

Professional Resume



DR. KASHIF GHAFOOR

Associate Professor

Department of Food Science and Nutrition

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Research Highlights:

Natural Antioxidants, Functional Foods, Innovative Food Processing, Food Safety using Non-thermal Techniques, Applied Food Chemistry

PERSONAL DETAILS:

First Name:	Kashif	Last Name:	Ghafoor
Father Name:	Abdul Ghafoor		
Date of Birth:	December 25, 1978		
Marital Status:	Married		
Nationality:	Pakistani		
National ID #:	33303-2198250-7		
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Current Address:	Associate Professor, Department of Food and Nutrition Sciences, College of Food and Agriculture, King Saud University, PO Box 2460, Riyadh 11451, Saudi Arabia.		
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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 EXPERIENCES:

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

- Consistently ranked among the top scientists at College of Food and Agricultural Sciences at KSU
- Courses: Food Analysis, Food Chemistry, Quality Control, Meat Science and Technology, Functional Foods
- Member of the Quality Management System, Lab Safety, Doctorate Program committees at the department

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 Projects:

- International Scientific Partnership Program (ISPP), King Saud University's collaborator for the program ISPP # 26 with International Islamic University Malaysia
- Development of High Quality Nutraceuticals and Functional Foods from Date Fruit using Innovative Techniques
(1.99 Million SR, funded by KACST, Saudi Arabia, Role-PI, 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
(1.85 Million SR, funded by KACST, Saudi Arabia, Role-Co-I)
- 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, Role-Co-I)
- Utilization of date palm waste for production of biogas
(1.9 Million SR, funded by KACST, Saudi Arabia, Role Senior researcher)

Postdoctoral Research Fellowship, September 2009 to August 2010 at Department of Biotechnology, Yonsei University, Seoul, South Korea.

- 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

Graduate Students' Thesis & Research Supervision:

MSc

- 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*
- Quality of Preserved Fresh Barhi Dates (*Phoenix dactylifera*) Utilizing Modified Atmosphere Packaging (Omer Alsawmahi at King Saud University, Saudi Arabia). *Co-Supervisor*
- 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*
- 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

- Particle Formation and Micronization of Fish Oil using Conventional and Non-Conventional Techniques (Fahim T. Karim at International Islamic University, Malaysia) *Co-Supervisor*

Membership of Professional Societies

- International Association of Food Protection (IAFP)
- Korean Society of Food Science & Technology (KOSFOST)
- Saudi Society for Food Science & Nutrition

PUBLICATIONS:

a) Published Articles (Total Impact Factor ~ 128.491)

