Curriculum Vitae

Dr. Abid Aslam Maan

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Personal Details:

Father's Name	Muhammad Aslam Maan
Date of Birth	05-05-1983
Nationality	Pakistani
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Education

PhD Food Process Engineering, Wageningen UR, The Netherlands 2009 - 2013

M.Sc., Food Process Engineering. **Wageningen UR, The Netherlands** 2008- 09 (One year)

M.Sc. (Hons.) Food Technology. **University of Agriculture, Faisalabad** 2005 –07

B.Sc. (Hons.) Agriculture (Food Technology). University of Agriculture, Faisalabad 2001-05

F.Sc. FG Degree College, Lahore 1999 –2001

Matriculation, **Govt. Boys High School, Walton , Lahore** 1997-1999

Experience

Teaching and Research

Associate Professor (Tenured), Department of Food Engineering, University of Agriculture Faisalabad. 28-October-2021 to date

Assistant Professor (TTS), Department of Food Engineering, University of Agriculture Faisalabad. 26-October-2013 to 27-October-2021

Assistant Professor (IPFP), Institute of Food, Nutrition and Home Sciences, Govt. College Unniversity FaisalabadUniversity of Agriculture Faisalabad. 19-June-2013 to 25-Oct-2013

Administrative

Principal Officer, Engineering Construction Department (Maintenance), University of Agriculture Faisalabad. 07-June-2018 to 21-December-2018.
Principal Officer, Motorpool, University of Agriculture Faisalabad. 30-Sep-2018 to 21-December-2018.
Principal Officer, Repair Cell, University of Agriculture Faisalabad. 30-Sep-2018 to 04-October-2019.

Research Projects

As Principal Investigator

Acrylamide risk assessment in fried and baked food products. 0.46 million PKR. Funded by Higher Education Commission, Islamabad-Pakistan. (Completed)

Microencapsulation of vitamin A and D using micro-engineered membranes. 4.8 million PKR. Funded by Higher Education Commission, Islamabad -Pakistan. (Completed)

Preparation, characterization and application of biodegradable food packaging films from fruit and vegetable residues. 4.49 million PKR. Funded by Higher Education Commission, Islamabad-Pakistan. (Completed)

Development and characterization of biodegradable food packaging films from indigenous agricultural residues. 3.6 million PKR. Funded by Pakistan Science Foundation, Islamabad-Pakistan. (In Progress)

As Co-Principal Investigator

Sustainable Production of Edible Coatings through Electrostatic Coating Approach. Funded by Higher education Commission, Pakistan. (Completed)

Effect of hydrodynamic conditions on droplet break-up in porous media. 0.458 million PKR. Funded by Higher Education Commission (HEC), Islamabad-Pakistan. (Completed)

Nutritional awareness of school going children and review of nutrition and food safety curricula practiced at higher educational institutes of Pakistan. 5.0 million PKR. Funded by Global Alliance for Improved Nutrition (GAIN). (Completed; As Team Member/Scientist)

Value addition of citrus waste as a dietary fibre source in extrusion based food products. 3.54 million PKR. Funded by Agricultural Linkages Program (ALP), Pakistan Agricultural Research Council. (Completed)

Effect of microstructural characteristics on mechanical and barrier properties of emulsified edible films/coatings. 4.3 million PKR. Funded by Higher Education Commission (HEC), Islamabad-Pakistan. (In-Progress)

Application of novel techniques on quality characteristics of fresh citrus juice. 2.08 million PKR. Funded by Higher Education Commission (HEC), Islamabad-Pakistan. (In-Progress)

Development of microwave assisted sustainable extraction cum drying technique for fruits/vegetables preservation. 9.461 million PKR. Funded by Higher Education Commission (HEC), Islamabad-Pakistan. (In-Progress)

Establishment of Pak-Korea Nutrition Center. ~1300 million PKR. Funded by Korean International cooperation Agency (KOICA) and Higher Education Commission (HEC), Islamabad-Pakistan. (In-Progress)

