

PROF. DR. MIAN ANJUM MURTAZA

Professor and Director

Institute of Food Science and Nutrition

Additional Director

Office of Research, Innovation and Commercialization (ORIC),

University of Sargodha, Sargodha-40100, Pakistan

Tel. (Off.): +92-48-9230316

Cell: +92-300-6625503

E-mail: anjum.murtaza@uos.edu.pk / anjum_ft@yahoo.com



ACADEMICS:

- **Post Doctorate** from Department of Food and Nutritional Sciences, University of Reading, UK (2010-2011).
- **Ph.D. Food Technology** from University of Agriculture, Faisalabad-Pakistan (2008).
- **M.Sc. (Hons.) Food Technology** from University of Agriculture, Faisalabad-Pakistan (2003) securing 1st Division, with 4.00/4.00 CGPA and 89.78% marks; awarded Silver Medal.
- **B.Sc. (Hons) Agriculture (Major; Food Technology)** from University of Agriculture, Faisalabad-Pakistan (2001) securing 1st Division, with 3.67/4.00 CGPA and 76.65% marks.
- **Intermediate (F.Sc. Pre-Medical)** from Government College, Faisalabad-Pakistan (1997) securing 1st Division, with 73.82% (812/1100) marks.
- **Matriculation (Science)** from Government Comprehensive Model High School, Faisalabad-Pakistan (1995) securing 1st Division, with 87.18% (741/850) marks.

ACCOMPLISHMENTS (Academic and Professional Awards/Honors):

- **Silver Medal (First position)** in M.Sc. (Hons.) Food Technology from University of Agriculture, Faisalabad, Pakistan (2003).
- **University Merit Scholarship** during under and post-graduate studies (1997-2003).
- **Indigenous Ph.D. Fellowship** by Higher Education Commission of Pakistan (2004-2008).
- **Post Doctorate Fellowship** by Higher Education Commission of Pakistan (2010-2011).

- **Won Research Publications Incentive** (every year since 2016 to date) awarded by Office of Research, Innovation and Commercialization (ORIC), University of Sargodha.
- **Gold Medal** awarded by Pakistan Society of Food Scientists & Technologists (2019).
- **Gold Medal** awarded by Applied Zoological Society of Pakistan (2023).
- **Establishment of collaborations (MoU)** with different national and international organizations (>10).

PROFESSIONAL EXPERIENCE:

Teaching and Research:

- **Professor (on Regular basis)** at Institute of Food Science and Nutrition, University of Sargodha, Sargodha since July 29, 2021 to date.
- **Associate Professor (on Regular basis)** at Institute of Food Science and Nutrition, University of Sargodha, Sargodha since June 24, 2016 to July 28, 2021.
- **Assistant Professor (on Regular basis)** at Institute of Food Science and Nutrition, University of Sargodha, Sargodha since December 17, 2008 to June 23, 2016.
- **Post-doctoral Research Fellow** at Department of Food and Nutritional Sciences, University of Reading, Whiteknights, Reading, UK from December 2010 to July 2011.
- **Lecturer (on Regular basis)** at Department of Food Science and Technology, University of Sargodha, Sargodha from August 31, 2006 to December 16, 2008.

Administration:

- **Director;** Institute of Food Science and Nutrition, University of Sargodha, Sargodha since March 01, 2018 to date.
- **Additional Director;** Office of Research, Innovation and Commercialization (ORIC), at University of Sargodha, Sargodha since February 23, 2017 to date.
- **Chairman;** Department of Food Science and Nutrition, University of Sargodha, Sargodha from November 02, 2017 to February 28, 2018.
- **Focal Person** for professional trades offered by National Vocational and Technical Training Commission (NAVTTTC) at Faculty of Agriculture, University of Sargodha, Sargodha from November 01, 2017 to April 30, 2018.

- **Post-graduate programs coordinator** at Institute of Food Science and Nutrition, University of Sargodha, Sargodha since 2013 to 2017.

Other Academic and Administrative Responsibilities:

- Management of Research, Innovation and Commercialization activities at University of Sargodha.
- Member, Finance and Planning Committee at University of Sargodha (2019-22).
- Member, Research Publications incentive committee at University of Sargodha (2017 to-date)
- Focal Person, University Funded Research projects (worth Rs. 60.00 millions).
- Member, Biosafety and Ethical review Committee for research at University of Sargodha.
- Member, Committee for revision of Punjab Pure Food Rules 2017 & 2018, Punjab Food Authority.
- Member, Scientific Panel, Punjab Food Authority.
- Member (Subject Expert), National Agriculture Education Accreditation Council (NAEAC), Pakistan.
- Subject Matter Expert to review Teaching and Learning Materials of training programs conducted by GIZ (German Development Cooperation) in collaboration with National Vocational and Technical Training Commission (NAVTTTC).
- Member, Academic Council at University of Sargodha, Sargodha.
- Member, Board of Faculty at Faculty of Agriculture, University of Sargodha, Sargodha.
- Chair, Board of Studies at Inst. of Food Sci. & Nutrition at University of Sargodha, Sargodha.
- Member of various committees & statutory bodies at University of Sargodha, Sargodha.
- Member, Board of Studies at GC University, Faisalabad, Gomal University, DI Khan, University of Poonch, Rawalakot and University of Lahore, Lahore.
- Editor-in-Chief, Pakistan Journal of Food Sciences published by Pakistan Society of Food Scientists and Technologists.
- Editorial Board Member and Reviewer of several ISI indexed journals (National and International).
- Reviewer of research projects awarded by various funding agencies.

Research Projects:

- **Development of ready-to-use therapeutic foods (RUTFs) using indigenous ingredients to tackle severe acute malnutrition (SAM) in Children;** as PI submitted to University of Agriculture, Faisalabad under the project “Establishment of Pak-Korea Nutrition Center (PKNC)”. (2023; Worth Rs. 6.0 M).
- **Development of carbonated whey beverage using indigenous fruits of Azad Kashmir;** as academic and research collaborator submitted to HEC under RAPID Technology Transfer Grant. (2023; Worth Rs. 7.5 M).
- **Production of bioactive peptides in Cheddar cheese as a function of probiotics;** as PI awarded by Higher Education Commission of Pakistan under Pak-Turk Researchers Mobility Grant Program (Phase-II; 2019-23; Worth Rs. 0.75 M, Pak side).
- **Valorization of bioactive peptides produced in buffalo milk Cheddar cheese using probiotic adjuncts; as PI** awarded by Office of Research, Innovation and Commercialization (ORIC), University of Sargodha, Sargodha-Pakistan (2017-20; Worth Rs. 1.00 M).
- **Establishment of Milk Processing Research and Innovation Centre** at Institute of Food Science and Nutrition, University of Sargodha, Sargodha as Focal Person (Completed; 2017-19; Worth Rs. 3.00 M).
- **Evaluation of nutraceutical value of fruit wastes for sustainable and socially acceptable poultry production in Pakistan;** As Co-PI (Collaborating Scientist) awarded by Punjab Agricultural Research Board (2019-21; Worth Rs. 5.00 M).
- **Antioxidant potential and angiotensin-I converting enzyme (ACE) activity of date added dahi and date added paneer prepared for obese and hypertensive patients;** As Co-PI awarded by Higher Education Commission of Pakistan under NRPU (2018-21; Worth Rs. 1.49 M).
- **Potential utilization and value addition of pomegranate peel extract by exploring its therapeutic and antimicrobial potential in bakery products;** As Co-PI awarded by Higher Education Commission of Pakistan under NRPU (2022-24; Worth Rs. 1.84 M).
- **Iron Fortification of Wheat Flour;** work experience as Research Associate (2002-2004).
- **Quality evaluation of milk samples collected from different locations of Lahore city;** work experience as Research Associate (2004-2005).

- **Rheology, texture analysis, microstructure and proteolysis in low fat Cheddar cheese during accelerated ripening;** Postdoc Research Project.
- **Influence of indigenous cultures and ripening temperatures on Cheddar cheese quality;** Ph.D. Research Project/ Thesis.
- **Effect of fat replacement by fig addition on ice cream quality;** M.Sc. (Hons.) Research Project/Thesis.

ACADEMIC EVENTS ORGANIZED (As Principal Organizer):

1. **Food and Nutrition Expo-2017** (Food Product Development Competition & Nutritional Status Assessment regarding Obesity and Diabetes) at University of Sargodha, Sargodha-Pakistan on December 20, 2017.
2. An Awareness Walk and Seminar regarding **“World Cancer Day-2018”** at University of Sargodha, Sargodha-Pakistan on February 08, 2018.
3. **International Seminar on “Awareness of Halal Foods”** at University of Sargodha, Sargodha-Pakistan on April 04, 2018.
4. **National Seminar regarding “World Food Day-2018”** at University of Sargodha, Sargodha-Pakistan on October 16, 2018.
5. An Awareness Walk and National Seminar regarding **“World Diabetes Day”** at University of Sargodha, Sargodha-Pakistan on November 14, 2018.
6. **National Seminar on “Academia-Industry Linkages: A way forward for Promoting Innovative and Need-based Research”** at University of Sargodha, Sargodha-Pakistan on November 29, 2018.
7. **International Food and Nutrition Research Conference and Food Expo (IFNRC-2019)** at University of Sargodha, Sargodha-Pakistan on February 26-27, 2019.
8. **National Seminar on “Value Addition in Citrus”** at University of Sargodha, Sargodha-Pakistan on March 21, 2019.
9. **Training Workshop on “The Entrepreneurial Scientists – Serving Society and Science”** at ORIC, University of Sargodha, Sargodha-Pakistan on April 04, 2019.
10. **National seminar on “Fasting: A Blessing for Health”** at Institute of Food Science and Nutrition, University of Sargodha, Sargodha-Pakistan on May 02, 2019.

11. **International Seminar on “Prospects and Development of Functional Cheese”** at Institute of Food Science and Nutrition, University of Sargodha, Sargodha-Pakistan on September 17, 2019.
12. **Awareness Walk and National Seminar on “World Food Day-2019”** at Institute of Food Science and Nutrition, University of Sargodha, Sargodha-Pakistan on October 16, 2019.
13. **National Seminar on “Food Safety and Supply Chain”** at Institute of Food Science and Nutrition, University of Sargodha, Sargodha-Pakistan on January 31, 2020.
14. **Awareness Walk and Seminar on “Secure and safe food now for a healthy tomorrow”** to observe World Food Day at Institute of Food Science and Nutrition, University of Sargodha, Sargodha-Pakistan on October 26, 2021.
15. **Awareness Walk and Seminar on “Diabetes care and management through optimal nutrition”** to observe World Diabetes Day at Institute of Food Science and Nutrition, University of Sargodha, Sargodha-Pakistan on November 18, 2021.
16. **International Conference on Recent Advances in Food Chemistry and Natural Products Research** organized by Institute of Food Science and Nutrition and Institute of Chemistry at University of Sargodha, Sargodha on October 27-28, 2022.
17. **Awareness walk, Seminar and Nutrition Camp** to observe **World Food Day** at Institute of Food Science and Nutrition, University of Sargodha, Sargodha-Pakistan on November 03, 2022.
18. **Seminar / Invited Lecture** on “Nutrition: Developing and Using the Evidence to Inform Practice” by Prof. Dr. Basma Ellahi from University of Chester, UK at Institute of Food Science and Nutrition, University of Sargodha, Sargodha-Pakistan on January 26, 2023.
19. **Awareness walk, Seminar, Food Expo and Nutrition screening camp** to observe **World Food Day-2023** at Institute of Food Science and Nutrition, University of Sargodha, Sargodha-Pakistan on October 19, 2023.
20. **Awareness walk and Seminar** titled “Access to diabetes care” regarding **World Diabetes Day-2023** at Institute of Food Science and Nutrition, University of Sargodha, Sargodha-Pakistan on November 16, 2023.
21. **“Mega Food Expo”** during Research Arena-2024 at University of Sargodha, Sargodha-Pakistan on March 1-3, 2024.

22. **2nd International Food and Nutrition Research Conference; “Challenges and Opportunities in Food, Nutrition and Allied Sciences (IFNRC-2024)”** at University of Sargodha, Sargodha-Pakistan on March 6-7, 2024.
23. **Seminar on “Global Career Aspects for Food Professional”** at Institute of Food Science and Nutrition, University of Sargodha, Sargodha-Pakistan on April 22, 2024.
24. **“Traditional Recipes Development Competition”** in collaboration with Pak-Korea Nutrition Center, University of Agriculture, Faisalabad among the students at Institute of Food Science and Nutrition, University of Sargodha, Sargodha-Pakistan on May 30, 2024.
25. **“Two-Day General Training Program on Nutrition Management”** in collaboration with Pak-Korea Nutrition Center, University of Agriculture, Faisalabad at Institute of Food Science and Nutrition, University of Sargodha, Sargodha-Pakistan on May 30-31, 2024.
26. **Awareness walk, Seminar and Food Product Development Competition** to observe **World Food Day-2024** at Institute of Food Science and Nutrition, University of Sargodha, Sargodha-Pakistan on October 17, 2024.

PROFESSIONAL TRAININGS:

1. National workshop on **“Curriculum Development for B.Sc. (Hons.) Food Science and Technology and M.Sc. (Hons.) Dairy Technology”** organized by Institute of Food Science and Technology, University of Agriculture, Faisalabad held on August 20, 2005.
2. Workshop on **“Liquid Milk Processing Series-I; Pasteurization”** organized by Institute of Food Science and Technology, University of Agriculture, Faisalabad held on December 22, 2005.
3. National workshop on **“Quality Assurance in Food Industries”** organized by Institute of Food Science and Technology, University of Agriculture, Faisalabad held on March 30, 2006.
4. Six days workshop on **“Research Methodology”** organized by University of Sargodha, Sargodha in collaboration with Higher Education Commission of Pakistan held on March 26-31, 2007.
5. Training course on **“The Safety Measures in the use of Radiation in Agriculture and Biology”** held at Nuclear Institute for Agriculture and Biology (NIAB) Faisalabad from April 01 to April 04, 2008.

6. International training workshop on **“Extrusion Technology”** organized by National Institute of Food Science and Technology, University of Agriculture, Faisalabad held on August 15-17, 2008.
7. Workshop on **“Recent Advances in Food Analysis”** organized by National Institute of Food Science and Technology, University of Agriculture, Faisalabad held on February 07, 2009.
8. **“e-Learning course on Exporting Agri-food Products to Emerging Global Markets”** organized by University of Agriculture, Faisalabad, Pakistan in collaboration with National Productivity Organization, Pakistan and Asian Productivity Organization, Japan on August 04-06, 2009.
9. **“e-Learning course on Food Safety Management System ISO 22000:2005”** organized by University of Agriculture, Faisalabad, Pakistan in collaboration with National Productivity Organization, Pakistan and Asian Productivity Organization, Japan on October 05-08, 2009.
10. **“International Workshop on Food Safety Issues in Current Scenario”** organized by National Institute of Food Science and Technology, University of Agriculture, Faisalabad, Pakistan on December 16, 2009.
11. Workshop on **“Economic Use of the Post Harvest Cold Chain”** organized by National Institute of Food Science and Technology, University of Agriculture, Faisalabad, Pakistan on May 19-21, 2010.
12. Workshop on **“Food Industry Needs Based Projects for Research in Academia”** organized by National Institute of Food Science and Technology, University of Agriculture, Faisalabad, Pakistan on June 17, 2010.
13. Training Workshop on **“Quality of Higher Education through Self Assessment”** organized by Quality Enhancement Cell, University of Sargodha, Sargodha, Pakistan on August 02, 2010.
14. Workshop on **“Value Chain in Different Foods”** organized by National Institute of Food Science and Technology, University of Agriculture, Faisalabad, Pakistan on November 08, 2010.
15. **“Laboratory Safety Training”** organized by Health and Safety Services, University of Reading, Whiteknights, Reading, UK on May 11, 2011.
16. Workshop on **“Applied Nature Need Based Research Projects of Food Industries”** organized by National Institute of Food Science and Technology, University of Agriculture, Faisalabad, Pakistan on May 07, 2012.

17. **“Project Formulation Workshop”** organized by Pakistan Science Foundation, Islamabad at University College of Agriculture, University of Sargodha, Sargodha, Pakistan on October 10-11, 2012.
18. Training Course on **“Supercritical Fluid Extraction Technique: Isolation of Functional & Nutraceutical Food Components”** organized under Pak-US Science & Technology Cooperation Program by National Institute of Food Science and Technology, University of Agriculture, Faisalabad, Pakistan on October 20-22, 2012.
19. Training Course on **“Applications of Edible Coatings on Whole and Minimally Processed Fruits”** organized under HEC sponsored research project by National Institute of Food Science and Technology, University of Agriculture, Faisalabad, Pakistan on April 02-03, 2013.
20. Training workshop on **“Developing Industry Driven Technologies”** organized by IRP, PASTIC and ORIC-UOS at University of Sargodha, Sargodha, Pakistan on February 17, 2015.
21. Training workshop on **“Intellectual Property Rights”** organized by PASTIC, IPO and ORIC-UOS at University of Sargodha, Sargodha, Pakistan on May 15, 2015.
22. Training workshop on **“Halal Foods”** organized by IFANCA, PCSIR, Lahore and PSFST, Pakistan at PCSIR, Lab. Complex, Lahore, Pakistan on September 01, 2015.
23. Workshop on **“Good Hygiene Practices (GHP) in Food Small and Medium Enterprises (FSME)”** organized by Ministry of Regional Municipalities and Water Resources, Oman at Al-Bustan Palace, Hotel, Muscat-Oman on April 11, 2016.
24. International Workshop on **“Research Methods in Nutrition”** organized by National Institute of Food Science and Technology, University of Agriculture, Faisalabad, Pakistan in collaboration with University of Chester, UK and University of Reading, UK on December 13-14, 2016.
25. Participated as **Subject Matter Expert in a two-day Teaching and Learning Materials review workshop** of training programs conducted by GIZ (German Development Cooperation) in collaboration with NAVTTC at Serena Hotel, Faisalabad, Pakistan on January 05-06, 2017.
26. Consultative Workshop on **“Draft National Food Security Policy”** organized by Ministry of National Food Security and Research, Govt. of Pakistan at National Agricultural Research Centre (NARC), Islamabad on July 12, 2017.

