

CURRICULUM VITAE

Name	Sabeera Muzzaffar
Gender	Female
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I *Educational qualifications*

Degree / Examinations Qualified	Board/University	Passing Year	Passing Percentage	Subjects
Bachelors Agriculture	SKUAST- K, Shalimar, Kashmir, J&K, INDIA	2004	88.00	Agriculture
Masters in Post-Harvest Technology	Dr. YSPUHF, Nauni, Solan, H.P., INDIA	2007	83.40	Fruit & Vegetable Processing
National Eligibility Test (For Lectureship)	Agriculture Scientists Recruitment Board, New Delhi, INDIA	2009 2011		Horticulture Food Science &Technology
PhD. in Food Technology	University Kashmir, Hazratbal, Kashmir, J&K, INDIA	of 2020		Food Technology

II Awards / Honour

- Nominated as Member of State Level Advisory Committee on Safe and Healthy Diets.
- Received certificate of merit for MSc by UHF, Nauni Solan

III Experience

• **Professional experience**

(i) **Sr.Assistant Professor (Stage III)** Department of Food Science and Technology, University of Kashmir, Hazratbal, Srinagar, India -190006 **(08-05-2021 – till date)**

(ii) **Sr.Assistant Professor (Stage II)** Department of Food Science and Technology, University of Kashmir, Hazratbal, Srinagar, India -190006 **(08-05-2016 – 08-05-2021)**

(iii) **Assistant Professor**, Department of Food Science and Technology, University of Kashmir, Hazratbal, Srinagar, India -190006 **(08-05-2010 – 08-05- 2016)**

• **Research experience**

Research experience through Ph. D

I have carried out my Ph. D research work at the University of Kashmir on the topic “**Stability of phytochemicals during processing of plums**” from 2013 to 2020. The research work was published as research papers and book chapters.

Independent research work

I have been carrying out independent research work since 2010 with a research group of 4-5 M.Sc. students per year. I have successfully executed many research ideas with these budding researchers and published research articles in reputed journals. Besides the M.Sc. students, the research group includes three (03) full-time Ph.D. scholars.

• **Teaching experience**

I have teaching experience of 14 years. From 2010, I started teaching at PG level at University of Kashmir, Hazratbal, Srinagar.

IV. Memberships:

- Life member of the Association of Food Scientists and Technologists of India
- Life member of the Indian Science Congress Association
- Member of Board of Studies (UG and PG) in Food Science and Technology, University of Kashmir, Srinagar India.
- Treasurer of AFSTI chapter Srinagar

V. Research Grants /Projects

- PI for a project amounting Rs 2500000 “Exploration of wild fruits of Himalayan Kashmir for development of personalized foods for future food industry” sanctioned by JKST&IC in the year 2024 (Ongoing)
- Co-PI for an extramural project amounting Rs 243240 “Nanoencapsulation of isoflavones from soy whey and their controlled release in yogurt targeting health benefits” sanctioned by UGC-DAE in the year 2024 (Ongoing)

- Co-PI for an extramural project amounting Rs 2100000 “Technological Interventions to Enhance the Bioactivity of Basil Seed Oil and Functional Characterization of Basil Seed Protein” sanctioned by ICMR, New Delhi in the year 2023 (Ongoing)
- Acted as Co-PI for an extramural project amounting Rs 4028600 “Value addition of Fruits and vegetables of western Himalayas through eco-friendly and low cost Technologies” sanctioned by NMHS, in 2019. (Completed).

