

Ali Hassan

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CONTACT INFORMATION

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OBJECTIVE

With a dynamic and innovative organization that will utilize my education and experience, while presenting new work challenges and continuous learning opportunities.

EDUCATION

Doctorate in Food Technology (Sep. 2014 – Dec-2019)
University of Agriculture, Faisalabad, Pakistan

- **Research Project:** Development and Optimization of Ultraviolet Treatment and its Effects on Safety & Quality Aspects of Milk
- **Supervisor: Dr. Muhammad Atif Randhawa**
- Courses: Food Safety System, Food Quality Assurance, Analytical techniques, Food Engineering, Food Auditing
- Focus area: Food Safety

M.Sc in Food Safety & Quality Mgt. (Sep. 2010 - Oct. 2012)
University of Greenwich, London, United Kingdom

- **Research Project:** • An overview of National Food Control System (NFCS) of Pakistan and UK regarding dairy.
- **Supervisor: Dr. Richard Fuchs**
- Courses: Food Safety, Food Microbiology, Research Methods, Food Product & Process Development
- Focus area: Food Safety

B.Sc (Hons.) Food Science & Tech. (Sep. 2006 - June. 2010)
University of Agriculture, Faisalabad, Pakistan

- Courses: Food Safety System, Food Quality Assurance, Analytical techniques, Food Engineering, Food Auditing
- Focus area: Food Science & Technology

CURRENT STATUS

Lecturer (Sep. 2013 – Conti.)
University of Agriculture, Faisalabad, Pakistan

- Lecturer in National Institute of Food Science & Technology
- Delivering Lecturers to M.Phil and Ph.D Students as well as research activities

PROFESSIONAL EXPERIENCE

1. QA Officer/Food Safety Auditor (Sep. 2012 – Jul. 2013) **Punjab Beverages PEPSICO**, Faisalabad,

- To Assure the production of safe beverages
- Performing different tests related to quality control of juice and CSD
- Deal with the customer complaints if there is any complaint
- Conducting the food safety audits
- Maintain the product control sheet & Documentation
- HACCP implementation

2. Team Leader, (Food Safety Officer) (Mar. 2011 – Mar. 2012) **SME (United Kingdom)**

- To Assure the production of safe food
- Daily stock checking of the restaurant
- Deal with the customer complaints if there is any complaint
- Maintain the product control sheet & Documentation
- HACCP implementation

3. Trainee/Intern (Mar. 2010 – May. 2010) **Nestle Pakistan**

- To Control the bacterial issue present in Infant formula during production
- Maintain the production flow
- Taking samples at different time intervals

ACADEMIC PROJECTS

- Designing and implementation of HACCP on bread processing plant to assess its effectiveness on safety and quality aspects of processed bread (**Completed**)
- Designing and implementation of HACCP on reverse osmosis water plant to assess its effectiveness on safety and quality aspects of processed water (**Completed**)
- Designing and implementation of HACCP on pasteurized milk processing plant to assess its effectiveness on safety and quality aspects of pasteurized milk (**Completed**)
- Safety assessment of rock salt and sea salt regarding persistence of heavy metals through AAS (**Completed**)

- Effects of different packaging materials on safety and quality parameters of raw, pasteurized and ultrasonicated milk (**Completed**)
- Comparative analysis of desi chicken meat and broiler meat for heavy metals persistence and their fate during cooking (**Completed**)
- Effect of different cooking methods on heavy metals persistence in sheep meat and goatmeat (**Completed**)
- Preparation of naturally fortified cupcakes with special reference to vitamin C and zinc (**Completed**)
- Development and characterization of cookies enriched with lemon pomace and chia seeds (**Completed**)
- Safety and quality assessment of high intensity ultrasound processed meat slices in various packaging environments (**Completed**)
- Process optimization of frozen French fries for its safety and quality parameters (**Completed**)
- Fortification of noodles with calcium by using eggshell powder (**Completed**)
- Assessment of food safety management culture in different restaurants of Faisalabad (**Completed**)
- An investigation regarding public knowledge of food allergens and perceptions related inspection reports (**Completed**)
- Exploring the effect of calcium-fortified water in alleviating hypocalcemia in women of reproductive age (**Completed**)
- Effect of zinc fortified water on atopic dermatitis in adult patients (**Completed**)
- Development of composite flour bread and evaluating its therapeutic effects for metabolic syndrome patients (**Completed**)
- Exploring the effect of chia seeds in alleviating the type II Diabetes in obese patient. (**Completed**)

