MUHAMMAD ATIF RANDHAWA (Ph.D.)

Professor

National Institute of Food Science & Technology (NIFSAT), University of Agriculture (UAF), Faisalabad, Pakistan.

&

Central Project Director (CPD)

PKNC (Pak-Korea Nutrition Center), University of Agriculture (UAF), Faisalabad, Pakistan

&

President

PSFST 2025-26 (Pakistan Society of Food Scientists & Technologists)

&

Assistant Professor

College of Public Health, Imam Abdulrahman Bin Faisal University, Dammam, KSA Kingdom of Saudi Arabia (2018-2021)

FOOD TECHNOLOGIST WITH 23 YEARS OF FOOD SAFETY & NUTRITION, FOOD ANALYSIS, RESEARCH & DEVELOPMENT EXPERIENCE

SUMMARY OF QUALIFICATIONS

- Taught numerous courses on Food Science & Technology to University students, such as;
 Food Safety & Quality, Food Traceability & Authenticity, Food Auditing and Inspection, Food
 Quality Management Systems, Post-Harvest Management of Fruits & Vegetables, Cereal
 Processing, Food Chemistry, Beverage Technology, Instrumental Food Analysis, Food
 Packaging, Principles of Food Processing & Preservation, etc.
- 22 years experience of physico-chemical and rheological testing of food and food products.
- 22 years working experience of chromatography (TLC, HPLC and GC, Spectroscopy).
- 10 years inventory control / handling experience of food ingredients / chemicals.
- Represented UNIDO as Expert on Value Addition of Food Commodities & Agri-Business Development (Initiative on Soaring Food Prices: Medium to Long-Term Investment Program).
- Visited United States of America, South Korea and Kingdom of Saudi Arabia.
- Participated and presented research work in International and National Conferences.
- Exceptional problem solver, driven to succeed with strong interpersonal and negotiating skills.
- Assumes both authoritative and democratic leadership, able to turn vision into reality.
- Boundless energy, capable of adopting a number of roles simultaneously, swift and agile.
- Excellent communication & presentation skills. Multi-lingual; English, Punjabi, Urdu.

SELECTED CAREER ACHIEVMENTS

Executive / Management

- Successfully completed 12 multidisciplinary research projects (Food Science & related areas).
- Project Officer, Food Research & Development Project at NIFSAT, UAF since 2021.

(CURRICULUM VITAE) MUHAMMAD ATIF RANDHAWA, FOOD TECHNOLOGIST atifrandhawa@yahoo.com, atifrandhawa@uaf.edu.pk, +92 333 8963899, +92 300 7677116

- Governed a range of functions in NIFSAT; Manager of Food Safety Lab., Cereal & Rheology Laboratory, Wheat Milling Lab., Fruits & Vegetable Lab., Food Processing Hall.
- Provided superior leadership, direction and guidance for a team of 10+ employees working in Pilot Scale Bakery, Fruits and Vegetable Processing, RO Water Sections in Food Research & Development Project at NIFSAT, UAF.

Product / Research & Development

- Won Research Productivity Award for years 2012 & 2016 from Pakistan Council for Sci & Tech.
- Developed pizza flour for Pizza Hut, Pakistan from local wheat varieties.
- Developed micro-feeders for iron fortification of whole wheat flour at small scale grinders.
- Published 11 book chapters in internationally edited books (List available upon request).
- Published 105 research articles in reputed journals of the world (List available upon request).
- Impact factor of publications is 230.
- Produced 120 Master's degree students of Food Science (List available upon request).
- Produced 9 PhD Food Science students (List available upon request).
- Participated and presented research work in International and National Conferences.

