

Dr. Tahir Mahmood Qureshi

Assistant Professor

Ph.D. (Norwegian University of Life Sciences, Norway)

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Biography

Dr. Tahir Mahmood Qureshi is serving as an Assistant Professor at the Department of Food sciences, Cholistan University of veterinary and animal sciences, Bahawalpur. He did PhD from Norway and carried out research on the bioactive components in cheese. He has innovative mind and is eager to manufacture different types of food products. He also knows how to investigate health aspects of different food products as well as fruits and vegetables. He has written more than **51 reviewed research and review articles** in well-known scientific journals with **155+ impact factor**. So far, he has produced **40 postgraduate students** under his supervision.

Brief Statement of Research Interest

- Food Science and Technology
- Dairy Science and Technology
- Bioactivities of Fruits and dairy products

Past experience

- **23-11-2018 to date: Serving** as an Assistant Professor (regular) at the Department of Food Sciences, Cholistan University of veterinary and animal sciences, Bahawalpur, Pakistan.
- **19-11-2013 to 22-11-2018: Served** as an Assistant Professor (contractual basis) at the Institute of Food Science and Nutrition, University of Sargodha.
- **19-11-2012 to 18-11-2013: Served** as an Assistant Professor (IPFP) at the Institute of Food Science and Nutrition, University of Sargodha.

Responsibilities/Professional Services/Honors/Awards

- ✓ Officer Incharge at Department of Food Sciences, Cholistan University of Veterinary & Animal Sciences, Bahawalpur (No: Regr/Admin/607, Date: 17/05/2024) for a period from 20-05-24 to 04-07-24 (46 days)
- ✓ Assistant Director in the Directorate of Advanced Studies and Research (DASR)(No: Regr/Admin/297, Date: 29/03/2021), 2019 to 01-11-2024
- ✓ Departmental Focal Person for accreditation visit of National

Agriculture Education Accreditation Council (NAEAC) at CUVAS in 2024 and 2026

- ✓ Incharge Examination at Department of Food Sciences, Cholistan University of Veterinary & Animal Sciences, Bahawalpur, 2019 to 2023 (No: Regr/Admin/42, Date: 14/01/2021)
- ✓ Timetable Committee Incharge at Department of Food Sciences, CUVAS (No: Regr/Admin/4943, Date: 02/10/2019), 2019 to 2023
- ✓ Tutor: Muhammad Bin Zakariya Al-Razi Group at CUVAS (No: ST/24, Date: 12/02/2021), 2021 to date
- ✓ Co-advisor in Blood Donor Society at CUVAS (No: ST/02, Date: 11/02/2021)
- ✓ Class coordinator of BS Food science and Technology, session, Fall 2019, 2. Fall 2021 (FS-02/11/19, Date: 10-11-2019, FS-08/10/21, Date: 18-10-2021)
- ✓ Member of admission committee at Cholistan University of Veterinary & Animal Sciences, Bahawalpur, 2018-2019, 2022-2023 and University of Sargodha 2017, 2018
- ✓ Secretary/Member of board of studies and member of board of faculties.
- ✓ Awarded 2 HEC projects
- ✓ Won 2nd position in Competitive Research at CUVAS during 2024
- ✓ HEC approved PhD supervisor
- ✓ Awarded Overseas HEC scholarship for PhD studies at Norway

Trainings/Workshops/Seminars organized/attended

- ✓ Training Workshop on Self Assessment Report (SAR) Based on PREE for Program Team" April 09, 2025 organized by QEC, CUVAS.
- ✓ Attended Nutrition Awareness Camp organized by the Department of Food Sciences, Cholistan University of Veterinary & Animal Sciences, Bahawalpur, March 6, 2024.
- ✓ Attended a Seminar on Halal Foods: Current Scenario and Future Prospects for Pakistan, organized by Department of Food Sciences, Cholistan University of Veterinary & Animal Sciences, Bahawalpur, Feb 10-11, 2023.
- ✓ Co-author in an oral presentation presented in "3rd International Conference on olive value chain – A smart intervention for better future" on "Composition, fatty acid profile and antioxidant potential of indigenous olive leaves and pomace", at Centre of Excellence for Olive Research and Training (CEFORT) at Barani Agriculture Research Institute (BARI), Chakwal, 7th June, 2023.
- ✓ Co-author in the abstract (Effect of thermosonication on the antioxidant activity and shelf stability of persimmon drink) published in Abstract book of Global Science Technology and Management

Conference, organized by The Islamia University Bahawalpur, Feb 09-11, 2023.

