

CURRICULUM – VITAE

A. Personnel details

- 1) Name : **Dr. Saghir Ahmad**
- 2) Father's name : **Late Qari Maqbool Ahmad**
- 3) Date of birth : 13th June 1957
- 4) Address : **Professor,** Department of Post Harvest Engg. and Technology, Faculty of Agricultural Sciences, Aligarh Muslim University, Aligarh- 202002 (India)

E-mail : alsaghir@rediffmail.com
: alsaghirqadri@gmail.com

5) Educational and Professional Qualifications :

- **B. Sc., First Division (1976), Kanpur University**
- **B. Tech. (Food Technology), First Division (1979), H.B. Technological Institute, Kanpur**
- **M.Tech.(Food Technology) First Division (1981), H.B.T.I. Kanpur**
- **Ph. D. (Post Harvest Engineering and Technology), entitled: Studies on quality and shelf life evaluation of buffalo meat sausages incorporated with different levels of heart and fat” completed from Aligarh Muslim University, in 2005.**

6) Experience : **32 years & two months**

(a) Industrial : **12 years and two months in Biscuit & Bakery Industries**

(b) Teaching : **20 years**

7) Scholarship : **Received merit scholarship of the Deptt. During B. Tech. Programme (1976-1979)**

8) Fellowship : Received Junior Research Fellowship (1979-81), during M. Tech. Programme

9) Projects and Thesis completed during B.Tech. and M.Tech. programmes

(a) B. Tech. : A techno-economic feasibility report was Prepared on “The Design of Cold Storage Plant Complete with Refrigeration Unit for Potatoes”.

(b) M. Tech. : A research project on “Improvement in nutritional Quality of Soy bean by Germination

B. Papers published in national and international journals

1. **Ahmad, S.;** Pathak, D.K. (2000).Nutritional changes in soy bean during germination. **J. Food Sci. & Tech.** vol.6, p-665-666
2. Chauhan, J.; **Ahmad, S.;** Ali, S.I. (2000). Controlled atmosphere storage vs. other fresh fruit preservation Technologies. Beverage & Food World. Vol.28 No.3, p-17-18
3. Hoda, I.; **Ahmad, S.;** Srivastava, P.K. (2002). Effect of microwave oven processing, hot air oven cooking, curing and polyphosphate treatment, on physicochemical, sensory and textural characteristics of buffalo meat products. **J. Food Sci. & Tech.** vol.39, No.3, p-240-245
4. **Ahmad, S.;** O.P. Singh; Srivastava, P.K. (2003).Development and quality Evaluation of selected tomato products prepared by microwave oven as compared to hot air oven. Beverage & Food World. Vol.3No.2, p-35-37
5. Firoz, B.; **Ahmad, S.;**Srivastava, A.K.(2003) Development and quality Evaluation of pulse based papaya powder during ambient temperature storage. Beverage and Food World, Vol.30 No.11 p-52-54

6. **Ahmad, S.**, Varshney, A.K. and Srivastava, P.K. (2004). Development, quality evaluation and shelf life studies of fruit bar prepared from tomato and papaya. Beverage and Food World, vol.31, No.2, P.51-55
7. **Ahmad, S.** (2004). Role of food additives in improving nutritional, sensory and textural quality of food products. Beverage and Food Wrld.vol.31, No.7, p.48-50.
8. **Ahmad, S.** (2004). Role of antioxidant in improving the quality & shelf life of food and products. Beverage and Food Wrld.vol.31, No.7, p.52-54.
9. **S. Ahmad**, S.K. Pathak, M.A. Khan & P.K. Srivastava (2005).Effect of treatments, cultivar and packaging material on physico-chemical& sensory characteristics of potato chips. Beverage and Food Wrld.vol.32, No.1, p.71-74.
10. K.P.Singh, M.A. Khan, P.K. Srivastava, & **S. Ahmad** (2005). Effect of processing methods on pH, microbiological properties, textural and sensory characteristics of fish kabab at ambient temp. & refrigerated storage. Beverage and Food Wrld.vol.32, No.1, p.58-63.
11. **S. Ahmad**, A.K. Varshney & P.K. Srivastava, & (2005).Quality attributes of fruit bar made from papaya &tomato by incorporating hydrocolloids. **International journal of food properties**. vol.8, No.1, p.89-99.
12. **S. Ahmad**, A.Anzar, A.K. Srivastava, & P.K. Srivastava (2005).Effect of curing antioxidant treatment, and smoking of buffalo meat, on pH, total plate count, sensory characteristics and shelf life during refrigerated storage. **International journal of food properties** vol.8, No.1, p.139-150.
13. **Ahmad, S.** Liaquati (2005). Some food additives used in bakery industry. Beverage and Food Wrld.vol.32, No.7, p.42
14. Singh D.P., **Ahmad S.** & Srivastava P.K. & Srivastava A. K.(2005). Effect of soy flour incorporation on nutritional, sensory & textural characteristics of biscuits. Beverage and Food Wrld.vol.32, No.9, p.27-31.
15. **Ahmad S.**, Anzar, A.K. & Srivastava A.K. & Srivastava P. K.(2005). Effect of curing, smoking and their combined treatment on quality of buffalo meat during refrigerated storage. J.Agricultural Engg. Vol.42, No.2, p. 8-13

