

DR. MAJID SUHAIL HASHMI

Professor (Tenured) | Department of Food Science & Technology

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PROFESSIONAL SUMMARY

Professor of Food Science and Technology with over **20 years** of academic, teaching, industry and research experience encompassing food science, food security, sustainable food systems, food preservation, food quality, and innovative food product development. Author of **48 research publications** in internationally recognized journals, **including Q1 and Q2 journals**, with research addressing food quality and safety, functional foods, nutrition and health, sustainable food systems, postharvest loss reduction, and innovative food processing and preservation technologies. Holder of **two granted patents** and actively engaged in HEC-funded research focused on innovative solutions for food security, sustainable food production, and value-added food products. Currently serving as **Additional Director, ORIC, The University of Agriculture, Peshawar**, contributing to institutional research strategy, academic–industry partnerships, research capacity building, and technology commercialization. Experienced in supervising and mentoring MSc(Hons) and PhD students, teaching and developing Food Science and Technology courses, leading interdisciplinary research, and delivering professional training programs aimed at strengthening food security, sustainability, and resilient food systems.

EDUCATION

Post doctorate <i>Cornell University, USA</i>	2023
PhD – Food Technology <i>Massey University, New Zealand</i>	2014
MSc(H) – Food Science & Technology <i>The University of Agriculture, Peshawar – Pakistan</i>	2005
BSc(H) – Food Science & Technology <i>The University of Agriculture, Peshawar – Pakistan</i>	2003

ACADEMIC HIGHLIGHTS

Total Publications	48
Q1 Publications	10
First/Corresponding Author	14
Patents Granted	2
H-Index	15
PhD/MSc(H) Students Supervised	53

AREAS OF EXPERTISE

- | | | |
|-----------------------------|----------------------------------|---------------------------------------|
| • Postharvest Technology | • Research Management | • Training Program Delivery |
| • Food Preservation | • Patent Development | • Gender Mainstreaming in Agriculture |
| • Product Development | • Academic-Industry Liaison | • HEC Project Management |
| • Food Security & Nutrition | • Student Mentorship (MSc & PhD) | • Sustainable Food Systems |

TEACHING & RESEARCH EXPERIENCE

1	The University of Agriculture, Peshawar	Professor (Tenured) – Dept. of Food Science & Technology	Sep 2026 – Present
2	The University of Agriculture, Peshawar	Associate Professor (Tenured) – Dept. of Food Science & Technolog	April 2021 – Sep 2026
3	Cornell University, United States	Visiting Assistant Professor	Jan 2023 – Oct 2023
4	The University of Agriculture, Peshawar	Assistant Professor (TTS) – Dept. of Food Science & Technology	Dec 2014 – Apr 2021
5	The University of Agriculture, Peshawar	Lecturer (BPS-18) – Dept. of Food Science & Technology	Apr 2010 – Nov 2014
6	Agricultural Research Institute Tarnab, Peshawar	Research Officer (BPS-17) – Food Technology	Dec 2005 – Mar 2010
	Amrat Beverages International, Islamabad	Quality Controller	Jul 2004 – Dec 2005

RESEARCH

Independent Research Projects (as Principal Investigator)

1	Efficacy of hypobaric treatment in controlling postharvest diseases in peach fruit.	HEC Pakistan	PKR 0.5M Completed
2	Integration of 1-MCP and hypobaric treatments to enhance the storage life of apple fruit.	HEC Pakistan	PKR 9.2M Completed

Student Supervision

PhD Students Supervised: 6 completed MSc(H)/M.Phil. Completed: 47 students

Postgraduate PhD Students

1	Haris Bilal	Supervisor I	Effectiveness of selected essential oils and edible salts on postharvest physiological defects of mango fruit.	2019–22
2	Sadiq Shah	Supervisor I	Efficacy of edible coating and thyme oil in reducing postharvest fungal decay of mango fruit.	2015–20
3	Qaisar Sultan	Supervisor II	Influence of selected essential oils on postharvest storage life of apricot fruit.	2018–21
4	Rukhsar Ali	Supervisor II	Development and storage study of low caloric products from mango and loquat blended pulp using stevia.	2015–18
5	Murad Ali	Supervisor II	Food safety perspective: quality attributes of frying mediums used in traditional chapli kabab.	2015–18
6	Wasif Shah	Supervisor II	Quality Evaluation of Noodles prepared from Selected Maize Varieties by Nixtamalization and Pre-Gelatinization.	2015–18

