

## Dr. Yasser Durrani

### Research Publications:

#### International and Impact Factor Research Publications

1. M. Ayub., R. Ullah, A. Muhammad, J. Ullah, **Y. Durrani**, H. U. Khan and S. R. Afridi. **2013**. Effect of different chemical preservatives on storage stability of ready to serve peach drink. **Pak. J of Bot. 45 (3): June. 2013. (Impact factor 0.947)**.
2. **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)**
3. Wahab. S., Y. Xingqian, S. K. Khalil, M. Ayub, **Y. Durrani** and J. Ullah. **2011**. Effect of temperature and fermentation period on the overall quality of black tea. Accepted for publication in Pak. J of Bot. **(Impact factor 0.947)**
4. Wahab, S., R. Ali, S. K. Khalil, M. K. Khattak, Y. Xingqian, M. Naveed, M. Ayub, A. Muhammad, J. Ullah and **Y. Durrani**. **2011**. Effect of cowpea flour supplementation on the nutritive value of whole wheat flour leavened bread. Accepted for publication in Pak. J of Bot. **(Impact factor 0.947)**
5. Wahab, S., M. Hussain, M. Ayub, A. Muhammad, M. Khattak, M. Faiq, **Y. Durrani**, S. Muneer. **2011**. Analysis of minerals and vitamins in seabuckthorn (*hippophoea rhamnoids*) pulp collected from Ghizer and Skardu districts in northern areas. Accepted for publication in Pak. J of Bot. **(Impact factor 0.947)**
6. Beena. S, **Y. Durrani**, H. Gul, A. Said, S. Wahab, M. Ayub, A. Muhammad, B. Haleema and I. Ahmad. **2011**. Forage yield of berseem (*Trifolium alexandrium*) as affected by phosphorus and potassium fertilization. **Afr. J of Biotech. 10(63):13815-13817. (Impact factor 0.565)**
7. 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)**

8. Ayub. M., **Y. Durrani**, A. Muhammad, A.A. Iqbal and M. Khalid. **2011**. Comparative studies of bread prepared with raw and neutralized whey. Accepted for publication in Pak. J of Bot. (**Impact factor 0.947**)
9. Ayub. M., **Y. Durrani**, A. Muhammad, A. A. Iqbal and M. Khalid. **2011**. Comparative studies of bread prepared with raw and neutralized whey. Accepted for publication in Pak. J of Bot. (**Impact factor 0.947**)
10. A. Muhammad., M. Ayub, A. Zeb, **Y. Durrani**, J. Ullah and S. R. Afridi. **2011**. Physicochemical Analysis of apple from mashaday variety during storage. Agric. Biol. J. N. Am. 2 (2): 192-196.
11. **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.
12. 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.

### **Inland Research Publications**

1. **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.
2. 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.
3. 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.
4. 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.
5. Muhammad. A., **Y. Durrani**, A. Zeb, M. Ayub and J. Ullah. **2008**. Development of diet jams from apple varieties grown in Swat (NWFP). S. J. Agr. 24(3): 461-467.
6. **Ayub. M., A. Rafiq, S. Wahab and Y. Durrani**. **2007**. **Effect of water activity (aw),** Moisture content and total microbial count on the overall quality of Buns. Pak. J. Sci. Ind. Res. 50 (1): 47-50.

7. Adnan. M., **Y. Durrani**, J. Ullah, M. Khan and A. Zeb. **2005**. Caloric and organoleptic evaluation of sweetener added orange squash at various storage times. *J. Sci & Tech. Univ. Pesh.* 29 (2):31-35.
8. 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.
9. 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.
10. 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 physio-chemical characteristics of apple cv. Kingstar stored at ambient conditions. *Sarhad. J of Agr.*20 (4): 627-634.
11. 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.
12. 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.
13. **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.