16. **Ahmad, S.**; Khan, W.A.; Mahjabeen & Srivastava, P.K. (2006). Utilization of edible byproducts of meat industry for development of rich food and environmental safety. *Beverage and Food Wrld.*vol.33, No.2, p.38-40.
17. **Ahmad, S.** & S. Hussain (2006). Application of food pigments and food colours. *Beverage and Food World.*vol.33,(7), p.33-35.
18. **Ahmad, S.** (2006). Role of leavening agents in the bakery industry. *Beverage and Food Wrld.*vol.33,(8), p.32-34
19. S. Hussain & **Ahmad, S** (2006). Treatment of Wastewater from Food Industries. *Beverage and Food World*, vol.33, No.9, p. 24-26
20. **Ahmad, S.** (2006). Clarification of fruit juices by chemical and physical treatment. *Beverage and Food Wrld.*vol.33, No.11, p.43-44
21. **Ahmad S.**,Srivastava P. K.(2007). Quality and shelf life evaluation of fermented sausages of buffalo meat with different levels of heart and fat. **Meat Science (2007) vol 79 No.2 p. 603-609**
22. Jabeen, M; Khan, WA; Srivastava, PK and **Ahmad S.** (2007). Microbial profile and organoleptic evaluation of various types of buffalo meat pickles. **Beverage& Food World**, vol.34 No.2
23. J.A. Rizawi, **Ahmad, S.** M.A. Khan, & P.K. Srivastava (2008). Effect of different levels of at incorporation and antioxidant treatment on sensory & textural characteristics and shelf life of buffalo meat cooked fresh sausage **Beverage and Food Wrld.**vol.35, No.11, p.57-60
24. Khan W A ,**Ahmad S**, Srivastava, PK (2010).Effect of simple food processing and preservation techniques on quality parameters of export worthy buffalo meat and its ready to eat products. *Beverage and Food World* vol.37 No.1 p. 46-48
25. **Ahmad S.**,Rizawi J.A. and Srivastava, P.K. (2010). Effect of soy protein isolate incorporation on quality characteristics and shelf life of buffalo meat emulsion sausage. *J. Food Sci Technol* Vol. 47 No.2, p. 76-78
26. Khan W.A., **Ahmad S.** And Srivastava P. K.(2010). physicochemical, microbiological and textural changes during freezing thawing and frozen storage of buffalo meat. *Beverage and Food World* vol.37 No. 6, P. 31-35

27. **Ahmad, S. (2010).** Role of Leavening Agents in Bakery Industry. Beverage and Food World vol.37 No. 9, P.38-40
28. **S. Ahmad.,** J.A.Rizawi, M.A. Khan and P.K.Srivastava (2010). Utilization of buffalo meat for sausage production. Beverage and Food World Vol. 37 No.12, p. 59-61
29. **Ahmad, S.** and Amer, Baher (2012). Effect of different cultures of Lactic acid bacteria fermentation quality and shelflife of semidry fermented sausages of buffalo meat J. Ind. Research and Technology 2(2), P.No.603-609
30. **Ahmad, S. ,** Rizawi, J.A. , Khan, M.S. and Srivastava, P.K. (2012). Effect of By-product Incorporation on Physiochemical and Microbiological Quality and Shelf Life of buffalo Meat Fermented Sausage. J. Food Processing & Technology 3(12), P.
31. Effect of carrot powder on quality of snack food developed from multipurpose flour. (J. Agri. Engineering, March, 2012)
32. **Ahmad, S.,** Gupta, D. and Srivastava, A.K.(2013). Studies on Development, Quality Evaluation and Storage Stability of Weaning Food Prepared from Multipurpose Flour, Papaya Powder and Milk Powder. J. Food Processing & Technology. 4(2), P.
33. **S. Ahmad** and Baher Amer (2013). Sensory Quality of Fermented Sausages as Influenced by Different Combined Cultures of Lactic Acid Bacteria Fermentation during Refrigerated Storage J. Food Processing & Technology. 4(2), P.
34. Abdolghafour B. and **Saghir A.** (2014). Effect of incorporation of whey protein concentrate on quality characteristic of buffalo meat emulsion sausage. Journal of Buffalo Science, 3(2): 48-54.
35. Badpa A. and **Ahmad S.** (2014). Buffalo a potential animal for quality meat production- a review. Livestock research international, 2(2):19-29.
36. Badpa A., **Ahmad S.** and Younis K. (2014). A review: Safety and risk management in meat and meat product manufacture base for applying HACCP. International journal of science invention today, 3(3):224-238.

