

DR. MUHAMMAD NADEEM

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Academic Qualifications:

PhD Dairy Technology (University of Veterinary and Animal Sciences Lahore & Queens University Belfast, United Kingdom)

M.Sc. (Hons.) Food Technology

B.Sc. (Hons.) Food Technology

National Institute of Food Science & Technology, University of Agriculture Faisalabad

HEC Approved PhD Supervisor

Experience: As

∴ **Associate Editor, Frontiers in Nutrition (Food Chemistry)** Since June 2022

∴ **Chairman, Department of Dairy Technology**, from June 27, 2022 to August 19, 2022

∴ **Chairman, Department of Dairy Technology**, from July 01, 2021 to October 28, 2021

∴ **Associate Professor**, Department of Dairy Technology University of Veterinary & Animal Sciences Lahore (June 01, 2020 to Date)

∴ **Assistant Professor**, Department of Dairy Technology University of Veterinary & Animal Sciences Lahore (December 03, 2013 to May 31, 2020)

❖ **Visiting Research Associate**, from 01-11-2012 to 01-05-2013, Advanced Assets Technology Center, Queens University Belfast, The United Kingdom

❖ **Lecturer**, Department of Dairy Technology University of Veterinary & Animal Sciences, Lahore (February 22, 2008 to December 02, 2013)

Domains of Interest

- Oils and Fats Technology
- Food Chemistry

PhD Dissertation Title

Improving Nutritional Value and Acceptability of Dairy Products with Lower Contents of Saturated Fatty Acids and Cholesterol

M.Sc. (Hons) Dissertation Title

Study on Physico-Chemical Characteristics, Oxidative and Thermal Stability of Some Commercially Available Cooking Oils and their Use in Cookies

Ongoing Research Projects/ Competitive Research Grants (As Principal Investigator)

1. Development of Inexpensive Conjugated Linoleic Acid Supplement from Safflower and its Impact on Fatty Acid Profile and Oxidative Stability of Fortified Foods (1.38 Million) HEC Funded Project No. 6978

Research Projects Completed (As Principal Investigator, 04-Projects)

1. Controlling Adulteration in Milk Marketing Systems of Punjab by Developing Testing Technologies for Whey Powder and Vegetable Fat SS-0049. Pakistan Agricultural Research Council (ALP) (**Two Year Project, Completed January, 2021, 3.53 Million**).
2. Enhancement of Omega-3 Fatty Acids in *Trans* Free Margarine through Chia (*Salvia hispanica* L.) Oil. Higher Education Commission (**One Year Project, Completed July, 2017; Funding 1.141-Million**)
3. The Effect of Date Palm Fruit (*Phoenix dactylifera* L.) Extract for Oxidative Stabilization of Butter Oil. Pakistan Agricultural Research Council, Agricultural Linkages Program (PARC: ALP) (**One Year Project, Completed September, 2016; Funding 1.69- Million**)
4. Extraction of Functional Polysaccharides from Chickpea (*Cicer arietinum*) and its Application as Edible Coating on Cheddar Cheese. Pakistan Science Foundation. (**One Year Project, Completed 2013; Funding 1.24-Million**)

Research Publications

International Impact Factor Publications (As Supervisor Last Five Years)

Publications (As Supervisor Last Five Years)

