

Dr. Mohammad Ayub

PUBLICATIONS:

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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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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.
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