

451

SCO – 1st YOUNG SCIENTISTS CONCLAVE
Shaping SCO-STI Partnership: Young Scientists Perspectives

NOMINEE'S DETAILS/INFORMATION



Country Name : Pakistan

Last Name: Jabbar

First Name: Saqib

Date of Birth : 10/02/1986
 (DD/MM/YYYY)

Address:

Food Science Research Institute (FSRI), National Agricultural Research Centre (NARC), Park Road, Chak Shahzad, Islamabad, Pakistan

Telephone: +923336785476

Email: saqibjabbar2000@yahoo.com

Title: Dr.

Gender: Male

Institution/Affiliation: Food Science Research Institute (FSRI), National Agricultural Research Centre (NARC), Islamabad, Pakistan

Field of Science and Technology: Food Science and Technology

ACADEMIC QUALIFICATION: degree and discipline (please indicate where appropriate)

Degree:	Bachelors		Masters		PhD		Other	
Discipline:	Food Science		Food Science		Food Science		N/A	

Nomination Statement (up to 300 words): Please describe area of expertise in which the nominee has demonstrated innovation excellence. *Please provide the information in English.*

During my PhD thesis at Nanjing Agricultural University, Nanjing, China, I explored the potential of non-thermal technologies (sonication, high pressure processing) for the processing of juices. In conclusion, sonication coupled with mild heat treatment or with high pressure processing, enhanced the quality of juice. Also, the ultrasonic assisted extraction of bioactive compounds and carotenoids from the pomace showed that UAE is a more effective process for pomace processing. Therefore the novel processing method achieved higher product quality characteristics on lower time and less temperature than existing conventional method, so potentially offers reliable processing solutions for industrial adaptability. My PhD study is published in high impact factors international journals. A comprehensive list of my publications can be found in the enclosed Curriculum Vitae.

Innovative Project Statement (up to 300 words): Please provide brief information on the nominee's innovative idea. *Please provide the information in English.*

Increasing and widespread environmental awareness, as well as efforts to reduce the volume flow of wastes and increase the use of renewable raw materials have placed emphasis on the disposal properties of different materials. The non-degradable and non-renewable nature of plastic packaging has led to a renewed interest in packaging materials based on biopolymers derived from renewable sources. The use of biopolymer-based packaging materials can solve the waste disposal problem to a certain extent. The food industry is responsible for large amounts of solid and liquid wastes that mainly result from production, preparation, consumption and disposal processes. Some food wastes/by-products can be value added by transforming them for usage in other processes/industries. The wastes of food industries represent a possible and usable resource for transformation into useful products; however this possibility is not fully studied and exploited. Literature survey has shown that naturally food industry wastes have not been investigated for the synthesis of silver nano-particles. A classical example of such an abundantly available natural material is the apple peel. Apple is one of the popular fruit with an annual global production of around 59.21 million tons. From this production, more than 80% is consumed as table fruit while the rest is utilized for value added products including fruit juice production which lead to the generation of huge waste material in the form of peels and pomace. Little work has been reported on the utilization of apple waste for the production of silver nanoparticles for its industrial use.

453

Participation in Innovation Competitions/Awards/Achievements: Please list previous participation in innovation competitions and awards/achievements, if any. Please provide the information in English.

N/A

DECLARATION BY THE CANDIDATE:

I hereby declare that all the information given above is true to the best of my knowledge. I accept to participate in the virtual conference of 1st SCO -Young Scientists Conclave in India, and will attend the entire programme of five days.

Place: Islamabad, Pakistan

Date: 08/10/2020

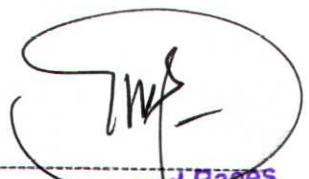
Signature of the nominee: 

Name of the nominating authority:
(Contact details, i.e. telephone, email and designation)

Place: _____

Date: _____

Signature: _____


Muhammad Raees
PS to Member (C&M)
Pakistan Agricultural Research Council
Islamabad

NB: Please remember to include the following along with Nomination Form:

- Nominee's Curriculum Vitae/Biography at the end of nomination form.