37. **Ahmad, S.** and Mushir A. (2014). A Review on biscuit a largest consumed processed production in India, it's fortification and nutritional improvement. *International journal of science invention today*, 3(2): 169-186.
38. **Ahmad, S.** and Nawab, Q. (2014). quality evaluation of fermented sausages as influenced by fat levels and temperature of fermentation. *Journal of Meat Science and Technology*, vol.2 issue 3, p.00-00
39. Younis, K., & **Ahmad, S.** 2015. Waste utilization of apple pomace as a source of functional ingredient in buffalo meat sausage, *Cogent Food & Agriculture*, 1: 1119397.
40. Younis, K., **Ahmad, S.**, Jahan, K. (2015). Health Benefits and Application of Prebiotics in Foods. *Journal of Food Processing & Technology*. 6: 433. doi:10.4172/2157-7110.1000433
41. Younis, K., **Ahmad, S.**, Badpa, A. (2015). Malnutrition: Causes and Strategies. *Journal of Food Processing & Technology*. 6: 434. doi:10.4172/2157-7110.1000434
42. **Ahmad, S.**, Ahmad, M. (2015). Development, Quality Evaluation and Shelf Life Studies of Buffalo Meat Emulsion Sausage as Influenced by Different Levels of Fat and Skimmed Milk Powder. *MOJ Food Processing & Technology*. 1(4): 22
43. **Ahmad, S.**, Kumaran, N. (2015). Studies on the effects of honey incorporation on quality and shelf life of aonla preserve. *Cogent Food & Agriculture*. 1: 1009334
44. Khan. I, & **Ahmad, S.** (2015). Studies on physicochemical properties of cooked buffalo meat sausage as influenced by incorporation of carrot powder during refrigerated storage. *J. Food Processing & Technology*. 6:4.
45. Badpa A., & **Ahmad, S.** (2015). Effect of whey protein products on microbiological characteristics of buffalo meat emulsion sausage. *Journal of Iranian food science and technology research Vol.11, No.3, P.260-272*.
46. Aman M.I, Younis,K. and **Ahmad, S.**(2015). Development , quality evaluation and shelf life studies of buffalo meat emulsion sausage in incorporated with different types of extenders. *J. ind. Res. & Technology* 5(1), 08-16.

47. Khan I., & **Ahmad, S** (2016). Pesticides and Veterinary Drugs Residues in Conventional Meat: A Food Safety Issue. *Journal of Buffalo Science*.vol,5, p34-43.
48. Khan I.,and **Ahmad, S.** (2017) Influence of Life Style, Nutrition and Obesity on Immune Response: A Global Issue. *J Food Process Technol* 8: 647.
49. K Younis, K Younis, **Ahmad, S.** (2017) Investigating the Functional Properties of Pineapple Pomace Powder and Its Incorporation in Buffalo Meat Products. *Plant-Based Natural Products: Derivatives and Applications*, 175-192.
50. K Younis, **Ahmad, S.** (2018). Quality evaluation of buffalo meat patties incorporated with apple pomace powder. *Buffalo Bulletin* 37 (3), 389-401.
51. Khan I, **Ahmad, S.** (2018). Influence of Vegetable Oils on pH Profile during Processing of Semidry Fermented Buffalo Meat Sausage. *J Food Process Technol* 2018, 9:10.

