

Curriculum Vitae

DR.MUHAMMAD NAEEM

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PERSONAL INFORMATION

Father's Name : Muhammad Ismail
Date of Birth : 9th Sep. 1990.
Gender : Male
Nationality : Pakistani
Domicile : Faisalabad (Punjab)
N.I.C no. : 33100-3461228-3



ACADEMIC QUALIFICATION:

QUALIFICATION	INSTITUTION	DIVISION	YEAR
Ph. D. Food and Nutrition	Government College University Fsd	1 st	2024
M.Sc. (Hons.) Food Science and Technology	University of Agriculture, Fsd	1 st	2013
B.Sc. (Hons.) Food Science and Technology	University of Agriculture, Fsd	1 st	2011
HSSC (Pre-medical)	Faisalabad Board	1 st	2009
SSC (Science)	Faisalabad Board	1 st	2005

INTERNSHIP:

- 16 Weeks internship at Ayub Agricultural Research Institute Faisalabad.
- 3 Months internship as a **Subject Specialist** at Govt. M.C Higher Secondary School, Allama Iqbal Road Faisalabad.

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TRAININGS:

- Training course on supercritical extraction technique: Isolation of functional and nutraceutical food components
- Training course on nutrition in emergency held by UNICEF ○ Feature: Learning the way how to assess and overcome the nutritional problems in case of emergencies (Flood and Earth Quacks etc.)
- International conference on “ Safe food and human health”
- Food product development competition
- Training course on application of edible coatings on whole and minimally processed fruits
Good knowledge of MS Office, Windows, Internet browsing and web pages
- Certificate of participation 2nd national hand on training on CRISPR/ Cas-Mediated Genome Editing

Conferences

- Certificate of participation Training Session on Food safety and personal hygiene 2019
- Certificate of Participation A seminar on Concrete action prevention food to achieve zero hunger in commemoration of world food day 2019
- Certificate of participation in 30th All Pakistan food science conference & food and Nutrition Expo 2019
- Certificate of Participation in Dissemination workshop on composite flour technology 2020
- Certificate of Participation Pak-Indonesia Food and Nutrition Festival and International conference on Palm oil and its future perspectives 2020
- Certificate of participation PAK-INDONESIA Food and nutrition festival international conference contribution of vegetables oils towards sustainable development goals
- Certificate of Participation in 31st All Pakistan Food Science Conference & Food and Nutrition Expo 2022

Seminar

- Certificate of Participation in International Seminar Palm Oil Trade, Applications and Diet 2021
- Certificate of Participation in 3rd National symposium on One Health 2021
- Certificate Of Participation One Day Seminar On Development Of Innovative Products From Selected Fruits

Workshops

- Certificate Of Participation In International Workshop Role Of Ingredients & Process Optimization For Product Development 2021
- Certificate Of Participation One Day International Workshop Global Health And Wellness Trends With Practical Application Of Ingredients
- Certificate Of Participation One Day Training Workshop On Practical Training Workshop On Development Of Ber, Peach And Guava Value Added Products For Students, Stakeholder and Industries.

Research work

- Development Of Muffins By Addition Of Coriander Leaf Powder And Their Nutritional Evaluation
- Evaluation Of Effect Of Figs (*Ficus Carcia*) On Constipation Investigating The Combined Effects Of Pomegranate Peel Powder And Moringa Oleifera Powder In Cookies
- Fortification Of Yogurt With Freeze Dried Stevia (*Stevia Rebaudiana*) Extract And Its Effect On The Stability And Antioxidant Activity Of Yogurt
- Determination Of The Effects Of Pumpkin Seed On The Quality Attributes Of Biscuits
- Nutritional Profiling And Physiochemical Evaluation Of Yogurt Enriched With Chia Seed Extract And Powder
- High Fat Diet Induced Inflammation Accelerates Prostate Cancer
- Efficacy Of Papaya Leaf Juice For Dengue Fever
- Utilization Of Fruits And Vegetable Wastes In Cereal Based Cookies
- Analysis Of Adulteration In Milk Samples Collected From Different Area In Gujranwala
- CPD Activity On Establishing Science And Technology Parks In Pakistan

Thesis

- Bioassessment of moringa oleifera leaves supplemented tomato sauce in iron deficient women (2020)
- Development of muffins by addition of coriander leaf powder and their nutritional evaluation (2021)
- Investigating the effect of tamarind seed and ginger peel against hypercholesterolemia (2021)
- Investigating the combined effects of pomegranate peel powder and moringa oleifera powder in cookies (2021)
- Determination of the effect of pumpkin seed on the quality attributes of biscuits (2021)
- Development and nutritional evaluation of nigeke sativa supplemented chapattis (2021)

