

## Dr. ZAHIDA QADEER



<b>Designation</b>	Assistant Professor		
<b>Education/Qualification</b>	Ph.D. Food Technology University of Agriculture, Faisalabad		
<b>Campus</b>	Quaid-e-Azam campus	<b>Department</b>	Institute of Agricultural Sciences
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<b>Experience</b>	12+ years		
<b>Professional Interests &amp; Areas of Specialization</b>	Food Science & Technology, Food processing and preservation, Dairy technology		
<b>Research/Books Publications</b>	<p><b>Research articles</b></p> <p>Qadeer, Z., Nuzhat, H., Ayesha, S. and Tahira, I. <b>Influence of pasteurization temperature, pH, CaCl<sub>2</sub>, and blending of buffalo milk on coagulation time (RCT), yield and texture of camel milk cheese</b>, Pakistan Journal of Agricultural Sciences,55, 2018</p> <p>Qadeer, Z., Nuzhat, H., Saima, R. and Ayesha, S. <b>Development of camel milk cheese from buffalo milk and culture addition: its chemical and sensory properties during storage</b>, International Journal of Dairy Technology, 2018</p>		

	<p><b>Conferences and trainings</b></p> <ul style="list-style-type: none"> <li>• Scientific Writing workshop. (April , 6-8,2008)</li> <li>• Workshop on New Technologies in Food Analysis. (2008)</li> <li>• Application of Statistics in Agriculture. (April, 8-10,2008)</li> <li>• The workshop on Urban Echo System.</li> <li>• Recent Advances in Human Nutrition with Special Reference to Vulnerable Groups. (Feb, 22-25,2010)</li> <li>• Recent Advances in Food Analysis. (Feb,7,2009)</li> <li>• International conference on Technological and scientific Aspects of dairy products with special reference to French Cheeses. (Feb,21-23,2011)</li> <li>• International Conference on Emerging Issues in Nutrition and Food Safety. (March,21-23,2013)</li> <li>• International Camel Conference. (Dec,19-21,2013)</li> <li>• Two Days training course on the applications of Edible Coatings on whole and Minimally Processed Fruits. (April,2-3,2013)</li> <li>• Application of Soya Proteins in Meat Extension, Meat Replacement and Structuring Technologies. (May,9,2014)</li> <li>• Safety Measures in the Use of Radiation In Agriculture and Biology. (March,8-12,2010)</li> <li>• Halal Food (March, 2015)</li> <li>• Agriculture and Food Risk assessment Training (October,2016 )</li> <li>• Moringa utilization conference (February, 2018)</li> </ul>
<p><b>Memberships</b></p>	<ul style="list-style-type: none"> <li>• Member of Food Society of Pakistan.</li> <li>• Member of disciplinary committee and students' coordinator at IUB.</li> <li>• Member of Camel Association of Pakistan.(CAP)</li> </ul>