



**Mr. Sameer Ahmad**

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## PROFILE

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### EDUCATIONAL QUALIFICATION

1. **Ph.D.** in Food Technology  
*Jamia Hamdard & IIT Delhi*  
*Guide: Dr. Khalid Bashir, Co-guide: Prof. Jitendra K. Sahu*
2. **M. Tech** in Food Technology and Management  
*NIFTEM-K (2017-2019)*  
*Supervisor: Prof. Ashutosh Upadhyay*
3. **B. Tech** in Food Technology and Management  
*NIFTEM-K (2012-2016)*  
*Supervisor: Prof. P. K. Nema*

### EXPERIENCE

#### 1. Assistant Professor

Department of Bioengineering at Integral University Dasauli, Bas-ha Kursi Road,  
Lucknow (U.P.) – 226026. (*Jan 03, 2024 –Till now*)

#### 2. Assistant Professor

Department of Food and Chemical Engineering, VFSTR Deemed to be University, Guntur, Andhra Pradesh  
*July 16, 2019 – Dec 1, 2021 (2.5 years)*

#### 3. IGNOU Academic Counsellor

M.Sc. Food and Nutrition (DFSM) at Institute of Home Economics, Delhi University  
*July 2023 – Present*

#### 4. **Production Officer**

Allana Sons Private Limited, Mumbai

Aug 2016 – July 2017

*Responsibility: Production and quality/regulation of exporting meat (APEDA)*

#### **Profile**

- Ph.D (perusing). in Food Technology from Jamia Hamdard & IIT Delhi
- Over 4.2 years of teaching and research experience in food technology
- Expertise in food processing, biopolymer applications, and nutraceuticals
- Multiple research papers published in high-impact international journals

#### **RESEARCH INTEREST:**

- Food Processing and Preservation
- Biopolymer Applications in Food
- Nutraceuticals and Functional Foods
- Meat Processing Technology
- Food Safety and Quality Assurance

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

- Published over 20 SCI/Scopus-indexed research papers
- Citation count: 350, h-index: 4, R.I. Score: 149.3
- Recipient of Best Poster Presentation award at international conferences
- Guided multiple M. Tech. and B. Tech. students in food technology research

#### **PROFESSIONAL MEMBERSHIP:**

- Institute of Food Technologists 25 W. Van Buren, Ste 1000, Chicago, IL 60607.

#### **COURSE TAUGHT:**

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- Food Processing and Preservation Techniques
- Nutraceuticals and Functional Foods
- Advanced Food Technology
- Food Safety and Toxicology

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

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- Coordinator, Department of Bioengineering, Integral University
- Member, Examination Committee
- Organizer, Departmental Seminars and Workshops

#### **STUDENTS SUPERVISION**

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- M. Tech. (Food Technology): 4 students (under supervision)
- B. Tech. (Food Technology): 10 students (under supervision)

## PUBLISHED/GRANT PATENTS

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- Patent on Biopolymer Applications in Food Preservation (Under Review)

## PUBLISHED/ACCEPTED SCI/SCOPUS RESEARCH PAPERS

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- Beg, Mohd Shavez, Sameer Ahmad, Kulsum Jan, and Khalid Bashir. "Status, supply chain and processing of cocoa-A review." *Trends in Food Science & Technology* 66 (2017): 108116. (ISSN 0924-2244) Elsevier Publications (IF 15.002). <https://doi.org/10.1016/j.tifs.2017.06.007>
- Nirmal, N., Demir, D., Ceylan, S., Ahmad, S., Goksen, G., Koirala, P., & Bono, G. (2024). Polysaccharides from shell waste of shellfish and their applications in the cosmeceutical industry: A review. *International Journal of Biological Macromolecules*, 131119.Elsevier volume 265 2024 131119 (IF 8.5). <https://doi.org/10.1016/j.ijbiomac.2024.131119>
- Ashfaq, khan Chand, Nasir Gazia, Hussain Afzal, Bhist B, Upadhyay Shuchi, Ahmad sameer “Numerical optimization of process parameters and quality stability of active edible coated jaggery cubes during storage; *Journal of Agriculture and Food Research* (2661543) 2023 Elsevier Publications (IF 4.3). <https://doi.org/10.1016/j.jafr.2023.100790>
- Ahmad, S., Nema, P. K., & Bashir, K. (2018). Effect of different drying techniques on physicochemical, thermal, and functional properties of seera. *Drying Technology*, 36(11), 12841291. (1532-2300) Taylor & Francis publication (IF 3.6). <https://doi.org/10.1080/07373937.2017.1399904>
- Ahmad,S, Nasir G, Azad Z.R, Khan Alam, Basir Khalid “Optimisation of multigrain seera from sorghum, green gram, and finger millets: Effect of ingredients on functional, structural and thermal properties” *Journal of Food Science and Technology Springer Nature* (09758402) volume 60 2023 (I.F 3.8). <https://doi.org/10.1007/s13197-023-05854-5>
- Ahmad, S, K.Nema “Formulation and optimization of Multigrain fermented Noodles: A healthy and palatable convenience Food option;) *Journal of Food Processing and Preservation*2023 Hindawi-Wiley volume 2023(8813705).(I.F 2.8) <https://doi.org/10.1155/2023/8813705>
- Akram W, Ahmed S, Rihan, Arora S, Khalid M, Ahmad S, Vashisth R, “An update comprehensive review of the therapeutic properties of chamomile (*Matricaria chamomila* L.)” *International journal*