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- Nutritional profiling and physiochemical profiling of yogurt enriched with chia seeds extract and powder (2021)
- Fortification of yogurt with freeze dried stevia (*stevia rebaudiana*) extract and its effect on the stability and antioxidant activity of yogurt (2021)
- Evaluation of effect of figs (*ficus carcia*) on constipation ((2021)
- Preparation of freeze dried cubes with added spirulina to enhance the nutritional profiling of yogurt cubes (2021)
- Assessing the impact of dietary habits on development of PCOS in adolescent girls (2022)
- Comparative study on the variation of aflatoxin detection in super banaspati rice by using different kits of elisa (2022)
- Effect of multigrain porridge on postprandial glucose level in diabetic individuals
- Effects of ginger powder on quality and oxidative stability of mayonnaise (2022)
- Detection of adulteration in milk samples collected from different sources from Gujranwala city (2022)
- Quality assessment of paddy rice based on transfer characteristics of heavy metals from soil to rice (2022)
- Development and characterization of pumpkin based functional beverage fortified with pomegranate seed powder (2022)
- Development and quality evaluation of iron fortified pineapple (ANANAS COMOCUS) leather (2022)
- Assessment of bakery service quality and their hygienic conditions related to customers satisfaction (2022)
- Development and fortification of calcium fortified papaya leather (2022)
- Quality and safety assessment of poultry items (chicken) supplied in local restaurants of Islamabad (2023)
- Development of biscuits by fortification of calcium from eggshell powder and their nutritional evaluation (2023)
- Development and evaluation of cereal based mung bean supplemented cookies (2023)
- Development and nutritional characterization of iron fortified gluten free biscuits for celiac disease (2023)
- Assessing the impact of restaurant characteristics on customer satisfaction in Faisalabad (2023)
- Evaluation of influence of overall quality and service attribute of casual dinning on customer satisfaction in Faisalabad (2023)
- Preparation and quality evaluation of low caloric innovative jam during storage made from indigenous jamun (*Syzgium Cumini L*) (2023)
- Effect of perforated packaging in combination with CO₂ modified atmosphere on shelf life and quality attributes of chicken patties (2023)
- Development and quality evaluation of banana peel flour fortified muffins (2023)
- Development and nutritional evaluation of muskmelon seed and oat flour supplemented muffins (2024)
- Quality attributes of ala carte restaurant service and its impact on customer behavior (2024)
- Preparation and nutritional evaluation of analysis of cookies produced from watermelon seeds and sesame seed flour (2024)

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- Impact of active Aloe Vera gel based edible coating enriched with spirulina platensis and turmeric extract on preservation of apple during ambient storage (2024)
- Development of cranberry and orange peel bread and exploring its therapeutic effect for urinary track infection (2024)
- Effect of chitosan mixed with CMC based skin coating material on banana postharvest quality during ambient storage (2024)
- Revaluating the effect of sunflower seed milk to treat anemia (2024)
- Development and optimization of soy nuggets as a sustainable meat substitute to address protein energy malnutrition(PEM) (2024)
- Nutritional evaluation of plant based yogurt obtained from oats and almonds (2024)
- Development and characterization of gluten free cookies using rice, chickpea and banana peel flour (2024)
- Nutritional and sensory evaluation of weaning food formulated with mixed fruits (banana and beet root) (2024)
- Development and nutritional evaluation of corn, malted millet and date based weaning food (2024)
- Effect of chitosan coating combined with Aloe Vera gel on guava postharvest quality during ambient storage (2024)

