 56-61
3. Jawad Obaid, Shahid Akbar Khalil, Amal Badshah Khattak, **Maazullah Khan** and Mohammad Ayub. (2010). Effect of Hot Water Dipping on the Post Harvest Life of Blood Red Oranges. *Advances in Food Science*, 32, (1) 82-87
4. M.K. Khattak, **Maazullah Khan**, M. Hanif. 2010. Development of Small Scale Flat Plate Solar Collector for Agricultural Purposes. Presented at The International Conference on Energy Systems Engineering (**ICESE - 2010**) held in Islamabad-Rawalpindi, Pakistan, on 25 - 27 October 2010.
5. **Maazullah Khan**, Shahid Akbar Khalil and Amal Badshah Khattak. (2009). Solar and Electrical Drying of Cantaloupes (*Cucumis melo L*): Quality attributes and its Economic Feasibility. *Advances in Food Science*. 31 (3):176-178
6. Shahid Akbar Khalil, Shahid Hussain, **Maazullah Khan** and Amal Badshah Khattak. (2009). Effects of gamma irradiation on quality of Pakistani blood red oranges (*Citrus sinensis L. Osbeck*). *International Journal of Food Science & Technology*, 44, 927-931.
7. Amal Badshah Khattak, **Maazullah Khan**, Nizakat Bibi and Tila Mohammad. (2007). Impact of genotype and sowing time on selected quality and agronomic characteristics of bread wheat (*Triticum aestivum L*). *Advances in Food Science*. 29 (2), 79-83.
8. Amal Badshah Khattak, Aurang Zeb, **Maazullah Khan**, Nizakat Bibi, Ihsanullah, and Mohammad Saeed Khattak. (2007). Influence of germination techniques on sprout yield, biosynthesis of ascorbic acid and cook ability, in chickpea (*Cicer arietinum L.*). *Food Chemistry*. 103, (1), 115-120).
9. Zahid Mahmood, Abdul Malik, **Maazullah Khan**, Muhammad Asif and Amjad Masood, (2006). Performance evaluation of solar dryers for drying onions in NWFP. *Sarhad Journal of Agriculture*, Vol. 22. No. 1. 1-5.
10. Amal Badshah, Abdul Jabbar, **Maazullah Khan**, Nizakat Bibi, Sajjad, Ali, M. A. Chaudry, and M. Saeed Khattak 2005. Evaluation of physical and chemical characteristics of newly evolved wheat cultivars. *Journal of the Science of Food and Agriculture*. 85 (6) 1061-1064.

11. Amal Badshah Khattak, Nizakat Bibi, Muhammad Ashraf Chaudry, Misal Khan, **Maazullah Khan**, and Muhammad Jamil Qureshi. 2005. Shelf-life extension of minimally processed Cabbage and Cucumber through Gamma irradiation. *Journal of Food Protection*. 68 (1) 105-110.
12. Nizakat Bibi, Amal Badshah Khattak, Muhammad Ashraf Chaudry, Misal Khan, **Maazullah Khan** and Shahid Akbar Khalil. 2005. Shelf-life extension of minimally- processed Tomato through Gamma irradiation *Advances in Food Science*. 27 (1) 9-13.
13. Zahid Mahmood, **Maazullah Khan**, Amjad Masood, Muhammad Asif, (2005) Design and development of a Gable type solar dryer for drying fruit and vegetables. *Sarhad Journal of Agriculture*, Vol. 21. No. 4. 525-529.
14. Amal Badshah Khattak, **Maazullah Khan**, Nizakat Bibi, Misal Khan, M. A. Chaudry, Abdul Jabbar, Abid Fareed, Ehsanullah and M. Saeed Khattak. 2004. Impact of genotype and location/ environment on protein, gluten and moisture content of PAKISTANI wheat. *Advances in Food Science*. 26 (2) 79-82
15. Muhammad Ashraf Chaudry, Amal Badshah, Nizakat Bibi, Misal Khan, **Maazullah Khan**, Ehsanullah and Muhammad Jamil Qureshi. 2004. Shelf-life extension of minimally- processed fruits and vegetables through Gamma irradiation. II. Microbial safety and sensoric quality of apples and melons. *Advances in Food Science* 26 (3) 98-103
16. Muhammad Ashraf Chaudry, Nizakat Bibi, Misal Khan, **Maazullah Khan**, A. Badshah, and M. J. Qureshi. 2004. Radiation treatment of minimally processed carrots to ensure microbial safety. *Radiation Physics and Chemistry*. 71 (1-2) 171-175.)
17. **Maazullah Khan**, H.E. Huff, F. Hsieh, S. Greibing, J. Porter and Y. Li. 2003. Retention of nutritional quality of soybean during extrusion cooking. *Pak. J. Sci. Ind. Res.* 46(5) 389-394.
18. A. Badshah, **Maazullah Khan**, Nizakat Bibi, Sajjad Ali, M.A. Chaudry, and M. Saeed Khattak. 2003. Quality studies of newly evolved chickpea cultivars. *Advances in Food Science*. 25 (3) 95-99.
19. Alavi, S.H., Gogoi, B.K., **Khan, Maazullah.**, Bowman, B.J., and Rizvi, S.S.H. 1999. Structural Properties of Protein Stabilized Starch-Based Super-Critical Fluid Extrudates. *Food Research International* (32) 107-118. Canadian Institute of Food Science. Published by Elsevier Science Ltd.
20. **Maazullah Khan**, Fu-Hung Hsieh, Harold Huff. 1996. Temperature Profile Development During Soybean Extrusion. Presented at ASAE Mid-Central Conference. April 12-13, 1996. St. Joseph, MO. Paper No. MC96-115.
21. **Maazullah Khan**, Fu-Hung Hsieh, Harold Huff. 1996. Optimization of Process Parameters for Extrusion of Full-Fat Soybeans. Presented at IFT Annual Meeting. New Orleans, LA. June 22-26.
22. **Maazullah Khan**, Fu-Hung Hsieh, Harold Huff. 1996. Optimization of Process Parameters for Extrusion of Full-Fat Soybeans. Presented in 13th Annual

- Research and Creative Activity Forum. March 02. University of Missouri-Columbia, Columbia, MO65211.
23. **Maazullah Khan**, Fu-Hung Hsieh, Harold Huff. 1995. Optimization of Extrusion Conditions for Inactivation of Soybean Trypsin Inhibitors. Presented in Research Exhibition at University of Missouri Columbia on November 17. University of Missouri-Columbia, Columbia, MO65211.
 24. **Maazullah** and Chen, L.H., 1994. Economic Comparison of Mechanical Harvesting and Hand Pulling of Sweet Potato Slips. Applied Engineering in Agriculture. Vol. 10(3): 341-344.