



**Dr. Irfan Khan**

**Assistant Professor, Department of Bioengineering, Faculty of Engineering,  
Integral University, Lucknow**

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<https://scholar.google.com/citations?pli=1&authuser=1&user=aXGdX3kAAAAJ>

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PROFILE

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**EDUCATIONAL QUALIFICATION:**

- Ph.D. in Post Harvest Engineering & Technology  
University: Aligarh Muslim University, Aligarh  
Research Advisor: Dr. Saghir Ahmad
- M. Tech. in Agricultural Process and Food Engineering  
University: Aligarh Muslim University, Aligarh  
Supervisor: Dr. Saghir Ahmad
- B.Tech. in Biotechnology  
University: Lovely Professional University, Punjab  
Supervisor: Dr. Sutanu Samanta

**EXPERIENCE:**

- August 28, 2023-Present: Assistant Professor, Department of Bioengineering, Integral University, Lucknow, Uttar Pradesh, INDIA
- March 15, 2022-March 12, 2023: Assistant Professor, Department of Food Technology, Eternal University, Baru Sahib, Sirmour, Himachal Pradesh, India
- Oct 17, 2021-March 12, 2022: Assistant Professor, Department of Food Technology, Baba Farid Institute of Technology, Dehradun, UK, India
- Sept 28, 2020-June, 2021: Assistant Professor, Department of Food Processing and Technology. Gautam Buddha University, Greater noida, Uttar Pradesh, India
- March, 2020-Aug, 2020: Assistant Professor, Department of Agriculture Engineering, Vision Institute of Technology, Aligarh, Uttar Pradesh, India

**RESEARCH INTEREST:**

- Mitigation of Post Harvest Losses
- Extrusion Technology
- Meat Technology
- Value Addition/Functional Foods
- New Product Development

#### **SUMMARY OF RESEARCH ACCOMPLISHMENT:**

- Published more than 10 articles in journals of repute
- Published more than 8 book chapters.
- Received National research fellowship from UGC, Govt. of India
- Guided many students for their M.Tech., M.Sc. & B.Tech Dissertation
- Citation count: 79, h-index: 5, I index: 3

#### **PROFESSIONAL MEMBERSHIP:**

- Life member of association of food Scientists & technologist India (AFST)-CFTRI, India

#### **COURSE TAUGHT:**

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Food Engineering-I  
Food Engineering-II  
Introduction to Food Engineering  
Meat, Fish and Poultry Technology  
Food Regulations & Quality Control  
Plantation Products and spice Technology  
Engg. Properties and Food Storage Technology

#### **ADMINISTRATIVE/DEPARTMENTAL RESPONSIBILITY**

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- A member of criteria 3 of NAAC
- Faculty-Incharge of Literary activity at department
- Member of departmental admission team

#### **STUDENTS SUPERVISION**

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Supervised 5 M.Tech, 3 M.Sc. and 3 B.Tech dissertations

#### **PUBLISHED/ACCEPTED SCI/SCOPUS RESEARCH PAPERS**

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- Khan I, Khan F., Pandey P, Haque A, Khan M.M. (2020) Food security, safety and nutritional concerns during covid-19 pandemic: the Global Challenges. Letters in Applied Nanobiosciences, Volume 10, Issue 1, 2021, 1936 -1943. <https://doi.org/10.33263/LIANBS101.19361943>
- Khan I, Ahmad S, Haque A, Chauhan K and Nayeem M. (2020) Optimisation of buffalo (*Bubalus bubalis*) meat sausage with animal fat and carrot powder using response surface methodology. The Pharma Innovation Journal; SP-9(12): 130-135.
- Haque A, Ahmad S and Khan I (2020) Incorporation of food materials as a source of dietary fibers and natural antioxidants in meat products and their effect on product quality and Human health. J Buffalo sciences.9; 76-83.
- Pandey P, Khan F, Jha N.K, Jafri A, Khan I. (2020) Antiproliferative effect of Moringa oleifera methanolic leaf extract by down-regulation of Notch signaling in DU145 prostate cancer cell. Elsevier journal of Gene Reports 19 (2020) 100619.
- Ahmad, S., Ashraf., K, Khan, I. (2017): Quality and shelf life of snack food as influenced by incorporation of high pulses in multipurpose flour. J food science & nutrition 3(1):019.

