

**Curriculum Vitae**  
(HEC Accredited Supervisor)



**Name** Dr. Mohammad Ayub  
**Father Name** Mohammad Rafiq Khan  
**Present Address** Department of Food Science and Technology  
The University of Agriculture Peshawar, Khyber  
Pakhtunkhwa, Pakistan.  
**Residence** House # 174 Street # 6, Sector F/7 Phase- 6 Hayatabad,  
Peshawar.  
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**N.I.C No.** 17301-8679892-7  
**Nationality** Pakistani  
**Marital status** Married  
**Date of birth** April 14, 1968

**EDUCATIONAL QUALIFICATIONS:**

- 2005** **Doctor of Philosophy (PhD) CGPA 3.79/4.00.** Uni Reg. (89-Agr-U-3465).  
Food Science and Technology, The University of Agriculture Peshawar,  
Khyber Pakhtunkhwa Pakistan.
- 1995** **Master of Science (Hons)** Food Science and Technology  
CGPA 3.78/4.0. **First Class First.**
- 1993** **Bachelors of Science (Hons)** 3.71/4.00 (First Division)  
Food Science and Technology
- 1987** **Higher Secondary School Certificate** (First Division)  
Federal Board of Intermediate & Secondary Education Islamabad.
- 1984** **Secondary School Certificate (SSC)** ((First Division)  
Board of Intermediate and Secondary Education Peshawar

Certificate/ Degree	Year	Reg. No	Marks	Div.	% age	Board/University
S.S.C.	1984	1742	684/850	Ist A+	80.47	Peshawar
H.S.S.C.	1987	39077	717/1100	Ist B	65.2	Federal
B.Sc. (H)	1993	89-Agr-	3.71/4.00	Ist A	78.72	Agric. Univ.

		U-3465				Peshawar
M.Sc. (H)	1995	do	3.78/4.00	Ist A <b>(Distinction)</b>	80.0	Do
PhD	2005	do	3.79/4.00	Ist A	90.0	Do
Research area of specialization in Food Science : <b>Post Harvest Technology</b>						
Ph.D. thesis title: <b>Effect of selected sweeteners (caloric and non caloric) chemical preservatives and antioxidants on the physicochemical and microbial analysis of dehydrated fruits.</b>						

<b>Service Experience:</b>	As a university faculty: Eighteen and a half years (Appointment as a lecturer (contract) in Sep. 1995 and regular in Jul. 1996)
<b>Sep, 1995 to Jul, 1996</b>	Lecturer on contract basis in Department of Food Science & Technology, The University of Agriculture Peshawar, Khyber Pakhtunkhwa, Pakistan.
<b>Jul, 1996 to Dec, 2004</b>	Lecturer in Department of Food Science & Technology, The University of Agriculture Peshawar, Pakistan.
<b>Jan, 2005 to Jan, 2009</b>	Assistant Professor in Department of Food Science & Technology, The University of Agric. Peshawar, Pakistan.
<b>Jan, 2009 to May 2014</b>	Associate Professor in Department of Food Science & Technology, The University of Agriculture Peshawar.
<b>May 2014 till date</b>	Professor in Department of Food Science & Technology, The University of Agriculture Peshawar.

**Other Activities:**

- **Technical expert** for (i) Sarhad J. of Agriculture, Agric. Univ. Peshawar, Pakistan, (ii) Pak. J. Scientific & Industrial Research, PCSIR Karachi.
- A member of Board of Advance Studies & Research of The Agric. Uni. Peshawar since September 2013 till date.
- A member of board of study for M.Sc. (H) and Ph.D degrees theses, in the Faculty of Nutrition Sciences (Deptt. Agricultural Chemistry, Food Science & Technology) (from 2004 till date). Dept. Seminar incharge of B.Sc.(H), M.Sc.(H) and PhD.

**Member of Professional Societies**

Member of Association of All Pakistan Food Scientists and Technologist (AAPFST).

Member of Agricultural University Teacher Association.

Member of Departmental Appointment and Promotion Committee, AUP.

**Computer Skill:**

Ms Word, Ms Excel, Internet Networking.

