

## **CURRICULUM VITAE**



### **PERSONAL:**

Name: Dr. Yasser Durrani  
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Date of Birth: 9<sup>th</sup> April, 1975  
Place of Birth: Peshawar (Khyber Pakhtunkhwa Province)  
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### **PhD Thesis Title:**

Storage studies of value added mango blends with seabuckthorn fruit pulp.

### **M.Sc (Hons) Thesis Title:**

Feutrell's Early waste utilization in by-product development and its utilization in bakery products.

### **Training Course/Seminars/Work shop/Symposium**

- Training course in nuclear and other advanced techniques in Food & Agricultural research organized by Nuclear Institute for Food & Agriculture. Tarnab, Peshawar. Pakistan.
- Advance research techniques and research management in life sciences. Department of Agronomy. Agricultural University Peshawar. Pakistan.
- International symposium on institutional linkages for Agriculture development in Pakistan.
- 4<sup>th</sup> Postgraduate forum in Food Summit in China 2011 & 8<sup>th</sup> Annual Meeting of Chinese Institute of Food Science and Technology (CIFST), November 2-4, 2011 in Shinghai, China.

## **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 (*hippophoe 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. Muhammad. **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 ( $a_w$ ), 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.

## **Students Advisory List with Research Titles:**

- \* M.Sc (Hons) Research Student (Principal Author)
  - \*\* Chairman, Supervisory Committee
  - \*\*\* Member-1 (Major Field of Study)
1. Refrigeration storage studies of mango-seabuckthorn blended pulp with selected preservatives and ginger extract (2011-2012). Asif Wali\*, **Yasser Durrani\*\*** and Javid Ali\*\*\*
  2. Storage study of mango-seabuckthorn blended pulp with addition of sugar. (2009-10). Muhammad Shakil Khan\*, **Yasser Durrani\*\*** and Prof. Alam Zeb\*\*\*
  3. Quality evaluation of mango-seabuckthorn blended pulp with addition of sugar. (2009-10). Muhammad Fahim Khan\*, **Yasser Durrani\*\*** and Dr. Muhammad Ayub\*\*\*

4. Mango pulp preservation with addition of ascorbic acid and selected chemical preservatives. (2009-2010). Waseef Ullah\*, **Yasser Durrani\*\*** and Muhammad Ayub\*\*\*
5. Effect of selected chemical preservatives and antioxidants on the overall quality of pear pulp. (2009-10). Asad ullah\*, **Yasser Durrani\*\*** and Prof Alam Zeb\*\*\*
6. Effect of chemical preservation on the quality of strawberry and carrot blended Juice. (2009-2010). Saba Bin Masood\*, **Yasser Durrani\*\*** and Alam Zeb\*\*\*
7. Physicochemical response of apple pulp to chemical preservatives during storage. (2008-09). Asad Ali\*, **Yasser Durrani\*\*** and Dr. Muhammad Ayub\*\*\*
8. Supplementation of white wheat flour with powdered whey. (2007-08). Salma Iman\*, **Yasser Durrani \*\*** and Prof. Javid Ullah\*\*\*
9. Development of diet apple jam from varieties grown in SWAT (NWFP) Pakistan. (2006-2007). Ali Muhammad\*, **Yasser Durrani \*\*** and Prof. Alam Zeb \*\*\*
10. Bakery products supplementation with normal and neutralized whey. (2005-06). Adeel Ahmad Iqbal\*, **Yasser Durrani \*\*** and Prof. Alam Zeb \*\*\*
11. Physiochemical analysis and sensory evaluation of apple and pear mixed fruit jam prepared from varieties grown in Azad Jammu and Kashmir (2004-05). Iftikhar Shakir \*, **Yasser Durrani \*\*** and Ihsan Mabood Qazi \*\*\*
12. Effect of Gamma irradiation on the quality and storage stability of dehydrated apple. (2003-04). Malik Muhammad Hashim \*, **Yasser Durrani\*\*** and Prof. Alam Zeb \*\*\*

Thanks