- Khan, I. and Ahmad, S. (2016): Pesticides and veterinary drugs residues in conventional meat: A food safety issue. *J buffalo science* 5:34-43.

#### PAPER PUBLISHED IN INTERNATIONAL CONFERENCES

#### PUBLISHED NON-SCI-SCOPUS BUT PEER REVIEWED RESEARCH PAPERS

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- Khan I, Haque A. Ahmad S. (2020) Nano-delivery system for bioactive compounds. *MOJ Food Processing and Technology*. 8(3); 104-107.
- Khan I, Ahmad S (2018) Influence of vegetable oils on pH profile during processing of semidry fermented buffalo meat sausage. *J Food Process Technol* 2018, 9:10.
- Ahmad, S. And Khan, I. (2018) Comparative Effect of Electrolysed Oxidising Water And Ionization Radiation In Food Preservation. *Global journal of nanomedicine*. Vol 3, issue 5. DOI:10.19080/GJN.2018.03.555625.
- Khan I, Ahmad S (2017) Influence of Life Style, Nutrition and Obesity on Immune Response: A Global Issue. *J Food Process Technol* 8: 647. doi: [10.4172/2157-7110.1000647](https://doi.org/10.4172/2157-7110.1000647).
- Khan, I. and Ahmad, S. (2015): Studies on Physicochemical Properties of Cooked Buffalo Meat Sausage as Influenced by Incorporation of Carrot Powder during Refrigerated Storage. *J Food Process Technol* 6: 436.

#### BOOK EDITED/ AUTHORED

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- Khan I and Ahmad S (2020) authored book entitled “Reduced Fat Sausages with Vegetable Oils and Lactobacillus strains”: Lambert academic publishing. Copyright, 2020, International Book Market ServiceLtd., member of OmniScriptom Publishing Group. ISBN:978-620-2-67099-9

#### BOOK CHAPTERS

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- Haque A., Ahmad, S., Khan, I (2023). Microbial production of water and fat-soluble vitamins. *Microbial vitamins and carotenoids in food biotechnology*. Elsevier.
- Soni A., Khan, I. (2023). Malnutrition and Human Health: Causes, Consequences and Sustainable remedies. *Nano-Biofortification for Human and Environmental Health*. 978-3-031-35146-4, 533327\_1\_En, (Chapter 8).
- Khan I, Nazia T and Haque A (2021) “Microbial Decontamination of Foods with Cold Plasma: A Novel non-invasive Approach”: CRC Press, a Taylor & Francis group, USA.
- Khan I., Khan F., Ahmad S., Pandey P., Khan M.M. (2021) *Microbes and Climate: A Tangled Relation*. In: Lone S.A., Malik A. (eds) *Microbiomes and the Global Climate Change*. Springer, Singapore. [https://doi.org/10.1007/978-981-33-4508-9\\_1](https://doi.org/10.1007/978-981-33-4508-9_1).
- Khan I and Ahmad S (2020) “The Impact of Natural antioxidants on Human health “in book entitled “Functional Food Products and Sustainable Health”: Springer Nature, Singapore. ISBN: 978-981-15-4715-7. 10.10007/978-981-15-4716-4\_2
- Khan I and Ahmad S (2020) “LAB fermented food and their therapeutic importance” in book entitled “Functional Food Products and Sustainable Health”: Springer Nature, Singapore. ISBN: 978-981-15-4715-7. 10.10007/978-981-15-4716-4\_4
- Ahmad S and Khan I (2020) “Role of Dietary Fibre and their Preventive Measures of Human diet” in book entitled “Functional Food Products and Sustainable Health”: Springer Nature, Singapore. ISBN: 978-981-15-4715-7. 10.10007/978-981-15-4716-4\_8

- Ahmad S and Khan I (2020) “Nutritional modification in meat food for the protection of human health” in book entitled “Functional Food Products and Sustainable Health”: Springer Nature, Singapore. ISBN: 978-981-15-4715-7. 10.10007/978-981-15-4716-4\_14
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