**List of total number of publications and students supervised for research activities**

<b>List of total number of publications and students supervised for research activities</b>	<b>Total</b>
<b>Research Publications</b>	<b>61</b>
<b>B.Sc.(H)</b> students supervised for Review Papers	<b>13</b>
<b>B.Sc.(H)</b> students supervised for Internship Report	<b>34</b>
<b>M.Sc.(H)</b> students supervised for Special Problem	<b>37</b>
<b>M.Sc.(H)</b> students supervised for Research Thesis	<b>37</b>
<b>M.Sc.(H)</b> students supervised as a co advisor for Research Thesis	<b>34</b>
<b>M.Sc.(H)</b> students supervised as a minor member for Research Thesis	<b>16</b>
<b>PhD</b> students supervised (As member major field)	<b>3</b>
<b>PhD</b> students supervising as chairman supervisory committee	<b>3</b>
<b>PhD</b> students supervising as member major field)	<b>2</b>

#### **Training:**

- Entrepreneurship Training Course at Agricultural University Peshawar on Sep.1<sup>st</sup> to Dec. 24<sup>th</sup> 1992.
- Training course on “The Use of Nuclear and other Advance Techniques in Food and Agricultural Research” at Nuclear Institute of Food and Agriculture, Ternab, Peshawar on Sep.17<sup>th</sup> to 28<sup>th</sup> 2001.
- Training of presiding officer at Agricultural University Peshawar held on Dec. 17<sup>th</sup> 2007.
- Training course on “Understanding the Use of Internet and Up Keeping the Networking System” at Agricultural University Peshawar on Feb. 21<sup>st</sup> to 23<sup>rd</sup> 2008.
- Workshop on E-Books of HEC Digital Library at NWFP Agricultural University Peshawar held on March 5<sup>th</sup> 2008.
- Training course on “The Project Management” at NWFP Agricultural University Peshawar on April 2- 3<sup>rd</sup> 2010.
- Seminar on “Technological Interventions for Food and Environment Security” at Bara Gali, Abbottabad from 1 to 4<sup>th</sup> June 2010.
- International symposium on institutional linkages for agriculture development in Pakistan on Dec. 20- 21<sup>st</sup> 2010.
- Training course on “Project Formulation” held on Feb. 8-9, 2012 at Khyber Pakhtunkhwa Agricultural University, Peshawar.

- Training on “Grain, oil and food processing technology for developing countries” held on Oct. 19<sup>th</sup> to Nov. 15<sup>th</sup>, 2012 at Zhengzhou Henan the People s Republic of China.
- Conference on prospects and opportunities for agricultural development in Pakistan held on June 25-27, 2013 at Khanispur, Ayubia, Pakistan.
- Conference on “Innovative technologies and sustainable development in agriculture” held on August 19-22, 2014 at Bara Gali, Abbottabad.

**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.
2. **Ayub, M.**, Khan, R., S. Wahab, A. Zeb & J. Muhammad. 1996. Influence of various sweeteners and their concentrations during osmosis on the water activity and shelf stability of intermediate moisture guava slices. Sarhad J. Agric.12 (3): 361 – 368.
3. Ilyas, M., J. Khalil, **M. Ayub**, S. Khan & S. Akhtar. 1996. The effect of iron fortification on the quality of fortified bread. Sarhad J. Agric. 12 (2): 63 - 66.
4. Khan, R., S. Wahab, S. Munir, L. S. Wei & **M. Ayub**. 1996. Studies on the Nuclear Magnetic Resonance (NMR) water mobility in different sweeteners and desludged soy sweeteners. Sarhad J. Agric. 12 (3): 355 - 360.
5. Hanif, M., J. Muhammad., B. Hussain, **M. Ayub** & N. A. Alizi. 1996. Acceptability of cow and buffalo flavored milk. Sarhad J. Agric. 12 (4): 463 - 470.
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.
7. Hussain, M. A., **M. Ayub**, Tariq M. & N. Iqbal. 1999. Effect of incubated temperature (37<sup>0</sup>C) on the overall quality of U.H.T. milk. Sarhad J. Agric. 15 (4):363 - 366.
8. Ali, S., **M. Ayub**, A. Zeb & S. Muneer. 1999. Effect of potassium metabisulphite on Physicochemical properties of dried persimmon. Sarhad J. Agric. 15 (6): 631 - 634.
9. Imran, A., Khan R. & **M. Ayub**. 2000. Effect of added sugar at various concentrations on the storage stability of guava pulp. Sarhad J. Agric. 16(1): 89 - 93.
10. Ilyas, M., M. Sajid, **M. Ayub** & S. Khan. 2000. Optimization of soaking condition of whole soybean seed for soymilk production. Sarhad J. Agric.16 (1): 101-104.

