

LIST OF PUBLICATIONS

1. 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. *Scientia Horticulturae*, 325, 112684. <https://doi.org/10.1016/j.scienta.2023.112684> (**Impact factor: 4.3**)
2. Hamza, M., **Hashmi, MS***, Durrani, Y., Ahmad. A. (2023). Integration of Beeswax Coating and Hypobaric Treatment Increased Storage Life of Strawberries. *HortScience*, 58 (9), S142-S143.
3. 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. *Eur J Plant Pathol.* 168, 231–247. <https://doi.org/10.1007/s10658-023-02749-1> (**Impact factor: 1.8**)
4. Bilal, H., **Hashmi, M.S***. (2023). Combination of rosemary oil and potassium sorbate controls anthracnose in mango fruit by triggering defense-related enzymes, *Physiological and Molecular Plant Pathology*, 127, 102112. <https://doi.org/10.1016/j.pmpp.2023.102112> .
5. 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. *J Food Sci Technol.* 60, 200–210. <https://doi.org/10.1007/s13197-022-05605-y> (**Impact factor: 3.11**)
6. Rahman, W.U., **Hashmi, M.S***, Durrani, Y. et al. (2022). Hypobaric treatment augments the efficacy of 1-MCP in apple fruit. *J Food Sci Technol.* 59, 4221–4229. <https://doi.org/10.1007/s13197-022-05481-6> (**Impact factor: 3.11**)
7. Riaz, A., Wahab, S., Ayub, M., **Hashmi, M.S.**, Jabeen, F. (2022). Food to food fortification of whole wheat flour biscuit using moringa leaves powder. *Emirates Journal of Food and Agriculture.* 34(2): 128-134. <https://10.9755/ejfa.2022.v34.i2.2816> (**Impact factor: 1.04**).
8. 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- <https://doi.org/10.1186/s40538-021-00259-y> (**Impact factor: 2.64**).
9. 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**).
10. 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**)
11. Shah, S., **Hashmi, M. S.** (2020). Chitosan–aloe vera gel coating delays postharvest decay of mango fruit. *Horticulture, Environment, and Biotechnology*, 61:279–289. <https://doi.org/10.1007/s13580-019-00224-7>. (**Impact Factor: 1.58**)
12. **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. <https://doi.org/10.1016/j.scienta.2015.12.017> (**Impact Factor: 1.62**)
13. **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. <https://doi.org/10.1016/j.postharvbio.2012.11.008> (**Impact Factor: 3.24**)
14. **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**)

15. 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). Gut 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**)
16. 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 Pakistan. *Fresenius Environmental Bulletin*, 29(1), 299-309. <https://doi.org/10.17605/OSF.IO/PH7SR> (**Impact Factor: 0.69**)
17. 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**)
18. 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**)
19. 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. <https://doi.org/10.1007/s13205-019-1776-7> (**Impact Factor: 1.78**)
20. 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**)
21. 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**)
22. 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**)
23. 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**)
24. 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**)
25. Usman, M., **Hashmi, M.S.**, Ahmad, A., Ahmad, F., & Alam, Z. (2024). Assessment of Physicochemical and Sensory Characteristics of Stevia Sweetened, Low-Caloric Orange Drink. *Sarhad Journal of Agriculture*, 40(2). 354-358.
26. Ali, M., **Hashmi, M.S.**, Khan, N., Shurjeel, H.K., Aziz, I., Ullah, I., Khan, M.A., Khan, S. and Iqbal, H. (2022). Combined Effect of 1-MCP with Honeybee Wax on Plum Quality during Cold Storage. *Journal of Arable Crops and Marketing*, 4(2), 103-113.
27. 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.
28. 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.

29. 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.
30. 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.
31. 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.
32. **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.
33. **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.
34. **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.
35. **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.
36. **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.
37. 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.
38. 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.
39. 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.
40. 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.
41. 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.
42. 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.