- ✓ Attended "One day seminar on Food Security and Livestock" at CUVAS, 1st December, 2022.
- ✓ Attended "One day seminar on Ethical and Social aspects of Seeratun Nabi (PBUH)" at CUVAS, 23rd November, 2022.
- ✓ Got 05 days training on "Biorisk Management" June 21-25, 2021, CUVAS
- ✓ Got 03 day training on "Use of Technological Tools for Scientific Research Writing" 6-8th April, 2021, The Islamia University of Bahawalpur.
- ✓ Training workshop "Biorisk Management in Biological Labs", held at Cholistan University of Veterinary & Animal Sciences, Bahawalpur 20th December, 2019, CUVAS
- ✓ Attended "One day International Symposium on Zoonotic Diseases of Camel" 7th November, 2019, CUVAS.
- ✓ Organized (instructor) a practical short course "Food processing and Preservation" offered by NAVTTC at University of Sargodha (UOS), 2018.
- ✓ Organized an awareness walk on "World Cancer Day" 8th February, 2018 at University of Sargodha (UOS).
- ✓ Organized one day "Food and Nutrition Expo-2017" (Product Development Competition and Nutritional Status Assessment Regarding Obesity and Diabetes), 20th December, 2017 at UOS.
- ✓ Organized an awareness walk on "World Diabetes Day", 14th November, 2017 at UOS.
- ✓ Organized and conducted two days international seminar on "Post harvest technology and processing of Fruits and vegetables". 2014 at UOS.
- ✓ Organized (instructor) a practical short course to students, "Fruit, vegetable, Bakery and Dairy products", 2014.
- ✓ Attended 23rd All Pakistan Food Science Conference, 10th December, 2012, PCSIR Laboratories Complex, Ferozepur Road, Lahore, Pakistan.
- ✓ Presented a research paper in a symposium on "Health aspects of cheese", 6-8th October 2009, Drøbak, Norway.
- ✓ Attended a research workshop on "Cheese structure", 27-29th January, 2009, Kaunas, Lithuania.
- ✓ Got training of different assays to monitor antioxidant and antihypertensive activity at MTT Biotechnology and Food Research Alimentum, Jokioinen, Finland under kind guidance of internationally well renowned research scientist, Anne Pihlanto, 13-17th September, 2010.
- ✓ Got Training on Ripening of Northern European cheeses at University of Copenhagen, Denmark, 02-08-2010 to 30-11-2010.

- ✓ Got Training on milk functional compounds and Cheese chemistry and biochemistry during ripening at University of Copenhagen, Denmark, 2-6th August, 2010.

Memberships

- Member of Society of Food Scientist and Technologists.

Professional Service activity

- External examiners for M.Phil students at the Institute of Food Science and Nutrition, BZU
- Member for board of faculty (BOF) at the Institute of Food Science and Nutrition, BZU
- Services have been rendered as an external examiner at BZU, Multan as well as King's and Sutlej Colleges affiliated with GC University, Faisalabad.
- Services (consultancies) rendered to local Food industries.
- Reviewer of some well reputed international journals

SUPERVISION OF M.PHIL/PhD STUDENTS

Dr. Tahir Mahmood Qureshi has supervised 38 M.Sc. (Hons)/M.Phil students as main supervisor and 2 PhD students as co-supervisor. He is also supervising 4 PhD student as main supervisor.