DR. SAQIB JABBAR**CAREER OBJECTIVES**

1. Inculcation of modern scientific knowledge of food science in the young generation and introduction of healthy food to the public.
2. To make our country progressive in an efficient manner in the field of food science research through the establishment of a modern research platform.
3. To work in collaboration with the food industry so as to carry out research and development of different value added products having many health benefits.

PERSONAL DETAILS

Age	February 10, 1986
National Identity Number	38403-3518447-5
Father Name	Abdul Jabbar
Marital Status	Married
Domicile	Punjab (District Sargodha)
✉ Present Address	Satellite Town, B-Block, House: 565 Rawalpindi, Pak
✉ Permanent Address	House No: 12 Block No: 30, Sargodha, Pakistan
📞 Mobile Numbers	+92-333-6785476
✉ Email Address	saqibjabbar2000@yahoo.com
✉ Website Address	www.foodscienceuniverse.com

PROFESSIONAL EXPERIENCE**1. EXPERIENCE****Food Science Research Institute, NARC, Islamabad, Pakistan**

Designation	Period
Senior Scientific Officer	2 nd December, 2015 To Present

Responsibilities

- ✓ Deputy Technical Manager at Grain Quality Testing Laboratory
- ✓ Sample Analysis of Different Food Samples
- ✓ Involved in ISO-17025 activities since 2015
- ✓ Research and Development of New Food Products
- ✓ Research Training of B.Sc and M.Sc Students of Food Science
- ✓ Associate Editor of Pakistan Journal of Agricultural Research (PJAR)

2. EXPERIENCE**Institute of Food Science & Nutrition, University of Sargodha, Sargodha, Pakistan**

Designation	Period
-------------	--------

Assistant Professor	11 th August, 2014 To 30 th Nov., 2015
Courses Taught	
1. Course Code: FST-601, Food Product Development and Service Management , B.Sc. Food Science and Technology, Credit Hours: 3(2-1). 2. Course Code: FST-706, Course Title: Advanced Beverage Technology , M.Sc. & PhD. Food Science and Technology, Credit Hours: 3 (2-1). 3. Course Code: FST-302, Course Title: Food Processing & Preservation , B.Sc. Food Science and Technology, Credit Hours: 3(2-1). 3. Course Code: FST-602, Course Title: Food Safety & Laws , B.Sc. Food Science and Technology, Credit Hours: 3(3-0).	
3. EXPERIENCE	
Honest Rice Mills, Plant: 5-Km, Muridke Sheikupura Road, Muridke, Pakistan. Products: Processors & Exporters of Pre-cleaned Quality of Basmati Rice.	
Designation	Period
Quality Assurance Manager	21 st February, 2011 To 31 st August, 2011
4. EXPERIENCE	
Shakarganj Food Products Ltd., Plant: 15-Km, Sargodha Road, Near Ahmed Nagar, (Rabwa) Chiniot, District Jhang. Products: Citrus Concentrate, Mango and Guava Puree.	
Designation	Period
Assistant Manager Quality Control	1 st January, 2010 To 21 st February, 2011
5. EXPERIENCE	
Maqsood Flour & General Mill, Plant: By Pass Road Gujranwala, Pakistan. Wheat Products: Whole Wheat Flour, Maida Flour, Fine Flour, Semolina and Animal Feed.	
Designation	Period
Quality Assurance Officer	1 st January, 2009 To 24 th December, 2009
6. EXPERIENCE	
Ayub Agriculture Research Institute, Faisalabad, Pakistan. Department: Post Harvest Section	
Designation	Period
Internee	1 st March, 2006 To 30 th June, 2006
Responsibilities During Industrial Jobs	
✓ Determining, negotiating and agreeing in-house quality procedures, standards and specifications ✓ Assessing customer requirements and ensuring that these are met ✓ Setting customer service standards ✓ Specifying quality requirements of raw materials with suppliers ✓ Investigating and setting standards for quality/health and safety ✓ Ensuring that manufacturing processes comply with standards at both	

- national and international levels
- ✓ Working with operating staff to establish procedures, standards, systems and procedures
- ✓ Writing management/technical reports and customers' charters
- ✓ Determining training needs
- ✓ Acting as a catalyst for change and improvement in performance/quality
- ✓ Directing objectives to maximize profitability
- ✓ Recording, analyzing, and distributing statistical information
- ✓ Supervising technical staff

