

## LIST OF PUBLICATIONS

1. Suhail, M., Durrani, Y., **Hashmi, M.S.** Muhammad, A., Uzair, M., Ali, S. A., Shahid, M. (2020). Postharvest Losses of Dhakki Dates During Supply Chain in Pakistan. *Fresenius Environmental Bulletin*, (*in press*). **(Impact Factor: 0.69)**
2. Khan, M.S.N., Durrani, Y., **Hashmi, M.S.** Muhammad, A., Uzair, M., Ali, S. A., Shahid, M. (2019). Influences of Antioxidants Treatments on Dried Persimmon Fruit. *Fresenius Environmental Bulletin*, 28, (11A), 8679-8688. **(Impact Factor: 0.69)**
3. Siddiqi, M.Z., **Hashmi, M.S.**, Oh, J., Chun, S., Im. W.T. (2019). Identification of novel glycoside hydrolases via whole genome sequencing of *Niabella ginsenosidivorans* for production of various minor ginsenosides. *3 Biotech*, 9(7), 258. **(Impact Factor: 1.78)**
4. Jabeen, F., Wahab, S., **Hashmi, M.S.**, Mehmood, Z., Riaz, A., Ayub, M., Muneeb. M. (2019). Liquid Stevia Extract as substitution of sucrose in the preparation of guava drink, *Fresenius Environmental Bulletin*, 28(1), 233-243 **(Impact Factor: 0.69)**.
5. Alam, M., Shahzeb, Khan, M.A., Ahmad, I., Sajid, M., **Hashmi, M.S.**, Muhammad, A., Ali, L. (2019) Microbiological Quality of Fresh Vegetables from Selected Retail Establishments in Peshawar-Pakistan. *Fresenius Environmental Bulletin*, 28, (11A), 8773-8782. **(Impact Factor: 0.69)**
6. Khan, K., Ullah, I., Khan, N.A., **Hashmi, M.S.**, Islam, M.S. Z., Khan I. (2019). Nutritive value of mulberry (*Morus alba*) leaves for fattening rabbits (*Oryctolagus cuniculus*) *Fresenius Environmental Bulletin*, 28, (11A), 8759-8764. **(Impact Factor: 0.69)**
7. Mazahir, M., Durrani, Y., Qazi, I.M., **Hashmi, M.S.**, Muhammad A. (2018). Pre and post-harvest calcium chloride treatments maintain the overall quality of sweet cherries, *Fresenius Environmental Bulletin*, 27 (12 B), 9696-9705. **(Impact Factor: 0.67)**
8. Durrani, Y., Khan, R.A., Ali, S.A., **Hashmi, M.S.**, Shahid, M.A. (2018). Comparative study of selected calcium salts impacts on enhancement of postharvest storage life of fresh plum fruits, *Fresenius Environmental Bulletin*, 27(1), 46-53. **(Impact Factor: 0.67)**
9. **Hashmi, M.S.**, East, A.R., Palmer, J.S., & Heyes, J.A. (2016). Hypobaric treatments of strawberries: A step towards commercial application, *Scientia Horticulturae*, 198, 407-413. **(Impact Factor: 1.62)**
10. **Hashmi, M.S.**, East, A.R., Palmer, J.S., & Heyes, J.A. (2013). Pre-storage hypobaric treatments delay fungal decay of strawberries. *Postharvest Biology and Technology*, 77, 75-79. **(Impact Factor: 3.24)**.
11. **Hashmi, M.S.**, East, A.R., Palmer, J.S., & Heyes, J.A. (2013). Hypobaric treatment stimulates defence-related enzymes in strawberry. *Postharvest Biology and Technology*, 85, 77-82. **(Impact Factor: 3.24)**.