Book chapters

1. **Tahir Mahmood Qureshi**, Muhammad Nadeem, Mehrooz Ishfaq, and Salam A. Ibrahim. 2025. Solvent, Enzymatic, and Ultrasonic Extraction of Date Phenolic Compounds. In Date Fruits and By-Products Processing Volume 1 Eds Salam A. Ibrahim Zahra H. Mohammad Faizan Ahmad, Springer Nature Switzerland, ISBN 978-3-032-05286-5, 978-3-032-05284-1. <https://doi.org/10.1007/978-3-032-05284-1>
2. Muhammad Nadeem, Zafar Iqbal, **Tahir Mahmood Qureshi**, Mian Nadeem Riaz, and Muhammad Adnan Shahid. Prospects of Value Addition in Veggies: A Tool to Minimize Postharvest Losses In Sustainable and Innovative Vegetable Production in times of Climate Change, Z. Iqbal et al. (eds.), Springer Nature Singapore Pte Ltd. 2025. ISBN 978-981-96-6282-1 ISBN 978-981-96-6283-8. <https://doi.org/10.1007/978-981-96-6283-8> 25.
3. Asim Faraz, Faizan Saleem, Muhammad Arslan Akbar, Hafz Muhammad Ishaq, Syeda Maryam Hussain, Zeeshan Muhammad Iqbal,

Sannan Nazir, **Tahir Mahmood Qureshi**, et al. 2024. Safety and Regulatory issues of organic nanomaterials. In Organic-based nanomaterials in Food packaging. Eds Kaiser Younis, Owais Yousuf, Shahid Ul Islam, Springer Nature Switzerland, pp. 209-226, ISBN 978-3-031-63828-2, 978-3-031-63831-2, 978-3-031-63829-9. <https://link.springer.com/book/10.1007/978-3-031-63829-9>, <https://link.springer.com/book/10.1007/978-3-031-63829-9> 11

List of significant publications

1. Nadeem, M., Leaks, K., Adamson Felix, J. S., **Qureshi, T. M.**, Abdullah, A., Iqbal, Z., & Shahid, M. A. (2026). Improving Postharvest Quality of 'Tango' Mandarin Using a Preharvest Sonicated Nanoemulsion-Based Delivery System of Methyl Jasmonate and 1-Naphthaleneacetic Acid. *Foods*, 15(9), 1612. (IF:5.20, W-category, Q1, <https://doi.org/10.3390/foods15091612>)
2. Amal Shaukat, Muhammad Nadeem, **Tahir Mahmood Qureshi**, Amar Shankar, Aftab Ahmed, Muhammad Bilal Shahid, Sadaf Javaria, Harshit Gupta & Catherine Tamale Ndagire (2026) Antioxidant and angiotensin I-converting enzyme (ACE)-inhibitory potential of spicy Cheddar cheese prepared from cow's milk after in vitro digestion, *Food and Agricultural Immunology*, 37:1, 2649412, DOI: (IF:2.10, W-category, Q2, 10.1080/09540105.2026.2649412
3. Muhammad Azeem, Khuram Ashfaq, Hammad Tahir, Aniq Ur Rehman, Waqas Tariq, **Tahir Mahmood Qureshi**, et al. 2026. Isolation, identification and quantification of phenolic acids, flavonoids and anthocyanins based on different particle fractions of purple-fleshed sweet potato flour for utilization as industrial applications. *Food Chemistry: X*, (IF=8.2, W-category, DOI: 10.1016/j.fochx.2025.103410).
4. Rupom SMRF, Tahmid MS, Deb GK, Alam MA, Hassan MR, Rahman A, Ara A, Siddiki MSR, Harun-Ur-Rashid M, **Qureshi TM**, Ashiqul Islam M. 2025. Physico-Chemical Characteristics, Sensory Properties and Microbial Quality of Date Fruit Added *Rasomalai* Prepared From Buffalo's Milk. *Food Science & Nutrition*. 13(11):e71145. (IF:3.8, X-category, Q2, DOI: <https://doi.org/10.1002/fsn3.71145>)
5. Shehzadi, K., Nadeem, M., **Qureshi, T.M.** et al. 2025. Probing the effect of sonicated and microwave assisted pasteurized edible coating on the quality of Kinnow fruit (*Citrus reticulata*). *Journal of Food Measurement and Characterization*, (2025). (IF:3.3, X-category, Q2, DOI: <https://doi.org/10.1007/s11694-025-03768-8>)
6. **Tahir Mahmood Qureshi**, Umair Altaf, Muhammad Nadeem, Zahid Manzoor, Muhammad Azeem, et al. 2025. Physico-chemical

