

Dr. Majid Suhail Hashmi

List of Publications:

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. 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.
3. **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**)
4. **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.
5. **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**).
6. **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**).
7. 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.
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. 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.
14. 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.
15. 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.
16. 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.
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*.