Imran Ahmad Ph.D.

EDUCATION

Ph.D. 2014	Management Technology (Fresh Produce), SIIT Thammasat University, Thailand
M.Sc. 2001	Postharvest and Food Process Engineering, Asian Institute of Technology, Thailand
MSc (Hons) 1999	Food Science and Technology, NWFP Agric Uni. Pakistan
BSc (Hons) 1997	Food Science and Technology, NWFP Agric Uni. Pakistan

PROFESSIONAL EXPERIENCE

Nov. 2018-Present	Research Assistant Professor - Food, Agriculture and Biotechnology Innovation Lab (FABIL), Chaplin School of Hospitality, Florida International University, Miami, FL
April. 2018-Nov. 2018	Adjunct Faculty and Research Scientist - Food, Agriculture and Biotechnology Innovation Lab (FABIL), Chaplin School of Hospitality, Florida International University, Miami, FL
April 2016- March 2018	Post-Doctoral Research Fellow – Food, Agriculture and Biotechnology Innovation Lab (FABIL), Chaplin School of Hospitality, Florida International University, Miami, FL
Jan. 2013- July 2015	Affiliated Faculty– Biosystems Engineering Program, Asian Institute of Technology, Thailand
Oct. 2007- July 2015	Research Laboratory Supervisor, Food Engineering and Bioprocess Technology, Asian Institute of Technology, Thailand
May 2005 – Dec. 2007	Project Manager (Manufacturing), Dairy Plus (Dutch Mill Group) Thailand's largest dairy group
Oct. 2001 – May 2005	Research Associate Food Engineering and Bioprocess Technology, Asian Institute of Technology, Thailand

GRADUATE TEACHING EXPERIENCE:

2018-2019 HFT/HMG 6586 **Research and Statistical Methods** 3(3-0) – Florida Statewide Grad Course

2016 FOS5996 **Unit Operation in Food Processing** 3(3-0)

2007-2017 Taught laboratory module of the following 4 graduate courses per year

- Successful conducted 3 Postgraduate level laboratory-based courses per year (45 contact hrs. per year)
- Successfully carried out laboratory planning, execution, supervision, data collection and analysis instructional sessions
- Monitored students' progress and offered additional tutorials

    - ED73.09 **Engineering Properties of Food Materials** 3(2-3)
      Course Catalogue: Physical, Chemical, Mechanical, Thermal, Electrical and Optical Properties measuring techniques
    - ED73.10 **Food Process Engineering Laboratory** 3(1-6)
      Course Catalogue: Moisture content determination, pneumatic and hydraulics of bio-materials, drying and dehydration process, food processing and physicochemical quality evaluation
    - ED73.13 **Bioprocess Practica** 3(1-6)
      Course Catalogue: Industrial Microbiology, Analytical Chemistry, Molecular Biology

UNDERGRADUATE TEACHING EXPERIENCE:

- Delivered 60 contact hours per semester
- Prepared course content: presentations, lecture materials, and supplementary reading materials
- Successfully integrated **Moodle classroom platform** and tracked student progress online
- Advised 3 undergraduate students for their mini-thesis
- Conducted student assessment and grading according to Institute's guidelines
- Successfully delivered Undergraduate level Courses (60 lecture hours per semester)

- **FOS4996 Food Analysis and Quality Assurance** 3(2-3)
- UG 109 **Chemistry** 4(3-1)
  Course Catalogue: Scientific methods, atomic structure and the periodic table, stoichiometry, chemical bonding, thermodynamics & thermochemistry, nuclear chemistry biochemistry and organic chemistry
- BSE 306 **Biosystems Engineering Applications** 3(3-0)
  Course Catalogue: Systems and boundary concepts, environmental science basics, sustainability, the study of Biosystems applications in environment, chemical, agriculture, food, and biotechnology industries
- BSE 307 **Workshop Techniques and Practice** 3(1-6)
  Course Catalogue: Workmanship, Occupational safety, laboratory safety, materials safety, metals handling, techniques and practices, instrumentation
- BSE 308 **Engineering Properties of Biomaterials** 3(2-1)
  Course Catalogue: Physical, Chemical, Mechanical, Thermal, Electrical and Optical Properties of biological material and their measuring techniques
- BSE 311 **Food Analysis and Quality Assurance** 3(2-1)
  Course Catalogue: Introduction to quality assurance, proximate analysis, determination of food chemistry: moisture content, lipids, carbohydrates, proteins, ash, micronutrients, investigative chemistry
- FOS 4996 **Food Analysis and Quality Assurance** 3(1-3)
  Course Catalogue: Advanced application of physical and chemical analytical methods to the quantitative and qualitative determination of various food constituents and additives

