

KASHIF AKRAM

Present address:

Department of Food Sciences, Faculty of Biosciences,
Cholistan University of Veterinary and Animal Sciences
Bahawalpur, Pakistan

Phone: +92-3000220025

Email: kashifakramft@gmail.com
kashifakram@cucas.edu.pk



Permanent Address:

33-BK, Satellite Town, Bahawalpur, Punjab, Pakistan. Phone: +92-62-2280032

ACADEMIC QUALIFICATIONS:

1. **Post-Doctoral Researcher** (August, 2012–December, 2012): Department of Food Science and Biotechnology, Kyungpook National University, Daegu, Korea.
2. **Ph.D. Food Science & Biotechnology** (2012): Kyungpook National University, Daegu, Korea.

Thesis: “Identification, Quality and Polysaccharide-Extraction Properties of Gamma-Irradiated Mushrooms”

3. **M.Sc. (Hons.) Food Science & Technology** (2006): University of Agriculture, Faisalabad, Pakistan.
CGPA 3.5/4 (75%) 1st Division

Thesis: “Evaluation of Microbiological Quality of Locally Available Ready to Drink Mango Juices”

4. **B.Sc. (Hons.) Agriculture (Food Technology)** (2004): University of Agriculture, Faisalabad, Pakistan.
CGPA 3.58/4 (74.47%) 1st Division

WORK EXPERIENCES:

Associate Professor (12 December, 2018 to date): Department of Food Sciences, Faculty of Biosciences, Cholistan University of Veterinary and Animal Sciences Bahawalpur, Pakistan

Assistant Professor (16 December, 2016 to 11 December, 2018): Institute of Food Science and Nutrition, Bahauddin Zakariya University, Multan, Punjab, Pakistan.

Assistant Professor (29 March, 2013 to 15 December, 2016): Institute of Food Science and Nutrition, University of Sargodha, Punjab, Pakistan.

Lecturer (22 October, 2007 to 28 March, 2013): Institute of Food Science and Nutrition, University of Sargodha, Punjab, Pakistan.

- Subjects: Food Quality Management, Food Safety and Laws, Food Chemistry, Food Analysis, Unit Operations in Food Processing, Food Preservation.
- Industrial Cooperation: Process improvement, quality systems applications and value-added product development with the special references of local (Sargodha, Pakistan) citrus industries.

- **Research Associate** (07 March, 2009 to 24 August 2012): Department of Food Science and Technology, College of Agriculture, Kyungpook National University, Korea

Administrative Duties

- **Treasurer** (Additional Charge) Cholistan University of Veterinary and Animal Sciences, Bahawalpur, Pakistan (From 2021-todate)
- **Director Quality Enhancement Cell (QEC)** (Additional Charge) Cholistan University of Veterinary and Animal Sciences, Bahawalpur, Pakistan (From 2019-todate)
- **Chairman** Department of Food Sciences, Cholistan University of Veterinary and Animal Sciences, Bahawalpur, Pakistan (From 2018-todate)
- **Member Syndicate** Cholistan University of Veterinary and Animal Sciences, Bahawalpur, Pakistan (From 2019-2022)
- **Member Finance and Planning Committee** Cholistan University of Veterinary and Animal Sciences, Bahawalpur, Pakistan (From 2019-2022)
- **Coordinator** BSc. (Hons.) FST at Institute of Food Science & Nutrition, Bahauddin Zakariya University, Multan, Pakistan
- **Incharge** Food and Nutrition Laboratory, at Institute of Food Science & Nutrition, Bahauddin Zakariya University, Multan, Pakistan
- **Member** in Faculty Board at Faculty of Agricultural Sciences, Bahauddin Zakariya University, Multan, Pakistan
- **Convenor or Member** in numerous important committees of Cholistan University of Veterinary and Animal Sciences, Bahawalpur, Pakistan

Industrial Experience

Quality Assurance Officer (February, 2007 – October, 2007): Kolson Foods Pvt. Ltd. Lahore, Pakistan.

- Establishment of food safety management systems (*ISO 22000*) for the snack processing (*Slanty: 2007 top snack brand in Pakistan*).
- New product trials and part of market study team for new developments.
- Supply chain management and establishment of new unit at Islamabad, Pakistan.

Quality Assurance Officer (May, 2006 – February, 2007): Sunny Flour Mills Pvt. Ltd. Lahore, Pakistan.

- Maintenance of quality management systems and HACCP during wheat milling (*Surveillance Audits of ISO, HACCP and FSA*).

- Development of quality checks of specialized flours for target consumers (Pizza hut, KFC, and Bread industry)
- Erection of new milling plant and research and development to supply raw material (gram and corn flours) to PEPSI Co. Int. (Snack Division).

Trainee Food Technologist (March, 2004 – August, 2004): National Foods, Karachi, Pakistan.

- Research and development on new products and quality standards for raw material purchase.
- Process improvements for jams, pickles and spices.
- Practical learning of statistical process control, quality management systems and HACCP.

RESEARCH PROJECTS/GRANTS:

RESEARCH PROJECTS (Served as a researcher):

- Analysis of radiation-induced markers for reliable management of irradiated foods using luminescence techniques. A two years (2009-2010) project funded by Kyungpook National University Korea.
- Development of detection methods for irradiated agricultural materials and products. A two years (2009-2011) project funded by the Ministry for Food, Agriculture, Forestry and Fisheries of Korea.
- Optimization of luminescence analysis and its application in the identification of irradiated foods. A four years (2010-2013) project funded by National Research Foundation of Korea.
- Applications of eco-friendly E-beam sterilizing technique for securing the safety of dried agro-food products. A four years (2010-2013) project funded by Ministry for Food, Agriculture, Forestry and Fisheries of Korea.

RESEARCH PROJECTS/GRANTS AS PI and Co-PI

S/N	Title of Project	Amount	PI/Co-PI
1	Extraction of edible oil from water melon seed waste and development of value-added products	0.157 M	PI
2	Production of Gelatin from halal source: plants	3.138 M	Co-PI
3	Essential oil nano-emulsion dip-coating on fruits (Kinnow) to increase their market availability (shelf life) for economic boost	4.745 M	Co-PI

PUBLICATIONS IN PEER-REVIEWED JOURNALS:

Total Impact Factor 327.4
(Calculated with JCR 2023-2024)

Published Articles:

1. **Akram, K.**, and Kwon, J.H. (2010). Food irradiation for mushrooms: A review. Journal of Korean Society of Applied Biological Chemistry. 53, 257–265. **Impact Factor: 3.2**
<https://doi.org/10.3839/jksabc.2010.041>
June 2010
Y
2. Kwon, J.H., **Akram, K.**, Nam, K.C., Lee, E.J., and Ahn, D.U. (2011). Evaluation of radiation-induced compounds in irradiated raw or cooked chicken meat during storage. Poultry Science. 90, 2578–2583. **Impact Factor: 4.4**
<https://doi.org/10.3382/ps.2010-01237>
1 November 2011
W
3. Ahn, J.J., Kim, G.R., **Akram, K.**, Kim, K.S., and Kwon, J.H. (2012). Effect of storage conditions on photostimulated luminescence of irradiated garlic and potato. Food Research International. 47, 315–320. **Impact Factor: 8.1**
<https://doi.org/10.1016/j.foodres.2011.07.031>
July 2012
W
4. Kim, B.K., **Akram, K.**, Kim, C.T., Kang, N. R., Lee, J.W., Ryang, J.H., and Kwon, J.H. (2012). Identification of low amount of irradiated spices (red pepper, garlic, ginger powder) with luminescence analysis. Radiation Physics and Chemistry. 81, 1220–1223. **Impact Factor: 2.9**
<https://doi.org/10.1016/j.radphyschem.2012.01.023>
August 2012
W
5. Ahn, J.J., Kim, G.R., **Akram, K.**, Kim, K.S., and Kwon, J.H. (2012). Luminescence characteristics of minerals separated from irradiated onions during storage under different light conditions. Radiation Physics and Chemistry. 81, 1215–1219. **Impact Factor: 2.9**
<https://doi.org/10.1016/j.radphyschem.2012.02.002>
August 2012
W
6. Kyung, H.K., Ahn, J.J., **Akram, K.**, and Kwon, J.H. (2012) Thermoluminescence analysis of irradiated dried sea foods using different methods of mineral separation. Radiation Physics and Chemistry. 81, 1224–1226. **Impact Factor: 2.9**
<https://doi.org/10.1016/j.radphyschem.2011.12.013>
August 2012
W
7. **Akram, K.**, Ahn, J.J., Yoon, S.R., Kim, G.R., and Kwon, J.H. (2012). Quality attributes of Pleurotus eryngii following gamma irradiation. Postharvest Biology and Technology. 66, 42–47. **Impact Factor: 7.0**
<https://doi.org/10.1016/j.postharvbio.2011.12.001>
April 2012
W

8. Ahn, J.J., **Akram, K.**, Lee, J., Kim, K.S., and Kwon, J.H. (2012). Identification of a gamma-irradiated ingredient (Garlic Powder) in Korean barbecue sauce by thermoluminescence analysis. *Journal of Food Science*. 77, 476-480. **Impact Factor: 3.9**
<https://doi.org/10.1111/j.1750-3841.2011.02614.x>
 April 2012
W
9. **Akram, K.**, Ahn, J.J., Kim, G.R., and Kwon, J.H. (2012). Applicability of different analytical methods for the identification of gamma-irradiated fresh mushrooms during storage. *Food Science and Biotechnology*. 21, 573-679. **Impact Factor: 2.9**
<https://doi.org/10.1007/s10068-012-0073-6>
 30 April 2012
X
10. Ahn, J.J., **Akram, K.**, Jeong, M.S., Kwak, J.Y., and Kwon, J.H. (2012). Radiation-induced thermoluminescence characteristics of feldspar following different heat and microwave treatments. *Journal of Luminescence*. 132, 1964-1968. **Impact Factor: 3.6**
<https://doi.org/10.1016/j.jlumin.2012.03.034>
 August 2012
W
11. **Akram, K.**, Ahn, J.J., and Kwon, J.H. (2012). Identification and characterization of gamma-irradiated dried *Lentinus edodes* using ESR, SEM, and FTIR analyses. *Journal of Food Science*. 77, C690-C696. **Impact Factor: 3.9**
<https://doi.org/10.1111/j.1750-3841.2012.02740.x>
 June 2012
W
12. Bhatti, I.A., **Akram, K.**, and Kwon, J.H. (2012). An investigation into gamma-ray treatment of shellfish using electron paramagnetic resonance spectroscopy. *Journal of the Science of Food and Agriculture*. 92, 759-763. **Impact Factor: 4.1**
<https://doi.org/10.1002/jsfa.4639>
 15 March 2012
W
13. Kim, H.K., Do, J.R., Lim, T.S., **Akram, K.**, Yoon, S.R., and Kwon, J.H. (2012). Optimisation of microwave-assisted extraction for functional properties of *Vitis coignetiae* extract by response surface methodology. *Journal of the Science of Food and Agriculture*. 92, 1780-1785. **Impact Factor: 4.1**
<https://doi.org/10.1002/jsfa.5546>
 June 2012
W
14. Farooq, U., Anjum, F. M., Zahoor, T., Rahman, S. U., Randhawa, M. A., Ahmed, A., and **Akram, K.** (2012). Optimization of lactic acid production from cheap raw material: sugar cane molasses. *Pakistan Journal of Botany*. 44, 333-338. **Impact Factor: 1.2**
[http://www.pakbs.org/pjbot/PDFs/44\(1\)/49.pdf](http://www.pakbs.org/pjbot/PDFs/44(1)/49.pdf)
 January 2012
X
15. Ahn, J.J., Kim, G.R., **Akram, K.**, Kim, K.S., and Kwon, J.H. (2012). Change in thermoluminescence properties of minerals separated from irradiated potatoes and garlic during long-term storage under different light conditions. *European Food Research and Technology*. 235, 75-82. **Impact Factor: 3.3**
<https://doi.org/10.1007/s00217-012-1740-9>
 29 April 2012

X

16. Lee, J.H., Ahn, J.J., **Akram, K.**, Kwon, J.H. (2012). Comparison of Electron Spin Resonance (ESR) spectra of irradiated standard materials using different ESR spectrometers. Journal of the Korean Society for Applied Biological Chemistry. 55, 407-411. **Impact Factor: 3.2**

<https://doi.org/10.1007/s13765-012-1025-9>

June 2012

Y

17. Ahn, J.J., **Akram, K.**, Baek, J.Y., Kim, Y.J., Kim, M.Y., Jeong, I.Y., Kwon, J.H. (2012). Inter-laboratory study to define the temperature interval for a thermoluminescence heating unit used to identify irradiated food. Food Science and Biotechnology. 21, 853-857. **Impact Factor: 2.9**

<https://doi.org/10.1007/s10068-012-0110-5>

June 2012

X

18. **Akram, K.**, Ahn, J.J., Kim, G.R., and Kwon, J.H. (2012). Identification of irradiated Spaghetti sauces using different physical techniques. Journal of Food Quality. 35, 292-297. **Impact Factor: 3.3**

<https://doi.org/10.1111/j.1745-4557.2012.00450.x>

August 2012

W

19. **Akram, K.**, Ahn, J.J., Yoon, S.R., and Kwon, J.H. (2012). Effect of γ -irradiation on physical quality attributes and identification properties of different sauces. Food Science and Biotechnology. 21, 1173-1178. **Impact Factor: 2.9**

<https://doi.org/10.1007/s10068-012-0153-7>

August 2012

X

20. Kwon, J.H., **Akram, K.**, Nam, K.C., Lee, E.J., and Ahn, D.U. (2012). Potential Chemical Markers for the Identification of Irradiated Sausages. Journal of Food Science. 77, C1000-C1004. **Impact Factor: 3.9**

DOI: [10.1111/j.1750-3841.2012.02864.x](https://doi.org/10.1111/j.1750-3841.2012.02864.x)

September 2012

W

21. Ahn, J.J., **Akram, K.**, Jo, D., and Kwon, J.H. (2012). Investigation of Different Factors Affecting the Electron Spin Resonance-based Characterization of Gamma-irradiated Fresh, White, and Red Ginseng. Journal of Ginseng Research. 36, 308-313. **Impact Factor: 6.3**

[10.5142/jgr.2012.36.3.308](https://doi.org/10.5142/jgr.2012.36.3.308)