Publications

1. Arif, S., A. A. Maan, R. M. Aadil and M. K. I. Khan and A. Nazir. (2025). Fabrication of biodegradable composite packaging films from cellulose, hemicellulose and lignin extracted from canola residue. Journal of Food Measurement and Characterization, 1-16. https://www.doi.org/10.1007/s11694-025-03906-2
2. Arif,S.,A.A.Maan,R.M.AadilandM.K.I.Khan.2025. Assessingcanolaresidue:Acomprehensiveanalysisofcomposition, cellulose extraction and characterization. Cellulose. 32: 8185-8200. https://doi.org/10.1007/s10570-025-06736-z
3. Ahmad,A.M.,S.Arif,M.T.,M. K.I.Khan,A.A.Maan,N.TanveerandA.Mustafa.2025.Effectof kindofplasticizerandtheir combinations on the properties of hemicellulose films. Cellulose. https://www.doi.org/10.1007/s10570-025-06726-1
4. FatimaI.,M.K.I.Khan,A.A.MaanandS.Arif.2025.AnInsightintoChickpea-DerivedSecondaryMetabolitesasFunctional and Nutraceutical Agents against Diabetes. Plant Foods for Human Nutrition. https://www.doi.org/10.1007/s11130-025-01399-4
5. Mustafa, A., M. Talha, A. A. Maan, M.K.I. Khan, M. Tanveer, S. Arif, M.S. Butt and A. Nazir. 2025. Extending bio-based and biodegradable thermoplastics in food packaging: A focus on multiphase systems. Food Frontiers. https://iadns.onlinelibrary.wiley.com/doi/full/10.1002/fft2.70008
6. Talha, M., S Khalid, A.A. Maan, N. Tanveer, M.K.I. Khan, M. Asif, S. Arif, and A. Sarwar. 2024. Ohmic assisted extraction: A sustainableandenvironmentfriendlyapproachtosubstituteconventionalextractionmethods. FoodReviews International 19: 1-22. https://doi.org/10.1080/87559129.2024.2366841
7. Aqsa, A., M. Talha, **A. A. Maan**, M.K.I. Khan, M. Asif, I. Babu. 2024. Development and characterization of cellulose-based smart films extracted from coconut waste. Journal of Food Safety. 44(3): e13146.
8. Talha, M., S Khalid, **A.A. Maan**, N. Tanveer, M.K.I. Khan, M. Asif, S. Arif, and A. Sarwar. 2024. Ohmic assisted extraction: a sustainable and environment friendly approach to substitute conventional extraction methods. Food Reviews International 19: 1-22.
9. Khalid, S., M. Naeem, M. Talha, S. A. Hassan, A. Ali, **A. A. Maan**, Z. F. Bhat, and R. M. Aadil. 2024. Development of biodegradable coatings by the incorporation of essential oils derived from food waste: A new sustainable packaging approach. Packaging Technology and Science. 3: 167-185.
10. Talha, M., **A. A. Maan**, M.K.I. Khan, M. Asif, S. Riaz, and M. Afzaal. 2024. Utilization of peanut shell for the fabrication of composite films: a novel biomaterial. Journal of Food Measurement and Characterization. 5: 3757-3770.
11. Riaz, S., **A. A. Maan**, M. S. Butt, and M.K.I. Khan. 2024. Valorization of agricultural residues in the development of biodegradable active packaging films. Industrial Crops and Products. 215: 118587.
12. Asif, M.K.I. Khan, M.I. Khan, **A.A. Maan**, H. Helmick and J.L. Kokini. 2023. Effects of citrus pomace on mechanical, sensory, phenolic, antioxidant, and gastrointestinal index properties of corn extrudates. Food Bioscience. 55:1-10.
13. Asif, M., T. Javaid, Z. U. Razzaq, M. K. I. Khan, **A. A. Maan**, S., Yousaf, and S., Shahid. 2023. Sustainable utilization of apple pomace and its emerging potential for development of functional foods. Environmental Science and Pollution Research. 1-19.