D. Presentations/ contribution of the research papers in seminar and conferences/in Scientific Meetings

1. International conference on processed food for **21st** Century, during Jan., 14-16, 2000 at Jadavpur University, **Calcutta.**

Title- Effect of microwave processing, hot air oven cooking, treatment with polyphosphate and refrigerated storage on quality of buffalo meat products namely *steak, kabab* and *patties*

2. 34th Annual Convention of ISAE, held at CCS Haryana Agricultural Univ. **Hissar**, during December, 20-23, 2000

Title- Improvement in nutritional quality of soy bean by germination

3. 88th Indian Science Congress, held at IARI, New Delhi during Jan.3-7, 2001

Title- Development and Quality evaluation of pulse based papaya powder during ambient temperature

4. 35th Annual Convention of ISAE, held at OUAT Bhubaneswar during January, 22-24, 2001(**Presented four papers**)

Titles

(i) Effect of curing, smoking and their combined treatment on pH, total plate count and sensory properties of buffalo meat during refrigerated storage

(ii) Effect of treatment packaging material and storage conditions on shelf life of buffalo meat

(iii) Effect of microwave processing, hot air oven cooking on sensory and textural characteristics of buffalo meat products

(iv) Studies on effects of frying, tandoor cooking and microwave oven processing on physico-chemical, microbiological and organoleptic qualities of buffalo meat *shami kabab*

5. 89th Indian Science Congress held during January 3-7, 2002, at Lucknow University

Title- Effect of Soybean Incorporation on Sensory and Textural Quality of Biscuits

6. 36th Annual Convention of ISAE, held at Indian Institute of Technology, Kharagpur, during Jan. 28-30, 2002 (**presented four papers**)

Titles-

(i) Comparative effects of different methods of processing on nutritional and sensory characteristics of selected tomato products

(ii) Nutritional, Texture and Sensory characteristics of soy fortified biscuit

(iii) Effects of freezing, thawing and frozen storage on pH, TPC and Textural properties of raw buffalo meat.

(iv) Role of smoking in improving the sensory quality and shelf life of buffalo meat

7. 4th Indian Agricultural Scientist and Farmers Congress held at CCS, Meerut University, during February 16-17, 2002

Title- A study on Tomato products prepared by microwave oven as compared to hot air oven

8. Participated in 90th Indian Science Congress, during January 3-7, 2003 at Bangalore.

Two papers were presented

Titles

(a) Development, quality evaluation and shelf life studies of fruit bar prepared from tomato and papaya

(b) Effects of simple food processing and preservation techniques on quality parameters of export worthy buffalo meat and its ready to eat products

9. Participated in **37th ISAE Convention** during January 29-31, 2003 at MPUAT, Udaipur. Two papers were presented-

Titles

(a) Microbial status of buffalo meat seekh kabab available in roadside and popular restaurant of Aligarh town

(b) Studies on effect of koshering and antioxidant treatment on pH, microbial and textural characteristics of raw buffalo meat

10. Participated in **38th ISAE Convention** during January 16-18, 2004 at College of Agricultural Engg. & Technology, Dapoli

Two papers were presented

Titles

(i) Quality of potato chips influenced by cultivars, treatment and packaging materials

(ii) Comparative study of packaging methods on physico-chemical, microbiological and textural characteristics and shelf life of ready to eat kabab made of buffalo meat

11. Four papers were presented paper in **39th ISAE convention**, which held at Ranga Agricultural University Hyderabad during Jan 9-11, 2005.

Titles

(i) Effect of different levels of heart and fat on quality of semidry fermented sausages of buffalo meat

(ii) Effect of different level of heart, fat and refrigerated storage on physico chemical, textural qualities and shelf life of fresh sausages of buffalo meat

(iii) Effect of packaging material & method on physico-chemical, sensory characteristics of buffalo meat shami kabab

(iv) Studies on development quality evaluation and storage stability of weaning food prepared from multipurpose flour papaya powder and milk powder

12. Participated in **40th ISAE Convention** during January 19-21, 2006 at Tamil Nadu Agricultural University, Coimbatore, Tamil Nadu.

