

SANNAN NAZIR

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PROFESSIONAL SUMMARY

An experienced Lecturer in Meat Technology and Doctor of Veterinary Medicine (DVM) with an M.Phil. in Meat Science and Technology. Specializes in pre- and post-slaughter technologies, meat safety, processing operations, quality control, and meat quality management. An active researcher with multiple peer-reviewed publications and book chapters focusing on meat quality, poultry processing, and shelf-life enhancement. Committed to excellence in teaching, research, and the application of scientific knowledge to advance meat science and technology.

AREA OF INTEREST

- Interventions in pre- and post-slaughter technologies for improving meat safety and quality, yield, eating quality, and microbial as well as oxidative shelf life.
- Research on value addition, shelf-life enhancement, and improving overall meat quality, especially mutton and poultry.
- New product development.

EDUCATION

2018

M.PHIL., MEAT SCIENCE AND TECHNOLOGY

University of Veterinary and Animal Sciences, Lahore, Pakistan

- Research on the synergistic effect of different concentrations of sodium chloride and sodium tripolyphosphate on physicochemical properties and sensory attributes of marinated broiler breast fillet.
- Maintained 3.56 out of 4.00 Cumulative GPA

2016

D.V.M., DOCTOR OF VETERINARY MEDICINE

Islamia University Bahawalpur, Pakistan

- Maintained 3.40 out of 4.00 Cumulative GPA

WORK EXPERIENCE

NOVEMBER, 2018 – (Conti...)

LECTURER, DEPARTMENT OF MEAT TECHNOLOGY

Cholistan University of Veterinary and Animal Sciences

- Teaching various theory and practical courses of meat science and technology to the undergraduate students.
- In-charge of Meat Technology lab.

August, 2017 – January, 2018

QUALITY CONTROL MANAGER, PUNJAB AGRICULTURE AND MEAT COMPANY ABATTOIR

Kold Kraft Tongda (Pvt.) LTD

- Worked as an In-charge of meat production and packaging line.
- Improved quality operations and quality assurance for the frozen beef export products.

RESEARCH ARTICLES

- Khan, M. T., Rehman, M. F., Arslan, M., Javaid, A., Farooq, U., Asad, T., Nisa Q, Azhar M., Bughio, E., Liaqat, S., Aslam, S., Ali, F., Ali, H., Wadood, F., Gondal, M. A., Rauf, M., Fouad, D., Ataya, F. S., Safdar, M., **Nazir, S.**, Magsi, A. S., & Kumar, M. (2024). Effect of Blend of Essential Oils on Growth Performance, Carcass Characteristics, Meat Quality, Intestinal Morphology, Serum Biochemistry, and Immune Response of Broiler Chickens. *Brazilian Journal of Poultry Science*, 26(01), eRBCA-2023.
- Faraz, A., Tauqir, N.A., Akbar, M.A., Maryam, S., Hussain, Z.M.I., **Nazir, S.**, Umar, M., Kanwal, I., Ilyas, M.F., Rizwan10, M. and Sanaullah11, S., 2023. Portrayal of Productive Parameters of Marecha Camel Calves in Desert Ecosystem. *Journal of Agriculture and Food*, 4(2), pp.94-101.
- Khan, M.T., Mehmood, S., Asad, T., Azhar, M., Arslan, M., Raziq, F., Liaqat, S., Raja, I.H., Gondal, M.A., Rauf, M. and **Nazir, S.**, 2023. Assessing Effect of Feeding Poultry Byproducts Compost on Organoleptic Characteristics and Compositional Profile of Meat of Broiler Chickens. *Brazilian Journal of Biology*, 83, p.e275633.
- Khan, M.T., Mehmood, S., Arslan, M., Azhar, M., Asad, T., Raziq, F., Liaqat, S., Gondal, M.A., Rauf, M., **Nazir, S.** and Faran, G., 2023. Organoleptic Characteristics and Compositional Profile of Meat of Growing Japanese Quail Fed Different Levels of Poultry Byproducts Compost. *Brazilian Journal of Biology*, 83, p.e274040.
- Ali, S., **Nazir, S.**, Hayat, M., Nauman, K., Nasir, J., Sohaib, M., & Khan, M. A. (2020). Synergistic Effect of Different Concentrations of Sodium Chloride and Sodium Tripolyphosphate on Physicochemical Properties and Sensory Attributes of Marinated Broiler Breast Fillets. *JAPS: Journal of Animal & Plant Sciences*, 30(5).

BOOK CHAPTERS

- Faraz, A., Saleem, F., Sadiq, I., Hussain, S. M., Ilyas, M. F., Rizwan, M., Umar, M., **Nazir, S.**, et al. (2026). Meat Slaughtering. In: Yousuf, O., Younis, K., Osama, K. (eds) *Meat Composition and Nutrition*. June 2026. ISBN: 978-1-77964-052-9 (Hardback); 978-1-77964-053-6 (E-book).
- Faraz, A., Saleem, F., Ishaq, H. M., Hussain, S. M., Raja, I. H., Rizwan, M., Kanwal, I., Iqbal, Z. M., Haider, S. S., **Nazir, S.**, Akbar, M. A., Umar, M., Fayyaz, K., Irshad, R. A., Usman, M., Abdullah, H., Javaid, M. A., & Ghazali, M. H. (2026). Cultured Meat. In: Yousuf, O., Younis, K., Osama, K. (eds) *Meat Composition and Nutrition*. June 2026. ISBN: 978-1-77964-052-9 (Hardback); 978-1-77964-053-6 (E-book).
- Faraz, A., Saleem, F., Akbar, A., Ishaq, M., Hussain, M., Iqbal, M., **Nazir, S.**, et al. (2024). Safety and Regulatory Issues of Organic Nanomaterial. In: Younis, K., Yousuf, O., Ul Islam, S. (eds) *Organic-Based Nanomaterials in Food Packaging*. Springer, Cham. https://doi.org/10.1007/978-3-031-63829-9_11.

