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National Institute of Food Science & Technology,
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PROFILE

Present Position : Assistant Professor / Ph. D Food Technology, UAF
Date of Birth : 12 – 07 – 1973
N.I.C. NO : 33100-0328415-9
Marital Status : Married
Occupation : Associate Professor (TTS) in NIFSAT, UAF

PROFESSIONAL QUALIFICATION

- Ph. D Food Technology 2013 1st Division
NIFSAT, University of Agriculture, Faisalabad
- M. Sc. (Hons.) Food Technology 1999 1st Division
Food Technology Department
University of Agriculture, Faisalabad

PH. D RESEARCH WORK

- Fresh-cut technology for guava fruit.

BRIEF STATEMENT OF RESEARCH/SPECIALIZATION AND TEACHING INTEREST

- Postharvest Technology / Postharvest Management of Fruits and Vegetables.
- Fruit and Vegetable Processing and Preservation.

PROJECTS ON GOING

A. As Principle Investigator (PI)

1. “Development of processing / packaging protocols for commercially processed products of mango, Kinnow, potato and tomato”. Approved project with **PKR 3.838 Million**, Awarded by Higher Education Commission, Islamabad – Pakistan under TDF program.
2. “Development of innovative jujube products and capacity building under public private partnership mode” under Research & Development. Approved and started from 1st January 2020 with funding of **PKR 2.022 million**, awarded by Endowment Fund Secretariat, University of Agriculture, Faisalabad, Pakistan.

B. As Co-Principle Investigator (Co-PI)

1. “Indigenization and introducing a new technology for removing contamination of fresh fruits and vegetables at household level”. Funded by Higher Education Commission, Islamabad – Pakistan under TDF program with **PKR 3.967 Million**.
2. “Establishment and Demonstration of Model Papaya Orchard for Technology Transfer at PARS for Growers”. Funded by Endowment Fund Secretariat, University of Agriculture, Faisalabad, Pakistan with **PKR 2.593 Million**.

3. “Exploring the potential of Non-thermal techniques for quality analysis of Citrus-based Peel/Pectin” The project was approved by the BOD for funding under ALP subject to include commercial partner in the project team. **2.933 Million.**

