

Prof. DR. Mohammad Ayub

PUBLICATIONS:

Total Impact factor =13.179

NATIONAL

1. **Ayub, M.**, Khan R., S. Wahab, A. Zeb & J. Muhammad. 1995. Effect of crystalline sweeteners on the water activity and shelf stability of osmotically dehydrated guava. Sarhad J. Agric. 11 (6): 755-761.
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6. Ilyas, M., **M. Ayub** & A. Rasheed. 1998. Proximate composition and nutritive value of soy meat, commercial health food of Pakistan. Sarhad J. Agric. 14 (6): 651-654.
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