Funded Research Projects

- Chair: Food Fortification in Establishment of Pak-Korea Nutrition Centre (PKNC) to improve Child & Community Nutrition at UAF (5,318.390 Million Rs.)
- **PI:** Value addition and shelf life extension of guava by chemical treatments under modified atmosphere storage. 2011. HEC, Pakistan (9.12 Million Rs.).
- **PI**: Development and quality evaluation of dehydrated tomato slices/powder for food applications 2015. Higher Education Commission (HEC), Pakistan (7.91 Million Rs.)
- **Co-PI:** Impact of pathogenic bacteria and their seasonal influence on safety status of ready to eat (RTE) foods in Punjab. 2015. HEC, Pakistan (6.54 Million Rs.).
- **Co-PI:** Functional exploration of wheat straw an approach towards value addition. 2016. HEC, Pakistan (2.35 Million Rs.).
- **Co-PI:** Evaluation of rice in different zones of the Punjab with special reference to arsenic content. 2016. Nestle Pakistan Ltd. (1.77 Million Rs.).
- **Co-PI:** Development and evaluation of fermented Tofu with Pakistani perspective. 2016. HEC, Pakistan (0.49 Million Rs.).
- Co-PI: Nutritional Awareness of School Going Children and Review of Nutrition & Food Safety Curricula Practiced at Higher Educational Institutes of Pakistan. 2017. Global Alliance for Improved Nutrition (GAIN).

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- Co-PI: Documenting and mitigating the impact of pesticides and heavy metal residues on vegetables. 2010. Punjab Agricultural Research Board, Punjab (19.50 Million Rs.).
- Co-PI: Establishment of Training Facilities for Food Inspectors/Post Graduate Diploma in Food Safety & Controls. 2013. UNIDO, Pakistan (25,000 Euro).
- **Co-PI**: Studies on replacement of existing wheat variety for production of pizza flour for Pizza Hut Pakistan. 2007. MCR (Pvt.) Franchisee of Pizza Hut, 7th Floor, Shaheed-e-Millat Road, Karachi- Pakistan (Rs. 0.35 Million).
- **CO-PI**: Iron Fortification of Whole Wheat Flour through Small Scale Grinders (Chakkies) Pilot Phase. 2005. Nutrition Section, Planning Commission, Islamabad, Pakistan (Rs. 0.8 Million).
- **CO-PI**: Iron Fortification of Whole Wheat Flour through Small Scale Grinders (Chakkies). 2003. Nutrition Section, Planning Commission, Islamabad, Pakistan (Rs. 0.4 Million).

PROFESSIONAL EXPERIENCE

PROFESSOR	Sept 2024 - To Date
National Institute of Food Sci. & Tech., University of Agriculture	Faisalabad, Pakistan
ASSOCIATE PROFESSOR	Dec 2013 - To Date
National Institute of Food Sci. & Tech., University of Agriculture	Faisalabad, Pakistan
ASSISTANT PROFESSOR	Nov 2018 - Sep 2021
College of Public Health, Imam Abdulrahman Bin Faisal University	Dammam, KSA
ASSISTANT PROFESSOR	Sept 2007 - Dec 2013
National Institute of Food Sci. & Tech., University of Agriculture	Faisalabad, Pakistan
POST DOC. FELLOW / AFFILIATE FACULTY MEMBER	June 2009 - June 2010
Department of Food Sci. & Tech., Oregon State University	Corvallis, OR, USA
NATIONAL EXPERT	Sept 2008 - Dec 2008
UNIDO (United Nations Industrial Development Organization)	Islamabad, Pakistan
LECTURER	Aug 2002 - Sep 2007
National Institute of Food Sci. & Tech., University of Agriculture	Faisalabad, Pakistan

EDUCATION AND TRAINING

POST DOC. FELLOW	
Oregon State University	Corvallis, OR, USA
Ph.D. FOOD TECHNOLOGY	
University of Agriculture	Faisalabad, Pakistan
M.S. FOOD TECHNOLOGY	
3.68 CGPA University of Agriculture	Faisalabad, Pakistan
B.S. AGRICULTURE (FOOD TECHNOLOGY)	
3.77 CGPA University of Agriculture	Faisalabad, Pakistan