14. Alvi, T., M.K.I. Khan, **A.A. Maan**, M. Shahid and S. Sablani. 2023. Microwaves as sustainable approach for artificial ripening of date fruit cv. Khupra to reduce fruit waste. Food Bioscience. 54:1-8.
15. Alvi, T., M.K.I. Khan, **A.A. Maan**, M. Rizwan, M. Aamir, F. Saeed, and M.A. Shah. 2023. Microwave–vacuum extraction cum drying of tomato slices: Optimization and functional characterization. Food Science and Nutrition. 11(7):4263-4274.
16. Hameed, A., **A.A. Maan**, A. Nazir, U. Amin, M.K.I. Khan, M.U. Khan, and J.M. Lorenzo. 2023. Microwave-vacuum extraction technique as a green and clean label technology: kinetics, efficiency analysis, and effect on bioactive compounds. Food Analytical Methods. 16(3): 525-540.
17. Razzaq, Z.U., **A.A. Maan**, A. Nazir, M.A. Hafeez and M.K.I. Khan. 2022. Characterizing the single cell protein enriched noodles for nutritional and organoleptic attributes. Food Measurement and Characterization. 16:1725-1732.
18. Murid, M., M.K.I. Khan, M.S. Butt, **A.A. Maan** and S. Sablani. 2022. Evaluation of electrostatic powder coating method to prolong the shelf life of cheese slices. Journal of Food Science.
19. Afzal, A., F. Saeed, M. Afzaal, **A.A. Maan**. A. Ikram, M. Hussain, I, Usman, Y.A. Shah and W. Anjum. 2022. The chemistry of flavor formation in meat and meat products in response to different thermal and non-thermal processing techniques: An overview. Journal of Food Processing and Preservation.
20. Alvi, T., M.K.I. Khan, **A.A. Maan** and Z.U. Razzaq. 2022. Date fruit as promising source of functional carbohydrates and bioactive compounds: A review on its nutraceutical potential. Journal of Food Biochemistry.
21. Akhtar, M., M.S. Butt, **A.A. Maan** and M. Asghar. 2022. Development and characterization of emulsion-based films incorporated with chitosan and sodium alginate. Journal of Food Measurement and Characterization. 16: 3278-3288.
22. Arif, M.U., M.K.I. Khan, S. Riaz, A. Nazir, **A.A. Maan**, U. Amin, F. Saeed and M. Afzaal. 2022. Role of fruits in aging and age related disorders. Experimental Gerontology. 162: 1-11.
23. Khan, M.K.I., M. Asif, Z.U. Razzaq, A. Nazir and **A.A. Maan.** 2022. Sustainable food industrial waste management through single cell protein production and characterization of protein enriched bread. Food Bioscience. 46: 1-8.
24. Khan, M.K.I., Y.M. Ghauri, T. Alvi, U. Amin, M.I. Khan, A. Nazir, F. Saeed, R.M. Aadil, M.T. Nadeem, I. Bbau and A.A. Maan. 2022. Microwave assisted drying and extraction technique; kinetic modelling, energy consumption and influence on antioxidant compounds of fenugreek leaves. Food Science and Technology. 42: 1-9.
25. **Maan, A.A.,** M.A. Anjum, M.K.I. Khan, A. Nazir, F. Saeed, M. Afzaal, and R.M Aadil. 2022. Acrylamide formation and different mitigation strategies during food processing-A Review. Food Reviews International. 38(1):70-87.
26. Shabbir, A., D. Chang, N. Riaz, **A.A. Maan**, M.K.I. Khan, I. Ahmed, S.A. Alsagaby, A, El-Ghorab, M. Ali, M. Imran, Azmatullah, T. Mehmood, M.Z. Hyder, M. Sajjad, M. Umer, A. Shabbir, and M.I. Afzal. 2021. In vitro stress stability, digestibility and bioaccessibility of curcumin loaded polymeric nanocapsules. Journal of Experimental Nanoscience. 16(1): 230-246.
27. Usman, A., M.K.I. Khan, M.U. Khan, M.E. Akram, M. Pateiro, and **A.A. Maan.** 2021. Improvement of the performance of Chitosan-Aloe vera coatings by adding beeswax on post harvest quality of mango fruit. Foods. 10: 2240-2252.
28. **Maan, A.A.,** Z.F.R Ahmed, M.K.I. Khan, A. Riaz, and A. Nazir. 2021. Aloe vera gel, an excellent base material for edible films and coatings. Trends in Food Science & Technology. 116: 329-341.