1. M. A. Rahim, M. Imran, M. K. Khan, M. H. Ahmad, **M. Nadeem**, W. Khalid, J.M. Lorenzo, M. M. Affi, A. AL-Farga and M. O. Aljobaird. 2022. Omega-3 Fatty Acids Retention and Oxidative Stability of Chia-Fish Oil Prepared Microcapsules. Processes. Minor Revision. **Impact Factor: 3.35**
2. A. Khan, **M. Nadeem**, M. Imran, N. Gulzar, M. H. Ahmad, M. Tayyab, M. A. Rahim, and G. G. Awuchi. 2022. Impact of safflower oil derived conjugated linoleic acid supplementation on fatty acids profile, lipolysis and sensory properties of cheddar cheese. International Journal of Food Properties. **25:1, 2223-2236**, DOI:10.1080/10942912.2022.2130356. **Impact Factor: 3.38**
3. A. Hussain, **M. Nadeem** and M. Imran. 2022. Fatty Acids Composition, Antioxidant Properties, Phytosterols and Oxidative Stability of Olein and Super Olein Fractions of Date Seed Oil. Journal of Food Processing and Preservation. <https://doi.org/10.1111/jfpp.16705>. **Impact Factor: 2.609**
4. H. Nazish· N. Gulzar, **M. Nadeem**¹, S. Rafiq, A. Sameen, M. Ajmal, S. Murtaza, I.M. Saleem. Efficacy of *Withania coagulans* fruit extract as a coagulant for Mozzarella Cheese at different coagulation temperatures from curd formation to Pizza top. <https://doi.org/10.1111/jfpp.17167>. **Impact Factor: 2.609**
5. I.T. Khan, **M. Nadeem**, A. Khan and M. Tayyab. 2022. Quality Characterization and Sensoric Acceptability of Commercial Butter Produced from Buffalo Milk. Carpathian Journal of Food Science and Technology. Submitted. **Impact Factor: 0.438**
6. S. Kanwal, M. Hafeez-ur-Rehman, A. Hussain, **M. Nadeem**, F. Abbas, M. Akram, M. Inayat, F. Sughra and K. Ali. 2021. Development of chitosan based microencapsulated spray dried powder of tuna fish oil: oil load impact and oxidative stability. Brazilian Journal of Biology, 2024, vol. 84, e254010. <https://doi.org/10.1590/1519-6984.254010>. **Impact Factor: 1.18**
7. S. Kanwal, M. H. Rahman, A. Hussain, **M. Nadeem**, F. Abbas, M. Akram, M. Inayat and K. Ali. 2021. Optimization of chitosan for microencapsulation of flaxseed oil through spray drying. Pakistan Journal of Pharmaceutical Sciences Vol.34, No.4 (Suppl), July 2021, pp.1569-1575 1769. doi.org/10.36721/PJPS.2021.34.4.SUP.1569-1575.1 **Impact Factor: 0.684**
8. I.M. Saleem, N. Gulzar, **M. Nadeem**, S. Rafiq, A. Sameen and S. Rehman. 2021. Influence of Hen Egg White Lysozyme N-acetylmuramide Glycan Hydrolase on the Antimicrobial activity and textural characteristics of high moisture Mozzarella Cheese. Journal of Food Processing and Preservation. <https://doi.org/10.1111/jfpp.15573>. **Impact Factor: 2.609**
9. M. Azad, **M. Nadeem**, N. Gulzar and M. Imran. 2021. Impact of Fractionation on Fatty Acids Composition, Phenolic Compounds, Antioxidant Characteristics of Olein and Super Olein Fractions of Flaxseed Oil. Journal of Food Processing and Preservation. <https://doi.org/10.1111/jfpp.15369>. **Impact Factor: 2.609**