PUBLICATIONS IN HEC RECOGNIZED/ IMPACT FACTOR JOURNALS

87

- 1. **Randhawa MA**, Nadeem M, Hassan A, Saleem HMJ, Nadeem K, Din A. 2025. Assessing the Hybrid and Local Tomato Varieties Based on Physicochemical and Functional Properties. Sarhad Journal of Agriculture 41(3):1071-1083.
- 2. Ramzan K, Randhawa MA, Seher M, Zehra SH. 2025. Heavy metals assessment in different fresh and processed tuber crops grown with fresh and sewage water. Journal of Chemistry and Environment 4(1):53-60.
- 3. Tayyab M, Randhawa MA, Aamir M, Hassan A. 2025. Development and characterization of a novel missi roti multimix: exploring nutritional and sensory properties. **Zoo Botanica** 3(1):61-72.
- 4. Shoukat A, Randhawa MA, Rakha A, Israr B. 2025. Development and characterization of functional cookies fortified with microencapsulated pomegranate peel extract powder. **Journal of Food Measurement and Characterization** 19:1405–1419.
- 5. Faiz A, Pasha I, **Randhawa MA**, Shahid M. 2023. Phytochemical and nutritional profiling of indigenous soybean varieties; a potential plant-based protein source to alleviate malnourishment. **Journal of Population Therapeutics & Clinical Pharmacology** (JPTCP) 30: 644-651.
- 6. Umm-e-Tazeem Arshad U, Hassan A, Ahmad T, Naeem M, Chaudhary MT, Abbas SQ, Randhawa MA, Pimentel TC, Cruz AD, and Aadil RM. 2023. 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 58, 2001-2013.
- Dahlawi S, Nadeem M, Randhawa MA, Hassan A, Ul-Haq I, Ashraf H. 2023. Fate of cymoxanil, difenconazole and acetamiprid residues on grape varieties during modified atmospheric storage. International Journal of Environmental Analytical Chemistry 103: 7557-7570. DOI: 10.1080/03067319.2021.1972989.
- 8. Iqbal Z, Akhtar HMS, Aslam F, **Randhawa MA**, Afzal MI, Umer M, Imran M, Hussain M, Alomar TS, AlMasoud N, Ghoneim MM, Ebrahim HA, JBawi EA, Mujtaba A. 2023. Characterization of wheat flour millstreams for friabilin prevalence and nutrient composition. **International Journal of Food Properties** 26: 1711 1723.
- AlMulla AA, Dahlawi S, Randhawa MA, Zaman Q, Chen Y, and Faraj TK. 2022. Toxic
 metals and metalloids in hassawi brown rice: fate during cooking and associated health
 risks. International Journal of Environmental Research and Public Health 19 (19),
 12125. https://doi.org/10.3390/ijerph191912125.
- 10. Sidrah, **Randhawa MA**, Ahmad N, Shahid M. 2021. Influence of 1-methylcyclopropene on postharvest storage of pakistani mango (mangifera indica 1.) varieties at different harvest maturity. **Pakistan Journal of Agricultural Sciences** 58(2), 599-608.
- 11. Rehman A, Jafari SM, Aadil RM, Assadpour E, **Randhawa MA**, Mahmood S. 2020. Development of active food packaging via incorporation of biopolymeric nanocarriers containing essential oils. **Trends in Food Science & Technology** 101: 106-121.
- 12. Walayat N, Xiong H, Xiong Z, Moreno HM, Nawaz A, Niaz N, **Randhawa MA.** 2020. Role of cryoprotectants in Surimi and factors affecting Surimi gel properties: A review. **Food Reviews International** DOI: 10.1080/87559129.2020.1768403.

