

# CURRICULUM VITAE

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## **Dr. Raheel Suleman**

**Ph.D. (China) FOOD SCIENCE & TECHNOLOGY  
POST DOC (DENMARK)**

### **Professional Objective:**

Dedicated Food Science academic aiming to integrate teaching excellence with impactful research, supervise student research projects, and secure competitive research funding in food science and related disciplines.

## **Education:**

Post-Doctoral Fellowship	Department of Food Science University of Copenhagen, Denmark	2025	Completed
PhD (Agro-products Processing and Utilization) specialization <b>Meat Science and Technology</b>	Institute of Food Science and Technology, Chinese Academy of Agricultural Sciences, Beijing, P.R China	2016-2019	A grade
M.Sc. (Hons.)/MPhil (Food Science & Technology) <b>Gold Medalist</b>	Institute of Food Science and Nutrition, Bahauddin Zakariya University, Multan.	2013-2015	4/4 (CGPA) A grade
B.Sc. (Hons) Agriculture major (Food Science & Technology)	Faculty of Agricultural Sciences, Bahauddin Zakariya University, Multan	2009-2013	3.82/4(CGPA)
F Sc. (Pre Medical)	La Salle Higher Secondary School, Multan	2007-2009	75.09%
Matriculation	La Salle Higher Secondary School, Multan	2005-2007	87.29%

## **Work Experience & Trainings:**

### **Teaching Experience:**

- Assistant Professor (October 2021-present) at Department of Food Science and Technology, Faculty of Food Science and Nutrition, Bahauddin Zakariya University, Multan Pakistan.
- Visiting Lecturer (Bahauddin Zakariya University Multan). (September 2020-September 2021)
- Visiting Lecturer (Muhammad Nawaz Sharif University of Agriculture Multan, Pakistan). (September 2015 to May 2016).

**Course Trainer: “Elementary Food Preservation”** (Short Course of Punjab Skills Development Fund) in collaboration of UK aid to support the skills in young individuals of country at Department of Continuing Education, Muhammad Nawaz Shareef University of Agriculture from January 2016 to March 2016.

## **Industrial Experience**

### **Coca Cola beverages Pakistan Limited**

Internee - 6 weeks, 2012

- Worked in quality assurance department
- **Training** in quality control Lab on regular testing of water treatment, syrup analysis and final product evaluation
- Worked on projects regarding consumables cost reduction in industry and visual inspection of rotation on beverages production lines

### **Volka Food International, Multan**

Internee – April 17, 2013 to May 9, 2013

- **Training** under experienced professionals
- Worked in Q.C Department

### **Nestle Pakistan Limited, Kabirwala**

Internee – July 18, 2013 to August 29, 2013

- **Training** in Quality Assurance Department  
Completed projects on foreign body assessment in milk powder plants and quality evaluation of powder milk at different ages of manufacturing
- **Training** in regular quality testing of consumer test of milk

### **Rehmat Roller Flour Mills, Lahore**

Internee – 4 week Internship

- Worked in Quality Department, Production Department

## **Academic Achievements/Distinctions:**

- **Gold Medal** awarded as a distinction in Master of Honors in Food Science and Technology from Bahauddin Zakariya University, Multan, Pakistan.
- Awarded Graduate School Chinese Academy of Agricultural Sciences, Beijing, China **GSCAAS Scholarship** by Ministry of Education (MOE) P.R China as PhD scholar (2016-2019).
- Awarded **Beijing Government Scholarship** by Ministry of Education MOE P.R. China 2017 for PhD research productivity.
- Awarded **Beijing Government Scholarship** by Ministry of Education MOE P.R. China 2018 for PhD research productivity.
- Awarded **Certificate of appreciation** by research group and lab on excellent performance in research output from 2016-2019 in PhD.