27. Training Workshop on **“The Entrepreneurial Scientists – Serving Society and Science”** at Office of Research, Innovation and Commercialization (ORIC), University of Sargodha, Sargodha-Pakistan on April 04, 2019.
28. International training session on **“Productivity Improvement of the Olive Industry in Pakistan”** digitally organized by National Productivity Organization (NPO) under the Ministry of Industries & Production on November 01, 2021.
29. Workshop on **“Scientific Writing and Project Designing”** organized by Office of Research, Innovation and Commercialization (ORIC), University of Sargodha, Sargodha-Pakistan on March 10, 2022.
30. **“Technical Writing and Research Management Workshop”** organized by Institute of Chemistry and Office of Research, Innovation and Commercialization (ORIC), University of Sargodha, Sargodha-Pakistan on November 01, 2022.
31. International Workshop on **“Laboratory Safety & Security Management”** Organized by University of Sargodha in Collaboration with COMSTECH and International Center for Chemical and Biological Sciences (ICCBS), University of Karachi at University of Sargodha, Sargodha, Pakistan on March 15-16, 2023.
32. **“Capacity Building Training of ORICs”** organized by Higher Education Commission of Pakistan in collaboration with Invest2Innovate (i2i) at Superior University, Lahore-Pakistan on August 16-18, 2023.
33. International training workshop on **“Managing Science and Technology Parks”** jointly organized by OIC – COMSTECH and Universitas Airlangga, Indonesia at Jakarta-Indonesia on September 04-07, 2023.
34. National Consultation Workshop on **“Introducing New Courses on Food System Transformation in Pakistan”** organized by The National Agriculture Education Accreditation Council (NAEAC) in collaboration with Global Alliance for Improved Nutrition (GAIN) on April 17-18, 2024 at Islamabad-Pakistan.
35. National Consultation Workshop on **“Shaping courses on Food Systems Transformation to incorporate in Food Sciences related Degree Programmes in Pakistan”** organized by The National Agriculture Education Accreditation Council (NAEAC) in collaboration with Global Alliance for Improved Nutrition (GAIN) on May 27-28, 2024 at Multan-Pakistan.

36. **“Two-Day General Training Program on Nutrition Management”** organized by Pak-Korea Nutrition Center, University of Agriculture, Faisalabad in collaboration with Institute of Food Science and Nutrition, University of Sargodha, Sargodha-Pakistan on May 30-31, 2024.

INTERNATIONAL ORAL PRESENTATIONS (Conferences / Seminars)

1. Participated as speaker in **“IDF/INRA 1st International Symposium on Minerals and Dairy Products”** held at Saint-Malo, France on October 1-3, 2008.
2. Participated as speaker in **“Nutrition Society Annual Summer Meeting 2011”** organized by The Nutrition Society, UK held at University of Reading, Whiteknights, Reading, United Kingdom on July 04-06, 2011.
3. Participated as speaker in **“International Conference on Ecological, Environmental and Biological Sciences (ICEEBS’ 2012)”** organized by Planetary Scientific Research Centre at Dubai, UAE on January 07-08, 2012.
4. Participated as **Session Chair and Speaker** in **“10th World Buffalo Congress & 7th Asian Buffalo Congress”** jointly organized by International Buffalo Federation & Asian Buffalo Association at Phuket, Thailand on May 06-08, 2013.
5. Participated as **Speaker** in **“8th Asian Buffalo Congress”** organized by Asian Buffalo Association at Istanbul, Turkey on April 21-25, 2015.
6. Participated as **Invited Speaker** in **“Food Safety and Traditional Foods Conference”** organized by Ministry of Regional Municipalities and Water Resources, Oman at Al-Bustan Palace, Hotel, Muscat-Sultanate of Oman on April 11-14, 2016.
7. Participated as **Speaker** in **“3rd International Conference on Food Properties”** organized at Sheraton Sharjah Beach Resort & Spa, Sharjah, UAE on January 22-24, 2018.
8. Participated as **Invited Speaker** in **“Food Safety and Municipality Conference 2018”** organized by Ministry of Regional Municipalities and Water Resources, Oman in Muscat-Sultanate of Oman on April 09-11, 2018.
9. Delivered a talk as **Invited Speaker** in **“a seminar under Pak-Turk Joint Research Project”** at Department of Food Engineering, Ordu University, Turkey on July 26, 2022.
10. Participated as **Speaker** in **“3rd International Food Research Conference 2024 (IFRC-2024)”** organized by Universiti Putra Malaysia (UPM) at Kuala Lumpur, Malaysia on August 6-8, 2024.

11. Participated as **Resource Person (Speaker)** at **International Seminar on “Green extraction of high-value components for functional food developments”** Jointly organized by Universiti Putra Malaysia and University of Sargodha, Pakistan at Universiti Putra Malaysia (UPM), Malaysia on August 12, 2024.

NATIONAL CONFERENCES / SEMINARS PARTICIPATED:

1. Participated in all 11th to 29th **“All Pakistan Food Science Conferences”** organized by Pakistan Society of Food Scientists and Technologists since 2000.
2. Participated **as speaker** in national seminar on **“Challenges to Food Industry in the WTO Scenario”** organized by Institute of Food Science and Technology, University of Agriculture, Faisalabad held on June 27-28, 2005.
3. Participated **as speaker** in international symposium on **“Emerging Trends in Food Science and Technology”** organized by National Institute of Food Science and Technology, University of Agriculture, Faisalabad held on November 05-07, 2007.
4. Participated **as speaker** in **“6th Asian Buffalo Congress”** held at Lahore, Pakistan on October 27-30, 2009.
5. Participated **as speaker** in **“International Conference on Recent Advances in Human Nutrition with special reference to Vulnerable Groups”** held at University of Agriculture, Faisalabad, Pakistan on February 22-25, 2010.
6. Participated **as speaker** in **“International Conference on Technological and Scientific Aspects of Dairy Products with Special Reference to French Cheeses”** held at University of Agriculture, Faisalabad, Pakistan on February 21-23, 2011.
7. Participated **as speaker** in a seminar on **“Functional and Nutraceutical Foods”** held at NIFSAT, University of Agriculture, Faisalabad, Pakistan on August 13, 2011.
8. Participated **as speaker** in **“International Conference on Emerging Issues in Food Safety”** held at University of Agriculture, Faisalabad, Pakistan on November 14-16, 2011.
9. Participated **as speaker** in **“10th International and 22nd National Chemistry Conference”** held at University of Agriculture, Faisalabad, Pakistan on November 21-23, 2011.
10. Participated **as session chair and speaker** in **“1st International Conference on Safe Food and Human Health”** held at Government College University, Faisalabad, Pakistan on January 10-11, 2012.

11. Participated in **“International Symposium on Diet as an Adjunctive Measure for Prevention and Management of Dengue Epidemics”** held at University of Agriculture, Faisalabad, Pakistan on January 30-31, 2012.
12. Participated as **speaker** in **“International Seminar on Food Production and Processing Technologies”** jointly sponsored by COMSTECH and ISESCO, held in Islamabad, Pakistan on November 06-08, 2012.
13. Participated as **speaker** in **“National Seminar on Development of Local Food Additives / Preservatives”** organized by Institute of Research Promotion in collaboration with Pakistan Society Food Scientists and Technologists and Institute of Agricultural Sciences and ORIC, University of Punjab, Lahore at Lahore, Pakistan on November 22, 2012.
14. Participated as **Speaker and Session Co-Chairperson** in **“2nd International Conference on Future Perspectives of Food Processing Industry in Pakistan”** held at Government College University, Faisalabad, Pakistan on December 11-12, 2012.
15. Participated as **Organizer and Speaker** in One-Day Seminar on **“Functional Foods and Nutraceuticals: Chemistry, Recent Developments and Future Prospects”** Organized by Department of Chemistry, University of Sargodha, Sargodha, Pakistan on March 20, 2013.
16. Participated as **Speaker** in **“International Conference on Emerging Issues in Nutrition and Food Safety”** jointly organized by PSFST and NIFSAT at University of Agriculture, Faisalabad-Pakistan on October 21-23, 2013.
17. Participated as **Poster Presenter** in **“International Livestock Nutrition Conference”** jointly organized by Nutritionists Association of Pakistan (NAP) and University of Veterinary and Animal Sciences (UVAS) at Lahore-Pakistan on October 23-24, 2013.
18. Participated as **Speaker** in **“2nd International Workshop on Dairy Science Park”** organized by Faculty of Animal Husbandry and Veterinary Sciences, The University of Agriculture, Peshawar-Pakistan on November 18-20, 2013.
19. Participated as **Speaker and Session Co-Chair** in **“3rd International Conference on Functional Foods & Nutraceuticals”** organized by Department of Food Science, Nutrition and Home Economics, GC University, Faisalabad-Pakistan on December 04-05, 2013.
20. Participated as **Speaker** in **“International conference on nutritional therapies against lifestyle related disorders”** organized by NIFSAT, University of Agriculture, Faisalabad-Pakistan on May 29-30, 2014.

21. Participated as **Speaker and Session Co-Chair** in “**Food Festival and International Symposium on Technological and Nutritional Aspects of Value Added Dairy Products**” organized by NIFSAT, University of Agriculture, Faisalabad-Pakistan on November 12-14, 2014.
22. Participated as **speaker** in “**International Conference on Malnutrition in South Asia: The Peril Persists**” organized by Department of Food Science and Technology, Bahauddin Zakariya University Multan, Pakistan on February 23-24, 2015.
23. Participated as **Speaker and Session Moderator** at “**International Human Nutrition Conference and Expo-15**” organized by Nutrition Association of Pakistan at Lahore-Pakistan on November 3-4, 2015.
24. Participated as **Speaker** at “**International Conference on Opportunities and Challenges in Dairy Industry**” organized by NIFSAT, University of Agriculture, Faisalabad-Pakistan on November 26-27, 2015.
25. Participated as **Speaker and Session Moderator** in “**International Conference on Global Trends in Safe & Healthy Food & Lyallpur Food & Poultry Products Festival**” organized by Institute of Home and Food Sciences, GC University, Faisalabad-Pakistan on March 7-8, 2016.
26. Participated as **Speaker and Session Moderator** in “**2nd International Conference on Malnutrition**” organized by Institute of Food Science and Nutrition, Bahauddin Zakariya University Multan, Pakistan on April 07-08, 2016.
27. Participated as **Invited Speaker** in “**1st National Conference on Recent Advances in Functional Foods**” organized by Department of Dairy Technology, University of Veterinary and Animal Sciences, Ravi Campus, Pattoki on October 05-06, 2016.
28. Participated as **Speaker** in “**3rd International Conference on Agriculture, Food and Animal Sciences**” organized by Sindh Agriculture University, Tandojam on January 10-11, 2017.
29. Participated as **Speaker** in “**3rd International Conference on Safe Food for All**” organized by Institute of Food Science and Nutrition, Bahauddin Zakariya University, Multan on March 02-03, 2017.

30. Participated as **Speaker** in “**International Conference on Food and Nutrition Security**” organized by Institute of Home and Food Sciences, GC University, Faisalabad on March 07-08, 2017.
31. Participated as **Speaker and Session Chair** in “**International Conference on Foods of Animal Origin**” organized by NIFSAT, University of Agriculture, Faisalabad on March 30-31, 2017.
32. Participated as **speaker** in “**International Conference on Sustainable approaches to combat malnutrition**” organized by Institute of Home Sciences, University of Agriculture, Faisalabad on April 03-04, 2017.
33. Participated as **speaker** in “**National Symposium on Emerging Trends in the Extraction of Plant Bioactivities for Nutra-pharmaceutical Developments**” organized by Department of Chemistry, University of Sargodha, Sargodha on November 01-02, 2017.
34. Participated as **Invited Speaker** in “**National Conference on Recent Trends in Food Processing and Technology**” organized by Department of Dairy Technology, University of Veterinary and Animal Sciences, Ravi Campus, Pattoki on November 15-16, 2017.
35. Participated in “**Conference on Food Safety & Harmonization: Shaping a Healthier Nation**” Jointly organized by Nestlé Pakistan Ltd & Pakistan Council of Scientific & Industrial Research under Federal Ministry of Science & Technology, Govt. of Pakistan on November 21-22, 2017.
36. Participated as **organizer and speaker** in “**International Symposium on Innovative Trends in Agricultural Sciences: Way Forward to Sustainable Development**” organized by Faculty of Agriculture, University of Sargodha, Sargodha on November 23-25, 2017.
37. Participated in “**1st International Conference on Emerging Trends in Zoology**” organized by Department of Zoology, University of Sargodha, Sargodha on December 08-09, 2017.
38. Participated as **speaker and session chair** in “**1st International Conference – Future Med-2018**” organized by Sargodha Medical College, University of Sargodha, Sargodha on January 05-07, 2018.
39. Participated as **speaker and session chair** in “**International Conference on Plant Based Foods: Current Scenario and Future Perspectives**” organized by Department of Food Sci. & Tech., MNS-University of Agriculture, Multan on March 05-06, 2018.

40. Participated as **speaker and session chair** in “**1st Pakistan Halal Assembly and Pak-China Agriculture Forum**” organized by Institute of Home and Food Sciences, GC University, Faisalabad on March 20-23, 2018.
41. Participated as **speaker** in National Conference on “**Recent trends and opportunities to enhance citrus production and export**” organized by College of Agriculture, University of Sargodha, Sargodha on May 03-04, 2018.
42. Participated as **speaker and session chair** in Seminar on “**Post-Harvest processing and future aspects of fruits and vegetables**” organized by Directorate of Post-Harvest Research Center, Ayub Agricultural Research Institute, Faisalabad on May 08, 2018.
43. Participated as **invited speaker** in “**National conference on trends and innovation in food processing technology: prospects and challenges**” organized by Department of Dairy Technology, University of Veterinary and Animal Sciences Lahore on November 07-08, 2018.
44. Participated as **invited speaker** in “**International Symposium on Food Security, Quality and Safety (ISFSQS-2018)**” organized by University of Central Punjab, Lahore and Asia-Pacific Institute of Food Professionals on November 27-28, 2018.
45. Participated as **panelist on Nutrition and Health; Grow Healthy Pakistan** in “**33rd PMA Biennial Medical Conference**” organized by Pakistan Medical Association in Peshawar on December 01-02, 2018.
46. Participated as **Session chair** in “**International Conference on Food Processing and Entrepreneurship; A Way Towards Economic Sustainability**” organized by National Institute of Food Science and Technology, University of Agriculture, Faisalabad-Pakistan on January 29-30, 2019.
47. Participated as **Session co-chair** in “**International Buffalo Congress**” organized by University of Veterinary and Animal Sciences, Lahore-Pakistan on February 18-20, 2019.
48. **Principal organizer and speaker** in “**International Food and Nutrition Research Conference and Food Expo (IFNRC-2019)**” organized by Institute of Food Science and Nutrition, University of Sargodha, Sargodha-Pakistan on February 26-27, 2019.
49. Participated as **speaker** in “**4th International Conference on Food and Nutritional Security in Changing Climate (ICFSN2019)**” organized by Institute of Food Science and Nutrition, Bahauddin Zakariya University, Multan-Pakistan on March 03-04, 2019.

50. Participated as **speaker and panelist** in seminar on “**Food Safety – A shared responsibility**” jointly organized by PEPSICO Pakistan and PCSIR Labs Complex, Lahore on April 02, 2019.
51. Participated as **collaborative partner, panelist and session chair** in “**1st Pakistan Food - Nutrition Summit and Expo 2019**” jointly organized by National Alliance for Safe Food and Nutrition Wing, Planning Commission of Pakistan at Islamabad on July 10-11, 2019.
52. Participated as **invited speaker** in “**International Conference on Palm Oil & its future perspectives**” organized by National Institute of Food Science and Technology, University of Agriculture, Faisalabad-Pakistan on February 12-13, 2020.
53. Participated as **invited speaker** in One Day webinar on “**World Food Day: Grow, Nourish, Sustain Together**” organized by Department of Food Science, GC University, Faisalabad-Pakistan on October 16, 2020.
54. Participated as **invited speaker** in “**International Virtual Conference on Plant Based Food: Potential for Food Security and Pandemic Management**” organized by Department of Food Science and Technology, MNS-University of Agriculture, Multan-Pakistan on October 15-16, 2020.
55. Participated as **invited speaker in webinar on “Stop Wasting Start Farming: A Sustainable Way of Mandarin Farming**” organized by Rizq, Pakistan on February 01, 2021.
56. Participated as **panelist** in Pre-Summit National UNFSS Meeting on “**Pakistan’s Food System Transformation; United Nations Food Systems Summit-2021**” organized by Ministry of National Food Security and Research, Pakistan Agricultural Research Council, Islamabad on July 16, 2021.
57. Participated as **panelist and Speaker** in “**3rd National Olive Festival**” organized by Pakistan Agricultural Research Council (PARC), Pakistan Oilseed Department and Barani Agriculture Research Institute at PARC, Islamabad on November 11, 2021.
58. Participated as **invited speaker and session chair** in “**All Pakistan Nutritionists Convention**” organized by Department of Human Nutrition and Dietetics, Islamia University Bahawalpur on December 04, 2021.
59. Participated in a **consultative session on “Incorporating Nutrition Education in Medical Curricula for Doctors, Specialists and Allied Health Professionals: A Preventive & Curative Approach**” organized by Scaling Up Nutrition (SUN) Secretariat, Planning & Development Board, Government of the Punjab in Lahore on December 06, 2021.

60. Participated as panelist in **launching ceremony of “School Milk Program”** by Government of Punjab in collaboration with Friesland Campina (Engro Pakistan Ltd.) in Lahore on December 21, 2021.
61. Participated in a seminar on dissemination of project findings titled **"Ensuring Quality Fortification Within Food Distribution Networks for Vulnerable Populations During/Post-covid in Pakistan"** organized by GAIN and GC University, Faisalabad at Pearl Continental Hotel, Lahore on December 28, 2021.
62. Participated as a panelist in **“National Dialogue on Safe Milk”** organized by Pakistan Dairy Association at Serena Hotel, Islamabad on January 20, 2022.
63. Participated as invited speaker in **“Pak-Indonesia Food and Nutrition Festival & International Conference on Contribution of Vegetable Oils towards Sustainable Development Goals”** organized by Faculty of Food, Nutrition and Home Sciences, University of Agriculture, Faisalabad on March 15-16, 2022.
64. Participated as speaker and organizer in **“All Pakistan Food Science Conference on Transformation of Food System for a Sustainable Food Future”** organized by Pakistan Society of Food Scientists and Technologists at PMAS Arid Agriculture University, Rawalpindi on March 18-19, 2022.
65. Participated as invited speaker and session chair in **“1st National Conference on Emerging Trends in Food Science and Nutrition”** organized by School of Food and Agricultural Sciences, University of Management and Technology, Lahore on March 28-29, 2022.
66. Participated as participant in **“International symposium on green chemistry and sustainable developments”** organized by Institute of Chemistry, University of Sargodha, Sargodha on April 01, 2022.
67. Participated as speaker (Virtual) in **“1st International Conference on Engineering and Applied Natural Sciences”** at Konya, Turkey on May 10-13, 2022.
68. Participated as Guest of Honor and invited speaker in **National Seminar on World Milk Day titled “Safe Milk-Safe Nation; Dairy Industry Perspective”** organized by NAFS Pakistan in collaboration with Pakistan Dairy Association at PC Hotel, Lahore on June 02, 2022.
69. Participated as panelist in **“Consultative Session on Promoting Nutrition-Research & Practice Through Evidence and Policy”** organized by SUN Unit, P&D Board, Government

of Punjab in collaboration with Nutrition Section, Planning Commission, Government of Pakistan and UNICEF at PC Hotel, Rawalpindi on June 24, 2022.

