

## CURRECULUM VITAE

### Personal Information

**Dr. Majid Suhail Hashmi**  
Assistant Professor (TTS)  
Department of Food Science & Technology  
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### Academic Qualification

**Education** : Doctor of Philosophy (PhD) (2014)  
**Institute** : Massey University, New Zealand  
**Major Subject** : Food Technology  
**Other Degree** : Master of Science Honours (MSc (H)) (2005)  
**Major Subject** : Food Science and Technology  
**Institute** : The University of Agriculture Peshawar, Pakistan

### Career Summary

S/No	EMPLOYEE	DESIGNATION	DURATION
1	The University of Agriculture, Peshawar.	Assistant Professor (TTS) (Dept. of Food Sci. & Tech.)	From January 2015 till date
2	The University of Agriculture, Peshawar.	Lecturer (Dept. of Food Sci. & Tech.)	From April 2010 to Dec 2014
3	Agricultural Research Institute Tarnab, Peshawar.	Research Officer (Food Technology)	From Dec. 2005 to March 2010
4	Amrat Beverages International Islamabad.	Quality Controller	From July. 2004 to Dec. 2005
5	Pakistan Mineral Water Bottling Plant (Pvt) Ltd. Gadoon Amazai, Swabi, Khyber Pakhtunkhwa.	Quality Control Chemist	From July 2003 to July 2004

### Expertise in

- Conducting research on non-chemical, environment friendly postharvest methods to increase the storage life of fruits and vegetables.
- Value addition of fruits & vegetables for poverty alleviation.

- Conducting research regarding food preservation, food processing, product development & human nutrition.
- Keeping in close liaison with the other scientists and industries working in the field of Food & Agriculture.
- To encourage participation of women folk in the mainstream of agricultural development through gender awareness and trainings.
- Train farm families in improving post-harvest management techniques to improve their livelihood.
- Teaching to Graduate, Postgraduate and PhD classes.
- Supervision of Graduate, Postgraduate and PhD students research work.

## RESEARCH

### *Research Grants as PI*

S.No.	Project title	Funded by	Budget PKR (million)	Status
1	Efficacy of hypobaric treatment in controlling postharvest diseases in peach fruit.	Higher Education Commission of Pakistan (HEC)	0.48	In progress
2	Integration of 1-MCP and hypobaric treatments to enhance the storage life of apple fruit.	Higher Education Commission of Pakistan (HEC)	9.2	In progress

### Students Supervision

#### *Postgraduate PhD students*

S. No.	Student Name	Supervisor /Member	Title	Session	Status
1	Sadiq Shah	Major	Efficacy of edible coating and thyme oil in reducing postharvest fungal decay of mango fruit.	2014-18	Synopsis approved from BOS & ASRB

#### *Graduate level-level-MSc. (Hon)/M.Phil. (Completed)*

S.No.	Name of Student	Topic of Research	Session
1	Akhunzada Bilawal	Effect of edible gums, glycerin and calcium lactate treatment on post harvest quality of guava fruit	2014-15
2	Mr. Ismail Khan	Comparative study of Bees wax coating and CaCl <sub>2</sub> dipping on the overall quality of apple fruit	2014-15
3	Mr. Nasir Amir	Effect of different edible oil coating on the postharvest storage life on mango fruit	2014-15
4	Mr. Zahid Jan	Quality analysis of raw milk commercially available in Peshawar city.	2015-16

5	Mr. Zeeshan Maqbool	Effect of Calcium Chloride treatments on postharvest storage life of pear fruit.	2015-16
6	Muhammad Adnan Khan	Development and storage study of orange-date blended squash	2016-17
7	Hammad Ullah	Effect of edible coating and glycerin on the postharvest quality	2016-17
8	Ghulam Abbas	To study the effectiveness of hypobaric treatment and salicylic acid on fungal decay of peach fruit	2016-17
9	Shahab Ali	Influence of apple peel extract on the overall quality of apple drink.	2015-16