Characteristics and Antioxidant activity of Buffalo's Milk Paneer Incorporated with Green Chilli and Peppermint Powder. Journal of Food Quality, 7983928, 1-13. (IF: 2.9, W-category, Q2, DOI: <https://doi.org/10.1155/jfq/7983928>).

7. Muhammad Azeem, Kiran Islam, Safeena Amjad, Isam A. Mohamed Ahmed, Noman Walayat, **Tahir Mahmood Qureshi**. 2025. Assessment of centesimal composition, minerals, amino acids and antioxidant activity of ten cultivars of sweet potato for promoting industrial application as steamed slices. Journal of Food Science and Technology. (IF:3.3, X-category, Q2, DOI: <https://doi.org/10.1007/s13197-025-06257-4>)
8. **Tahir Mahmood Qureshi**, Muhammad Nadeem, Ghulam Muhammad, Waseem Abbas, et al. 2025. Physico-Chemical Characteristics, Antioxidant Activities, and ACE Inhibitory Potential of Pakistani Dahi Supplemented With Date Fruit Paste. Food Science & Nutrition, 13:e4588 (IF:3.8, X-category, Q2, DOI: <https://doi.org/10.1002/fsn3.4588>)
9. Muhammad Bilal Shahid, Muhammad Nadeem, **Tahir Mahmood Qureshi**, Muhammad A. Shahid, Alaiha Asif, Rashad Mukhtar Balal, Sheraz Ahmed, Lala Rukh, Asad Nawaz, Naushad Ahmad. (2025). Comparison of thermo-sonication and conventional pasteurization on the quality attributes of some selected citrus fruit juices, Measurement: Food, 17, 100212 (IF:3.6, X-category, Q2, DOI: <https://doi.org/10.1016/j.meafoo.2024.100212>)
10. Muhammad Azeem, Syed Abdul Wadood, **Tahir Mahmood Qureshi**, Muhammad Anees Ur Rehman, Isam A. Mohamed Ahmed, Moneera O. Aljobair & Asmahan A. Ali (2024) FTIR characteristics of sweet flour as affected by particle size distribution and in vitro digestibility of gluten-free sweet potato noodles, International Journal of Food Properties, 28:1, 16-31, (IF:3.9, X-category, Q2, DOI: 10.1080/10942912.2024.2433229)
11. **Tahir Mahmood Qureshi**, Ghulam Muhammad, Muhammad Nadeem, et al. 2024. Quality and nutrition of cow's milk paneer supplemented with pastes from indigenous date varieties. Future Foods, 10, 100477. (IF:8.2, W-category, Q1, DOI: <https://doi.org/10.1016/j.fufo.2024.100477>)
12. Roheen, T.; Ramzan, R.; Nadeem, M.; Atif, F.A.; Munir, M.; **Qureshi, T.M.** 2024. Synthesis and Characterization of CMC/PAM-Amy Hydrogel and Its Efficacy in Apple Juice Clarification. Processes, 12, 2264. (IF:2.8, W-category, Q1, DOI: <https://doi.org/10.3390/pr12102264>)
13. **Qureshi TM**, Saeed MM, Nadeem M, Muhammad G, Murtaza MA and Ibrahim SA. 2024. Quality and antioxidant potential of goat's milk paneer prepared from different citrus juices and its whey. Journal of