29. Razzaq, Z.U., M.K.I. Khan, **A.A. Maan,** and S. Rehman. 2020. Characterization of single cell protein from saccharomyces cerevisiae for nutritional, functional and antioxidant properties. Journal of Food Measurement and Characterization. 14: 2520-2528.
30. Afzaal, M., A.U. Khan, F. Saeed, M.S. Arshad, M.A. Khan, M. Saeed, **A.A. Maan**, M.K.I. Khan, Z, Ismail, A. Ahmad, T. Tufail, H. Ateeq, and F.M. Anjum. 2020. Survival and stability of free and encapsulated probiotci bacteria under simulate gastrointestinal conditions and in ice cream. Food Science and Nutrition. 8(3): 1649-1656.
31. Khan, M.K.I., **A.A. Maan**, R.M. aadil, A. Nazir, M.S. Butt, M.I. Rashid, M.I. Afzal. 2020. Modelling and kinetic study of microwave assisted drying of ginger and onion with simultaneous extraction of bioactive compounds. Food Science and Biotechnology. 29: 513-519.
32. Ayub, R., U. Umer, **A.A. Maan**, B. Rasool, M.K.I. Khan, T. Younis, S. Abbas, M. Sajjad, I. Kaleem, M. Imran, A. Ullah, M.S. Afzaal, Z.H. Shah, S. Ahmad, F. Aslam, N. Chaudhery, M.I. Afzaal. 2020. Antibiotics, acid and heat tolerance of honey adapted *Escherichia coli Salmonella typhi* and *Klebsiella pneumoniae.* Foods. 9(3): 311.
33. Razzaq, Z.U., M.K.I.Khan, **A.A. Maan**, and S.U. Rahman. 2020. Characterization of single cell protein from Saccharomyces cerevisiae for nutritional, functional and antioxidant properties. Journal of Food Measurement and Characterization. 14: 2520-2528.
34. Shabbir, M.A., H. Ahmed, **A.A. Maan**, A. Rehman, M.T. Afraz, M.W. Iqbal, I.M. Khan, R.M. Amir, W. Ashraf, M.R. Khan, and R.M. Aadil. 2020. Effect of non thermal processing techniques on pathogenic and spoilage microorganisms of milk. Food Science and Technology. 41(2): 279-294.
35. Sania, Z., M.R. Khan, M.A. Shabbir, **A.A. Maan**, M.K.I. Khan, M. Nadeem, A.A. Khalil, A. Din, R.M. Aadil. 2020. An inclusive overview of advanced thermal and non thermal extraction techniques for bioactive compounds in food and food related matrices. Food Reviews International. 38(6): 1166-1196.
36. Nazir, A., M.K.I. Khan, **A.A. Maan**, R. Zia, L. Giorno, K. Schroen. 2019. Membrane separation technology for the recovery of nutraceuticals from food industrial streams. Trends in Food Science & Technology. 86, 426-438.
37. Raza, N., M.U. Arshad, F.M. Anjum, F. Saeed, **A.A.Maan**, H.B.Ain. 2019. Impact of drying methods on composition and functional properties of date powder procured from different cultivars. Food Science and Nutrition. 7, 2345-2352.
38. Alvi T, M.K.I. Khan, **AA Maan**, A Nazir, MH Ahmad, MI Khan, M Sharif, A Khan, M Afzal, M Umer, S Abbas, & S Qureshi. 2019. Modelling and kinetic study of novel microwave assisted dehydration of sugarcane juice. Processes. 7;712.
39. Ariceaga, C.C.G., M.I. Afzal, M. Umer, S. Abbas, H. Ahmad, M. Sajjad, F. Pervaiz, K. Imdad, M. Imran, **A.A. Maan**, M.K.I. Khan, A. Ullah, A. Hernández-Montes, E. Aguirre-Mandujano, A.V. de Gante, M. Jacquot, C. Cailliez-Grimal. 2019. Physicochemical, sensorial and microbiological characterization of Poro cheese, an artisanal Mexican cheese made from raw milk. Foods. *8*(10):1-14.
40. Niaz, B., F. Saeed, A. Ahmed, M. Imran, **A.A. Maan**, M.K.I. Khan, T. Tufail, F.M. Anjum, S. Hussain & H.A. Rasul Suleria. 2019. Lactoferrin (LF): a natural antimicrobial protein. International Journal of Food Properties. 22(1): 1626-1641.
41. Siddeeg, A., M.F. Manzoor, M.H. Ahmad, N. Ahmad, Z. Ahmed, M.K.I. Khan, **A.A. Maan**, M. Nisa, X.A. Zeng & A.F. Ammar. 2019. Pulsed electric field-assisted ethanolic extraction of date palm fruits: Bioactive compounds, antioxidant activity, and physicochemical properties. Processes. ***7*, 585.**

