

Curriculum Vitae

Muhammad Kashif Iqbal Khan

Associate Professor,
Department of Food Engineering,
University of Agriculture, Faisalabad
kashif.khan@uaf.edu.pk
Tel No: +923336112737
Passport No. NH4102994



Date of Birth 14-02-1985

Education

PhD Food Process Engineering, **Wageningen UR, the Netherlands.** 2009 - 2013
M.Sc., Food Engineering. **Wageningen UR, the Netherlands.** 2008-09,
M.Sc. (Hons.), Food Technology. **University of Agriculture, Faisalabad.** 2005 -07
B.Sc. (Hons.), Food technology. **University of Agriculture, Faisalabad.** 2001-05

Statistics

Gold Medal (Rovering)	2007
Impact Factor	250+
Research Articles	70
H index	28

Experience

Associate Professor

University of Agriculture, Faisalabad, **October 2021—to date**

Assistant Professor

University of Agriculture, Faisalabad, **October 2013 to October 2021**

University of Veterinary & Animal Sciences, Lahore, **May - October 2013**

Researcher, Wageningen UR, The Netherlands **March 2008- March 2013**

Student Supervision;	PhD students	6	M.Sc(Hons)	75
-----------------------------	---------------------	----------	-------------------	-----------

Research Projects

1. **PI.** Development of functional gummies for diabetic patients – a step toward organic & preventive medicines. **2.7 million PKR.** Funded by UMRC (PVT) Limited-Pakistan.
Status: Ongoing
2. Chair/PI, Food Processing, in Pak Korea Nutrition Centre for Improved nutrition of Child and community. Funded by KOICA- Korea and HEC- Islamabad. **4500 million PKR. (On going).**
3. **PI/ Focal Person** – Quality seed production and supply to the farming community for ensuring food security in Pakistan. 4518.053 million PKR. Funded by HEC - Pakistan.
Status: Ongoing

4. **PI.** Development of microwave assisted sustainable extraction cum drying technique for fruits/vegetables preservation. Technology Development Fund. Higher Education Commission, Pakistan. **11 PKR million.**
5. **PI.** Value addition of citrus waste as a dietary fiber source in extrusion-based food products. ALP- Pakistan Agricultural Research Council, Islamabad. **3.59 million PKR**
6. **PI.** Sustainable Production of Edible Coatings through Electrostatic Coating Approach. Funded by Higher Education Commission, Pakistan. 2.2 PKR million.
7. **Co-PI.** Preparation and characterization of oil-in-water (o/w) and water-in-oil (w/o) emulsion based edible films/ coatings for fresh fruits. 2.4 million PKR. Funded by Higher Education Commission, Islamabad-Pakistan.
8. **PI.** Thin edible coating of fruits to prevent browning and moisture losses. Funded by Higher Education Commission, Pakistan. 0.4 PKR million.
9. **PI.** Acrylamide risk assessment in fried and baked food products. Funded by Higher Education Commission, Pakistan. 0.4 PKR million.
10. **Co-PI.** Nutritional Awareness of School Going Children and Review of Nutrition & Food Safety Curricula Practiced at Higher Educational Institutes of Pakistan". Funded by Global Alliance for Improved Nutrition. 5.17 PKR million.

Publications

Books

1. Khan, MKI. 2019. Advances in non-invasive Food Analysis. CRC press. (<https://doi.org/10.1201/9780429504877>)
2. Khan MKI & A Nazir. 2017. Applied Food Engineering. Endowment Fund Secretariat Press – UAF.