VI. Refresher/Orientation/Training courses attended:

- Attended a two-day workshop on “National Education Policy, 2020” on 17th and 18th October 2022 organized by CBCS /NEP Cell organized by the University of Kashmir.
- Attended the international conference on “Interface between Agriculture, Food, Chemical and Biological Sciences” on 27 -29 July, 2022 organised by the Department of Food Science and Technology in collaboration with the Association of Food Scientists and Technologists of India (AFSTI) held at University of Kashmir.
- Attended 2nd international conference on “Advances in Biopolymers” and workshop on “Fermented Foods & Gut Health” on 8-9 November 2021 at the Department of Food Science & Technology, University of Kashmir.
- Attended two-day workshop on “Shaping the way” for career counselors and placement officers on 27 and 28 August 2021 organized by the University of Kashmir in collaboration with Tata Advanced Systems Limited (TASL).
- Attended refresher course in science at UGC-HRDC University of Kashmir from 02-01-2021 to 15 -01- 2021 sponsored by UGC –GOI New Delhi.
- Attended refresher course of International faculty development program on green perspectives in the Food processing sector at NIFTEM, Kundli Haryana from 05-10-2020 to 21-10-2020 sponsored by the Ministry of Food Processing Industries, Govt. of India.
- Attended One day online workshop “Planning and organizing research using Elsevier tools: Science Direct, Scopus, and Mendeley’ organized by the Department of Bioresources, in collaboration with Elsevier. 2020.
- Attended a Ten-day online workshop on “Underutilised plant species: Future smart crops for food, nutritional security, and income generation” from 20th to 29th August 2020 organized by SKAUST Kashmir.
- Attended One week workshop on MOOCs, E-content development & Open Educational Resources organized by UGC-HRDC University of Kashmir, Srinagar from 18-06-2019 to 24-06-2019

VII. Paper presentations at Conferences/Seminar attended:

- Presented paper on Biopolymers in Advances in biopolymers and workshop on fermented foods and Gut health organized by the Department of Food Science and Technology on 09-11-2021
- Effect Of Candy Making And Storage On Physico- Chemical And Antioxidant Properties Of Muskmelon (Cucumis Melo) Fruit in Online International Conference on Emerging Techniques in Food Processing (ETFP) organised by Ghani Khan

Choudhury Institute of Engineering and Technology Malda on 25-03-2021.

- Presented paper on Biomedical applications of nano-antioxidants in Fifth International Conference on Nanotechnology for Better Living, ICNBL-2019 organised by NIT Srinagar and IIT Kharagpur from 7-11, April, 2019
- Evaluation of antiproliferative activity of six plum cultivars grown in Kashmir valley in 2nd J & k Medical Science Congress 2017 organised by SKIMS from 10-13, May 2017
- Antioxidant potential of *Rosa webbiana* Wall. Ex Royle in Two days National Interdisciplinary Conference, SSD 2016 organised by Sri Partap College Srinagar From 25-26th February 2017
- Role of Nanotechnology in horticultural crops in International Conference on Nanotechnology for Better Living organized by Indian Institute of Technology, Kanpur and National Institute of Technology, Srinagar May, 25-29, 2016
- Effect of storage on physicochemical characteristics and antioxidant activity of pumpkin (*Cucurbita moschata*) candy" in International Food Data conference; Food composition and public health and nutrition " organized by NIN Hyderabad, from 03-11-2015 to 05-11-2015
- Physicochemical and antioxidant potential of okra (*Hibiscus esculentus*) and characterization of its mucilage in 11th JK Science Congress 2015 organised by University of Kashmir, Srinagar from 12-10-2015 to 14-10-2015
- Health benefits of Beet Roots in National Interdisciplinary Science Conference on Recent Research Trends in Chemical and Environmental Sciences organised by Sri Pratap College, Srinagar, from 18-08-2015 to 19-09-2015
- An outlook of vegetable fermentation: past present and future in National Symposium on Biotechnological Interventions for upgradation of Food Products of India organized by the Department of Food Science and Technology, University of Kashmir, from 09-09-2015 to 10-09-2015
- Antioxidant and antimicrobial activity of *Trigonella Foenum graecum*. in 3rd Jammu and Kashmir Agricultural Science Congress organised by SKUAST –K Srinagar, 12-14, May 2014
- Antioxidant potential of green leafy vegetables in Regional Science Congress and 9th Jk Science Congress organised by University of Kashmir, Srinagar, Oct 1-3, 2013
- Physicochemical and sensory quality appraisal of different dahi brands sold at Srinagar city in 8th JK Science Congress, Science, technology and regional development: Opportunities and challenges organized by University of Kashmir, Srinagar, 17th September to 19th September 2012

VIII Invited speaker

- Delivered a lecture on the **Microbiological profile of foods during Fermentation** in the workshop "*Microbiological techniques of food Products*" organized by the Department of Food Science and Technology, University of Kashmir on 08-02-2023.

