

PROFESSIONAL CV

Dr. KASHIF GHAFOOR

Associate Professor

Department of Food Science and Nutrition

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Professional Highlights: Research & Teaching

Research and Development of High Quality Foods and Nutraceuticals using Minimal, Innovative, Safe and Novel Processing Technologies.

Research interests include Functional Foods, Natural Antioxidants, Innovative & Safe Food Processing, Food Safety using Non-Thermal Techniques, Applied Food Chemistry and Phytochemicals

Scopus Listed Citations: 2680, H-Index: 22

<https://www.scopus.com/authid/detail.uri?authorId=24576495200>

ISI Listed Citations: 2417, H-Index: 20, Verified Reviews: 82

<https://publons.com/researcher/799464/kashif-ghafoor>

Google Scholar Citations: 4312, h-index: 28, i10 Index: 59

<https://scholar.google.com/citations?user=SE6GcpsAAAAJ&hl=en>

ORCID Profile

<https://orcid.org/0000-0003-1240-5358>

PERSONAL DETAILS

Date of Birth:	December 25, 1978
Marital Status:	Married
Nationality:	Pakistani
Passport Number:	AD4182503

QUALIFICATIONS

- 1. Ph.D. Food Science & Biotechnology**, (2009), Kyungpook National University, Daegu, South Korea
Thesis, "Optimization of Ultrasonic-Assisted and Supercritical Fluid Extractions from Grape Peel and Seed and Improving the Quality of Grape Juice"
- 2. M.Sc. (HONS) Food Technology**, (2003), University of Agriculture, Faisalabad, Pakistan CGPA 3.82 (80.00%)
- 3. B.Sc. (HONS) Agriculture (Food Technology)**, (2001), University of Agriculture, Faisalabad, Pakistan CGPA 3.66 (76.58%)

ACADEMIC & RESEARCH WORK EXPERIENCES

1) **King Saud University, Riyadh, Saudi Arabia: Associate Professor**, September 06, 2015 till date & **Assistant Professor**, September 18, 2010, till September 05, 2015 at Department of Food Science and Nutrition

- Consistently ranked among the top scientists at College of Food and Agricultural Sciences at KSU in terms of quality scientific publications in areas of food chemistry, innovative food processing and functional foods.
- Courses: Food Analysis, Food Chemistry, Quality Control, Meat Science and Technology, Functional Foods, Nutritional Changes during Food Processing, Advanced Food Analysis, Date Fruit Science and Technology
- Member of the Quality Management System, Lab Safety, Doctorate Program committees at the department. Main tasks include as member of QMS committee to ensure Accreditation of Program, to write Standards' and Annual Reports. Attended different trainings and workshops related to Program Quality Management.

Research Interests:

- Supercritical fluid, ultrasonic and microwave-assisted extraction techniques for the recovery of bioactive compounds from different plant sources
- Development of functional foods and *in vitro* evaluation of bioactive compounds for their health effects
- The development of innovative food safety processes using non-thermal methods such as high-hydrostatic pressure and photocatalysis
- Utilization of food processing wastes for the recovery of valuable products

Current Research Works:

- International Scientific Partnership Program (ISPP), King Saud University, **Principal Investigator** for the program ISPP # 26 (annual budget of around 0.14 Million Saudi Riyal)
- **Principal Investigator** for the Deanship of Scientific Research, King Saud University Research Group # RG-1439-016 (annual budget of around 0.30 Million Saudi Riyal)
- Member of the Deanship of Scientific Research, King Saud University Research Group # RG-1441-325 (annual budget of around 0.15 Million Saudi Riyal)
- Member of the Deanship of Scientific Research, King Saud University Research Group # RG-1435-049 (annual budget of around 0.30 Million Saudi Riyal)
- Development of Edible Chitosan Coatings using Natural Functional Ingredients for Preserving Quality Attributes of Fresh Barhi Dates and Cucumber (0.6 Million SR, funded by KACST, Saudi Arabia, **Principal Investigator**)
- Development of High-Quality Nutraceuticals and Functional Foods from Date Fruit using Innovative Techniques (1.99 Million SR, funded by KACST, Saudi Arabia, **Principal Investigator**, project highly recommended by the American Association for the Advancement of Science (AAAS))
- The Effects of High Hydrostatic Pressure-Assisted Processing on Bacterial Pathogens, Spores and Yeast Inactivation Kinetics and Physico-Chemical Properties in Camel Milk, Grape Juice, and Tomato Puree (1.946 Million SR, funded by KACST, Saudi Arabia, **Principal Investigator**)
- Qualitative and quantitative evaluation of milk of small ruminants fed *Moringa* leaves as a non-conventional fodder (1.75 Million SR, funded by KACST, Saudi Arabia, Co-I)
- Utilization of date palm waste for production of biogas (1.9 Million SR, funded by KACST, Saudi Arabia, Senior Researcher)
- Suitability of flexible polymeric films for preservation of fresh Saudi dates utilizing modified atmosphere packaging (MAP) (2.0 Million SR, funded by KACST, Saudi Arabia, Senior Researcher)