70. Participated as a **panelist in a session on the theme “Tackling Triple Burden of Malnutrition Using Multisectoral Approaches”** in context of Pakistan Vision 2025 Pillar-IV “Energy, Water and Food Security” during **National Conference “Turnaround Pakistan”** organized by Planning Commission, Government of Pakistan at Jinnah Convention Center, Islamabad on June 28, 2022.
71. Participated as **invited speaker, session co-chair and organizer in “International Food and Nutrition Conference”** organized by Gomal University DI Khan in collaboration with Evolution, Pakistan at University of Swat, Pakistan on August 18-20, 2022.
72. Participated as **invited speaker at “International Conference on Advances in Allied Health Sciences”** organized by Faculty of Allied Health Sciences, The University of Lahore, Lahore on October 25-28, 2022.
73. **Principal organizer and speaker at “International Conference on Recent Advances in Food Chemistry and Natural Products Research”** jointly organized by Institute of Food Science and Nutrition and Institute of Chemistry at University of Sargodha, Sargodha on October 27-28, 2022.
74. Participated in Seminar on **“Green Extractions of Plant Bioactives”** organized by Institute of Chemistry, University of Sargodha, Sargodha-Pakistan on November 02, 2022.
75. Participated as **speaker in “International Conference on Nutrition and Public Health for Developing Economies: Strategies and Sustainable Solutions”** organized by Faculty of Food, Nutrition and Home Sciences, University of Agriculture, Faisalabad on November 7-8, 2022.
76. Participated as **invited speaker at “1st National Conference on Emerging Horizons in Science and Technology (NCEHST-2022)”** at University of Central Punjab, Lahore on December 26-27, 2022.
77. Participated as **invited speaker, conference co-chair and organizer at “Global Science Technology & Management Conference (GSTMC-23)”** jointly organized by Evolution and The Islamia University Bahawalpur at Bahawalpur (Cholistan), Pakistan on February 09-11, 2023.

78. Participated as **invited speaker at 1st “International Conference on Emerging Trends in Functional Foods and Nutraceuticals (ICETFFN 2023)”** organized by School of Food and Agricultural Sciences, University of Management and Technology (UMT) Lahore on February 14-15, 2023.
79. Participated as **invited speaker at 1st “International Conference on Sustainable Approaches in Food & Nutrition Systems (ICSFNS-2023)”** organized by Institute of Food Science & Technology, Khawaja Fareed University Engineering and Information Technology, Rahim Yar Khan on February 20-21, 2023.
80. Participated as **invited speaker and organizer at 32nd “All Pakistan Conference of Pakistan Society of Food Scientists and Technologists”** organized by Faculty of Food Science and Nutrition, Bahauddin Zakariya University, Multan, Pakistan on March 8-9, 2023.
81. Participated as **invited speaker at 1st “International Conference on Allied Health Sciences (ICAHS)”** organized by Faculty of Rehabilitation & Allied Health Sciences, Riphah International University, Lahore Campus at Lahore, Pakistan on October 6-8, 2023.
82. Participated as **invited speaker at 5th “All Pakistan Nutritionists Convention-APNC 2023”** organized by National Institute of Food Science & Technology, University of Agriculture, Faisalabad in collaboration with Nutritionists & Dietitians Society (NDS) at University of Agriculture Faisalabad on November 27, 2023.
83. Participated as **Gold Medal Winner and attendee at 6th “International Conference on Applied Zoology (ICAZ-2023)”** organized by The Applied Zoological Society of Pakistan at GC University, Faisalabad on December 18-19, 2023.
84. Participated as **organizer at 33rd “All Pakistan Food Conference”** organized by National Institute of Food Science & Technology, University of Agriculture, Faisalabad in collaboration with Pakistan Society of Food Scientists and Technologists at University of Agriculture Faisalabad on December 28, 2023.
85. Participated as **keynote speaker at International Conference on Future Sustainable Food Systems-2024** organized by Department of Food Sciences, Government College University, Faisalabad-Pakistan on April 29-30, 2024.
86. Participated as **keynote speaker at 2nd National Conference on Emerging Trends in Food Science and Nutrition** organized by The School of Food and Agricultural Sciences, University of Management and Technology (UMT), Lahore on May 9-11, 2024.

87. Participated as **Guest speaker at 2nd National Pak Korea Nutrition Center Conference** jointly organized by University of Agriculture, Faisalabad and Faisalabad Medical University on November 26-27, 2024.
88. Participated as **Guest speaker at 2nd National and 1st International 03-Days Conference Cum Workshop on Natural Products: Biological and Pharmaceutical Applications** organized by Department of Biochemistry, GC Women University, Faisalabad and Department of Biochemistry and Pharmaceutical Sciences, Riphah International University, Faisalabad on December 18-20, 2024.

PUBLICATIONS

RESEARCH AND REVIEW ARTICLES: {Impact Factor: 270+}

1. **Murtaza, M.A.,** N. Huma, G. Mueen-ud-Din, M.A. Shabbir and S. Mahmood. **2004.** Effect of fat replacement by fig addition on ice cream quality. **Int. J. Agri. and Biology** 06(01): 68-70.
2. **Murtaza, M.A.,** G. Mueen-ud-Din, N. Huma, M.A. Shabbir and S. Mahmood. **2004.** Quality evaluation of ice cream prepared with different stabilizers/emulsifiers blends. **Int. J. Agri. and Biology** 06(01): 65-67.
3. **Murtaza, M.A.,** N. Huma, J. Javaid, M.A. Shabbir, G. Mueen-ud-Din and S. Mahmood. **2004.** Studies on stability of strawberry drink stored at different temperatures. **Int. J. Agri. and Biology** 06(01): 58-60.
4. Rehman, S.U., M.M. Ahmad, I.A. Bhatti, R Shafique, G. Mueen-ud-Din and **M.A. Murtaza.** **2006.** Effect of pearling on physico-chemical, rheological characteristics and phytate content of wheat-sorghum flour. **Pak. J. Botany** 38(3): 711-719.
5. Huma, N., **M.A. Murtaza,** O.M. Tarar, G. Mueen-ud-Din and S. Mahmood. **2006.** Quality evaluation of different ice cream brands available in local market. **Pak. J. Food Sci.** 16(1-4):24-28.
6. Huma, N., S.U. Rehman, J.A. Awan, **M.A. Murtaza** and M.U. Arshad. **2007.** Effect of package materials on the quality of iron fortified whole meal flour during storage. **J. Food Processing and Preservation** 31: 659-670.

7. Rehman, S.U., A. Paterson, S. Hussain, **M.A. Murtaza**, and S. Mehmood. **2007**. Influence of partial substitution of wheat flour with vetch (*Lathyrus sativus*) flour on quality characteristics of doughnuts. **LWT-Food Science and Technology** 40: 73-82.
8. Huma, N., S.U. Rehman, F.M. Anjum, **M.A. Murtaza** and M.A. Sheikh. **2007**. Food fortification strategy - preventing iron deficiency anemia: A Review. **Critical Reviews in Food Science and Nutrition** 47: 259-265.
9. Rehman, S.U., H. Nawaz, M.M. Ahmad, S. Hussain, **M.A. Murtaza** and S.H. Shahid. **2007**. Physico-chemical and sensory evaluation of ready to drink soy-cow milk blend. **Pak. J. Nutr.** 6(3): 283-285.
10. Rehman, S.U., S. Hussain, H. Nawaz, M.M. Ahmad, **M.A. Murtaza** and A.J. Rizvi. **2007**. Inhibitory effect of citrus peel essential oils on the microbial growth of bread. **Pak. J. Nutr.** 6(6): 558-561.
11. Rehman, S.U., H. Nawaz, S. Hussain, M.M. Ahmad, **M.A. Murtaza** and M.S. Ahmad. **2007**. Effect of sourdough bacteria on the quality and shelf life of bread. **Pak. J. Nutr.** 6(6): 562-565.
12. **Murtaza, M.A.**, S.U. Rehman, F.M. Anjum and H. Nawaz. **2008**. Nutritional comparison of cow and buffalo milk Cheddar cheese. **Pak. J. Nutr.** 7(3): 509-512.
13. Kausar, Z., N. Huma, G. Mohy-ud-Din, O.M. Tarar, **M.A. Murtaza** and G. Mueen-ud-Din. **2008**. Optimization of suitable stabilizer blend for mango milk drink. **Pak. J. Food Sci.** 18(1-4): 55-62.
14. Tarar, O.M., S.U. Rehman, G. Mueen-ud-Din and **M.A. Murtaza**. **2010**. Studies on the shelf life of bread using acidulants and their salts. **Turkish Journal of Biology** 34: 1-6.
15. Mueen-ud-Din, G., S.U. Rehman, F.M. Anjum, H. Nawaz and **M.A. Murtaza**. **2010**. Effect of Wheat Flour Extraction Rates on Flour Composition, Farinographic Characteristics and Sensory Perception of Sourdough Naans. **Int. J. Biol. Biomol. Agri. Food and Biotech. Engineering** 4(8): 668-674.
16. **Murtaza, M.A.**, S.U. Rehman, F.M. Anjum, N. Huma, O.M. Tarar and G. Mueen-ud-Din. **2012**. Organic acid contents of buffalo milk Cheddar cheese as influenced by accelerated ripening and sodium salt. **Journal of Food Biochemistry** 36: 99-106.
17. Nadeem, M., S.U. Rehman, F.M. Anjum, **M.A. Murtaza** and G. Mueen-ud-Din. **2012**. Development, characterization and optimization of protein level in date bars using response

surface methodology. **The Scientific World Journal**; Published online; Vol. 2012, Article ID 518702, 10 pages (doi:10.1100/2012/518702).

18. Aslam, M., M. Shahid, F.U. Rehman, **M.A. Murtaza**, S. Sharif, A. Ata and S. Noor. **2012**. Production optimization and characterization of a low molecular weight bacteriocin from *Lactococcus lactis* subsp. *lactis*. **African Journal of Microbiology Research** 6(30): 5924-5933.
19. **Murtaza, M.A.**, S.U. Rehman, F.M. Anjum and N. Huma. **2013**. Descriptive sensory profile of cow and buffalo milk Cheddar cheese prepared using indigenous cultures. **Journal of Dairy Science** 96: 1380-1386.
20. Ahmad, S., H. Umar, F.M. Anjum and **M.A. Murtaza**. **2013**. Quality evaluation of olive oil coated Labneh cheese mixed with culinary herbs. **Buffalo Bulletin**. 32 (Special Issue 2): 1316-1323.
21. **Murtaza, M.A.**, A.S. Grandison, N. Huma, S. Ahmad and M.S. Murtaza. **2013**. Microstructure, rheological and textural characteristics of low fat buffalo milk Cheddar cheese. **Buffalo Bulletin** 32 (Special Issue 2): 1346-1351.
22. Asghar, M., N. Akhtar, A. Din, **M.A. Murtaza** and M.S. Murtaza. **2013**. Effect of non-nutritive sweeteners on ice cream quality. **International Journal of Agriculture & Applied Sciences** 5(2): 93-97.
23. **Murtaza, M.A.**, S.U. Rehman, F.M. Anjum, N. Huma and I. Hafiz. **2014**. Cheddar cheese ripening and flavor characterization: A review. **Critical Reviews in Food Science and Nutrition** 54: 1309-1321.
24. Saeed, M., M.A. Randhawa, I. Pasha, **M.A. Murtaza** and J. Afzal. **2014**. Amino acids and organic acids production by single strain starter culture in sourdough fermentation. **British J. of Agricultural Sciences** 9(1): 121-127.
25. **Murtaza, M.A.**, N. Huma, A. Sameen, M. Saeed and M.S. Murtaza. **2014**. Minerals and lactic acid contents in buffalo milk Cheddar cheese; A comparison with cow. **Journal of Food and Nutrition Research** 2(8): 465-468.
26. **Murtaza, M.A.**, N. Huma, Z. Hayat, M.S. Murtaza and A. Meraj. **2014**. Cheddar cheese from cow milk with elevated conjugated linoleic acid levels. **Journal of Food and Nutrition Research** 2(8): 506-509.

27. Shafi, A., U. Farooq, K. Akram, Z. Hayat and **M.A. Murtaza**. 2014. Prevention and Control of Diseases by Use of Pro- and Prebiotics (Synbiotics). **Food Reviews International** 30: 291-316.
28. **Murtaza, M.A.**, N. Huma, A. Sameen, M.S. Murtaza, S. Mahmood, G. Mueen ud Din and A. Meraj. 2014. Texture, flavor and sensory quality of buffalo milk Cheddar cheese as influenced by reducing sodium salt. **Journal of Dairy Science** 97: 6700-6707.
29. Rehman, S.U., Z. Mushtaq, T. Zahoor, A. Jamil and **M.A. Murtaza**. 2015. Xylitol: A review on bio-production, application, health benefits, and related safety issues. **Critical Reviews in Food Science and Nutrition** 55: 1514-1528.
30. Akbar, F.N., A. Lodhi, S. Mahmood, G. Mueen-ud-Din and **M.A. Murtaza**. 2015. Nutritional status of school going children in relation to their dietary intake at mid-morning. **Pakistan Journal of Nutrition** 14(3): 150-154.
31. Shabbir, M.A., F. Iftikhar, M.R. Khan, **M.A. Murtaza**, M. Saeed, S. Mahmood and N. Siraj. 2015. Effect of Sesame Sprouts Powder on the Quality and Oxidative Stability of Mayonnaise. **J. Food and Nutr. Research** 3(3): 138-145.
32. Gulzar, N., A. Sameen, M.I. Khan, N. Huma, **M.A. Murtaza** and S. Rafiq. 2015. Nutritional and functional properties of Fruited Cream Cheese spread as influenced by hydrocolloids. **J. Food and Nutr. Research** 3(3): 191-195.
33. **Murtaza, M.A.**, N. Huma, I. Mustafa, H. Nawaz, M.S. Murtaza and M.I. Ullah. 2015. Composition and Microstructure of Buffalo Skim Milk Powder as Influenced by Concentration and Drying Temperatures. **Pak. J. Zoology** 47(4): 1157-1161.
34. On-nom, N., S. Nualkaekul, P. Sinchaipanit, **M.A. Murtaza** and P. Chalermchaiwat. 2015. Effects of Packaging Films on the Quality and Storage Stability of Cheese Shake Biscuits made from Germinated Hom Nin Brown Rice Flour with Sugar-reduced Pineapple Paste Filling. **J. Sci. & Technol. (Ubon Ratchathani University)** 17(1): 89-94.
35. Yaqub, S., U. Farooq, A. Shafi, K. Akram, **M.A. Murtaza**, T. Kausar and F. Siddique. 2016. Chemistry and Functionality of Bioactive Compounds Present in Persimmon. **J. of Chemistry** Vol. 2016, Article ID 3424025, 13 pages.
36. On-nom, N., S. Nualkaekul, P. Chalermchaiwat, A. Nitithamyoung and **M.A. Murtaza**. 2016. Development of a fat reduced cheese shake biscuit from germinated Homnin brown rice flour. **Int. Food Research Journal** 23(2): 475-481.