- 13. Hassan A, Randhawa MA, Abbas SQ, Zia MA. 2020. Exploring the effect of UV treatments on the fatty acid profile of buffalo milk. Pakistan Journal of Agricultural Sciences 57(4), 1165-1170.
- 14. Ul-Haq I, Butt MS, **Randhawa MA**, Shahid. 2020. Extraction, characterization and optimization of betalains from red beet root using response surface methodology. **Pakistan Journal of Agricultural Sciences** 57(2), 535-543.
- 15. Nadeem M, Randhawa MA, Butt MS, Asgher M. 2020. Probing the decay modelling of fungicides on grape varieties. Pakistan Journal of Agricultural Sciences DOI: 10.21162/PAKJAS/20.8842.
- 16. Salama KF, Randhawa MA, Al-Mulla AA, Labib OA. 2019. Heavy metals in some date palm fruit cultivars in Saudi Arabia and their health risk assessment. **International Journal of Food Properties** 22 (1): 1684-1692.
- 17. **Randhawa MA**, Javed MS, Ahmed Z, Amjad A, Khan AA, Shah F, Filza F. 2020. Amassing of Hydroxymethylfurfural, 2- Furfural and 5- Methyl furfural in orange (Citrus reticulata) juice during storage. **Food Science and Technology** 40(2): 382-386. DDOI: https://doi.org/10.1590/fst.41718.
- 18. Nadeem M, Randhawa MA, Butt MS, Asgher M. 2019. The effect of processing on degradation of pesticides sprayed on Perlette and Black grapes. International Food Research Journal 26(6): 1871-1880.
- 19. Amir RM, Randhawa MA, Nadeem M, Ahmed A, Ahmad A, Khan MR, Khan MA, Kausar R. 2019. Assessing and reporting household chemicals as a novel tool to mitigate pesticide residues in spinach (Spinacia oleracea). Scientific Reports 9
- 20. Amjad A, **Randhawa MA**, Javed MS, Muhammad Z, Ashraf M, Ahmad Z, Murtaza S. 2019. Dietary intake assessment of pyrethroid residues from okra and eggplant grown in peri-urban areas of Punjab, Pakistan. **Environmental Science and Pollution Research** Doi.org/10.1007/s11356-019-06037-6.
- 21. Ul-Haq I, Butt MS, Randhawa MA, Shahid. 2019. Nephroprotective effects of red beetroot-based beverages against gentamicin-induced renal stress. **Journal of Food Biochemistry**, e12873
- 22. Ul-Haq I, Butt MS, **Randhawa MA**, Shahid. 2019. Hepatoprotective effects of red beetroot-based beverages against CCl4-induced hepatic stress in Sprague Dawley rats. **Journal of Food Biochemistry**, DOI: 10.1111/jfbc.13057.
- 23. Liaqat A, Zahoor T, **Randhawa MA**, Shahid M. 2019. Characterization and antimicrobial potential of bioactive components of sonicated extract from garlic (Allium sativum) against foodborne pathogens. **Journal of Food Processing and Preservation**. First published: 28 March 2019 https://doi.org/10.1111/jfpp.13936
- 24. Iqbal Z, **Randhawa MA**, Zahoor T, Asghar M, Beaudry R. 2018. Influence of 1-methylcyclopropene on physico-chemical properties of 'gola' and 'surahi' guava (Psidium guajava L.) under air storage. **Pakistan Journal of Agricultural Sciences** 55(2): 389-396.