11. **Ayub, M.** & M.B. Khan. 2001. Effect of different light conditions and coloured glass bottles on the retention of quality characteristics of Pomegranate syrup during storage at room temperature. *Sarhad J. Agric.* 17 (4): 629 - 632.
12. **Ayub, M.** & S. Alam. 2002. Effect of crystalline sucrose on water activity and overall acceptability of osmotically dehydrated apple slices. *Sarhad J. Agric.* 18 (1): 99– 105.
13. **Ayub, M.** & A. Zeb. 2002. Inhibition of browning formation in banana puree and banana milk drink. *Sarhad J. Agric.* 18 (4): 455–461.
14. Qazi, I. M., S. Wahab, A. A. Shah, A. Zeb & **M. Ayub**. 2003. Effect of different fermentation time and baking on phytic acid content of whole wheat flour bread. *Asian J. Plant Sci.* 2(8): 597 – 601.
15. **Ayub, M.** & M. Saddiq. 2003. Effect of different types of milk and stabilizers on the chemical composition of quality yoghurt. *Sarhad J. Agric.* 19 (2): 271- 278.
16. **Ayub, M.,** S. Wahab & Y. Durrani. 2003. Effect of water activity ( $a_w$ ) moisture content and total microbial count on the overall quality of bread. *Inter. J. Agric. & Bio.* 5(3):274 - 278.
17. **Ayub, M.** 2003. Effect of sweeteners on the water activity and shelf stability of osmotically dehydrated persimmon slices. *Sarhad J. Agric.* 19(4):563 - 570.
18. Ullah, J., M. Hamayoun, T. Ahmad, **M. Ayub** & M. Zafarullah. 2003. Effect of light, natural and synthetic antioxidants on stability of edible oil and fats. *Asian J. Plant Sci.* 2 (17-42):1192-1194.
19. **Ayub, M.** 2004. Influence of different types of milk and stabilizer on sensory evaluation and whey separation of yoghurt. *Pakistan J. Sci. & Indus. Res.* 47(5):398-402.
20. **Ayub, M.,** A. Rafiq, S. Wahab & Y. Durrani. 2004. Effect of water activity ( $a_w$ ), moisture content and microbial activity on the keeping quality of industrial and locally manufactured cookies. *Scientific Khyber.* 17(1): 9-20.
21. **Ayub, M.,** I. M. Qazi & D. Hussain. 2004. Microbial and sensory attributes of osmotically dehydrated guava slices during storage. *Sarhad J. Agric.* 20(4):635-641.
22. **Ayub, M.,** A. Zeb, J. Ullah & M.M.A.K. Khattak. 2005. Effect of various sweeteners on chemical composition of guava slices. *Sarhad J. Agric.* 21(1):131-134.
23. **Ayub, M.,** A. Zeb, J. Ullah & M.M.A.K. Khattak. 2005. Water activity of dehydrated guava slices sweetened with caloric and non caloric sweeteners. *Sci. Tech. & Development.* 24(4): 54 – 59.

24. **Ayub, M.,** A. Zeb, J. Ullah & M.M.A.K. Khattak. 2005. Effect of non nutritive sweeteners, chemical preservatives and antioxidants on microbial and sensory characteristics of dehydrated guava. *J. of Sci. & Tech.* 29(1):63-66.
25. **Ayub, M.,** T. Durrani & A. Zeb. 2005. Effect of sucrose and potassium metabisulphite on the water activity microbial and sensory evaluation of apricot pulp. *Sarhad J. Agric.* 21(4):755-759.
26. Mohammad, A., **M. Ayub** A. Khaliq & Saifullah. 2006. Effect of different concentrations of sucrose on the quality of dehydrated peach slices. *Sarhad J. Agric.* 22(2):327 – 331.
27. Hashmi, M.S., **M. Ayub** A. Zeb & M. M. Hashim S. Alam and A. Riaz. 2006. Effect of chemical preservatives on the physicochemical and nutritional evaluation of mango pulp stored at ambient temperature. *Sarhad J. Agric.* 22(4):685-687.
28. Iman, S., **M. Ayub** M. Abbas & I.M. Qazi. 2006. Analysis of intermediate moisture apple slices during storage. *Sarhad J. Agric.* 22(3):545-549.
29. **Ayub, M.,** A. Rafiq, S. Wahab & Y. Durrani. 2007. Effect of water activity ( $a_w$ ) moisture content and total microbial count on the overall quality of buns. *Pakistan J. Sci. & Indus. Res.* 50(1):47-50.
30. **Ayub, M.,** T. Durrani A. Zeb & J. Ullah. 2007. Effect of sucrose and potassium metabisulphite on the physicochemical and microbial analysis of apricot pulp. *Pakistan J. Sci. & Indus. Res.* 50(4):251-253.
31. **Ayub, M.,** Q. Ahmad, M. Abbas, I.M. Qazi & I.A. Khattak. 2007. Composition and adulteration analysis of milk samples. *Sarhad J. Agric.* 23(4):1127-1130.
32. Muhammad, A., Y. Durrani, A. Zeb, **M. Ayub** & J. Ullah. 2008. Development of diet jams from apples grown in Swat (NWFP). *Sarhad J. Agric.* 24(3):461-467.
33. Zeb, A. & **M. Ayub.** 2008. Quality evaluation of sun dried apricot preserved with food additives and plastic packing. *Proceeding of Conf. on Response to Challenges of Globalization in Agriculture.* Jul 2-7. : 283- 298.
34. Muhammad, A., Y. Durrani, **M. Ayub** A. Zeb and J. Ullah. 2009. Organoleptic evaluations of diet jam from apple grown in Swat valley. *Sarhad J. Agric.* 25(1):81 – 86.
35. Durrani, Y., 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. *Sarhad J. Agric.* 27(3):471-475.

