

Mohammad Masarat Husain Dar

Personal Details:

Date of birth: 05/10/1985.
Sex: Male.
Marital status: Married
Passport No: J-4355475 (India).



Contact details:

Address for correspondence: Vethpora Pandrathan Srinagar 191101 J & K India..
Contact: 91-9906514163.
E-mail: mmasarat786@gmail.com

Academic profile:

A.) PhD Pursuing from 2021(In-service)

B.) Post Graduation

Degree: MSc.
Duration: September 2008 to august 2011.
Discipline: Food Technology.
Department: Department of Food science &Technology
University: University of Kashmir.
Percentage: 79.33%.
Rank: Among top 4.

C.) Bachelors:

Degree : BSc (General)
Duration : March 2005 to February 2008
Discipline : English, zoology, chemistry & Biochemistry
Institution : Sri Pratap college Srinagar
University : University of Kashmir
Percentage of marks: 65%

D.) Intermediate

(10+2)
Institution Iqbal Memorial Higher Secondary school
Board BOSE
Percentage of marks 81.33

E.) 10th

Institution Muslim Public High School Srinagar
Board BOSE
Percentage of marks 83.33

Achievements and Skills

- Different chromatographic techniques like HPLC/UPLC, Column.
- Handling of analytical instruments
- Interpretation of spectral data (UV-Visible, LCMS/GCMS/HPLC Chromatography, Thin layer Chromatograph
- Preparation of Research reports and manuscripts.
- Capable of collaborative and independent research.
- Team work and leading; maintaining good interpersonal relationships.

Research experience

1. Detection of Sudan dyes in Red chilli powder by Thin Layer Chromatography. MM Dar, W Idrees, FA Masoodi - *Open Access Scientific Reports*, 2013.
2. Techno-functional properties of yoghurts fortified with walnut and flaxseed oil emulsions in guar gum <https://doi.org/10.1016/j.lwt.2018.02.007>.
3. Extraction and characterisation of pectin from two apple juice concentrate processing plants. *International Food Research Journal* 2017.
4. Green extraction of bioactive compounds from apple pomace by ultrasound assisted natural deep eutectic solvent extraction: Optimization, comparison and bioactivity. <https://doi.org/10.1016/j.foodchem.2022.133871>
5. Development and validation of a reverse phase HPLC–DAD Method for separation, detection & quantification of rutin and quercetin in buckwheat (*Fagopyrum* spp.). <https://doi.org/10.1007/s13197-021-05312-0>.
6. Enhancing the nutraceutical potential of Himalayan cheese (kradi) through saffron fortification. <https://doi.org/10.1016/j.fbio.2021.101409>.
7. Bioactive characterization of ultrasonicated ginger (*Zingiber officinale*) and licorice (*Glycyrrhiza Glabra*) freeze dried extracts. <https://doi.org/10.1016/j.ultsonch.2022.106048>.
8. Effect of apple pomace-based antioxidants on the stability of mustard oil during deep frying of French fries. <https://doi.org/10.1016/j.lwt.2022.113576>.
9. Subcritical treatment of olive oil: Minor phenolic composition and antioxidant properties of the solvent extracts. <https://doi.org/10.1016/j.lwt.2021.111584>.
10. Green extraction of bioactive compounds from apple pomace by ultrasound assisted natural deep eutectic solvent extraction: Optimization, comparison and bioactivity. <https://doi.org/10.1016/j.foodchem.2022.133871>.

Work experience

April 2013 till now: Laboratory Assistant (9300-34800, GP-4600), Department of Food Science & Technology, University of Kashmir Hazratbal Srinagar.

Duties performing

1. Conducted 5 extension training programs in fruit and vegetable processing from 2014 till date.
2. Conducted on field training program in strawberry processing in 2016.
3. Conducted on field training program in food processing through State Resource Center, University of Kashmir.
4. Presented e-content & power point presentation on composition of fruits & vegetables through EMMRC.
5. Conducting practicals of MSc students from 2013.
6. Chromatographic (HPLC) analysis of research studies of PhD scholars and MSc project work.
7. Actively involved in daily departmental affairs like purchasing, internal audit, record keeping etc.

Dated : 16/10/24

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