- 25. Randhawa MA, Arfan M, Pasha I, Nadeem M, Ahmad N. 2018. Exploring the effect of cellulose based coating incorporated with CaCl₂ and MgSO₄ on shelf life extension of Kinnow (Citrus reticulate Blanco) cultivar. The Journal of Animal and Plant Sciences 28(2):520-526.
- 26. Khan AA, Randhawa MA, Carne A, Ahmed IAM, Al-juhaimi FY, Barr D, Reid M, Beikht AA. 2018. Effect of low and high pulsed electric field processing on macro and micro minerals in beef and chicken. Innovative Food Science and Emerging Technologies 45:273-279.
- 27. Khan AA, **Randhawa MA**, Carne A, Ahmed IAM, Barr D, Reid M, Bekhit DA. 2018. Quality and nutritional minerals in chicken breast muscle treated with low and high pulsed electric fields. **Food and Bioprocess Technology** 11 (1), 122-131.
- 28. Amjad A, Randhawa MA, Akhtar S, Binyameen M, Riaz M, Zafarullah M. 2018. Assessment of imidacloprid and acetamiprid residues in okra and eggplant grown in periurban areas and their dietary intake in humans. Journal of the Chemical Society of Pakistan 40 (1):225-232.
- 29. Shakeel A, Saeed M, Randhawa MA, Zia MA. 2018. Isolation and characterization of bacteriocinogenic lactic acid bacteria from indigenous dairy source and its antimicrobial potential. Pakistan Journal of Agricultural Sciences 55(1): 175-182.
- 30. Kanwal R, Mehmood A, Saleem S, **Randhawa MA**, Ihsan A, Amir RM, Nadeem M, Sajid MW. 2018. Seasonal impact and daily intake assessment of mycotoxins in flour, bread, and nixtamalized maize. **Journal of Food Safety** 38:e12505 DOI: 10.1111/jfs.12505.
- 31. Bashir F, Asgher M, Hussain F, **Randhawa MA**. 2018. Development and characterization of cross-linked enzyme aggregates of thermo-tolerant alkaline protease from Bacillus licheniformis. **International Journal of Biological Macromolecules** 113, 944-951.
- 32. Iahtisham-ul-Haq, Butt MS, **Randhawa MA** and Shahid M. 2017. Physiological compatibility of zinc fortified apricot through sodium caseinate based edible coating. **International Food Research Journal** 24(2):904-907.
- 33. Khan AA, Randhawa MA, Carne A, Barr D, Bekhit DA. 2017. Effect of low and high pulsed electric field on the quality and nutritional minerals in cold boned beef M. Longissimus et lumborum. Innovative Food Science and Emerging Technologies 41: 135-143.
- 34. Javed MS, Randhawa MA, Ahmad Z, Sajid MW, Nasir MA, Tariq MR. 2017. Effect of CaCl₂ and controlled atmosphere storage on phytochemical attributes of Guava. Food Science and Technology (Compinas): 38(2): 356-362.
- 35. Kanwal N, **Randhawa MA**, Iqbal Z .2017. Influence of processing methods and storage on physico-chemical and antioxidant properties of guava jam. **International Food Research Journal** 24 (5): 2017-2027.
- 36. Niaz B, Zahoor T, **Randhawa MA**, Jamil A. 2017. Isolation of Lactoferrin from camel milk through fast protein liquid chromatography and its antagonistic activity against Escherichia coli and Staphylococcus aureus. **Pakistan Journal of Zoology** 49 (4), 1307-1313.

- 37. Saeed M, Raza MS, **Randhawa MA**, Shabbir MA, Ahmad S. 2017. Volatiles formation by single strain starters of indigenously isolated lactic acid bacteria in sourdough. **Pakistan Journal of Agricultural Sciences** 54(1):161-169.
- 38. Amjad A, Randhawa MA, Butt MS, Asghar M, Yada RY, Pinhero R. 2017. Screening potato cultivars for low sugar accumulation during storage at various temperatures. Pakistan Journal of Agricultural Sciences 54(2): 343-347.
- 39. Ahmad Z, Bajwa MA, Hussain F, **Randhawa MA**. 2016. A novel approach to delignify lignocellulosic materials by using ligninolytic enzyme consortium. **BioResources** 11 (4), 10511-1052.
- 40. Amjad A, Randhawa MA, Butt MS, Asghar M. 2016. Assessing the processing quality of different potato cultivars during storage at various temperatures. Journal of the Chemical Society of Pakistan 38(5):1005-1013.
- 41. Sajid MW, Shamoon M, Randhawa MA, Asim M, Chaudhry AS. 2016. The impact of seasonal variation on organochlorine pesticide residues in buffalo and cow milk of selected dairy farms from Faisalabad region. Environmental Monitoring and Assessment 188:589.
- 42. Abdullah, **Randhawa MA**, Akhtar S, Mansoor-Ul-Hassan, Asghar A, Sohaib M, Adil RA, Jahangir MA. 2016. Assessment of different washing treatments to mitigate imidacloprid and acetamaprid residues in spinach. **Journal of the Science of Food and Agriculture** 96(11): 3749-54.
- 43. Abdullah, **Randhawa MA**, Asghar A, Pasha I, Usman R, Shamoon M, Bhatti MA, Irshad MA, Ahmad N. 2016. Evaluation of various soaking agents as a novel tool for pesticide residues mitigation from cauliflower (Brassica oleracea var.botrytis). **Journal of Food Science & Technology** 53(8): 3312–3319.
- 44. **Randhawa MA**, Abid Q, Anjum FM, Chaudary AS, Sajid MW, Khalil AA. 2016. Organochlorine pesticide residues in okra and brinjal collected from peri-urban areas of big cities of Punjab-Pakistan. **Pakistan Journal of Agricultural Sciences** 53(2): 425-430.
- 45. Shamoon M, Sajid MW, Safdar W, Haider J, Omar M, Ammar A, Sharif HR, Khalid S, **Randhawa MA**. 2016. An update on hypoallergenicity of peanut and soybean: where are we now? **Royal Society of Chemistry Advances** 6: 79185-79195.
- 46. Sofia P, Asgher M, Shahid M, Randhawa MA. 2016. Chitosan beads immobilized Schizophyllum commune IBL-06 lignin peroxidase with novel thermo stability, catalytic and dye removal properties. The Journal of Animal and Plant Sciences 26 (5): 1451-1463.
- 47. Amir R, Anjum FM, Randhawa MA, Sibt-e-Abbas, Saeed MF. 2016. Confiscation of heavy metal residues in cauliflower using washing solutions. Quality Assurance and Safety of Crops & Foods 8(3):379-383.
- 48. Javed MS, Randhawa MA, Butt MS, Nawaz H. 2016. Effect of calcium lactate and modified atmosphere storage on biochemical characteristics of guava fruit. **Journal of Food Processing and Preservation** 40:657-666.