PUBLICATIONS

Ehsanullah, M.I.U. Raheem , T. Ahmad and S. Hayat. 2013. Effect of potassium metabisulphite and salt solution on ginger puree and its storage. <i>Pakistan Journal of Agricultural Research</i> . 51(3): 297-305. (IF: 0.06).
Raheem, M.I.U. , N. Huma, F.M. Anjum and A.U. Malik. 2013. Effect of calcium chloride and calcium lactate on quality and shelf-life of fresh-cut guava slices. <i>Pakistan Journal of Agricultural Sciences</i> . 50(3): 1-5. (IF: 0.663).
Hafeez, J., M.I.U. Raheem , H.K.W. Aslam, A. Shakeel and H.A. Sakandar. 2014. Comparative study of pectin extracted from wastes of guava and grapefruit and its application in strawberry jam. <i>Global Advanced Research Journal of Food Science and Technology</i> . 3(7): 161-169. (IF: 1.217).
Aslam, H.K.W, H.A. Sakandar, A. Shakeel, M. Shoaib, M.I.U. Raheem and R. Ramzan. 2015. Comparative study of seesaw solar and cabinet drier techniques on somatically dried strawberries. <i>Pakistan Journal of Agricultural Sciences</i> . 52(3): 739-745. (IF: 0.663).
Aslam, H.K.W., M.I.U. Raheem , T. Zahoor and M. Shahid. 2018. Integrated effect of ascorbic acid, citric acid and calcium lactate on quality and shelf-life of fresh-cut papaya cubes. <i>Pakistan Journal of Agricultural Sciences</i> . 55(1): 183-189. (IF: 0.663).
Ahmad, T., M.Z. Butt, R.M. Aadil, M. Inam-Ur-Raheem , A.E.D. Bekhit, J.T. Guimaraes, C.F. Balthazar, R.S. Rocha, E.A. Esmerino and M.Q. Freitas. 2019. Impact of nonthermal processing on different milk enzymes. <i>International Journal of Dairy Technology</i> . 72(4): 481-495. (IF: 1.636).
Aadil, R.M., A.A. Khalil, A. Rehman, A. Khalid, M. Inam-Ur-Raheem , A. Karim, A.A. Gill, M. Abid and M.T. Afraz. 2020. Assessing the impact of ultra-sonication and thermo-ultrasound on antioxidant indices and polyphenolic profile of apple-grape juice blend. <i>Journal of Food Processing and Preservation</i> . 44(5): e14406. (IF: 1.405).
Hassan, J., R. Anwar, A.S. Khan, S. Ahmad, A.U. Malik, M. Nafees, Z. Hussain and M. Inam-Ur-Raheem . 2020. Chitosan-Based Edible Coating Delays Fungal Decay and Maintains Quality of Strawberries during Storage. <i>International Journal of Agriculture and Biology</i> . 24(3): 486-492. (IF: 0.822).
Liu, Z.W., M.F. Manzoor, Y.C. Tan, M. Inam-Ur-Raheem and R.M. Aadil. 2020. Effect of dielectric barrier discharge (DBD) plasma on the structure and antioxidant activity of bovine serum albumin (BSA). <i>International Journal of Food Science and Technology</i> . 55 (7): 2824-2831. (IF: 2.773).
Mushtaq, A., U. Roobab, G.I. Denoya, M. Inam-Ur-Raheem , B. Gullón, J.M. Lorenzo, F.J. Barba, X.A. Zeng, A. Wali and R.M. Aadil. 2020. Advances in green processing of seed oils using ultrasound-assisted extraction: A review. <i>Journal of Food Processing and Preservation</i> . 44(10): e14740. (IF: 1.405).
Rehman, T., M.A. Shabbir, M. Inam-Ur-Raheem , M.F. Manzoor, N. Ahmad, Z.W. Liu, M.H. Ahmad, A. Siddeeg, M. Abid and R.M. Aadil. 2020. Cysteine and homocysteine as biomarker of various diseases. <i>Food Science & Nutrition</i> . 8(9): 4696-4707. (If: 2.82)
Shabbir, M.A., W. Ahmad, S. Latif, M. Inam-Ur-Raheem , M.F. Manzoor, M. Rafiq Khan, R.M. Bilal and R.M. Aadil. 2020. The quality behavior of ultrasound extracted sunflower oil and structural computation of potato strips appertaining to deep frying with thermic variations. <i>Journal of Food Processing and Preservation</i> . 44(10): e14809. (IF: 1.405).

