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RESEARCH EXPERTISE:

Bioactive extraction, Emerging technologies in food processing (Homogenization, High pressure processing, Ultraviolet, Pulsed electric field, Ultrasound, Cold plasma), Energy storage using Phase change material

ACADEMIC BACKGROUND:

PhD in Chemical & Materials Engineering (Food Process Engineering) Department of Chemical & Materials Engineering University of Auckland New Zealand	2015-2019
M.Phil. in Food Science & Technology Department of Food Science and Technology University of Karachi Pakistan	2010-2013
M.Sc. in Food Science & Technology Department of Food Science and Technology University of Karachi Pakistan	2008
B.Sc (Hons) in Food Science & Technology (77%) Department of Food Science and Technology University of Karachi Pakistan	2005-2007

PROFESSIONAL EXPERIENCE:

<u>Lecturer</u> NED University of Engineering & Technology Karachi, Pakistan	2012 onwards
<u>Assistant Executive Officer</u> SGS (Pvt) Ltd Pakistan	2010-2011
<u>Quality Assurance Officer/Marketing</u> King's Food (Pvt) Ltd Dominos Pizza	2009-2010

Karachi, Pakistan.

SCIENTIFIC PUBLICATIONS:

- Ansari, J. A., Ismail, M., & Farid, M. (2017). Investigation of the use of ultrasonication followed by heat for spore inactivation. *Food and Bioproducts Processing*, 104, 32-39. doi: <https://doi.org/10.1016/j.fbp.2017.04.005>
- Ansari, J. A., Naz, S., Tarar, O. M., Siddiqi, R., Haider, M. S., & Jamil, K. (2015). Binding effect of proline-rich-proteins (PRPs) on in vitro antimicrobial activity of the flavonoids. *Brazilian Journal of Microbiology*, 46(1), 183-188. doi: 10.1590/S1517-838246120130280
- Ishtiaque, S., Naz, S., Siddiqi, R., Umer Abdullah, S., Khan, K., Ahmed, J., & Badaruddin, M. (2014). Antioxidant Activities and Total Phenolics Contents from Extracts of Terminalia catappa, Carrisa carandas, and Opuntia ficus indica Fruits. *Recent Innovations in Chemical Engineering (Formerly Recent Patents on Chemical Engineering)*, 7(2), 106-112.
- Ansari, J. A., Ismail, M., & Farid, M. (2019). Investigate the efficacy of UV pretreatment on thermal inactivation of *Bacillus subtilis* spores in different types of milk. *Innovative Food Science & Emerging Technologies*, 52, 387-393.
- Ansari, J. A., Ismail, M., & Farid, M. (2018). Preservation of foods using emerging technologies: A path towards minimally processed, low acid food. *Food New Zealand*, 18(5), 10.

REFERENCES:

Will be furnish upon request.