- 49. Khan AA, Randhawa MA, Butt MS, Nawaz H. 2016. Impact of various processing techniques on dissipation behavior of antibiotic residues in poultry meat. **Journal of Food Processing and Preservation** 40(1):76-82.
- 50. Masood S, **Randhawa MA**, Butt MS, Asghar M. 2016. A potential of biopesticides to enhance the shelf life of tomatoes (Lycopersicon esculentum mill.) in the controlled atmosphere. **Journal of Food Processing and Preservation** 40(1):3-13.
- 51. Akhtar S, Randhawa MA, Riaz M, Hameed A, Ismail T, Ali Z. 2015. Food safety conundrum: a Pakistan's scenario. Quality Assurance and Safety of Crops & Foods 7(4): 559-567.
- 52. Randhawa MA, Zaman M, Anjum FM, Asghar A, Sajid MW. 2015. Organophosphate pesticide residues in okra and brinjal grown in peri-urban environment of big cities of punjab. Journal of the Chemical Society of Pakistan 37(3):574-578.
- 53. Sajid MW, Randhawa MA, Zahoor T, Sultan JI. 2015. Quantitative assessment of aflatoxin (AFM1) in milk collected from dairy farms in Faisalabad, Pakistan. Journal of the Chemical Society of Pakistan 37(3):594-598.
- 54. Pasha I, Riaz A, Saeed M, Randhawa MA. 2015. Exploring the antioxidant perspective of sorghum and millet. Journal of Food Processing and Preservation 39 (6), 1089-1097.
- 55. Iqbal Z, Pasha I, Hanif MS, **Randhawa MA**, Rashid A, Arif AM. 2015. Effect of specialty flours on physical and sensorial attributes of cookies. **Pakistan Journal of Agricultural Sciences** 52(4): 1091-1098.
- 56. Randhawa MA, Anjum FM, Asi MR, Ahmed A, Nawaz H. 2014. Field incurred endosulfan residues in fresh and processed vegetables and dietary intake assessment. International Journal of Food Properties 17:1109-1115.
- 57. **Randhawa MA**, Anjum MN, Butt MS, Yasin M, Imran M. 2014. Minimization of imidacloprid residues in cucumber and bell pepper through washing with citric acid and acetic acid solutions and their dietary intake assessment. **International Journal of Food Properties** 17:978-986.
- 58. Randhawa MA, Rashid A, Saeed M, Javed MS, Khan AA, Sajid MW. 2014 Characterization of organic acids in juices of some Pakistani citrus species and their retention during refrigerated storage. The Journal of Animal and Plant Sciences 24(1):211-215.
- 59. **Randhawa MA**, Ahmad G, Anjum FM, Asghar A, Sajid MW. 2014. Heavy metal contents and their daily intake in vegetables under peri-urban farming system of Multan, Pakistan. **Pakistan Journal of Agricultural Sciences** 51(4): 1125-1131.
- Pasha I, Saqib I, Butt MS, Randhawa MA, Saeed F. 2014. Distribution of phenolic acids in milling fractions of spring wheat. International Journal of Food Properties 17:2052-2062.
- 61. Ahmed A, Khalid N, Ahmad A, Abbasi NA, Latif MSZ, Randhawa MA. 2014. Phytochemical and biofunctional properties of buckwheat: A review. The Journal of Agricultural Science 152(3): 349-369.