## **Publications (in chronological order):**

1. Muhammad Muzamil, **Raheel Suleman\***, Muhammad Waseem, Tariq Ismail, Muhammad Shoaib, Muhammad Qamar, Muhammad Aftab Zahoor, Tawfiq Alsulami, Robert Mugabi. Unlocking the impact of citric acid and sugar on the nutritional, physicochemical, microbial and sensorial attributes of mango fruit leathers. *Food Chemistry X*. (2025)
2. Muhammad Adnan Saeed, **Raheel Suleman\***, Tariq Ismail, Muhammad Qamar ,Dur-e-Shahwar Sattar, Sabahat Zulfiqar, Muhammad Asad ali Khan, Isam ali Mohamed ahmed and Moneera o. aljobair Supplementation of chicken meat balls with quinoa flour for enhancing the quality and nutritional profile. *Cogent Food and Agriculture*. (2025).
3. Muhammad Ahsan Javed, **Raheel Suleman\***, Muhammad Waseem, Tariq Ismail, Tawfiq Alsulami, Dur-e-shahwar Sattar, Nabia Siddiqui, Muhammad Muzamil, Muhammad Aftab Zahoor, Muhammad Adil, and Crossby Osei Tutu. Novel Colocasia esculenta starch-clove extract packaging films for enhanced oxidative stability, microbial quality, and sensory acceptability of chicken. *Journal of Food Processing and Preservation*. (2025).
4. Mariana Huerta-Jimenez, Ivan Adrian Garcia-Galicia, Jose Enrique Blanco-Hernandez, Pedro Zetina-Cordoba, David Fernandez-Rivas, **Raheel Suleman**, and Alma Delia Alarcon- Rojo. Cavitation-intensifying or vacuum bags for beef ultrasonication: effects on critical attributes for consumers and microstructure. *CYTA – Journal of Food*. (2025).
5. **Raheel Suleman\***, Muhammad Aftab Zahoor, Muhammad Awais Qarni, Ibrahim A. Saleh, Weili Rao, Majid Hussain, Tariq Ismail, Saeed Akhtar, Mohammed K. Okla, Ibrahim A. Alaraidh, Gehad AbdElgayed, Shah Saud, Shah Hassan, Taufiq Nawaz, and Shah Fahad. Assessment of heavy metals and microbial loads in Nile tilapia (*Oreochromis niloticus*) from different farms and rivers. *Scientific Reports*. (2025).
6. **Raheel Suleman\***, Hira Choudhary, Muhammad Waseem, Jaza Maqbl Alshammari, Muhammad Muzamil, Huan Liu, Tariq Ismail, Muhammad Ammar Khan, Muhammad Qamar, and Crossby Osei Tutu. Nutritional and antioxidative characterization, antimicrobial and sensorial stability of flaxseed powder supplemented mutton patties. *Food Chemistry: X*. (2025).
7. Muhammad Waseem, Saeed Akhtar, Tariq Ismail, Tawfiq Alsulami, Muhammad Qamar, Dur-e-shahwar Sattar, **Raheel Suleman**, Wisha Saeed, and Crossby Osei Tutu. Effect of thermal and non-thermal processing on Techno functional, nutritional, safety and sensorial attributes of potato powder. *Food Chemistry: X*. (2024).
8. **Raheel Suleman\***, Hira Choudhary, Ivan A. Garcia-Galicia, Tariq Ismail, Muhammad Qamar, Muhammad Aftab Zahoor, Sabahat Zulfiqar, Isam A. Mohamed Ahmed, and Moneera O. Aljobair. Utilization of flaxseed powder in controlling lipid oxidation and quality deterioration of fried goat meat patties. *Cogent Food & Agriculture*. (2024).

9. Adnan Amjad, Muhammad Sohaib, **Raheel Suleman**, Muhammad Sameem Javed, Shabbir Ahmad, Muhammad Rizwan Amjad, Mohibullah Shah, Syeda Aiman Ali, and Nimra Nawaz. Dissipation of selected pesticide residues in grapes by using ozone enriched atmosphere. Journal of the Saudi Society of Agricultural Sciences. (2024).
  
10. Saima Perveen, Saeed Akhtar, Muhammad Qamar, Wishah Saeed, **Raheel Suleman**, Muhammad Younis, Tariq Ismail, Tuba Esatbeyoglu. The effect of Lactiplantibacillus plantarum fermentation and blanching on microbial population, nutrients, anti-nutrients and

antioxidant properties of fresh and dried mature *Moringa oleifera* leaves. *Journal of Agriculture and Food Research*. (2024)