12. Bilal, H., Durrani, Y., **Hashmi, M.S.**, Muhammad, A., Uddin, M.N., Sultan, Q.A. and Uddin, M. 2019. Effect of heat and chemical preservatives on the overall quality of Muskmelon cubes preserved in sucrose solution. *Pure Appl. Biol.* 8(2), 1016-1024.
13. Muhammad, A., Ayub, M., Durrani, Y., Qazi, I. M., **Hashmi M. S.**, and Saifullah. 2018. Whey Neutralization with Different Concentration of Sodium Hydroxide and Sodium Bicarbonate. *Sarhad Journal of Agriculture.* 34(4), 910-916.
14. Khan, M. A., **Hashmi, M.S.**, Muhammad, A., Muneeb, M., Bilal, H. & Wali, G. (2018). Development and Storage Study of Orange Date Blended Squash. *Sarhad Journal of Agriculture.* 34(3), 606-615.
15. Muhammad, A., M., Ayub, Y., Durrani, I. M., Qazi, S., A., Ali, **M. S.**, **Hashmi** and Saifullah. (2018). Impact of brine, lye solution and water on sensory attributes of olive fruits. *Pure Appl. Biol.* 7(1), 20-25.
16. Bilawal, A., **Hashmi, M.S.**, Zareen, S., Amir, M. N., & Khan, I. (2017). Effect of edible gum coating, glycerin and calcium lactate application on the post-harvest quality of guava fruit. *International Journal of Advanced Research and Pub.* 1(5), 23-27.
17. **Hashmi, M.S.**, East, A. R., Palmer, J.S., & Heyes, J. A. (2014). Strawberries Inoculated after Hypobaric Treatment Exhibit Reduced Fungal Decay Suggesting Induced Resistance *Acta Horticulturae*,1053, 163-168.
18. **Hashmi, M.S.**, East, A. R., Palmer, J. S., & Heyes, J. A. (2013). Hypobaric treatment reduces fungal rots in blueberries. *Acta Horticulturae* 1012, 609-614.
19. **Hashmi, M.S.**, Alam, S., Riaz, A., & Shah, A.S. (2007). Studies on microbial and sensory quality of mango pulp storage with chemical preservatives. *Pakistan Journal of Nutrition.* 6(1), 85-88.
20. **Hashmi, M.S.**, Zeb, A., Riaz, A., Shah, A. 2007. Preparation and evaluation of synthetic squashes for diabetic patients by using sorbitol as sweetener. *Sarhad Journal of Agriculture*, 23(2), 459-461.
21. **Hashmi, M.S.**, Ayub, M., Zeb, A., Hashim, M., Alam, S., & Riaz, A. (2006). Effect of chemical preservatives on the physico chemical and nutritional evaluation of mango pulp stored at ambient temperature. *Sarhad Journal of Agriculture*, 22(4), 685-687.
22. Alam, S., **Hashmi, M.S.**, Shah, A. S., & Khan, U. L. (2007). Comparative Storage Studies on the Organoleptic Attributes of Iron Fortified Whole Wheat Flour. *Sarhad Journal of Agriculture*, 23(4), 1121-1125.
23. Alam, S., Shah, H., U., **Hashmi, M.S.**, Suleman, M. 2006: Biochemical and microbiological studies of iron fortified whole wheat flour during storage. *Sarhad Journal of Agriculture* 22(4): 673-679.

24. Riaz, A., Wahab, S., **Hashmi, M.S.**, & Shah, A. S. (2007). The influence of Mungbean and Mashbean supplementation on the nutritive value of whole Wheat flour bread. *Sarhad Journal of Agriculture*, 23(3), 737-742.
25. Shah, A.S., Alam, S., Hashim, M.M., **Hashmi, M.S.**, & Riaz, A. (2007). Effect of stabilizers and storage time on the overall quality of tomato paste. *Sarhad Journal of Agriculture*, 23(4), 1137-1140.
26. Shah, A.S., Zeb, A., Alam, S., Hashim, M. M., **Hashmi, M. S.**, & Riaz, A. (2007). Effects of dehydration, packaging and irradiation on the microbial and sensory quality of Bitter Gourd. *Sarhad Journal of Agriculture*, 23(3), 781-785.
27. Muhammad, N., Shah, A.S., Riaz, A., Hashim, M. M., Mahmood, Z., & **Hashmi, M. S.** (2007). Preparation and evaluation of pear glaze at different stages of maturity. *Sarhad Journal of Agriculture*, 23(2), 305-308.