

CURRECULUM VITAE



Personal Information

Dr. Majid Suhail Hashmi

Associate Professor (Tenured)
Department of Food Science & Technology
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Academic Qualification

Education : Doctor of Philosophy (PhD) (2014)
Institute : Massey University, New Zealand
Major Subject : Food Technology
Other Degree : Master of Science Honours (MSc (H)) (2005)
Major Subject : Food Science and Technology
Institute : The University of Agriculture Peshawar, Pakistan
Experience : **More than 15 years experience in Research and Teaching**

S/No	EMPLOYEE	DESIGNATION	DURATION
1	The University of Agriculture, Peshawar.	Associate Professor (Tenured) (Dept. of Food Sci. & Tech.)	From April 2021 till date
2	The University of Agriculture, Peshawar.	Assistant Professor (TTS) (Dept. of Food Sci. & Tech.)	From Dec 2014 to April 2021
3	The University of Agriculture, Peshawar.	Lecturer (BPS-18) (Dept. of Food Sci. & Tech.)	From April 2010 to Nov 2014
4	Agricultural Research Institute Tarnab, Peshawar.	Research Officer (BPS-17) (Food Technology)	From Dec. 2005 to March 2010
5	Amrat Beverages International Islamabad.	Quality Controller	From July. 2004 to Dec. 2005
6	Pakistan Mineral Water Bottling Plant (Pvt) Ltd. Gadoon Amazai, Swabi, Khyber Pakhtunkhwa.	Quality Control Chemist	From July 2003 to July 2004

Expertise in

- Conducting research on non-chemical, environment friendly postharvest methods to increase the storage life of fruits and vegetables.
- Conducting research regarding food preservation, food processing, product development & human nutrition.
- Keeping in close liaison with the other scientists and industries working in the field of Food & Agriculture.
- To encourage participation of women folk in the mainstream of agricultural development through gender awareness and trainings.
- Train farm families in improving post-harvest management techniques to improve their livelihood.
- Teaching to Graduate, Postgraduate and PhD classes.
- Supervision of Graduate, Postgraduate and PhD students research work.

COURSES TAUGHT

S.NO.	Semester	Level	Course No	Course Title
1	Fall 2014	BSc(H)	FST-512	Food Process Engineering
2	=	BSc(H)	FST-515	Food Laws & Regulations
3	Spring 2015	BSc(H)	FST-605	Poultry and Egg Processing
4	=	BSc(H)	FST-301	Intro. to Food Science & Technology
5	Fall 2015	BSc(H)	FST-515	Food Laws & Regulations
6	=	BSc(H)	FST-613	Food Toxicology
7	Spring 2016	BSc(H)	FST-712	Food Enzymology
8	=	BSc(H)	FST-605	Poultry and Egg Processing
9	=	BSc(H)	FST-301	Intro. to Food Science & Technology
10	=	BSc(H)	FSAC-1003	Food Microbiology
11	Fall 2016	BSc(H)	FST-515	Food Laws & Regulations
12	=	MSc(H)	FST-714	Recent Advances in Food Sci. & Tech.
13	=	PGDC	FSAC-1009	Food Inspection, Investigation and Judgment
14	Spring 2017	BSc(H)	FST-605	Poultry and Egg Processing
15	=	BSc(H)	FST-301	Intro. to Food Science & Technology
16	Fall 2017	BSc(H)	FST-301	Intro. to Food Science & Technology
17	=	BSc(H)	FST-515	Food Laws & Regulations
18	=	MSc(H)	FST-714	Recent Advances in Food Sci. & Tech.
19	Spring 2018	BSc(H)	FST-605	Poultry and Egg Processing
20	=	MSc(H)	FST-703	Milling of Cereals
21	=	PhD	FST-717	Advanced Food Microbiology
22	Fall 2018	BSc(H)	FST-515	Food Laws & Regulations
23	=	MSc(H)	FST-714	Recent Advances in Food Sci. & Tech.
24	=	PhD	FST-712	Food Enzymology
25	Spring 2019	BSc(H)	FST-502	Postharvest Technology
26	=	MSc(H)	FST-703	Milling of Cereals
27	Fall 2019	BSc(H)	FST-515	Food Laws & Regulations