July 2012

W

22. Kim, G.R., **Akram, K.**, Ahn, J.J., Kwon, J.H. (2012). Identification of gamma ray and electron-beam irradiated wheat after different processing. Journal of Cereal Science. 56, 347-351. **Impact Factor: 3.8**

<https://doi.org/10.1016/j.jcs.2012.02.013>

September 2012

W

23. **Akram, K.,** Ahn J.J., and Kwon J.H. (2012). Quality characterization of gamma-irradiated fresh oyster mushrooms (*Pleurotus ostreatus*) during low temperature storage. Current Research on Agriculture and Life Sciences. 30, 51-59.
<https://koreascience.kr/article/JAKO201229665547741.pdf>
June 2012
24. Ahn, J.J., **Akram, K.,** and Kwon, J.H. (2012). Electron spin resonance analyses of grinding- and radiation-induced signals in raw and refined sugars. Food Analytical Methods. 5, 1196-1204. **Impact Factor: 2.9**
<https://doi.org/10.1007/s12161-012-9364-z>
October 2012
X
25. Kwak, J.Y., **Akram, K.,** Ahn, J.J., and Kwon, J.H. (2012). Characterization and identification of gamma-irradiated Kimchi cabbage and Broccoli by electron spin resonance spectroscopy after different sample pretreatments. Korean Journal of Food Science and Technology. 44, 532-539.
<http://www.koreascience.or.kr/article/JAKO201233355897415.page>
May 2012
Y
26. Kwak, J.Y., Ahn, J.J., **Akram, K.,** and Kwon, J.H. (2012). ESR-based Identification of Radiation-Induced Free Radicals in Gamma-Irradiated Basil and Clove Using Different Sample-Treatments. Korean Journal of Food Science and Nutrition. 41, 1454-1459.
<https://koreascience.kr/article/JAKO201233356078097.page>
October 2012
27. **Akram, K.,** Ahn J.J., Baek, J.Y., and Kwon J.H. (2013). Absorbed-dose estimation and quality attributes of gamma-irradiated shitake mushrooms. Journal of the Science of Food and Agriculture. 93, 634-640. **Impact Factor: 4.1**
<https://doi.org/10.1002/jsfa.5875>
February 2013
W
28. Bhatii, I.A., **Akram, K.,** Ahn, J.J., and Kwon, J.H. (2013). Electron spin resonance analyses of shells and membranes of poultry eggs for the characterization of γ -ray treatment. Food Analytical Methods. 6, 265-269. **Impact Factor: 2.9**
<https://doi.org/10.1007/s12161-012-9435-1>
February 2013
X
29. Ahn, J.J., **Akram, K.,** Kim H.K., and Kwon J.H. (2013). Electron spin resonance spectroscopy for the identification of irradiated food with complex ESR signals. Food Analytical Methods. 6, 301-308. **Impact Factor: 2.9**
<https://doi.org/10.1007/s12161-012-9440-4>
February 2013
X

30. **Akram, K.**, Ahn J.J., and Kwon J.H. (2013). Characterization and identification of gamma-irradiated sauces by electron spin resonance spectroscopy using different sample pretreatments. *Food Chemistry*. 138, 1878-1883. **Impact Factor: 8.8**
<https://doi.org/10.1016/j.foodchem.2012.11.044>
 June 2013
W
31. **Akram, K.**, Ahn J.J., and Kwon J.H. (2013). Effectiveness of thermoluminescence analysis to detect low quantity of gamma-irradiated components in non-irradiated mushroom powders. *Journal of Luminescence*. 136, 395-400. **Impact Factor: 3.6**
<https://doi.org/10.1016/j.jlumin.2012.12.006>
 April 2013
W
32. Kausar, T., **Akram, K.**, and Kwon, J.H. (2013). Comparative effects of irradiation, fumigation and storage on the free amino acids and sugar of green, black and oolong teas. *Radiation Physics and Chemistry*. 86, 96-101. **Impact Factor: 2.9**
<https://doi.org/10.1016/j.radphyschem.2012.12.011>
 May 2013
W
33. Kwon, J.H., Ahn J.J., **Akram, K.**, Son, I.J., and Lee, O.S. (2013). Characterization of radiation-induced luminescence properties and free radicals for the identification of different gamma-irradiated teas. *Analytical and Bioanalytical Chemistry*. 405, 4225-4234. **Impact Factor: 4.3**
<https://doi.org/10.1007/s00216-013-6849-6>
 May 2013
W
34. Shahbaz, H.M., **Akram, K.**, Ahn, J.J., Kwon, J.H. (2013). Radiation– and grinding–induced luminescence properties for the detection of irradiated wheat. *Journal of Cereal Science*. 57, 261-263. **Impact Factor: 3.8**
<https://doi.org/10.1016/j.jcs.2013.01.015>
 May 2013
W
35. Ahn, J.J., **Akram, K.**, Baek, J.Y., Lee, J., Jeong, I.Y., and Kwon, J.H. (2013). Identification of gamma-irradiated ingredients in liquid seasonings by thermoluminescence analysis: An interlaboratory blind trial. *European Food Research and Technology*. 236, 771-776. **Impact Factor: 3.3**
<https://doi.org/10.1007/s00217-013-1942-9>
 May 2013
X
36. Shahbaz, H.M., **Akram, K.**, Ahn, J.J., and Kwon, J.H. (2013). Investigation of radiation-induced free radicals and luminescence properties in fresh pomegranate fruit. *Journal of Agricultural and Food Chemistry*. 61, 4019-4025. **Impact Factor: 6.1**
<https://doi.org/10.1021/jf3054388>
 09 April 2013
W
37. Ahn J.J., **Akram, K.**, and Kwon J.H. (2013). Identification of Irradiated Shellfish Using Well-Characterized Thermoluminescence Properties of Biogenic Minerals Present in the Exoskeletons. *Food Analytical Methods*. 6, 1345–1352. **Impact Factor: 2.9**

<https://doi.org/10.1007/s12161-012-9549-5>

October 2013

X

38. Ahn, J.J., **Akram, K.**, Baek, J.Y., Baek, J.Y., Kwak, J.Y., Park, E.J., Kim, H.Y., Kim, C.T., Jeong, I.Y., and Kwon, J.H. (2013). Applicability of thermoluminescence technique to identify irradiated sea foods using different methods of mineral separation: An interlaboratory blind trial. Food Science and Biotechnology. 22, 931–935. **Impact Factor: 2.9**

<https://doi.org/10.1007/s10068-013-0166-x>

August 2013

X

39. Ahn, J.J., **Akram, K.**, Kwak, J.Y., Jeong, M.S., and Kwon, J.H. (2013). Reliable screening of various foodstuffs with respect to their irradiation status: A comparative study of different analytical techniques. Radiation Physics and Chemistry. 91, 186–192. **Impact Factor: 2.9**

<https://doi.org/10.1016/j.radphyschem.2013.05.020>

October 2013

W

40. Ahn, J.J., **Akram, K.**, Shahbaz, H.M., Kwon, J.H. (2013). Effectiveness of luminescence analysis to identify gamma-irradiated shrimps: Effects of grinding, mixing and different methods of mineral separation. Food Research International. 54, 416–422. **Impact Factor: 8.1**

<https://doi.org/10.1016/j.foodres.2013.07.040>

November 2013

W

41. Kwon J.H., Kim G.R., Ahn J.J., **Akram K.**, Bae H.M., Kim C.H., Kim Y., Han B.S. (2013). Changes in physicochemical, nutritional and hygienic properties of Chinese cabbage seeds and their sprouts on gamma and electron beam irradiation. Journal of Food Quality. 36(5):316-323. **Impact Factor: 3.3**

<https://doi.org/10.1111/jfq.12044>

October 2013

W

42. Ahn J.J., **Akram K.**, Jeong M.S., Kwak J.Y., Park E.J., Kwon J.H. (2013). Luminescence properties and compositions of contaminating inorganic minerals separated from gamma-irradiated fresh and white ginsengs from different areas. Journal of Ginseng Research. 37(4):483-490. **Impact Factor: 6.3**

[10.5142/jgr.2013.37.483](https://doi.org/10.5142/jgr.2013.37.483)

October 2013

W

43. Farooq U., Anjum F.M., Zahoor T., Rahman S.U., Hayat Z., **Akram K.**, Ashraf E. (2013). Citric acid production from sugarcane molasses by aspergillus niger under different fermentation conditions and substrate levels. International Journal of Agriculture and Applied Science. 5, 8-16.