- 2) **Fukuoka University, Fukuoka, Japan: Visiting Scholar**, April 2020 to March 2021 at Research Center for Composite Materials, Faculty of Engineering
 - Extraction and evaluation of bioactive compounds using organic solvent free techniques
 - To provide support to the host university to enhance their research productivity
 - Establishment of research collaboration at institutional level
- 3) **Yonsei University, Seoul, South Korea: Postdoctoral Research Fellow**, September 2009 to August 2010 at Biomaterial Process Engineering Lab, Department of Biotechnology
 - Non-thermal inactivation of food pathogens by using high hydrostatic pressure and photocatalytic oxidation processes
 - Extraction of bioactives from plant materials
 - Bioactives delivery systems and *in vitro* and *in vivo* studies of their bioactivities
 - Projects were mainly funded by different food industries
- 4) **University Sains Malaysia, Pinang, Malaysia: Postdoctoral Research Fellow**, September 2009 fellowship offered at School of Industrial Technology but could not join because of another offer at the he time.

INDUSTRIAL WORK EXPERIENCES

- 1) **K & Ns Foods, Lahore, Pakistan: Quality Assurance Officer**, Dec 2003 till Feb 2005. Worked on various quality related procedures and systems to ensure processing of safe and high quality ran and finished chicken products
- 2) **Unilever Rafhan BestFoods, Lahore, Pakistan: Internee**, Nov/Dec 2001. Learned about processing, R & D and quality management systems at factory for formulated foods containing powdered and fresh ingredients

Graduate Students' Thesis & Research Supervision:

MSc

1. Formulation of Functional Carrot Juice using Orange By-Products and Effects of Ultrasound Treatment on its Quality (Oladipupo Q. Adiamo at King Saud University, Saudi Arabia). *Supervisor*
2. Quality of Preserved Fresh Barhi Dates (*Phoenix dactylifera*) Utilizing Modified Atmosphere Packaging (Omer Alsawmahi at King Saud University, Saudi Arabia). *Co-Supervisor*
3. Simultaneous Extraction and Fractionation of Oil from Makhota Seed to Produce Nutraceutical Oil using Supercritical Carbon Dioxide (SC-CO₂) (Muhammad Munzir bin Halib at International Islamic University, Malaysia). *Co-Supervisor*
4. Evaluation of Quality and Nutraceutical Potential of Phenolic, Flavonoid, and other Antioxidant Compounds from *Phoenix dactylifera* using Non-Conventional Technique (Nurfatin Nazirah Binte Hamza at International Islamic University, Malaysia). *Co-Supervisor*

PhD

1. Particle Formation and Micronization of Fish Oil using Conventional and Non-Conventional Techniques (Fahim T. Karim at International Islamic University, Malaysia). *Co-Supervisor*
2. Isolation, Identification and SC-CO₂ Fluid Extraction of Bioactive Compounds from *Clinacanthus nutans* (Md Ariful Alam at International Islamic University, Malaysia). *Co-Supervisor*

3. Optimization of Supercritical Carbon Dioxide Enrichment of Antimicrobial Compounds from *Stereopermum fimbriatum* (Anis Fadhlina Izyani binti Awang at International Islamic University, Malaysia). *Co-Supervisor*

