Dr. Sarfaraz Ahmed Mahesar

Publications

S.No	Authors name, Title of paper and Journal
1	S.T.H. Sherazi, **S.A. Mahesar**, M.I. Bhanger, F.R. van de Voort and J. Sedman. Rapid determination of free fatty acids in poultry feed lipid extracts by SB-ATR FTIR spectroscopy. ***J Agric Food Chem***, 2007, 55, 4928-4932. DOI: 10.1021/jf063554f.
2	Sirajuddin, A.R. Khaskheli, A. Shah, M.I. Bhanger, A. Niaz and **S. Mahesar.** Simpler spectrophotometric assay of paracetamol in tablets and urine samples. ***Spectrochim Acta Part A***, 2007, 68, 747-751. DOI:10.1016/j.saa.2006.12.055.
3	A. Kandhro, S.T.H Sherazi, **S.A. Mahesar**, M.I. Bhanger, M.Y. Talpur and A. Rauf. GC-MS quantification of fatty acid profile including *trans* FA in the locally manufactured margarines of Pakistan. ***Food Chem*,** 2008, 109, 01, 207-211. DOI:10.1016/j.foodchem.2007.12.029.
4	**S.A. Mahesar**, S.T.H. Sherazi, K. Abro, A. Kandhro, M.I. Bhanger, F.R. van de Voort and J. Sedman. Application of microwave heating to the fast extraction of fat contents from the poultry feeds. ***Talanta***, 2008, 75, 5, 1240-1244. DOI:10.1016/j.talanta.2008.01.042.
5	A. Kandhro, S.T.H Sherazi, **S.A. Mahesar**, M.Y. Talpur, M.I. Bhanger and S. Arain. Monitoring of fat content, free fatty acid and fatty acid profile including *trans* fat in Pakistani biscuits. ***J Am Oil Chem Soc*,** 2008, 285, 1057 - 1061. DOI 10.1007/s11746-008-1297-8.
6	A. Niaz, Sirajuddin, A. Shah, **S.A. Mahesar**, A. Rauf. Adsorptive stripping voltammetric determination of hydroquinone using an electrochemically pretreated glassy carbon electrode. ***Pak J Anal Environ Chem***, 2008, 9, 110 – 117.
7	S.T. H Sherazi, A. Kandhro, **S.A. Mahesar**, M.I. Bhanger, M.Y. Talpur and S. Arain. Application of transmission FTIR spectroscopy for the *trans* fat determination in the industrially processed edible oils. ***Food Chem***, 2009, 114, 323-327. DOI:10.1016/j.foodchem.2008.09.058.
8	S. Arain, S.T.H. Sherazi, M.I. Bhanger, F.N. Talpur and **S.A**. **Mahesar.** Oxidative stability assessment of bauhinia purpurea seed oil with comparison to two conventional vegetable oils by differential scanning calorimetry and rancimat methods. ***Thermochim Acta*,** 2009, 484, 1-3. DOI:10.1016/j.tca.2008.11.004.
9	M.Y. Talpur, S.T.H. Sherazi, **S.A. Mahesar**, A. Kandhro, M.I. Bhanger. Effects of chicken frying on soybean, sunflower and canola oils. ***Pak J Anal Environ Chem*,** 2009, 10, 59-66.
10	A.R. Khaskheli, Sirajuddin, K. Abro, S.T.H. Sherazi, H.I. Afridi, **S.A. Mahesar**, M. Saeed. Simpler and faster spectrophotometric determination of diclofenac sodium in tablets, serum and urine samples. ***Pak J Anal Environ Chem*,** 2009, 10, 53-58.
11	S.T.H. Sherazi, M.Y. Talpur, **S.A. Mahesar**, A.A. Kandhro, S. Arain. Main fatty acid classes in vegetable oils by SB-ATR-Fourier transform infrared (FTIR) spectroscopy. ***Talanta***, 2009, 80, 600-606. DOI:10.1016/j.talanta.2009.07.030.
12	M.Y. Talpur, S.T.H. Sherazi, **S.A. Mahesar**, A.A. Bhutto. A simplified UV spectrometric method for determination of peroxide value in thermally oxidized canola oil. ***Talanta***, 2010, 80, 1823–1826. DOI:10.1016/j.talanta.2009.10.028.