- 62. Khalid N, Ahmed A, Bhatti MS, **Randhawa MA**, Ahmad A, Rafaqat R. 2014. A question mark on zinc deficiency in 185 million people in Pakistan- Possible wayout. **Critical Reviews in Food Science & Nutrition** 54:1222-1240.
- 63. Ahmed A, Ahmad A, Khalid N, David A, Sandhu MA, Randhawa MA, Suleria HAS. 2014. A question mark on iron deficiency in 185 million people of Pakistan: Its outcomes and prevention. Critical Reviews in Food Science & Nutrition 54:1617-1635.
- 64. Khan AA, Butt MS, **Randhawa MA**, Karim R, Sultan MT, Ahmed W. 2014. Extraction and characterization of pectin from grapefruit (Duncan cultivar) and its utilization as gelling agent. **International Food Research Journal** 21(6): 2195-2199.
- 65. Butt MS, Pasha I, Sultan MT, Randhawa MA, Saeed F, Ahmad W. 2013. Black pepper and health claims: A comprehensive treatise. Critical Reviews in Food Science and Nutrition 53(9):875-886.
- 66. Abrar M, Anjum FM, Pasha I, Butt MS, Randhawa MA, Saeed F, Waqas K. 2013. Aflatoxin: biosynthesis, occurrence, toxicity and remedies. Critical Reviews in Food Science and Nutrition 53(8):862-874.
- 67. Ahmed A, Anjum A, Ahmad A, Khalid N, **Randhawa MA**, Ahmad Z, Farid W. 2013. Effects of hydrocolloids on partial baking and frozen storage of wheat flour chapatti. **Food Science and Technology Research** 19(1): 97-103.
- 68. Akhtar S, Ahmed A, **Randhawa MA**, Atukorala S, Arlappa N, Ismail T, Ali Z. 2013. Prevalance of vitamin A deficiency in South Asia: Causes, outcomes, and possible remedies. **Journal of Health Population and Nutrition** 31(4): 413-423.
- 69. Yousaf AA, Ahmed A, Ahmad A, Hameed T, **Randhawa MA**, Hayat I, Khalid N. 2013. Nutritional and functional evaluation of wheat flour cookies supplemented with gram flour. **International Journal of Food Sciences and Nutrition** 64(1): 63-68.
- 70. Asghar A, Anjum FM, Butt MS, **Randhawa MA**, Akhtar S. 2012. Effect of polyols on the rheological and sensory parameters of frozen dough pizza. **Food Science & Technology Research** 18(6): 781-787.
- 71. Aziz A, **Randhawa MA**, Butt MS, Asghar A, Yasin M, Shibamoto T. 2012. Glycoalkaloids (α-Chaconine and α-Solanine) contents of selected Pakistani potato cultivars and their dietary intake assessment. **Journal of Food Science** 77(3): T58-T61.
- 72. Ahmed A, Malik NA, **Randhawa MA**, Ahmad A, Akhtar S, Ahmed H, Shah SS. 2012. Changes in vegetable oil used for commercial frying: A case study from Rawalpindi, Pakistan. **Journal of the Chemical Society of Pakistan** 34(5): 1079-1083.
- 73. Zafar S, Ahmed A, Ahmad R, Randhawa MA, Gulfraz M, Ahmad A, Siddique F. 2012. Chemical residues of some pyrethroid insecticides in egg plant and okra fruits: effect of processing and chemical solutions. **Journal of the Chemical Society of Pakistan** 34(5): 1169-1175.
- 74. Ahmed W, Ahmed A, Ahmad A, Randhawa MA, Ahmad R, Khalid N. 2012. Heavy metal contamination in vegetables grown in Rawalpindi, Pakistan. Journal of the Chemical Society of Pakistan 34(4): 914-919.