PEDAGOGICAL ACHIEVEMENT & SERVICES

2018 Revised and updated course content of Research and Statistical Method grad. Course for canvas implementation

2017 Developed curriculum and course for FIU Online Professional Master's Program in Food Safety Management

2015 Assisted Graduate Curriculum Review Committee: Food Engineering and Bioprocess Technology, Bangkok, Thailand

2014 Developed new curriculum of Biosystems Engineering UG Program Asian Institute of Technology, Asian Institute of Technology, Bangkok Thailand

2008 Assisted Graduate Curriculum Review Committee: Food Engineering and Bioprocess Technology, Asian Institute of Technology, Bangkok Thailand

2005 Assisted Member Graduate Curriculum Review Committee: Postharvest and Food Process Engineering, Asian Institute of Technology, Bangkok Thailand

Converted and Compiled 100+ food engineering problems algorithms for Graduate Teaching

Simplification of complex calculation of mechanical properties of food materials using Excel Solver

Developed laboratory methods and instructional handouts: Food Process Laboratory; Engineering properties of food materials; food analysis; bioprocess practica

FUNDED RESEARCH PROJECTS (FEDERAL AND CORPORATE-FUNDED PROJECTS, TRAINING AND CONSULTANCY SERVICES)

2019

- PI 'US School meals program for Laos PDR' USDA-FAS, $65000 (*confirmed*)
- PI 'Hispanic Sensory profiling for new rum and coconut based product'. Bacardi - $13000

2018

- Co-PI '**US Organized and e-retailing of health foods** for Panama, Costa Rica and Caribbean' USDA-FAS, $51000.
- PI '**Trends in US Food and Beverage retail market for Phillipines'** USDA-FAS, $70000
- PI 'School meals program for Myanmar' – USDA-FAS, $67000
- PI 'Evaluation of the Impact of Monsieur Marble in Cabernet Sauvignon Wine on the Perceived Taste Preference' - $2000
- Resource person for food safety 'USDA-FAS Cochran Fellowship for **Food Supermarkets**' - $142,000

2017
- Co-PI and lead instructor, USDA-FAS Cochran fellowship program for **High-Value Horticultural Crops Management System,** Fellows from Moldova, Eastern Europe – $90,000
- Co-PI '**Flavor encapsulation in aqueous media'** corporate funding
- Co-PI 'Positioning of Gelatin as a Modern Ingredient' – (corporate funding $26,000)

2016
- Co-PI, USDA Foreign Agric. Service (FAS) Cochran fellowship program for **School Nutrition Programs** – $89,000, Washington DC and Miami for Panama fellows (Oct. 2016)
- Co-PI and lead instructor, USDA Cochran fellowship program for **Post-harvest and Food Quality Management System**, Fellows from Mexico and Dominican Republic (Aug. 2016) – $67,000
- Co-PI **'Dried Fondant as Texturizing Agent in 16 Tropical Fruits and Vegetables**, American Sugar Refinery (ASR) Group, Florida – $30,000.
- **Validation of Nutritional Claims of Dragon Fruit**, J&C Tropicals Florida – $20,000
- **Co-PI** 'Nano-filtered assisted histamine removal from red wine, Purewine Inc. Chicago IL – $6,000

2015
- Project 'Internet of Thing (IoT) based intelligent quality traceability and control technologies for aquatic products supply chain' proposal submitted to Thailand International Collaboration Agency (TICA) in collaboration with China Agriculture University

2014
- Resource Person for the 'Workshop on Encapsulation of Probiotics', NJC, Pakistan
- Resource Person for the 'Workshop on Postharvest Technology for Rice and Fruit Processing', NJC, Pakistan
- Conducted Training Program on 'Laboratory Management and Advanced Instrumentation' ALARM, Myanmar.