- As an invited speaker for the topic **Genetically Modified Foods** in the workshop “*Advanced Skill Development in Hazard Analysis and Risk-based Preventive Control (HARPC) in the Perishable Supply Chain of Major Agricultural Produce of Jammu and Kashmir*” organized by SKAUST- K on 20-03-2023.
- Delivered a lecture on the **Utilization of green techniques for extraction of functional ingredients in the workshop** entitled “*Utilisation of Green techniques for extraction of functional ingredients from fruit and vegetable by-products for development of edible coating in fresh-cut produce*” organized by the Department of Food Science and Technology, University of Kashmir on 17-08-2023.
- Delivered a lecture on the title **Milk-based safety regulations, FSSAI** in the conference “*Emerging techniques for evaluation of Milk products*” organized by the Department of Food Science and Technology, University of Kashmir on 17-03-2022.
- Delivered a lecture on **Active nano packaging** in the workshop “*Active nano packaging film loaded with a bioactive component for increasing the shelf life of foods*” organized by the Department of Food Science and Technology, University of Kashmir on 29-11-2022.

IX Publications:

Research papers

- Sidiq, M., Muzzaffar, S., & Masoodi, F. A. (2024). Enhancing the Shelf Life of Fresh Walnut Kernels Using Plant-Based Nano Pickering Emulsion Coatings Enriched with Peppermint Essential Oil and Green Tea Extract. *ACS Food Science & Technology*, 4(10), 2365-2373.
- Akhtar, G., Masoodi, F. A., & Muzaffar, S. (2024). Fabrication of ultrafine Himalayan walnut oil Pickering emulsions by ultrasonic emulsification: Techno-functional properties of emulsions and microcapsules. *Ultrasonics Sonochemistry*, 111, 107081.
- Rayees, R., Gani, A., Gani, A., & Muzzaffar, S. (2024). Water chestnut starch nanoparticle Pickering emulsion for enhanced apricot seed oil stability: A sustainable functionality approach. *International Journal of Biological Macromolecules*, 137110.
- Sidiq, M., Muzzaffar, S., Masoodi, F. A., Rizwan, D., & Gull, A. (2024). Nano-reduction of chickpea dietary fibre: effect on physicochemical, structural, functional and microbial properties. *International Journal of Food Science & Technology*, 59(9), 6026-6030.
- Azam, I., ul Ain, Q., Sidiq, M., & Muzzaffar, S. (2024). Lycopene extract as an antibrowning agent for edible coating of fresh cut apples. *Journal of Food Science and Technology*, 1-9.
- Rather, J. A., Punoo, H. A., Akhter, N., Muzzaffar, S., Khanday, F. A., & Goksen, G. (2024). Effect of storage on the physicochemical, rheological, antioxidant activity, and sensory properties of soy whey-fortified pineapple juice beverages. *Food Science & Nutrition*.
- Muzzaffar, S., Masoodi, F. A., & Azam, I. (2024). Bioactive properties of six dried Himalayan plum cultivars and the impact of their powders on lipid peroxidation in meat emulsions. *Measurement: Food*, 15, 10019
- Rather, J. A., Punoo, H. A., Akhter, N., Haddad, M., & Muzzaffar, S. (2024). Optimization of soy-whey fortified pineapple juice beverage using response surface methodology. *LWT*, 207, 116613.
- Masoodi, L., Masoodi, F. A., Gull, A., Gani, A., Muzaffer, S., & Sidiq, M. (2023). Effect of γ -irradiation on the physicochemical and sensory properties of fresh walnut kernels (*Juglans regia*) during storage. *Food Chemistry Advances*, 3, 100301.