④ EDUCATIONAL QUALIFICATION

④ PhD (College of Food Science and Technology)-2014-Qualified

Research Title	Applications of Power Ultrasound for Carrot Juice Processing and Extraction of Bioactive Compounds From Carrot Pomace
Field of Study	Food Technology
University	Nanjing Agricultural University
Located In	Nanjing, China
Major Subjects	✓ Advances in Nutrition and Food Chemistry ✓ Modern Food Biotechnology Progress ✓ Food Rheology Research ✓ Advances in Physiology and Storage Technology postharvest ✓ Advances in Grain Processing ✓ Advances in Processing and Storage Technology of Agricultural Produces

④ M. Sc. (Hons.) (Faculty of Agri. Engineering & Technology)-2008 (C.G.P.A: 3.30/4.00, Marks: 586/840, Percentage: 70.00)

Research Title	Effect of Whey Protein Concentrates, Honey & Mint on Functional Properties & Shelf Life of Biscuits
Field of Study	Food Technology
University	University of Agriculture
Located In	Faisalabad, Pakistan
Major Subjects	✓ Quality Assurance Management (HACCP & ISO) ✓ Food and Factory Laws ✓ Food Analysis and Sensory Evaluation ✓ Food Microbiology ✓ Milling of Cereals ✓ Baking Science & Technology

	✓ Cereal Technology ✓ Technology of Dairy Products ✓ Dairy Processing
☛B.Sc. (Hons.) (Faculty of Agriculture)–2006 (C.G.P.A: 3.56/4.00, Marks: 2855/3840, Percentage: 74.34)	
Field of Study	Food Technology
University	University of Agriculture
Located In	Faisalabad, Pakistan
Major Subjects	✓ Meat & Egg Processing ✓ Processing of Meat and Meat Products ✓ Principles of Food Preservation ✓ Food Processing & Preservation ✓ Fruits & Vegetable Processing ✓ Sugar Technology ✓ Introduction to Food Science ✓ Technology of Beverages ✓ Technology of Oils & Fats ✓ Confectionery & Snack Foods ✓ Food Biotechnology ✓ Food Toxicology ✓ Food Enzymology ✓ Post-Harvest Technology ✓ Food Chemistry & Nutrition
☛F. Sc.–2002 (Marks: 775/1100, Percentage: 70.45)	
Field of Study	Pre-Medical
College	Government College
Located In	Sargodha, Pakistan
Major Subjects	✓ Biology ✓ Physics ✓ Chemistry
☛Matric–2000 (Marks: 660/850, Percentage: 77.64)	
Field of Study	Science
School	Ambala Muslim Model High School
Located In	Sargodha, Pakistan
Major Subjects	✓ Biology ✓ Physics ✓ Chemistry