- 36.** Sohail, M., **M. Ayub**, I. Ahmad, B. Ali and F. Dad. 2011. Physicochemical and microbiological evaluation of sun dried tomatoes in comparison with fresh tomatoes. Pak. J. Biochem. Molecular Biology. 44(3):106-109.
- 37.** Wisal, S., A. Zeb, **M. Ayub** and Ihsanullah. 2013. Refrigeration storage studies of strawberry juice with TSS of 7.5 and 20.0<sup>0</sup> brix treated with sodium benzoate and potassium sorbate. Sarhad J. Agric. 29 (3): 433- 439.
- 38.** Rehman, A., Islam, M. Aftab, M. Siraj, D, **M. Ayub**. 2010. Present meat production and improving meat inspection and control in Khyber Pakhtunkhwa Communities. National Conference on the strategies to improve red meat production in Pakistan, 13<sup>th</sup> October, 2010.

**INTERNATIONAL:**

- 39.** Mehmood, Z., A. Zeb, **M. Ayub**, N. Bibi, A. Badshah & Ihsanullah. 2008. Effect of pasteurization and chemical preservatives on the quality and shelf stability of apple juice. Amer. J. Food Tech. 3(2):147-153.
- 40.** Zeb, A. I. Ullah A. Ahmed K. Ali & **M. Ayub**. 2009. Grape Juice preservation with benzoate and sorbate. Advances in Food Sci. 31(1):17-21.
- 41.** **Ayub, M.**, J. Ullah, A. Muhammad and A. Zeb. 2010. Evaluation of strawberry juice preserved with chemical preservatives at refrigeration temperature. Int. J. of Nut. & Metabolism. 2(2):27-32.
- 42.** Obaid, J., S.A. Khalil, A.B. Khattak, M. Khan and **M. Ayub**. 2010. Effect of hot water dipping on the post harvest life of blood red oranges. Advances in Food Sci. 32(2): 82-87.
- 43.** Durrani, Y., **M. Ayub**, A. Muhammad and A. Ali. 2010. Physicochemical response of apple pulp to chemical preservatives and antioxidant during storage. Food Safety Information Pub. Internet J. of Food Safety. 12 :20-28.
- 44.** Hussain, I., A. Zeb and **M. Ayub**. 2010. Quality attributes of apple and apricot blend juice preserved with potassium sorbate during storage at low temperature. Food Safety Information Pub. Internet J. of Food Safety.12:80-86.
- 45.** Muhammad, A. **M. Ayub**, A. Zeb, Y. Durrani, J. Ullah and S.R. Afridi. 2011. Physicochemical analysis of apple pulp from Mashaday variety during storage. Agric. Bio. J. of North Amer. 2(2): 192-196.
- 46.** Khan, A.Z., H. Khan, R. Khan, S. Niger, B. Saeed, H. Gul, Amanulla, S. Wahab, A. Muhammad, **M. Ayub**, N. Matsue and T. Henmi. 2011. Morphology and yield of