10. A. Khan, **M. Nadeem**, M. Imran and A. Khalique. 2021. Impact of winterization on fatty acids' composition, isomers, and oxidative stability of conjugated linoleic acids produced from selected vegetable oils. *Journal of Food Processing and Preservation*. <https://doi.org/10.1111/jfpp.15254>. **Impact Factor: 2.609**
11. A. Ikram, **M. Nadeem** and M. Imran. 2021. Impact of Vitamin A Supplementation on Composition, Lipolysis, Stability and Sensory of Refrigerate Stored Cheddar Cheese. *Journal of Food Processing and Preservation*. <https://doi.org/10.1111/jfpp.15651>. **Impact Factor: 2.609**
12. F. Komal, M. K. Khan, M. Imran, M. H. Amad, H. Anwar, U. A. Ashfaq, N. Ahmad, A. Masroor, R. S. Ahmad, **M. Nadeem** and M. U. Nisa. 2020. Impact of omega-3 Fatty Acid Sources on Lipid, Hormonal, Blood Glucose, Weight Gain and Histopathological Damages Profile in PCOS Rat Model. *Journal of Translational Medicine*. <https://doi.org/10.1186/s12967-020-02519-1>. **Impact Factor: 4.2**
13. B. Naseer, S. Iqbal, N. Wahid. H.J. Qazi, **M. Nadeem**, M. Nawaz. 2020. Evaluation of Antioxidant and Antimicrobial Potential of Rutin in Combination with butylated hydroxytoluene in cheddar cheese. *Journal of Food Processing and Preservation*. <https://doi.org/10.1111/jfpp.15046>. **Impact Factor: 3.87**
14. I. T. Khan, **M. Nadeem**, M. Imran, A. Khalique and N. Gulzar. 2020. Impact of Post Fermentation Cooling Patterns on Lipid Peroxidation and Antioxidant Features of Cow and Buffalo Milk Set Yoghurt. *Lipids in Health and Disease*. DOI: 10.1186/s12944-020-01263-1. **Impact Factor: 3.87**
15. R. Ullah, **M. Nadeem**, M. Khan, M. Asif, M. Imran, Z. Mushtaq, A. Din. 2020. Effect of Microcapsules of Chia Oil on Omega-3 Fatty Acids, Antioxidant Characteristics and Oxidative Stability of Butter. *Lipids in Health and Disease*. DOI: 10.1186/s12944-020-1190-5. **Impact Factor: 3.87**
16. N. Gulzar, A. Sameen, R. M. Aadil, A. Sahar, S. Rafiq, N. Huma, **M. Nadeem**, R. Arshad and I. M. Saleem. Descriptive Sensory Analysis of Pizza Cheese Made from Mozzarella and Semi-Ripened Cheddar Cheese Under Microwave and Conventional Cooking. *Foods* 2020, 9, 214; doi: 10.3390/foods9020214. **Impact Factor: 4.35**
17. M. Ajmal, **M. Nadeem**, M. Imran, Z. Mushtaq, M. Haseeb M. Ahmad, M. Tayyab, K. Khan and N. Gulzar. 2019. Changes in Fatty acids Composition, Antioxidant Potential and Induction Period of UHT-Treated Tea Whitener, Milk and Dairy Drink. *Lipids in Health and Disease*. <https://doi.org/10.1186/s12944-019-1161-x>. **Impact Factor: 2.90**
18. M. Z. Shahid, M. Imran, Z. Mushtaq, M. H. Ahmad, M. K. Khan and **M. Nadeem**, A. I. Hussain, 2019. Ω -3 fatty acid retention, oxidative quality and sensoric acceptability of spray dried flaxseed oil. *Journal Food Quality*. <https://doi.org/10.1155/2020/7286034> **Impact Factor: 1.76**
19. Raza A, Hussain J, Hussain F, Zahra P, Mehmood S, Mahmud A, Amjad ZB, Khan MT, Asif M, Ali U, Badar IH, **Nadeem M**. 2019. Vegetable Waste Inclusion in Broiler Diets and its Effect on Growth Performance, Blood Metabolites, Immunity, Meat Mineral Content and Lipid Oxidation Status. *Brazilian Journal of Poultry Science*. Jan - Mar 2019 / v.21 / n.1 / 001-008. <http://dx.doi.org/10.1590/1806-9061-2018-0723>. **Impact Factor: 0.463**
20. S. Sattar, T. Ahmad, Mahr-un Nisa, M. Imran, M. Holmes, J. Maycock, **M. Nadeem** and M. K. Khan. 2019. Microwave processing impact on physicochemical and bioactive attributes of optimized peach functional beverage. *Journal of Food Processing and Preservation*. <https://doi.org/10.1111/jfpp.13952>. **Impact Factor: 1.51**
21. I. T. Khan, **M. Nadeem**, M. Imran, M. Asif, M. K. Khan, A. Din and R. Ullah. 2019. Triglyceride, Fatty Acid Profile and Antioxidant Characteristics of Low Melting Point Fractions of Buffalo Milk Fat. *Lipids in Health and Disease*. <https://doi.org/10.1186/s12944-019-0995-6> **Impact Factor 2.90**
22. M. Ali, M. Imran, **M. Nadeem**, M. K. Khan, M. Sohaib, H. A. R. Suleria and R. Bashir. 2019. Oxidative stability and Sensoric acceptability of functional fish meat product supplemented with plant-based polyphenolic optimal extracts. *Lipids in Health and Disease*. 18:35. doi.org/10.1186/s12944-019-0982-y. **Impact Factor 2.90**