Memberships obtained in Professional Societies

- Institute of Food Technologists (IFT), USA (*Premier member*)
- Saudi Society for Food Science & Nutrition, Saudi Arabia
- International Association of Food Protection (IAFP), USA
- Korean Society of Food Science & Technology (KOSFOST), South Korea

SCIENTIFIC PUBLICATIONS

Journals Total Impact Factor ~ 292.859 (ISI)

a) ARTICLES IN REFEREED INTERNATIONAL JOURNALS:

2020

1. **Ghafoor, K.**, Ahmed, I.A.M. Özcan, M.M., Al Juhaimi, F., Babiker, E.E., Azmi, I.U. (2020). An evaluation of bioactive compounds, fatty acid composition and oil quality of chia (*Salvia hispanica* L.) seed roasted at different temperatures. Food Chemistry 333: 127531 (IF: 6.306) **Q1**, **Corresponding author (Ranks among top 5% journals in the field of Food Science and Technology)**
2. **Ghafoor, K.**, Al Juhaimi, F., Özcan, M.M., Uslu, N., Babiker, E.E., Ahmed, I.A.M. (2020). Total phenolics, total carotenoids, individual phenolics and antioxidant activity of ginger (*Zingiber officinale*) rhizome as affected by drying methods. LWT - Food Science and Technology 126:109354 (IF: 4.006) **Q1**, **Corresponding author**
3. Ahmed IAM, Uslu N, Özcan MM, AL Juhaimi F, **Ghafoor K**, Babiker EE, Osman MA, Alqah HAS (2021). Effect of conventional oven roasting treatment on the physicochemical quality attributes of sesame seeds obtained from different locations. Food Chemistry 338: 128109 (IF: 6.306) **Q1**, **(Ranks among top 5% journals in the field of Food Science and Technology)**
4. Ahmed, IAM, Alqah, HAS, Saleh, A., Al-Juhaimi, F.Y., Babiker, E.E., Ghafoor, K., Hassan, AB., Osman, MA, Fickak, A. (2020). Physicochemical quality attributes and antioxidant properties of set-type yogurt fortified with argel (*Solenostemma argel* Hayne) leaf extract. LWT - Food Science and Technology DOI: 10.1016/j.lwt.2020.110389 (IF: 4.006) **Q1**
5. Ahmed, I.A.M., Al Juhaimi, F.Y., Osman, M.A., Al Maiman, S.A., Hassan, A.B., Alqah, H.A.S., Babiker, E.E., **Ghafoor, K.** (2020). Effect of oven roasting treatment on the antioxidant activity, phenolic compounds, fatty acids, minerals, and protein profile of Samh (*Mesembryanthemum forsskalei* Hochst) seeds. LWT - Food Science and Technology 131:109825 (IF: 4.006) **Q1**
6. Gülcü, M., **Ghafoor, K.** Al-Juhaimi, F., Özcan, M.M., Uslu, N., Babiker, E.E., Ahmed, I.A.M., Azmi, I.U. (2020). Effect of grape (*Vitis vinifera* L.) varieties and harvest periods on bioactive compounds, antioxidant activity, phenolic composition, mineral contents, and fatty acid compositions of Vitis leave and oils. Journal of Food Processing and Preservation, e14890 (IF:1.405) **Q3**
7. Ahmed IAM, Özcan MM, Uslu N, Juhaimi F, Osman MA, Alqah HAS, **Ghafoor K**, Babiker EE (2020). Effect of microwave roasting on color, total phenol, antioxidant activity, fatty acid composition, tocopherol, and chemical composition of sesame seed and oils obtained from different countries. Journal of Food Processing and Preservation, e14807 (IF:1.405) **Q3**
8. **Ghafoor, K.**, Al Juhaimi, F., Geçgel, Ü., Babiker, E.E., Özcan, M.M. (2020). Influence of roasting on oil content, bioactive components of different walnut kernel. Journal of Oleo Science, 69(5):423-428 (IF: 1.304) **Q3**