37. Imran, A., T. Hussain, A. Nadeem, S. Saeed, R. Ejaz, **M.A. Murtaza**, N. Aslam, M. Ibrahim, M. Shafi and S.M.M. Raza. **2016**. Chromatographic determination of residual contents of pesticides in rice samples from different geographical regions of Punjab. **FUUAST J. of Biology** 6(2): 155-160.
38. Muntaha, S.T., A. Ahmed, K. Ahmed, N. Mukhtar, U. Naureen, **M.A. Murtaza** and T. Hussain. **2016**. Applications and future prospects of genetic engineering: A new global perspective. **FUUAST J. of Biology** 6(2): 201-209.
39. Saeed, M., I. Yasmin, **M.A. Murtaza**, I. Fatima and S. Saeed. **2016**. Single cell proteins: A novel value added food product. **Pak. J. Food Science** 26(4): 211-217.
40. **Murtaza, M.A.**, N. Huma, M.A. Shabbir, M.S. Murtaza and M. Anees-ur-Rehman. **2017**. Survival of microorganisms and organic acid profile of probiotic Cheddar cheese from buffalo milk during accelerated ripening. **Int. J. of Dairy Technology** 70(4): 562-571.
41. Hassan, F., M. Saadia, M. Sher, **M.A. Murtaza**, M. Arshad, A. Riaz and M.A. Khan. **2018**. Comparative effects of aqueous and organic solvent extracts of garlic on glucose level and lipid profile of diabetic rats. **Pak. J. of Zoology** 50(1): 389-392.
42. Munir, N., M. Asghar, **M.A. Murtaza**, N. Akhter, G. Rasool, S.M.A. Shah, I.M. Tahir, F.S. Khan, M. Riaz, S. Sultana, A. Rashid, M. Akhlaq and M. Akram. **2018**. Enhanced production of Lovastatin by filamentous fungi through solid state fermentation. **Pak. J. of Pharmaceutical Sciences** 31(4; Suppl): 1583-1589.
43. Rafiq, S., N. Huma, N. Gulzar, **M.A. Murtaza** and I. Hussain. **2018**. Effect of Cheddar cheese peptide extracts on growth inhibition, cell cycle arrest and apoptosis induction in human lung cancer (H-1299) cell line. **Int. J. Dairy Technology** 71(4): 975-980.
44. Kauser, A., S.M. Shah, N. Iqbal, **M.A. Murtaza**, I. Hussain, A. Irshad, S. Nasir, M. Akram, N. Munir and M. Riaz. **2018**. In vitro antioxidant and cytotoxic potential of methanolic extracts of selected indigenous medicinal plants. **Progress in Nutrition** 20(4): 706-712.
45. Saadia, M., M. Sher, S. Bashir, **M.A. Murtaza**, A. Shah and M.A. Khan. **2019**. Comparative hepatoprotective effect of *Nigella sativa* pre- and post-treatment to rabbits. **Pak. J. of Pharmaceutical Sciences** 32(1): 205-212.
46. Qureshi, T.M., A. Amjad, M. Nadeem, **M.A. Murtaza** and M. Munir. **2019**. Antioxidant potential of a soft cheese, paneer, supplemented with the extracts of date (*Phoenix*

- dactylifera L.*) cultivars and its whey. **Asian-Australasian J. Animal Sciences** 32(10): 1591-1602.
47. Gors, F.I., T. Kausar and **M.A. Murtaza**. 2019. Evaluation of antibacterial and antioxidant activity of *Aloe vera* (*Aloe barbadensis* Miller) gel powder using different solvents. **Pure and Applied Biology** 8(2): 1265-1270.
 48. Basharat, S., S.A. Gilani, M.M. Qamar, M. Ali, B. Basharat and **M.A. Murtaza**. 2019. Olive Oil can be a Useful Remedy to Prevent Osteoporosis. **J. Liaquat Univ. Med. Health Sciences** 18(02): 84-89.
 49. Batool, T., Z. Mahmood, M. Riaz, M.Z.H. Dogar, S. Irshad, **M.A. Murtaza**, K. Mehmood, G. Rasool, A. Irshad and H. Sadia. 2019. Comparative study of nutritional status, minerals and heavy metal contents in tetra pack branded milk samples with fresh milk from selected milk producing animals. **Int. J. Biosciences** 15(1): 161-167.
 50. Yaqub, S., **M.A. Murtaza**, S.W. Ali and A.M. Farooq. 2019. Comparison of methods of inoculation for antibacterial potential assay. **Int. J. Biosciences** 15(3): 328-333.
 51. Kausar, S., S. Zia, Z. Nadeem, **M.A. Murtaza**, I. Hafiz, B.A. Shaheen, A. Hazrat, T. Jan, M. Mukhtiar, F. Sher, I.M. Tahir, M. Akram and F.S. Khan. 2019. Submerged cultivation of medicinal mushroom in hydrolysate of ligno-cellulosic material. **Pak. J. Pharm. Sci.** 32(6): 2835-2841.
 52. Arshad, M., M.I. Ullah, M. Afzal, **M.A. Murtaza**, E. Ahraf, Z. Hussain, S.M.A. Zahid and M. Riaz. 2019. Image Analysis Estimate of Leaf Area Damage Caused by Citrus Leafminer, *Phyllocnistis citrella* (Lepidoptera: Gracillariidae) Larvae on Different Citrus Cultivars. **Sarhad J. Agri.** 35(3): 948-954.
 53. Basharat, S., S.A. Gilani, F. Iftikhar, M.M. Qamar, **M.A. Murtaza**, S. Anmol, A. Imtiaz, S. Ghazanfer, A. Hamza and A. Rajpoot. 2019. Matricaria Chamomile Protective Effect Against Type-2 Diabetes Mellitus and Cancer Cell Linings. **Life Sci. J. Pak.** 1(2): 24-32.
 54. Anees-ur-Rehman, M., **M.A. Murtaza**, I. Hafiz, M.A. Shabbir, R. Arshad and M.A. Farooq. 2019. Anti-hypertensive and anti-oxidative impact of probiotic cultures in Cheddar cheese. **J. Biol. Regulators & Homeostatic Agents** 33(6): 57-60.
 55. Shahid, M., H. Fatima, F. Anjum, M. Riaz, N. Akhter and **M.A. Murtaza**. 2020. Proximate composition, antioxidant activities and fatty acid profiling of selected mushrooms collected from Azad Jammu and Kashmir. **Acta Poloniae Pharmaceutica-Drug Res.** 77(1): 145-153.

56. Akhtar, M.T., R. Qadir, I. Bukhari, R.A. Ashraf, Z. Malik, S. Zahoor, **M.A. Murtaza**, F. Siddique, S.N.H. Shah and M. Saadia. **2020**. Antidiabetic potential of *Nigella sativa* L seed oil in alloxan-induced diabetic rabbits. **Trop. J. Pharmaceutical Res.** 19(2): 283-289.
57. Gorski, F.I., T. Kausar, **M.A. Murtaza**, Anwar-ul-Haq and U. Kalsoom. **2020**. Potential of Aloe vera gel powder against hyperglycemia and hyperlipidemia. **Int. J. Biosciences** 16(2): 411-420.
58. Shaukat, A., M. Nadeem, A. Mahmood, Z.I. Khan, **M.A. Murtaza**, A. Din, M.N. Riaz, L. Rukh, H. Fatima and G. Mueen-ud-Din. **2020**. Effect of iron fortified ready to drink beverage in combating anemia. **Pure and Appl. Biol.** 9(1): 798-808.
59. Afzal, F., G. Mueen-ud-Din, M. Nadeem, **M.A. Murtaza** and S. Mahmood. **2020**. Effect of eggshell powder fortification on the physicochemical and organoleptic characteristics of muffins. **Pure and Appl. Biol.** 9(2): 1488-1496.
60. Qureshi, T.M., M. Yaseen, M. Nadeem, **M.A. Murtaza** and M. Munir. **2020**. Physicochemical composition and antioxidant potential of buffalo colostrum, transition milk, and mature milk. **J. Food Processing and Preservation** 44(10): e14763.
61. Rahaman, A., X.A. Zeng, M.A. Farooq, A. Kumari, **M.A. Murtaza**, N. Ahmad, M.F. Manzoor, S. Hassan, Z. Ahmad, C. Bo-Ru and Z. Jinjing. **2020**. Effect of pulsed electric fields processing on physiochemical properties and bioactive compounds of apricot juice. **Journal of Food Process Engineering** 43(8): e13449.
62. Ranjha, M.M.A.N., S. Amjad, S. Ashraf, L. Khawar, M.N. Safdar, S. Jabbar, M. Nadeem, S. Mahmood and **M.A. Murtaza**. **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** 20(Sup3): S1201-S1221.
63. Basharat, S., S.A. Gillani, F. Iftikhar, **M.A. Murtaza**, A. Basharat, A. Sattar, M.M. Qamar and M. Ali. **2020**. Capsaicin: Plants of the Genus *Capsicum* and Positive Effect of Oriental Spice on Skin Health. **Skin Pharmacology and Physiology** 33(6): 331-341.
64. Ranjha, M.M.A.N., B. Shafque, L. Wang, S. Irfan, M.N. Safdar, **M.A. Murtaza**, M. Nadeem, S. Mahmood, G. Mueen-ud-Din and H.R. Nadeem. **2021**. A comprehensive review on phytochemistry, bioactivity and medicinal value of bioactive compounds of pomegranate (*Punica granatum*). **Advances in Traditional Medicine.** 21(1): 1-21. <https://doi.org/10.1007/s13596-021-00566-7>.

65. Akhtar, M.S., A. Malik, H. Arshad, S. Batool, A.R. Raza, T. Tabassum, **M.A. Murtaza**, M. Riaz, M. Noreen and G. Rasool. **2021**. Protective effect of newly synthesized indole imines against ethanol-induced gastric ulcer in rats. **Biotechnology & Biotechnological Equipment** 35(1): 231-237.
66. Akhtar, M.S., Aziz-Ur-Rehman, H. Arshad, A. Malik, M. Fatima, T. Tabassum, A.R. Raza, M. Bukhsh, **M.A. Murtaza**, M.H. Mehmood, A. Sultan, G. Rasool and M. Riaz. **2021**. In Vitro Antioxidant Activities and the Therapeutic Potential of Some Newly Synthesized Chalcones Against 4-Acetaminophenol Induced Hepatotoxicity in Rats. **Dose-Response** 19(1): 1-9 (10.1177/1559325821996955).
67. Farooq, M.A., **M.A. Murtaza**, R.M. Aadil, R. Arshad, A. Rahaman, R. Siddique, S. Hassan, H.M.S. Akhtar, M.F. Manzoor, E.Karrar, A. Ali and A.U. Haq. **2021**. Investigating the structural properties and in vitro digestion of rice flours. **Food Science & Nutrition** 9(5): 2668-2675.
68. Jiang, G., K. Ramachandraiah, **M.A. Murtaza**, L. Wang, S. Li and K. Ameer, **2021**. Synergistic effects of black ginseng and aged garlic extracts for the amelioration of nonalcoholic fatty liver disease (NAFLD) in mice. **Food Science & Nutrition** 9(6): 3091-3099.
69. Usman, M., P.J. Patil, M.F. Manzoor, M. Bilal, S. Ahmed, **M.A. Murtaza**, H. Shah, N. Nawaz, S. Amjad and M. Abrar. **2021**. Dough rheology and the impact of zinc sulfate on the quality of cookies. **Food Science and Technology** 41(Suppl. 2): 646-653.
70. Rukh, L., M. Nadeem, T. Kausar, **M.A. Murtaza**, M.B. Shahid, A. Shaukat and H. Bashir. **2021**. Studies on antioxidant potential and shelf stability of soy-date bars. **Fresenius Environmental Bulletin** 30(06B): 7760-7766.
71. Younas, S., Y. Mao, C. Liu, **M.A. Murtaza**, Z. Ali, L. Wei, W. Liu and L. Zheng. **2021**. Measurement of water fractions in freeze-dried shiitake mushroom by means of multispectral imaging (MSI) and low-field nuclear magnetic resonance (LF-NMR). **Journal of Food Composition and Analysis** 96: 103694.
72. Hussain, A. T. Kausar, A. Din, **M.A. Murtaza**, M.A. Jamil, S. Noreen, H.U. Rehman, H. Shabbir and M.A. Ramzan. **2021**. Determination of total phenolic, flavonoid, carotenoid, and mineral contents in peel, flesh, and seeds of pumpkin (*Cucurbita maxima*). **Journal of Food Processing and Preservation** 45(6): e15542.

73. Hussain, A., T. Kausar, A. Din, **M.A. Murtaza**, M.A. Jamil, S. Noreen and M.A. Iqbal. **2021**. Antioxidant and Antimicrobial Properties of Pumpkin (*Cucurbita maxima*) Peel, Flesh and Seeds Powders. **Journal of Biology, Agriculture and Healthcare** 11(6): 42-51.
74. Zhao, L., A. Mehmood, D. Yuan, M. Usman, **M.A. Murtaza**, S. Yaqoob and C. Wang. **2021**. Protective Mechanism of Edible Food Plants against Alcoholic Liver Disease with Special Mention to Polyphenolic Compounds. **Nutrients** 13(5): 1612.
75. Noreen, S., M. Tahira, M. Ghamkhar, I. Hafiz, H.N. Bhatti, R. Nadeem, **M.A. Murtaza**, M. Yaseen, A.A. Sheikh, Z. Naseem and F. Younas. **2021**. Treatment of textile wastewater containing acid dye using novel polymeric graphene oxide nanocomposites (GO/PAN,GO/PPy, GO/PSty). **Journal of Materials Research and Technology** 14: 25-35.
76. Nasir, M., M. Usman, S. Ahmad, A. Naz, U. Farooq, **M.A. Murtaza**, Q. Shehzad, A. Mehmood and G. Mueen ud din. **2021**. Influence of pregelatinized starch on rheology of composite flour, *in vitro* enzyme digestibility and textural properties of millet-based Chapatti. **Carbohydrate Polymer Technologies and Applications** 2 (2021): 100108.
77. Shaukat, A., M. Nadeem, T.M. Qureshi, R. Kanwal, M. Sultan, O. Kashongwe, R. R. Shamshiri and **M.A. Murtaza**. **2021**. Effect of *In Vitro* Digestion on the Antioxidant and Angiotensin Converting Enzyme Inhibitory Potential of Buffalo Milk Processed Cheddar Cheese. **Foods** 10(7): 1661.
78. Jiang, G., M.S. Ibrahim, M.K. Ibrahim, C. Zhao, M. Butt, K. Ameer, A. Ahmad, A. Mumtaz, **M.A. Murtaza**, A.A. Khalil, M.J. Asad and M.A. Khan. **2021**. Profiling and characterization of oat cultivars (*Avena sativa* L.) with respect to bioactive compounds, pesticide residues and mycotoxin. **Int. J. Food Properties** 24(1): 1187-1201.
79. Zerlasht, M., S. Javaria and **M.A. Murtaza**. **2021**. Assessment of functional & nutritional profiling of bread by incorporation of wheat, oat and rice brans. **Hunan Daxue Xuebao/Journal of Hunan University Natural Sciences** 48(7): 18-28.
80. Rukh, L., M. Nadeem, T. Kausar, **M.A. Murtaza**, M. Luqman, M.B. Shahid and A. Shaukat. **2021**. Studies on effect of addition of date pit powder and soy protein isolate on physicochemical properties of date bars. **Sarhad Journal of Agriculture** 37(4): 1134-1143.
81. Nadeem, M., A. Ghaffar, M.M. Hashim, **M.A. Murtaza**, M.M.N. Ranjha, A. Mehmood and M.N. Riaz. **2021**. Sonication and Microwave Processing of Phalsa Drink: A Synergistic Approach. **International Journal of Fruit Science** 21(1): 993-1007.

82. Umair, M., S. Jabbar, M.M. Nasiru, L. Zhaoxin, Z. Jianhao, M. Abid, **M.A. Murtaza**, M. Kieliszek and Z. Liqing. **2021**. Ultrasound-assisted extraction of carotenoids from carrot pomace and their optimization through response surface methodology. **Molecules** 26(22): 6763.
83. **Murtaza, M.A.**, S. Ashraf, S. Mahmood, I. Hafiz. A.U. Rehman, H.I. Hussain, H.M. Zakria, G.H. Dilbar and M. Riaz. **2021**. Antioxidant and Antibacterial Potential of Cinnamon Bark, Fennel Seeds and Peppermint Leaves. **Progress in Nutrition** 23(4): e2021232.
84. Safdar, M.N., T. Kausar, M. Nadeem, **M.A. Murtaza**, S. Sohail, A. Mumtaz, N. Siddiqui, S. Jabbar and S. Afzal. **2022**. Extraction of phenolic compounds from (*Mangifera indica* L.) and kinnow (*Citrus reticulata* L.) peels for the development of functional fruit bars. **Food Science and Technology** 42: e09321.
85. Umair, M., S. Jabbar, L. Yue, M.M. Nasiru, Z. Jianhao, M. Abid, **M.A. Murtaza** and L. Zhao. **2022**. Comparative study: Thermal and non thermal treatment on enzyme deactivation and selected quality attributes of fresh carrot juice. **Int. J. of Food Science and Technology** 57(2): 827-841.
86. Umair, M., T. Sultana, Z. Xiaoyu, A.M. Senan, S. Jabbar, L. Khan, M. Abid, **M.A. Murtaza**, D. Kuldeep, N.A.S. Al-Areqi and L. Zhaoxin. **2022**. LC-ESI-QTOF/MS characterization of antimicrobial compounds their action mode extracted from vine tea (*Ampelopsis grossedentata*) leaves. **Food Science & Nutrition** 10(2): 422-435.
87. Shahid, M.B., M. Nadeem, **M.A. Murtaza**, L. Rukh, A. Shaukat and M.N. Riaz. **2022**. Impact of thermo-sonication on antioxidant potential in juices of selected citrus varieties. **Asian Journal of Agriculture & Biology** 2022(2): 1-10 (10.35495/ajab.2021.04.174).
88. **Murtaza, M.A.**, M. Anees-Ur-Rehman, I. Hafiz, K. Ameer and O.F. Celik. **2022**. Effects of probiotic adjuncts on physicochemical properties, organic acids content and proteolysis in cheese prepared from buffalo milk. **Journal of Food Processing and Preservation** 46(3): e16385 (10.1111/jfpp.16385).
89. Yaqub, S., **M.A. Murtaza**, S.W. Ali, S. Mushtaq, S. Afzaal, A.M. Farooq and G. Mustafa. **2022**. Indigenous curd as a functional food: a source of potential pathogenic bacterial control. **Advancements in Life Sciences** 9(1): 24-31.
90. Amjed, N., I.A. Bhatti, L. Simon, C.D. Castel, K.M. Zia, M. Zuber, I. Hafiz and **M.A. Murtaza**. **2022**. Preparation and characterization of thermoplastic polyurethanes blended

with chitosan and starch processed through extrusion. **International Journal of Biological Macromolecules** 208: 37-44.

91. Ameer, K., S. Ameer, Y.M. Kim, M. Nadeem, M.K. Park, **M.A. Murtaza**, M.A. Khan, M.A. Nasir, G. Mueen-ud-Din, S. Mahmood, T. Kausar and M. Abubakar. **2022**. A Hybrid RSM-ANN-GA Approach on Optimization of Ultrasound-Assisted Extraction Conditions for Bioactive Component-Rich *Stevia rebaudiana* (Bertoni) Leaves Extract. **Foods**. 11(6): 883.
92. Quddoos, M.Y., S. Mahmood, M. Yaqoob, **M.A. Murtaza**, S.M. Zahra, G. Mueen-ud-din, A. Hussain, A. Rafique, K. Iftikhar and S. Mustafa. **2022**. The effects of natural and synthetic calcium utilization on quality parameters of cookies. **Applied Food Research** 2(1): 100093.
93. **Murtaza, M.A.**, S. Irfan, I. Hafiz, M.M.A.N. Ranjha, A. Rahaman, M.S. Murtaza, S.A. Ibrahim and S.A. Siddiqui. **2022**. Conventional and novel technologies in the production of dairy bioactive peptides. **Frontiers in Nutrition** Vol. 9: Article 780151. (10.3389/fnut.2022.780151).
94. Mehmood, A., F. Pan, X. Ai, X. Tang, S. Cai, M.M. Soliman, S. Albogami, M. Usman, **M.A. Murtaza**, Y. Nie and L. Zhao. **2022**. Novel angiotensin-converting enzyme (ACE) inhibitory mechanism of peptides from *Macadamia integrifolia* antimicrobial protein 2 (MiAMP2). **Journal of Food Biochemistry** 46(8): e14168 (DOI: 10.1111/jfbc.14168).
95. Mehmood, A., F. Althobaiti, L. Zhao, M. Usman, X. Chen, F. Alharthi, M.M. Soliman, A. Abbas, **M.A. Murtaza**, M. Nadeem, M.M.A.N. Ranjha and C. Wang. **2022**. Anti-inflammatory potential of stevia residue extract against uric acid-associated renal injury in mice. **Journal of Food Biochemistry** 46(10): e14286 (DOI: 10.1111/jfbc.14286).
96. Irfan, S., M.M.A.N. Ranjha, M. Nadeem, M.N. Safdar, S. Jabbar, S. Mahmood, **M.A. Murtaza**, K. Ameer and S.A. Ibrahim. **2022**. Antioxidant Activity and Phenolic Content of Sonication- and Maceration-Assisted Ethanol and Acetone Extracts of *Cymbopogon citratus* Leaves. **Separations** 9(9): 244. (<https://doi.org/10.3390/separations9090244>).
97. Arshad, R., A. Sameen, **M.A. Murtaza**, H.R. Sharif, Iahisham-Ul-Haq, S. Dawood, Z. Ahmed, A. Nemat and M.F. Manzoor. **2022**. Impact of vitamin D on maternal and fetal health: A review. **Food Science & Nutrition** 10(10): 3230-3240. (DOI: 10.1002/fsn3.2948).
98. Shaukat, A., M. Nadeem, T.M. Qureshi, **M.A. Murtaza**, M. Luqman, L. Rukh and M.B. Shahid. **2022**. Antioxidant potential of Cheddar cheese prepared from cow and buffalo milk during ripening. **Journal of Agricultural Research** 60(3): 243-249.