Research ID: <http://www.researcherid.com/rid/D-5720-2011>

Thomson Reuters Web of Knowledge Citations: 730, h-index: 12

Google Scholar Citations: 1350, h-index: 15, i10 Index: 26

2017

1. Simsek, S., Ozcan, M.M., Al Juhaime, F., Babiker, E.E., Ghafoor, K. (2017). Amino acid and sugar contents of wild and cultivated carob (*Ceratonia siliqua*) pods collected in different harvest periods. Chemistry of Natural Compounds, 53(5): 1008-1009 (IF:0.460)
2. Tunna, T.S., Zaidul I.S.M., **Ghafoor, K.**, Ferdosh, S., Jaffri, J., Al-Juhaime, F.Y., Ali, E., Akanda, J.H., Awal, S., Ahmed, Q.U., Selamat, J. (2017). Enrichment, in vitro and quantification study of antidiabetic compounds from neglected weed Mimosa pudica using supercritical CO₂ and CO₂-Soxhlet. Separation Science and Technology, DOI: 10.1080/01496395.2017.1384015 (IF: 1.106)
3. AL Juhaime, F., Özcan, M.M., **Ghafoor, K.**, Babiker, E.E. (2017). The effect of microwave roasting on bioactive compounds, antioxidant activity and fatty acid composition of apricot kernel and oils. Food Chemistry, <http://dx.doi.org/10.1016/j.foodchem.2017.09.100> (IF: 4.529)
4. Al Juhaime, F., Ahmed, I.A.M., Adiamo, O.Q., Adisa, A.R., **Gahfoor, K.**, Ozcan, M.M., Babiker, E.E. (2017). Effect of argel (*Solenostemma argel*) leaf powder on the quality attributes of camel patties during cold storage. Journal of Food Processing and Preservation, DOI:10.1111/jfpp.13496 (IF: 0.791)
5. Al Juhaime, F., Ozcan, M.M., Uslu, N., **Ghafoor, K.**, Babiker, E.E. (2017). Effect of microwave heating on phenolic compounds of prickly pear (*Opuntia ficus-indica* L.) seeds. Journal of Food Processing and Preservation, <https://doi.org/10.1111/jfpp.13437> (IF: 0.791)
6. Adiamo, O.Q., **Gahfoor, K.**, AL-Juhaime, F., Ahmed, I.A.M., and Babiker, E.E. (2017). Effects of thermosonication and orange by-products extracts on quality attributes of carrot (*Daucus carota*) juice during storage. International Journal of Food Science & Technology, 52 (9), 2115-2125 (IF: 1.640)
7. Sabina E., Zaidul I.S.M., **Ghafoor, K.**, Sahena F., Juliana M.J., Jahurul M.H.A., AL-Juhaime, F.Y., Fauzi M.B., Alfi K. (2017). Extraction of α -glucosidase inhibitory compounds from *Phaleria macrocarpa* fruit flesh using solvent, sonication, and subcritical carbon dioxide soxhlet methods. Journal of Food Biochemistry, DOI: <https://doi.org/10.1111/jfbc.12399> (IF: 1.000)
8. AL-Juhaime, F., Özcan, M.M., **Ghafoor, K.** (2017). Characterization of pomegranate (*Punica granatum* L.) seed and oils. European Journal of Lipid Science and Technology, DOI:10.1002/ejlt.201700074 (IF: 2.145)
9. AL Juhaime, F., **Ghafoor, K.**, Ahmed, I.A.M., Babiker, E.E., Ozcan, M.M. (2017). Comparative study of mineral and oxidative status of *Sonchus oleraceus*, *Moringa oleifera* and *Moringa peregrina* leaves. Journal of Food Measurement and Characterization, doi:10.1007/s11694-017-9555-9 (IF: 0.536)
10. AL-Juhaime, F., Özcan, M.M., **Ghafoor, K.**, Babiker, E.E. (2017). Determination of physicochemical properties of multifloral honeys stored in different containers. Journal of Food Processing and Preservation, DOI: <https://doi.org/10.1111/jfpp.13379> (IF: 0.791)
11. Özcan, M.M., AL-Juhaime, F. Gülcü, M., Uslu, N., Gecgel, **Ghafoor, K.**, Dursun, N. (2017). Effect of harvest time on physico-chemical properties and bioactive compounds of pulp and seeds of grape varieties. Journal of Food Science and Technology, 54(8):2230–2240 (IF: 1.262)