October 2013

44. Shahbaz, H.M., Ahn, J.J., **Akram, K.**, and Kwon, J.H. (2013). Screening methods for the identification of irradiated foods. Current Research on Agriculture and Life Sciences. 31, 1-10.

45. Shahbaz, H.M., Ahn, J.J., **Akram, K.**, Kim, H.Y., Park, E.J., Kwon, J.H. (2014). Chemical and sensory quality of fresh pomegranate fruits exposed to gamma radiation as quarantine treatment. *Food Chemistry*. 145, 312–318. **Impact Factor: 8.8**
<https://doi.org/10.1016/j.foodchem.2013.08.052>
 15 February 2014
W

46. Kwak, J.Y., **Akram, K.**, Ahn, J.J., and Kwon, J.H. (2014). ESR-based investigation of radiation-induced free radicals in fresh vegetables after different drying treatments. *International Journal of Food Properties*. 17, 1185-1198. **Impact Factor: 2.9**
<https://doi.org/10.1080/10942912.2012.700540>
 March 2014
W

47. Shafi A., Farooq U., **Akram K.**, Jaskani M., Siddique F., and Tanveer A. (2014). Antidiarrheal effect of foods fermented by various strains of *Lactobacillus*. *Comprehensive Reviews in Food Science and Food Safety*. 13, 229-239. **Impact Factor: 14.8**
<https://doi.org/10.1111/1541-4337.12056>
 March 2014
W

48. Ahn, J.J., Sanyal, B., **Akram, K.**, and Kwon, J.H. (2014). Alcoholic Extraction Enables EPR Analysis to Characterize Radiation-Induced Cellulosic Signals in Spices. *Journal of Agricultural and Food Chemistry*. 62, 10089-10098. **Impact Factor: 6.1**
<https://doi.org/10.1021/jf502258r>
 28 October 2014
W

49. Ahn J.J., **Akram, K.**, Shahbaz, H.M., and Kwon J.H. (2014). TL and ESR based identification of gamma-irradiated frozen fish using different hydrolysis techniques. *Radiation Physics and Chemistry*, 105, 83-88. **Impact Factor: 2.9**
<https://doi.org/10.1016/j.radphyschem.2014.05.028>
 December 2014
W

50. Ahn J.J., Shahbaz, H.M., **Akram K.**, Kwak J.Y., and Kwon J.H. (2014). Improved electron spin resonance spectroscopy with different sample treatments to identify irradiated sprout seeds. *Food Analytical methods*. 7, 1874-1880. **Impact Factor: 2.9**
<https://doi.org/10.1007/s12161-014-9831-9>
 October 2014
X

51. Jeong, M., **Akram, K.** Ahn J.J., and Kwon J.H. (2014). Applicability of Irradiation Detection Techniques and Quality Characterization of Cinnamon Powders Available in the Korean Market. *International Journal of Food Properties*. 17, 2192-2206. **Impact Factor: 2.9**
<https://doi.org/10.1080/10942912.2013.790051>
 July 2014
W

52. Shafi, A., Farooq, U. **Akram, K.** Hayat Z. and Murtaza M.A. (2014). Prevention and Control of Diseases by Use of Pro- and Prebiotics (Synbiotics). *Food Reviews International*. 30, 291-316. **Impact Factor: 5.8**
<https://doi.org/10.1080/87559129.2014.929142>

August 2014

W

53. Tanveer, A., Farooq, U. **Akram, K.** Hayat, Z., Shafi, A., Nazar, H. and Ahmad, Z. (2015). Pomegranate Extracts: A Natural Preventive Measure against Spoilage and Pathogenic Microorganisms. Food Reviews International. 31, 29-51. **Impact Factor: 5.8**
<https://doi.org/10.1080/87559129.2014.961074>
September 2014
W
54. Kim B.K., Ahn, J.J., Shahbaz, H.M., Akram, K., Kim, C.T., and Kwon, J.H. (2015). Impact of mineral separation procedure on thermoluminescence analysis of non-irradiated dried fish and shellfish. Acta alimentaria an international journal of food science. 44(3), 400-408. **Impact Factor: 1.1**
<https://core.ac.uk/download/pdf/42945722.pdf>
March 2015
X
55. Hayat, Z., Rehman, A.U., **Akram, K.**, Farooq, U., and Saleem, G. (2015). Evaluation of A Natural Methionine Source on Broiler Growth Performance. Journal of the Science of Food and Agriculture. 95(12), 2462-2466. **Impact Factor: 4.1**
<https://doi.org/10.1002/jsfa.6974>
September 2015
W
56. Rehman, H., Farooq, U., **Akram, K.**, Sidhu, A.I., Shafi, A., and Sarfraz, F. (2015). Incorporation of garlic extract as antifungal agent in psyllium based edible coating for mandarin. International Journal of Food and Allied Sciences. 1(1): 11-17.
57. Shahbaz, H.M., **Akram, K.**, Ahn, J.J., and Kwon, J.H. (2016). Worldwide status of fresh fruits irradiation and concerns about quality, safety and consumer acceptance. Critical Reviews in Food Science and Nutrition. 56(11), 1790-807. **Impact Factor: 10.2**
<https://doi.org/10.1080/10408398.2013.787384>
June 2016
W
58. Kim, M.Y., Ahn, J.J., **Akram, K.**, Kim, G.R., Kwak, J.Y., Jeong, M.S., and Kwon, J.H. (2016). Study of Photo and Thermoluminescence Properties to Identify Irradiated Dried-Fishery Products. Journal of Aquatic Food Product Technology, 25 (3) 299-306. **Impact Factor: 1.6**
<https://doi.org/10.1080/10498850.2013.847884>
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35. **Akram, K.** and Kwon, J.H. Polysaccharide-Extraction Properties of Gamma-Irradiated Mushrooms. International Symposium on Global Young Fellowship for Functional Development of Life Sciences. Proceeding pp. 17-19, Wasung Hall, Kyungpook National University, Daegu, 21 September, 2012.
36. Shafi, A., Tanveer, A., Farooq, U., and **Akram, K.** (2013). Optimization of prebiotics for the development of a new antimicrobial synbiotic dairy product. 3rd International Conferences on "Functional Foods and Nutraceuticals", pp, 32, Iqbal Hall, Government College University, Faisalabad on 4-5 December, 2013.