Younas, A., S.A. Naqvi, M.R. Khan, M.A. Shabbir, M.A. Jatoi, F. Anwar, M. Inam-Ur-Raheem , N. Saari and R.M. Aadil. 2020. Functional food and nutra-pharmaceutical perspectives of date (<i>Phoenix dactylifera</i> L.) fruit. <i>Journal of Food Biochemistry</i> .e13332. (IF: 1.662)
Ye, Z., X.H. Tan, Z.W. Liu, R.M. Aadil, Y.C. Tan and M. Inam-Ur-Raheem . 2020. Mechanisms of breakdown of <i>Haematococcus pluvialis</i> cell wall by ionic liquids, hydrochloric acid and multi-enzyme treatment. <i>International Journal of Food Science and Technology</i> . 55: 3182-3189 (IF: 2.773).
Waheed, M., M.Yousaf, A. Shehzad, M. Inam-Ur-Raheem , M.K.I. Khan, M.R. Khan, N. Ahmad, A. Abdullah, R.M. Aadil. 2020. Channelling eggshell waste to valuable and utilizable products: A comprehensive review. <i>Trends in Food Science & Technology</i> . 109: 78-90. (IF: 11.90).
Afraz, M.T., M. R. Khan, U. Roobab, M. A. Noranizan, K. Brijesh, M. Tiwari, T. Rashid, M. Inam-ur-11Raheem , S.M.B. Hashemi, R.M. Aadil. 2020. Impact of novel processing techniques on the functional properties of egg products and derivatives: A review. <i>Journal of Food Engineering</i> . 43(12): e13568. (IF: 5.41).
Maryam, A., R. Anwar, A. Ullah Malik, M. Inam Ur Raheem , A. Sattar Khan, M. Ul Hasan, Z. Hussain and Z. Siddique. 2021. Combined aqueous ozone and ultrasound application inhibits microbial spoilage, reduces pesticide residues and maintains storage quality of strawberry fruits. <i>Journal of Food Measurement and Characterization</i> . 15(2): 1437-1451. (IF: 2.43).
Liu, Z.W., L.J. Liu, Y.X. Zhou, Y.C. Tan, J.H. Cheng, A.E.D. Bekhit, M. Inam-Ur-Raheem and R.M. Aadil. 2021. Dielectric-barrier discharge (DBD) plasma treatment reduces IgG binding capacity of β -lactoglobulin by inducing structural changes. <i>Food Chemistry</i> . 358 p.129821. (IF: 7.51)
Rabail, R., J. Saleem, Z. Tanveer, S.G. Patching, A.R. Khalid, M.T. Sultan, M.F. Manzoor, E. Karrar, M. Inam-Ur-Raheem , M.A. Shabbir r.M. and R.M. Aadil. 2021. Nutritional and lifestyle changes required for minimizing the recovery period in home quarantined COVID-19 patients of Punjab, Pakistan. <i>Food Science & Nutrition</i> . 9(9): 5036-5059. (IF: 2.86)
Mehwish, H.M., G. Liu, M.S.R. Rajoka, H. Cai, J. Zhong, X. Song, L. Xia, M. Wang, R.M. Aadil, M. Inam-Ur-Raheem and Y. Xiong. 2021. Therapeutic potential of <i>Moringa oleifera</i> seed polysaccharide embedded silver nanoparticles in wound healing. <i>International Journal of Biological Macromolecules</i> .184:144-158. (IF: 6.95)
Roobab, U., M.A. Shabbir, A.W. Khan, R.N. Arshad, A.E.D. Bekhit, X.A. Zeng, M. *Inam-Ur-Raheem and R.M. Aadil. 2021. High-Pressure treatments for better quality clean-label juices and beverages: overview and advances. <i>LWT</i> . 149: e111828. (IF: 4.95)
Arooj, M., S. Imran, M. Inam-ur-Raheem , M.S.R. Rajoka, A. Sameen, R. Siddique, A. Sahar, S. Tariq, A. Riaz, A. Hussain and A. Siddeeg. 2021. Lotus seeds (<i>Nelumbinis semen</i>) as an emerging therapeutic seed: A comprehensive review. <i>Food Science & Nutrition</i> . 9(7): 3971-3987. (IF: 2.86)
Khan, M.R., A. Syed, S. Zia, W. Ahmed, R.M. Aadil, M.F. Manzoor, M. Inam-Ur-Raheem , M. Abid, M.A. Shabbir, S. Qureshi and A. Din. 2021. Stabilization and attributive amelioration of sugarcane juice by naturally derived preservatives using aonla and moringa extract. <i>Food Science & Nutrition</i> .9(6):3048-3058. (IF: 2.86)
Siddique, Z., A.U. Malik, M.R. Asi, R. Anwar and M.I.U. Raheem . 2021. Sonolytic-ozonation technology for sanitizing microbial contaminants and pesticide residues from spinach (<i>Spinacia oleracea</i> L.) leaves, at household level. <i>Environmental Science and Pollution Research</i> .1: 1-12. (IF: 4.22)
Rashid, M.H., M.R. Khan, U. Roobab, M.S.R. Rajoka, M. Inam-ur-Raheem , R. Anwar, W. Ahmed, M. Jahan, M.R.A. Ijaz, M.M. Asghar and M.A. Shabbir. 2021. Enhancing the shelf stability of fresh-cut potatoes via chemical and nonthermal treatments. <i>Journal of Food Processing and Preservation</i> , 45(6): e15582. (IF: 2.91)
Hassan, G., M.A. Shabbir, F. Ahmad, I. Pasha, N. Aslam, T. Ahmad, A. Rehman, M.F. Manzoor, M. *Inam-Ur-Raheem and R.M. Aadil. 2021. Cereal processing waste, an environmental impact and value addition perspectives: A comprehensive treatise. <i>Food Chemistry</i> . 363: e130352. (IF: 7.51)

