

1. Name: Zuhaib Fayaz Bhat
2. Designation: Assistant Professor (Senior scale)
3. Contact Address: Flat No. 102, Tower 2, Safa Valley, Bathandi, Jammu, J&K
4. E-mail: zuhaibbhatvet@gmail.com
5. Mobile: 9797463669
6. Professional experience:
  - i. Assistant Professor, SKUAST-Jammu
  - ii. Veterinary Officer, Central animal house facility, Hamdard University, New Delhi
  - iii. Research Associate, SKUAST-Jammu
7. Awards/Honours/Scholarships:
  - i. Lincoln Doctoral Scholarship
  - ii. Netaji Subhas ICAR International Fellowship
  - iii. Best Poster Presentation Award, NZIFST conference (2019), 02-04th July 2019, Christchurch, New Zealand.
  - iv. Faculty Research Award (2018), Nutrition and Nursing, Hosted by news magazine Careers-360 and awarded by HRD Minister of India.
  - v. 2016 Literati Award, Emerald Literati Awards, Emerald Publishing Group, Bingley, United Kingdom.
  - vi. Travel award 2019 by New Zealand Society for Biochemistry and Molecular Biology for ICOMST-2019, Berlin, Germany.
  - vii. MacMillan Brown 2018, Lincoln University, New Zealand.
  - viii. Lincoln University travel grant 2018 to attend ICOMST-2018 at Melbourne, Australia.
8. Area of specialization: Muscle Biochemistry and Meat Processing
9. Research interest: Muscle Biochemistry, Meat Processing, Antioxidants, Packaging
10. Total number of publications: 75

11. Selected publications (best 5):

- i. Bhat, Z. F., Morton, J. D., Mason, S. L., Bekhit, A. E. D. A. and Bhat, H. F. (2019). Technological, regulatory and ethical aspects of in vitro meat: A future slaughter-free harvest. *Comprehensive Reviews in Food Science and Food Safety*, Doi: 10.1111/1541-4337.12473.
- ii. Bhat, Z. F., Morton, J. D., Mason, S. L., and Bekhit, A. E. D. A. (2018). Applied and Emerging Methods for Meat Tenderization: A Comparative Perspective. *Comprehensive Reviews in Food Science and Food Safety*, 17, 841-859.
- iii. Bhat, Z. F., Morton, J. D., Mason, S. L., and Bekhit, A. E. D. A. (2020). The application of pulsed electric field as a sodium reducing strategy for meat products. *Food Chemistry*, 306, <https://doi.org/10.1016/j.foodchem.2019.125622>.
- iv. Bhat, Z. F., Morton, J. D., Mason, S. L., Mungure, T., and Bekhit, A. E. D. A. (2019). Pulsed electric field: Effect on in vitro simulated gastrointestinal protein digestion of deer *Longissimus dorsi*. *Food Research International*, 120, 793-799.
- v. Bhat, Z. F., Morton, J. D., Zhang, X., Mason, S. L., & Bekhit, A. E. D. A. (2020). Sous-vide cooking improves the quality and in vitro digestibility of *Semitenidinosus* from culled dairy cows. *Food Research International*, 127, <https://doi.org/10.1016/j.foodres.2019.108708>.

12. Student advisory: 06 M.V.Sc. students (Major advisor)

07 M.V.Sc. and PhD students (Minor advisor)

13. Books/Manuals/Monographs: 03 monographs

14. Seminar/workshop/conference attended:

- 65<sup>th</sup> International Congress of Meat Science Technology (ICoMST) 2019, 04-09<sup>th</sup> August 2019, Berlin, Germany.
- NZIFST conference 2019, 02-04<sup>th</sup> July 2019, Christchurch, New Zealand.
- 64<sup>th</sup> International Congress of Meat Science Technology (ICoMST) 2018, 12-17<sup>th</sup> August 2018 Melbourne, Australia.
- 5<sup>th</sup> International Conference on Food Structures, Digestion and Health 2019, 30<sup>th</sup> September to 3<sup>rd</sup> October 2019, Rotorua, New Zealand.
- International Symposium and 7<sup>th</sup> Conference of Indian Meat Science Association, 10-12<sup>th</sup> November 2016, India.

- Enterprise and Innovation Workshops held in June/July 2017 in Department of Food, Wine and Molecular Biosciences, Lincoln University, Canterbury, New Zealand.

15. Extension trainings associated with: Several trainings organized in the project and in the division

16. Research projects as PI/Nodal officer: 01 DST funded project