- Dairy Research, 91(1):99-107. (IF:1.2, W-category, Q1, DOI: <https://doi.org/10.1017/S0022029924000190>)
14. Muhammad Suhail Ibrahim, Muhammad Nadeem, Muhammad Sultan, Uzair Sajjad, Khalid Hamid, **Tahir Mahmood Qureshi**, Sadaf Javaria. 2024. Techno-functional characteristics, mineral composition and antioxidant potential of dietary fiber extracted by sonication from different oat cultivars (*Avena sativa*). *Future Foods*, 9, 100349. (IF:8.2, W-category, Q1, DOI: <https://doi.org/10.1016/j.fufo.2024.100349>).
 15. Muhammad Mushtaq Ahmad, **Tahir Mahmood Qureshi**, Muhammad Zia, Maham Mushtaq, Muhammad Waheed Iqbal, Ilaria Cacciotti, Tuba Esatbeyoglu, Sameh A. Korma. 2024. Analytical study to measure the variability in quality factors attenuating the export of Kinnow/Mandarin fruit. *Measurement: Food*, 14, 100155. ((IF:3.6, X-category, Q2, DOI: <https://doi.org/10.1016/j.meafoo.2024.100155>).
 16. **Tahir Mahmood Qureshi**, Ghulam Mueen-ud-Din, Muhammad Nadeem, Ali Sirjan, Waseem Khalid, Salim-Ur-Rehman, Naushad Ahmad, Asad Nawaz, Muhammad Zubair Khalid, Felix Kwashie Madilo. 2024. Effect of different preservatives on the physicochemical characteristics and shelf stability of Rasmalai: A comparative study. *Food Science & Nutrition*, 2024; 00:1–8. (IF:3.8, X-category, Q1, DOI: 10.1002/fsn3.4019).
 17. Nabia Noor, Ghulam Mueen Ud Din, Muhammad Nadeem, **Tahir Mahmood Qureshi**, Waseem Khalid, Muhammad Ather Nadeem, Aqsa Iqbal, Faiqa Malik, Ammar AL-Farga, and Faisal Aqlan. 2024. Development and Nutritional Evaluation of Ready-to-Drink Beverage Using the Choongan (*Caralluma tuberculata* L.) Extract. *Journal of Food Biochemistry*, 8831525, 1-10. (IF:4.2, W-category, Q1, DOI: [10.1115/2024/8831525](https://doi.org/10.1115/2024/8831525))
 18. Asad Rehman, Usman Majeed, Afshan Shafi, Muhammad Shahbaz, Irfan Baboo, Rizwana Sultan, Zahid Manzoor, Muhammad Mazhar Munir, Iqra Saif, **Tahir Mahmood Qureshi**, Hamid Majeed, Ali Değirmencioğlu, Daniel Kallinger, Maximilian Lackner. 2024. Evaluation of antioxidant capacity and bioactive compounds in *Capsicum annum* L. red peppers following drying in a polycarbonate greenhouse. *The EuroBiotech Journal*, 8(1), 12-22. (IF:1.03, Y-category, Q3, DOI: [10.2478/ebtj-2024-0002](https://doi.org/10.2478/ebtj-2024-0002))
 19. Muhammad Nadeem, **Tahir Mahmood Qureshi**, Sahar Sarfraz, Salim-ur-Rehman, Abdul Rehman, Faiqa Malik, Aqsa Iqbal, Noushad Ahmad, Asad Nawaz, Azhari Siddeeg. (2023). Effect of Kinnow (*Citrus nobilis* x *C. deliciosa*) peel oil coating on the shelf stability and antioxidant potential of Cheddar cheese. *Journal of Food Quality*,

6653063, 1-11. (IF: 2.9, W-category, Q2, DOI: <https://doi.org/10.1155/2023/6653063>)