2013
- Conducted Training Program on 'Food Engineering and Advanced Instrumentation' Sultan Qaboos University Oman at Asian Institute of Technology – USD 2500
- Resource person: Training program on 'Value Chain for small-scale agro-entrepreneurs and options and organizational requirements for improving livelihoods small farm holders' Govt. of Sri Lanka

2011-12
- Co-PI and lead instructor for '**Rice Postharvest Training Program'** conducted at AIT with support from UNAPCAEM Beijing
- Expert for Organic Farming Policy Document preparation, Royal Thai Govt. funded research Project
- Expert for Proposal preparation for Technical Capacity Building Project of FAO: Pesticide Residual Measurement

2010
- Member Fact Finding Mission on '**Status of Rice Postharvest Sector' Myanmar (Burma**) organized by UNAPCAEM Beijing
- Resource person 'Rice Postharvest Training Program' conducted in Myanmar (Burma) with support from UNAPCAEM Beijing

2009
- Consultant National Innovation Agency, Ministry of Science and Technology Thailand for the Project 'InnoOK'

2008
- Resource person training program on '**Productivity for Food Manufacturing Enterprises'** organized by National Food Institute Thailand
- Consultant FAO-RAP Bangkok as Database Specialist to organize Water Resources for Agriculture in Asia
- Frozen Shrimp Supply Chain – application of RFID
- Supervised development of 'Vacuum Frying business model for SMEs' commissioned by FAO, Rome

MEMBERSHIPS

- Professional Member **Institute of Food Technologists (IFT**), Chicago, IL Since 2008
  - Volunteer services: Abstract Reviewer 2016-2019
  - Division/section member: Nutraceuticals and Functional Foods, Food Engineering, Non-thermal processing, Refrigerated and Frozen Foods
- Association of Asian Agricultural Engineers (AAAE), Beijing China Since 2001
- Professional Member: **Industrial Engineering and Operations Management Society** (IEOM), Novo, MI Since 2014
- Professional Member of The American Association of Food Scientists for the Indian Subcontinent (AAFSIS)

Training

Training - FSMA

2018 Lead Instructor – Foreign Supplier Verification Program FSVP – Approved candidate

2018 Lead Instructor – Food Safety Preventive Control, FSPCA, Arlington, VA

2018 Trainer certificate for Produce Safety – Produce Safety Alliance (UF-IFAS), FL

2018 Lead Trainer Produce Safety Rule – PSA (application under review)

2017 FSMA Produce Safety Course for Growers - Produce Safety Alliance (UF-IFAS), FL

2017 FSMA Food Safety Preventive Control Qualified Individual for Human Foods, FSPCA Alliance/FDA

2017 FSMA Training for Carriers covered by the Sanitary Transportation of Human and Animal Food Rule/FDA

Training - Other

2017 ServSafe Food Protection Manager Certification - American National Standard Institute (ANSI)-Conference for Food Protection (CFP)

2013 Bio-safety level II - NSTDA

2006 Six Sigma for Food Enterprise – Efeso

2006 Total Productivity Management (TPM) – Asian Productivity Institute Thailand

2005 Aseptic Processing and Aseptic Filling – TetraPak in-house training

1997 Nuclear Applications in Fresh Produce – Nuclear Institute of Food and Agriculture (NIFA) Tarnab Peshawar Pakistan

PUBLICATIONS

Doctoral Dissertation: Predictive modeling of quality parameters of frozen and chilled shrimps (*Litopenaeus vannamei)* through time-temperature monitoring and development of shelf life decision system for frozen shrimp supply chain

Original Research Papers – Peer Reviewed *(12)*

Publication	IF	Citations GS *(134), hi - 7**	Citations Scopus *(45), hi-5**
Traynor, M., **Ahmad, I.,** (2018) Impact of a Commercially Available Ion-Exchange Resin Treatment on the Taste, pH, Color and Oxidation-Reduction Potential Properties of Red Wine. J. Food Science and Technology *(accepted).*	1.26		
Ahmad, I. and C. Jeenanunta (2015). Application of Support Vector Classification Algorithms for the Prediction of Quality Level of Frozen Shrimps (Litopenaeus vannamei) Suitable for Sensor-Based Time-Temperature Monitoring, Food and Bioprocess Technology. DOI 10.1007/s11947-014-1377-8.	2.998	5	
Ahmad, I. and C. Jeenanunta, P. Chanvarasuth and S. Komolavanij (2014). Prediction of Physical Quality Parameters of Frozen Shrimp (*Litopenaeus vannamei*) through An Artificial Neural Networks and Genetic Algorithm Approach, Food and Bioprocess Technology, 7(5):1433-1444.	2.998	7	6
Ahmad, I. and C. Jeenanunta, and S. Komolavanij (2013). Characterization of quality degradation during chilled shrimp (*Litopenaeus vannamei*) supply chain, International Food Research Journal, 20(4): 1833-1842		5	5
Noomhorm, A., P. Sirisoontaralak, **I. Ahmad** (2013). Efficacy of Atmospheric and Pressurized Carbon Dioxide and Pressurized Air on Controlling *Sitophilus zeamais* (*Coleoptera: Curculionidae*) and Tribolium castaneum (Herbst) (*Coleoptera:Tenebrionidae*) in Milled Rice, Journal of Stored Products Research, 54:48-53.	1.35	5	
Ahmad, I. and C. Jeenanunta, P. Chanvarasuth and S. Komolavanij (2010). Prediction of Raw Milk Microbial Quality Using Data Mining Techniques, Agricultural Information Research; 3(3-19):64-70.		3	