12. Alam, M.A., Zaidul, I.S.M., **Ghafoor, K.**, Sahena, F., Hakim, M.A., Rafii, M.Y., Abir, H.M., Bostanudin, M.F., Perumal, V., Khatib, A. (2017). *In vitro* antioxidant and, α -glucosidase inhibitory activities and comprehensive metabolite profiling of methanol extract and its fractions from *Clinacanthus nutans*. BMC Complementary and Alternative Medicine, 17:181 (IF: 2.288)
13. **Ghafoor, K.**, Özcan, M.M., AL-Juhaimi, F., Babiker, E.E., Sarker, M.Z.I., Ahmed, I.A.M., Ahmed, M.A. (2017). Nutritional Composition, Extraction and Utilization of Wheat Germ Oil: A Review. European Journal of Lipid Science and Technology, 119 (7): 1600160 (IF: 2.145)
14. Karim, F.T., **Ghafoor, K.**, Ferdosh, S., Al-Juhaimi, F., Ali, E., Yunus, K.B., Hamed, M.H., Islam, A., Asif, M. and Sarker, M.Z.I. (2017). Microencapsulation of fish oil using supercritical antisolvent process. Journal of Food and Drug Analysis, 25: 654 -666.11.017 (IF: 3.048)
15. Alam, M.A., Zaidul, I.S.M., **Ghafoor, K.**, Sahena, F., Ali, M.E., Mirhosseini, H., Kamaruzzaman, B.Y., Jahurul, M.H.A. and Khatib, A. (2017): Identification of Bioactive Compounds with GC Q-TOF MS in the Extracts from *Clinacanthus nutans* Using Subcritical Carbon Dioxide Extraction, Separation Science and Technology, 52 (5): 852–863 (IF: 1.106).
16. AL-Juhaimi, F., Adiamo, O.Q., Alsawmahi, O.N., **Ghafoor, K.**, Sarker, M.Z.I., Ahmed., I.A.M., and Babiker, E.E. (2017). Effect of pistachio seed hull extracts on quality attributes of chicken burger. CyTa – Journal of Food, 15 (1), 9-14 (IF: 1.180)
17. Babiker, E.E., AL Juhaimi, F., **Ghafoor, K.**, Abdoun, K.A. (2017). Comparative study on feeding value of Moringa leaves as a partial replacement for alfalfa hay in ewes and goats. Livestock Science 195: 21–26 (IF: 1.377).
18. Al Juhaimi, F, Ozcan, M.M, **Ghafoor, K.**, Adiamo, O.Q., Babiker, E.E. (2017). Phenolic compounds and sterol contents of olive (*Olea europaea* L.) oils obtained from different varieties. Pakistan Journal of Botany, 49(1): 169-172 (IF: 0.690)
19. Özcan, MM, Al Juhaimi, F., Uslu, N., **Ghafoor, K.**, Babiker, E.E. (2017). A traditional food: Sunflower (*Helianthus annuus* L.) and Heather [*Calluna vulgaris* (L.) Hull] honeys. Indian Journal of Traditional Knowledge 16(1):78-82 (IF: 1.273).
20. Al Juhaimi, F., **Ghafoor, K.**, Babiker, E.E., Matthaus, B., Ozcan, M.M. (2017). The biochemical composition of the leaves and seeds meals of moringa species as non-conventional sources of nutrients. Journal of Food Biochemistry, 41(1): e12322 (IF: 1.000)
21. Easmin, S., Sarker, M.Z.I., **Ghafoor, K.**, Ferdosh, S., Jaffri, J., Ali, M.E., Mirhosseini, H., Al-Juhaimi, F.Y., Perumal, V., Khatib, A. (2017). Rapid investigation of α -glucosidase inhibitory activity of *Phaleria macrocarpa* extracts using FTIR-ATR based fingerprinting. Journal of Food and Drug Analysis, 25: 306-315 (IF: 3.048)
22. Shahbaz, H.M., Ryoo, H., Kim, J.U., Kim, S., Lee, D.U. **Ghafoor, K.**, and Park, J. (2017). Effects of UV-c in a teflon-coil and high hydrostatic pressure combined treatment for maintenance of the characteristic quality of dongchimi (watery radish kimchi) during room temperature storage. Journal of Food Processing and Preservation, 41: e13057 (IF: 0.791)

2016

23. Babiker, E.E., AL Juhaimi, F., **Ghafoor, K.**, Mohamed, H. E. Abdoun, K.A. (2016). Effect of partial replacement of alfalfa hay with *Moringa* species leaves on milk yield and composition of Najdi ewes. Tropical Animal Health and Production, 48:1427–1433 (IF: 0.912)
24. Hawashin, M.D., Al-Juhaimi, F., Ahmed, I.A.M., **Ghafoor, K.**, Babiker, E.E. (2016). Physicochemical, microbiological and sensory evaluation of beef patties incorporated with destoned olive cake powder. Meat Science, 122, 32–39. (IF: 3.126).
25. Babiker, E.E., AL Juhaimi, F., **Ghafoor, K.**, Abdoun, K.A. (2016). Effect of drying methods on nutritional quality of young shoots and leaves of two *Moringa* species as non-conventional fodders. Agroforestry Systems, DOI 10.1007/s10457-016-0043-8 (IF: 1.170).