20. Aqsa Iqbal, Muhammad Nadeem, Ammara Aniee, **Tahir Mahmood Qureshi**, Waseem Khalid, Faiqa Malik, Salim-ur-Rehman, Abdul Rehman, Naushad Ahmad, Asad Nawaz. (2023). Quality Evaluation of Ozone-Processed Kinnow (*Citrus reticulata* Blanco) Juice at Ambient Temperature. International Journal of Food Properties. 26(1), 2420-2432. (IF:3.9, W-category, Q2, DOI: <https://doi.org/10.1080/10942912.2023.2249266>)
21. Hunaina Aslam, Muhammad Nadeem, Urooj Shahid, Muhammad Modassar Ali Nawaz Ranjha, Waseem Khalid, Tahir Mahmood Qureshi, Muhammad Ather Nadeem, Alaiha Asif, Mehak Fatima, Muhammad Abdul Rahim, Chinaza Godswill Awuchi. (2023). Physicochemical characteristics, antioxidant potential, and shelf stability of developed roselle-fig fruit bar. Food Science & Nutrition, 2023;00:1-14. (IF:3.8, X-category, Q1, DOI: <https://doi.org/10.1002/fsn3.3436>)
22. **Tahir Mahmood Qureshi**; Nadeem, M.; Iftikhar, J.; Salim-ur-Rehman; Ibrahim, S.M.; Majeed, F.; Sultan, M. (2023). Effect of Traditional Spices on the Quality and Antioxidant Potential of Paneer Prepared from Buffalo Milk. Agriculture, 13, 491. (IF: 3.60, X-category, Q1, DOI: <https://doi.org/10.3390/agriculture13020491>)
23. Muhammad Mushtaq Ahmad, **Tahir Mahmood Qureshi**, Maham Mushtaq, et al. (2022). Influence of baking and frying conditions on acrylamide formation in various prepared bakery, snack and fried products. Frontiers in Nutrition, 9:1011384. (IF: 5.10, W-category, Q1, DOI: 10.3389/fnut.2022.1011384)
24. Maham Navida, Muhammad Nadeem, **Tahir Mahmood Qureshi**, Rami Adel Pashameah, Faiqa Malik, Aqsa Iqbal, Muhammad Sultan, Hala M. Abo-Dief and Abdullah K. Alanazi. (2022). Synergistic Effects of Sonication and Microwave Processing on Physicochemical Properties and Phytochemicals of Watermelon (*Citrullus lanatus*) Juice. Agriculture, 12, 1434. (IF:3.60, X-category, Q1, DOI: <https://doi.org/10.3390/agriculture12091434>)
25. Amal Shaukat, Muhammad Nadeem, **Tahir Mahmood Qureshi**, Mian Anjum Murtaza, Muhammad Luqman, Lala Rukh, Muhammad Bilal Shahid. 2022. Antioxidant potential of cheddar cheese prepared from cow and buffalo milk. Journal of Agricultural Research, 60(3), 243-249. (Y-category) https://apply.jar.punjab.gov.pk/upload/1664871427_149_8_JAR_180_8.pdf
26. Maria Azam, **Tahir Mahmood Qureshi**, Saddam Hussain, Amjad Islam Aqib, Shanza Rauf Khan, Kashif Akram, Misbah Ijaz, Maheen Murtaza, Afshan Muneer and Sammina Mahmood. 2022.

Resistance Modulation of Staphylococcus aureus Isolates of Dairy Cattle through Metallic Oxide Nanoparticles. Pakistan Journal of Zoology, 1-8. (IF:0.687, X-category, Q4, DOI: <https://dx.doi.org/10.17582/journal.pjz/20220305180337>).