- Effect of *Moringa oleifera* seed powder on safety and quality parameters of drinking water and making it commercially available. (**Completed**)
- Application of MAS in combination with different packaging to enhance the safety and quality parameters of grapes (**Completed**)
- Utilization of cow pea and kidney bean for the treatment of water (**Completed**)
- Effect of perforated packaging in combination with modified atmosphere storage on shelf life and quality attributes of poultry meat (**Completed**)
- Quantification of acrylamide in chicken nuggets from Faisalabad local market. (**Completed**)
- An overview of National Food Control System (NFCS) of Pakistan and UK regarding dairy (**Completed**)
- Effect of *Juglan regia* on patients having metabolic syndrome: a control feeding trial (**Completed**)
- Bio-assessment of anthocyanin fortified chapatti on primary open angle glaucoma patients (**Completed**)
- Evaluating the impact of UV light on microbial safety status of fresh peach juice (**Completed**)
- Exploring the effect of UV light on Vitamin A, C and E in fresh peach juice (**Completed**)
- Comparative analysis of Ultraviolet treatment and heat treatment on fatty acids profile of milk (**Completed**)
- Assessment of Aflatoxin M1 and Oxytocin in milk from different collection centers and dairies of Sahiwal (**Completed**)
- Effect of Ohmic heating in combination with modified atmospheric storage on shelf life stability of fish fillet (**Completed**)

- Hepatoprotective effect of black cardamom seeds against elevated liver enzymes (**Completed**)
- Comparative analysis of Ultraviolet treatment and heat treatment on fatty acids profile of milk (**Completed**)
- Comparative analysis of different storage treatments on quality and safety attributes of different varieties of apple available in Multan (**Completed**)

INTERNATIONAL PROJECTS

- Community Awareness Campaign on Pesticide Risk and Safer Food with **CABI UK (In Progress)**
- Food Safety Knowledge, Attitudes and practices of Rural and Urban Consumers in Pakistan with **CABI UK (Completed)**
- Nutrition Awareness of School Going Children and Review of Nutrition & Food Safety Curricula Practiced at Higher Education Institutes of Pakistan with **GAIN (Completed)**
- PGD in Food Safety & Controls in UAF with collaboration of **UNIDO Pakistan (Completed)**

Abstracts Published

- Use of Nanosensors in Sustainable Food Supply (**Nutrition and Public Health for Developing Economies; Strategies & Sustainable Solutions November 7-8, 2022**)
- Biofortifications of crops: an emerging approach for food Security (**Nutrition and Public Health for Developing Economies; Strategies & Sustainable Solutions November 7-8, 2022**)
- Development and quality assessment of multigrain cookies supplemented with Terminalia arjuna bark powder (**Nutrition and Public Health for Developing Economies; Strategies & Sustainable Solutions November 7-8, 2022**)