26. Awang, A.F.I., Ferdosh, S., Sarker, M.Z.I., Sheikh, H.I., **Ghafoor, K.**, Yunus, K. (2016). *Stereospermum fimbriatum* as a Potential Source of Phytochemicals: A Review of *Stereospermum* Genus. Current Pharmaceutical Biotechnology, 17(12): 1024-1035 (IF: 2.459)
27. Kim, J.U., **Ghafoor, K.**, Ahn, J., Shin, S., Lee, S.H., Shahbaz, H.M., Shin, H.H., Kim, S., Park, J. (2016). Kinetic modelling and characterization of a diffusion-based time-temperature indicator (TTI) for monitoring microbial quality of non-pasteurized angelica juice. LWT - Food Science and Technology, 67, 143-150 (IF: 2.329).
28. Alam, A., Ferdosh, S., **Ghafoor, K.**, Hakim, A., Juraimi, A.S., Khatib, A., Sarker, Z.I. (2016). Clinacanthus nutans: A review of the medicinal uses, pharmacology and phytochemistry. Asian Pacific Journal of Tropical Medicine, 9(4): 402–409 (IF: 0.925)
29. AL Juhaimi, F., Matthäus, B., **Ghafoor, K.**, Babiker, E.E., Özcan, M.M. (2016). Fatty acids, tocopherols, minerals contents of Nigella sativa and Trigonella foenum-graecum seed and seed oils. Rivista Italiana Delle Sostanze Grasse, XCIII: 165-171 (IF: 0.125)
30. Al Juhaimi, F., **Ghafoor, K.**, Babiker, .E.E., Özcan, M.M. (2016). Antioxidant potential, mineral contents and fatty acid composition of rose, blackberry and redberry fruits. Zeitschrift fur Arznei- & Gewurzpflanzen (Journal of Medicinal & Spice Plants), 21 (4): 188–192 (IF: 0.161)
31. Al Juhaimi, F., Uslu, N., Özcan, M.M., Babiker, .E.E., **Ghafoor, K.** (2016). Effect of drying on antioxidant activity, total phenol and mineral contents of pear fruit. Journal of Food Safety and Food Quality, 67: 113-148. (IF: 0.062)
32. AL Juhaimi, F., Babiker, E.E., Ghafoor, K., Özcan, M.M. (2016). Fatty acid composition of three different Moringa leave oils. Rivista Italiana Delle Sostanze Grasse, XCIII:11-113. (IF: 0.125).
33. Matthäus, E., Al Juhaimi, F., Özcan, M.M., El Babiker, E., **Ghafoor, K.** (2016). Oil, fatty acid and tocopherol contents of some aromatic plant seeds. Rivista Italiana Delle Sostanze Grasse, XCIII: 133-136. (IF: 0.125).
34. Juhaimi, F.A., **Ghafoor, K.**, Babiker, E.E., Özcan, M.M., Harmankaya, M., (2016). Mineral contents of traditional breads enriched with floral honey. Indian Journal of Traditional Knowledge, 15 (2), 223-226. (IF: 1.273).
35. AL-Juhaimi, F., Uslu, N., Özcan, M.M., **Ghafoor, K.**, Babiker, E.E. (2016). The effect of rosemary essential oil on physico-chemical properties of extra-virgin olive oil stored in colorful bottles. Quality Assurance and Safety of Crops & Foods, 8(3), 327–331 (IF: 0.597)
36. Juhaimi, F.A.L., Matthäus, B., Özcan, M.M., **Ghafoor, K.** (2016).The physico-chemical properties of some citrus seeds and seed oils. Zeitschrift für Naturforschung C (A Journal of Biosciences), 71 (3-4): 79–85 (IF: 0.837).
37. AL-Juhaimi, F., Adiamo, O.Q., **Ghafoor, K.**, Babiker, E.E. (2016). Optimization of ultrasonic-assisted extraction of phenolic compounds from fenugreek (*Trigonella foenum-graecum* L.) seed. CyTA-Journal of Food, 14 (3), 369–374 (IF: 1.180)
38. Fahim, T.K., Zaidul I.S.M., **Ghafoor, K.**, Al-Juhaimi, F.Y., Jalil, R., Awang, M.B., Mehrnoush, A., Hossain, M.S., Khalil, H.P.S.A. (2016). Microencapsulation of fish oil using Hydroxy propyl methyl cellulose as a carrier material by spray drying. Journal of Food Processing and Preservation, 40 (2): 140–153 (IF: 0.791).
39. Ferdosh, S., Sarker, M.Z.I., Ab Rahman, N.N.N., Akanda, M.J.H., **Ghafoor, K.**, Ab Kadir, M.Q. (2016). Simultaneous extraction and fractionation of fish oil from tuna by-product using supercritical carbon dioxide (SC-CO₂). Journal of Aquatic Food Product Technology, 25 (2): 230-239 (IF: 0.478)
40. Shahbaz, H.M., Kim, S., Hong, J., Kim, J.U., Lee, D.U., **Ghafoor, K.**, Park, J. (2016). The effects of TiO₂-UVC photocatalysis and thermal pasteurisation on microbial inactivation and quality characteristics of the Korean rice drink sikhye. International Journal of Food Science and Technology, 51, 123–132 (IF: 1.640).