Noomhorm, A., P. Sirisoontaralak, J. Uraichuen, **I. Ahmad** (2009). Effects of pressurized carbon dioxide on controlling *Sitophilus zeamais (Coleoptera: Curculionidae)* and the quality of milled rice, Journal of Stored Products Research, 45(3):201-205.	1.35	18	12
Noomhorm, A., **I. Ahmad** (2008) Food Supply Chain Management and Food Safety: South & East-Asia Scenario, Agricultural Information Research, 4(4-14):131-136.		7	4
Ahmad, I., V.K. Jindal (2006). An automatic procedure for rapid online estimation of raw milk quality, LWT Food Science and Technology, 39(4):432-436.	2.55	13	5
Ahmad, I., R. Khan, M. Ayub (1999). Effect of Added Sugar at Various Concentrations on the Storage Stability of Guava Pulp, Sarhad Journal of Agriculture, 16(1):89-94.		35	

**Google Scholar as of Nov. 29, 2018, *Please be referred to author ID:* 55417467300 on scopus.com

Manuscript in preparation or submitted:

Ahmad, I. and D. Panitsupakamon (2018). Performance Evaluation of RFID Temperature Sensors, KMUTNB Journal of Science and Technology (*submitted*).

Ahmad, I., (-). Development of a Shelf Life Decision System of Frozen Shrimp based on Actual Quality Level – A Simulation Approach, Journal of Agricultural & Food Information (*in preparation*).

Book Chapters (11)

Ahmad, I and S. Barahma (2018) Probiotic in Functional Foods, Elsevier (in press)

Ahmad, I. and L. N. Thai (2018). 'Dielectric Properties of Selected Seafood and their Products'. Eds. Se-Kwon Kim. CRC Press (in press).

Ahmad, I. and L. N. Thai (2017). Water-Glass Transition Temperature Profile during Spray Drying of Sugar Rich Foods. In: Glass Transition and Phase Transitions in Food and Biological Materials. Eds. Ahmed, J. Roos, Y., Rahman, M.S. Wiley-Blackwell (published in 2017).

Ahmad, I. A. Noomhorm (2016). Bioinformatics of Glycobiology, In: Marine Glycobiology: Principles and applications, Ed. Se-Kwon Kim. CRC Press.

Ahmad, I. (2016)**.** Water-glass transition temperature profile during spray drying of sugar-rich foods, In: 'Glass and State Transitions in Food and Biological Materials' Eds: J. Ahmed, Y. H. Roos, M. S. Rahman, and S. S. Ray, Wiley-Blackwell

Ahmad, I., C. Jeenanunta and A. Noomhorm (2014). Recent Developments in Quality Evaluation, Optimization and Traceability System in Shrimp Supply Chain, In: Seafood Science Ed. S.K. Kim, CRC Press.

Noomhorm, A. A. Anal and **I. Ahmad** (2014). Functional Foods, Neutraceuticals and Probiotics as a Functional Food Component, In: Functional Foods, Dietary Supplements: Processing Effects and Health Benefits, Edited by Noomhorm, Ahmad & Anal. Wiley-Blackwell. P 3-19.

Anil K Anal, **I. Ahmad**, Jiraporn S, A. Noomhorm (2014). Sustainable Food Grain Processing, In: Sustainable Food Processing, Eds. Tiwari et al. Wiley-Blackwell. P 269-294.

Jongyingcharoen, S. J., and **I. Ahmad** (2014). Thermal and Non-thermal Processing of Functional Foods, In: Functional Foods and Dietary Supplements Edited by Noomhorm et al. Wiley-Blackwell, P. 297-324.