37. Tanveer, A., Shafi, A., Farooq, U., and **Akram, K.** (2013). Probing the antibacterial activities of pomegranate extracts against food-borne pathogens. 3rd International Conferences on “Functional Foods and Nutraceuticals”, pp, 41, Quaid-e-Azam Hall, Government College University, Faisalabad on 4-5 December, 2013.
38. Farooq, U., **Akram, K.**, Sidhu, M.A.I., Shafi, A., Rehman, H., Sarfraz, F. (2013). Development of Bio-fortified foods: A natural strategy to combat malnutrition. International Conferences on “Malnutrition in South Asia: The peril persists”, on February, 23-24, 2015. pp, 163, Department of Food Science and Technology, Bahauddin Zakariya University Multan-Pakistan.
39. Farooq, U., **Akram, K.**, Shafi, A., Sidhu, M.A.I., Rehman, H., Sarfraz, F. (2016). Anemia: its prevalence and potential impacts of bio-fortification. International Conferences on “Malnutrition in South Asia: The peril persists”, on March, 23-24, 2015. pp, 163, Department of Food Science and Technology, Bahauddin Zakariya University Multan-Pakistan.
40. Malnutrition Kills, International Conferences on “Malnutrition and Food Expo”, on April, 7-8, 2016. Department of Food Science and Technology, Bahauddin Zakariya University Multan-Pakistan.
41. Shafi, A., Farooq, U., and **Akram, K.** (2017). Sweet melon peel: hidden potential to combat infectious food borne diseases. Book of abstracts, 3rd International Conference on “Agriculture, Food and Animal Sciences”, on January, 10-11, pp 106, Sindh Agriculture University, Tandojam, Sindh-Pakistan
42. Farooq, U., **Akram, K.**, Shafi, A. (2017). Bactriocidal potential of prickly pear aqueous extract against food borne pathogens. Book of abstracts, 3rd International Conference on “Agriculture, Food and Animal Sciences”, on January, 10-11, 2017. pp 107, Sindh Agriculture University, Tandojam, Sindh-Pakistan.
43. Khan, M., Farooq, U., **Akram, K.**, Shafi, A. (2017). Utilization of cinnamon, clove, oregano and mustard in preservation of milk. Book of abstracts, 3rd International Conference on “Agriculture, Food and Animal Sciences”, on January, 10-11, 2017. pp 107, Sindh Agriculture University, Tandojam, Sindh-Pakistan
44. Nadeem, H. R., Farooq, U., **Akram, K.**, Shafi, A. (2017). Cholesterol lowering potentials of lactic acid bacteria in combination with oligosaccharides. Book of abstracts, 3rd International Conference on “Agriculture, Food and Animal Sciences”, on January, 10-11, pp 109, Sindh Agriculture University, Tandojam, Sindh-Pakistan
45. Munawar, A., Farooq, U., **Akram, K.**, Shafi, A. (2017). Hypercholesterolemia and polyphenols: a phytotherapeutic approach. Book of abstracts, 3rd International Conference on “Agriculture, Food and Animal Sciences”, on January, 10-11, pp 109, Sindh Agriculture University, Tandojam, Sindh-Pakistan
46. **Akram, K.**, Farooq, U., Shafi, A. (2017). Bio-fortification: a natural food base therapeutic approach Book of abstracts, 3rd International Conference on “Agriculture, Food and Animal Sciences”, on January, 10-11, pp 110, Sindh Agriculture University, Tandojam, Sindh-Pakistan
47. Aziz, A., Farooq, U., **Akram, K.**, Shafi, A. (2017). Development of guava green tea with stevia and anti-diabetic effect of guava green tea on type diabetes. Book of abstracts, 3rd International Conference

on “Agriculture, Food and Animal Sciences”, on January, 10-11, pp 113, Sindh Agriculture University, Tandojam, Sindh-Pakistan

48. Farooq, U., **Akram, K.**, Shafi, A. (2017). Antibacterial potential of agro-industrial waste: apple peel and pomace aqueous extracts. Book of abstracts, 3rd International Conference on “Agriculture, Food and Animal Sciences”, on January, 10-11, pp 132, Sindh Agriculture University, Tandojam, Sindh-Pakistan
49. Shafi A, Farooq U, **Akram K.** (2017). Exploitation of Waste Utilization. 4th International Conferences on “Science and Technology”, Flora Grand Hotel, Near Al Rigga Metro Station, Deira, Dubai, United Arab Emirates
50. Impact of production systems on food safety: a case study of kinnow mandarins. Book of abstracts,. 3rd International Conferences on “Safe food for all and Food Expo”, on March, 02-03, 2017. pp 25, Institute of Food Science and Nutrition, Bahauddin Zakariya University Multan-Pakistan.
51. Ultrasound assisted extraction of antimicrobial bioactive compounds from bitter guard waste for food application. Book of abstracts,. 3rd International Conferences on “Safe food for all and Food Expo”, on March, 02-03, 2017. pp 44, Institute of Food Science and Nutrition, Bahauddin Zakariya University Multan-Pakistan.
52. Bio-control of food borne pathogens through spices and herbs: an in-vitro study. Book of abstracts,. 3rd International Conferences on “Safe food for all and Food Expo”, on March, 02-03, 2017. pp 58, Institute of Food Science and Nutrition, Bahauddin Zakariya University Multan-Pakistan.
53. Development of synbiotic fermented milk through optimization of prebiotics. Book of abstracts,. 3rd International Conferences on “Safe food for all and Food Expo”, on March, 02-03, 2017. pp 82, Institute of Food Science and Nutrition, Bahauddin Zakariya University Multan-Pakistan.
54. Impact of drying techniques on microbiological and physicochemical quality of whole egg powder. Book of abstracts,. 3rd International Conferences on “Safe food for all and Food Expo”, on March, 02-03, 2017. pp 84, Institute of Food Science and Nutrition, Bahauddin Zakariya University Multan-Pakistan.
55. In-Vitro antimicrobial effect of agro-industrial waste (peel) of melon fruit. Book of abstracts. 3rd International Conferences on “Safe food for all and Food Expo”, on March, 02-03, 2017. pp 84, Institute of Food Science and Nutrition, Bahauddin Zakariya University Multan-Pakistan.
56. Speaker in international conference on “Applied microbial genomics in public health, food, pharma and agriculture” held on 18-20 December, 2017 at Institute of Food Science and Nutrition, Bahauddin Zakariya University, Multan, Pakistan.
57. Farooq, U., **Akram, K.**, Shafi, A. (2017). Diabetes and its natural treatment: Antibiotic effect of persimmon peel on alloxan induced diabetic rabbits. 4th International Conferences on “Health & Medicines”, on 22nd December, 2017. Galle Face Hotel, Colombo, Sri Lanka.
58. Hayat, Z., Tabusum, Z., Farooq, U., **Akram, K.**, Shafi, A. (2018). Probing the antihypercholesterolemic potential of apricot kernel oil. International Conferences on “Current Scenario and Future Perspectives of Plant Based Foods”, held on 5-6 March, 2018, Department of Food Science & Technology, MNS-University of Agriculture Multan, Pakistan