42. **Maan, A.A.**, A. Nazir, M.K.I. Khan, T. Ahmad, R. Zia, M. Murid, & M. Abrar. 2018. The therapeutic properties and applications of Aloe Vera: A review. Journal of Herbal Medicine. **12:1-10**
43. Khan, M. K. I**., A.A. Maan**, & A. Nazir. 2017. Electrospraying: a Novel Technique for Efficient Coating of Foods. Food Engineering Reviews. 9:112–119.
44. Khan, M. K. I., M. Ansar, A. Nazir & **A.A. Maan**. 2016. Sustainable dehydration of onion slices through novel microwave hydro-diffusion gravity technique. Innovative Food Science & Emerging Technologies. 33:327-332
45. **Maan, A.A.,** A. Nazir, M.K.I. Khan, R. Boom, K. Schroën. 2015. Microfluidic emulsification in food processing. Journal of Food Engineering. 147:1-7.
46. Nazir, A., **A.A. Maan**, S. Sahin, R.M. Boom, K. Schroën. 2015. Foam preparation at high-throughput using novel packed bed system. Food and Bioproducts Processing. 94: 561-564.
47. Zia R., A Nazir**,** M.K.I. Khan, **AA Maan**, A Rashid**.** 2017. Preparation of ascorbic acid and cholecalciferol microsponges for topical application. International Journal of Pharmacy & Pharmaceutical Sciences. 9(10):280-287.
48. **Maan, A. A.,** Schroen, K., Boom, R., 2013. Monodispersed water-in-oil emulsions prepared with semi-metal microfluidic EDGE systems. Microfluid Nanofluid.14, 187-196.
49. **Maan, A. A.,** Boom, R., Schroen, K. 2013. Preparation of monodispersed oil-in-water emulsions through semi-metal microfluidic EDGE systems. Microfluid Nanofluid. 14, 775-784.
50. Hughes, E., **Maan, A. A.,** Acquistapace, S., Burbudge, A., Johns, M. L., Gunes, D. Z., Clausen, P., Syrbe, A., Hugo, J., Schroen, K., Miralles, V., Atkins, T., Gray, R., Homewood, P., Zick, K., 2013. Microfluidic preparation and self-diffusion PFG-NMR analysis of monodisperse w/o/w double emulsions. Journal of colloid and interface science. 389, 147-156.
51. **Maan, A. A.**, Mujawar, L. H., Sahin, S., Schroen, K., Boom, R., 2013. Effect of surface wettability on microfluidic EDGE emulsification. Journal of Colloid and interface science. 403, 157-159.
52. Khan, M. K. I., **Maan, A. A.**, Schutyser, M. A. I., Schroen, K., Boom, R., 2013. Electrospraying of water-in-oil emulsions for efficient coating of foods. Journal of Food Engineering.119, 776-780.
53. Mujawar, L. H., **Maan, A.A.**, Khan, M.K.I.,Amerongen, A., Norde, W., 2013. Distribution of biomolecules in porous nitrocellulose membrane pads. Analytical Chemistry. 85, 3723-3729.
54. **Maan, A.A.**, Schroen, K., Boom, R., 2011. Spontaneous droplet formation techniques for monodispersed emulsions preparation-perspectives for food applications. Journal of Food Engineering. 107, 334-346.

Book Chapters

- Talha, M., Sharmeen A., M.K.I. Khan and **A.A. Maan**. 2024. Intelligent packaging of dairy products. In: S.P. Bangar and M. Trif. Intelligent Packaging Current Technologies and Applications. Elsevier.
- Khan, M.K.I., Sana R., and **A.A. Maan**. 2024. Intelligent packaging of meat and meat products. In: S.P. Bangar and M. Trif. Intelligent Packaging Current Technologies and Applications. Elsevier.

- Sana, R., M.A. Hafeez and **A.A. Maan.** 2020. The Fenugreek seeds: Therapeutic Properties and Applications. In: A. Rehman, M.I. Chaudhary and S. Yousuf. Science of Spices and Culinary Herbs: Latest Laboratory, Pre-clinical and Clinical Studies. Bentham Books.
- **Maan, A.A.** & M.A. Hafeez. 2019**.** Introduction**.** In: Advances in noninvasive food analysis**.** MKI Khan. CRC press, USA.
- Aadil. R.M.**,** U. Roobab, **A.A. Maan**, G.M. Madni. 2018. Effect of Heat on Food Properties. In: Encyclopedia of Food chemistry. P. Valeris, L. Melton and F. Shahidi. Elsevier.
- Khan, M.K.I.**, A.A. Maan**, A. Nazir. 2017**.** Unit Operations in Food Processing. In: Handbook of Food Science & Technology. T. Zahoor & M.S. Butt. Publisher University of Agriculture Faisalabad. http://onlinebooks.uaf.edu.pk/BookDetails.aspx?BookId=11#).
- Nazir, A., A. Asghar, **A.A. Maan.** 2016. *Food Gels: Gelling Process and New Applications*. In: Advances in Food Rheology and Its Applications. Woodhead publishing, UK.

References

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