✓ Mathematics

PUBLICATIONS (TOTAL IMPACT FACTOR = 103.70)
INTERNATIONAL JOURNALS

- | | |
|----|--|
| 1. | Umair M., Jabbar S. , Sultana T., Ayub Z., Abdelgader S. A., Xiaoyu Z., Chong Z., Fengxia L., Xiaomei B., and Zhaoxin L. (2020). Chirality of the biological macromolecules enhanced stereospecific action of dihydromyricetin enantiomers. Food Science & Nutrition. (Accepted). IF: 1.80. |
| 2. | Ranjha, M. M. A. N., Amjad, S., Ashraf, S., Khawar, L., Safdar, M. N., Jabbar, S. , & Murtaza, M. A. (2020). Extraction of Polyphenols from Apple and Pomegranate Peels Employing Different Extraction Techniques for the Development of Functional Date Bars. International Journal of Fruit Science, 1-21. IF: 0.88. |
| 3. | Siddiqui, N. R., Muhammad, A., Khan, M. R., Ali, G. M., Mahmood, T., Shahzad, A., & Jabbar, S. (2019). Differential gene expression of pectin esterase and changes in pectin during development and ripening stages of fruit in selected cultivars of banana. Food Science and Technology, IF: 1.44. |
| 4. | Umair, M., Jabbar, S. , Nasiru, M. M., Sultana, T., Senan, A. M., Awad, F. N., & Zhang, J. (2019). Exploring the potential of high-voltage electric field cold plasma (HVCP) using a dielectric barrier discharge (DBD) as a plasma source on the quality parameters of carrot juice. Antibiotics, 8(4), 235. IF: 3.89. |
| 5. | Umair, M., Jabbar, S. , Senan, A. M., Sultana, T., Nasiru, M. M., Shah, A. A., & Jianhao, Z. (2019). Influence of Combined Effect of Ultra-Sonation and High-Voltage Cold Plasma Treatment on Quality Parameters of Carrot Juice. Foods, 8(11), 593. IF: 4.09. |
| 6. | Riaz, A., Lei, S., Akhtar, HMS., Wan, P., Chen, D., Jabbar, S. , Abid, M., Hashim, M.M., and Zeng, X. (2018). Preparation and characterization of chitosan-based antimicrobial active food packaging film incorporated with apple peel polyphenols. International Journal of Biological Macromolecules. DOI: https://doi.org/10.1016/j.ijbiomac.2018.03.126 . IF: 3.90. |
| 7. | Umair, M., Xiaoyu, Z., Zhaoxin, L., Jinzhi, H., Jing, S., Sultana, T., Benazir, A., Farman, A. S., Kuldeep, D., and Jabbar, S. (2018). Effects of Extraction Variables on Pharmacological Activities of Vine Tea Extract (<i>Ampelopsis grossedentata</i>). International Journal of Pharmacology. DOI: 10.3923/ijp.2018. IF: 1.50. |
| 8. | Safdar, M.N., Kausar, T., Jabbar, S. , Mumtaz, A., Ahad, K., Saddozai, A.A. (2017). Extraction and quantification of polyphenols from the kinnow peel by employing ultrasound and maceration techniques. Journal of Food and Drug Analysis. http://dx.doi.org/10.1016/j.jfda.2016.07.010 . IF: 2.85. |
| 9. | Saeeduddin, M., Abid, M., Jabbar, S. , Hu, B., Hashim, M.M., Khan, M.A., |

	the quality of the grapefruit juice. International Journal of Food Science and Technology, 50, 2290-2296 . IF: 2.38.
21.	Aadil, R.M., Zeng, X.A., Wang, M.S., Liu, Z.W., Zhang, Z.H., Hong, J., & Jabbar, S. (2015) . A potential of ultrasound on minerals, microorganisms, phenolic compounds and coloring pigments of grapefruit juice. International Journal of Food Science and Technology, 50, 1144-1150. IF: 2.38
22.	Aadil, R.M., Zeng, X.A., Zhang, Z.H., Wang, M.S., Hong, J., & Jabbar, S. (2015) . Thermosonication: A potential technique that influences the quality of grapefruit juice. International Journal of Food Science and Technology, 50, 1275-1282. IF: 2.38.
23.	Nasir, M.U., Hussain, S., Jabbar, S. , Rahid, F., Khalid, N., & Mehmood, A. (2015) . A review on the nutritional content, functional properties and medicinal potential of dates. Science Letters, 3, 17-22.
24.	Aadil, R.M., Zeng, X.A., Abbasi, A.M., Khan, M.S., Khalid, S., Jabbar, S. , & Abid, M. (2015) . Influence of power ultrasound on the quality parameters of grapefruit juice during storage. Science Letters, 3, 6-12.
25.	Nasir, M.U., Hussain, S., & Jabbar, S. (2015) . Tomato processing, lycopene and health benefits: A review. Science Letters, 3, 1-5.
26.	Zahra, Z., Hussain, S., Nadeem, M., Jabbar, S. , Qureshi, T.M., Nasir, M.U., Zahra, S.M., & Rashid, F. (2015) . Body Mass Index (BMI) and consumption pattern of different food products in thalassemia and healthy children of the Sargodha district of Pakistan. Science Letters, 3, 1-8.
27.	Haque, E., Hanif, M.S., Nadeem, M., Mehmood, A., Ibrar, M., Iqbal, Z., & Jabbar, S. (2015) . Physicochemical and rheological study of orange pulp fortified cookies. Science Letters, 3, 64-67.
28.	Asim, M., Ashraf, T., Haque, E., Hanif, M.S., Ahmed, S., Hayat, A., Mehmood, A., & Jabbar, S. (2015) . Effect of rootstock on proximate analysis of kinnow mandarin peel. Science Letters, 3, 80-82.
29.	Dawood, A., Hussain, S., Nadeem, M., Jabbar, S. , Qureshi, T.M., Nasir, M.U., Zahra, S.M., & Rashid F. (2015) . Quality Assessment of Doughnuts Prepared by Using Small Sized Potatoes (Diamant). Journal of Environmental and Agricultural Sciences, 4, 21-27.
30.	Shahid, U., Hussain, S., Nadeem, M., Jabbar, S. , Qureshi, T.M., Nasir, M.U., Zahra, S.M., & Rashid, F. (2015) . Quality assessment of the mango-mandarin (kinnow) squash during storage. Science Letters, 3, 115-121.
31.	Jabbar, S. , Abid, M., Wu, T., Muhammad Hashim, M., Hu, B., Lei, S., Zhu, X. & Zeng, X. (2014) . Study on combined effects of blanching and sonication on different quality parameters of carrot juice. International Journal of Food Sciences and Nutrition, 65, 28-33. IF: 2.31.
32.	Jabbar, S. , Abid, M., Hu, B., Wu, T., Hashim, M. M., Lei, S., Zhu, X. & Zeng, X. (2014) . Quality of carrot juice as influenced by blanching and sonication treatments. LWT-Food Science and Technology, 55, 16-21. IF: 3.12.
33.	Jabbar, S. , Abid, M., Hu, B., Hashim, M. M., Saeeduddin, M., Lei, S., Wu, T.