23. N. Gulzar, S. Rafiq, **M. Nadeem**, M. Imran, A. Khaliq, I. M. Saleem and T. Saleem. 2019. Influence of milling pH and storage on quality characteristics, mineral and fatty acid profile of buffalo Mozzarella cheese. *Lipids in Health and Disease*. **18**:33 doi.org/10.1186/s12944-019-0976-9. **Impact Factor 2.90**
24. I. T. Khan, **M. Nadeem**, M. Imran, R. Ullah, A. Mahmud, M. Ajmal and M. H. Jaspal. 2019. Antioxidant Properties of Milk and Dairy Products: Comprehensive Review of the Current Knowledge. *Lipids in Health and Disease*. **18**:41 doi.org/10.1186/s12944-019-0969-8. **Impact Factor 2.90**
25. M. Batool, **M. Nadeem**, M. Imran, I. Taj Khan, J.A. Bhatti, M. Ayaz, MPhil. 2018. Lipolysis and Antioxidant Properties of Cow and Buffalo Cheddar Cheese in Accelerated Ripening. *Lipids in Health and Disease*. DOI: 10.1186/s12944-018-0871-912944-2018-871. **Impact Factor 2.66**
26. M. Ajmal, **M. Nadeem**, M. Imran, N. Gulzar, M. Batool and M. Tayyab. 2018. Impact of Immediate and Delayed Chilling of Raw Milk on Chemical Changes in Lipid Fraction of Pasteurized Milk. *Lipids in Health and Disease*. 17(1):190. doi: 10.1186/s12944-018-0843-0 **Impact Factor 2.66**
27. M. Ajmal, **M. Nadeem**, M. Imran and Muhammad Junaid. 2018. Lipid Compositional Changes and Oxidation Status of Ultra High Temperature Treated Milk. *Lipids in Health and Disease*. **17**, 227 (2018). <https://doi.org/10.1186/s12944-018-0869-3>. **Impact Factor: 2.66**
28. M. Batool, **M. Nadeem**, M. Imran, J. A. Bhatti and M. Ayaz. 2018. Impact of Vitamin E and Selenium on Antioxidant Capacity and Lipid Oxidation of Cheddar Cheese in Accelerated Ripening. *Lipid in Health and Disease*. 11; 17(1):79. doi: 10.1186/s12944-018-0735-3 1476-511X **Impact Factor 2.66**
29. I. T. Khan, **M. Nadeem**, M. Imran and M. Ajmal and Sadaqat Ali. 2018. Antioxidant Activity and Fatty Acids Characterization of Gouda Cheese Supplemented with Mango (*Mangifera indica* L.) Kernel Fat. *Journal of Food Science and Technology*. doi.org/10.1007/s13197-017-3012-y. **Impact Factor 1.79**
30. Rahman Ullah, **M. Nadeem**, A. Mahmud, I. T. Khan, M. Shahbaz, M. Tayyab. 2018. Omega Fatty Acids, Phenolic Compounds and Lipolysis of Cheddar Cheese Supplemented with Chia (*Salvia hispanica* L.) Oil. *Journal of Food Processing and Preservation*. 10.1111/jfpp.13566. **Impact Factor 1.51**
31. I. T. Khan, **M. Nadeem**, M. Imran, M. Ajmal, M. Ayaz and A. Khaliq. 2017. Fatty Acids Characterization and Antioxidant Capacity of Heat-Treated Cow and Buffalo Milk. *Lipids in Health and Disease*. DOI 10.1186/s12944-017-0553-z. **Impact Factor 2.66**
32. **M. Nadeem**, M. Imran I. Taj, M. Ajmal and M. Junaid. 2017. Omega-3 Fatty Acids, Phenolic Compounds and Antioxidant Characteristics of Chia Oil Supplemented Margarine. *Lipids in Health and Disease*. 16:102 DOI 10.1186/s12944-017-0490-x. **Impact Factor 2.66**
33. Rahman Ullah, **M. Nadeem**, M. Imran and I. Taj. Omega Fatty Acids and Oxidative Stability of Ice Cream Supplemented with Olein Fraction of Chia Oil. *Lipids in Health and Disease*. (10.1186/s12944-017-0420-y). **Impact Factor 2.66**

Book Chapters (08)

M. Nadeem, M. Imran, A. Din and A. Khan. 2022. **Clove Oil**. In: Hand Book of Essential Oils to be Published by Elsevier.

Muhammad Imran, Muhammad Kamran Khan, **Muhammad Nadeem**, Muhammad Haseeb Ahmad, Rabia Shabir Ahmad and Muhammad Abdul Rahim. 2022. Storage quality of clove (*Syzygium aromaticum*) oil in clove (*Syzygium aromaticum*) Chemistry Functionality and Applications. Edited by Mohamed Fawzy Ramadan Hassanien. Page No. 573-579. Published by Elsevier

M. Imran, **Muhammad Nadeem**, M. K. Khan, M. H. Ahmad, R. S. Ahmad, A. Shoukat and M. A.I Rahim. 2021. **Opuntia spp. and Extruded Food**. In: Ramadan M.F., Ayoub T.E.M., Rohn S. (eds) *Opuntia spp.: Chemistry, Bioactivity and Industrial Applications*. Springer, Cham. https://doi.org/10.1007/978-3-030-78444-7_35