59. Farooq U, **Akram K**, Shafi A. (2018). Development of plant based functional beverages using respective waste extracts as novel natural preservatives. International Conferences on “Current Scenario and Future Perspectives of Plant Based Foods”, held on 5-6 March, 2018, Department of Food Science & Technology, MNS-University of Agriculture Multan, Pakistan
60. **Akram K**, Farooq U, Shafi A. (2018). Management of hypercholesterolemia through plant origin food waste as natural remedy. International Conferences on “Current Scenario and Future Perspectives of Plant Based Foods”, held on 5-6 March, 2018, Department of Food Science & Technology, MNS-University of Agriculture Multan, Pakistan
61. Shafi A, Farooq U, **Akram K**. (2018). Development of composite flour formulation by using combination of cereals and pulses to address protein and micronutrient malnutrition. International Conferences on “Current Scenario and Future Perspectives of Plant Based Foods”, held on 5-6 March, 2018, Department of Food Science & Technology, MNS-University of Agriculture Multan, Pakistan
62. Park S, Nadeem H.R, **Akram K**, Farooq U, Shafi A. (2018). Fruit flavonoids: a natural remedy to treat *Diabetes mellitus*. International Conferences on “Current Scenario and Future Perspectives of Plant Based Foods”, held on 5-6 March, 2018, Department of Food Science & Technology, MNS-University of Agriculture Multan, Pakistan
63. Nadeem, H. R., **Akram, K.**, Afzal, K., Farooq, U., Shafi, A., Zahid, A. (2018). Bacteriocidal potential of prickly pear aqueous extracts against food borne pathogens. International Conferences on “Current Scenario and Future Perspectives of Plant Based Foods”, held on 5-6 March, 2018, Department of Food Science & Technology, MNS-University of Agriculture Multan, Pakistan.
64. Waseem, M., Akhtar, S., Ismail, T., **Akram, K.**, Riaz, M. (2018). Exploring plant extracts for Antioxidative and microbial stability of minced meat. International Conferences on “Current Scenario and Future Perspectives of Plant Based Foods”, held on 5-6 March, 2018, Department of Food Science & Technology, MNS-University of Agriculture Multan, Pakistan.
65. Shafi, A., Farooq, U., **Akram, K**. (2018). Prevention of food borne illness through synbiotic fermented milk. International Conference on “Agriculture, Veterinary and Life Sciences Thailand 2018” held on 25-26 May, 2018 at Asian Institute of Technology (AITCC) Klong Luang, Pathumthani, Bangkok, Thailand.
66. Rehman A, Farooq U, **Akram K**, Shahbaz M, Shafi A, Hayat K, Ali B. 2019. Electronic nose and their applications to food products. GRIP's International Conference of Food-Agriculture Sciences and Technologies (IC-FAST), pp 35, Expo Centre, Lahore-Pakistan on 16 January, 2019.
67. Hayat K, Farooq U, **Akram K**, Shafi A, Rehman A, Ali B. 2019. Safety aspects of probiotic and fermented foods. GRIP's International Conference of Food-Agriculture Sciences and Technologies (IC-FAST), pp 41, Expo Centre, Lahore-Pakistan on 16 January, 2019.
68. Ali B, Shafi A, Farooq U, **Akram K**, Hayat K, Rehman A. 2019. Role of functional foods in disease prevention and health promotion. GRIP's International Conference of Food-Agriculture Sciences and Technologies (IC-FAST), pp 60, Expo Centre, Lahore-Pakistan on 16 January, 2019.

69. Fareed N, Farooq U, **Akram K**, Shafi A, Ahmad M, Hafeez A. 2019. Flaxseed source of healthy oil and their use in food processing. GRIP's International Conference of Food-Agriculture Sciences and Technologies (IC-FAST), pp 88, Expo Centre, Lahore-Pakistan on 16 January, 2019.
70. Ahmad M, Farooq U, **Akram K**, Shafi A, Fareed N, Hafeez A. 2019. Persimmon; A miracle fruit with therapeutic and nutraceuticals potential. GRIP's International Conference of Food-Agriculture Sciences and Technologies (IC-FAST), pp 90, Expo Centre, Lahore-Pakistan on 16 January, 2019.
71. Fareed N, Farooq U, **Akram K**, Shafi A, Ahmad M, Hafeez A. 2019. Exploring the nutritional and functional role of soymilk in bakery products. GRIP's International Conference of Food-Agriculture Sciences and Technologies (IC-FAST), pp 91, Expo Centre, Lahore-Pakistan on 16 January, 2019.
72. Arbab, S., Shafi, A., Farooq, U., Akram, K. 2019. Lutein: a natural therapy to combat macular degeneration. 4th International Conference Food and Nutritional Security (ICFNS) in Changing Climate, BZU, Multan Pakistan on March 13-14, 2019.
73. Rani M, Shafi A, Farooq U, Akram K. 2019. Milk derived bioactive peptides and their functions. 4th International Conference Food and Nutritional Security (ICFNS) in Changing Climate, BZU, Multan Pakistan on March 13-14, 2019.
74. Ali B, Shaf A, Farooq U, Akram K., Hayat K, Rehman A. 2019. Safety aspects of fermented and probiotic foods. 4th International Conference Food and Nutritional Security (ICFNS) in Changing Climate, BZU, Multan Pakistan on March 13-14, 2019.
75. Hayat K, Farooq U, Shafi A, Akram K, Ali B, Rehman A. 2019. Nutritional and health benefits of pulses. 4th International Conference Food and Nutritional Security (ICFNS) in Changing Climate, BZU, Multan Pakistan on March 13-14, 2019.
76. Ahmad M, Farooq U, Shafi A, Akram K, Sadi TR, Khan AW. 2019. Impact of climate change on food security and malnutrition. 4th International Conference Food and Nutritional Security (ICFNS) in Changing Climate, BZU, Multan Pakistan on March 13-14, 2019.

SCHOLARSHIPS AND ACHIEVEMENTS

- Merit scholarship during M. Sc. (Hons.) from University of Agriculture, Faisalabad, Pakistan
- Technical note "Importance of microbiological laboratory in flour mills" in "The Milling News (Dec. 2006; Pakistan Flour Mills Association)"
- Technical note "Post-harvest storage management of wheat" in "The Milling News (June 2007; Pakistan Flour Mills Association)"
- Korean Government International Scholarship for Ph.D. study (Food Science and Biotechnology) in Kyungpook National University, Korea.
- Best Research Poster Award from the Korean Society of Food Science and Technology: Characterization and identification of gamma-irradiated liquid sauces (Ahn, J.J., **Akram, K.**, Park, H.J., and Kwon, J.H. Proceeding p. 223, EXCO, Daegu, Korea, 8-10 June, 2011).