- 75. Farooq U, Anjum FM, Zahoor T, Sajjad-ur-Rahman, **Randhawa MA**, Ahmed A, Akram K. 2012. Optimization of lactic acid production from cheap raw material: sugarcane molasses. **Pakistan Journal of Botany** 44(1): 333-338.
- 76. Haq Z, Jamil Y, Irum S, **Randhawa MA**, Iqbal M, Amin N. 2012. Enhancement in germination, seedling growth and yield of radish (raphanus sativus) using seed pre-sowing magnetic field treatment. **Polish Journal of Environmental Studies** 21(2):367-372.
- 77. Ahmed A, Anjum FM, Randhawa MA, Farooq U, Akhtar S, Sultan MT. 2011. Effect of multiple fortification on the bioavailability of minerals in wheat meal bread. **Journal of Food Science and Technology** 49(6): 737-744.
- 78. Khan AM, Ahmed A, Bhatti MS, **Randhawa MA**, Ahmad A, Yousaf AA. 2011. Effect of additives on the shelf life extension of chapatti. **Food Science and Technology Research** 17(3): 203-208.
- 79. Younas A, Bhatti MS, Ahmed A, **Randhawa MA**. 2011. Effect of rice bran supplementation on cookie baking quality. **Pakistan Journal of Agricultural Sciences** 48(2): 129-134.
- 80. Ahmad N, Li L, Yang X, Zheng-Xiang N, Randhawa MA. 2008. Improvements in the flavour of soy cheese (Review). Food Technology and Biotechnology 46(3):252-261.
- 81. Ahmed A, Anjum FM, Rehman SU, **Randhawa MA**, Farooq U. 2008. Bioavailability of calcium, iron and zinc fortified whole wheat flour chapatti. **Plant Foods for Human Nutrition** 63:7-13.
- 82. **Randhawa MA**, Anjum FM, Randhawa MS, Ahmed A, Farooq U, Abrar M, Randhawa MA. 2008. Dissipation of deltamethrin on supervised vegetables and removal of its residue by household processing. **Journal of the Chemical Society of Pakistan** 30(2):227-231.
- 83. **Randhawa MA**, Anjum FM, Ahmed A, Randhawa MS. 2007. Field incurred chlorpyrifos and 3,5,6-trichloro-2-pyridinol residues in fresh and processed vegetables. **Food Chemistry** 103:1016-1023.
- 84. Randhawa MA, Anjum FM, Asi MR, Butt MS, Ahmed A, Randhawa MS. 2007. Removal of endosulfan residues from vegetables by household processing. Journal of Scientific and Industrial Research 66(10):849-852.
- 85. Randhawa MA, Anjum FM, Butt MS. 2002. Physicochemical and milling properties of new spring wheats grown in Punjab and Sind for the production of pizza. International Journal of Agriculture and Biology 4(4):482-484.
- 86. **Randhawa MA**, Anjum FM, Butt MS. 2002. Rheological and functional properties of new spring wheats grown in Punjab and Sind for the production of pizza. **International Journal of Agriculture and Biology** 4(4):485-487.
- 87. Hussain S, Rehman SU, **Randhawa MA** and Jabeen U. 2002. Preparation and quality evaluation of potato flour biscuits. **The Journal of Animal and Plant Sciences** 12(4):170-173.

PUBLICATIONS IN NATIONAL AND INTERNATIONAL JOURNALS 24

- 1- Imlak M, Randhawa MA, Hassan A, Ahmad N, Nadeem M. 2017. Post-harvest shelf life extension and nutritional profile of Thompson seedless table grapes under calcium chloride and modified atmospheric storage. **Journal of Food Processing and Technology** 8 (1): 648.
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