Cold Pressed Oils, Green Technology, Bioactive Compounds, Functionality, and Applications. Cold Pressed Sesame (*Sesamum indicum*) Oil. Published by Elsevier. 2020. <https://www.elsevier.com/books/cold-pressed-oils/ramadan/978-0-12-818188-1>

Lignans and Flavonolignans in Recent Advances in Natural Products Analysis. Lignans and Flavonolignans https://www.researchgate.net/publication/339841542_Lignans_and_flavonolignan. [s/link/5e686ac792851c7ce05b2faa/download](https://www.researchgate.net/publication/339841542_Lignans_and_flavonolignan/s/link/5e686ac792851c7ce05b2faa/download). Published by Elsevier

Chia Oil: Chemistry and Functionality in Fruit Oils Chemistry and Functionality Published by Springer in 09 May, 2019. Fruit Oils: Page No. 303-316. Chemistry and Functionality | Springer Link

Risk Factors and Metabolic Syndrome Need to Modify the Current Dietary Pattern in Childhood and Adolescence Life, In book: Metabolic Syndrome. 2020. Publisher: Avid Science. https://www.researchgate.net/publication/338411722_Chapter_Risk_Factors_and_Metabolic_Syndrome_Need_to_Modify_the_Current_Dietary_Pattern_in_Childhood_and_Adolescence_Life

Therapeutic Potential of Probiotics and Prebiotics Nabila Gulzar, Iqra Muqaddas Saleem, Saima Rafiq and **Muhammad Nadeem**. Therapeutic Potential of Probiotics and Prebiotics DOI: <http://dx.doi.org/10.5772/intechopen.86762>. 15 July, 2019

Books Published

S. Ahmad and **M. Nadeem**. 2015. Effect of Low Melting Fractions of Milk Fat on Lipolysis of Cheddar Cheese. Lambert Academic Publishing Company Germany. ISBN: 978-3-659-69010-5

F. Rahman and **M. Nadeem**. 2014. Effect of Date Palm Fruit Extract on Oxidative Stabilization of Butter: Natural Preservatives. Lambert Academic Publishing Company Germany. ISBN 13: 978-3659540561

M. Nadeem. Training Manual " Milk Processing and Value Addition, 2014

M. Nadeem. 2012. Functional Yoghurt from Sheep and Goat Milk. Lambert Academic Publishing Company Germany. ISBN: 978:3-659-21030-3

Research Contribution

Establishment of Food Chemistry Lab

Incharge Food Chemistry Lab, Central Laboratory Complex, University of Veterinary and Animal Sciences Ravi Campus.

Secretary of Faculty Synopsis Scrutiny Committee

Working as secretary of synopsis scrutiny committee of Faculty of Animal Production and Technology, University of Veterinary and Animal Sciences Lahore (May, 2014 to date)

Reviewer of Peer Reviewed Journals

1. Frontiers in Nutrition (Food Chemistry)
2. Animals
3. Journal of Food Quality
4. PLOS ONE
5. Frontiers in Pharmacology
6. International Journal of Food Engineering
7. Journal of the Science of Food and Agriculture
8. Plant Foods for Human Nutrition
9. Food Research International
10. Food Review International
11. Animal Feed Science and Technology
12. European Journal of Food Science and Technology
13. Journal of Food Science (IFT)

14. Food Chemistry
15. Separation Science
16. Brazilian Journal of Chemistry
17. Journal of Dairy Science
18. Small Ruminants
19. LWT Food Science and Technology
20. Journal of Agricultural Science and Technology
21. Grasas y Aceites IF: 0.882 (International Journal of Fats and Oils)
22. Journal of Food Processing and Preservation
23. Journal of Food Science and Technology
24. Food Science and Biotechnology
25. African Journal of Agricultural Research
26. Asian Journal of Agriculture and Food Sciences
27. Journal of Animal and Plant Sciences
28. Philippine Journal of Science
29. American Journal of Advanced Food Science and Technology
30. International Journal of Food Properties
31. Journal of Cell and Animal Biology
32. Pakistan Journal of Botany
33. Nutrire
34. Pakistan Journal of Scientific and Industrial Research (HEC Recognized)
35. African Journal of Plant Science
36. African Journal of Microbiology Research (AJMR)
37. African Journal of Pure and Applied Chemistry
38. African Journal of Food Science
39. Heliyon