- Best Research Poster Award from the Korean Society of Food Preservation: Identification and characterization of irradiated-dried shiitake mushrooms using ESR, SEM, and FT-IR analyses (**Akram, K.**, Ahn, J.J., Kim, G.R., and Kwon, J.H. Proceeding p. 314, Seoul Education Culture Center, Seoul, Korea, 17-18 November, 2011).
- Best Research Poster Award from the Korean Society of Food Preservation: Extraction of water soluble polysaccharide from Shiitake mushrooms using ionizing and non-ionizing radiations (**Akram, K.**, Ahn, J.J., Kim, G.R., and Kwon, J.H. Seoul Education Culture Center, Seoul, Korea, 15 November, 2012).
- Best Research Poster Award from the Korean Society of Food Science and Technology: Application of different techniques to detect the presence of gamma-irradiated component in low quantity in non-irradiated mushroom powders (**Akram, K.**, Ahn, J.J., Park, H.J., Jeong, M.S., Kwak, J.Y., Kwon, J.H.) Proceeding p. 213, Daejeon Convention Center, Daejeon, Korea, 14-15 June, 2012).
- Korean Government Post-doctoral Research Fellowship under the Brain-Korea 21 Program (Food Science and Technology) in Kyungpook National University, Daegu, Korea.
- Invited Speaker for “Polysaccharide-extraction properties of gamma-irradiated mushrooms” at International Symposium on Global Young Fellowship for Functional Development of Life Sciences. Wasung Hall, Kyungpook National University, Daegu, Korea, 21 September 2012.
- **Akram, K.** and Kwon, J.H. (2010). Food irradiation for mushrooms: A review in Journal of Korean Society of Applied Biological Chemistry was awarded as top cited paper (2011-2012) by Korean Society of Applied Biological Chemistry.
- **Research Productivity Award 2014-15** From Pakistan Council of Science and Technology.

TRAININGS, WORKSHOPS, AND SEMINARS

- Six-month Post-Graduate Diploma “Certified Quality Professional” July to December, 2004, Pakistan Institute of Quality Control in affiliation with National University of Science and technology (NUST), Lahore, Pakistan. Project: “Quality function development in a food industry”
- Training from a Japanese expert on “Quality & productivity improvement through JIT & TPM techniques”, 15 March, 2005, organized by Lahore Chamber of Commerce and National Productivity Organization (NPO).
- "National seminar on challenges to food industry in the WTO scenario", 27 June, 2005, University of Agriculture, Faisalabad, Pakistan.
- One month, in-house quality management systems and HACCP trainings at Kolson Foods, Karachi Head office conducted by MOODY International (May, 2007).
- "3-days workshop on project management” 15 November, 2007, University of Sargodha, Sargodha, Pakistan.
- A seminar on "RF extraction", 30 April, 2009, presented by Prof. Back Un-Du (Saskatchewan University Canada) in Kyungpook National University, Daegu, Korea.
- International Phytochemicals Symposium, “Nutraceuticals and food safety for well-being life” 28 May, 2009. Daejeon convention center, Daejeon, Korea.
- An open forum Seminar on “Korean vision for the globalization” 23 July, 2009, in Kyungpook National University, Daegu, Korea.
- The 2nd KAST-USA Bilateral Symposium, “Translating risk assessment into policy”, 24-25 August, 2009, Seoul Plaza Hotel, Diamond Hall, Seoul, Korea.

- Korea-Japan Joint Symposium and Graduate Students Forum, “Development of functional food and biomaterials”, 11-12 September, 2009, Wasung Hall, College of Agriculture & Life Sciences, Kyungpook National University, Daegu, Korea.
- A Symposium at EXCO, “Korean vision for globalization” 23-25 September, 2009, Daegu, Korea
- KFDA-ILSI Korea Expert Forum, "Current status of detection methods on irradiated foods", 29 September, 2009, KFDA, Seoul, Korea.
- “Radiation industry symposium”, 7 October, 2009, Legend Hotel, Daejeon, Korea
- “Lab safety training”, 16 December, 2009, Advanced Instrument Center, Kyungpook National University, Daegu, Korea.
- Symposium on “Hazard management for agro-food safety” 14 January, 2010, in Kyungpook National University, Daegu, Korea
- “Advance analytical instrument training”, 02 April, 2010, Advanced Instrument Center, Kyungpook National University, Daegu, Korea.
- A Seminar on "Commercialization of irradiated foods" 17 May, 2010, Presented by Ronald Eustice, (President US Minnesota Beef Council) in Kyungpook National University, Daegu, Korea.
- Food Industrial Symposium "Industrialization and enhancement of consumer’s acceptability on irradiated foods for green development", 19 May, 2010. Advanced Radiation Technology Institute, Korea Atomic Energy Research Institute, Jeongeup, Korea.
- Symposium on “Export promotion of Korean fruits” 14 July, 2010. National Institute of Horticultural & Herbal Science, Suwon, Korea.
- Food Safety Open Forum. "Right knowledge of irradiated foods" 13 August, 2010. Korean Women’s Development Institute Center, Seoul, Korea.
- “International symposium on Saumel Undong”, The 30th FAO Regional Conference for Asia and the Pacific, 29 September, 2010, Gyeongju, Korea.
- “Saumel Undong training for foreign students in Korea”, 05-06 November, 2010, Saumel Undong Training Center, Youngdong-daero, Gangman-gu, Seoul, Korea.
- Technical lecture "Detection methods of irradiated foods" 10 November, 2010, presented by Prof. Dr. Joong-Ho Kwon (Kyungpook National Univ., Korea) at Nongsim headquarters, Seoul, Korea.
- “International symposium on food irradiation”, 16-19 May, 2011, Korea University, Seoul and Advanced Radiation Technology Institute, Jeongeup, Korea.
- Workshop on “ASTM dosimetry tutorial: The key to radiation processing”, 13 June, 2011, Montreal, Canada.

- 2nd Korea-Japan Joint Symposium and Graduate Students Forum, “Convergence technology of bio and nano science”, 6 September, 2011, Wasung Hall, College of Agriculture & Life Sciences, Kyungpook National University, Daegu, Korea.
- International Symposium “Prospect for soybean production and utilization”, 23 September, 2011, Kyungpook National University, Daegu, Korea.
- “Lab safety training”, 07 April, 2012, Advanced Instrument Center, Kyungpook National University, Daegu, Korea.
- Writing successful research proposal one day seminar held on 23 August, 2017 at Institute of Food Science and Nutrition, Bahauddin Zakariya University, Multan, Pakistan.
- Awareness seminar on “EU research & innovation programme, Horizon-2020” held on 24 August, 2017 at Institute of Food Science and Nutrition, Bahauddin Zakariya University, Multan, Pakistan.
- One day training workshop on “Food product development-KEYS TO SUCCESS” held on 29 August, 2017 at Institute of Food Science and Nutrition, Bahauddin Zakariya University, Multan, Pakistan.
- One day seminar on “Sensitization session for effective implementation of USI program” held on 11 December, 2017 at Institute of Food Science and Nutrition, Bahauddin Zakariya University, Multan, Pakistan.
- Three day PSM-Health security partners workshop on “AMR challenges and infection control” held on 18-20 December, 2017 organized by Institute of Food Science and Nutrition, Bahauddin Zakariya University, Multan, Pakistan.
- Current Issues in Food Safety-The Way Forward. International Seminar on March, 04, 2018. Institute of Food Science and Nutrition, Bahauddin Zakariya University Multan-Pakistan.
- Awareness Seminar on Technology development Fund TDF on 24 October, 2018 at Bahauddin Zakariya University Multan, Pakistan.

RESEARCH AND DEVELOPMENT SKILLS:

- The major focus of my research in M.Sc. (Hons.) was on the characterization and improvements of locally manufactured ready to drink mango juices.
- My industrial experience, in the leading food enterprises in Pakistan, helped me to develop advanced and practical skills for food safety management, process control and new product development.