27. Amal Shaukat, Muhammad Nadeem, **Tahir Mahmood Qureshi**, Rabia Kanwal, Muhammad Sultan, Olivier Basole Kashongwe, Redmond R. Shamshiri and Mian Anjum Murtaza. 2021. Effect of In Vitro Digestion on the Antioxidant and Angiotensin-Converting Enzyme Inhibitory Potential of Buffalo Milk Processed Cheddar Cheese. *Foods*, 10: 1661. (IF:5.10, W-category, Q1, DOI: doi.org/10.3390/foods10071661)
28. Masooma Munir, Muhammad Nadeem, **Tahir Mahmood Qureshi**, Charitha J. Gamlath, Gregory J.O. Martin, Yacine Hemar, Muthupandian Ashokkumar. 2020. Effect of sonication, microwaves and high-pressure processing on ACE inhibitory activity and antioxidant potential of Cheddar cheese during Ripening. *Ultrasonics – Sonochemistry*, 67: 105140. (IF:9.7, W-category, Q1, DOI: doi.org/10.1016/j.ultsonch.2020.105140)
29. **Tahir Mahmood Qureshi**, Muhammad Yaseen, Muhammad Nadeem, Mian Anjum Murtaza, Masooma Munir. 2020. Physico-chemical composition and antioxidant potential of buffalo colostrum, transition milk, and mature milk. *Journal of Food Processing and Preservation*. 44(10): e14763. (IF=2.5, X-category, Q2, DOI: [10.1111/jfpp.14763](https://doi.org/10.1111/jfpp.14763))
30. **Tahir Mahmood Qureshi**, Muhammad Nadeem, Farzana Maken, Anum Tayyaba, Hamid Majeed, Masooma Munir. 2020. Influence of ultrasound on the functional characteristics of indigenous varieties of mango (*Mangifera indica* L.). *Ultrasonics Sonochemistry*, 64, 104987. (IF:9.7, W-category, Q1, DOI: doi.org/10.1016/j.ultsonch.2020.104987)
31. Masooma Munir, Abdul Ahad, Asra Gull, Aqsa Qayyum, Nouman Rashid Siddique, Amer Mumtaz, Naeem Safdar, Barkat ali, Muhammad Nadeem and **Tahir Mahmood Qureshi**. 2019. Addition of Spinach Enhanced the Nutritional Profile of Apricot Based Snack Bars. *Pakistan Journal of Agricultural Research*, 32: 490-497 (Y-category, DOI: <http://dx.doi.org/10.17582/journal.pjar/2019/32.3.490.497>)
32. Masooma Munir, Muhammad Nadeem, **Tahir Mahmood Qureshi**, Thomas S. H. Leong, Charitha J. Gamlath, Gregory J. O. Martin, Mathupandian Ashokkumar. 2019. Effects of high pressure, microwave and ultrasound processing on proteins and enzyme activity in dairy systems- A review. *Innovative Food Science and Emerging Technologies*, 57: 102192 (IF = 6.80, W-category, Q1, DOI: [10.1016/j.ifset.2019.102192](https://doi.org/10.1016/j.ifset.2019.102192))