28	=	BSc(H)	FST-502	Postharvest Technology
29	=	MSc(H)	FST-714	Recent Advances in Food Sci. & Tech.
30	=	PGDC	FSAC-1002	Food of Plant Origin
31	Spring 2020	BSc(H)	FST-502	Food Laws & Regulations
32	=	MSc(H)	FST-703	Milling of Cereals
33	Fall 2020	BSc(H)	FST-515	Postharvest Technology
35	=	MSc(H)	FST-714	Recent Advances in Food Sci. & Tech.

RESEARCH

Research Grants as PI

S.No.	Project title	Funded by	Budget (PKR million)	Status
1	Efficacy of hypobaric treatment in controlling postharvest diseases in peach fruit.	Higher Education Commission of Pakistan (HEC)	0.5	Completed
2	Integration of 1-MCP and hypobaric treatments to enhance the storage life of apple fruit.	Higher Education Commission of Pakistan (HEC)	9.2	Completed

Students Supervision

Postgraduate PhD students

S. No.	Student Name	Supervisor /Member	Title	Session	Status
1	Sadiq Shah	Major	Efficacy of edible coating and thyme oil in reducing postharvest fungal decay of mango fruit.	2015-20	Completed
2	Haris Bilal	Major	Effectiveness of selected Essential oils and Edible salts on postharvest physiological defects of mango fruit	2018-22	Research in progress

Graduate level-level-MSc. (Hon)/M.Phil. (Completed)

S.No.	Name of Student	Topic of Research	Session
1	Akhunzada Bilawal	Effect of edible gums, glycerin and calcium lactate treatment on post harvest quality of guava fruit	2014-15
2	Mr. Ismail Khan	Comparative study of Bees wax coating and CaCl ₂ dipping on the overall quality of apple fruit	2014-15
3	Mr. Nasir Amir	Effect of different edible oil coating on the postharvest storage life on mango fruit	2014-15

4	Mr. Zahid Jan	Quality analysis of raw milk commercially available in Peshawar city.	2015-16
5	Mr. Zeeshan Maqbool	Effect of Calcium Chloride treatments on postharvest storage life of pear fruit.	2015-16
6	Muhammad Adnan Khan	Development and storage study of orange-date blended squash	2016-17
7	Hammad Ullah	Effect of edible coating and glycerin on the postharvest quality	2016-17
8	Ghulam Abbas	To study the effectiveness of hypobaric treatment and salicylic acid on fungal decay of peach fruit	2016-17
9	Shahab Ali	Influence of apple peel extract on the overall quality of apple drink.	2015-16
10	Kamran Ud Din	Effect of hypobaric treatment and salicylic acid on storage stability of apricot fruit	2016-17
11	Mehboob Ali	Effect of bee wax, paraffin and aloe vera gel coating on the quality of cucumber during storage	2015-16
12	Guli Shah	Combined effect of Salicylic acid and calcium chloride on the storage life of onion	2017-18
13	Mehboob Ali	Combined effect of 1-MCP with bee wax on plum quality during cold storage	2017-18
14	Hammad Wahab	Evaluation of ready to serve persimmon drink with added cocoa powder	2017-19
15	Muhammad Abid	Impact of calcium chloride and Aloe vera gel on the overall quality of peach fruit	2017-18
16	Tauqeer-ul-Haq	Effect of salicylic acid and hot water treatment on the post-harvest attributes of potato	2017-18
17	Muhammad Talha	Studies on sensory and functional properties of rice bran added wheat-based products.	2018-19
18	Rizwanullah Khan	Effect of 1-MCP and hypobaric treatment on the storage life of tomato.	2018-19
19	Muhammad Ejaz Ali	Effect of hypobaric treatment and Chitosan coating on the shelf life of Plum fruit.	2018-19
20	Aimal Khan	Effectiveness of hypobaric treatment and salicylic acid on storage life of guava fruit.	2018-19
21	Muhammad Usman	Preparation of low caloric sweet orange drink using stevia powder.	2019-20
22	M. Maaz Khan	Effect of selected hypobaric treatments on keeping quality of apple fruit.	2019-20
23	Syed Umair Shah	Combine effect of short term hypobaric treatment and chitosan coating on the shelf life of apple fruit	2019-20
24	Wasif-ur-Rahman	Integrated effect of 1-MCP and hypobaric treatment on storage life of apple fruit.	2019-20
25	Abdur Rahman	Effect of hypobaric treatment, gum arabic and cinnomen oil on the storage stability of banana	2019-20
26	Osama Khan	Combined effect of zero energy cooling chamber and on quality of peach fruit	2020-21
27	Rida Elahi	Effect of selected packaging materials on the storage quality of cooking oil and ghee	2020-21