9. Babiker, E.E., Özcan, M.M., **Ghafoor, K.**, Al Juhaimi, F., Ahmed, I.A.M., Almusallam, I.A. (2020). Physico-chemical and bioactive properties, fatty acids, phenolic compounds, mineral contents, and sensory properties of cookies enriched with carob flour. Journal of Food Processing and Preservation, DOI: 10.1111/jfpp.14745 (IF:1.405) **Q3**
10. Özcan, M.M., **Ghafoor, K.**, Al Juhaimi, F., Uslu, N., Babiker, E.E., Ahmed, I.A.M., Almusallam, I.A. (2020). Influence of drying techniques on bioactive properties, phenolic compounds and fatty acid compositions of dried lemon and orange peel powders. Journal of Food Science and Technology, DOI: 10.1007/s13197-020-04524-0 (IF: 1.946) **Q3**
11. Ahmed, I.A.M., Al-Juhaimi, F., Adisa, A.R., Adiamo, O.Q., Babiker, E.E., Osman, M.A., Gasseem, M.A., **Ghafoor, K.**, Alqah, H.A.S., Elkareem, M.A. (2020). Optimization of ultrasound-assisted extraction of phenolic compounds and antioxidant activity from Argel (*Solenostemma argel* Hayne) leaves using response surface methodology (RSM). Journal of Food Science and Technology, 57: 3071–3080 (IF: 1.946) **Q3**
12. Ahmed, I.A.M., Özcan, M.M., Al Juhaimi, F., Babiker, E.E., **Ghafoor, K.**, Banjarin, T., Osman, M.A., Gasseem, M.A., Alqah, H.A.S. (2020). Chemical composition, bioactive compounds, mineral contents, and fatty acid composition of pomace powder of different grape varieties. Journal of Food Processing and Preservation, 44:e14539 (IF:1.405) **Q3**
13. Al Juhaimi, F., Almusallam, I.A., Ahmed, I.A.M., **Ghafoor, K.**, Babiker, E.E., (2020). Potential of *Acacia nilotica* fruit flesh extract as an anti-oxidative and anti-microbial agent in beef burger. Journal of Food Processing and Preservation, 44:e14504 (IF:1.405) **Q3**
14. Fadimu, G.J., **Ghafoor, K.**, Babiker, E.E., Al-Juhaimi, F., Abdulraheem, R.A., Adenekan, M.K. (2020). Ultrasound-assisted process for optimal recovery of phenolic compounds from watermelon (*Citrullus lanatus*) seed and peel. Journal of Food Measurement and Characterization, 14:1784–1793 (IF: 1.648) **Q3**
Corresponding author
15. Babiker, E.E., Atasoy, G., Özcan, M.M., Al Juhaimi, F., **Ghafoor, K.**, Ahmed, I.A.M., Almusallam, I.A. (2020). Bioactive compounds, minerals, fatty acids, color, and sensory profile of roasted date (*Phoenix dactylifera* L.) seed. Journal of Food Processing and Preservation, 44:e14495 (IF:1.405) **Q3**
16. Ozcan, M.M., Matthaus, B., Aljuhaimi, F., Ahmed, I.A.M., **Ghafoor, K.**, Babiker, E.E., Osman, M.A., Gasseem, M.A., Alqah, H.A.S. (2020). Effect of almond genotypes on fatty acid composition, tocopherols and mineral contents and bioactive properties of sweet almond (*Prunus amygdalus* Batsch spp. dulce) kernel and oils. Journal of Food Science and Technology, DOI: 10.1007/s13197-020-04456-9 (IF: 1.946) **Q3**
17. Ozcan, M.M., Al Juhaimi, F., Ahmed, I.A.M., Babiker, E.E., **Ghafoor, K.** (2020). Antioxidant activity, fatty acid composition, phenolic compounds and mineral contents of stem, leave and fruits of two morphs of wild myrtle plants. Journal of Food Measurement and Characterization, 14:1376–1382 (IF: 1.648) **Q3**
18. **Ghafoor, K.**, Özcan, M.M., Al Juhaimi, F., Babiker, E.E., Ahmed, I.A.M. (2020). Influence of sumac extract on the physico-chemical properties and oxidative stability of some cold pressed citrus seed oils. Journal of Oleo Science, 69(4):307-315 (IF: 1.304) **Q3**
19. Ozcan, M.M., Ahmed, I.A.M., Al Juhaimi, F., Uslu, N., Osman, M.A., Gasseem, M.A., Babiker, E.E., **Ghafoor, K.** (2020). The influence of fermentation and bud sizes on antioxidant activity and bioactive compounds of three different size buds of *Capparis ovata* Desf. var. *canescens* plant. Journal of Food Science and Technology, DOI: 10.1007/s13197-020-04306-8 (IF: 1.946) **Q3**
20. Al-Juhaimi, F., Özcan, M.M., Uslu, N., **Ghafoor, K.**, Babiker, E.E., Ahmed, I.A.M. (2020). Bioactive properties, fatty acid compositions, and phenolic compounds of some date palm (*Phoenix dactylifera* L.) cultivars. Journal of Food Processing and Preservation, 44:e14432 (IF:1.405) **Q3**
21. Kale, S., Matthäus, B., Aljuhaimi, F., Ahmed, I.A.M., Özcan, M.M., **Ghafoor, K.**, Babiker, E.E., Osman, M.A., Gasseem, M.A., Alqah, H.A.S. (2020). A comparative study of the properties of 10 variety melon seeds and seed oils. Journal of Food Processing and Preservation, <https://doi.org/10.1111/jfpp.14463> (IF:1.405) **Q3**