- soybean grown on allophonic soil as influenced by synthetic zeolite application. Pak. J. Bot. 43(4): 2099-2107. (**Impact factor 0.947**).
47. Saeed, B., 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. African J. Biotech. 10(63): 13769- 13772. (**Impact factor 0.565**).
  48. Saeed, B., 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. African J. Biotech. 10(63): 13815- 13817. (**Impact factor 0.565**).
  49. Hussain, I., A. Zeb and **M. Ayub**. 2011. Evaluation of apricot blend juice with sodium benzoate at refrigeration temperature. World J. Agric. Sci. 7(2): 136-142.
  50. Khali, S.A., **M. Ayub**, R. Zamir, M. Sajid, A. Muhammad, F. Wahid and M. Faiq 2012. Influence of post harvest hot water dip treatment on quality of peach fruit (*Prunus Persica L.*) J. of Medicinal Plant Res. 6(1):108-113 (**Impact factor 0.879**).
  51. Durrani, Y., A. Zeb, Ye. Xingqian, **M. Ayub**, W. Tahir, A. Muhammad and S. Wahab. 2012. Influence of storage temperature on physicochemical sensory and nutritional properties of chemically preserved mango pulp. African J. Biotech. 11(13): 3147- 3152. (**Impact factor 0.565**).
  52. Shahnawaz, M., A. Wali, Y. Durrani, **M. Ayub**, A. Muhammad, M. R. Khan and H. Khan. 2012. Refrigerated storage studies of mango seabuckthorn blended pulp with selected preservative and ginger extract. Intercontinental J. of Food and Nut. Sci. 1(1):01-07.
  53. Muhammad, A., **M. Ayub**, A. Zeb, S. Wahab, S. Khan and Ihsanullah. 2013. Physicochemical analysis and fatty acid composition of oil extracted from olive fruit grown in Khyber Pakhtunkhwa, Pakistan. Int. J. of Basic & Applied Sci. 13(2): 36-39. (**Impact factor 0.440**).
  54. Khan, M.R., S. Wahab and M. Ayub. 2013. Calcium fortification in wheat flour, chicken bone powder, egg shells powder and calcium carbonate. Lambert Academic Pub (LAP). Germany. : 1-91
  55. **Ayub, M.**, M. Z. Masud, S. Ullah, S. Wahab, Y. Durrani, J. Ullah, A. Muhammad and S. A. Ali. 2014. Quality evaluation of melon cubes preserved in sweetener solutions. J. of Medicinal Plant Res. 8(13):529-537. (**Impact factor 0.879**).



56. Muhammad, A., **M. Ayub**, S. Wahab, A. Zeb and S. A. Ali. 2014. Physicochemical analysis and organoleptic evaluation of honey during storage. *World J. of Pharmacy and Pharmaceutical Sci.* 3(3) : 3569-3574.
57. Khan, M., **M. Ayub**, Y. Durrani, S. Wahab, A. Muhammad, S. A. Ali, A. Shakoor, A. Khan and Z. Rehman. 2014. Effect of sucrose and stabilizer on the overall quality of guava bar. *World J. of Pharmacy and Pharmaceutical Sci.* 3(5): 130-146.
58. Muhammad, A, Z. Rahman, **M. Ayub**, Y. Durrani, S.A. Ali, A. Tabassum, A. Shakoor, M. Khan and A. Khan. 2014. Inhibitory effect of ginger and turmeric on *Rhizopus stolonifer* growth on bread. *J. Food Processing & Tech.* 5(5):325. doi: 10.4172/2157-7110.1000325. (**Impact factor 2.53**).
- 59.
60. **Ayub, M.**, R. Ullah, A. Muhammad, J. Ullah, Y. Durrani, H. U. Khan and S. Rehman. 2013. Effect of different chemical preservatives on storage stability of ready to serve peach drink. 45 (3). Accepted for publication in *Pak. J. Bot.* in June 2013. (**Impact factor 0.947**).
61. **Ayub, M.**, A. Muhammad, N. Ullah, S. Wahab and M. Khalid. 2011. Effect of irradiation and packaging materials on overall quality of meal ready to eat (MRE) prepared from bitter gourd. Accepted for publication in *Pak. J. Bot.* August 2013. (**Impact factor 0.947**).
62. Muhammad, A., **M. M. Ayub** and A. Zeb. 2013. Reduction of bitterness of olive fruit by various treatments during storage. Accepted for publication in *Pak. J. Bot.* August 2013. (**Impact factor 0.947**).
63. Wahab, S., Y.E Xingqian, S. K. Khalil, **M. Ayub**, A. Muhammad. Y. Durrani, J. Ullah. 2011. Effect of temperature and fermentation period on the overall quality of black tea. Accepted for publication in *Pak. J. Bot.* (**Impact factor 0.947**).
64. Sohail, M., **M. Ayub**, S. A. Khalil, A. Zeb and S. Wahab. 2013. Effect of calcium chloride treatment on post harvest quality of peach fruit during cold storage. Submitted for publication in *Spanish J. Agri. Res.* (**Impact factor 0.695**).
65. **Ayub M.**, Saifullah, S. Wahab, A. Muhammad, S. Khan Khalil and A. Rahman. 2013. Effect of chemical preservatives and antioxidants on the quality and shelf stability of peach pulp. Accepted for publication in *Pak. J. Bot.* (**Impact factor 0.947**).
66. Wahab, S., M. Hussain, **M. Ayub**, A. Muhammad, M.K. Khattak, M. Faiq, Y. Durrani, S. Muneer. 2013. Analysis of minerals and vitamins in sea buckthorn (*hippophae*

- rhamnoids*) pulp collected from Ghizer and Skardu districts of northern areas. Accepted for publication in Pak. J. Bot. (**Impact factor 0.947**).
- 67. Ayub, M.,** Y. Durrani, A. Muhammad, A. A. Iqbal and M. Khalid. 2013. Comparative studies of bread prepared with raw and neutralized Whey. Accepted for publication in Pak. J. Bot. (**Impact factor 0.947**).
- 68. Ayub, M.,** A. Muhammad, S. Masroor, S. Wahab and M. Khalid. 2013. Influence of different chemical preservatives on the overall quality of jaman syrup. Accepted for publication in Pak. J. Bot. (**Impact factor 0.947**).