Under-graduate level-BSc. (Hon)

S. No	Name of student	Year	Research Title
1.	Yasir Aziz	2015	Preparation of Carbonated beverages
2	Muneer Khan	2015	Chocolate Industry of Pakistan
3	Haris Hussain	2015	Preparation of low calorie ketchup
4	Massab Javed	2015	Postharvest diseases of onion in central Khyber Pakhtunkhwa
5	Fahim Waqar	2015	Confectionary products by KIMS (Pvt) Ltd.
6	Zafar Alam Khan	2015	Drying of Persimmon with selected preservatives
7	Younas Khan	2016	Production of soft drinks at Northern Bottling Company Peshawar
8	Saeed Ullah	2016	Proximate Analysis and Mineral content of Garlic and Ginger
9	Ijaz Saeed	2016	Preparation of Carbonated beverages
10	Qaisar Ali	2016	Industrial Processing and Production of Spices at Stanley Food (Pvt) Ltd. Peshawar
11	Muhammad Adnan	2016	Production of Spices at Stanley Food (Pvt) Ltd. Peshawar
12	Muhammad Kashif	2017	Postharvest losses of tomato in district Peshawar
13	Rizwan Ullah Khan	2017	Postharvest losses of Date fruit in North Waziristan Agency
14	Raheem Khan	2017	The effect of cold storage condition on postharvest quality of apple fruit
15	Siraj Ullah	2017	Postharvest losses of sweet cherry in Gilgit-Baltistan
16	Ayaz Ahmad	2018	Organoleptic Analysis of Local and Sulphur Dried Apricots
17	Asad Ali Gohar	2018	Processing and Quality Control Program of Banaspati Ghee in Associated Industries Limited
18	Salman Abbas	2018	Preparation of sugar from sugar cane and sugar beet (Khazana sugar mill)
19	Muhammad Israr	2018	Preparation of persimmon pulp
20	Muhammad Usman	2018	Sensory evaluation of frozen and fresh food products
21	Bakhtiar Hussain	2018	Quality evaluation of persimmon fruit collected from various location of Khyber Pakhtunkhwa
22	Ameer Hamza Khan	2018	Evaluation of different brands of mango juice available in Peshawar
23	Ihsan Ullah	2019	Quality assessment of selected samples of soy sauce.
24	Komail Ahmad	2019	Quality evaluation of selected honey samples

25	Muhammad Daud	2019	Processing and production of Haleem masala in Stanley Food Industry (Pvt) Ltd.
26	Imran Khan	2019	Physico-chemical and sensory evaluation of different brands of apple juice available in local market.
27	Osama Khan	2019	Quality evaluation of selected samples of tomato ketchup.
28	Rida Elahi	2019	Comparative analysis of selected brands of Cooking oil and ghee in Associated Industries Limited.
29	Waleed Khan	2021	Preparation of mango squash and its quality analysis
30	Muhammad Marwan	2021	Physicochemical analysis of cow and buffalo fresh milk available in local market of Peshawar
31	M. Nauman Chishti	2021	Physico-chemical analysis of different brands of apple juices available in local market of Peshawar
32	Asad Ullah Khan	2021	Preparation of sugar from sugarcane and sugar beet (Khazana sugar mill Peshawar)
33	Muqadim Ahmad	2021	Physico-chemical analysis of mango juice and tetra pack mango juices
34	Muhammad Hamza	2021	Treatment and processing of natural mineral water at Qarshi industries Pvt Ltd