22. Al-Juhaimi, F.Y., Babtain, I.A., Ahmed, I.A.M., Alsawmahi, O.N., **Ghafoor, K.**, Adiamo, O.Q., Babiker, E.E. (2020). Assessment of oxidative stability and physicochemical, microbiological, and sensory properties of beef patties formulated with baobab seed (*Adansonia digitata*) extract. Meat Science 162, 108044 (IF: 3.644) **Q1**
23. Juhaimi, F.A., **Ghafoor, K.**, Uslu, N., Mohamed Ahmed, I.A., Babiker, E.E., Özcan, M. M., Fadimu, G.J. (2020). The effect of harvest times on bioactive properties and fatty acid compositions of prickly pear (*Opuntia ficus-barbarica* A. Berger) fruits, Food Chemistry, 303: 125387 (IF: 6.306), **Q1**, [Corresponding author \(Ranks among top 5% journals in the field of Food Science and Technology\)](#)
24. Özcan, M.M., Al Juhaimi, F., Uslu, N., Ahmed, I.A.M., Babiker, E.E., Osman, M.A., Gassem, M.A., Alqah, H.A.S., **Ghafoor, K.** (2020). Effect of sonication process of terebinth (*Pistacia terebinthus* L.) fruits on antioxidant activity, phenolic compounds, fatty acids and tocopherol contents. Journal of Food Science and Technology, <https://doi.org/10.1007/s13197-019-04235-1> (IF: 1.946) **Q3**
25. Özcan, M.M., Al Juhaimi, F., Ahmed, I.A.M., Uslu, N., Babiker, E.E., **Ghafoor, K.** (2020). Effect of microwave and oven drying processes on antioxidant activity, total phenol and phenolic compounds of kiwi and pepino fruits. Journal of Food Science and Technology, 7(1):233–242 (IF: 1.946) **Q3**
26. **Ghafoor, K.**, Al Juhaimi, F., Özcan, M.M., Uslu, N., Babiker, E.E., Ahmed, I.A.M. (2020). Bioactive properties and phenolic compounds in bud, sprout, and fruit of *Capparis* spp. Plants. Journal of Food Processing and Preservation, 2020; 44:e14357 (IF:1. 405) **Q3** [Corresponding author](#)
27. Awang, A.F.I., Ahmed, Q.U., Shah, S.A.A., Jaffri, J.M., **Ghafoor, K.**, Uddin, A.B.M.H., Ferdosh, S., Sarker, M.Z.I. (2020): Isolation and characterization of novel antibacterial compound from an untapped plant, *Stereospermum fimbriatum*. Natural Product Research, 34, NO. 5, 629–637 (IF: 2.158) **Q2**
28. Al-Juhaimi, F.Y., Alsawmahi, O.N. Abdoun, K.A., **Ghafoor, K.**, Babiker, E.E. (2020). Antioxidant potential of Moringa leaves for improvement of milk and serum quality of Aardi goats. South African Journal of Botany, 129:134-137 (IF: 1.792) **Q2**
29. Ozcan, M.M., Al Juhaimi, F., **Ghafoor. K.**, Babiker, E.E., Ozcan, M.M. (2020). Characterization of physico-chemical and bioactive properties of oils of some important almond cultivars by cold press and soxhlet extraction. Journal of Food Science and Technology, 57(3):955–961 (IF: 1.946) **Q3**