	Xie, M., Wu, T., & Zeng, X. (2016) . Nutritional, microbial and physicochemical changes in pear juice under ultrasound and commercial pasteurization during storage. <i>Journal of Food Processing and Preservation</i> . DOI 10.1111/jfpp.13237. IF: 1.51
10.	Saeeduddin, M., Abid, M., Jabbar, S. , Hu, B., Hashim, M.M., Khan, M.A., Xie, M., Wu, T., & Zeng, X. (2016) . Physicochemical parameters, bioactive compounds and microbial quality of sonicated pear juice. <i>International Journal of Food Science and Technology</i> , 51, 1552-1559. IF: 2.38.
11.	Munir, M., Nadeem, M., Qureshi, T.M., Jabbar, S. , Atif, F.A., & Zeng, X. (2016) . Effect of protein addition on the physico-chemical and sensory properties of fruit bars. <i>Journal of Food Processing and Preservation</i> , 40, 559-566. IF: 1.51.
12.	Wang, W., Wang, X., Ye, H., Hu, B., Zhou, L., Jabbar, S. , Zeng, X., & Shen, W. (2016) . Optimization of extraction, characterization and antioxidant activity of polysaccharides from <i>Brassica rapa</i> L. <i>International Journal of Biological Macromolecules</i> , 82, 979-988. IF: 3.90.
13.	Saeeduddin, M., Abid, M., Yan, Y., Jabbar, S. , Wu, T., Riaz, A., Hashim, M. M., Hu, B., Wang, W., & Zeng, X. (2016). Response of certain poly phenolic compounds to sonication in fresh pear juice. <i>Science Letters</i> . 4, 150-153.
14.	Abid, M., Jabbar, S. , Wu, T., Hashim, M. M., Hu, B., Saeeduddin, M., & Zeng, X. (2015) . Qualitative assessment of sonicated apple juice during storage. <i>Journal of Food Processing and Preservation</i> , 39, 1299-1308. IF: 1.51.
15.	Jabbar, S. , Abid, M., Wu, T., Hashim, M. M., Saeeduddin, M., Hu, B., Lei, S., & Zeng, X. (2015) . Ultrasound-assisted extraction of bioactive compounds and antioxidants from carrot pomace: a response surface approach. <i>Journal of Food Processing and Preservation</i> , 39, 1878-1888. IF: 1.51.
16.	Jia, X., Xu, R., Shen, W., Xie, M., Abid, M., Jabbar, S. , Wang, P., Zeng, Z., & Wu, T. (2015) . Stabilizing oil-in-water emulsions with amorphous cellulose. <i>Food Hydrocolloids</i> , 43, 275-282. IF: 5.08.
17.	Jabbar, S. , Abid, M., Hu, B., Hashim, M.M., Lei, S., Wu, T., & Zeng, X. (2015) . Exploring the potential of thermosonication in carrot juice processing. <i>Journal of Food Science and Technology</i> , 52, 7002-7013. IF: 1.79.
18.	Yuan, Q., Xie, Y., Wang, W., Yan, Y., Ye, H., Jabbar, S. , & Zeng, X. (2015) . Extraction optimization, characterization and antioxidant activity in vitro of polysaccharides from mulberry (<i>Morus alba</i> L.) leaves. <i>Carbohydrate Polymers</i> , 128, 52-62. IF: 5.15.
19.	Saeeduddin, M., Abid, M., Jabbar, S. , Wu, T., Hashim, M.M., Awad, F.N., Hu, B., Lei, S., & Zeng, X. (2015) . Quality assessment of pear juice under ultrasound and commercial pasteurization processing conditions. <i>LWT-Food Science and Technology</i> , 64, 452-458. IF: 3.12.
20.	Aadil, R.M., Zeng, X.A., Ali, A., Zeng, F., Farooq, M.A., Han, Z., Khalid, S., & Jabbar, S. (2015) . Influence of different pulsed electric field strengths on