- Gull, A., Masoodi, F. A., Masoodi, L., Gani, A., & Muzaffar, S. (2023). Effect of sodium alginate coatings enriched with α -tocopherol on quality of fresh walnut kernels. *Food Chemistry Advances*, 2, 100169.
- Muzaffar, S., & Masoodi, F. A. (2018). Plum cultivars grown in Himalayan temperate conditions: Physicochemical, antioxidant and antiproliferative activity against three cancer cell lines. *Journal of Food Measurement and Characterization*, 12, 2247-2255.
- Baba, W. N., Tabasum, Q., Muzaffar, S., Masoodi, F. A., Wani, I., Ganie, S. A., & Bhat, M. M. (2018). Some nutraceutical properties of fenugreek seeds and shoots (*Trigonella foenum-graecum* L.) from the high Himalayan region. *Food bioscience*, 23, 31-37.
- Baba, W. N., Tabasum, Q., Muzaffar, S., Masoodi, F. A., Wani, I., Ganie, S. A., & Bhat, M. M. (2018). Some nutraceutical properties of fenugreek seeds and shoots (*Trigonella foenum-graecum* L.) from the high Himalayan region. *Food bioscience*, 23, 31-37.
- Muzaffar, S., Ahmad, M., Wani, S. M., Gani, A., Baba, W. N., Shah, U., ... & Wani, T. A. (2016). Ultrasound treatment: effect on physicochemical, microbial and antioxidant properties of cherry (*Prunus avium*). *Journal of food science and technology*, 53, 2752-2759.
- Sabeera Muzaffar, Romee Jan, Farooq Ah. Masoodi, Mohd Munaff Bhat, Touseef Ah Wani & Ghulam Rasool Wani "Effect of preservation methods and storage period on the chemical composition and sensory properties of strawberry crush" *Cogent Food & Agriculture*, 2016, 1(2): 1 -11 {ISSN: 23311932} Impact Factor = 2.7.
- Sabeera Muzaffar, S. M., Baba, W. N., Nuzhat Nazir, N. N., Masoodi, F. A., Bhat, M. M., & Rafiya Bazaz, R. B. (2016). Effect of storage on physicochemical, microbial and antioxidant properties of pumpkin (*Cucurbita moschata*) candy.
- Muzaffar, S., Maqbool, K., Wani, I. A., Masoodi, F. A., & Bhat, M. M. (2016). Physico-Chemical Characterization Of Sweet Chestnut (*Castanea Sativa* L.) Starch Grown In Temperate Climate Of Kashmir, India. *Acta Alimentaria*, 45(2), 258-267.
- Hamid, S., Muzaffar, S., Wani, I. A., Masoodi, F. A., & Bhat, M. M. (2016). Physical and cooking characteristics of two cowpea cultivars grown in temperate Indian climate. *Journal of the Saudi Society of Agricultural Sciences*, 15(2), 127-134.
- Shubeena, Wani, I. A., Gani, A., Sharma, P., Wani, T. A., Masoodi, F. A., ... & Muzaffar, S. (2015). Effect of acetylation on the physico-chemical properties of Indian Horse Chestnut (*Aesculus indica* L.) starch. *Starch-Stärke*, 67(3-4), 311-318.
- Saima Hamid, S. H., Sabeera Muzaffar, S. M., Wani, I. A., & Masoodi, F. A. (2015). Physicochemical and functional properties of two cowpea cultivars grown in temperate Indian climate.
- Wani, I. A., Wani, A. A., Gani, A., Muzaffar, S., Gul, M. K., Masoodi, F. A., & Wani, T. A. (2015). Effect of gamma-irradiation on physico-chemical and functional properties of arrowhead (*Sagittaria sagittifolia* L.) tuber flour. *Food bioscience*, 11, 23-32.
- Rasool, N., Baba, W. N., Muzaffar, S., Masoodi, F. A., Ahmad, M., & Munaff Bhat, M. (2015). A correlation study of proximate composition, physical and cooking properties of new high yielding and disease resistant rice varieties. *Cogent Food & Agriculture*, 1(1), 1099175.
- Wani, I. A., Jabeen, M., Geelani, H., Masoodi, F. A., Saba, I., & Muzaffar, S. (2014). Effect of gamma irradiation on physicochemical properties of Indian Horse Chestnut (*Aesculus indica* Colebr.) starch. *Food hydrocolloids*, 35, 253-263.
- Sofi, B. A., Wani, I. A., Masoodi, F. A., Saba, I., & Muzaffar, S. (2013). Effect of gamma irradiation on physicochemical properties of broad bean (*Vicia faba* L.) starch. *LWT-Food Science and Technology*, 54(1), 63-72.
- Ganie, S. A., Jan, A., Muzaffar, S., Zargar, B. A., Hamid, R., & Zargar, M. A. (2012). Radical scavenging and antibacterial activity of *Arnebia benthamii* methanol extract. *Asian Pacific Journal of Tropical Medicine*, 5(10), 766-772.