Publication

Journal Articles

- **Muhammad Naeem***, Mahr-Un-Nisa', Nazir Ahmad', Muhammad Imran', Haseeb
Anwar Muhammad Faisal Manzoor. Preparation Of Weaning Foods By Replacing Plant Proteins With Egg Protein
 - Samran Khalid, **Muhammad Naeem***, Muhammad Talha, Syed Ali Hassan, Aman Ali, Abid Aslam Maan, Zuhaib F. Bhat, Rana Muhammad Aadil. 2023. Development of biodegradable coatings by the incorporation of essential oils derived from food waste: a new sustainable packaging approach
 - Kaneez Ayesha, Samran Khalid, Kashmala Chaudhary, Sadia Ansar, Muqaddas Zahid, Syed Ali Hassan, Nadia Bashir, **Muhammad Naeem***, Jahan Zaib Ashraf, Helen Onyeaka. 2024. Unravelling the influence of perforation sizes on physicochemical, sensory and microbial attributes of modified atmosphere packaged refrigerated chicken patties
 - Kashmala Chaudhary, Samran Khalid, Muqaddas Zahid, Sadia Ansar, Mahnoor Zaffar, Syed Ali Hassan, **Muhammad Naeem***, Abid Aslam Maan, Rana Muhammad Aadil. 2024. Emerging ways to extract lycopene from waste of tomato and other fruits, a comprehensive review
 - Samran Khalid, Syed Ali Hassan, Hamza Javaid, Muqaddas Zahid, **Muhammad Naeem***, Zuhaib F. Bhat, Gholamreza Abdi, Rana Muhammad Aadil. 2024. FACTORS responsible for spoilage, drawbacks of conventional packaging, and advanced packaging systems for tomatoes
 - Samran Khalid, Kashmala Chaudhary, Sara Amin, Sumbal Raana, Muqaddas Zahid, **Muhammad Naeem***, Amin Mousavi Khaneghah, Rana Muhammad Aadil. 2024. Recent advances in the implementation of ultrasound technology for the extraction of essential oils from terrestrial plant materials: a comprehensive review
 - Samran Khalid, Syed Ali Hassan, Ammar B. Altemimi, Kashmala Chaudhary, Sumbal Raana, Hamza Javaid, **Muhammad Naeem***, Zuhaib F. Bhat, Rana Muhammad Aadil. 2024. Recovery of valuable substances from food waste by ohmic heating assisted extraction -a step towards sustainable production
 - Samran Khalid, Kashmal Chaudhary, Humera Aziz, Sara Amina, Hassan Mehmood Sipra, Sadia Ansar, Husnain Rasheed, **Muhammad Naeem*** and Helen Onyeaka. 2024. Trends in extracting protein from microalgae spirulina platensis, using innovative extraction techniques: mechanisms, potentials, and limitations
 - Samran Khalid, Muqaddas Zahid, Kashmala Chaudhary, **Muhammad Naeem***, Muzammil Mustafa, Helen Onyeaka, Azka Hafeez, Sara Amin, Sumbal Raana. 2024. Unveiling the emerging trends of egg components-based biodegradable food packaging development: a comprehensive review
- ### Abstracts
- Samran Khalid, Muhammad Talha, Sara Amin, Aman Ali, Muqadass Zahid, **Muhammad Naeem***, Waqar Mujhaid. 2023. Comparative analysis of ozone treatment strategies for antibacterial effect on salmonella and e. Coli in fish fillets
 - Samran Khalid, Muhammad Talha, Syed Ali Hassan, Muhammad Azeem, Muzammil Mustafa, Muhammad Umar Farooq, **Muhammad Naeem***. 2023. Incorporation of growth factors and bioactive molecules in 3d printing for enhanced meat rissue engineering

- Syed Ali Hassan, Samran Khalid, Muhammad Umar Farooq, Aman Ali, **Muhammad Naeem***. 2023. Control of fungal decay in fresh tomatoes by the application of aloe vera gel coating enriched with orange (citrus sinensis) peel essential oil
- Samran Khalid, Muzammil Mustafa, Muhammad Talha, Muhammad Umar Farooq, Muhammad Azeem, Syed Ali Hassan, **Muhammad Naeem***. 2023. Evaluation of the impact of cold plasma technology on antibiotic-resistant bacteria in beef
- Samran Khalid, Muhammad Umar Farooq, Muhammad Talha, Syed Ali Hassan, Muhammad Azeem, **Muhammad Naeem***, Waqar Mujhaid. 2024. Comparative study on the use of mango peel sugar as a natural sweetener substitute in flavoring milk, in comparison to artificial sweeteners
- Aleena Gohar, **Muhammad Naeem***, Ali Raza, Ghayyoor Sultan, Maria Zahid, Zubaria Gull. 2024. Impact of maternal nutrition on infant gut microbiome development and long-term immunity
- Areej Fatima, **Muhammad Naeem***, Ali Raza, Ghayyoor Sultan, Soha Tariq, Zoema Ahmad, Raees Ur Rehman. 2024. Investigating the potential therapeutic effect of probiotics for alleviating symptoms of PCOS
- Faseeha Saman, **Muhammad Naeem***, Ali Raza, Zoema Ahmad, Tasneem Kausar, Raees-ur-Rehman, Muniba Seher. 2024. Cinnamon: a potent nutraceutical supplement for cardiovascular disorders
- Raees Ur Rehman, **Muhammad Naeem***, Ali Raza, Zoema Ahmad, Areej Fatima, Faseeha Saman. 2024. Exploring novel bioactive compounds in date fruits and seeds: unveiling potential therapeutic and functional food applications
- Zoema Ahmad, **Muhammad Naeem***, Ali Raza, Ghayyoor Sultan, Raees Ur Rehman, Areej Fatima, Tasneem Kausar. 2024. Utilization of cost-effective functional foods and nutraceuticals for public health and nutrition in Pakistan
- Tasneem Kousar, **Muhammad Naeem***, Ali Raza, Zoema Ahmad, Faseeha Saman, Areej Fatima. 2024. Impact of food safety on nutritional status of children

Membership

- Pakistan Society of Food Scientists and Technology (PSFST)

LANGUAGE

Have good command in understanding and communicating in the following languages.

1. English
2. Urdu
3. Punjabi (First Language)

Career Objective

To work in a professional environment where I can offer my services to a well-established organization and to make my way to prosperity and progress.

Permanent Address

House No. P-112-C, Eagle Chowk Eden Valley, Faisalabad.

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E-mail Address: m.naeem@uaf.edu.pk **Reference:**

Will be provided on request.