- Tariq, M., Ashraf, M., Akbar, A., **Nazir, S.**, (2023). Animal Body. In: Waheed, A., Faraz, A., (eds), Basics of Animal Production Sciences. <https://www.researchgate.net/publication/370952205>
- Tauqeer, N., Waheed, A., Faraz, A., **Nazir, S.**, (2023). Fodder Production. In: Waheed, A., Faraz, A., (eds), Basics of Animal Production Sciences. <https://www.researchgate.net/publication/370952205>

CONFERENCE PAPER

- Muhammad Arslan Akbar, Faiz-Ul-Hassan, Zeeshan Muhammad Iqbal, Asim Faraz, Abdul Waheed, Muhammad Arslan, **Sannan Nazir**, Mubasher Rauf and Muhammad Fahad. Cultured Meat: The Future Food of The World. The 8th International Conference on "Global Halal Food Industry: Insights from Pakistan,". Bahauddin Zakariya University, Multan-Pakistan. April 24-25 2024.
- Zeeshan Muhammad Iqbal, Muhammad Fiaz, Faiz-Ul-Hassan, Asim Faraz, Muhammad Mazhar Ayaz, Muhammad Arslan Akbar, Abdul Waheed4, Muhammad Arslan, **Sannan Nazir**, Faisal Shahzad8, Muhammad Moazam Jalees. Traceable Mutton Production: An Innovative Farm-To-Fork Meat Production System. The 8th International Conference on "Global Halal Food Industry: Insights from Pakistan,". Bahauddin Zakariya University, Multan-Pakistan. April 24-25 2024.
- Asim Faraz1, Faizan Saleem, Abdul Waheed1, Muhammad Arslan Akbar, Hafiz Muhammad Ishaq, Tanveer Ahmad, Zeeshan Muhammad Iqbal, **Sannan Nazir**. Halal Meat. The 8th International Conference on "Global Halal Food Industry: Insights from Pakistan,". Bahauddin Zakariya University, Multan-Pakistan. April 24-25 2024.
- Asim Faraz, Faizan Saleem, Abdul Waheed, Muhammad Arslan Akbar, Hafiz Muhammad Ishaq, Tanveer Ahmad, Zeeshan Muhammad Iqbal, **Sannan Nazir**. The Global Halal Meat Market. Bahauddin Zakariya University, Multan-Pakistan. April 24-25 2024.
- Zeeshan Muhammad Iqbal, Mubasher Rauf, Faiz-Ul-Hassan, Asim Faraz, Muhammad Mazhar Ayaz, Muhammad Arslan Akbar, Abdul Waheed, Muhammad Arslan, **Sannan Nazir**, Faisal Shahzad, Muhammad Moazam Jalees. Rabbit Meat: A Quick Way to Fulfill Meat Demand and Supply Gap. The 8th International Conference on "Global Halal Food Industry: Insights from Pakistan,". Bahauddin Zakariya University, Multan-Pakistan. April 24-25 2024.
- Sher Ali, **Sannan Nazir**, Muhammad Hayat Jaspal, Nouman Asif, Kashif Nauman, Jamal Nasir, Adeel Manzoor. Synergistic Effect of Sodium Chloride and Sodium Tripolyphosphate on Physicochemical Properties and Sensory Attributes of Marinated Broiler Breast Fillets. Poultry Science Conference (PSC@IPEX2018), Lahore, Pakistan. October 27-29 2018.

TRAINING & WORKSHOP ATTENDED

- National Outreach Program for Faculty, organized by NAHE from 21st April 2025 to 8th May 2025 at CUVAS Bahawalpur.
- In In-service Competency Enhancement Training for University Faculty, Centre Educational Policy, and Administration.
- 2 days of certified CPD Training on Quality Assurance, Meat Safety & Further Processing organized by the Center of Excellence in Halal Compliance and Training, UK.
- Certified Halal Training workshop on Halal Food Safety Standards in 7th International Halal Conference & Exhibition.

- Pre-congress workshop on Novel Meat Processing Techniques in Buffalo.
- 1st International Conference on Poultry Processing: farm to fork management.
- 05 days of Virtual Training on Biorisk Management.
- 05 days Online Faculty Orientation Training Workshop organized by Punjab Higher Education Commission, Pakistan.

SERVICES

- **Assistant Director** of Quality Enhancement Cell
- **In-charge** of University Central Store
- **Member** of One Health Club, CUVAS Pakistan
- **Lab In-charge** of Meat Technology Laboratory
- **Class Coordinator** of Animal Sciences undergraduate degree program

ADDITIONAL SKILLS

- Microsoft Office Package: Microsoft Word, Excel, PowerPoint.
- Use of Mendeley reference manager.
- Hands-on practice in basic packaging technologies and quantification of different meat quality parameters.