2019

30. **Ghafoor, K.**, Ahmed, I.A.M., Doğu, S., Uslu, N., Jamiu, F.G., Al Juhaimi, F., Babiker, E.E., Özcan, M.M. (2019). The effect of heating temperature on total phenolic content, antioxidant activity, and phenolic compounds of plum and mahaleb fruits. International Journal of Food Engineering 2019; 20170302 (IF: 1.022) **Q3** [Corresponding author](#)
31. Al Juhaimi, F., Şimşek, S., **Ghafoor, K.**, Babiker, E.E., Özcan, M.M., Ahmed, I.A.M., Alsawmahi, O. (2019). Effect of varieties on bioactive properties and mineral contents of some sorghum, millet and lupin seeds. Journal of Oleo Science, 68(11): 1063-1071 (IF: 1.304) **Q3**
32. Özcan, M.M., Uslu, N., Figueredo, G., Al Juhaimi, F., **Ghafoor, K.**, Babiker, E.E., Alsawmahi, O.N., Özcan, M.M., Ahmed, I.A.M. (2019). The effect of fermentation process on bioactive properties, essential oil composition and phenolic constituents of raw fresh and fermented sea fennel (*Crithmum maritimum* L.) leaves. Indian Journal of Traditional Knowledge, 18(4): 800-804 (IF: 0.731) **Q4** [Corresponding author](#)
33. Al Juhaimi, F., Uslu, N., Babiker, E.E., **Ghafoor, K.**, Ahmed, I.A.M., Ozcan, M.M. (2019). The effect of different solvent types and extraction methods on oil yields and fatty acid composition of safflower seed. Journal of Oleo Science, 68(11): 1099-1104 (IF: 1.304) **Q3**
34. Özcan, M.M., Al Juhaimi, F., Uslu, N., **Ghafoor, K.**, Ahmed, I.A.M., Babiker, E.E. (2019). Distribution of heavy metal and macroelements of Indian and imported cigarette brands in Turkey. Environmental Science and Pollution Research, <https://doi.org/10.1007/s11356-019-05978-2> (IF: 3.056) **Q2**