Publication in International Impact Factor Journals (W category HEC)

1. Khan, M.R., Huang, C., Zhao, H., Huang, H., Ren, L., Faiq, M., **Hashmi, M.S.**, Li, B., Zheng, D., Xu, Y. and Su, H., (2021). Antioxidant activity of thymol essential oil and inhibition of polyphenol oxidase enzyme: a case study on the enzymatic browning of harvested longan fruit. *Chemical and Biological Technologies in Agriculture*, 8(1), pp.1-10. **(Impact factor: 2.64)**
2. Shah, S., **Hashmi, M.S***, Qazi, I.M., Durrani, Y., Sarkhosh, A., Hussain, I., Brecht, J.K. (2021). Pre-storage chitosan-thyme oil coating control anthracnose in mango fruit. *Scientia Horticulturae*, <https://doi.org/10.1016/j.scienta.2021.110139> . **(Impact factor: 3.46)**
3. Khan, N. A., Sulaiman, S. M., **Hashmi, M. S.**, Rahman, S. U., Cone, J. W. (2021). Chemical composition, ruminal degradation kinetics and methane production (in vitro) of winter grass species. *Journal of the Science of Food and Agriculture*. <https://doi.org/10.1002/jsfa.10628> **(Impact Factor: 3.63)**.
4. Shah, S., **Hashmi, M. S.** (2020). Chitosan–aloe vera gel coating delays postharvest decay of mango fruit. *Horticulture, Environment, and Biotechnology*, 61:279–289. **(Impact Factor: 1.58)**.
5. **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)**
6. **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)**.
7. **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)**.
8. Hussain, M., M. Umair Ijaz, M. I. Ahmad, I. A. Khan, S. U. F. Bokhary, W. Khan, S. Hussain, **M. S. Hashmi**, C. Li. (2020). Inflammation exacerbates hepatic injury in C57BL/6J mice via gut-

vascular barrier dysfunction in high-fat incorporated meat proteins diets. Food and Function. <https://doi.org/10.1039/D0FO02153A> (Impact factor: 4.17)

9. Suhail, M., Durrani, Y., **Hashmi, M.S.***, Muhammad, A., Uzair, M., Ali, S. A., Shahid, M. (2020). Postharvest Losses of Dhakki Dates During Supply Chain in Pakistan. Fresenius Environmental Bulletin, 29(1), 299-309. (Impact Factor: 0.69)
10. Alam, S., Khan, N.A., Muhammad, A., Jan, I., **Hashmi, M.S.**, Khan, A., Khan, M.O. (2020). Carryover of aflatoxin B₁ from feed to broilers' tissues and its effect on chicken performance. Fresenius Environmental Bulletin, 29(1), 214-221. (Impact Factor: 0.69)
11. Khan, M.S.N., Durrani, Y., **Hashmi, M.S.***, Muhammad, A., Uzair, M., Ali, S. A., Shahid, M. (2019). Influences of antioxidants treatments on dried persimmon fruit. Fresenius Environmental Bulletin, 28, (11A), 8679-8688. (Impact Factor: 0.69)
12. Siddiqi, M.Z., **Hashmi, M.S.**, Oh, J., Chun, S., Im. W.T. (2019). Identification of novel glycoside hydrolases via whole genome sequencing of *Niabella ginsenosidivorans* for production of various minor ginsenosides. 3 Biotech, 9(7), 258. (Impact Factor: 1.78)
13. Jabeen, F., Wahab, S., **Hashmi, M.S.***, Mehmood, Z., Riaz, A., Ayub, M., Muneeb. M. (2019). Liquid Stevia Extract as substitution of sucrose in the preparation of guava drink, Fresenius Environmental Bulletin, 28(1), 233-243 (Impact Factor: 0.69).
14. Alam, M., Shahzeb, Khan, M.A., Ahmad, I., Sajid, M., **Hashmi, M.S.**, Muhammad, A., Ali, L. (2019) Microbiological Quality of Fresh Vegetables from Selected Retail Establishments in Peshawar-Pakistan. Fresenius Environmental Bulletin, 28, (11A), 8773-8782. (Impact Factor: 0.69)
15. Khan, K., Ullah, I., Khan, N.A., **Hashmi, M.S.***, Islam, M.S. Z., Khan I. (2019). Nutritive value of mulberry (*Morus alba*) leaves for fattening rabbits (*Oryctolagus cuniculus*) Fresenius Environmental Bulletin, 28, (11A), 8759-8764. (Impact Factor: 0.69)
16. Mazahir, M., Durrani, Y., Qazi, I.M., **Hashmi, M.S.***, Muhammad A. (2018). Pre and post-harvest calcium chloride treatments maintain the overall quality of sweet cherries, Fresenius Environmental Bulletin, 27 (12 B), 9696-9705. (Impact Factor: 0.67)
17. 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(1), 46-53. (Impact Factor: 0.67)