99. Murtaza, M.S., A. Sameen, S. Rafique, M. Shahbaz, N. Gulzar, **M.A. Murtaza**, U. Farooq and I. Hafiz. **2023**. Impact of Dietary Fiber (Inulin and Resistant Starch) on the Quality Parameters of Low Fat Cheddar Cheese from Buffalo Milk. **Pakistan Journal of Zoology** 55(2): 855-862. (<https://dx.doi.org/10.17582>).
100. Hussain, A., T. Kausar, **M.A. Murtaza**, M.A. Jamil, M.A. Iqbal, M.A. Majeed, A. Rafique, K. Iftikhar, S. Noreen, M.Y. Quddoos and A. Mehmood. **2023**. Production, characterization, food application and biological study of powder of pumpkin (*Cucurbita maxima*) parts (peel, flesh and seeds). **Pure and Applied Biology** 12(1): 48-60.
101. Shafique, B., M.M.A.N. Ranjha, **M.A. Murtaza**, N. Walayat, A. Nawaz, W. Khalid, S. Mahmood, M. Nadeem, M.F. Manzoor, K. Ameer, R.M. Aadil, and S.A. Ibrahim. **2023**. Recent Trends and Applications of Nanoencapsulated Bacteriocins against Microbes in Food Quality and Safety. **Microorganisms** 11(1): 85.
102. Tabassum, R., U. Farooq, M.Y. Quddoos, **M.A. Murtaza**, T.S. Ullah, I. Fatima, A. Fatima, A.U. Rehman, F. Chaudhry, S. Kauser, S. Noreen, Z. Qadeer, S.A. Batool, S. Yaqub and A. Hussain. **2023**. Buster Effect of Apricot Kernel Oil on Hypcholesteremia. **Pakistan Journal of Health Sciences** 4(1): 135-140.
103. Irfan, S., **M.A. Murtaza**, G. Mueen-ud-Din, I. Hafiz, M.S. Murtaza, S. Rafique, K. Ameer, M.M.A.N. Ranjha, and I.M. Ahmed. **2023**. Physicochemical, microbial and functional attributes of processed Cheddar cheese fortified with olive oil-whey protein isolate emulsion. **Food Science & Nutrition** 11(3): 1247-1256 (<https://doi.org/10.1002/fsn3.3159>).
104. Zerlasht, M., S. Javaria, **M.A. Murtaza**, R.K. Iqbal, M.Y. Quddoos, S. Azhar, A. Syed and A.M. Elgorban. **2023**. Antimicrobial potential and phyto-physio-chemical characterization of brans from wheat, oat, and rice. **Journal of King Saud University – Science** 35(5): 102709 (<https://doi.org/10.1016/j.jksus.2023.102709>).
105. Ahmad, S., **M.A. Murtaza**, and K. Akram. **2023**. Effect of Inulin and Resistant Starch on Quality and Functionality of Low Fat Mozzarella Cheese Made from Buffalo Milk. **Punjab University Journal of Zoology** 38(1): 89-97. (<https://dx.doi.org/10.17582/journal.pujz/2023.38.1.89.97>).
106. Shafique, B., **M.A. Murtaza**, I. Hafiz, K. Ameer, S. Basharat and I.A.M. Ahmed. **2023**. Proteolysis and Therapeutic Potential of Bioactive Peptides Derived from Cheddar Cheese. **Food Science & Nutrition** 11(9): 4948-4963. (<https://doi.org/10.1002/fsn3.3501>).

107. Rafique, S., **M.A. Murtaza**, I. Hafiz, K. Ameer, M.M.N. Qayyum, S. Yaqub and I.A.M. Ahmed. **2023**. Investigation of the antimicrobial, antioxidant, hemolytic and thrombolytic activities of *Camellia sinensis*, *Thymus vulgaris*, and *Zanthoxylum armatum* ethanolic and methanolic extracts. **Food Science & Nutrition** 11(10): 6303-6311. (<https://doi.org/10.1002/fsn3.3569>).
108. Younas, S., **M.A. Murtaza**, M.S. Manzoor, U. Arqam, Z. Ali, I. Hafiz, M.A.U. Rehman and M. Imran. **2024**. Effect of probiotic incorporation on physicochemical attributes of yogurt during storage and influence on cholesterol assimilation. **Journal of Food Science** 89(2): 1243-1251. (<https://doi.org/10.1111/1750-3841.16898>).
109. Kauser, S., **M.A. Murtaza**, A. Hussain, M. Imran, K. Kabir, A. Najam, Q.U. An, S. Akram, H. Fatima, S.A. Batool, A. Shehzad and S. Yaqub. **2024**. Apple pomace, a bioresource of functional and nutritional components with potential of utilization in different food formulations: A review. **Food Chemistry Advances** 4(2024): 100598. (<https://doi.org/10.1016/j.focha.2023.100598>).
110. Qureshi, T.M., M.M. Saeed, M. Nadeem, G. Muhammad, **M.A. Murtaza**, and S.A. Ibrahim. **2024**. Quality and antioxidant potential of goat's milk paneer prepared from different citrus juices and its whey. **Journal of Dairy Research** 91(1): 99-107. (<https://doi.org/10.1017/S0022029924000190>).
111. Zulfqar, R., R. Munir, M.Z. Bashir, G. Albasher, T. Samreen, I. Hafiz, **M.A. Murtaza** and S. Noreen. **2024**. Synthesis of Polymeric Sunscreen Photocatalyst ZnO₂, CuO₂, PbO₂, and CdO₂ Using Ethylene Glycol for Reactive Blue Dye Removal from Textile Waste Water. **Catalysis Surveys from Asia** 28(2): 159-185. (<https://doi.org/10.1007/s10563-023-09415-w>).
112. Basharat, S., S. Malik, H.U.A. Samad and **M.A. Murtaza**. **2024**. Diving deep into healing: the promising role of fish skin in wound recovery. **Wounds** 36(8): 274-280. (doi:10.25270/wnds/23134).
113. Akbar, F.N., S. Mahmood, G. Mueen-ud-din, M. Yamin and **M.A. Murtaza**. **2024**. Exploring the Effects of Drying Method and Temperature on the Quality of Dried Basil (*Ocimum basilicum* L.) Leaves: A Sustainable and Eco-Friendly Drying Solution. **Resources** 13(9): p.121. (<https://doi.org/10.3390/resources13090121>).

114. Hussain, A., T. Kausar, **M.A. Murtaza**, M.A. Jamil, S.A. Korma, M.R. Arif, M.A. Majeed, A. Najam, K. Iftikhar, S. Yaqub and A. Din. **2024**. Development, Standardization, Physico-chemical and Nutritional Analysis of Biscuits with Different Levels of Pumpkin (*Cucurbita maxima* L.) Peel Powder: Analysis of Biscuits with Pumpkin Powder. **Pakistan Journal of Scientific and Industrial Research. Ser. B: Biological Sciences** 67(3): 252-263.
115. Fatima, H., A. Ainee, T. Kausar, **M.A. Murtaza**, A. Hussain, M.S. Raza, Sidrah, B. Bibi, A. Ayesha, M.R. Arif, M. Zia, N. Firdous and A.E. Elkhedir. **2025**. Effect of Tapioca and Tragacanth based edible coatings on the physiological, chemical, microbial, and phytochemical quality of Tomato fruits. **Food Safety and Health** 3(2): 217-231. (<https://doi.org/10.1002/fsh3.12077>).
116. Murtaza, M.S., S. Yaqoob, B. Mubeen, A. Sameen, **M.A. Murtaza**, A. Rehman, T. Alsulami, S.A. Korma, I. Khalifa and Y.K. Ma. **2025**. Investigating the triple-frequency ultrasound-assisted fermented rice lees: Impact on physicochemical, structural, morphological, and metabolic properties. **Ultrasonics Sonochemistry** 112(2025): 107176. (<https://doi.org/10.1016/j.ultsonch.2024.107176>).
117. Kanwal, R., A. Rehman, M. Irfan, M.S. Murtaza, T. Tufail, **M.A. Murtaza**, T. Alsulami, I. Khalifa and S. Miao. **2025**. Investigating the impact of enzyme diversity in producing edible bird nest protein hydrolysates: Techno-functional, structural, molecular docking, and in vitro digestibility. **Food Structure** 43(2025): 100415.
118. Zia-ur-Rehman, M., M. Kashif, M.S. Manzoor, U. Arqam, F. Tariq, M.U. Anwaar, A. Murtaza, S. Younas, **M.A. Murtaza** and M. Anees Ur Rehman. **2025**. Effect of Ginger (*Zingiber Officinale*) and Aleo Vera (*Aloe Barbadensis Miller*) Extracts on Physicochemical Properties of Grape Juice Under 4°C and 25°C. **Journal of Food and Agricultural Technology Research** 4(1): 26-37. (<https://doi.org/10.69501/dwtj8884>).
119. Kauser, S., A. Hussain, S. Imtiaz, **M.A. Murtaza**, M.Q. Ali, A. Najam, M. Ashfaq, N. Firdous, M. Zia, F. Bakhtawar and A.E. Elkhedir. **2025**. Cold plasma technology: an epochal enabler in elevating food preservation, ensuring safety, and enhancing quality standards. **Discover Applied Sciences** 7: 625. (<https://doi.org/10.1007/s42452-025-07212-w>).
120. Rehman, A., M. Nadeem, **M.A. Murtaza**, S. Hussain, N. Firdous, R. Arshad, A. Hussain and A.E. Elkhedir. **2025**. Investigating the Ultrasonication-Induced Changes in the Physicochemical, Phytochemical, Microbial, and Sensory Properties of Cantaloupe-

- Sugarcane Blend Juice. **Food Science & Nutrition** 13(7): e70519. (<https://doi.org/10.1002/fsn3.70519>).
121. Iqbal, M.A., **M.A. Murtaza**, A. Sameen, I. Hafiz, M.Y. Quddoos, A. Sabir and T. Alsulami. **2025**. Effects of probiotic cultures on bioactive peptides, composition, and sensory traits of yogurt. **Quality Assurance and Safety of Crops & Foods** 17(3): 88-107. (<https://doi.org/10.15586/qas.v17i3.1548>).
 122. Li, W., S. Younas, F. Ali, U. Arqam, M.S. Abbas, M. Yousaf, Z. Ali, **M.A. Murtaza**, J. Tao and M. Imran. **2025**. Non-Destructive Estimation of Water Fractions by Machine Learning Models During Freeze-Drying. **Journal of Food Process Engineering** 48(7): e70174. (<https://doi.org/10.1111/jfpe.70174>).
 123. Kalsoom, M., A. Ainee, **M.A. Murtaza**, F.U. Rehman, H. Saeed, M. Khan, N. Bibi and M. Nadeem. **2025**. Impact of water chestnut based edible coatings on the quality characteristics of tomato. **Journal of Food Measurement and Characterization** 19: 1-20. (<https://doi.org/10.1007/s11694-025-03412-5>).
 124. Shafiue, B., **M.A. Murtaza**, M.S. Farid, K. Ameer, M.I. Hussain, M. Sienkiewicz, A. Lichota and L. Lopusiewicz. **2025**. Development and Evaluation of Egg-Free Mayonnaise Stabilized with Aquafaba and Gum Tragacanth: Functional, Sensory, and Storage Properties. **Molecules** 30(17): 3511. (<https://doi.org/10.3390/molecules30173511>).

BOOKS:

1. **Murtaza, M.A.** and N. Huma. **2011**. Low Fat Ice cream; Quality of Low Fat Ice Cream as Influenced by Fig Addition. Published by **VDM Verlag Dr. Muller GmbH & Co. KG Dudweiler Landstr. Saarbrucken, Germany**. (ISBN: 978-3-639-36174-2).
2. **Murtaza, M.A.**, S.U. Rehman and F.M. Anjum. **2011**. Cheddar Cheese Quality; Influence of Indigenous Cultures & Ripening Temperatures. Published by **LAP LAMBERT Academic Publishing GmbH & Co. KG Dudweiler Landstr. Saarbrucken, Germany**. (ISBN: 978-3-8443-8351-5).

BOOK CHAPTERS:

1. **Murtaza, M.A.** **2016**. **Cheddar-type Cheeses**. In; Reference Module in Food Science; 1st Edition. ISBN: 9780081005965. Academic Press, Elsevier Inc. pp. 1-8.

2. **Murtaza, M.A.,** A.J. Pandya and M.M.H. Khan. **2017. Buffalo Milk Production.** In; Handbook of Milk of Non-Bovine Mammals, 2nd Edition. John Wiley & Sons Ltd., (Wiley Blackwell). pp. 261-283.
3. **Murtaza, M.A.,** A.J. Pandya and M.M.H. Khan. **2017. Buffalo Milk Utilization for Dairy Products.** In; Handbook of Milk of Non-Bovine Mammals, 2nd Edition. John Wiley & Sons Ltd., (Wiley Blackwell). pp. 284-342.
4. **Murtaza, M.A.,** A.J. Pandya, G.F.W. Haenlein and M.M.H. Khan. **2017. Traditional Indian Dairy Products.** In; Handbook of Milk of Non-Bovine Mammals, 2nd Edition. John Wiley & Sons Ltd., (Wiley Blackwell). pp. 343-368.
5. Rehman, S.U., **M.A. Murtaza** and Z. Mushtaq. **2018. Xylitol as Sweetener.** In: Sweeteners. Reference Series in Phytochemistry. Springer, Cham. ISBN 978-3-319-27027-2. pp. 129-149.
6. Farooq, U. and **M.A. Murtaza.** **2019. Mother Health and Breastfeeding.** In; A Text Book of Infant and Young Child Feeding (IYCF). Pak TM Printers, Faisalabad. ISBN 978-969-7951-00-0.
7. Akram, N., M.N Anjum, F.Z. Malik, S. Rehman, I. Hafeez, **M.A. Murtaza** and M.U. Arshad. **2020. Bionanocomposites in Food Industry.** In; Bionanocomposites: Green Synthesis and Applications. Elsevier. ISBN 0128167513. pp. 421-456.
8. **Murtaza, M.A., 2022. Cheddar-type Cheeses.** In: McSweeney, P.L.H., McNamara, J.P. (Eds.), Encyclopedia of Dairy Sciences, eBook ISBN: 9780128187678; vol. 3. Elsevier, Academic Press, pp. 36-44.
9. Qadir, R., F. Anwar, **M.A. Murtaza** and M.F. ur Rehman. **2022. Chemistry, Functionality and Technological Applications of Pear Bio-waste.** In; Mediterranean Fruits Bio-wastes. Springer, Cham. ISBN 978-3-030-84436-3. pp. 375-387.
10. **Murtaza, M.A.** and K. Ameer. **2022. Food Processing Industrial Byproducts as Raw Material for the Production of Plant Protein Foods.** In: Plant Protein Foods. Springer Nature Switzerland AG Gewerbestrasse 11, 6330 Cham. ISBN 978-3-030-91206-2. pp. 109-130.
11. Irfan, S., S.M. Zahra, **M.A. Murtaza,** S. Zainab, B. Shafique, R. Kanwal, U. Roobab and M.M.A.N. Ranjha. **2022. Characterization of Lemongrass Oleoresins.** In:

- Handbook of Oleoresins: Extraction, Characterization & Applications. CRC Press Taylor & Francis Group, Boca Raton, FL 33487-2742, USA. ISBN 978-1-003-18620-5. pp. 261-284.
12. Haque, E.U., S. Afzaal, A. Hayat, **M.A. Murtaza**, A. Din, S.W. Ali and S. Ahmad. **2022. Rice-Based Products.** In: Modern Techniques of Rice Crop Production. Springer, Singapore. ISBN 978-981-16-4955-4. pp. 781-807.
 13. Ameer, K., G. Jiang, C.C. Zhao, M. Nadeem, **M.A. Murtaza**, G.M. Din and S. Mahmood. **2022. Silver Nanoparticles as Food Packaging Additives for Shelf Life extension.** In: Nanotechnology Interventions in Food Packaging and Shelf life. Taylor & Francis Group, LLC, Imprint: CRC-Press Florida, USA. 1st Edition. eBook ISBN 9781003207641. Pages 14.
 14. Ameer, K., M.U. Arshad, G. Jiang, **M.A. Murtaza**, M. Nadeem, M.A. Khan, G.M. Din and S. Mahmood. **2022. Emerging Packaging and Storage Technologies of Plum.** In: Handbook of Plum Fruit: Production, Postharvest Science, and Processing Technology. CRC-Press Taylor & Francis Group, LLC, Boca Raton, FL, USA. pp. 177-193.
 15. Haque, E.U., A. Hayat, M. Asim, S. Afzaal, M.S. Hanif, **M.A. Murtaza**, A. Din, S. Sabir and S. Ahmad. **2022. The Supply and Value Chain of Citrus Fruit Producer to Consumer.** In: Citrus Production: Technological Advancements and Adaptation to Changing Climate. CRC-Press Taylor & Francis Group, LLC, Boca Raton, FL, USA. pp. 405-420.
 16. Ameer, K., M. Ahmed, **M.A. Murtaza** and S.A. Siddiqui. **2023. Lentinula edodes (Berk.) Pegler.** In: Phytochemistry and Nutritional Composition of Significant Wild Medicinal and Edible Mushrooms: Traditional Uses and Pharmacology. Royal Society of Chemistry. pp. 242-260.
 17. Murtaza, S., M. Shahbaz, **M.A. Murtaza**, A. Sameen, U. Farooq, F.H. Shah, H. Naeem and M.J. Ansari. **2023. Synergistic Effects of Microwaves and Sonication in Dairy Industry.** In: Ultrasound and Microwave for Food Processing; Synergism for Preservation and Extraction. Academic Press, Elsevier Inc. pp. 105-137.
 18. Ameer, K., Y.M. Kim, **M.A. Murtaza**, M.A. Nasir, F.A. Khan, M.A. Khan, G. Mueen-ud-Din, S. Mahmood and M. Abid. **2024. Extraction of Oil from Oilseeds.** In: Extraction Processes in the Food Industry. Woodhead Publishing, Elsevier Inc. pp. 149-175.