***Graduate level-MSc. (Hon)/M.Phil. (In progress)***

<b>S.No.</b>	<b>Name of Student</b>	<b>Topic of Research</b>	<b>Session</b>
1	Mehboob Ali	Effect of bee wax, paraffin and aloe vera gel coating on the quality of cucumber during storage	2015-16
2	Kamran ud Din	Effect of hypobaric and salicylic acid on storage stability of the apricot fruit	2016-17
3	Guli Shah	Combined effect of Salicylic acid and calcium chloride on the storage life of onion	2017-18
4	Mehboob Ali	Combined effect of 1-MCP with bee wax on plum quality during cold storage	2017-18
5	Muhammad Abid	Impact of calcium chloride and Aloe vera gel on the overall quality of peach fruit	2017-18
6	Tauqeer-ul-Haq	Effect of salicylic acid and hot water treatment on the post-harvest attributes of potato	2017-18

***Under-graduate level-BSc. (Hon)***

<b>S. No</b>	<b>Name of student</b>	<b>Year</b>	<b>Research Title</b>
1.	Yasir Aziz	2015	Preparation of Carbonated beverages
2	Muneer Khan	2015	Chocolate Industry of Pakistan
3	Haris Hussain	2015	Preparation of low calorie ketchup
4	Massab Javed	2015	Postharvest diseases of onion in central Khyber Pakhtunkhwa
5	Fahim Waqar	2015	Confectionary products by KIMS (Pvt) Ltd.

6	Zafar Alam Khan	2015	Drying of Persimmon with selected preservatives
7	Younas Khan	2016	Production of soft drinks at Northern Bottling Company Peshawar
8	Saeed Ullah	2016	Proximate Analysis and Mineral content of Garlic and Ginger
9	Ijaz Saeed	2016	Preparation of Carbonated beverages
10	Qaisar Ali	2016	Industrial Processing and Production of Spices at Stanley Food (Pvt) Ltd. Peshawar
11	Muhammad Adnan	2016	Production of Spices at Stanley Food (Pvt) Ltd. Peshawar
12	Muhammad Kashif	2017	Postharvest losses of tomato in district Peshawar
13	Rizwan Ullah Khan	2017	Postharvest losses of Date fruit in North Waziristan Agency
14	Raheem Khan	2017	The effect of cold storage condition on postharvest quality of apple fruit
16	Siraj Ullah	2017	Postharvest losses of sweet cherry in Gilgit-Baltistan

### **Publication in International Impact Factor Journals**

1. Durrani Y., Khan, R.A., Ali, S.A., **Hashmi, M.S.**, Shahid, M.A. (2018). Comparative study of selected calcium salts impacts on enhancement of postharvest storage life of fresh plum fruits, *Fresenius Environmental Bulletin*, 27, 46-53) (**Impact Factor: 0.42**)
2. **Hashmi, M.S.**, East, A. R., Palmer, J. S., & Heyes, J. A. (2016). Hypobaric treatments of strawberries: A step towards commercial application, *Scientia Horticulturae*, 198, 407-413. (**Impact Factor: 1.62**)
3. **Hashmi, M. S.**, East, A. R., Palmer, J. S., & Heyes, J. A. (2013). Pre-storage hypobaric treatments delay fungal decay of strawberries. *Postharvest Biology and Technology*, 77, 75-79. (**Impact Factor: 3.24**).
4. **Hashmi, M. S.**, East, A. R., Palmer, J. S., & Heyes, J. A. (2013). Hypobaric treatment stimulates defence-related enzymes in strawberry. *Postharvest Biology and Technology*, 85, 77-82. (**Impact Factor: 3.24**).

### **Publications in HEC recognized National Journals**

5. Muhammad, A., M., Ayub, Y., Durrani, I. M., Qazi, S., A., Ali, **M. S.**, **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. Bilawal, A., **Hashmi, M. S.**, Zareen, S., Amir, M. N., & Khan, I. (2017). Effect of edible gum coating, glycerin and calcium lactate application on the post-harvest quality of guava fruit. *International Journal of Advanced Research and Pub.* 1 (5), 23-27.