### **List of M.Sc. (H) Students Supervised in their Research**

#### **As Chairman Supervisory Committee:**

1. Mr. Malik Mazhar Hussain. 1998. Quality comparison of different brands of UHT milk as fresh and incubated at 37<sup>0</sup>C.
2. Mr. Shahid Sohail Khan. April 1999. Preparation and control of browning in banana puree and banana milk drink.
3. Mr. Amir Rafiq. 2002. Relationship between water activity ( $a_w$ ), moisture content and total microbial count in bread, bun and cookies.
4. Ms. Tehmina Durrani. Oct., 2003. Effect of various concentration of sucrose and chemical preservative of potassium metabisulphite on the water activity and overall storage stability of apricot pulp stored in bulk at ambient temperature.
5. Mr. Majid Sohail. Dec. 2004. Effect of different preservatives and packaging material on the overall quality of mango pulp.
6. Mr. Safiullah Mar. 2007. Effect of different chemical preservatives and antioxidants on the overall quality of peach pulp stored at ambient temperature.
7. Ms. Shaista Masroor. May 2007. Influence of different chemical preservatives on the overall quality of jaman syrup.
8. Mr. Quasid Ahmad. 2008. Quality evaluation of carrot and Kinnow juice blend during storage.
9. Mr. Noor Ullah. 2009. Effect of irradiation and packaging materials on overall quality of meal ready to eat (MRE) prepared from Bitter gourds.
10. Mr. Rehman Ullah Khan. 2009. Effect of different chemical preservatives on storage stability of ready to serve peach drinks.
11. Mr. Kashif Akbar 2009. Sweetened bread fortification with citrus peel powder.

12. Mr. Jawad Ahmad. 2009. Effect of hot water dipping on the post harvest life of blood red oranges (*Citrus sincensis*).
13. Mr. Lal Zaman. 2010. Effect of hot water treatment on the shelf life of Peach fruit.
14. Mr. Naeem Aslam. 2010. Effect of chemical stabilizers on the overall quality of butter stored at refrigeration.
15. Mr. Qayum Ur Rehman. 2010. Effect of chemical preservatives and pasteurization on the overall quality of orange and pomegranate blend juice.
16. Mr. Ishtiaq Ahmad. 2010. Effect of different chemical preservatives and pasteurization on the quality of pomegranate juice during storage.
17. Mr. Adnan Niaz. 2010. Effect of hot water dipping on the storage behavior of Chaunsa (white) mango.
18. Mr. Jamal Abdul Nasir. 2010. Preservation of grape juice by addition of chemical preservatives.
19. Mr. Qazi Saddam Naseer. 2010. Development and storage stability evaluation of ready to serve orange lemonade drink.
20. Ms. Samina Inayat. 2010. Development of diet apricot jam.
21. Mr. Muhammad Sohail. 2011. Effect of calcium chloride treatment on post harvest quality of peach fruit.
22. Mr. Ajmal. 2012. Evaluation of storage stability of grape jam with different sweeteners.
23. Mr. Nabeel Anjum. 2012. Preparation of low energy biscuits with supplementation of dietary fibers.
24. Mr. Syed Awais Ali. 2012. Assessment of aflatoxins in commercially available wheat flour samples in Peshawar city.
25. Mr. Ahmad Zia. 2012. Quality evaluation of melon cubes preserved in sweeteners solutions.
26. Ms. Sonia Shams. 2012. Effect of chemical preservatives and stabilizers on the quality of pulpy grape juice.
27. Muhammad Shakirullah. 2012. Influence of chemical preservatives and antioxidant on storage stability of peach squash.
28. Ms. Muniza Akhtar. 2012. Quality evaluation of intermediate moisture (IM) pumpkin (Cucurbeta).
29. Ms. Nuzhat Ihsan. 2013. Effect of selective food preservatives on overall quality of tomato garlic pastes.
30. Ms. Marriam Ali. 2013. Storage study of tomato ginger pastes.