	& Zeng, X. (2014) . Influence of sonication and high hydrostatic pressure on the quality of carrot juice. <i>International Journal of Food Science and Technology</i> , 49, 2449-2457. IF: 2.38.
34.	Abid, M., Jabbar, S. , Wu, T., Hashim, M. M., Hu, B., Lei, S. & Zeng, X. (2014) . Sonication enhances polyphenolic compounds, sugars, carotenoids and mineral elements of apple juice. <i>Ultrasonics Sonochemistry</i> , 21, 93-97. IF: 6.01.
35.	Abid, M., Jabbar, S. , Hu, B., Hashim, M. M., Wu, T., Lei, S., Khan, M. A. & Zeng, X. (2014) . Thermosonication as a potential quality enhancement technique of apple juice. <i>Ultrasonics Sonochemistry</i> , 21, 984-990. IF: 6.01.
36.	Abid, M., Jabbar, S. , Hu, B., Wu, T., Hashim, M. M., Wu, Z., Khan, M. A. & Zeng, X. (2014) . Synergistic impact of sonication and high hydrostatic pressure on microbial and enzymatic inactivation of apple juice. <i>LWT – Food Science and Technology</i> , 59, 70-76. IF: 3.12.
37.	Jia, X., Chen, Y., Shi, C., Ye, Y., Abid, M., Jabbar, S. , Wang, P., Zeng, X. & Wu, T. (2014) . Rheological properties of an amorphous cellulose suspension. <i>Food Hydrocolloids</i> , 39, 27-33. IF: 5.08.
38.	Khan, M. A., Ali, S., Abid, M., Cao, J., Jabbar, S. , Tume, R. K., & Zhou, G. (2014) . Improved duck meat quality by application of high pressure and heat: A study of water mobility and compartmentalization, protein denaturation and textural properties. <i>Food Research International</i> , 62, 926-933. IF: 3.52.
39.	Fei, Q., Gao, Y., Zhang, X., Sun, Y., Hu, B., Zhou, L., Jabbar, S. , & Zeng, X. (2014) . Effects of Oolong tea polyphenols, EGCG and EGCG3'''e on Pancreatic alpha-Amylase Activity in vitro. <i>Journal of Agricultural and Food Chemistry</i> , 62, 9507-9514. IF: 3.41.
40.	Zhuqing, D., Di, S., Yun, Z., Yi, S., Bing, H., Hong, Y., Jabbar, S. , & Zeng, X. (2014) . Immunomodulatory Activity in vitro and in vivo of Verbascose from Mung Beans (<i>Phaseolus aureus</i>). <i>Journal of Agricultural and Food Chemistry</i> , 62, 10727-10735. IF: 3.41.
41.	Xin, Z., Zhu, X., Sun, Y., Hu, B., Yi, S., Jabbar, S. & Zeng, X. (2013) . Fermentation in vitro of EGCG, GCG and EGCG3'''e isolated from Oolong tea by human intestinal microbiota. <i>Food Research International</i> , 54, 1589-1595. IF: 3.52.
42.	Abid, M., Jabbar, S. , Wu, T., Hashim, M. M., Hu, B., Lei, S., Zhang, X. & Zeng, X. (2013) . Effect of ultrasound on different quality parameters of apple juice. <i>Ultrasonics Sonochemistry</i> , 20, 1182-1187. IF: 6.01.
43.	Abid, M., Jabbar, S. , Saeeduddin, M., Khan, M. A. & Zahoor, T. (2013) . Effect of replacement of citric acid with lactic acid on vitamin-C and sensory characteristics of ready to serve apple drink during storage. <i>Science Letters</i> , 1, 13-16.
<u>NATIONAL JOURNALS</u>	
44.	Ahmed A., Bilal M., Jabbar S. , Mumtaz A., Khalid N., Asghar M., Amir R. M., Ameer K., and Malik A.M (2020) . Physicochemical and Sensory Evaluation of Indigenous Rice Genotypes. <i>Journal of Agricultural Research</i> . 58:

	(Accepted).
45.	Iram F., Imran P., Ambreen S., Shahid N., Amer M., and Jabbar S., (2020) . Safety Evaluation of Snacks and Beverages Sold at Various Locations of Faisalabad, Pakistan. Pakistan Journal of Agricultural Research. 33: 389-394.
46.	Masood, S., Randhawa, M. A., Ahmad, W., Butt, M. S., Asghar, M., & Jabbar, S. (2018) . Quality of Tomatoes as Influenced by Bio-Chemicals and Controlled Atmosphere during Storage. Proceedings of the Pakistan Academy of Sciences: B. Life and Environmental Sciences, 55(4), 39-48.
47.	Aadil, R.A., X. Zeng, S. Jabbar , A. Nazir, A.A. Mann, M.K.I. Khan, Abdullah and A. Ramzan. (2017) . Quality evaluation of grapefruit juice by thermal and high pressure processing treatment. Pakistan Journal of Agricultural Research, 30.
48.	Safdar, M. N., Kausar, T., Nadeem, M., Jabbar, S. , Ahmed, S., Taj, T., & Mehmood, W. (2017) . Cardioprotective Effect of Mango and Kinnow Peel Extracts on Doxorubicin-induced Cardiotoxicity in Albino Rats. Proceedings of the Pakistan Academy of Sciences: Biological Life and Environmental Sciences, 54, 219-235.
49.	Qureshi, A., Ainee, A., Nadeem, M., Munir, M., Qureshi, T. M., & Jabbar, S. (2017) . Effect of Grape Fruit Albedo Powder on the Physicochemical and Sensory Attributes of Fruit Cake. Pakistan Journal of Agricultural Research, 30, 185-193.
50.	Mujtaba, A., Masud, T., Ahmad, A., Ahmed, W., Jabbar, S. , & Levin, R. E. (2017) . Antibacterial Activity by Chlorogenic Acid Isolated through Resin from Apricot (<i>Prunus Armeniaca</i> L.). Pakistan Journal of Agricultural Research, 30, 01-05.
51.	Raza, K., Nadeem, M., Hussain, S., Jabbar, S. , Din, A., Ainee, A., & Qureshi, T.M. (2015) . Development and physico-chemical characterization of date wafers. Journal of Agricultural Research, 54, 261-278.
52.	Yan, Y., Ran, L., Cao, Y., Qin, K., Xin, Z., Luo, Q., Jabbar, S. , Abid, M. & Zeng, X. (2014) . Nutritional, phytochemical characterization and antioxidant capacity of ningxia wolfberry (<i>Lycium barbarum</i> L.). Journal of The Chemical Society of Pakistan, 36, 1079-1087. IF: 0.28.
53.	Jabbar, S. , Abid, M., Hu, B., Hashim, M. M., Ali, S., Wu, T., Lei, S., Xie, M. & Zeng, X. (2013) . Study on combined effects of acidification and sonication on selected quality attributes of carrot juice during storage. Journal of The Chemical Society of Pakistan, 36, 582-589. IF: 0.28.
54.	Xin, Z., Lei, S., Jabbar, S. , Hu, B., Yi, S. & Zeng, X. (2013) . Simultaneous separation and purification of tea bioactives from summer green tea by column chromatography. Journal of The Chemical Society of Pakistan, 35, 1258-1267. IF: 0.28.

CONFERENCE

- ◆ **Published Abstract:** "Influence of sonication and high hydrostatic pressure on the quality of carrot juice" (2nd International Conference and Exhibition on Food Processing and Technology October 28-30, 2013 Kansas City, USA).