35. Özcan, M.M., **Ghafoor, K.**, Al Juhaimi, F., Ahmed, I.A.M., Babiker, E.E. (2019). Effect of cold-press and soxhlet extraction on fatty acids, tocopherols and sterol contents of the Moringa seed oils. South African Journal of Botany, 124, 333-337 (IF: 1.792) **Q2** [Corresponding author](#)
36. Babiker, E.E., Al-Juhaimi, F.Y., Alqah, H.A., Adisa, A.R., Adiamo, O.Q., Ahmed, I.A.M., Alsawmahi, O.N., **Ghafoor, K.**, Ozcan, M.M. (2019). The effect of Acacia nilotica seed extract on the physicochemical, microbiological and oxidative stability of chicken patties. Journal of Food Science and Technology, 56(8):3910–3920 (IF: 1.946) **Q3**
37. Ozcan, M.M., Findik, S., AlJuhaimi, **Ghafoor, K.**, Babiker, E.E., Adiamo, O.Q. (2019). The effect of harvest time and varieties on total phenolics, antioxidant activity and phenolic compounds of olive fruit and leaves. Journal of Food Science and Technology, 56(5): 2373-2385 (IF 1.946) **Q3**
38. Özcan, M.M., Al Juhaimi, F., Uslu, N., **Ghafoor, K.**, Babiker, E.E., Ahmed, I.A.M., Alsawmahi, O.N. (2019). Effect of boiling on fatty acid composition and tocopherol content of hen, duck, and quail egg oils. Journal of Food Processing and Preservation, 43:e13986. (IF:1. 405) **Q3**
39. Banjanin, T., Özcan, M.M., Al Juhaimi, F., Ranković-Vasić, Z., Uslu, N., Mohamed. I.A., **Ghafoor, K.**, Babiker, E.E., Osman, M.M., Gassem, M.M., Salih, H.A.A. (2019). Effect of varieties on bioactive compounds, fatty acids, and mineral contents in different grape seed and oils from Bosnia and Herzegovina. Journal of Food Processing and Preservation, 43:e13981. (IF:1. 405) **Q3**
40. **Ghafoor, K.**, Doğu, S., Ahmed, I.A.M., Fadimu, G.J., Geçgel, U., Al Juhaimi, F., Babiker, E.E., Özcan, M.M. (2019). Effect of some plant species on fatty acid composition and mineral contents of Ferulago, Prangos, Ferula, and Marrubium seed and oils. Journal of Food Processing and Preservation, 43:e13939. (IF:1. 405) **Q3** [Corresponding author](#)
41. Özcan, M.M., Aljuhaimi, F, Uslu, N., **Ghafoor, K.**, Ahmed, I.A.M., Babiker, E.E. (2019). The Effect of Olive Varieties on Fatty Acid Composition and Tocopherol Contents of Cold Pressed Virgin Olive Oils. Journal of Oleo Science, 68, (4) 307-310 (IF: 1.304) **Q3** [Corresponding author](#)
42. Özcan, M.M., Aljuhaimi, F., Babiker, E.E., Uslu, N., Ceylan, D.A., **Ghafoor, K.**, Özcan, M.M., Dursun, N., Ahmed, I.M., Jamiu, F.G. Alsawmahi, O.N. (2019). Determination of antioxidant activity, phenolic compound, mineral contents and fatty acid compositions of bee pollen grains collected from different locations. Journal of Apicultural Science, 63 (1): 69-79 (IF: 0.776) **Q3**
43. Belviranlı, B., Al-Juhaimi, F., Özcan, M.M., **Ghafoor, K.**, Babiker, E.E., Alsawmahi, O.N. (2019). Effect of location on some physico-chemical properties of prickly pear (*Opuntia ficus-indica* L.) fruit and seeds. Journal of Food Processing and Preservation, 43:e13896. (IF:1. 405) **Q3**
44. **Ghafoor, K.**, Özcan, M.M., Al Juhaimi, F., Babiker, E.E., Fadimu, G.J. (2019). Changes in quality, bioactive compounds, fatty acids, tocopherols, and phenolic composition in oven- and microwave-roasted poppy seeds and oil. LWT-Food Science and Technology, 99: 490–496 (IF: 4.006) **Q1** [Corresponding author](#)
45. Tasnuva ST, Qamar UA, **Ghafoor K**, Sahena F, Jahurul MHA, Rukshana AH, Juliana MJ, Al-Juhaimi FY, Jalifah L, Jalal KCA, Ali ME, Zaidul ISM. (2019). α -glucosidase inhibitors isolated from *Mimosa pudica* L. Natural Product Research, 33 (10):1495–1499 (IF: 2.158) **Q2**
46. Hamzah, N.N., Ferdosh, S., Sarker, M.Z.I., **Ghafoor, K.**, Yunus, K., Chowdhury, A.J.K., Bari, N.A.A. (2019). Biological activities and extraction technologies of *Pheonix dactylifera*: a review. The Natural Products Journal, 9(1):3-13 (ISI Indexed)

2018

47. Al Juhaimi, F., **Ghafoor, K.**, Babiker, E.E., Özcan, M.M., Adiamo, O.Q., Alsawmahi, O.N. (2018). Influence of storage and roasting on the quality properties of kernel and oils of raw and roasted peanuts. Journal of Oleo Science, 67(6):755-762 (IF: 1.304) **Q3**
48. Jahurul, M.H.A., Zaidul, I.S.M., Sahena, F., Sharifudin, M.S., Norulaini, N.N., Ali, M.E., Hasmadi, M., **Ghafoor, K.**, Zzaman, W., Omar, A.K.M. (2018). Physicochemical properties of cocoa butter replacers from supercritical

carbon dioxide extracted mango seed fat and palm oil mid-fraction blends. International Food Research Journal, 25(1): 143-149 (IF: 0.61) **Q4**