Roobab, U., M. *Inam-Ur-Raheem , A.W. Khan, R.N. Arshad, X.A. Zeng and R.M. Aadil. 2021. Innovations in high-pressure technologies for the development of clean label dairy products: A Review. <i>Food reviews international</i> . 1: 1-22. (6.47)
Maryam, A., R. Anwar, A.U. Malik, M.I.U. Raheem , A.S. Khan, M.U. Hasan, Z. Hussain and Z. Siddique. 2021. Combined aqueous ozone and ultrasound application inhibits microbial spoilage, reduces pesticide residues and maintains storage quality of strawberry fruits. <i>Journal of Food Measurement and Characterization</i> .15(2): 1437-1451. (IF: 2.43)
Siddique, Z., A.U. Malik, M.R. Asi, M. Inam-ur-Raheem and M. Abdullah. 2021. Impact of sonolytic ozonation (O3/US) on degradation of pesticide residues in fresh vegetables and fruits: Case study of Faisalabad, Pakistan. <i>Ultrasonics Sonochemistry</i> . 79: 1-9. (IF:7.49)
Usman, M., A. Sahar, M. Inam-Ur-Raheem , U. Ur Rahman, A. Sameen and R.M. Aadil. 2022. Gelatin extraction from fish waste and potential applications in food sector. <i>International Journal of Food Science & Technology</i> .57: 154-163. (IF: 3.71)
Asghar, A., M.H. Rashid, W. Ahmed, U. Roobab, M. Inam-ur-raheem, A. Shahid, S. Kafeel, M.S. Akram, R. Anwar and R.M. Aadil. 2022. An indepth review of novel cold plasma technology for fresh-cut produce. <i>Food Processing and Preservation</i> . e16560. (IF: 2.19)
Shahid, A., M. Inam-ur-Raheem, R.M. Aadil and B. Israr. Diet and Lifestyle Modifications: Phytochemical screening and in vitro radical scavenging activities of “Gola” guava fruit and leaf extracts. 2022. <i>Journal of Food Processing and Preservation</i> DOI: 10.1111/jfpp.16989. (IF: 2.19).
Rabail, R., Shabbir, M.A., Ahmed, W., Inam-Ur-Raheem, M., Khalid, A.R., Sultan, M.T. and Aadil, R.M., 2022. Nutritional, functional, and therapeutic assessment of muffins fortified with garden cress seeds. <i>Journal of Food Processing and Preservation</i> . p.e16678. (IF: 2.19)
Munir, S., Liu, Z.W., Tariq, T., Rabail, R., Kowalczewski, P.Ł., Lewandowicz, J., Blecharczyk, A., Abid, M., Inam-Ur-Raheem, M. and Aadil, R.M., 2022. Delving into the Therapeutic Potential of Carica papaya Leaf against Thrombocytopenia. <i>Molecules</i> . 27(9), p.2760. (IF: 4.14)
Rizvi, M.K., R. Rabail, S. Munir, M. Inam-Ur-Raheem, M.M.N. Qayyum, M. Kieliszek, A. Hassoun and R.M. Aadil. 2022. Astounding Health Benefits of Jamun (<i>Syzygium cumini</i>) toward Metabolic Syndrome. <i>Molecules</i> . 27(21):7184. (IF: 4.6)
Arif, M.A., M. Inam-ur-Raheem, W. Khalid, C.M.G. Lima, R.P. Jha, M.Z. Khalid, R.F. Santana, R. Sharma, A.H. Alhasaniah and T.B. Emran. 2022. Effect of Antioxidant-Rich Moringa Leaves on Quality and Functional Properties of Strawberry Juice. <i>Evidence-Based Complementary and Alternative Medicine</i> . (IF: 2.65)
Ahmad, T., M. Inam-ur-Raheem, M. Zulqarnain, A. Hassan, W. Ali, M.H. Rashid, A. Raza and K. Tahir. 2023. Assessment of quality and safety attributes of guava-whey functional beverage during storage. <i>Neuroquantology</i> . 21(5): 1248-1265. (IF: 0.28)
Kafeel, S. M. Inam-ur-Raheem, M.R. Khan, M.N. Faisal. 2023. Phytochemical characterization and antioxidant capacities of pomegranate peel. <i>International Journal of Food Science and Technology</i> . https://doi.org/10.1111/ijfs.16537 . (IF: 3.612)
Iqbal, H., Inam-Ur-Raheem, M., Munir, S., Rabail, R., Kafeel, S., Shahid, A., Mousavi Khaneghah, A., *Aadil, R.M. (2024). Therapeutic potential of mangiferin in cancer: Unveiling regulatory pathways, mechanisms of action, and bioavailability enhancements – An updated review. <i>Food Science & Nutrition</i> , (Accepted online) (IF:3.9).
Akram, M.S., Inam-ur-Raheem, M., Shabbir, M.A. and Israr, B., 2024. Chicken eggshell waste and almond flour as potential ingredients in sustainable product development. <i>Biomass Conversion and Biorefinery</i> , pp.1-10. (IF:4.05).
Jabeen, I., A.B. Altemimi, R. Rabail, S. Kafeel, A. Shahid, A., M. Inam-Ur-Raheem, A.M. Khaneghah and R.M. Aadil. 2024. Exploring the astonishing beneficial effects of round gourd (<i>Praecitrullus fistulosus</i>) and plant lectins towards cancer: A comprehensive review. <i>International Journal of Biological Macromolecules</i> . 271(2):132629. https://doi.org/10.1016/j.ijbiomac.2024.132629 . (IF:8.5)..