- Sabeera Muzaffar, Anju K. Dhiman & Surekha Attri. Optimisation of pumpkin:apple ratio for the production of β carotene rich jam and retention of quality during storage Indian Food Packer, 2010, 46 (5)
- Anju K.Dhiman, Sabeera Muzaffar and Surekha Attri. Standardization of technology for development of pumpkin apple chutney. Haryana journal of horticulture. Science, 2007, 36(1&2) Impact Factor= 0.1
- Anju K.Dhiman, Sabeera Muzaffar and Surekha Attri. Evaluation of pumpkin (*Cucurbita moschata*) for product development. Himachal Journal Of Agricultural Research, 2007, 33 (2)

Book chapters

- **S Muzaffar**, M Sidiq. *Effects of Pre-and Postharvest Processing Technologies on Bioactive Compounds of Plum: Handbook of Plum Fruit*, 2022, 249-281
- **S Muzaffar**, I Azam. *Health and Medicinal Properties of Saffron: Handbook of Oleoresins*, 2022, 63-93
- **S Muzaffar**, T Nazir, MM Bhat, IA Wani, FA Masoodi. *Goitrogens: Handbook of Plant and Animal Toxins in Food*, 2022, 125-154

- IA Wani, Z ul Ashraf, **S Muzaffar**. *Erucic acid: Handbook of plant and animal toxins in food*, 2022, 169-176
- **Sabeera Muzaffar**, Sajad A. Rather, and F.A. Masoodi. *Ethylene Signalling During leaf senescence: Plant Abiotic Stress Physiology*. Vol. 2 Molecular advancements. Apple Academic Press. 2021, ISBN 978-1-77463-016-7
- **S Muzaffar**, MM Bhat, TA Wani, IA Wani, FA Masoodi. *Postharvest Biology and Technology of Apricot: Postharvest Biology and Technology of Temperate Fruits*. Springer. 2018, ISBN 978-3-319-76843-4
- T Majeed, IA Wani, **S Muzaffar**. *Postharvest Biology and Technology of Quince: Postharvest Biology and Technology of Temperate Fruits*. Springer. 2018, ISBN 978-3-319-76843-4
- M. Munaff Bhat, **Sabeera Bhat** & VK Joshi. *Post-harvest operation, treatment, processing technology and Microbiology: Food processing and Preservation*. A.K. Bakshi, V.K. Joshi, Devina Vaidya and Savita Sharma. Jagminder Book Agency. 2013, ISBN 8186095179

Dated: 23-07-2024

Dr. Sabeera Muzaffar