11. Bin Liang, Jingyu Li, Shuqi Zhao, Xiaoming Pan, Yanfang Zhang, Peng Gao, Pi Li, Jiangtao Xing, **Raheel Suleman**, Hansheng Gong, Huan Liu. Comprehensive analysis of key aroma compounds enhanced by *Tamarix ramosissima* Ledeb in mutton roasted by air-frying technology by means of SAFE-GC-O-MS and lipidomics. *Food Chemistry X*. (2024).
12. Huan Liu, Dengyong Liu, **Raheel Suleman**, Peng Gao, Pi Li, Jiangtao Xing, Qianli Ma, Nazimah Hamid e, Ping Wang a, Hansheng Gong. "Understanding the role of lipids in aroma formation of circulating non-fried roasted chicken using UHPLC-HRMS-based lipidomics and heat transfer analysis". *Food Research International*. (2023).
13. Wang, Shijing, Weili Rao, Chenli Hou, **Raheel Suleman**, Zhisheng Zhang, Xiaoyu Chai, and Hanxue Tian. "Development of plastic/gelatin bilayer active packaging film with antibacterial and water-absorbing functions for lamb preservation." *Food Science of Animal Resources* (2023).
14. **Suleman, Raheel**, Muawuz Ijaz, Huan Liu, Alma D. Alarcon-Rojo, Zhenyu Wang, and Dequan Zhang. "Evaluation of Chinese Prickly Ash and Cinnamon to Mitigate Heterocyclic Aromatic Amines in Superheated Steam-Light Wave Roasted Lamb Meat Patties Using QuEChERS Method Coupled with UPLC-MS/MS." *Separations* (2023).
15. Garcia-Galicia, Ivan A., **Raheel Suleman**, Ujala Hussain, Mariana Huerta-Jimenez, Luis M. Carrillo-Lopez, and Alma D. Alarcon-Rojo. "Effect of Aging Methods and Ultrasonication Treatment on the Sensory Profile of Beef *Longissimus lumborum* Muscle." *Processes* (2023).
16. Zafar, Umrah, Aneela Hameed, Adnan Amjad, Muhammad Sameem Javed, Muhammad Inam Afzal, Muhammad Umer, Rasha Hamed Al-Serwi. Tahira Batool Qaisarani, Muhammad Imran, Muzzamal Hussain, Muhammad Junaid Anwar, Farzana Siddique, **Raheel Suleman**, and Entessar AL JBawi. "Potential of barley enriched yogurt to improve probiotic growth for the management of hypercholesterolemia." *International Journal of Food Properties* (2023).
17. Ijaz, Muawuz, Muhammad Hayat Jaspal, Muhammad Usman Akram, Iftikhar Hussain Badar, Muhammad Kashif Yar, **Raheel Suleman**, Adeel Manzoor et al. "Effect of Animal Age, Postmortem Calcium Chloride Marination, and Storage Time on Meat Quality Characteristics of *M. longissimus thoracis et lumborum* of Buffalo Bulls." *Foods* (2022).
18. **Suleman, Raheel**, Adnan Amjad, Amir Ismail, Sameem Javed, Umber Ghaffoor, and Shah Fahad. "Impact of plastic bags usage in food commodities: an irreversible loss to environment." *Environmental Science and Pollution Research* (2022).
19. **Suleman, Raheel**, Teng Hui, Zhenyu Wang, Alma Delia Alarcon-Rojo, Huan Liu, and Dequan Zhang. "Semi-quantitative and qualitative distinction of aromatic and flavour