- I got a chance of Ph.D. (international scholarship) on a foreign land, South Korea, and successfully faced the challenges of socio-cultural differences. I worked with highly professional team of Korean Atomic Energy Research Institute, while exploring the peaceful use of advance atomic technology in food processing.
- My Ph.D. research supervisor, Dr. Joong-Ho Kwon, remained on NASA panel for the development of highly specialized foods for the astronauts using food irradiation technology. Under his valuable guidance, I explored different aspects of using ionizing and non-ionizing radiation in food safety and food product improvement, and also assisted him in his responsibilities as the editor (2011) of Food Science and Biotechnology (SCIE Journal).
- My key research areas are the applications of radiation technology in food processing, development of analytical techniques for the detection of irradiated foods, irradiation for the food safety and product improvement, microwave-assisted extraction, process optimization using response surface methodology, development of modified functional polysaccharides and their food applications, combined-treatments for fresh food produce, establishment and improvement of food safety and quality assurance systems.

PhD. STUDENTS SUPERVISION:

<u>As Co-Supervisor</u>			
1	Tariq Mehmood	Bench Mark Studies on Production of Organic Kinnow Mandarin (<i>Citrus nobilis X Citrus deliciosa</i>) in Pakistan	2017
2	Afshan Shafi	Extraction, characterization and food application of sweet melon (<i>Cucumis melo</i>) seed oil	2018
3	Hafeez-ur-Rehman	Nutritional and therapeutic potential of water melon seed oil	2018
4	Muhammad Asim Ijaz Sidhu	Ultrasound-assisted extraction from bitter gourd (<i>Momordica charantia</i> L.) seed and pericarp for the application in edible coating	2022
5	Sarfraz Ahmad	Exploring strategies to improve quality and functionality of low fat mozzarella cheese	2023

• MSc. (Hons.) / M. PHIL STUDENTS SUPERVISION:

Sr. No.	Student's Name	Research Title	Year
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<u>As Supervisor</u>			
1	Muhammad Salahu-ud-Din	Effect of water extracts of apple and pomegranate peel on the shelf life of orange squash	2015
2	Hafiz Umair Yasir	Effect of water extracts of pomegranate and apple peel on the shelf life of respective juices	2015
3	Muhammad Mudassar	Formulation and optimization of papaya nectar blend by mixture design	2015
4	Adeel Ahmad	Preparation and quality evaluation of low calorie orange drink stevia	2015
5	Atika Hayat	Optimization of composite flour formulation of wheat, chickpea and psyllium husk for unleavened bread using response surface methodology	2016
6	Ummara Khan	Utilization of rice bran oil for the development of functional yogurt	2016
7	Hafiza Fareeha Saif	Development and quality evaluation of Acidophilus milk incorporated with wheat bran oil	2016
8	Farhana Mazhar	Incorporation of stevia leave extracts for the development of low calorie muffins	2016
9	Hafiz Rehan Nadeem	Antimicrobial effect of sweet melon peel	2017
10	Bushra Awan	Probing the antibacterial activity of guava seed extract against food borne pathogens	2017
11	Ayesha Munawar	Preventive effect of strawberry pulp against microbes: A comparative study	2017
12	Irfan Javaid	Probing the correlation between dietary patterns with obesity and allied cardiovascular diseases	2017
13	Rubina Farooq	Antimicrobial and antioxidant activity of indigenous herbal extracts and their comparisons with commercially available antibiotics	2017
14	Mamoona Mehboob	Prevalence of microbial contamination in cafeterias of academic institutes: A case study of District Multan	2017
15	Muhammad Irfan	Prevalence and antimicrobial resistance of food borne pathogens from food served in hospitals	2017
16	Waheeda Liaquat	Development and evaluation of low calorie drinks using stevia as natural sweeteners	2018

17	Asif Waheed	Nutritional profiling and antioxidant potential of tomato waste and its utilization in bread	2018
18	Muhammad Waqas	Development of low calorie and nutrient dense meal for obesity management in school going down syndrome children	2018
19	Muhammad Waqas Shabbir	An innovative tomato ketchup enriched with sugar beet as sweetener and synthetic color alternative	2022
20	Abdul Manan	Evaluation of sodium alginate based MgO nanoparticles and antibiotics against <i>Klebsiella pneumoniae</i> and <i>Streptococcus agalactiae</i> isolated from bovine milk	2022
21	Aymen	Evaluation of antibiotic activity of metallic oxide nanoparticles against <i>Klebsiella pneumoniae</i> isolated from bovine milk	2022
22	Nimra Kirn	Evaluation of antibiotics against single and mixed infection of bacteria isolated from bovine milk	2022
23	Ali Raza	Effect of different thermal treatments on quality and sensory properties of mix mango and citrus drinks	2022
24	Waji ul Hasan	Paneer Production	2023
25	Sania Niaz	Persimmon Juice development	2023

As Co-Supervisor

1	Amna Tanveer	Probing the antibacterial activities of pomegranate extracts against food borne pathogens	2013
2	Hina Nazar	Assessment of antibacterial activities of apple extracts against food borne pathogens	2013
3	Afshan Shafi	Optimization and suitability of fructo-oligosaccharide and isomalto-oligosaccharide as prebiotics for the development of synbiotic yoghurt	2014
4	Hafeez-ur-Rehman	Effect of incorporation of garlic extract in edible coating on the quality characteristics of mandarin	2014
5	Abdul Majid Bhutta	Effect of water extracts of apple and pomegranate peel on the shelf life of orange juice	2014
6	Haider Naeem Raja	Antidiabetic effects of synbiotic yoghurt developed by fructo-oligosaccharide and isomalto-oligosaccharide as prebiotics	2014
7	Nida Khalid	Suitability of honey as prebiotic for the development of synbiotic yoghurt	2015

8	Malik Ahmad Awan	Utilization of stevia aqueous extracts as sucrose replacer in citrus jam	2015
9	Afifa Asif	Studies on the antimicrobial potential of aqueous-ethnolic extract of mango kernel against food borne pathogens	2015
10	Asma Shafique	Effect of different drying techniques on physicochemical and microbiological quality of egg powder	2016
11	Anum Aziz	Suitability of stevia leaves as sweetener in different formulations of green tea	2016
12	Muhammad Asad Ramzan	Development and quality evaluation of cookies incorporated with combination of fruit based fibers	2016
13	Anuam Zahra	Bio-fortification of iron in bread through combined fermentation of <i>Saccharomyces cerevisiae</i> and lactic acid bacteria	2016
14	Saadia Sabir	Bio-preservative potential of mango seed kernel oil emulsion in mango fruit drink	2017
15	Komal Feroz	Evaluation of safety status of frozen orange concentrate and mango pulp with respect of heavy metals and aflatoxins	2017
16	Umm-e-Habiaba	Physico-chemical and microbial evaluation of sweet melon seed oil	2017
17	Fazeela Jafar	Nutritional evaluation and development of beverage from bitter gourd, Oleo Vera and ginger extract	2018

PERSONAL DETAILS:

Date of Birth: December 29, 1980 in Bahawalpur, Punjab, Pakistan.
 Marital Status: Married to Mrs. Madiha Sana and we have three sons and one daughter.
 Nationality: Pakistani, NIC: 31202-7401021-9, Passport Number: BD1320211
 Language Proficiency: Good in Speaking, Listening, Writing and Reading of English, Urdu, and Punjabi; Know Korean, Saraiki, and Arabic.
 Computer Proficiency: MS Word, MS Excel, MS Power point, Internet browsing, Statistical software (Origin, SAS, and Sigma Plot), Quality control and optimization applications (MiniTab, Statistica, and Mathematica).