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Publications

- **Muhammad Aamir**, Mahmoudreza Ovissipour, Shyam Sablani, Carolyn Ross and Barbara Rasco (2018). Thermal kinetics of color, texture, β -carotene and sensory quality of baby carrot (*Daucus carota* L.) under pasteurization conditions. (Accepted for publication in Food and Bioprocess Technology Journal) (**Impact factor 2.998**).
- **Muhammad Aamir**, Weerachet Jittanit (2018). Extraction efficiency and nutritional quality of Gac aril oil extracted by solvent method with ohmic heating in comparison with conventional methods (Accepted for publication in Journal of Food Science and Technology) (**Impact factor 1.797**).
- **Muhammad Aamir**, Weerachet Jittanit (2017). Ohmic heating treatment for Gac aril oil extraction: Effects on extraction efficiency, physical properties and some bioactive compounds. Innovative Food Science and Emerging Technologies. Volume 41(2017), Pages, 224-234 (**Impact factor 3.116**).
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- **Muhammad Aamir**, Tahir Zahoor, Tahir Munir Butt, Shahbaz Talib Sahi and Muhammad Atiq (2010). Microbial production of L-Isoleucine from different substrates using locally isolated bacteria. International Journal of Agriculture & Biology. Volume 12(5). Pages, 668-672 (**Impact factor 1.310**).