- compounds in charcoal grilled, electric barbecue grilled, infrared grilled and superheated-steam roasted lamb meat patties using GC/MC, E-nose and E-tongue." *Separations* (2022).
20. Shah, Faiz-ul-Hassan, Mian Kamran Sharif, Zulfiqar Ahmad, Adnan Amjad, Muhammad Sameem Javed, **Raheel Suleman**, Dur-e-Shahwar Sattar, Muhammad Amir, and Muhammad Junaid Anwar. "Nutritional characterization of the extrusion-processed micronutrient-fortified corn snacks enriched with protein and dietary fiber." *Frontiers in Nutrition* (2022).
  21. Liu, Huan, Jianrong Ma, Teng Pan, **Raheel Suleman**, Zhenyu Wang, and Dequan Zhang. "Effects of roasting by charcoal, electric, microwave and superheated steam methods on (non) volatile compounds in oyster cuts of roasted lamb." *Meat Science* (2021).
  22. Zeb, Aurang, Riffat Ayesha, Syed Amir Gilani, Muhammad Shahbaz, Ali Imran, Ahmed El-Ghorab, Khaled Farouk El-Massry, **Raheel Suleman**, Tanveer Aslam Gondal, Muhammad Asif, Sheraz Ahmad, Muhammad Inam Afzal, Muhammad Tauseef Sultan, Atif Nasir Ahmad, and Muhammad Imran. "Safety assessment of foods at capital hospital of pakistan through the hazard analysis and critical control point system." *Journal of Food Protection* (2020).
  23. Wei, Xiangru, Teng Pan, Huan Liu, Laetithia Aude Ingrid Boga, Zubair Hussian, **Raheel Suleman**, Dequan Zhang, and Zhenyu Wang. "The effect of age on the myosin thermal stability and gel quality of Beijing duck breast." *Food Science of Animal Resources* (2020).
  24. **Suleman, Raheel**, Teng Hui, Zhenyu Wang, Huan Liu, and Dequan Zhang. "Comparative analysis of charcoal grilling, infrared grilling and superheated steam roasting on the colour, textural quality and heterocyclic aromatic amines of lamb patties." *International Journal of Food Science & Technology* (2020).
  25. **Suleman, Raheel**, Zhenyu Wang, Rana Muhammad Aadil, Teng Hui, David L. Hopkins, and Dequan Zhang. "Effect of cooking on the nutritive quality, sensory properties and safety of lamb meat: Current challenges and future prospects." *Meat Science* (2020).
  26. Rao, Weili, Zhenyu Wang, Guixia Li, Tingting Meng, **Raheel Suleman**, and Dequan Zhang. "Formation of crust of dried meat and its relationship to moisture migration during air drying." *Journal of Food Processing and Preservation* (2020).
  27. Liu, Huan, Zhenyu Wang, **Raheel Suleman**, Qingwu Shen, and Dequan Zhang. "Effect of protein thermal stability and protein secondary structure on the roasted mutton texture and colour from different cuts." *Meat science* (2019).
  28. Ismail, Tariq, **Raheel Suleman**, Kashif Akram, Aneela Hameed, Inam-U. Llah, Mamoona Amir, and Saeed Akhtar. "Pomegranate (*Punica granatum* L.) peel extracts inhibit microbial growth and lipid oxidation in minced shrimps stored at 4 C." *Journal of Aquatic Food Product*

Technology (2019).

29. Piao, Fengyuan, Rana Muhammad Aadil, **Raheel Suleman**, Kaixin Li, Mengren Zhang, Pingan Wu, Muhammad Shahbaz, and Zulfiqar Ahmed. "Ameliorative effects of taurine against diabetes: a review." *Amino acids* (2018).

### **Book Chapters:**

1. Kaixin L, Inam-u-llah, Xiaoxia Shi, Mengren Zhang, Pingan Wu, Shuangyue Li, Raheel Suleman. Azhar Nisar, Fengyuan Piao). Anti-apoptotic Effect of Taurine on Schwann Cells Exposed to High Glucose In Vitro. Book *Taurine 11*, Part of the *Advances in Experimental Medicine and Biology* book series (AEMB, volume 1155).
2. The microRNAs Expression Profile in Sciatic Nerves of Diabetic Neuropathy Rats after Taurine Treatment by Sequencing. (Xiaoxia Shi, Zewen Qiu, Inam-u-llah, Mengren Zhang, Kaixin Li, Pingan Wu, Raheel Suleman, Rana Muhammad Aadil, and Fengyuan Piao). Book *Taurine 11*, Part of the *Advances in Experimental Medicine and Biology* book series (AEMB, volume 1155).
3. Protective Effect of Taurine on Apoptosis of Spinal Cord Cells in Diabetic Neuropathy Rats. (Inam-u-llah, Xiaoxia Shi, Mengren Zhang, Kaixin Li, Pingan Wu, **Raheel Suleman**, Muhammad Shahbaz, Ayaz Taj, and Fengyuan Piao). Book *Taurine 11*, Part of the *Advances in Experimental Medicine and Biology* book series (AEMB, volume 1155).
4. Taurine Ameliorates High Glucose Induced Apoptosis in HT-22 Cells. (Pingan Wu, Xiaochi Chen, Inam-u-llah, Xiaoxia Shi, Mengren Zhang, Kaixin Li, **Raheel Suleman**, Muhammad Shahbaz, Shahid Alam, and Fengyuan Piao). Book *Taurine 11*, Part of the *Advances in Experimental Medicine and Biology* book series (AEMB, volume 1155).
5. Taurine promotes neuritic growth of dorsal root ganglion cells exposed to high glucose in vitro. (Mengren Zhang, Inam-u-llah, Xiaoxia Shi, Pingan Wu, Kaixin Li, **Raheel Suleman**, Rana Muhammad Aadil, Muhammad Zubair Saleem, and Fengyuan Piao). Book *Taurine 11*, Part of the *Advances in Experimental Medicine and Biology* book series (AEMB, volume 1155).
6. Correction to: Taurine Ameliorates High Glucose Induced Apoptosis in HT-22 Cells. (Pingan Wu, Xiaochi Chen, Inam-u-llah, Xiaoxia Shi, Mengren Zhang, Kaixin Li, **Raheel Suleman**, Muhammad Shahbaz, Shahid Alam, and Fengyuan Piao). *Advances in Experimental Medicine and Biology* book series (AEMB, volume 1155).