- Eat right when money is tight (**Nutrition and Public Health for Developing Economies; Strategies & Sustainable Solutions November 7-8, 2022**)
- Integrating depression care within Non-Communicable Diseases (NCDs) provision (**Nutrition and Public Health for Developing Economies; Strategies & Sustainable Solutions November 7-8, 2022**)
- Cell-Based Biosensor as an Emerging Food Safety and Quality Control Tool in Sustainable Food Supply Chain (**Nutrition and Public Health for Developing Economies; Strategies & Sustainable Solutions November 7-8, 2022**)
- Vitamin D fortification: A perspective to strengthen immunity during post covid time (**Nutrition and Public Health for Developing Economies; Strategies & Sustainable Solutions November 7-8, 2022**)
- Sustainable food supply chain and food waste management (**Nutrition and Public Health for Developing Economies; Strategies & Sustainable Solutions November 7-8, 2022**)
- Food security goal and public distribution system (**Nutrition and Public Health for Developing Economies; Strategies & Sustainable Solutions November 7-8, 2022**)
- Biofertilizer from biomass: A Methodology for Sustainable Management of Food Waste (**Nutrition and Public Health for Developing Economies; Strategies & Sustainable Solutions November 7-8, 2022**)
- Fortification of food blends with Bambara groundnut; An underutilized crop to combat food insecurity locally and globally (**Nutrition and Public Health for Developing Economies; Strategies & Sustainable Solutions November 7-8, 2022**)

- Biodegradable packaging as a step towards sustainable food chain **(Nutrition and Public Health for Developing Economies; Strategies & Sustainable Solutions November 7-8, 2022)**
- Citrus peel as value added product **(30th All Pakistan Food Science conference & Food and Nutrition Expo-2019)**
- Development of flour from banana peel – as value added product **(30th All Pakistan Food Science conference & Food and Nutrition Expo-2019)**
- A novel non-thermal technology of cold plasma for food processing **(30th All Pakistan Food Science conference & Food and Nutrition Expo-2019)**
- Ginger candy: an effective anti-carcinogenic value-added product **(30th All Pakistan Food Science conference & Food and Nutrition Expo-2019)**
- Aloe vera gel; a potential health improver **(30th All Pakistan Food Science conference & Food and Nutrition Expo-2019)**
- Nutritional aspects of water caltrop **(30th All Pakistan Food Science conference & Food and Nutrition Expo-2019)**
- Value addition of meat using high intensity ultrasonic processing **(30th All Pakistan Food Science conference & Food and Nutrition Expo-2019)**
- Value added plant-based meat analogues: an opportunity to grasp **(30th All Pakistan Food Science conference & Food and Nutrition Expo-2019)**
- Supermarkets and safety assurance of animal origin foods **(International Conference on Foods of Animal Origin, 2017)**
- Safety assessment of fermented dairy products **(International Conference on Foods of Animal Origin, 2017)**
- Consumption of Fish, its benefits and hazards **(International Conference on Foods of Animal Origin, 2017)**

- Malpractices in poultry industry leading to health risks (**International Conference on Foods of Animal Origin, 2017**)
- Impact of Cinnamon on type 2 diabetes mellitus (**National conference 2016**)
- Soybean as a functional dietary ingredient and its novel implications (**National Conference 2016**)
- Sustainable Performance; Significance in dairy supply chain of developing countries (**International Conference 2015**)
- HACCP; Connotation and hindrances in dairy sectors of developing countries (**International Conference 2015**)
- Provoking approaches to mitigate malnutrition (**International Conference 2015**)
- High Pressure Processing; A potential technique for value added dairy products (**International conference Oct-2014**)
- Inulin type Fructan as an immune-modulator (**International Conference 2014**)
- NFCS; Solution for emerging food safety issues (**International Conference 2014**)

Research Papers Published

- A recent glance on the valorisation of cheese whey for industrial prerogative: high-value-added products development and integrated reutilising strategies (**International Journal of Food Science and Technology, 2022, Impact factor: 3.75**)
- Fate of cymoxanil, difenconazole and acetamiprid residues on grape varieties during modified atmospheric storage (**International Journal of Environmental Analytical Chemistry, 2021, Impact factor: 2.86**)
- Ameliorative mechanisms of Turmeric-extracted curcumin on arsenic (As) induced biochemical alterations, oxidative damage and impaired organ functions in rats (**Environmental Science and Pollution Research, 2021, Impact Factor: 4.223**)
- Structural and functional properties of milk proteins as affected by heating, high pressure, Gamma and ultraviolet irradiation: A

review (**International Journal of Food Properties**, 2021, **Impact Factor: 1.808**)