33. **Tahir Mahmood Qureshi**, Aniqah Amjad, Muhammad Nadeem, Mian Anjum Murtaza, and Masooma Munir. 2019. Antioxidant potential of a soft cheese, paneer, supplemented with the extracts of date (*Phoenix dactylifera* L.) cultivars and its whey. *Asian-Australasian Journal of Animal Sciences*, 32(10): 1591-1602. **(IF = 2.694, W-category, DOI: [10.5713/ajas.18.0750](https://doi.org/10.5713/ajas.18.0750))**
34. Zafar Iqbal Khan, Anam Nisar, Ilker Ugulu, Kafeel Ahmad, Kinza Wajid, Muhammad Nadeem, **Tahir Mahmood Qureshi** et al. 2019. Appraisal of chromium and cobalt contents of vegetables grown in soil irrigated with sewage water: A risk for consumers' health. *Pure and Applied Biology*, 8(1): 804-812. **(Y-category)**
<https://www.researchgate.net/publication/330669207> Appraisal of chromium and cobalt contents of vegetables grown in soil irrigated with sewage water A risk for consumers' health
35. Zafar Iqbal Khan, Anam Nisar, Ilker Ugulu, Kafeel Ahmad, Kinza Wajid, Muhammad Nadeem, **Tahir Mahmood Qureshi** et al. 2019. Iron and manganese concentrations of vegetables grown in soil irrigated with wastewater: Evaluation of health risk to the public. *Pure and Applied Biology*, 8(1): 688-697. **(Y-category)**
<https://www.researchgate.net/publication/330669285> Iron and manganese concentrations of vegetables grown in soil irrigated with wastewater Evaluation of health risk to the public
36. Muhammad Nadeem, **Tahir Mahmood Qureshi**, Ilker Ugulu, Mian Nadeem Riaz, Qurat Ul An, Zafar Iqbal Khan, Kafeel Ahmad, Asma Ashfaq, Humayun Bashir and Yunus Dogan. 2019. Mineral, vitamin and phenolic contents and sugar profiles of some prominent date palm (*Phoenix dactylifera*) varieties of Pakistan. *Pakistan Journal of Botany*, 51(1): 171-178. **(IF=1.10, X-category, DOI: [10.30848/PJB2019-1\(14\)](https://doi.org/10.30848/PJB2019-1(14)))**
37. Kafeel Ahmad, Robina Kokab, Zafar Iqbal Khan, Asma Ashfaq, Humayun Bashir, Mudrasa Munir, Muhammad Sher, Kinza Wajid, Hasfa Memon, Madiha Sana, Ijaz Rasool Noorka, Mahpara Shehzadi, Muhammad Nadeem, **Tahir Mahmood Qureshi**, Naunain Mehmood, Abid Ijaz, Bushra Huma, Ifra Saleem Malik, Khalid Nawaz, Ilker Ugulu, Yunus Dogan. 2018. Assessment of Heavy Metals in Wheat Variety "Chagi-2" under Short-Term Wastewater Irrigation. *BIOLOGIA (PAKISTAN)*, 64(1): 15-25. **Y-category)**
<https://www.researchgate.net/publication/326377474> Assessment of heavy metals in wheat variety "Chagi-2" under short-term wastewater irrigation
38. Masooma Munir, Muhammad Nadeem, **Tahir Mahmood Qureshi**, Aqsa Qayyum, Muhammad Suhaib, Falak Zeb, Ijaz-ul-Haq, Aneela Qureshi, Muthupandian Ashokkumar. 2018. Addition of oat enhanced the physico-chemical, nutritional and sensory qualities of

- date fruit based snack bars. *Journal of Food and Nutrition Research*, 6: 271-276. **(IF=1.01, X-category, Q3, DOI: 10.12691/jfnr-6-4-10)**
39. Muhammad Nadeem, Salim-ur-Rehman, **Tahir Mahmood Qureshi**, Mian Nadeem Riaz, Arshad Mehmood, Chengtao Wang. 2018. Development, characterization and flavour profile of nutrient dense date bars. *Journal of Food Processing and Preservation*. 42(10): 13622 **(IF=2.5, X-category, Q2, DOI: <https://doi.org/10.1111/jfpp.13622>)**
 40. Muhammad Nadeem, Numra Ubaid, **Tahir Mahmood Qureshi**, Masooma Munir, Arshad Mehmood. 2018. Effect of ultrasound and chemical treatment on total phenol, flavonoids and antioxidant properties on carrot-grape juice blend during storage. *Ultrasonics – Sonochemistry*, 45: 1–6. **(IF:9.7, W-category, Q1, DOI: <https://doi.org/10.1016/j.ultsonch.2018.02.034>)**
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Technology, 92:613-625. (IF= 2.444, X-category, DOI:
[10.1007/s13594-012-0078-1](https://doi.org/10.1007/s13594-012-0078-1))

Research Grants

1. **2020-22:** Antioxidant potential and angiotensin-I converting enzyme (ACE) activity of date added dahi and date added paneer prepared for obese and hypertensive patients. (**Rs. 1.485841 million**), HEC, (PI)
2. **2014-15:** Characterization and Angiotensin I-Converting Enzyme (ACE) Inhibitory Potential (Blood Pressure Lowering Capacity) of Dairy Based Products. (**Rs. 0.5 million**), HEC, (PI)
3. **2016:** Procurement of dairy equipments/machines for Lab. (**Rs. 0.350 million**), University of Sargodha, (PI).