49. Al Juhaimi, F., Özcan, M.M., Uslu, N., **Ghafoor, K.**, Babiker, E.E., Adiamo, O.Q., Alsawmahi, O.N. (2018). The effects of conventional heating on phenolic compounds and antioxidant activities of olive leaves. Journal of Food Science and Technology, 55(10):4204–4211 (IF: 1.946) **Q3**
50. **Ghafoor, K.**, Al Juhaimi, F., Özcan, M.M., Uslu, N., Hussain, S., Babiker, E.E., Fadimu, G.J. (2018). Effects of roasting on bioactive compounds, fatty acid, and mineral composition of chia seed and oil. Journal of Food Processing and Preservation, 42: e13710 (IF:1. 405) **Q3 Corresponding author**
51. Al Juhaimi, F., **Ghafoor, K.** Özcan, M.M., Jahurul, M.H.A., Babiker, E.E., Jinap, S., Sahena, F., Sharifudin, M.S., Zaidul, I.S.M. (2018). Effect of various food processing and handling methods on preservation of natural antioxidants in fruits and vegetables. Journal of Food Science and Technology, 55(10):3872–3880 (IF: 1.946) **Q3 Corresponding author**
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b) PATENT:

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c) BOOK CHAPTERS:

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d) INTERNATIONAL CONFERENCES:

1. **Ghafoor, K.** (2020). Green technologies in nutraceuticals processing. In: International Virtual Conference on Plant Based Food: Potential for Food Security and Pandemic Management, 15-16 October. (Invited Speaker and Session Chair)
2. **Ghafoor, K.** (2018). Photocatalytic Inactivation of Pathogenic Bacteria in a Water and Fruit Juice, Bactericidal Mechanism and Process Design. In International Food and Nutrition Research Conference, University of Sargodha, Pakistan (Invited Speaker)
3. **Ghafoor, K.** (2017). Innovative Nutraceuticals Processing Techniques, Applications, and Future Prospects. In: Science, Technology and Innovative Technologies. In the Prosperous Epoch of Powerful Sate, 11-12 June, 2017, Ashgabat, Turkmenistan (Invited Speaker)
4. Member, International Scientific Committee, the 5th International Symposium & Exhibition on Aqua Science and Water Resources (ISASWR'17), August 8-11, 2017. Fukuoka University, Fukuoka, Japan.
5. **Ghafoor, K.** (2016). Effects of drying methods on amino acid contents in Moringa plant shoots and leaves. In: International Conference on Chemical and Biochemical Engineering. January 22, 2016, Malaca, Malaysia.
6. Member, International Scientific Committee, International Research Conference on Innovations in Engineering, Science, and Technology (IRCIEST), November 18 - 20, 2015 Batangas State University, Batangas, Philippines
7. **Ghafoor, K.** (2015). Phenolic compounds from fenugreek (*Trigonella foenum-graecum* L.) seed, optimization of the extraction process. In: 2nd Mediterranean Symposium on Medicinal and Aromatic Plants, 22-25 April 2015, Antalya, Turkey. (Oral Presentation)
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16. Cho, S. Kim, S.Y., **Ghafoor, K.**, Shin, S., Lee, H., Hwang, J. and Park, J. Size-controlled phytic acid-chitosan capsules for oral insulin delivery. In: Bioconvergence for Food Innovation, 2010 Annual Meeting of Korean Society of Food Science and Technology, June 16~18, 2010, Incheon, South Korea, p. 332.
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Other Scientific Services:

- Member of the review panel of various journals such as: Food Chemistry; Innovative Food Science & Emerging Technologies; Journal of Food Biochemistry; Journal of Food Science; European Journal of Lipid Science and Technology; International Journal of Food Properties; Journal of Food Safety; Critical Reviews in Food Science and Nutrition; Quality Assurance and Safety of Crops & Foods; Ultrasonics Sonochemistry; Natural Products Research; Journal of Food Processing and Preservation; Journal of Supercritical Fluids; Food and Function; Industrial Crops and Products; RSC- Advances, International Journal of Food Science and Technology, British Food Journal, Journal of the Saudi Society of Agricultural Sciences, Journal of Food Science and Technology, Food Bioscience, Food Science and Biotechnology, South African Journal of Botany, International Journal of Biological Macromolecules. Journal of Ethnopharmacology, Journal of Food Composition and Analysis, Trends in Food Science and Technology etc.
- Reviewer of the promotion application of faculty members in different universities
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REFEREES:

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