41. Shahbaz, H.M., Yoo, S., Seo, B., **Ghafoor, K.**, Kim, J.U., Lee, D.U., Park, J. (2016). Combination of TiO₂-UV photocatalysis and high hydrostatic pressure to inactivate bacterial pathogens and yeast in commercial apple juice. Food and Bioprocess Technology, 9:182–190 (IF: 2.576).
42. Al-Juhaimi, F., Uslu, N., Bozkurt, D., **Ghafoor, K.**, Babiker, E.E., Ozcan, M.M. (2016). Effects of oven and microwave drying on phenolic contents and antioxidant activities in four apple cultivars. Quality Assurance and Safety of Crops & Foods, 8 (1), 51-66 (IF: 0.597)
43. AL-Juhaimi, F.Y., **Ghafoor, K.**, Babiker, E.E. (2016). Effects of different levels of Moringa (*Moringa oleifera*) seed flour on quality attributes of beef burger. CyTA-Journal of Food, 14:1-9. (IF: 1.180)
44. Asep, E.K., Jinap, S., Russly, A.R., Jahurul, M.H.A., **Ghafoor, K.**, Zaidul, I.S.M. (2016). The effect of flow rate at different pressures and temperatures on cocoa butter extracted from cocoa nib using supercritical carbon dioxide (scCO₂). Journal of Food Science and Technology- Mysore, 53(5):2287–2297 (IF: 1.262).
45. Sabina, E., Zaidul, I.S.M., **Ghafoor, K.**, Jaffri, J.M., Sahena, F., Babiker, E.E., Perumal, V., Hamed, M., Amid, M., Khatib, A. (2016). Screening of various parts of *Phaleria macrocarpa* plant for α-glucosidase inhibitory activity. Journal of Food Biochemistry, 40, 201–210 (IF: 1.000).

2015

46. Yoo, S., **Ghafoor, K.**, Kim, S., Sun, Y.W., Kim, J.U., Yang, K.Y., Lee, D.U., Shahbaz, H.M., Park, J. (2015). Inactivation of pathogenic bacteria inoculated onto a Bacto™ agar model surface using TiO₂-UVC photocatalysis, UVC and chlorine treatments. Journal of Applied Microbiology, 119, 688-696 (IF: 2.099)
47. Yoo, S., **Ghafoor, K.**, Kim, J.U., Kim, S., Jung, B., Lee, D.U., Park, J. (2015). Inactivation of *Escherichia coli* O157:H7 on Orange Fruit Surfaces and Juice using Photocatalysis and High Hydrostatic Pressure. Journal of Food Protection, 78 (6): 1098–1105. (IF: 1.417).
48. **Ghafoor, K.**, (2015). Optimized extraction of phenolic compounds from barley (*Hordeum vulgare* L.) seed and their radical scavenging properties. Journal of Food Processing and Preservation, 39, 793–799 (IF: 0.791)
49. Tunna, T.S., Sarker, Z.I., Ahmed, Q.U., **Ghafoor, K.**, Al-Juhaimi, F.Y., Uddin, S., Hasan, M., Ferdous, S. (2015). Analyses and profiling of extract and fractions of neglected weed *Mimosa pudica* Linn. traditionally used in Southeast Asia to treat diabetes. South African Journal of Botany, 99: 144-152. (IF: 1.427)
50. **Ghafoor, K.**, AL Juhaimi, F., Ozcan, M.M., Jahurul, M.H.A. (2015). Some nutritional characteristics and mineral contents in barley (*Hordeum vulgare* L.) seeds cultivated under salt stress. Quality Assurance and Safety of Crops & Foods, 7 (3): 363-368. (IF: 0.597)
51. Jahurul M.H.A., Zaidul, I.S.M., **Ghafoor, K.**, AL-Juhaimi, F.Y., Nyam, K., Norulaini, N.A.N., Sahena, F., Omar, A.K.M. (2015). Mango (*Mangifera indica* L.) by-products and their valuable components: a review. Food Chemistry, 183, 173–180. (IF: 4.529)
52. Ozcan, M.M., Al-Juhaimi, F., **Ghafoor, K.**, Babiker, E.E., Uslu, N. (2015). Effect of heating process on oil yield and fatty acid composition of wheat germ. Quality Assurance and Safety of Crops & Foods, 7 (4) 517-520. (IF: 0.597)
53. Figueredo, G., Chalchat, J.C., Chalard, P., Al Juhaimi, F.Y., **Ghafoor, K.**, El Babiker, E.F., Ozcan, M.M. (2015). The effect of harvest periods on chemical composition of essential oil of mint (*Mentha spicata* L.) leaves. Zeitschrift fur Arznei- & Gewurzpflanzen (Journal of Medicinal & Spice Plants), 20 (4): 172-176. (IF: 0.08). (IF: 0.161).
54. Ozcan, MM, Figueredo, G, Chalchat, JC, Chalard, P, Al Juhaimi, F., **Ghafoor, K.**, El Babiker, EF. (2015). Chemical constituents in essential oils of *Salvia officinalis* L. and *Salvia fruticosa* Mill. Zeitschrift fur Arznei- & Gewurzpflanzen (Journal of Medicinal & Spice Plants), 20 (4): 181-84 (IF: 0.161).