Ahmad, I., A. Noomhorm (2013) Grain Processing Engineering (2nd Ed.) In: Handbook of Farm, Dairy and Food Machinery, Ed. M. Kutz, Elsevier, P 760**.**

S. Wilasinee, **I. Ahmad**, N. Athapol, Optimization of Rice Supply Chain in Thailand: A Case Study of Two Rice Mills, Springer P. 263-280.

Noomhorm, A., **I. Ahmad** (2008) Vacuum Drying In: Food Drying: Science and Technology, Eds. Y. H. Hui et al. DesTech Publications Inc. P 203-213.

Noomhorm, A., **I. Ahmad** (2007). Grain Processing Engineering, In: Handbook of Farm, Dairy and Food Machinery, Ed. M. Kutz, William Andrew Inc., Imprint: Springer, P 215-242.

Edited Books and Monographs (2)

Ahmad, I. Oscar R. (2018). Ideal Food Specifications, IFT Press. Wiley Blackwell.

Noomhorm, A., **I. Ahmad** and Anil K. Anal (2014) Functional Foods and Dietary Supplements: Processing Effects and Health Benefits, Wiley-Blackwell. ISBN 978-1-118-22787-9

Noomhorm, A., and **I. Ahmad** (2010) Advances in Odor and Flavor Science- A review on aroma applications in food products, Academic Publishing.

Papers Published in Conference Proceedings and Presentations *(7)*

Tianyu Pan**, Ahmad, I. (2019)** impact of high-pressure processing (HPP) and sous vide processing combination on sensorial and texture properties of fresh whiteleg shrimp (Litopenaeus setiferus), World Aquaculture Conference March, 2019. New Orleans LA.

Ahmad, I., M. Traynor **(2018)** Assessment of a Novel Inventory Rotation Policy Using an Empirical Distribution Function (EDF) for Frozen Shrimp Supply Chain. Proceedings of the International Conference on Industrial Engineering and Operations Management, Washington DC, USA, September 27-29, 2018

Ahmad, I. (2018). Application of Machine Learning Approach for Seafood Quality Prediction using Product History and Environmental Monitoring. IFT Oral Presentation in an e-Poster Session

Traynor, M., **I. Ahmad**, & M. Cheng (2017). The Influence of an Ion-Exchange Matrix Treatment on the Perceived Taste Preference and Hedonic Responses of Three Cabernet Sauvignon Wines. SESCA Regional Conference, Florida International University, North Miami, USA.

Ahmad, I., S. Komolavanij (2010) Development of Shelf life Decision System for Fresh Products based on Quality Function and Time-Temperature History for Stock Optimization, 5th International Conference on Innovations in Food and Bioprocess Technology.

Ahmad, I., S. Komolavanij (2010) Parameter Estimation using Maximum Likelihood - Predictive models of chilled shrimp quality degradation during storage, 5th International Conference on Innovations in Food and Bioprocess Technology, AIT, Thailand, 7-9 December 2010; 12/2010

Ahmad, I., S. Komolavanij (2010). Competence Measurement of Thai Frozen Shrimp Industry for Implementation of Supply Chain Security, 10th Global Congress on Manufacturing and Management (GCMM2010) (http://www.gcmm2010.org). Bangkok, Thailand.

Ahmad, I., S. Komolavanij and P. Chongphaisal (2009). Quantification of Quality Loss During Distribution Of Fresh Products– A Proposed Study Of Frozen Shrimp Industry in Thailand, International Symposium on Scheduling, Japan.

Noomhorm, A., V.K. Jindal, **I. Ahmad**, R. Assawarachan, P. Busaparoek, C. Jumanazarovich (2004). Determination of Fruit Maturity with Various Non-destructive Techniques, Japan-Thailand Joint Symposium on Nondestructive Evaluation Technology (NIR), Bangkok, Thailand.

Likitrattanaporn, C., **I. Ahmad,** P. Sirisoontaralak, A Noomhorm (2003). Performance Evaluation of a Mobile Rotary Dryer for High Moisture Paddy Proceedings of the 3rd Asia-Pacific Drying Conference, 1-3 Sep. 2003). AIT, Thailand.

Ahmad, I. (2001). Effect of Added Sugar at Various Concentrations on the Storage Stability of Guava Pulp, 34th AIFST Annual Convention and 15th CSIRO Annual Food Industry Conference (1-4 July 2001), Adelaide, Australia.