PATENTS GRANTED

1. Hashmi, M.S., Ahmad, A., Durrani, Y., Ayub, M. (2023). *Method to increase storage life of 'Shughri' pear fruit and prevent postharvest fermented flavor through combination of short-term hypobaric and 1-Methylcyclopropene treatments.*

Patent No. 144078-809/2021 | IPO Pakistan [\[View in IPO Gazette at S. No. 9\]](#)

2. Ahmad, S., Hashmi, M.S. (2023). *A method to develop Potato-milk using almond and soybean flour.*

Patent No. 144583-21/2023 | IPO Pakistan [\[View in IPO Gazette at S. No. 3\]](#)

BOOK CHAPTER

1. Khan, M.R., Muhammad, A., **Hashmi, M.S.**, Rafiq, M. (2023). *Dynamic Controlled Atmosphere Technology for fruits and vegetables*. In: Sustainable Postharvest Technologies for Fruits and Vegetables (Eds. Ali, S., Mir, S.A., Dar, B.N., Ejaz, S.). CRC Press. DOI: [10.1201/9781003370376-6](https://doi.org/10.1201/9781003370376-6)
2. **Hashmi, M.S.**, Ahmad, A., Khan, M.R., Al-Shoffe, Y. (2026). *Digital Detection of Postharvest Diseases and Disorders: Integrating Advanced Imaging and Artificial Intelligence*. In Digital and AI-Driven Postharvest Technologies for Fruits and Vegetables. (Eds. Khaliq, G., Ali, M.) Wiley Press. (In review)

SELECTED PUBLICATIONS (TOTAL 48)

14 Recent & High-Impact articles | Full list attached as [Appendix I](#)

No.	Full Citation	Q-rating	Impact Factor	DOI
1	Khan, S., Hashmi, M. S. , Ahmad, A., & Ali, A. (2026). Physicochemical stability, bioactive retention, and sensory quality of functional milk drink fortified with saffron and aloe vera gel. <i>Applied Food Research</i> , 6(2), 102351.	Q1	5.4	https://doi.org/10.1016/j.afres.2026.102351
2	Bilawal, A., Ishfaq, M., Hashmi, M. S. , et al. (2025). Synergistic effects of ultrasound, pH-shifting and transglutaminase on high internal phase Pickering emulsion stabilized by whey protein isolate microgel particles. <i>International Journal of Biological Macromolecules</i> , 322, 146735.	Q1	8.7	10.1016/j.ijbiomac.2025.146735
3	Ahmad, F., Muhammad, A., Hashmi, M. S.* , Ahmad, A., Alam, S., Din, K. U., & Siyab, A. (2024). Pre-storage calcium chloride and aloe vera gel coatings mitigate internal browning and senescence scald in 'Conference' pears. <i>Scientia Horticulturae</i> , 325, 112684.	Q1	4.2	10.1016/j.scienta.2023.112684
4	Shah, S. U., Hashmi, M. S.* , Khan, M. R., et al. (2024). Integration of chitosan coating and short-term hypobaric treatment extends postharvest life and upregulates defense-related enzymes in apple fruit. <i>European Journal of Plant Pathology</i> , 168, 231–247.	Q2	2.1	10.1007/s10658-023-02749-1
5	Khan, M. R., Huang, C., Zhao, H., Huang, H., Ren, L., Faiq, M., Hashmi, M. S. , Li, B., Zheng, D., Xu, Y., & 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. <i>Chemical and Biological Technologies in Agriculture</i> , 8, 61.	Q1	5.8	10.1186/s40538-021-00259-y
6	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. <i>Scientia Horticulturae</i> , 284, 110139.	Q1	4.2	10.1016/j.scienta.2021.110139
7	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. <i>Journal of the Science of Food and Agriculture</i> , 101(1), 179–184.	Q1	4.0	10.1002/jsfa.10628
8	Hussain, M., Ijaz, M. U., Ahmad, M. I., Khan, I. A., Bukhary, S. U. F., Khan, W., Hussain, S., Hashmi, M. S. , & Li, C. (2020). Gut inflammation exacerbates hepatic injury in C57BL/6J mice via gut-vascular barrier dysfunction with high-fat-incorporated meat protein diets. <i>Food & Function</i> , 11, 9168–9176.	Q1	6.3	10.1039/D0FO02153A
9	Hashmi, M. S.* , East, A. R., Palmer, J. S., & Heyes, J. A. (2013). Pre-storage hypobaric treatments delay fungal decay of strawberries. <i>Postharvest Biology and Technology</i> , 77, 75–79.	Q1	6.8	10.1016/j.postharvbio.2012.11.008
10	Hashmi, M. S.* , East, A. R., Palmer, J. S., & Heyes, J. A. (2013). Hypobaric treatment stimulates defence-related enzymes in strawberry. <i>Postharvest Biology and Technology</i> , 85, 77–82.	Q1	6.8	10.1016/j.postharvbio.2013.05.002