Publication National Journals (X and Y category HEC)

18. Bilal, H., Durrani, Y., **Hashmi, M.S.**, Muhammad, A., Uddin, M.N., Sultan, Q.A. and Uddin, M. 2019. Effect of heat and chemical preservatives on the overall quality of Muskmelon cubes preserved in sucrose solution. Pure Appl. Biol. 8(2), 1016-1024.
19. Muhammad, A., Ayub, M., Durrani, Y., Qazi, I. M., **Hashmi M. S.**, and Saifullah. 2018. Whey Neutralization with Different Concentration of Sodium Hydroxide and Sodium Bicarbonate. Sarhad Journal of Agriculture. 34(4), 910-916.
20. Khan, M. A., **Hashmi, M.S.**, Muhammad, A., Muneeb, M., Bilal, H. & Wali, G. (2018). Development and Storage Study of Orange Date Blended Squash. Sarhad Journal of Agriculture. 34(3), 606-615.
21. 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.
22. 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.

23. **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.
24. **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.
25. **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.
26. **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), 459-461.
27. **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.
28. 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), 1121-1125.
29. 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.
30. 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), 737-742.
31. 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),1137-1140.
32. 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), 781-785.
33. 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*, 23(2), 305-308.

International Conference Proceedings

1. II International Symposium on Discovery and Development of Innovative Strategies for Postharvest Disease Management, Izmir, Turkey, April-May 2013.
2. VII International Postharvest Symposium, Kuala Lumpur, Malaysia, May 2012.

Grants & Trainings

- Seminar on “Food Safety: Our National Responsibility arranged by National Alliance for Food Safety (NASF) Pakistan, on 17th Nov. 2016 held at UET Peshawar.
- Workshop Intellectual Property Rights (Filing and Drafting of Patent Application), organized by PASTIC and The University of Agriculture Peshawar.
- 3-day pedagogical training on development of teaching and presentation skills. Arranged by UNIDO (07-09 May 2015)
- 3-day course on food safety inspection procedures, in situ inspection of food establishments and the use of food inspection kits. Arranged by UNIDO (11-13 May 2015)
- Overseas PhD scholarship for pursuing PhD at Massey University New Zealand (2010 –2014).
- Helen E Akers PhD scholarship 2013, Massey University New Zealand.
- Turners & Grower Research Grant 2013, Massey University New Zealand.

- HEC travel grant for attending International conference.
- Travel grant for attending International conference by New Zealand Horticultural Science Advancement Trust.
- Training on Oil quality, Pakistan Council for Scientific & Industrial Research (PCSIR).
- Training on Nuclear & other Techniques in Food & Agriculture Research.
- 6-day training workshop arranged by Agricultural Research Institute Tarnab, Peshawar.
- Oral presentation in Symposium arranged by Institute for Food, Nutrition & Human Health (IFNHH), Massey University New Zealand.

Research Thesis

- PhD thesis on “Hypobaric treatment: an innovative approach to control postharvest diseases of strawberries” at Massey University, New Zealand, 2014.
- MSc (H) thesis on “Effect of different preservatives and packaging materials on the overall quality of mango pulp” at The University of Agriculture Peshawar, 2005.

References

1. Prof. Julian Heyes

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