Award of Outstanding Reviewer

40. Food Research International (March, 2018)
41. Biocatalysis and Agricultural Biotechnology (November, 2018)

Professional Trainings

1. **“Proposal Writing”** (July 27, 2015 to July 30, 2015) at IBA Karachi, Under Tertiary Education Support Program of Higher Education Commission
2. **“Introducing the Concept of Intellectual Property and IP Road Show”** (June 08, 2015 to June 11, 2015) at IBA Karachi, Under Tertiary Education Support Program of Higher Education Commission of Pakistan
3. One Week Training on **Biostat and Data Analysis Methodologies**, March, 2014
4. One Week Training on **Micro Teaching**, Organized by Higher Education Commission. September, 2012
5. One Week **In-service Training on Bio-analytical Techniques** at Centre of Excellence in Analytical Chemistry University of Sindh, Jamshoro, August, 2001

Trainings Organized as a Focal Person

1. Measurement of Lipid Oxidation in Foods, November 27, 2021 at Food Chemistry Lab, Central Laboratory Complex, UVAS Lahore

2. Advanced Chemical Techniques, 28 November, 2019 at Food Chemistry Lab, Central Laboratory Complex, UVAS Lahore
3. Halal Forensic Laboratory Testing 27-28 March, 2019 at Food Chemistry Lab, Central Laboratory Complex, UVAS Lahore
4. One Week Training for Chemical Analysis for Employees of Lotte Kolson (Pvt.) Ltd. Phool Nagar Factory from 17-21 December, 2018
5. Two Days Training entitled "Raw Milk Analysis and Evaluation" 24-25 March, 2016, for the Students of Department of Dairy Technology, PMAS, Arid Agriculture University.
6. Two Days Training on "GC-MS" in Food Chemistry Lab, 21-22 December, 2017.
7. One-week training on milk processing and value addition for veterinary officers and veterinary assistant of Cattle Breeding Farm Charsaddah, KPK. 16-21 June, 2014
8. In-Service Training of Trainers of AHAITI, Peshawar. September, 2008

Postgraduate Students Advised

1. Milk Components as Antimicrobial Agents Against Infections in Collaboration with Agricultural Sciences and Natural Resources University of Khuzestan, Iran. October 18, 2021.

Conference Organized as Focal Person/ Convener/Chief Organizer

1. **Conference Organized as Focal Person/ Convener/Chief Organizer** 5th Conference on Emerging Trends in Food Production and Processing. February 24-25, 2021 at Ravi Campus. Funded by Punjab Higher Education Commission
2. Conference on Sensory Research in Dairy and Food Products. 24-25 October, 2014 at Ravi Camus, University of Veterinary and Animal Sciences Lahore
3. 1st National Conference on Recent Advances in Functional Foods, 5-6 October, 2016 at Department of Dairy Technology, University of Veterinary and Animal Sciences Lahore
4. Conference on Recent Advances in Food Processing and Technology, 15-16 November, 2017 at Department of Dairy Technology, University of Veterinary and Animal Sciences Lahore
5. Trends and Innovations in Food Processing Technology: Prospects and Challenges, 7-8 November, 2017 at Department of Dairy Technology, University of Veterinary and Animal Sciences Lahore
6. 4th Conference on Emerging Trends in Food Production and Preservation, 21-22 August, 2019 at Department of Dairy Technology, University of Veterinary and Animal Sciences Lahore

Conferences/ Workshops Attended

1. 6th WPSA International Symposium on "Current Challenges of Protein Requirements and Food Acceptability in This Covid Era" on October 6-7, 2021
2. "Use of Antibiotic Alternatives in Poultry Industry: Current and Future Prospects" March 10, 2021. Organized by Department of Poultry Production, University of Veterinary and Animal Sciences Lahore
3. One-Day Seminar on "*Use of Antibiotic Alternatives in Poultry Industry: Current and Future Prospects*". Department of Poultry Production, University of Veterinary and Animal Sciences, Lahore. March 10, 2021
4. Halal Food Safety Standards, organized by Punjab Halal Development Agency. April 18, 2018.
5. Continuous Professional Development in Broiler Production. October 23, 2018
6. International Poultry Expo, 218. 27-29 September, 2019 at Lahore Expo Center

As Keynote Speaker,

7. 1st National Conference on Recent Advances in Functional Foods, 5-6 October, 2016 at Department of Dairy Technology, University of Veterinary and Animal Sciences Lahore

8. National Workshop on “Organic Food and Health: Avenues of Innovation and Entrepreneurship” (August 29, 2016) Organized by Pakistan Council for Science and Technology at University of Management and Technology, Lahore