Rashid, M.H., M. Inam-ur-Raheem, R.M. Aadil and M.A. Zia. 2024. Impact of food additives and thermal treatments on physicochemical and microbial quality characteristics of mango (<i>Mangifera indica</i>) pulp during storage. <i>Journal of Food Measurement and Characterization</i> .1-9. (IF:4.05).
Shahid, A., Altemimi, A. B., Ul-Haq, I., Inam-ur-Raheem, M., Rabail, R., Rashid, M. H., and Aadil, R. M. 2024. Triangular Relation of Food Processing, Nutrition, and Osteoarthritis: A Solution for the Management and Prevention of Osteoarthritis. <i>Food Bioscience</i> , 105156. (IF:4.8)

Total Impact Factor till now: 133.991

NON-IMPACTED PUBLICATIONS

Ahmed, H., M. Inam-ur-Raheem, W. Khalid, M.Z. Khalid, F.S. Saleem and A. Sabir. 2022. Health benefits, male fertility, nutritional aspects of dates and date palm pollens: An overview. <i>JPAA</i> . 7(4): 58-72.
Raheem, M.I.U. 2005. Extension in shelf-life of wheat bread by using chemical preservatives. <i>Pakistan Journal of Arid Agriculture</i> . 8 (2): 31-35.
Raheem, M.I.U. , N. Huma, F.M. Anjum and A.U. Malik. 2013. Effect of anti-browning agents in extended the storage life of fresh-cut guava slices by delaying enzymatic activity. <i>Pakistan Journal of Food Sciences</i> . 23(3): 153-162.
Aslam. H.K.W, M.I.U. Raheem , R. Ramzan, A. Shakeel, M. Shoaib and H.A. Sakandar. 2014. Utilization of mango waste material (peel, kernel) to enhance dietary fiber content and antioxidant properties of biscuit. <i>Journal of Global Innovations in Agricultural and Social Sciences</i> . 2(2): 76-81.
Raheem. M.I.U. , M. Saeed, H.K.W. Aslam, A. Shakeel, M.S. Raza and Fatima Afzal. 2015. Effect of various minimally processing treatments on quality characteristics and nutritional value of spinach. <i>Journal of Global Innovations in Agricultural and Social Sciences</i> . 3(2-3): 76-83.
Saeed M, M.I.U Raheem , A. Shakeel, H.K.W. Aslam, M.S. Raza, Z. Razzaq, R.S. Muhammad and M. Shoaib. 2015. Effect of water chest nut and apple pomace powder on the quality parameters of cookies. <i>Journal of Global Innovations in Agricultural and Social Sciences</i> . 3(4): 143-146.
Raheem, M.I.U. , N. Huma, A.U. Malik, H.K. Wasim and R.M. Aadil. 2016. Firming and anti-browning agents affect the quality characteristics of fresh-cut guava stored at 5°C. <i>III International Conference on Fresh-Cut Produce: Maintaining Quality and Safety</i> . 237-244.

PUBLISHED BOOKS/ MANUAL

Urdu manual on preserving of “Products of Fruits and Vegetables along with Bakery Products” in 2017.
Practical manual for “Fruits and Vegetable Processing and Preservation” in 2019.
Khan, A.W., Roobab, U., Shehzadi, K., Inam-Ur-Raheem, M. and Aadil, R.M., 2022. Clean Label Interventions in Active and Intelligent Food Packaging. In <i>The Age of Clean Label Foods</i> (pp. 161-208). Springer, Cham.
Rana, A., Ahmed, W., Naz, S., Inam-Ur-Raheem, M., Khan, M.K.I., Abid, M., Shabbir, M.A. and Aadil, R.M., 2022. Recent Advances in Oleofoam Stability and Its Application. <i>The Age of Clean Label Foods</i> , pp.135-159.