19. Murtaza, S., Sanabil, F.H. Shah, M. Shahbaz, **M.A. Murtaza**, U. Farooq and Y.K. Ma. **2024. Starch-nanostructured-based active packaging for food applications.** In: Starch Based Nanomaterials for Food Packaging, pp. 103-160. Academic Press.
20. Ameer, K., **M.A. Murtaza**, S. Zainab, Y.M. Kim, M.U. Arshad, I. Pasha, M. Abid and M.K. Park. **2024. Polysaccharide-Based Films: Carriers of Active Substances and Controlled Release Characteristics.** In: Polysaccharide Based Films for Food Packaging: Fundamentals, Properties and Applications. Springer Nature Singapore. pp. 379-400.
21. Ameer, K., **M.A. Murtaza**, G. Jiang, C.C. Zhao, F. Siddique, T. Kausar, G. Mueen-ud-Din and S. Mahmood. **2024. Fluorescence and ultraviolet–visible spectroscopy in the honey analysis.** In: Advanced Techniques of Honey Analysis. Academic Press. pp. 153-191.
22. Kauser, S., **M.A. Murtaza**, S. Imtiaz, G.S. Khan, K.S. Abbasi, K. Ameer, M. Abid, L. Chaudhry, A. Parveen and M. Fatima. **2025. Emerging pathogens, food borne illness and trends.** In: Abbas, R.Z., T. Akhtar and M. Jamil (eds). Pathways of Infection: Zoonoses and Environmental Disease Transmission. Unique Scientific Publishers, Faisalabad, Pakistan. pp. 175-182.
23. Naeem, M.H., M. Uzair, A.A. Qureshi, K.S. Abbasi, K. Ameer, M. Abid, **M.A. Murtaza**, Ehsan-ul-Haque, N.R. Siddiqui and A. Noureen. **2025. Prebiotics types sources and their impact on gut ecology.** In: Aadil, R.M, M. Salman, K. Mehmood and Z. Saeed Z (eds). Gut Microbiota and Holistic Health: The Role of Prebiotics and Probiotics. Unique Scientific Publishers, Faisalabad, Pakistan. pp. 177-184.
24. Ameer, K., **M.A. Murtaza**, M.U. Arshad, G. Jiang, M. Abid and M. Riaz. **2024. Nano-Material Applications in Green House Structures, Crop Processing, Packaging Material & Agro Biomass Conversion.** In: Greenhouse Technology for Sustainable Agriculture. Taylor & Francis Group, LLC, Imprint: CRC-Press Florida, USA (Accepted).

POPULAR ARTICLE:

- **Murtaza, M.A.** and S.U. Rehman. **2009.** Maqami Khameer Se Paneer Ki Tayyari. **Urdu Article.** Published in **Zari Digest (Festival Number)** April to June, 2009; Volume 44; No. 1-2 (pp. 83). Published by University of Agriculture, Faisalabad, Pakistan.

CONFERENCE PROCEEDINGS / ABSTRACTS / PRESENTATIONS:

1. **Murtaza, M.A.,** N. Huma, S.U. Rehman and G. Mueen-ud-Din. **2006.** Preparation and evaluation of low fat fig ice cream. **Presented in 16th All Pakistan Food Science Conference**, held at University of Agriculture, Faisalabad, Pakistan, on 25th January, 2006.
2. **Murtaza, M.A.,** S.U. Rehman, F.M. Anjum and N. Huma. **2006.** Accelerated ripening of cheddar cheese prepared from cow and buffalo milk. **Presented in 17th All Pakistan Food Science Conference**, held at University of Arid Agriculture, Rawalpindi, Pakistan, on 16th December, 2006.
3. **Murtaza, M.A.,** S.U. Rehman, F.M. Anjum, N. Huma and G. Mueen-ud-Din. **2008.** Influence of sodium salt on production of organic acids during accelerated ripening of buffalo milk Cheddar cheese. Presented in **IDF/INRA 1st International Symposium on Minerals and Dairy Products**, October 1-3, 2008. Saint-Malo, France. **(Abstract Published in Conference Proceedings; pp. 37).**
4. Rehman, S.U., **M.A. Murtaza,** F.M. Anjum, N. Huma and O.M. Tarar. **2008.** Lactic acid and minerals profile of cow and buffalo milk Cheddar cheese. Presented in **IDF/INRA 1st International Symposium on Minerals and Dairy Products**, October 1-3, 2008. Saint-Malo, France. **(Abstract Published in Conference Proceedings; pp. 35).**
5. Mumtaz, S., S.U. Rehman, N. Huma, A. Jamil, S. Ahmad and **M.A. Murtaza.** **2008.** Influence of xylooligosaccharide enriched yogurt on mineral absorption and serum biochemical profile in Albino rats. Presented in **IDF/INRA 1st International Symposium on Minerals and Dairy Products**, October 1-3, 2008. Saint-Malo, France. **(Abstract Published in Conference Proceedings; pp. 43).**
6. **Murtaza, M.A.,** S.U. Rehman, F.M. Anjum, N. Huma, S. Hussain, S. Ahmad and S. Mumtaz. **2009.** Study of cow and buffalo milk Cheddar cheese discrimination by composition and volatile compounds. Presented in **4th IDF Dairy Science and Technology Week**, April 20-24, 2009. Agrocampus, Rennes, France. **(Abstract Published in Proceedings; pp. 67-68).**
7. **Murtaza, M.A.,** S.U. Rehman, F.M. Anjum, N. Huma, O.M. Tarar, G. Mueen-ud-Din and S. Ahmad. **2009.** Descriptive sensory evaluation of cow and buffalo milk Cheddar cheese as influenced by indigenous cultures and ripening temperatures. Presented in **4th IDF Dairy**

- Science and Technology Week**, April 20-24, 2009. Agrocampus, Rennes, France. **(Abstract Published in Proceedings; pp. 97).**
8. Hussain, S., S.U. Rehman, F.M. Anjum, **M.A. Murtaza** and M.A. Sheikh. **2009.** Studies on Physico-Chemical Characteristics and Preservation of Cultivated Mushrooms. Presented in 5th CIGR Section VI **International Symposium on Food Processing, Monitoring Technology in Bioprocesses and Food Quality Management**, August 31 - September 02, 2009 at Potsdam, Germany. **(Paper Published in Proceedings; pp. 362-383).**
 9. **Murtaza, M.A.,** S.U. Rehman, F.M. Anjum, H. Nawaz and N. Huma. **2009.** Nutritional and sensory assessment of buffalo milk Cheddar cheese. Presented in **6th Asian Buffalo Congress**, October 27-30, 2009. Lahore, Pakistan. **(Abstract Published in Proceedings; pp. 231).**
 10. **Murtaza, M.A.,** S.U. Rehman, F.M. Anjum, N. Huma and G. Mueen-ud-Din. **2010.** Quality Assessment of Cheddar Cheese Prepared from Cow and Buffalo Milk. **Proceedings of World Academy of Science, Engineering and Technology (68) 1713-1725.**
 11. **Murtaza, M.A.,** S.U. Rehman, F.M. Anjum, N. Huma and G. Mueen-ud-Din. **2010.** Study of Cheddar cheese discrimination by composition, organic acids and flavoring profile during accelerated ripening. Presented in **IFT Annual Meeting and Food Expo**, July 17-20, 2010. Chicago, Illinois, USA. **(Abstract Published in Technical Program, Book of Abstracts; No. 184-08 pp. 183).**
 12. **Murtaza, M.A.,** S.U. Rehman, F.M. Anjum, N. Huma and S. Ahmad. **2011.** Volatile compounds and organic acids in buffalo milk Cheddar cheese: A comparison with cow milk. Presented in International Conference on **Technological and Scientific Aspects of Dairy Products with Special Reference to French Cheeses**, February 21-23, 2011 at University of Agriculture, Faisalabad, Pakistan. **(Abstract Published in Program Abstract Book; pp. 23).**
 13. **Murtaza, M.A.,** N. Huma, A. Meraj and G. Mueen-ud-Din. **2011.** Safety issues in processed cheese. Presented in International Conference on **Emerging Issues in Food Safety**, November 14-16, 2011 at University of Agriculture, Faisalabad, Pakistan.
 14. **Murtaza, M.A.,** M. Shahid, I. Hafiz and G. Mueen-ud-Din. **2012.** Characterization of Bacteriocin produced by *Lactococcus lactis* ssp. *Lactis*. Presented in International Conference on **Ecological, Environmental and Biological Sciences (ICEEBS' 2012),**

- January 07-08, 2012 organized by Planetary Scientific Research Centre at Dubai, UAE. **(Paper Published in Proceedings of PSRC; pp. 446-449).**
15. **Murtaza, M.A.,** S. Mahmood, G. Mueen-ud-Din and M.S. Murtaza. **2012.** Functional facets of milk and milk products. Presented in 1st International Conference on **Safe Food and Human Health**, January 10-11, 2012 at Government College University, Faisalabad, Pakistan. **(Abstract Published in Program Abstract Book; pp. 67).**
 16. Meraj, A., **M.A. Murtaza,** C. Gaiani, R. Hussain and S. Mahmood. **2012.** Whey powder from cow and buffalo milk; influence of drying temperature. Presented in **IDF/INRA 5th International Symposium on Spray Dried Dairy Products (SDDP 2012)**, June 19-21, 2012 at Saint-Malo, France. **(Abstract Published in Symposium Proceedings; pp. 115).**
 17. **Murtaza, M.A.,** N. Huma, A. Meraj, C. Gaiani, R. Hussain and M.S. Murtaza. **2012.** Characterization of buffalo skim milk powder as influenced by concentration and drying temperatures. Presented in **IDF/INRA 5th International Symposium on Spray Dried Dairy Products (SDDP 2012)**, June 19-21, 2012 at Saint-Malo, France. **(Abstract Published in Symposium Proceedings; pp. 124).**
 18. **Murtaza, M.A.,** A.S. Grandison, N. Huma and I. Hussain. **2012.** Production of low fat Cheddar cheese: Study of rheological properties and microstructure. Presented in **International Seminar on Food Production and Processing Technologies**, on November 06-08, 2012 organized by COMSTECH, in Islamabad, Pakistan. **(Abstract Published in Seminar Proceedings).**
 19. **Murtaza, M.A. 2012.** Development of indigenous starter cultures for dairy products; A case study of Cheddar cheese starter cultures. Presented in **National Seminar on Development of Local Food Additives / Preservatives**, on November 22, 2012 organized by IRP in collaboration with PSFST, IAGS and ORIC, University of Punjab at Lahore, Pakistan.
 20. **Murtaza, M.A.,** N. Huma, A. Meraj and M.S. Murtaza. **2012.** Application of bacteriocin producing *Lactococcus lactis* ssp. *Lactis* in Cheddar cheese to control *Listeria monocytogenes*. Presented in **2nd International Conference on Future Perspectives of Food Processing Industry in Pakistan**, on December 11-12, 2012 held at Government College University, Faisalabad, Pakistan. **(Abstract Published in Abstract Book; pp. 76).**
 21. **Murtaza, M.A. 2013.** Dairy products as potential source for functional foods. Presented in One-Day Seminar on **Functional Foods and Nutraceuticals: Chemistry, Recent**

Developments and Future Prospects on March 20, 2013 organized by Department of Chemistry, University of Sargodha, Sargodha, Pakistan.

22. **Murtaza, M.A.,** A.S. Grandison, N. Huma, S. Ahmad and M.S. Murtaza. **2013.** Microstructure, rheological and textural characteristics of low fat buffalo milk Cheddar cheese. Presented at **10th World Buffalo Congress & 7th Asian Buffalo Congress** jointly organized by International Buffalo Federation & Asian Buffalo Association on May 06-08, 2013 at Phuket, Thailand. **(Abstract Published in Abstract Book; pp. 394).**
23. Ahmad, S., H. Umar, F.M. Anjum and **M.A. Murtaza. 2013.** Quality evaluation of olive oil coated Labneh cheese mixed with culinary herbs. Presented at **10th World Buffalo Congress & 7th Asian Buffalo Congress** jointly organized by International Buffalo Federation & Asian Buffalo Association on May 06-08, 2013 at Phuket, Thailand. **(Abstract Published in Abstract Book; pp. 387).**
24. **Murtaza, M.A.,** S.U. Rehman, N. Huma and M.S. Murtaza. **2013.** Safety of conventional raw milk cheeses; Consumers' apprehension. Presented at **International Conference on Emerging Issues in Nutrition and Food Safety** jointly organized by PSFST and NIFSAT on October 21-23, 2013 at University of Agriculture, Faisalabad-Pakistan. **(Abstract Published in Abstract Book; pp. 21).**
25. Murtaza, M.S., A. Sameen, N. Huma, **M.A. Murtaza,** M.K. Sharif and G. Kausar. **2013.** Physiological effects of bioactive peptides in milk on human health. Presented at **International Conference on Emerging Issues in Nutrition and Food Safety** jointly organized by PSFST and NIFSAT on October 21-23, 2013 at University of Agriculture, Faisalabad-Pakistan. **(Abstract Published in Abstract Book; pp. 56).**
26. **Murtaza, M.A.,** N. Huma, S. Mahmood, I. Hafiz and M.S. Murtaza. **2013.** Fatty acid profile of Cheddar cheese from cow milk with elevated conjugated linoleic acid levels attributed to feed management. Presented at **International Livestock Nutrition Conference** jointly organized by Nutritionists Association of Pakistan (NAP) and University of Veterinary and Animal Sciences (UVAS) on October 23-24, 2013 at UVAS, Lahore-Pakistan. **(Abstract Published in Abstract Book; pp. 80).**
27. **Murtaza, M.A.,** S.U. Rehman, N. Huma, M.S. Murtaza and A. Meraj. **2013.** Minerals and organic acid content in buffalo milk Cheddar cheese: A comparison with cow. Presented at **2nd International Workshop on Dairy Science Park** organized by Faculty of Animal

- Husbandry and Veterinary Sciences, The University of Agriculture, Peshawar on November 18-20, 2013 at Peshawar-Pakistan. **(Abstract Published in Proceedings; pp. 81-82).**
28. **Murtaza, M.A.,** N. Huma, M.S. Murtaza and A. Meraj. **2013.** Yoghurt quality as influenced by supplementation of whey protein concentrate. Presented at **2nd International Workshop on Dairy Science Park** organized by Faculty of Animal Husbandry and Veterinary Sciences, The University of Agriculture, Peshawar on November 18-20, 2013 at Peshawar-Pakistan. **(Abstract Published in Proceedings; pp. 82).**
 29. **Murtaza, M.A.,** N. Huma and M.S. Murtaza. **2013.** Novel milk applications in nutrition and health. Presented at **3rd International Conference on Functional Foods & Nutraceuticals** organized by Department of Food Science, Nutrition and Home Economics, GC University, Faisalabad-Pakistan on December 04-05, 2013 at Faisalabad-Pakistan. **(Abstract Published in Proceedings; pp. 36-37).**
 30. **Murtaza, M.A.,** N. Huma, M.S. Murtaza and A. Meraj. **2014.** Influence of reducing sodium salt on texture, flavor and sensory quality of buffalo Cheddar cheese. Presented at **Minerals and Dairy Products Symposium** organized by the University of Auckland and INRA-Rennes on February 26-27, 2014 at The Pullman Hotel, Auckland, New Zealand. **(Abstract Published in Proceedings; pp. 17-18).**
 31. Mahmood, S., G. Mueen-ud-Din, **M.A. Murtaza,** A. Batool and M. Mubeen. **2014.** Nutritional Antagonism: A major cause of obesity among female students. Presented at **International Conference on Recent Developments in Human Nutrition** organized by Nutrition Association of Pakistan and Univ. of Veterinary and Animal Sciences, Lahore on March 19-20, 2014 at Pearl Continental Hotel, Lahore-Pakistan **(Abstract Published in Proceedings; pp. 9-10).**
 32. **Murtaza, M.A.,** N. Huma, M.S. Murtaza and A. Meraj. **2014.** Angiotensin converting enzyme inhibitory activity of Cheddar cheese from cow and buffalo milk. Presented at **International Conference on Recent Developments in Human Nutrition** organized by Nutrition Association of Pakistan and Univ. of Veterinary and Animal Sciences, Lahore on March 19-20, 2014 at Pearl Continental Hotel, Lahore-Pakistan **(Abstract Published in Proceedings; pp. 57).**
 33. Mueen-ud-Din, G., S.U. Rehman, **M.A. Murtaza** and S. Mahmood. **2014.** Sourdough bread: Effect of wheat flour extraction rates and starter cultures. Presented at **International**

- Conference on Recent Developments in Human Nutrition** organized by Nutrition Association of Pakistan and Univ. of Veterinary and Animal Sciences, Lahore on March 19-20, 2014 at Pearl Continental Hotel, Lahore-Pakistan (**Abstract Published in Proceedings; pp. 62-63**).
34. Yaqub, S., **M.A. Murtaza**, T. Kausar, U. Farooq and K. Akram. **2014**. Probiotics (Lactic acid bacteria) as stimulants for human immune system. Presented at **International conference on nutritional therapies against lifestyle related disorders** organized by NIFSAT, University of Agriculture, Faisalabad, Pakistan on May 29-30, 2014 (**Abstract Published in Proceedings; pp. 21**).
 35. **Murtaza, M.A. 2014**. Angiotensin-converting enzyme inhibitory peptides as protective food modules in regulating blood pressure. Presented at **International conference on nutritional therapies against lifestyle related disorders** organized by NIFSAT, University of Agriculture, Faisalabad, Pakistan on May 29-30, 2014 (**Abstract published in Proceedings; pp. 38**).
 36. **Murtaza, M.A. 2014**. Growth of the dairy industry in developing countries; A substantial stride for food and nutrition security. Presented at **5th International Conference on Agriculture, Food Security and Climate Change** organized by The University of Poonch, Rawalakot and Pakistan Agricultural Scientists Forum at Rawalakot-Azad Kashmir on September 9-11, 2014 (**Abstract published in Proceedings; pp. 57**).
 37. Huma, N., M.J. Lewis, **M.A. Murtaza** and A.S. Grandison. **2014**. Effect of stretching temperatures on the quality of Mozzarella cheese. Presented at **Food Festival and International Symposium on Technological and Nutritional Aspects of Value Added Dairy Products** organized by NIFSAT, University of Agriculture, Faisalabad, Pakistan on November 12-14, 2014. (**Abstract published in Proceedings; pp. 11**).
 38. **Murtaza, M.A.**, N. Huma, A.S. Grandison, A. Sameen and M.S. Murtaza. **2014**. Impact of accelerated ripening on structural and textural characteristics of low fat Cheddar cheese. Presented at **Food Festival and International Symposium on Technological and Nutritional Aspects of Value Added Dairy Products** organized by NIFSAT, University of Agriculture, Faisalabad, Pakistan on November 12-14, 2014 (**Abstract published in Proceedings; pp. 25**).