Book Chapters

1. Khan, M.A., Wang, X., Khan, M.K.I., Suleman, R., Mehmood, T. (2024). Environmental Impact of Bio-additives. In: Sattar Jatoti, A., Mubarak, N.M. (eds) Application of Bio-Additives for the Food Industry. Springer, Cham. https://doi.org/10.1007/978-3-031-71131-2_8
2. Talha, M., Arif, S., Khan, M.K.I. and Maan, A.A., 2024. Intelligent packaging of dairy products. In Intelligent Packaging. pp. 217-250.
3. Khan, M.K.I., Riaz, S. and Maan, A.A., 2024. Intelligent packaging of meat and meat products. In Intelligent Packaging. pp. 251-288.
4. Areeba R, W Ahmed, S Naz, MI Raheem, MKI Khan, M Abid, MA Shabbir & RM Aadil. 2022. Recent Advances in Oleofoam Stability and Its Application. In: Galanakis, C.M. (eds) The Age of Clean Label Foods. Springer, Cham. https://doi.org/10.1007/978-3-030-96698-0_5
5. RM Aadil, U Roobab, MKI Khan, U Rehman. 2018. Effect of Storage on Fruit Bioactives. Editors: P Valeris, L Melton and F Shahidi. Elsevier. (10.1016/B978-0-08-100596-5.21667-3)
6. MKI Khan, AA Maan, A Nazir. 2017. Unit Operations in Food Processing. In: Handbook of Food Science & Technology. T Zahoor & MS Butt. Publisher Endowment Fund Secretariat- UAF
7. MS Butt, T Zahoor, A Sameen, SQ Abbas & MKI Khan. 2015. Opportunities and Challenges in Dairy Industry. University Press NIFSAT-UAF

Articles (last five years)

1. You Zhou, Sobia Niazi, **Muhammad Kashif Iqbal Khan**, Faizan ul Haq, Ali Raza, Khubaib Ali, Ali Mohsin, Muhammad Shoaib, Muhammad Sajjad, Ibrahim Khan, Fatima Jerosha, Shahid Iqbal, Tehmina Azam, Zhouping Wang, Imran Mahmood Khan. 2026. DNAzyme biosensor as an emerging food safety indicator: History and fundamental mechanism to future prospects. *TrAC Trends in Analytical Chemistry*. 194: 118516
2. Asif, Muhammad; Maan, Abid Aslam; Nazir, Akmal; Khan, Muhammad Imran Mehmood; **Khan, Muhammad Kashif Iqbal** (2025) Effect of chickpea on the physicochemical, nutritional, antioxidant, and organoleptic characterization of corn extrudates. *Journal of the Science of Food and Agriculture*. 105(3):2059-2067
3. Rabbani, Ahmad; Srikumar, Shabarinath; Niroula, Anuj; **Khan, Muhammad Kashif Iqbal**; Nazir, Akmal. 2025. Stability and Shelf-Life Modeling of Lemongrass Essential Oil-in-Water Nanoemulsions. *European Journal of Lipid Science and Technology*. e202400096
4. Alvi, Tayyaba; **Khan, Muhammad Kashif Iqbal**; Rizwan, Muhammad; Sablani, Shyam (2024) Enhancing fruit quality, antioxidant profile and sensory characteristics of *Phoenix dactylifera* L. through microwave-based processing. *Food Bioscience* 62 :105129.
5. Asghar, Aasma; Ahmed, Aftab; Saeed, Farhan; Afzaal, Muhammad; Ijaz, Muhammad; Aslam Maan, Abid; **Khan, Muhammad Kashif Iqbal**; Ijaz, Afaf; Usman, Ifrah; Liaqat, Atif; 2024 The effect of honey supplementation on the survival and stability of free and encapsulated probiotics. *CyTA-Journal of Food*. 22(1) 2377302
6. Asif, Muhammad; Javaid, Tahreem; Razzaq, Zafar Ullah; **Khan, Muhmmad Kashif Iqbal**; Maan, Abid Aslam; Yousaf, Saria; Usman, Ayesha; Shahid, Sidra; 2024. Sustainable utilization of apple pomace and its emerging potential for development of functional foods. *Environmental Science and Pollution Research*. 31(12) 17932-17950
7. Asif, MUHAMMAD; **Khan, Muhammad Kashif Iqbal**; Khan, Muhammad Issa; Maan, Abid Aslam. 2024. Effect of citrus pomace and chickpea on physicochemical, biofunctional and organoleptic properties of corn extrudates. *J Tianjin Univ Sci Technol*. 57; 49-65.
8. Abid, Aqsa; Talha, Muhammad; Maan, Abid Aslam; **Khan, Muhammad Kashif Iqbal**; Asif, Muhammad; Babu, Irrum. 2024. Development and characterization of cellulose-based smart films extracted from coconut waste. *Journal of Food Safety*. 44(3) e13146.
9. Riaz, Sana; Maan, Abid Aslam; Butt, Masood Sadiq; **Khan, Muhammad Kashif Iqbal**. (2024) Valorization of agricultural residues in the development of biodegradable active packaging films. *Industrial Crops and Products* 215:118587
10. Talha, Muhammad; Khalid, Samran; Maan, Abid Aslam; Tanveer, Nimra; **Khan, Muhammad Kashif Iqbal**; Asif, Muhammad; Arif, Sharmeen; Sarwar, Amina. 2024. Ohmic assisted extraction: a sustainable and environment friendly approach to substitute conventional extraction methods. *Food Reviews International*. 40(10) 3508-3529
11. Talha, Muhammad; Tanveer, Muhammad; Abid, Aqsa; Maan, Abid Aslam; **Khan, Muhammad Kashif Iqbal**; Shair, Hira; Tanveer, Nimra; Mustafa, Almas. 2024. Valorization of poultry slaughter wastes via extraction of three structural proteins (gelatin, collagen and keratin): A sustainable approach for circular economy. *Trends in Food Science & Technology*. 104667