31. Mr. Hayatullah. 2013. Quality evaluation of whole mandarin juice during storage.
32. Mr. Nasratullah. 2012-13. Quality evaluation of whole red blood oranges during storage.
33. Ms. Ashbala Shakoor. 2014. Effect of different level of sucrose glucose mixture and guar gum on the overall quality of guava leather.
34. Mr. Majid Khan. 2014. Effect of sucrose and stabilizers on overall quality of guava bar.
35. Mr. Khalid Khan. 2014. Study of different calcium salts for enhancing post harvest storage life of peach (*Prunus Persica*).
36. Mr. Zia-Ur-Rehman. 2014. Inhibitory effect of ginger and turmeric on *Rhizopus stolonifer* growth on bread.
37. M. Abbas Khan. 2014. Effect of glucose, sucrose and stabilizers on overall quality of intermediate moisture persimmon leather.
38. Ms. Nazish Irshad. 2014. To study the effect of various chemical preservatives on the overall quality of cottage cheese.
39. Ms. Gul e Sosum. 2014. Microbial and quality analysis of intermediate moisture apple bar prepared from apple wastes.
40. Ms. Huma Syed. 2014. Preparation of intermediate moisture apple bar using apple pomace (wastes)
41. Ms. Afsheena Gillani. 2014. Microbial and storage study of cottage cheese.
42. Mr. Sharmat Ullah. 2014. Preparation and evaluation of carrot and apple pulp blended jam.
43. Ms. Basharat Saddiq. 2014. Effect of different chemical preservatives on overall quality of guava and dates blended ready to serve drink.

**As Co-Supervisor:**

44. Sibghat Ullah. 1999. Effect of various nutritive sweeteners at different concentrations on water activity and shelf stability of osmotically dehydrated persimmon slices.
45. Mr. Mohammad Bilal Khan. April 1999. Effect of different light conditions and coloured glass bottles on the retention of quality characteristics of Pomegranate syrup during storage at room temperature.
46. Mr. Imran Ahmad. 1999. Effect of added sugar at various concentration and chemical preservative on the water activity and shelf stability of guava pulp stored in bulk.
47. Mr. Sultan Aman Shah. April 1999. Effect of different food additives and various coloured polyethylene packages on quality of sun dried apricot stored at room temperature.

48. Mr. Naveed Iqbal. April 1999. Influence of different types of milk and stabilizers on whey separation and quality of yoghurt.
49. Mr. Sartaj Ai Bakhan. Feb. 1999. Effect of potassium metabisulfite on tannin content, nutritional microbial and organoleptic evaluation of sun dried persimmon.
50. Ms. Sabeen Naz Gilani. 2002. Varietals suitability and storage stability of mango squash.
51. Ms Rozinza Naz. June 2002. Fruit flavoured soymilk.
52. Ms. Ghazala. October 2003. Evaluation of strawberry juice preserved with sodium benzoate and potassium sorbate stored at refrigeration temperature
53. Zahid Mhmood. 2003. Studies on the combined effect of heat and chemical preservatives of sorbate and benzoate on the quality of apple juice stored at ambient temperature.
54. Mr. Imtiaz Ahmed. Feb. 2005. Quality analysis of individual and blended juices of apricot and apple fruits grown in Azad Jammu & Kashmir.
55. Mr. Shakoor Wisal. Feb. 2007. Preparation and storage study of strawberry beverage.
56. Mr. Kamal Hussain Mar. 2007. Quality evaluation of drinking water of district Ghizer (Northern Areas).
57. Mr. Maqsood Hussain. Sep. 2007. Analysis of minerals and vitamins in sea buckthorn (*hippophae rhamnoids*) pulp collected from ghizer and skardu districts of northern areas.
58. Miss Sumera Yasmin. 2009. Preparation and storage study of sea buckthorn fruit jam formulated with various sweeteners.
59. Ms. Saiqa Bibi. 2009. Effect of calcium fortification on the overall quality of whole wheat flour leavened and unleavened bread.
60. Mr. Asad Ali. 2009. Effect of chemical preservation of apple pulp during storage.
61. Mr. Shahid Ali. 2010. Effect of benzoate and sorbate on the shelf life of orange barley drink.
62. Mustafa Mehmood. 2010. Preservation of strawberry syrup with benzoate and sorbate.
63. Mr. Adeel Noman. 2010. Effect of selected chemical preservatives on nutritional contents and browning control of lemon curd.
64. Ms. Sumayya Rani. 2010. Quality evaluation of Kinnow and Strawberry blended juice.
65. Mr. Najeebullah. 2010. Preservation of persimmon slices in sucrose solutions.
66. Mr. Waseef Ullah Khan. 2010. Mango pulp preservation with addition of ascorbic acid and selected chemical preservatives.
67. Ms. Maryam Liaqat. 2010. Studies on low caloric seabuckthorn mango blended squash.
68. Mr. Shahzad Khan. 2011. Shelf life study of mango slices preserved in sucrose solution of different concentration.