55. Lee, D., **Ghafoor, K.**, Moon, S., Kim, S.H., Kim, S., Chun, H., Park, J. (2015). Phenolic compounds and antioxidant properties of high hydrostatic pressure and conventionally treated ginseng (*Panax ginseng*) products. Quality Assurance and Safety of Crops & Foods, 7 (4) 493-500. (IF: 0.597)

2014

56. Jahurul, M.H.A., Zaidul, I.S.M., Norulaini, N.A.N. Sahena, F., Kamaruzzaman, B.Y., **Ghafoor, K.**, Omar A.K.M. (2014). Cocoa butter replacers from blends of mango seed fat extracted by supercritical carbon dioxide and palm stearin. Food Research International, 65: 401-406. (IF: 3.086)
57. Al-Juhaimi, F., Hamad, S.H., Al-Ahaideb, I.S., Al-Otaibi, M.M., **Ghafoor, K.**, Abbasi, T., Abbasi, S.A. (2014). Biogas production through the anaerobic digestion of date palm tree wastes - process optimization. BioResources, 9 (2), 3323-3333 (IF 1.321)
58. **Ghafoor, K.** (2014). Antioxidant properties of oleanolic acid from grape peel. Agro Food Industry Hi-Tech, 25 (2), 54-57 (IF: 0.299)
59. Al-Juhaimi, F.Y., **Ghafoor, K.**, Ozcam, M.M. (2014). Physicochemical properties and mineral contents of seven different date fruit (*Phoenix dactylifera* L.) varieties growing from Saudi Arabia. Environmental Monitoring and Assessment, 186 (4), 2165-2170. (IF: 1.687)
60. Jahurul, M.H.A., Zaidul, I.S.M., Norulaini, N.A.N, Sahena, F., Abedin, M.Z., **Ghafoor, K.**, Mohd Oma, A.K. (2014). Characterization of crystallization and melting profiles of blends of mango seed fat and palm oil mid-fraction as cocoa butter replacers using differential scanning calorimetry and pulse nuclear magnetic resonance. Food Research International, 55, 103–109. (IF: 3.086)
61. **Ghafoor, K.**, AL-Juhaimi F. (2014). Effects of anthocyanins as nutraceuticals. Agro Food Industry Hi-Tech, 25 (4), 74-78 (IF: 0.299)

2013

62. Kim, S., **Ghafoor, K.**, Lee, J., Feng, M., Hong, J., Lee, D.U., Park, J. (2013). Bacterial inactivation in water, DNA strands breaking, and membrane damage induced by ultraviolet-assisted titanium dioxide photocatalysis. Water Research, 47: 4403-4411. (IF: 6.942)
63. Azmir, J., Zaidul, I.S.M., Rahman, M.M., Sharif, K.M., Mohamed, A., Sahena, F., Jahurul, M.H.A., **Ghafoor, K.**, Norulaini, N.A.N. and Omar, A.K.M. (2013). Techniques for extraction of bioactive compounds from plant materials: a review. Journal of Food Engineering, 117: 426-436 (IF: 3.099)
64. Feng, M., **Ghafoor, K.**, Seo, B., Yang, K., Park, J. (2013). Effects of ultraviolet-C treatment in a Teflon®-coil on microbial populations and physico-chemical characteristics of watermelon juice. Innovative Food Science & Emerging Technologies, 19, 133–139. (IF: 2.573)
65. Park, H.R., **Ghafoor, K.**, Lee, D. and Park, J. (2013). β -Glycosidase-Assisted Bioconversion of Ginsenosides in Purified Crude Saponin and Extract from Red Ginseng (*Panax ginseng* C. A. Meyer). Food Science and Biotechnology, 22(6): 1629-1638. (IF: 0.699)
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b) Patent:

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c) Book Chapters:

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d) International Conferences:

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2. 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.
3. 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, Malacca, Malaysia.
4. Member, International Scientific Committee, International Research Conference on Innovations in Engineering, Science and Technology (IRCIEST), November 18 - 20, 2015 Batangas State University, Batangas, Philippines
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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; Food and Function; RSC-Advances etc.

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