of food properties volume 27 2024 Francis and Taylor publication (IF3.8).  
<https://doi.org/10.1080/10942912.2023.2293661>

- Wasim A; Mohd Rihan, Shakeel, Arora, S, Ahmad.S; Vashisth, R“ Marine-derived Compounds Applied in Cardiovascular Disease; Submerged Medicinal Industry” Marine Drugs (ISSN 1660-3397) 21(3), 19 2023 MDPI (IF 6.085). <https://doi.org/10.3390/md21030193>
- Ahmad. S & Nasir. Gazia (2023); Ultrasound assisted enzymatic extraction of oil, Editor Bhawani – “Enzymes in Oil Processing” Editor Bhawani et al 2022 Elsevier Publications ISBN: 9780323911542.
- Ahmad, S., Madhuri, B., Gupta, M. K., & Habib, M. (2024). Active packaging materials. Biodegradable and Edible Food Packaging, 345-361.
- Nazir, S., Habib, M., Ahmad, S., Azad, Z. R. A. A., & Allai, F. M. (2024). Microbial vitamins and carotenoids in food production and processing system. In Microbial Vitamins and Carotenoids in Food Biotechnology (pp. 105-123). Academic Press.
- Sharma, V., Ahmad, S., Mohan, C., & Rastogi, S. (2024). Food Products of non-plant Origin to Combat the Problem of Nutritional Deficiency. In Food Production, Diversity, and Safety Under Climate Change (pp. 141-151). Cham: Springer Nature Switzerland.
- Jan, B., Abass, S., & Ahmad, S. (2024). Application of Microbial Enzymes in Food Industry. In Microbial Biotechnology in the Food Industry: Advances, Challenges, and Potential Solutions (pp. 323-336). Cham: Springer International Publishing.
- Ahmad, S., Rahman, Z., Nazir, S., & Akram, W. (2024). Challenges and future scenario of microbial vitamins and carotenoids in the food industry. In Microbial Vitamins and Carotenoids in Food Biotechnology (pp. 427-447). Academic Press.
- Idrisi,& Ahmad (2023) “Plant-Based Bioactive Compounds and Food Ingredients:Encapsulation, Functional, & Safety Aspects” ISBN hard: 978-1-77491-291-1. by Editors Junaid Ahmad Malik, Megh R. Goyal, CRC Francis and Taylor publication (IF 2.8)

- Ahmad, S., Rahman, Z., & Akram, W. (2024). Application of biodegradable packaging to different food materials. In *Biodegradable and Edible Food Packaging* (pp. 507-527). Academic Press. <https://doi.org/10.1016/B978-0-323-95624-6.00016-3>
- Ahmad & Bashir et., al 2023 “Physico-chemical, Thermal and Functional Properties of Edible Red algae (*Gracilaria corticata*) ” *Journal of Food Science* ISSN:1750-3841Wiley <https://doi.org/10.1111/1750-3841.17283>.

#### PAPER PUBLISHED IN INTERNATIONAL CONFERENCES

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- Ahmad & Bashir et., al 2023 “ A Comprehensive Review on Recent Trends and Utilization of Algal  $\beta$ -Glucan for The Development of Nutraceuticals and Functional Foods” *Food review International* Taylor & Francis publication 2024

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

#### BOOK EDITED/ AUTHORED

#### BOOK CHAPTERS

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- **Ahmad S.** & Vashisth, R. et al 2023 “Project Profile and Cost analysis of Pasta Advances in Pasta Technology: Nutritive and Technological Intervention” to be published with **Springer Nature**.
  - Sharma, V., Ahmad, S., Mohan, C., & Rastogi, S. (2024). Food Products of Non–plant Origin to Combat the Problem of Nutritional Deficiency. In *Food Production, Diversity, and Safety Under Climate Change* (pp. 141-151). Cham: Springer Nature Switzerland. **Springer Nature 2023**.
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