Six papers were presented on buffalo meat processing, preservation and storage

Titles

(i) Comparative effects of packaging system on microbiological qualities and shelf life of buffalo meat shami kabab

(ii) Effect of different levels of fat incorporation and antioxidant treatment on sensory and textural characteristics and shelf life of buffalo meat cooked fresh sausage

(iii) Effect of vegetable fat incorporation on microbiological, physico-chemical quality and shelf life of fermented sausage of buffalo meat

(iv) Organoleptic characteristics of hurdle processed buffalo meat pickles preserved for 120 days at room temperature

(v) Quality and shelf life of fermented sausages of buffalo meat

(vi) Quality and storage stability evaluation of beef patties incorporated with different levels of starch and gram flour

13. Participated in 41st ISAE Convention during January 29-31, 2007 at Juangadh Agricultural University, Juangadh, Gujarat

Three papers were presented-

Titles

(i) Studies on development, quality evaluation and storage stability of weaning food prepared from multipurpose flour, papaya powder and milk powder

(ii) Effect of soy protein isolate incorporation on quality characteristics and shelf life of buffalo meat emulsion sausage

(iii) Utilization of variety meat and offals in development of shelf stable *shami kababs*

(iv) Utilization of variety meat and offal in development and shelf stable shami kabab

14. Contributed following papers in 42nd ISAE Convention during February 01-03, 2008 at Central Institute of Agricultural Engg. Bhopal

(i) Studies on quality and shelf life of pet food developed from offal, vegetables and cereal waste

(ii) Effect of offal incorporation on quality and shelf life of buffalo meat buffalo meat semi dry fermented sausage

(iii) Utilization of by-products and residues of agro-processing industries, slaughter house market yards for development of pet foods

15. Papers contributed in 43rd ISAE Convention which held at Birsa Agricultural University, Ranchi (Jharkhand) during February 15-17, 2009. following papers were presented:

(i). Studies on development, quality evaluation and storage stability of the ready-to- blend serve beverage and squash of lemon-ginger

(ii). Effect of by-product incorporation on physicochemical and microbiological quality and shelf life of buffalo meat fermented sausage

16. Paper contributed in 44th ISAE Convention which held at IARI, New Delhi, during January 28-30, 2010.

Title of the paper

(i) Sensory quality, instrumental texture, colour and shelf life of semi dry buffalo meat fermented sausage as influence by incorporation of edible by products

17. Paper contributed in 2nd international conference emerging food safety risk: Challenges for developing country Jan- 2014

Title of the paper

(i) Management of food Safety Based on Applying HACCP.

18. Paper contributed in International conference of NAFSVA Feb-2014

Title of the paper

(i) Nutritional Value and Shelf Life of Processed Food.

E.Workshop/Short term courses/ refresher courses/Orientation programme attended

1. Participated in workshop on “Production, development and manufacturing technology for PHT machines, Sep 15-24, 1997 at CIAE, Bhopal

2. Participation in workshop on “Meat products development” during Nov. 13-22, 2000 CCS, HAU, Haryana

3. Participated in workshop on “Recent trends in packaging of meat and meat products” at Madras Veterinary College, Chennai during July 3-12, 2002

4. Participated in workshop of All India Coordinated Research Project at CIPHET, Ldhiana 19-21 May, 2001

5. Participated in refresher course on Agriculture, during Sep 18 to October 10,2001 in the Deptt. of Post Harvest Engg. and Technology, organized by Academic Staff College AMU,Aligarh

6. Participated in Orientation course during July 22 to Aug.18, 2002 in Academic Staff College AMU, Aligarh
7. Participated in workshop of AICRP on Post Harvest Technology (PHT), AT GB Pant Nagar Univ of Agriculture and Technoogy, Pant Nagar, During February12-14, 2003.
8. Participated in Patent Awareness Workshop in ZH College of Engg. and Technology, AMU, Aligarh during September, 2004
9. . Participated in refresher course on Agriculture, during October 05-27 2004 in the Deptt. of Post Harvest Engg. and Technology, organized by Academic Staff College AMU,Aligarh
10. Participated in workshop of All India Coordinated Research Project at Gujrat Agricultural University, Junagadh 20-23 December, 2004
11. Participated in workshop of All India Coordinated Research Project at Orissa University of Agriculture and Technology, Bhubaneswar during 06-09 December, 2006
12. Participated in refresher course on Safety and Security of Environment, during October 13 Oct-14 November 2007 in the Academic Staff College AMU, Aligarh
13. Participated in one day workshop on ‘Minimization of environmental impact of slaughter house wastes by value addition as pet food on 5th January, 2013 in the Department of Post Harvest Engineering and Technology, AMU, Aligarh
14. **Participated in 29th Workshop of AICRP on Post Harvest Technology at Maharana Pratap University of Agriculture and Technology, Udaipur during September 23-26, 2013.**