TRAININGS/ WORKSHOPS

Two days Training workshop on “Development of Mango Based Value Added Products”. July 10-11, 2017. Organized by National Institute of Food Science & Technology, Faculty of Food Nutrition and Home Sciences, University of Agriculture, Faisalabad.
Two days Training workshop on “Development of Mango Based Value Added Products”. July 10-11, 2017. Organized by National Institute of Food Science & Technology, Faculty of Food Nutrition and Home Sciences, University of Agriculture, Faisalabad.
Two weeks training course of DAS (Diploma in Agricultural Sciences) Instructors of In-Service Agricultural Training Institutes & UAF. Two Times Training delivered dates as 20 th July and 3 rd August, 2017.
As Organizer of committee for Training on “ Value Addition in Horticultural Crops ” under the project ‘Capacity Building of Agriculture Scientists’ in the collaboration with Govt. of Balochistan, December 10 – 13, 2018.
As Resource Person / Trainer for Training on “ Value Addition in Horticultural Crops ” under the project ‘Capacity Building of Agriculture Scientists’ in the collaboration with Govt. of Balochistan, December 10 – 13, 2018.
Nominated as trainer for training a short course entitled of two weeks “Fruits and Vegetable Preservation”, October 29, 2018.
Nominated as trainer for training a short course entitled of two weeks “Fruits and Vegetable Preservation”, March 13, 2019.
Nominated as trainer for training a short course entitled of two weeks “Fruits and Vegetable Preservation”, April 01, 2019.
Nominated as trainer for training a short course entitled of two weeks “Fruits and Vegetable Preservation”, July 12, 2019.
The Vice Chancellor nominated as a trainer for a training a course for of “Fruits Preservation, Packaging & legislation” for three (3) months from 1 st January to 31 st March 2020 under the supervision of Continuing Education Department, UAF.
The Vice Chancellor nominated as a trainer for training a course for of “Fruits Preservation, Packaging & legislation” for Six (6) months from 1 st March to be continued 2020 under the supervision of Continuing Education Department, UAF.
Nominated and trained Seven (7) students in training a short course entitled of two weeks “Fruits and Vegetable Preservation, March 3 to 17, 2020.
Nominated and trained Seven (7) students in training a short course entitled of two weeks “Fruits and Vegetable Preservation, March 11 to 26, 2020.
The Vice Chancellor allowed to train people at field areas of 206/E.B Vehari; under the EFS, UAF project of “Development of Guav and Ber based added products” on 23 rd February, 2020 and approved as Convener of this Farmer day outreach activity.
The Vice Chancellor allowed to train people at industrial level of Shezan International Ltd. Lahore under the TDF02-147 project of HEC entitled with “Development of Mango and Tomato based value added food products” on 4 th September, 2020 and approved as Convener of this Farmer day/industrial outreach activity.
The Vice Chancellor nominated as a trainer for a training a course for of “Fruits Preservation, Packaging & legislation” for three (3) months from 1 st October to 31 st December 2020 under the supervision of Continuing Education Department, UAF.
The Vice Chancellor nominated as a trainer for training a course for of “Fruits Preservation, Packaging & legislation” for Six (6) months from 1 st March to be continued 2020 under the supervision of Continuing Education Department, UAF ended on 15 th February 2021.
The Vice Chancellor allowed to seminar for defending HEC project completion of “DEVELOPMENT OF PROCESSING / PACKAGING PROTOCOLS FOR COMMERCIALY PROCESSED PRODUCTS OF MANGO, KINNOW, POTATO AND TOMATO” on 22 nd June, 2021 at National Institute of Food Science & Technology, University of Agriculture, Faisalabad.

Nominated and trained four (4) students in training a short course entitled of two weeks “Fruits and Vegetable Preservation, July 14 to 30, 2021.

Nominated and trained six (6) students in training a short course entitled of two weeks “Fruits and Vegetable Preservation, August 13 to 30, 2021.

REFERENCES

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Dean

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