7. Mukhtar, Kinza, Brera Ghulam Nabi, Waqar Ahmed, **Raheel Suleman**, and Rana Muhammad Aadil. "Effect of thermal processing on the digestion of plant proteins." In Processing Technologies and Food Protein Digestion, pp. 407-428.
8. Liu, Zhi Wei, Afeera Abida, **Raheel Suleman**, and Rana Muhammad Aadil. "Emerging technologies for the processing of milk and milk products." Processing Technologies and Food Protein Digestion, pp. 103-133.
9. Luis Manuel Carrillo-López, Iván Adrián García-Galicia, Mariana Huerta-Jiménez, **Raheel Suleman**, and Alma Delia Alarcón-Rojo. "Tecnologías emergentes para mejorar la carne y con potencial de uso en la industria del búfalo de agua." El Bufalo De Agua En Latino America, pp. 1394-1431.
10. Reyes Omaro Caraveo-Suárez, Mariana Huerta-Jiménez, Iván Adrián García-Galicia, Luis Manuel Carrillo-López, **Raheel Suleman**, and Alma Delia Alarcón-Rojo. "Aplicación del ultrasonido de alta intensidad en la industria cárnica." El Bufalo De Agua En Latino America, pp. 1453-1478.
11. Zhi Wei Liu, Afeera Abida, **Raheel Suleman**, Rana Muhammad Aadil "Emerging Technologies for the processing of milk and milk products." In book Processing technologies and food protein digestion.
12. Kinza Mukhtar, Brera Ghulam Nabi, Waqar Ahmed, **Raheel Suleman**, Rana Muhammad Aadil. Effect of thermal processing on the digestion of plant proteins". In book Processing technologies and food protein digestion.
13. Muhammad Younis, Dur-e-Shahwar Sattar & **Raheel Suleman** "Quinoa (Chenopodium quinoa): Potential of the golden grain for food and nutritional security in South Asia". In book "Neglected Plant Foods of South Asia".
14. Luis Manuel Carrillo-Lopez, **Raheel Suleman**, Iván Adrian Garcia-Galicia, Mariana Huerta-Jimenez, Monserrath Felix-Portillo, Alma Delia Alarcon-Rojo "Ultrasound combined with other technologies to accelerate meat processing". In book Sonochemistry; source of clean energy".
15. Muhammad Ammar Khan, Xiang Wang, Muhammad Kashif Iqbal Khan, Raheel Suleman, and Tahir Mahmood "Environmental impact of Bio-additives" – in book "Applications of bio-additives for the food industry"

### **Professional society Memberships:**

- Member American Society for Microbiology (ASM).
- Member Pakistan society of Food Scientists and Technologists.
- Member American Meat Science Association.
- Member Canadian Meat Science Association.

### **Extra-Curricular Activities:**

- Former President COFSAT (Community of food scientists and technologists) Institute of Food Science and Nutrition, Bahauddin Zakariya University, MULTAN.
- Participated in Debates and speeches in inter house competitions.
- Won Spellathon contest as Captain of team in Inter house competition.
- Badminton and cricket team member at school and college level
- Member of Dramatics and Art society.
- Member of Debating & Essay Writing society of Bahauddin Zakariya University
- Won Third position in DICEINVENT “innovative ideas” contest held at IBA Karachi, 2014 as team of Food Scientists.
- Certificate of Essay on “Climate Change and human Adaptability” organized by DOABA foundation and OXFAM, USA.
- Participated in Novel Food Products development competition in Government College University Faisalabad Pakistan in May, 2015.