F. Association in Research Project

S.N	Title of the Ad-hoc Research Projects	Status
o.		
1.	Studies on Effects of Smoking and Cooking on Physico-chemical, Textural and Organoleptic Qualities and Shelf Life of Buffalo Meat and Its Ready To Eat Products	CO-P.I. , in ICAR Approved project. Started on 1st August, 1999 which completed on 31 st August, 2002. The request for extension was accepted up to 31 October, 2002 Its final report has been presented and also submitted

		<p>to ICAR</p> <p>Principal Investigator, ICAR</p> <p>Approved project. Started on 1st August, 2004. Submitted annual reports of research work of the Project on 1st August, 2005 and on 18th Aug, 2006. The work is further being carried out to meet the objectives of the project. Third and final year reports has been submitted in August, 2007</p> <p>Team Leader of the research work on Meat, being carried out Under AICRP on Post Harvest Technology.</p> <p>AICRP on Post Harvest Technology was started in 2006. I attended two workshops and presented the progress of the work successfully in 2007 and 2013</p> <p>Team Leader of the research work on Meat, being carried out Under AICRP on Post Harvest Technology</p> <p>The one year work was done in XII plan was presented in AICRP workshop during September, 23-26, 2013 at MPUAT, Udaipur</p>
2.	Studies on effect of thermohygro-metric condition on quality of fermented sausages developed from buffalo meat	
3.	Effect of by product and fat mimicking substances on quality of buffalo meat products”	
4.	Utilization of bone marrow for the product development	

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***Extra curricular and administrative activities**

- (i) Participated in NCC and received 'B' certificate (1975-76)
- (ii) Participated in civil defense activities and obtained certificate (1975-76)
- (iii) Received responsibility of warden during 2009-2010 in Sir Shah Suleiman Hall

****Membership of Scientific Bodies/Organization:**

- (a) Life member of Indian Science Congress Association: Membership No. L-22821
- (b) Member of Association of Food Scientists and Technologists Mysore (India)

G. Responsibilities being taken up in Teaching:

(g1)Teaching (M. Tech. Agri. Process & Food Engineering Course)

Papers taught

- (i) Food Preservation Technology
- (ii) Dairy Product Processing
- (iii) Live Stock and Aqua-culture Food Products Processing
- (iv) Packaging and Handling of Food
- (v) Food Biochemistry and Microbiology
- (vi) Industrial Fermentation
- (vii) Refrigeration and Air conditioning

(viii) Engineering Properties of Biological Materials

(ix) Fruit and Vegetable Preservation

(x) Quality Standards and Regulations

(XI) Emerging Technology in Food Processing

(XII) Technology of Bakery and Confectionery Food

g2. Responsibilities shared with other Departments of the University and taught different papers relevant to PHET/Food Engg. Discipline

Industrial Chemistry, Chemistry Department

Horticulture, in the **Department of Plant Protection**

Advance Diploma in Food Technology, of **Univ. Polytechnic, AMU**

(i) Food Biotechnology, **Department of Biochemistry**

(ii) Fruit, Vegetable and Flower preservation

(iii) Technology of Fermented and Baked Foods

(iv) Food Chemistry and Nutrition

(v) Processing and Preservation of Live Stock Products

(H) a. Supervision of M.Tech. Dissertations

Name of the Students	Title of Dissertation	Year of completion
1. Jyotsna Chauhan	Techno-economic Feasibility of Controlled Atmosphere Storage in India for Apples	1998
2. Belal Firoz	Development and Quality Evaluation of pulse Cereal and Pulse Based Papaya Powder	1999
3. Irfanul Hoda	Effect of microwave oven processing as compared to hot air oven cooking on sensory and textural characteristics of buffalo meat products	2000
4. Asif Anzar	Studies on effect of curing, antioxidant treatment, smoking and packaging materials on shelf life of buffalo meat	2000