12. Alvi A; **MKI Khan**; Abid Aslam Maan; Muhammad Shahid; Shyam Sablani. 2023. Microwaves as sustainable approach for artificial ripening of date fruit cv. Khupra to reduce fruit waste. Food Bioscience. 10.1016/j.fbio.2023.102829.
13. Hameed A, AA Maan; **MKI Khan**; Imran Mahmood Khan; Sobia Niazi; Muhammad Waheed Iqbal; Tahreem Riaz; Muhammad Faisal Manzoor; Mohammed Abdalla. 2023. Evaporation kinetics and quality attributes of grape juice concentrate as affected by microwave and vacuum processing. International Journal of Food Properties. 10.1080/10942912.2023.2218062.
14. Alvi A; **MKI Khan**; Abid Aslam Maan; Muhammad Rizwan; Muhammad Aamir; Farhan Saeed; Huda Ateeq; Muhammad Qasim Raza; Muhammad Afzaal; Mohd Asif Shah. 2023. Microwave-vacuum extraction cum drying of tomato slices: Optimization and functional characterization. Food Science & Nutrition. 10.1002/fsn3.3352.
15. Muhammad Asif; Tahreem Javaid; Zafar Ullah Razzaq; **MKI Khan**; Abid Aslam Maan; Saria Yousaf; Ayesha Usman; Sidra Shahid. 2023. Sustainable utilization of apple pomace and its emerging potential for development of functional foods. Environmental Science and Pollution Research. 10.1007/s11356-023-28479-9.
16. Abdul Hameed; Abid Aslam Maan; Akmal Nazir; Usman Amin; **MKI Khan**; Muhammad Usman Khan; Mohammad Ali Shariati; Maksim Rebezov; José 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. 10.1007/s12161-022-02437-6.
17. **Khan MKI**, M Asif, ZU Razzaq ZU, A Nazir and AA Maan. 2022. Sustainable food industrial waste management through single cell protein production and characterization of protein enriched bread. Food Bioscience.
18. Alvi T, Z Asif and **MKI Khan**. 2022. Clean label extraction of bioactive compounds from food waste through microwave-assisted extraction technique-A review. Food Bioscience.
19. Arif MU, **MKI Khan**, S Riaz, A Nazir, AA Maan, U Amin, F Saeed and M Afzaal. 2022. Role of fruits in aging and age-related disorders. Experimental Gerontology.
20. Khan IM, S Niazi, L Yue, Y Zhang, I Pasha, **MKI Khan**, W Akhtar, A Mohsin, MF Chughati and Z. Wang. 2022. Research update of emergent gold nanoclusters: A reinforced approach towards evolution, synthesis mechanism and application. Talanta.
21. Murid M, **MKI Khan**, MS Butt, AA Maan and S Sablani. 2022. Evaluation of electrostatic powder coating method to prolong the shelf life of cheese slices. Journal of Food Science.
22. Razzaq ZU, AA Maan, A Nazir, MA Hafeez and **MKI Khan**. 2022. Characterizing the single cell protein enriched noodles for nutritional and organoleptic attributes.
23. **Khan MKI**, YM Ghauri, T Alvi, U Amin, MI Khan, A Nazir, F Saeed, RM Aadil, MT Nadeem and I Bbau. 2021. Microwave assisted drying and extraction technique; kinetic modelling, energy consumption and influence on antioxidant compounds of fenugreek leaves. Food Science and Technology.
24. Maan AA., ZFR Ahmed, **MKI Khan**, A Riaz and A Nazir. 2021. Aloe vera gel, an excellent base material for edible films and coatings. Trends in Food Science and Technology.
25. Abbas S, D Chang, N Riaz, AA Maan, **MKI Khan**, I Ahmed, SA Alsagaby, A El-Ghorab M Ali, M Imran, A Ullah, T Mehmood, MZ Hyder, M Sajjad, M Umer, A Shabbir and MI Afzal. 2021. In-vitro stress stability, digestibility and bioaccessibility of curcumin-loaded polymeric nanocapsules. Journal of Experimental Nanoscience.