- Exploring the effect of cinnamon essential oil to enhance the stability and safety of fresh apples (**Journal of Food Processing and Preservation**, 2020, **Impact factor: 1.310**)
- Cryoprotective effect of egg white proteins and xylooligosaccharides mixture on oxidative and structural changes in myofibrillar proteins of Culter alburnus during frozen storage (**International Journal of Biological Macromolecules**, 2020, **Impact factor: 4.784**)
- Exploring the Effect of UV Treatment on Fatty Acid Profile of Buffalo Milk (**Pakistan Journal of Agricultural Sciences**, 2019, **Impact factor: 0.618**)
- Effect of Juglan Regia on Patients Having Metabolic Syndrome: A Controlled Feeding Trial (**Journal of Pharmaceutics and Therapeutics**)
- Post-harvest Shelf-Life Extension and Nutritional Profile of Thompson Seedless Table Grapes Under Calcium Chloride and Modified Atmospheric Storage (**Journal of Food Processing & Technology**, 2017, **Impact factor: 2.53**)
- Effect of Different Concentrations of Carbon Dioxide on Physicochemical Traits of Grapes During Storage (**Curr Trends Nutraceutical**, 2017, **Impact Factor: 2.0**)

Book Chapters Published

- Food and Non-Food Applications of berries' by-products In: Berry Bioactive Compound By-Products, 2023, (**Published by Elsevier**)
- Chemistry and Functionality of Processed Figs In: Fig (Ficus carica) Production, Processing and Properties, 2023, (**Published by Springer**)
- Food Safety & Quality Assurance in Handbook of Food Science & Technology, published in Endowment Fund Secretariat of University of Agriculture, Faisalabad, 2017 (**Published**)
- Food Auditing & Inspections Handbook. (**In Progress**)
- Food Safety & Quality Control Systems Handbook (**In Progress**)

**Students
Supervised**

Students Supervised: 70
Students under Supervision: 30

Skills

Applications & Abilities

- Microsoft Office Word, Power Point, Excel, Outlook.
- Proficient in English IELTS 7.5 bands
- Proposal Writing
- Working Paper write up at government level
- Professional Food Safety Trainer

CERTIFICATIONS

- Training on seminar on food safety inspection technology and safety management for belt and road countries.
- Certified Food Safety Specialist
- Conducting 4 days training on Certified Food Safety Specialist course
- HACCP implementation on different process lines
- E-Learning course on "Risk Assessment of Foodborne Pathogens" organized by Asian Productivity Organization
- Water treatment plant commissioning and testing
- Training on reference management skills

Advisory Roles

- Degree Advisor for M.Sc. (Hons.) Food Safety & Quality Management
- Advisor for PGD Food Safety & Controls
- In-charge of Nutraceutical Lab
- In-charge HPLC (Operations & Maintenance)
- Member ISO 17025 Accreditation Committee
- Member seminar committee of NIFSAT for graduate students
- Co-tutor Sher Khan Shaheed-III

- In-charge Food Analysis Lab
- Organizer of different conferences at national and international level
- Trainer for different Food Safety courses.

Courses Taught

- Food Safety & Toxicology
- Food Safety & Quality Control Systems
- Food Auditing & Inspection
- Food Safety & Quality
- Food Processing & Preservation
- Food Analysis
- Food Traceability & Authenticity
- Foods of Animal Origin
- Dietetics-III

Extra-curricular Activities

- Reading Books
- Playing Basketball
- Member. Quiz Club Pakistan
- Visiting New Places
- Playing Games

References

Will be provided on request.