No.	Full Citation	Q-rating	Impact Factor	DOI
11	Hashmi, M. S.* , East, A. R., Palmer, J. S., & Heyes, J. A. (2016). Hypobaric treatments of strawberries: A step towards commercial application. <i>Scientia Horticulturae</i> , 198, 407–413.	Q1	4.2	10.1016/j.scienta.2015.12.017
12	Ahmad, A., Hashmi, M. S.* , Durrani, Y., et al. (2023). Synergy of 1-MCP and hypobaric treatments prevent fermented flavour and improve consumers' acceptability of 'Shughri' pear. <i>Journal of Food Science and Technology</i> , 60, 200–210.	Q2	3.4	10.1007/s13197-022-05605-y
13	Rahman, W. U., Hashmi, M. S.* , Durrani, Y., et al. (2022). Hypobaric treatment augments the efficacy of 1-MCP in apple fruit. <i>Journal of Food Science and Technology</i> , 59, 4221–4229.	Q2	3.4	10.1007/s13197-022-05481-6
14	Din, K. U., Hashmi, M. S. , Ahmad, A., Khan, M. R., Qazi, I. M., Muhammad, A., Faiq, M., & Badshah, S. (2025). Hypobaric and salicylic acid treatments prevent tissue softening and browning in apricot fruit. <i>Journal of Food Measurement and Characterization</i> , 19(5), 3135–3149.	Q2	3.6	10.1007/s11694-025-03167-z

INTERNATIONAL/NATIONAL CONFERENCE & WORKSHOP

- Organized National Workshop on “Mushroom Farming and Value Addition” held on April 23, 2026.
- Organized National Training Workshop on “Patent Filling & IP Disclosure” held on April 20, 2026.
- Organized National Workshop on “Mushroom Farming and Value Addition” held on April 23, 2026.
- Organized 3-days International Horticulture Conference & Expo – 2026 at The University of Agriculture, Peshawar, Pakistan held on April 07-09, 2026.
- Organized National Workshop on “ISO 22000, Halal Slaughtering & GSO” held on June 18, 2026.
- Organized Training Workshop on “The ORIC KPIs and HEC Scorecard” held on Jan 22, 2026.
- Postharvest Storage Workshop, Cornell University, USA. August 2023.
- Oral presentation, Annual Conference – American Society of Horticulture Science (ASHS), Orlando, USA, July–August 2023.
- Organized: International Conference on Emerging Trends in Food Safety & Nutrition, Peshawar, Pakistan, October 2022.
- National Workshop on Postharvest Management of Fresh Horticultural Produce for Academics, March 2022.
- Oral presentation, II International Symposium on Innovative Strategies for Postharvest Disease Management, Izmir, Turkey, 2013.
- Oral presentation, VII International Postharvest Symposium, Kuala Lumpur, Malaysia, 2012.
- Oral presentation, Symposium – Institute for Food, Nutrition & Human Health (IFNHH), Massey University, New Zealand, 2013.

GRANTS, SCHOLARSHIPS & TRAINING

- Overseas PhD Scholarship – HEC Pakistan, for 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 conferences.
- Travel Grant – New Zealand Horticultural Science Advancement Trust (international conference).
- 3-day Pedagogical Training on teaching and presentation skills – UNIDO (May 2015).
- 3-day Course on food safety inspection procedures and in-situ inspection – UNIDO (May 2015).
- Workshop on Intellectual Property Rights (Patent Filing & Drafting) – PASTIC & UAP.
- Seminar on Food Safety: Our National Responsibility – NASF Pakistan, UET Peshawar (Nov 2016).

SELECTED COURSES TAUGHT AND DEVELOPED

16 unique courses taught at BSc(H), MSc(H) and PhD levels,

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|---|--|---|
| <ul style="list-style-type: none">• Postharvest Technology• Food Process Engineering• Food Laws & Regulations• Food Analysis• Food Inspection & Judgment• Food of Plant Origin | <ul style="list-style-type: none">• Poultry & Egg Processing• Food Toxicology / Food Safety• Milling of Cereals• Food Enzymology• Food Safety• Fundamentals of Food Systems | <ul style="list-style-type: none">• Advanced Food Microbiology• Intro. to Food Science & Technology• Food Microbiology• Recent Advances in Food Sci. & Tech.• New Course Developed:
“Transformation of Global Food Systems” |
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REFERENCES

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