5. **Om Prakash Singh** Comparative effects of microwave oven processing and hot air oven processing on nutritional and sensory characteristics of selected tomato products 2001
6. **Dhirendra Pal Singh** Studies on soy fortified biscuit for optimization of soy flour content and determination of their Sensory and Textural Qualities of Biscuits 2001
7. **Anil Kumar Varshney** Development and Quality Evaluation and shelf life studies of Fruit bar Prepared from papaya and Tomato 2002
8. **Santosh kumar Pathak** Studies on Quality and Storage Stability of Potato chips Influenced by Different Cultivars, Treatments and Packaging Materials 2003
9. **Mohd. Aslam** Studies on Effects of Koshering and Antioxidant Treatments on pH, Microbiological, Textural Characteristics and shelf Life of Buffalo Meat 2003
10. **Pankaj Gupta** Studies on extraction and properties evaluation of essential oils from betel leaves, citrus lemon peel and its leaves 2003
11. **Tariq Ahmad Ganaie** Studies on effect of dehydration techniques, treatments, packaging materials and methods on quality of buffalo meat during ambient temperature storage 2004
12. **Jawed Ahmad Rizawi** Development, Quality Evaluation and Shelf life Studies of Raw and Cooked Fresh Sausage of Buffalo Meat during Refrigerated Storage 2004
13. **Dolly Gupta** Studies on Development quality evaluation and storage stability of weaning prepared from mltiurpose flour, papaya powder and milk powder 2004
14. **Devki Chauhan** Effect of drying methods on quality characteristics of dehydrated carrots during storage ambient temperature 2004

15. Imran Ali Khan	Studies on effect of incorporation of edible offal on quality and shelf life of buffalo meat patties	2005
16. Chand Miyan	Studies on quality and shelf life evaluation of buffalo meat semi dry fermented sausages produced under different thermo hygrometric conditions	2005
17. Fahim Arashad	Studies on the effect of incorporation of edible offals quality and shelf life of buffalo meat shami kabab	2005
18. Jitendra Kumar	Development, Quality Evaluation and storage studies of Jaggery based biscuits under ambient condition	2005
19. M. Mujahid Ali Khan	Studies on Pet Food Prepared from Animal Waste	2006
20. M. Amil Usmani	Studies on the effects of meat extenders incorporation on quality and shelf life of bufflo meat emulsion sausage	2006
21. KK Patel	Studies on Development, Quality Evaluation and Storage Stability of Snack Food Prepared from Multipurpose flour and Carrot Powder	2007
21. Nayab Alam	Comparative effects of meat extenders incorporation on quality and shelf life of emulsion sausage	2007
23. Vishal Kumar Gupta	Studies on Development, Quality Evaluation and Storage Stability of RTS and squash prepared from lemon ginger b lend	2007
24. Shumaila Naseer	Studies on quality and shelf life evaluation of buffalo meat semi dry fermented sausages produced From offal incorporation	2008
25. Baher Amer	Studies on quality and shelf life evaluation of buffalo meat semi dry fermented sausages produced From offal incorporation	2008

26. Mashewar Singh Yadav	Studies on development, quality evaluation and storage stability of snack food prepared from multipurpose and cowpea flour.	2008
27. Mahnaz Shakil	Studies on physicochemical, microbiological, textural quality and storage stability of snack food prepared from multipurpose flour and different edible oils	2009
28. Qasim Nawab	Studies on quality and shelf life evaluation of buffalo meat semi dry fermented sausages produced under different combined culture	2009
29. Farukh Masood	Quality evaluation and storage studies of pet food developed from rice, potato and buffalo offals	2009
30. Vinay Kumar	Studies on development quality evaluation and storage stability of snack food prepared from multipurpose flour incorporated with different levels of moong flour	2010
31. Tuba Taj	Studies on quality and shelf life evaluation of buffalo meat semi dry fermented sausages produced under different culture concentrations	2010
32. Gyanendra Singh	Develpoment, quality evaluation and shelf life studies of fruit bar prepared from date pulp and banana powder	2010
33. Mohad. Ahmad	Development, quality evaluation and shelf life studies of buffalo meat emulsion sausage with different levels of fat and skimmed milk powder	2011

34. Asloov Husain	Development, quality evaluation and shelf life studies of pet food incorporated with different levels of blood and bone meal	2011
35. Md. Irshad Aman	Development, quality evaluation and shelf life studies of buffalo meat emulsion sausage incorporated with different types of extender	2012
36. Kalim Ashraf	Studies on development, quality evaluation and storage stability of snack food prepared from multipurpose flour, incorporated with different level of moong and urad flour, fried in different oils	2012
37. Anurag Singh	Comparative studies on quality evaluation and storage stability of potato chips of different cultivars fried in different oil sources	2012
38. Sk. Mushir Ahmad	Studies on Development, Quality evaluation and storage stability of high protein biscuit incorporated with different levels of defatted soy flour	2013
39. Veer Singh	Development, Quality evaluation and shelf-life studies of weaning food fortified with malt	2013
40. Irfan Khan	Studies on development, quality and shelf life evaluation of cooked buffalo meat sausage as influenced by incorporation of carrot powder	2014
41. Sanim Ahmad	Development, quality evaluation and shelf life studies of edible meat product prepared from buffalo bone marrow	2014
42. Mohanan Nandakumaran Unny	Studies on development, quality evaluation and storage stability of aonla preserve and candy incorporated with honey (partly) as sweetener	2014