39. **Murtaza, M.A.,** N. Huma, A. Sameen, M.S. Murtaza and A. Meraj. **2014.** Probiotic dairy foods for infants; Health benefits and challenges. Presented at **Food Festival and International Symposium on Technological and Nutritional Aspects of Value Added Dairy Products** organized by NIFSAT, University of Agriculture, Faisalabad, Pakistan on November 12-14, 2014 (**Abstract published in Proceedings; pp. 36**).
40. Yaqub, S. and **M.A. Murtaza.** **2014.** Approaches to improve the functionality of low fat Mozzarella cheese. Presented at **Food Festival and International Symposium on Technological and Nutritional Aspects of Value Added Dairy Products** organized by NIFSAT, University of Agriculture, Faisalabad, Pakistan on Nov. 12-14, 2014 (**Abstract published in Proceedings; pp. 40**).
41. Murtaza, M.S., A. Sameen, N. Huma, **M.A. Murtaza,** N. Gulzar and M.U. Sattar. **2014.** Gums as texture and sensorial properties improver in the production of processed Cheddar cheese. Presented at **Food Festival and International Symposium on Technological and Nutritional Aspects of Value Added Dairy Products** organized by NIFSAT, University of Agriculture, Faisalabad, Pakistan on Nov. 12-14, 2014 (**Abstract published in Proceedings; pp. 58**).
42. Murtaza, M.S., A. Sameena, N. Humaa, **M.A. Murtaza,** U. Sattar and Sanabil. **2015.** Anti-nutritional factors (ANFS) in malnutrition and strategies to combat the issue. Presented at **International Conference on Malnutrition in South Asia: The Peril Persists** organized by Department of Food Science and Technology, Bahauddin Zakariya University, Multan, Pakistan on February 23-24, 2015. (**Abstract published in Proceedings; pp. 69-70**).
43. **Murtaza, M.A.,** N. Huma, S. Mahmood and M.S. Murtaza. **2015.** Role of probiotics and starter bacteria in managing lactose intolerance. Presented at **International Conference on Malnutrition in South Asia: The Peril Persists** organized by Department of Food Science and Technology, Bahauddin Zakariya University, Multan, Pakistan on February 23-24, 2015. (**Abstract published in Proceedings; pp. 125**).
44. **Murtaza, M.A.,** N. Huma, A. Sameen, M.S. Murtaza and A. Meraj. **2015.** Survival of microorganisms and organic acid profile of probiotic Cheddar cheese from buffalo milk during accelerated ripening. Presented at **8th Asian Buffalo Congress** organized by Asian Buffalo Association at Istanbul, Turkey on April 21-25, 2015. (**Abstract published in Proceedings; pp. 47**).

45. **Murtaza, M.A.,** N. Huma, I. Hafiz, S. Yaqub and M. Anees-ur-Rehman. **2015.** Physico-chemical and functional characteristics of Buffalo whey powder; Impact of drying. Presented at **8th Asian Buffalo Congress** organized by Asian Buffalo Association at Istanbul, Turkey on April 21-25, 2015. **(Abstract published in Proceedings; pp. 148).**
46. **Murtaza, M.A.,** S. Mahmood, M.S. Murtaza and M. Anees-ur-Rehman. **2015.** Impact of probiotic cultures on angiotensin converting enzyme inhibitory activity of peptide in buffalo milk yoghurt. Presented at **International Human Nutrition Conference and Expo-15** organized by Nutrition Association of Pakistan at Lahore, Pakistan on November 3-4, 2015. **(Abstract published in Proceedings; pp. 96).**
47. **Murtaza, M.A.,** N. Huma, A. Sameen, M. Anees-ur-Rehman and M.S. Murtaza. **2015.** Influence of potassium chloride on salt-tempted curd syneresis in Cheddar cheese manufacturing. Presented at **International Conference on Opportunities and Challenges in Dairy Industry** organized by NIFSAT, University of Agriculture, Faisalabad, Pakistan on November 26-27, 2015. **(Abstract published in Proceedings; pp. 28).**
48. **Murtaza, M.A. 2016.** Impacts of Green Tea Extract on Composition, Functionality and Sensory Acceptability of Buffalo Milk Cheddar Cheese. Presented at **International Conference on Global Trends in Safe & Healthy Food & Lyallpur Food & Poultry Products Festival** organized by Institute of Home and Food Sciences, GC University, Faisalabad-Pakistan on March 7-8, 2016.
49. **Murtaza, M.A. 2016.** Nutritional and therapeutic facets of probiotic Cheddar cheese with allusion to bioactive peptides. Presented at **2nd International Conference on Malnutrition** organized by Institute of Food Science and Nutrition, Bahauddin Zakariya University Multan, Pakistan on April 07-08, 2016. **(Abstract published in Proceedings; pp. 42).**
50. **Murtaza, M.A. 2016.** Antioxidant and antimicrobial potential of bioactive peptides produced in traditional buffalo milk curd (dahi). Presented at **Food Safety and Traditional Foods Conference** organized by Ministry of Regional Municipalities and Water Resources, Oman at Al-Bustan Palace, Hotel, Muscat-Sultanate of Oman on April 11-14, 2016. **(Abstract published in Proceedings; pp. 56).**
51. **Murtaza, M.A. 2016.** Curative prospective of milk and milk components with key allusion of bioactive peptides. Presented at **1st National Conference on Recent Advances in Functional Foods** organized by Department of Dairy Technology, University of Veterinary

- and Animal Sciences, Ravi Campus, Pattoki on October 05-06, 2016. **(Abstract published in Proceedings).**
52. **Murtaza, M.A. 2017.** Characterization of bacteriocins from lactic acid bacteria as food preservative. Presented at **3rd International Conference on Agriculture, Food and Animal Sciences** organized by Sindh Agriculture University, Tandojam on January 10-11, 2017. **(Abstract published in Proceedings).**
 53. **Murtaza, M.A. and S. Rafique. 2017.** Bacteriocins: The safest tactic to preserve fermented milk products. Presented at **3rd International Conference on Safe Food for All** organized by Institute of Food Science and Nutrition, Bahauddin Zakariya University, Multan on March 02-03, 2017. **(Abstract published in Proceedings).**
 54. **Murtaza, M.A. 2017.** Probiotic Cheese: Nutritional and Functional Aspects. Presented at **International Conference on Food and Nutrition Security** organized by Institute of Home and Food Sciences, GC University, Faisalabad on March 07-08, 2017. **(Abstract published in Proceedings).**
 55. **Murtaza, M.A., R. Gul, S. Rafiq and M.A. Jamil. 2017.** Bio-preservation of Cheddar cheese: Impact on physico-chemical, functional and sensory characteristics. **International Conference on Foods of Animal Origin** organized by NIFSAT, University of Agriculture, Faisalabad, Pakistan on March 30-31, 2017. **(Abstract published in Proceedings; pp. 63).**
 56. Sameen, A., M.U. Sattar, **M.A. Murtaza** and N. Huma. **2017.** Use of hydrocolloids for developing low fat cheeses. **International Conference on Foods of Animal Origin** organized by NIFSAT, University of Agriculture, Faisalabad, Pakistan on March 30-31, 2017. **(Abstract published in Proceedings; pp. 65-66).**
 57. Murtaza, M.S., A. Sameen, **M.A. Murtaza**, M. Shahbaz and H. Umer. **2017.** Production and health concerns of heterocyclic amines in cooked meat products. **International Conference on Foods of Animal Origin** organized by NIFSAT, University of Agriculture, Faisalabad, Pakistan on March 30-31, 2017. **(Abstract published in Proceedings; pp. 157-158).**
 58. **Murtaza, M.A. 2017.** Fermented dairy products and bioactive peptides: nutritional and therapeutics prospective. Presented at **National Conference on Recent Trends in Food Processing and Technology** organized by Department of Dairy Technology, University of Veterinary and Animal Sciences, Ravi Campus, Pattoki on November 15-16, 2017. **(Abstract published in Proceedings).**

59. **Murtaza, M.A., I. Hafiz and M. Anees-ur-Rehman. 2018.** Quality, functionality and sensory acceptability of buffalo milk Cheddar cheese as influenced by green tea polyphenols. **3rd International Conference on Food Properties** organized by FoodInno Oasis in Sharjah, UAE on January 22-24, 2018 (**Abstract published in Proceedings; pp. 134**).
60. **Murtaza, M.A. and I. Hafiz. 2018.** Bio-preservative potential of traditional spices and medicinal plants against foodborne pathogens. **International Conference on Plant Based Foods: Current Scenario and Future Perspectives** organized by Department of Food Sci. & Tech., MNS-University of Agriculture, Multan on March 05-06, 2018 (**Abstract published in Proceedings; pp. 22-23**).
61. **Murtaza, M.A. 2018.** Bacterial Peptides with Antimicrobial Prospective: Innovative Substitute for Food Preservation. **1st Pakistan Halal Assembly and Pak-China Agriculture Forum** organized by Institute of Home and Food Sciences, GC University, Faisalabad on March 20-23, 2018 (**Abstract published in Proceedings**).
62. **Murtaza, M.A. and I. Hafiz. 2018.** Characterization of mesophiles from traditional curd and sour cream for bacteriocins activity to control *Listeria monocytogenes*. **Food Safety and Municipality Conference** organized by Ministry of Regional Municipalities and Water Resources, Oman in Muscat-Sultanate of Oman on April 09-11, 2018 (**Abstract published in Proceedings; pp. 27**).
63. **Murtaza, M.A. 2018.** Prospects of citrus value addition: A step forward to minimize post-harvest losses. **Seminar on Post-Harvest processing and future aspects of fruits and vegetables** organized by Directorate of Post-Harvest Research Center, Ayub Agricultural Research Institute, Faisalabad on May 08, 2018.
64. **Murtaza, M.A. 2018.** Impact of elevated temperatures on ripening process in Cheddar-type cheese containing probiotic adjuncts. **National conference on trends and innovation in food processing technology: prospects and challenges”** organized by Department of Dairy Technology, University of Veterinary and Animal Sciences, Lahore on November 07-08, 2018 (**Abstract published in Proceedings; pp. 10**).
65. **Iqbal, M.A., M.A. Murtaza, A. Sameen and N. Huma. 2019.** Quality of low fat Cheddar cheese. **International Food and Nutrition Research Conference and Food Expo (IFNRC-2019)** organized by Institute of Food Science and Nutrition, University of Sargodha, Sargodha on February 26-27, 2019 (**Abstract published in Proceedings; pp. 61**).

66. Gors, F.I., T. Kausar, **M.A. Murtaza**, S. Mahmood, G. Mueen-un-Din and M. Nadeem. **2019**. Storage studies of food bar fortified with aloe vera gel powder. **International Food and Nutrition Research Conference and Food Expo (IFNRC-2019)** organized by Institute of Food Science and Nutrition, University of Sargodha, Sargodha on February 26-27, 2019 (**Abstract published in Proceedings; pp. 67-68**).
67. Afzal, F., G. Mueen-ud-Din, M. Nadeem, **M.A. Murtaza**, M.Y. Quddoos, I. Khan and S.M. Zahra. **2019**. Exploring the potential of egg shell powder as calcium fortificant in muffins. **International Food and Nutrition Research Conference and Food Expo (IFNRC-2019)** organized by Institute of Food Science and Nutrition, University of Sargodha, Sargodha on February 26-27, 2019 (**Abstract published in Proceedings; pp. 88-89**).
68. Rafique, S. and **M.A. Murtaza**. **2019**. Studies on the impact of selected medicinal plants extracts as preservatives in bread. **International Food and Nutrition Research Conference and Food Expo (IFNRC-2019)** organized by Institute of Food Science and Nutrition, University of Sargodha, Sargodha on February 26-27, 2019 (**Abstract published in Proceedings; pp. 98-99**).
69. **Murtaza, M.A.** **2019**. Production and nutritional profile of bovine milk; Impact of heat stress. **4th International Conference on Food and Nutritional Security in Changing Climate (ICFSN2019)** organized by Institute of Food Science and Nutrition, Bahauddin Zakariya University, Multan-Pakistan on March 03-04, 2019 (**Abstract published in Proceedings; pp. 16**).
70. **Murtaza, M.A.** **2020**. Palm and palm kernel oils as multifaceted ingredients for food: Applications in dairy products. **International Conference on Palm Oil & its future perspectives** organized by National Institute of Food Science and Technology, University of Agriculture, Faisalabad-Pakistan on February 12-13, 2020.
71. **Murtaza, M.A.** **2020**. Restorative prospects of milk components with particular reference to peptides. One Day webinar on **World Food Day: Grow, Nourish, Sustain Together** organized by Department of Food Science, GC University, Faisalabad-Pakistan on October 16, 2020.
72. **Murtaza, M.A.** **2020**. Characterization of LAB from fermented milk products for bacteriocin's activity. **International Virtual Conference on Plant Based Food: Potential**

- for Food Security and Pandemic Management** organized by Department of Food Science and Technology, MNS-University of Agriculture, Multan-Pakistan on October 15-16, 2020.
73. **Murtaza, M.A. 2022.** Vegetable oils in butter production: nutritional and functional perspectives and shelf stability. **Pak-Indonesia Food and Nutrition Festival & International Conference on Contribution of Vegetable Oils towards Sustainable Development Goals** organized by Faculty of Food, Nutrition and Home Sciences, University of Agriculture, Faisalabad on March 15-16, 2022.
 74. Irfan, S. and **M.A. Murtaza. 2022.** Quality evaluation of processed Cheddar cheese fortified with olive oil emulsion. **All Pakistan Food Science Conference on Transformation of Food System for a Sustainable Food Future** organized by Pakistan Society of Food Scientists and Technologists at PMAS Arid Agriculture University, Rawalpindi on March 18-19, 2022. **(Abstract published in Proceedings; pp. 263).**
 75. **Murtaza, M.A. 2022.** Reduced and low fat cheese production: problems, trends and technological prospects. **1st National Conference on Emerging Trends in Food Science and Nutrition** organized by School of Food and Agricultural Sciences, University of Management and Technology, Lahore on March 28-29, 2022. **(Abstract published in Proceedings; pp. 27).**
 76. Kauser, S., **M.A. Murtaza**, I. Ullah and T. Kauser. **2022.** Preparation and quality evaluation of yogurt supplemented with flaxseed. **1st National Conference on Emerging Trends in Food Science and Nutrition** organized by School of Food and Agricultural Sciences, University of Management and Technology, Lahore on March 28-29, 2022. **(Abstract published in Proceedings; pp. 61).**
 77. Kauser, S., M. Nadeem, **M.A. Murtaza** and T. Kauser. **2022.** Utilization of apple pomace as a functional ingredient in various products: A review. **International Food and Nutrition Conference** organized by Institute of Food Science and Nutrition, Gomal University D.I. Khan in collaboration with Evolution, Pakistan at University of Swat, Pakistan on August 18-20, 2022. **(Abstract published in Proceedings; pp. 67-68).**
 78. **Murtaza, M.A.,** I. Hafiz, M. Anees-ur-Rehman and S. Yaqub. **2022.** ACE- inhibitory activity of buffalo milk peptides in yogurt made with adjunct cultures. **International Food and Nutrition Conference** organized by Institute of Food Science and Nutrition, Gomal

- University D.I. Khan in collaboration with Evolution, Pakistan at University of Swat, Pakistan on August 18-20, 2022. **(Abstract published in Proceedings; pp. 86-87).**
79. Murtaza, S., A. Sameen, M. Shahbaz, **M.A. Murtaza**, U. Farooq and N. Akram. 2022. Impact of inulin on the quality parameters of low fat Cheddar cheese. **International Food and Nutrition Conference** organized by Institute of Food Science and Nutrition, Gomal University D.I. Khan in collaboration with Evolution, Pakistan at University of Swat, Pakistan on August 18-20, 2022. **(Abstract published in Proceedings; pp. 88-89).**
 80. Zafar, J., T. Kausar and **M.A. Murtaza**. 2022. Utilization of spinach powder as a source of minerals for development of cookies. **International Food and Nutrition Conference** organized by Institute of Food Science and Nutrition, Gomal University D.I. Khan in collaboration with Evolution, Pakistan at University of Swat, Pakistan on August 18-20, 2022. **(Abstract published in Proceedings; pp. 130).**
 81. **Murtaza, M.A.** 2022. Nutritional and health aspects of bioactive peptides with reference to probiotic cheese. **International Conference on Advances in Allied Health Sciences** organized by Faculty of Allied Health Sciences, The University of Lahore, Lahore on October 25-28, 2022. **(Abstract published in Proceedings).**
 82. **Murtaza, M.A.** 2022. Health impacts of cheese with focus on bioactive peptides. **1st National Conference on Emerging Horizons in Science and Technology (NCEHST-2022)** organized by Faculty of Science and Technology, University of Central Punjab, Lahore on December 26-27, 2022. **(Abstract published in Proceedings).**
 83. **Murtaza, M.A.** 2023. Fermented Milk Products: A Cradle of Bioactive Peptides. **Global Science Technology & Management Conference (GSTMC-23)** jointly organized by Evolution and The Islamia University Bahawalpur at Bahawalpur (Cholistan), Pakistan on February 09-11, 2023. **(Abstract published in Proceedings).**
 84. **Murtaza, M.A.** 2023. Buffalo Milk: ACE-inhibitory Activity of Bioactive Peptides as a Function of Probiotics. **1st International Conference on Emerging Trends in Functional Foods and Nutraceuticals (ICETFFN 2023)** organized by School of Food and Agricultural Sciences, University of Management and Technology (UMT) Lahore on February 14-15, 2023. **(Abstract published in Proceedings).**
 85. **Murtaza, M.A.** 2023. Bacterial Peptides with Antimicrobial Potential: An Innovative Substitute for Food Preservation. **1st International Conference on Sustainable**