INTERNATIONAL & NATIONAL SEMINARS

- ◆ Accreditation: Delivering a Safer World" held on 18th July, 2018 at PNAC, Islamabad.
- ◆ Green Super Rice Technology for Sustainable Rice Production and Poverty Alleviation in Asia and Africa" held on 6th December, 2018 at Community Center, NARC, Islamabad.
- ◆ PAK-US (USAID) Science and Technology Cooperation Program, "Post Harvest Technology & Processing of Fruits and Vegetables" in the Institute of Food Science and Nutrition, November 17-18, 2014 University of Sargodha, Pakistan.
- ◆ PAK-US (USAID) Science and Technology Cooperation Program, "Technical Issues and Challenges to the Fruit & Vegetables Processing Industries in Pakistan and their Synoptic Solutions" in the Institute of Food Science and Nutrition, August 26-27, 2015, University of Sargodha, Pakistan.

International & National TRAINING/WORKSHOP

- ◆ Training Course on "R&D Postharvest and Processing Technology for Food Security" 7-27 November, 2019 at Mae Fah Luang University, Chiang Rai, Thailand.
- ◆ Training on "Training of Trainers on Research Methodologies for SUNAR Members" held on 1st October, 2019 to 4th October 2019 at Islamabad.
- ◆ Three-Days Training on "Microsoft Project" held on 26-28th December, 2018 at Pakistan Planning and Management Institute, Islamabad.
- ◆ One-Day Training workshop on "Awareness and implementation of laboratory accreditation system as per ISO 17025:2005" held on 25th May, 2017 at SSRI, NARC, Islamabad.
- ◆ Three-Days Training workshop on "Prospects of modern beekeeping for beginners" held on 21-23 November, 2017 at Honeybee Research Institute, NARC, Islamabad.
- ◆ Two-Days Training Workshop on "Patent Regime in Pakistan" April 05-06, 2016, At Agriculture Poly-technique Institute, National Agricultural Research Centre, Islamabad.
- ◆ One-Day Training Workshop on "DSI Services, (Digital Archive & CABI Information Services)" May 24, 2016, At National Agricultural Research Centre, Islamabad.
- ◆ Three-Days Training Workshop on "Food Security-Issues, Concerns & Strategies" November 15-17, 2016, at AHK National Centre for Rural Development, Islamabad.

@RUNNING PROJECT

- ◆ Project Title: "To evaluate the potential of polyphenols from the peel of the potato and their utilization as a functional food" Funded by Food Science and Product Development Institute, National Agricultural Research Centre, Islamabad.

@ACADEMIC DISTINCTIONS

- ◆ Got **Research Productivity Award** 2017 from Pakistan Agricultural Research Council.
- ◆ Got **Overseas PhD Scholarship** from China scholarship Council 2011-14.
- ◆ Awarded 3 times certificate of honor entitled as "**Excellent International Student**" during the PhD.
- ◆ Awarded **District Merit Scholarship** during B.SC. (Hons) (2002-2006).
- ◆ Awarded Chinese Language **HSK Level III** Certificate (2014).

@COMPUTER SKILLS

- ◆ **Software:** Statistix, Minitab, SPSS, JMP and Design Expert for statistical analysis.
- ◆ **Applications:** MS Office, Endnote, Origin Pro, Webpage maker.
- ◆ **Troubleshooting:** Windows installation (98/2000/XP/Vista/Win7/Win8), Networking (Wireless & LAN).

@LANGUAGES**SPEAKING****WRITING****READING**

English	Very Good	Very Good	Very Good
Chinese	Good	Fair	Fair
Urdu	Excellent	Excellent	Excellent

@REFERENCES

- Professor Dr. Xiaoxiong Zeng**
Chairman of College of Food Science & Technology
Nanjing Agricultural University, Nanjing, China
Phone: +8613913010612
E-mail: zengxx@njau.edu.cn
- Dr. Tao Wu**
Associate Professor, College of Food Science & Technology
Nanjing Agricultural University, Nanjing, China
Phone: +8613451876286
E-mail: twu@njau.edu.cn
- Dr. Malik Muhammad Hashim**

	Assistant Professor, Head of Department of Food Science & Technology Gomal University, Dera Ismail Khan, Pakistan Phone: +923459824020 E-mail: mhmalick@gmail.com
4.	Dr. Muhammad Abid Lecturer, Department of Food Technology Pir Mehr Ali Shah Arid Agriculture University, Rawalpindi, Pakistan Phone: +923006001429 E-mail: abidfoodscientist@yahoo.com