### **Skills:**

- Deep experience with computerized food nutrition analyses programs.
- Proficient in Product Development and Quality Assurance Procedures.
- Excellent with Word, Excel and Microsoft Office Applications.
- Strong organizational skills.
- Excellent communication skills (both written and oral), attention to detail, and superb project management skills.
- Ability to handle multiple projects simultaneously.
- Ability to critically appraise scientific information and to target written and oral communication to a range of audiences.
- Excellent knowledge of meat technology (including laboratory analytical systems), basic mechanical skills, business management skills, and employee relations skills.
- Knowledge and understanding of meat and poultry processing (ham and savory meats), and cooking and as well as remarkable experience with food processing equipment.

### **Seminars & workshops:**

- Attended 7<sup>th</sup> International Conference on Health issues in Arab Communities in Muscat, Oman from 1-7 March, 2015.
- Invited speaker on Cross talk: Microbiological Diversity under umbrella of American Society of Microbiology and Department of Microbiology and Molecular Genetics PU, on 17 Dec 2015 at Punjab University, Multan.
- Selected as Alumni leader from Pakistan for Symposium on Health security in collaboration with European congress of Clinical Microbiology and Infectious diseases 2016 in Amsterdam, Netherlands.
- Attended one day seminar held on 10<sup>th</sup> December, 2013. Learnt about Biosafety And Biosecurity Issues: Health, Research & industry. Jointly Organized by BSAP, American

- Society of Microbiology, USA & Institute of Pure and Applied Biology, BZU.
- Attended one day seminar held on 12<sup>th</sup> February, 2014. Learnt about Emerging Infectious Diseases & Diagnostics. Organized by American Society for Microbiology & Department of Food Sciences and Technology.
  - Attended one day Workshop held on 22<sup>nd</sup> May, 2014. Learnt about “EndNote – 1 click solution for researchers” organized by ASM, BZU Bio Resource Centre Multan.
  - Attended one day seminar held on 11<sup>th</sup> June, 2014 by HEC. Learnt about Food Safety & Health Challenges & Solutions organized by Department of Food Science & Technology at IMS executive Hall.
  - Attended a seminar on recent developments in edible oil production and industry at Dept of Agriculture Bahauddin Zakariya University Multan.
  - Attended and organized an International Conference on Malnutrition in South Asia the peril.
  - Attended National conference of “All Pakistan Society of Food scientists and Technologists.” on 16-17 March, 2015.
  - Attended the Meat science congress at Dalian, P.R China 2017.
  - Attended the Meat Science conference at Beijing, P.R China, 2018.
  - Participated and won award in poster competition at Meat Science Congress, Dalian 2019.
  - International Food and Nutrition conference by Gomal University of DI Khan at Swat, KPK, Pakistan. 2022
  - RASCON conference by Superior University Lahore at Lahore Pakistan. 2022
  - A workshop on Clinical Nutrition Practice in contemporary medical world cancer cachexia and sarcopenia.
  - World Congress on sheep in China. Topic of talk: Effects of ultrasound on quality and safety, future prospects” on 23-25 September, 2022.
  - Poultry Processing: Current Challenges to improve quality at Faculty of Food Science and Nutrition, BZU Multan on 7 March, 2022.
  - International conference on health security (ICHS-2023) March 14-15, 2023 at UVAS Lahore. Talk title Supplementation of natural additives as functional ingredients in meat and meat products; a value addition and safe approach for food industry.
  - 32<sup>nd</sup> Conference of PSFST Food Crisis in Pakistan; Opportunities and solutions 8-9 March, 2023 at BZU Multan. Talk title Utilization of natural additives to enhance functional characteristics of meat and meat products; a healthy approach.
  - 8<sup>th</sup> International conference on Global Halal Food Industry: Insights from Pakistan, at Bahauddin Zakariya University, Multan on April 24-25, 2024.
  - National stakeholders conference on Food value addition sector and its impact on economic growth of Pakistan, at Department of Food Science and Technology, Bahauddin Zakariya University, Multan on May 9, 2024.