- Approaches in Food & Nutrition Systems (ICSFNS-2023)** organized by Institute of Food Science & Technology, Khawaja Fareed University Engineering and Information Technology, Rahim Yar Khan on February 20-21, 2023. **(Abstract published in Proceedings).**
86. **Murtaza, M.A. 2023.** Fermented Milk Products: An Excellent Source of Bioactive Peptides. **32nd All Pakistan Conference of Pakistan Society of Food Scientists and Technologists** organized by Faculty of Food Science and Nutrition, Bahauddin Zakariya University, Multan, Pakistan on March 8-9, 2023. **(Abstract published in Proceedings).**
 87. **Murtaza, M.A. 2023.** Health promoting and therapeutic aspects of milk constituents with particular reference to bioactive peptides. **1st International Conference on Allied Health Sciences (ICAHS)** organized by Faculty of Rehabilitation & Allied Health Sciences, Riphah International University, Lahore Campus at Lahore, Pakistan on October 6-8, 2023. **(Abstract published in Proceedings).**
 88. **Murtaza, M.A. 2023.** Nutrition Security and Role of Nutritionists. **5th All Pakistan Nutritionists Convention-APNC 2023** organized by National Institute of Food Science & Technology, University of Agriculture, Faisalabad in collaboration with Nutritionists & Dietitians Society (NDS) at University of Agriculture Faisalabad on November 27, 2023.
 89. **Hafiz, I. and M.A. Murtaza. 2024.** Food preservation potential of natural herbs and spices. **2nd International Food and Nutrition Research Conference (IFNRC-2024): Challenges and Opportunities in Food, Nutrition and Allied Sciences** organized by Institute of Food Science and Nutrition, University of Sargodha, Sargodha-Pakistan on March 6-7, 2024. **(Abstract published in Proceedings; pp. 19)**
 90. **Murtaza, M.A. 2024.** Dairy Industrial Waste: Characteristics, Challenges, Management and Treatments. **International Conference on Future Sustainable Food Systems-2024** organized by Department of Food Sciences, Government College University, Faisalabad-Pakistan on April 29-30, 2024. **(Abstract published in Proceedings)**
 91. **Murtaza, M.A. 2024.** Scientific facets and trends in reduced fat Cheddar-type cheese production. **2nd National Conference on Emerging Trends in Food Science and Nutrition** organized by The School of Food and Agricultural Sciences, University of Management and

- Technology (UMT), Lahore on May 9-11, 2024. (**Abstract published in Proceedings; pp. 13**)
92. Ahmad, S. and **M.A. Murtaza. 2024.** Applications of Natural Hydrocolloids to Improve the Quality and Functionality of Low-Fat Mozzarella Cheese. **2nd National Conference on Emerging Trends in Food Science and Nutrition** organized by The School of Food and Agricultural Sciences, University of Management and Technology (UMT), Lahore on May 9-11, 2024. (**Abstract published in Proceedings; pp. 78**)
 93. Tahir, U. and **M.A. Murtaza. 2024.** Effect of Chia Seeds Mucilage as A Stabilizer on Yogurt Quality Attributes. **2nd National Conference on Emerging Trends in Food Science and Nutrition** organized by The School of Food and Agricultural Sciences, University of Management and Technology (UMT), Lahore on May 9-11, 2024. (**Abstract published in Proceedings; pp. 125**)
 94. Hafiz, I., H.N. Bhatti, M. Shahid and **M.A. Murtaza. 2024.** Valuation of Antimicrobial and Antioxidant Potential of Selected Traditional Pakistani Spices. **3rd International Food Research Conference 2024 (IFRC-2024)** organized by Universiti Putra Malaysia (UPM) at Kuala Lumpur, Malaysia on August 6-8, 2024. (**Abstract published in Proceedings; pp. 83**)
 95. **Murtaza, M.A.,** L. Saleem, G. Mueen ud Din and I. Hafiz. **2024.** Preparation, Quality Evaluation and Shelf-Life Study of Spicy Cheese Spread using Black Pepper and Cumin Seeds. **3rd International Food Research Conference 2024 (IFRC-2024)** organized by Universiti Putra Malaysia (UPM) at Kuala Lumpur, Malaysia on August 6-8, 2024. (**Abstract published in Proceedings; pp. 105**)
 96. **Murtaza, M.A. 2024.** Functional Foods Development. **International Seminar on Green extraction of high-value components for functional food developments** Jointly organized by Universiti Putra Malaysia and University of Sargodha, Pakistan at Universiti Putra Malaysia (UPM), Malaysia on August 12, 2024.
 97. **Murtaza, M.A. 2024.** Fermented dairy products: Therapeutic projections with particular reference to ACE-inhibitory activity. **2nd National Pak Korea Nutrition Center Conference** jointly organized by University of Agriculture, Faisalabad and Faisalabad Medical University on November 26-27, 2024.

98. **Murtaza, M.A. 2024.** Nutritional and curative facets of bioactive peptides from fermented dairy foods. **2nd National and 1st International 03-Days Conference Cum Workshop on Natural Products: Biological and Pharmaceutical Applications** organized by Department of Biochemistry, GC Women University, Faisalabad and Department of Biochemistry and Pharmaceutical Sciences, Riphah International University, Faisalabad on December 18-20, 2024.

RESEARCH STUDENTS / THESIS SUPERVISED:

(As Major Supervisor/Advisor)

POST DOCTORATE FELLOWS

1. **Dr. Areej Atiyah Hussein**, University of Diyala, Republic of Iraq; as Postdoc Research Fellow for a period of three months under UOS-COMSTECH Fellowship Program (October-December, 2023).
2. **Dr. Shafa'atu Giwa IBRAHIM**, Lecturer at Department of Biochemistry and Molecular Biology, Usmanu Danfodiyo University, Sokoto, Nigeria; as Postdoc Research Fellow for a period of six months under UOS-COMSTECH Fellowship Program (February-August, 2024).

PH.D. FOOD SCIENCE AND TECHNOLOGY

1. **Asif Meraj (Session 2009-2013);** Influence of ripening and emulsifying salts on quality of processed Cheddar cheese from cow and buffalo milk (**PhD Completed; Result notified on 28-12-2016**).
2. **Muhammad Anees-ur-Rehman (Session 2012-2016);** Impact of probiotics on production of bioactive peptides in buffalo milk Cheddar cheese (**PhD Completed; Result notified on 13-06-2019**).
3. **Shazia Yaqub (Session 2013-2017);** Screening and characterization of bacteriocins producing bacteria and bacteriocins from indigenous curd (dahi) (**PhD Completed; Result notified on 29-06-2020**).
4. **Sarfraz Ahmad (Session 2014-2018);** Exploring strategies to improve quality and functionality of low fat Mozzarella cheese (**PhD Completed; Result notified on 19-07-2023**).

5. **Muhammad Azhar Iqbal (Session 2015-2019);** Therapeutic potential of bioactive peptides derived from cow and buffalo milk probiotic yogurt (**Thesis Defended / Waiting for Result Notification**).
6. **Faiza Saeed (Session 2017-2021);** Evaluation of bioactive peptides produced in probiotic Cheddar cheese from goat milk (**Thesis Defended / Waiting for Result Notification**).
7. **Sobia Rafique (Session 2017-2021);** Impact of pre-emulsification with whey protein on quality and functionality of processed Cheddar cheese (**Thesis Defended / Waiting for Result Notification**).
8. **Muhammad Abdullah Jamil (Session 2017-2021);** Characterization of processed cheese spread developed by incorporation of pre-emulsified plant oils (**Thesis submitted for evaluation**).

M.S. / M.SC. (HONS.) FOOD SCIENCE AND TECHNOLOGY

1. **Hafiz Ahmed Nawaz (Session 2010-12);** Quality assessment of whey powders from cow and buffalo milk.
2. **Muhammad Tahir Jamil (Session 2010-12);** Effect of inulin addition on quality characteristics of yoghurt.
3. **Yasir Mushtaq (Session 2010-12);** Quality evaluation of milk powder as influenced by brix and drying temperatures.
4. **Dania Jalil Khan (Session 2010-12);** Effect of assorted emulsifying salts on quality of processed Cheddar cheese.
5. **Amar Aziz (Session 2010-12);** Quality evaluation of yoghurt as influenced by oligofructose addition.
6. **Amber Shahzadi (Session 2011-13);** Quality evaluation of yoghurt supplemented with whey powder.
7. **Saba Naz (Session 2011-13);** Quality evaluation of stirred yoghurt enriched with basil (*Ocimum basilicum* L.) seeds.
8. **Sana Farooq (Session 2011-13);** Addition of psyllium husk as natural stabilizer in stirred yoghurt.
9. **Muhammad Imran (Session 2011-13);** Manufacturing of Ricotta type cheese using different organic acids.

10. **Salman Shad (Session 2011-13);** Effect of milk concentration on quality of Ricotta type cheese.
11. **Muhammad Younas (Session 2012-14);** Effect of locally prepared wax coating on quality and shelf life of citrus fruit.
12. **Faisal Bashir (Session 2012-14);** Preparation of soft cheese from camel milk using organic acid and heat.
13. **Ihsan Alahi (Session 2012-14);** Effect of cheese whey addition on bread quality.
14. **Aqsa Nasir (Session 2013-15);** Quality evaluation of strawberry yoghurt drink containing inulin as prebiotic.
15. **Zonash Farooq (Session 2013-15);** Effect of salad oils coating on quality and shelf stability of Labneh cheese.
16. **Rida Gul (Session 2013-15);** Impact of intermediate moisture banana chunks on quality of yoghurt drink.
17. **Faiqa Khalid (Session 2013-15);** Application of psyllium husk as a natural stabilizer in frozen dessert.
18. **Muhammad Usman Idrees (Session 2014-16);** Effect of Carrageenan on yield and quality of direct acidified Cottage cheese.
19. **Hafiz Muhammad Tahir (Session 2014-16);** Impact of whey protein concentrate on quality and acceptability of low fat Cottage cheese.
20. **Muhammad Ikram (Session 2014-16);** Quality evaluation of low fat yogurt supplemented with whey protein concentrate.
21. **Ramsha Gul (Session 2015-17);** Studies on prospects of selected medicinal plants extracts as preservatives in Cheddar cheese.
22. **Sobia Rafique (Session 2015-17);** Studies on the impact of selected medicinal plants extracts as preservatives in bread.
23. **Muhammad Abdullah Jamil (Session 2015-17);** Exploring the spices extracts as natural preservatives in bread.
24. **Umama Noor (Session 2016-18);** Studying the symbiotic effect of inulin and polydextrose on buffalo milk probiotic yogurt.
25. **Sidra Arshad (Session 2016-18);** Synergetic effect of inulin and corn starch on cow milk probiotic yogurt.

26. **Haji Muhammad Ehsan (Session 2016-18);** Assessment of anti-oxidant and anti-thrombotic activities of peptides derived from probiotic yogurt.
27. **Faiza Iqbal (Session 2017-19);** Physico-chemical and sensory quality of carrot and turnip enriched buffalo yogurt.
28. **Amna Rani (Session 2017-19);** Impact of milk sonication on quality and acceptability of buffalo milk soft cheese.
29. **Shanza Aqeel (Session 2017-19);** Preparation and quality evaluation of buffalo milk yogurt as influenced by milk sonication.
30. **Usama Saleem (Session 2018-20);** Development and quality evaluation of probiotic Cheddar cheese from goat milk.
31. **Tehreem Matloob (Session 2018-20);** Development and evaluation of coconut milk enriched paneer from buffalo milk.
32. **Rida Arif (Session 2018-20);** Preparation and quality evaluation of soy and buffalo milk blended yogurt.
33. **Shafeeqa Irfan (Session 2019-21);** Preparation and quality evaluation of processed cheese fortified with olive oil-whey protein isolate emulsion.
34. **Alina Khalid (Session 2019-21);** Effect of chickpea flour fortification on physico-chemical and sensory properties of buffalo milk yogurt.
35. **Samina Kauser (Session 2019-21);** Preparation and quality evaluation of yogurt supplemented with flaxseed.
36. **Rehan Sarwar (Session 2019-21);** Preparation and characterization of flaxseed oil fortified butter.
37. **Laiba Saleem (Session 2020-22);** Development and quality evaluation of spicy cheese spread using black pepper and cumin seed.
38. **Laiba Khawar (Session 2020-22);** Manufacturing and evaluation of processed cheese by addition of clove oil-whey protein isolate emulsion.
39. **Zain Abbas (Session 2020-22);** Quality evaluation of yogurt prepared by addition of green coffee beans ethanolic extract.
40. **Arooj Fatima (Session 2021-23);** Development and quality evaluation of Labneh cheese by addition of Sage (*Salvia officinalis*) leaf powder.

41. **Bakhtawar Shafique (Session 2021-23);** Development of vegan mayonnaise using aquafaba.
42. **Nida Yousaf (Session 2021-23);** Preparation and evaluation of beta-glucan enriched concentrated Labneh.
43. **Hafiz Ahsan Javed (Session 2021-23);** Impact of adding citrus peel powder on yogurt quality and acceptability.
44. **Laiba Muqaddas (Session 2022-24);** Quality evaluation of set-type yogurt prepared using quinoa and cow milk blends.
45. **Muhammad Abubakar (Session 2022-24);** Development of vegan mayonnaise using soybean milk as an egg substitute.
46. **Munira Nawaz (Session 2022-24);** Quality evaluation of yogurt prepared using soymilk and cow milk blends.

M.SC. (HONS.) FOOD AND NUTRITION

1. **Tahira Mubeen Ashraf (Session 2012-14);** Effect of camel milk on liver functionality in adults.
2. **Shoaib Younas (Session 2012-14);** Influence of probiotic yoghurt on cholesterol assimilation.
3. **Azra Farhat (Session 2012-14);** Study of hypolipidemic effect of citrus juice in adults.
4. **Sadia Kharal (Session 2012-14);** Study of hypoglycemic effect of camel milk in adults.
5. **Qudsia Batool (Session 2013-15);** Assessment of nutritional characteristics of dried figs (*Ficus carica*).
6. **Faiqa Riaz (Session 2014-16);** Therapeutic potential of bioactive peptides produced in probiotic Cheddar cheese.
7. **Madiha Ishaq (Session 2015-17);** Nutritional profile and acceptability of Cheddar cheese having spices extracts as bio-preservatives.
8. **Sonia Ashraf (Session 2016-18);** Exploring the anti-bacterial and antioxidant potential of cinnamon, fennel seed and pepper mint.
9. **Komal Masood (Session 2016-18);** Studying the impact of prebiotics on quality and acceptability of low fat probiotic yogurt.

10. **Ushna Khalid (Session 2017-19);** Characterization of soft cheese enriched with polyunsaturated fatty acids.
11. **Maham Ashfaq (Session 2017-19);** Enrichment of yogurt with Polyunsaturated fatty acids by using walnut and flaxseed slurries.
12. **Aleeza Nasir (Session 2018-20);** Evaluation of thyme and licorice extracts as bio-preservatives.
13. **Sidra Javed (Session 2018-20);** Evaluation of bio-preservative potential of Lavender and Chicory extracts.
14. **Afeefa Khadija (Session 2019-21);** Preparation and quality evaluation of apple pomace added stirred-type yogurt.
15. **Hajra Sajid (Session 2019-21);** Antioxidant activity and sensory acceptability of yogurt enriched with coriander and cumin seeds extracts.
16. **Arzoo Hassan (Session 2019-21);** Development and quality evaluation of fig paste added beetroot jam.
17. **Ayesha Saddiqa (Session 2020-22);** Impact of nutrient-dense food on cognitive ability of school going children.
18. **Mubeen Aslam (Session 2020-22);** Nutritional assessment of nephrolithiasis at district Sargodha.
19. **Mahnoor Khalid (Session 2021-23);** Quality evaluation of yogurt fortified with purslane (*Portulaca oleracea*) extract.
20. **Zainab Nawaz (Session 2022-24);** Impact of probiotic strains on nutritional, rheological and probiotic properties of yogurt.
21. **Iqra (Session 2022-24);** Development of vegan mayonnaise using mustard powder as potential egg substitute.

AREAS OF RESEARCH INTEREST

- Milk Processing. Fermented, frozen and Indigenous milk products. Dairy Biotechnology.
- Cheese Technology. Non-bovine cheese production and characterization. Fat and salt replacement in cheese.
- Impact of Farm Management Practices on Milk Chemistry and Product Manufacturing.
- Food processing and preservation.

- Food Systems Transformation.
- Applied Food Chemistry.
- Bioactive peptides from milk and fermented milk products. Lactic acid bacteria and bacteriocins in food.
- Functional and nutraceutical foods.
- Innovative food processing technologies.

PROFESSIONAL / SOCIETY MEMBERSHIPS:

- Member Executive Council and Life-time professional member, Pakistan Society of Food Scientists & Technologists.
- Professional Member, American Dairy Science Association (ADSA), USA.
- Member, The Nutrition Society, UK.
- Member of Scaling-up Nutrition Academia and Research Linkages Pakistan (SUNAR-Pakistan).
- Professional Member, Nutrition Association of Pakistan (NAP).
- Member, The Nutritionists' Club, School of Nutrition, Lahore-Pakistan.
- Member, The Chemical Society of Pakistan.
- Member, The Applied Zoological Society of Pakistan

COMMUNITY SERVICES:

- Member of University outreach team with aim to educate and train farmers about food handling and post-harvest management.
- Training of citrus processing industries on hygiene and food safety for implementation of safety and quality systems.
- Guidance to local farmers / small scale food processors for establishment of cottage industry.
- Organized Camps on “Free Nutritional Assessment and Dietary Counseling” for public awareness and counseling.
- Radio Programs on University FM Radio for the awareness of local community regarding Halal Foods, Food Safety and Nutrition.