7. **Hashmi, M. S.**, East, A. R., Palmer, J.S., & Heyes, J. A. (2014). Strawberries Inoculated after Hypobaric Treatment Exhibit Reduced Fungal Decay Suggesting Induced Resistance *Acta Horticulturae* 1053, 163-168.
8. **Hashmi, M. S.**, East, A. R., Palmer, J. S., & Heyes, J. A. (2013). Hypobaric treatment reduces fungal rots in blueberries. *Acta Horticulturae* 1012, 609-614.
9. **Hashmi, M. S.**, Alam, S., Riaz, A., & Shah, A. S. (2007). Studies on microbial and sensory quality of mango pulp storage with chemical preservatives. *Pakistan Journal of Nutrition*. 6(1), 85-88.
10. **Hashmi, M. S.**, Zeb, A., Riaz, A., Shah, A. 2007. Preparation and evaluation of synthetic squashes for diabetic patients by using sorbitol as sweetener. *Sarhad Journal of Agriculture*, 23(2), 459.
11. **Hashmi, M. S.**, Ayub, M., Zeb, A., Hashim, M., Alam, S., & Riaz, A. (2006). Effect of chemical preservatives on the physico chemical and nutritional evaluation of mango pulp stored at ambient temperature. *Sarhad Journal of Agriculture*, 22(4):685-687.
12. Alam, S., **Hashmi, M. S.**, Shah, A. S., & Khan, U. L. (2007). Comparative Storage Studies on the Organoleptic Attributes of Iron Fortified Whole Wheat Flour. *Sarhad Journal of Agriculture*, 23(4), 1121.
13. Alam, S., Shah, H., U., **Hashmi, M. S.**, Suleman, M. 2006: Biochemical and microbiological studies of iron fortified whole wheat flour during storage. *Sarhad Journal of Agriculture* 22(4): 673-679.
14. Riaz, A., Wahab, S., **Hashmi, M. S.**, & Shah, A. S. (2007). The influence of Mungbean and Mashbean supplementation on the nutritive value of whole Wheat flour bread. *Sarhad Journal of Agriculture*, 23(3), 737.
15. Shah, A. S., Alam, S., Hashim, M. M., **Hashmi, M. S.**, & Riaz, A. (2007). Effect of stabilizers and storage time on the overall quality of tomato paste. *Sarhad Journal of Agriculture*, 23(4), 1137.
16. Shah, A. S., Zeb, A., Alam, S., Hashim, M. M., **Hashmi, M. S.**, & Riaz, A. (2007). Effects of dehydration, packaging and irradiation on the microbial and sensory quality of Bitter Gourd. *Sarhad Journal of Agriculture*, 23(3), 781.
17. Muhammad, N., Shah, A. S., Riaz, A., Hashim, M. M., Mahmood, Z., & **Hashmi, M. S.** (2007). Preparation and evaluation of pear glaze at different stages of maturity. *Sarhad Journal of Agriculture*.

### **International Conference Proceedings**

1. II International Symposium on Discovery and Development of Innovative Strategies for Postharvest Disease Management, Izmir, Turkey, April-May 2013.
2. VII International Postharvest Symposium, Kuala Lumpur, Malaysia, May 2012.

### **Grants & Trainings**

- Seminar on "Food Safety: Our National Responsibility arranged by National Alliance for Food Safety (NASF) Pakistan, on 17<sup>th</sup> Nov. 2016 held at UET Peshawar.
- Workshop Intellectual Property Rights (Filling and Drafting of Patent Application), organized by PASTIC and The University of Agriculture Peshawar.
- 3-day pedagogical training on development of teaching and presentation skills. Arranged by UNIDO (07-09 May 2015)

- 3-day course on food safety inspection procedures, in situ inspection of food establishments and the use of food inspection kits. Arranged by UNIDO (11-13 May 2015)
- Overseas PhD scholarship for pursuing PhD at Massey University New Zealand (2010 – 2014).
- Helen E Akers PhD scholarship 2013, Massey University New Zealand.
- Turners & Grower Research Grant 2013, Massey University New Zealand.
- HEC travel grant for attending International conference
- Travel grant for attending International conference by New Zealand Horticultural Science Advancement Trust.
- Training on Oil quality, Pakistan Council for Scientific & Industrial Research (PCSIR).
- Training on Nuclear & other Techniques in Food & Agriculture Research.
- 6-day training workshop arranged by Agricultural Research Institute Tarnab, Peshawar.
- Oral presentation in Symposium arranged by Institute for Food, Nutrition & Human Health (IFNHH), Massey University New Zealand.

### **Research Thesis**

- PhD thesis on “Hypobaric treatment: an innovative approach to control postharvest diseases of strawberries” at Massey University, New Zealand, 2014.
- MSc (H) thesis on “Effect of different preservatives and packaging materials on the overall quality of mango pulp” at The University of Agriculture Peshawar, 2005.

### **References**

#### **1. Prof. Andrew East**

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 Massey University New Zealand  
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#### **2. Prof. Julian Heyes**

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