69. Mr. Rafiullah Khan. 2012. The overall quality of whole wheat bread (leavened and un leavened) under the impact of calcium fortification.
70. Mr. Shah Mohammad. 2012. Quality evaluation of pomegranate and strawberry blended juice.
71. Ms. Hinna Shaukat. 2012. Effect of dehydration on overall quality of okra.
72. Mr. Imtiaz Hussain. 2013. Effect of sun drying and sodium benzoate on the growth of fungus in dehydrated tomatoes.
73. Mr. M. Waqas. 2014. Effect of calcium salts on the overall post harvest storage quality of Apricot fruit (*Prunus armeniaca L.*).
74. Mr. Rahmul Aziz. 2014. Effect of selected calcium salts on enhancing post harvest storage life of fresh plum fruits (*Prunus domestica L.*) in refrigerated condition.
75. Mr. M. Siraj. 2013. Effect of sun drying and potassium sorbate on the overall quality and microbial inhibition of sun dried tomato slices.
76. Mr. Ubaid Ullah Anwar. 2014. Effect of potassium metabisulphite and brining on the overall quality and microbial inhibition of food born fungal species on tomato.
77. Kashif Ahmed Khan. 2014. Selected chemical preservatives inhibiting effect on fungal in tomato pulp and its preservation.
78. Murtaza Ali. 2014. Effect of drying techniques and storage on mulberry fruit (*morus alba*)

**As Member (Minor Field) Deptt. Agricultural Chemistry:**

1. Mr. Farman Alam. (April, 2010). Fatty acid profile, nutritional and antinutritional factors of brassica cultivars grown in Khyber Pakhtunkhwa.
2. Ms. Zainab Siddiqui. (May, 2008). Effect of traditional cooking on protein, minerals and phytic acid content in different cultivars of chickpea (*cicer arietinum*).
3. Mr. Ahmad Zubair. 2008. Fatty acid profile and aflatoxin contamination of walnuts.
4. Mr. Mohammad Arif. (May, 2008). Evaluation of oil seeds for potential nutrients.
5. Mr. Ehsan Ali. 2008. Aflatoxin contamination and mineral profile of almond seeds.
6. Ms. Saira Kausar (May, 2009). Effect of soaking and germination on nutritional and antinutritional factors of millet (*pennisetum glaucum*) cultivar.
7. Ms. Mehreen Naushad. 2010. Effect of storage on physicochemical characteristics and minerals profile of different onion cultivars grown in Khyber Pakhtunkhwa.
8. Mr. Mohammad Irfan. (Dec, 2010). Heavy metals contamination of various brands of soft drinks available in local market of Peshawar.

9. Ms. Asma Iqbal. (May, 2009). Biochemical and microbiological studies on storage stability of commonly available wheat (*Triticum aestivum*) cultivars.
10. Ms. Ubairah. (June, 2011). Effect of the water activity and storage time on physicochemical characteristics of chickpea.
11. Mr. Ibrar Ullah. (August, 2011). Effect of lead applications on physicochemical properties of tomato (*lycopersicon esculentum L.*).
12. Mr. Nasiruddin. (August, 2008). Evaluation of wild vegetables for their potential nutrients, collected from Palosi Maghdarzai.
13. Mr. Khaista Nawab. (March, 2011). Physicochemical properties of wild fruits available in Khar Valley of Malakand Hills.
14. Mr. Ikram Ullah. (April, 2010). Biochemical constituents of Fenugreek (*Trigonella foenum-graecum*) as affected by regional differences.
15. Mr. Farhan Naz Khan. (April, 2010). Effect of traditional home cooking methods on the nutritional status of two potato varieties.
16. Ms. Shabnam Shahzadi. 2005. Assessment of nutritional and other risk factors associated with hypertensive subjects (40-60 years) in Muzaffarabad city. (Deptt. Human Nutrition)

**As Chairman supervisory committee for Ph. D students**

1. Mr. Ali Muhammad. Dec. 2012. Research work in progress. Development and quality analysis of various types of blended products from guava and olive fruits pulp.
2. Mr. Shah Alam. 2013. Enrolled in 3<sup>rd</sup> semester.
3. Mr. Kashif Akbar. 2013. Enrolled in 3<sup>rd</sup> semester.

**As member (Major Filed) for Ph. D students**

1. Mr. Yasser Durrani. (2012). Storage studies of value added mango blends with seabuckthorn fruit pulp.
2. Mr. Shakoor Wisal. 2013. Effect of different concentration of additives on strawberry juice.
3. Mr. Ijlal Hussain. 2014. Development and quality analysis of intermediate moisture apricot fruit bars.
4. Mr. Zahid Mehmood. 2014. Effect of food additives and storage on the overall quality of various products prepared from muskmelon (*Cucumis melo*).
5. Mr. Abdul Sattar Shah. 2014. Shelf life stability and value addition of peach (*Prunus Persica L.*) using hurdle technology.