26. Razzaq ZU, **MKI Khan**, AA Maan and S Rahman. 2020. Characterization of single cell protein from *Saccharomyces cerevisiae* for nutritional, functional and antioxidant properties. *Journal of Food Measurement and Characterization*.
27. Waheed M, M Yousaf, A Shehzad, MI Raheem, **MKI Khan**, MR Khan, N Ahmad, Adullah, and RM Aadil. 2020. Channelling eggshell waste to valuable and utilizable products: A comprehensive review. *Trends in food Science and Technology*.
28. Zia S, MR Khan, MA Shabbir, AA Maan, **MKI Khan**, AA Khalil, A Din and RM Aadil. 2020. An Inclusive Overview of Advanced Thermal and Nonthermal Extraction Techniques for Bioactive Compounds in Food and Food-related Matrices. *Food Reviews International*. DOI: 10.1080/87559129.2020.1772283.
29. Shakoor H, MI Khan, Amna Sahar, **MKI Khan**, F Faiz and HB Ahmad. 2020. Development of omega-3 rich eggs through dietary flaxseed and bio-evaluation in metabolic syndrome. *Food Science & Nutrition* 8(4):1-8.
30. Ayub R, M Umer, AA Maan, B Rasool, M Kashif, **MKI Khan**, T Younis, S Abbas, M Sajjad, I Kaleem, M Imran, AU Khan, MS Afzal, ZH Shah, S Ahmed, F Aslam, N Chaudhary and MI Afzal. 2020. Antibiotics, Acid and Heat Tolerance of Honey adapted *Escherichia coli*, *Salmonella Typhi* and *Klebsiella pneumoniae*. *Foods*.
31. Maan AA, **MKI Khan**, RM Aadil, F Saeed, A Nazir, MA Anjum. 2020. Acrylamide Formation and Different Mitigation Strategies during Food Processing – A Review. *Food reviews International*.

References

Prof. Dr.ir. Karin Schroën

Food Process Engineering,
Wageningen UR, The Netherlands.

karin.schroen@wur.nl

Dr. Akmal Nazir

Department of Food Science, CAVM,
UAE University, Al-Ain, UAE.

akmal.nazir@uaeu.ac.ae