

LIST OF PUBLICATIONS

1. Rahman, W.U., **Hashmi M.S.***, Durrani, Y., Shah, S., Ahmad, A., Alam, S., Ali, W. (2022) Hypobaric treatment augments the efficacy of 1-MCP in apple fruit. *Journal of Food Science and Technology*. (Accepted) **(Impact factor: 2.60)**
2. 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*. (Accepted) **(Impact factor: 1.04)**
3. 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 (61). **(Impact factor: 2.64)**
4. 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)**
5. 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*. 101, 179–184. <https://doi.org/10.1002/jsfa.10628> **(Impact Factor: 3.63)**
6. 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)**
7. **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)**
8. **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)**.
9. **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)**.
10. 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*. 11, 9168-9176. <https://doi.org/10.1039/D0FO02153A> **(Impact factor: 4.17)**
11. 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)**
12. 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)**
13. 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)**
14. 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)**

15. 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**).
16. 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**)
17. 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**)
18. 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**)
19. 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**)
20. 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.
21. 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.
22. 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.
23. 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.
24. 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.
25. **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.
26. **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.
27. **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.
28. **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.
29. **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.
30. 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.
31. 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.
 32. 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.
 33. 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.
 34. 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.
 35. 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.