Editor of Conference Proceedings (5)

Noomhorm, A., A. Anal, **I. Ahmad** (2010). Innovations in Food and Bio-processing Technology, 5th International Conference on Innovations in Food and Bio-processing Technology (ICFBT), AIT, Thailand

Noomhorm, A., S. K. Rakshit, **I. Ahmad** (2008). Innovations in Food Processing Technology and Engineering, 4th International Conference on Innovations in Food Processing Technology and Engineering, AIT, Thailand.

Jindal, V.K., A. Noomhorm, S. K. Rakshit, **I. Ahmad** (2004). Innovations in Food Processing Technology and Engineering, 2nd International Conference on Innovations in Food Processing Technology and Engineering (ICFPTE04).

Jindal, V.K., A. Noomhorm, **I. Ahmad** (2003). ADC 2003 - Proceedings of 3rd Asia-Pacific Drying Conference, AIT, Thailand.

Jindal, V.K., A. Noomhorm, S. K. Rakshit, **I. Ahmad** (2002). Innovations in Food Processing Technology and Engineering, Ist International Conference on Innovations in Food Processing Technology and Engineering, AIT, Thailand.

International Conference Co-chair (5)

- Co-chair - 3nd International Conference on Innovations in Food Process Technology and Engineering, 19-20 January 2008 (Asian Institute of Technology)
- Co-chair - 2nd International Conference on Innovations in Food Process Technology and Engineering, 11-13 January 2005 (Asian Institute of Technology)
- Editor and member Organizing Committee- Smart Extrusion Conference 1-3 December 2003 (Australian Institute of Food Technologists, AIFST, CSIRO and Kasetsart University)
- Editor and co-chair- 3rd Asia Pacific Drying Conference 1-3 September 2003 (Asian Institute of Technology)
- Editor and Organizer - 1st International Conference on Innovations in Food Process Technology and Engineering, 11-13 December 2002 (Asian Institute of Technology)

Lab./Field Manuals (2)

Noomhorm, A., **Ahmad, I.,** C. Inprasit and P. Sirisoontaralak (2009). Vacuum Frying, FAO Rome.
Noomhorm, A., **Ahmad, I.,** and S. Chen (2010). Rice Harvest and Postharvest Technologies, UNAPCAEM, Beijing.

Popular Articles in Industry Magazine (13)

Published in Several Issues of Food and Beverage Asia (Bangkok, Singapore) during 2012-2016

Invited Grant Reviewer

2018-19: Fisheries/National Oceanic and Atmospheric Administration, US Dept. of Commerce (Pre-proposal)
2017-18: Main Institute of Technology (MTI) - Maine Technology Asset Fund (2.0) – ($2,000,000)
2017-18: Fisheries/National Oceanic and Atmospheric Administration, US Dept. of Commerce (Pre-proposal)
2016-17: Fisheries/National Oceanic and Atmospheric Administration, US Dept. of Commerce ($189,000)
2015-16: Fisheries/National Oceanic and Atmospheric Administration, US Dept. of Commerce ($250,370)

Invited Reviewer of International Journals

1. Food and Bioprocess Technology (IF 2.998) – 14 papers
2. LWT Food Science and Technology (IF 2.55) – 17 papers
3. Journal of Food Science and Technology (IF 1.123) – 52 papers
4. Journal of Food Engineering (IF 3.19) – 4 papers
5. Food Research International (3.182) – 3 papers
6. International Journal of Food Properties (IF 1.586) – 2 papers
7. Chemical Product and Process Modeling (SCImago Journal Rank (SJR) 2015: 0.185) – 2 papers
8. Trends in Food Science and Technology – (IF 5.150) – 2 papers
9. Food and Bioproduct Processing (IF 2.687) – 2 papers
10. International Journal of Refrigeration (IF) – 3 papers
11. Comprehensive Reviews in Food Science (IF) – 1 paper
12. Computers and Electronics in Agriculture (IF) – 1 paper
13. KMUTNB Journal of Science and Technology - 3 papers
14. Journal of Culinary Science and Technology – 1 paper

127 pre-publication reviews completed since 2013 for 13 international journals. Online Reviewer profile: https://publons.com/author/493728/imran-ahmad#profile

Appointed member editorial board Journal of Culinary Science and Technology, Taylor and Francis (2018)

Review Services for Institute of Food Technologists

2018 Abstract for technical sessions (Aquatic Food Product)
2018 Technical Sessions Proposal Reviewer
2017 Abstract for technical sessions/posters (Aquatic Food Product, Food Engineering)