43. Farah Deeba	Studies on development, quality evaluation and storage stability of fruit leather prepared from different combination of papaya pulp and kinnow juice	2014
44. Juhi Patel	Studies on development, quality evaluation and storage stability of fruit and vegetable candies	2015
45 Shamshuddoha	Effects of natural antioxidants on quality and shelf life of buffalo meat fresh sausage	2016
46. Shadab Akhtar	Studies on Development Quality and Shelf life Evaluation Evaluation of Instant carrot Halwa	2016

(I) b. Supervision of Projects B.Tech., M. Sc. And PG. Diploma in Food Technology

1. Quality Evaluation of Candy Prepared from Papaya, Chemistry Deptt. (2001)
2. Sensory and Textural Quality Evaluation of Commercial Biscuit Chemistry Deptt. (2002)
3. Studies on Nutritional and Textural Characteristics of Fruitamin bar Chemistry Deptt. (2002)
4. Canning preservation of fruit and vegetables Chemistry Deptt. (2003)
5. Performance Evaluation of Soy milk Plant (2003)
6. To study the effectiveness of various home ways preservation methods of fruit products (2004)
7. Quality Evaluation of Soy milk and Paneer Prepared from Pilot Plant (2004)
8. Studies on effect of edible offal incorporation on quality and shelf life of buffalo meat patties, Chemistry Deptt. (2006-2007)
9. studies on development and quality evaluation of buffalo meat fresh sausage Chemistry Deptt. (2007-2008)

10. Utilization of buffalo meat by-products of meat industry for production and human consumption of value added product (2007-2008)

J. Ph.D. supervision:

Name of student	Year of Registration	Topic of Thesis	Remark
1. Baher Amer	2008	Effect of different cultures of lactic acid bacteria(LAB) on quality and shelf life of semi dry fermented sausage of buffalo meat during refrigerated storage	He has been awarded Ph. D. degree in 2011
2. Abdul Ghafour Badpa	2012	Effect of incorporation of whey protein products on quality of buffalo meat emulsion sausage	He has been awarded Ph. D. Degree in 2015
3. Kaiser Younis	2014	Utilization of fruit wastes as a source of dietary fiber in buffalo meat products and its quality evaluation	Submitted
4. Irfan Khan	2015	Studies on effect of vegetable oils as fat Replacer on Quality and shelf life of Semi-dry Fermented Sausage of Buffalo meat	Work is in progress
5. Shayeeb Ahmad	2016		Course work completed

K. Contribution of chapters in Writing Compendium of Technologies (2001) and in compilation of the following documents +

(1) Contributed two chapters (processing of guava & processing of papaya) in compendium of technologies

(2) Complied final progress report of Adhoc meat project entitled “Studies on the effects of smoking and cooking on physico-chemical, textural and organoleptic qualities and shelf life of buffalo meat and its ready to eat product”

(3) Complied annual progress report of 2004& 2005 of the 2nd project entitled ““Studies on effect of thermohygrometric condition of quality of fermented sausage developed from buffalo meat”

(4) Complied Lab manual of M.Tech. (Ag. Process & Food Engg), Ist semester

(5) Complied ‘A profile of Department of Post Harvest Engg. & Tech., Faculty of Agricultural Sciences’

L. Name was announced for **(ISAE Team Award -2004)** in 40th Annual Convention and Symposium of Indian Society of Agricultural Engineers which held at TNAU, Coimbatore during 9-21 January, 2006 and the award was given in 41st convention of ISAE at Gujrat Agricultural University, Junagadh (Gujrat).

M. Published Book entitled ‘Utilization of By-products of meat industry, from Lambert Academic Publishing, Germany. (2010).

N. Contributed six book chapters in the Edited book Food Processing: Strategies for Quality Assessment published by Springer (2014).

A photograph of a handwritten signature in blue ink on a white background. The signature is stylized and appears to read 'Saghir Ahmad'. Below the signature, the name 'Dr. Saghir Ahmad' is printed in a smaller, black font.

Place: Aligarh

Signature

Date: 03-02-2017