13	S. Arain, S.T.H. Sherazi, M.I. Bhanger, **S.A. Mahesar**, N. Memon. Physiochemical characterization of *Bauhinia purpurea* seed oil and meal for nutritional exploration. ***Pol J Food Nutri Sci,*** 2010, 60, 343-348.
14	**S.A. Mahesar**, S.T.H Sherazi, M.I. Bhanger, K. Abro, M.Y. Talpur and A. Kandhro. Sequential microwave-assisted extraction of oil from layer poultry feeds and GC-MS quantification of the fatty acids. ***Pak J Anal Environ Chem,*** 2010, 11, 22-27.
15	**S.A. Mahesar**, A.A. Kandhro, L. Cerretani, A. Bendini, S.T.H. Sherazi, M.I. Bhanger. Determination of total *trans* fat content in Pakistani cereal based foods by SB-HATR FT-IR spectroscopy coupled with partial least square regression. ***Food Chem***, 2010, 123, 1289–1293. DOI:10.1016/j.foodchem.2010.05.101.
16	A.A. Kandhro, S.T.H. Sherazi, **S.A. Mahesar**, M.I. Bhanger, M.Y. Talpur, Y. Latif. Variation of fatty acid composition including *trans* fat in commonly used different brands of potato chips by GC-MS. ***Pak J Anal Environ Chem,*** 2010, 11, 36-41.
17	**S.A. Mahesar,** S.T.H. Sherazi, A. Niaz, M.I. Bhanger, Sirajuddin, A. Rauf. Simultaneous assessment of zinc, cadmium, lead and copper in poultry feeds by differential pulse anodic stripping voltammetry. ***Food Chem Toxicol***, 2010, 48, 2357–2360. DOI:10.1016/j.fct.2010.05.071.
18	**S.A. Mahesar**, A. Bendini, L. Cerretani. M. Bonoli-Carbognin, S.T.H Sherazi. Application of a spectroscopic method to estimate the olive oil oxidative status. ***Eur J Lipid Sci Technol,*** 2010, 112, 1356-1362. DOI: 10.1002/ejlt.201000388.
19	A.A. Kandhro, S.T.H Sherazi, **S.A. Mahesar**, M.Y. Talpur, A.A. Bhutto, K. Abro. GC-MS evaluation of fatty acid profile and lipid bioactive of partially hydrogenated and cooking oil consumed in Pakistan. ***Pak J Sci Ind Res,*** 2010, 53, 316-322.
20	M. Ali, S.T.H. Sherazi, **S.A. Mahesar**. Application of Fourier-transform infrared (FT-IR) transmission spectroscopy for the estimation of roxithromycin in pharmaceutical formulation. ***Vibr Spectrosc***, 2011, 55, 115-118. DOI:10.1016/j.vibspec.2010.09.010.
21	E. Chiavaro, **S.A. Mahesar**, A. Bendini, E. Foroni, E. Valli, L. Cerretani. DSC evaluation of olive oil during an accelerated oxidation. ***Ital J Food Sci,*** 2011, 23, 164-172.
22	M.Y. Talpur, S.T.H. Sherazi, **S.A. Mahesar**, M.I. Bhanger, A. Kandhro. Consequence of commercial fish frying on some quality parameters of oil with special reference to *trans* fat. ***Int J Food Prop,*** 2011, 14, 1124-1135. DOI: 10.1080/10942911003587589.
23	**S.A. Mahesar,** S.T.H. Sherazi, M.I. Bhanger, A.A. Kandhro, A.R. Khaskheli. Evaluation of important fatty acid ratios in poultry feed lipids by ATR FTIR spectroscopy. ***Vibr Spectrosc,*** 2011, 57, 177-181. DOI:10.1016/j.vibspec.2011.06.009.
24	K. Abro, N. Memon, M.I. Bhanger, **S.A. Mahesar**, S. Perveen. Liquid chromatographic determination of pioglitazone in pharmaceuticals, human serum and urine samples. ***Pak J Anal Environ Chem,*** 2011, 12, 49-54.
25	M.A. Mallah, S.T.H. Sherazi, **S.A. Mahesar**, A. Rauf. Assessment of azithromycin in pharmaceutical formulation by Fourier-transform infrared (FT-IR) transmission spectroscopy. ***Pak J Anal Environ Chem,*** 2011, 12, 61-67.
26	S. Arain, S.T.H. Sherazi, N. Memon, **S.A. Mahesar**, M.T. Rajput. Prospects of fatty acid profile and bioactive composition from lipid seeds for the discrimination of apple varieties with the application of chemometrics. ***Grasas y Aceites,*** 2012, 63 (2) 175-183. DOI: 10.3989/gya.082811.
27	M.Y. Talpur, S.T.H. Sherazi, **S.A. Mahesar**, M.I. Bhanger, A. Kandhro. Impact of frying on key fatty acid ratios of canola oil. ***Eur J Lipid Sci Tech,*** 2012, 114, (2) 222-228. DOI: 10.1002/ejlt.201100156.

28	M.H. Khaskheli, S.T.H. Sherazi, H.M. Ujan, **S.A. Mahesar**. Transmission FT-IR spectroscopic analysis of human kidney stones in Hyderabad region of Pakistan. ***Turk J Chem,*** 2012, 36, 477-483. DOI:10.3906/kim-1108-26.
29	M.A. Mallah, S.T.H. Sherazi, **S.A. Mahesar**, A. Rauf. Development and validation of green method for estimation of clarithromycin in pharmaceutical formulation by transmission Fourier transform infrared spectroscopy. ***J Chem Soc Pak,*** 2012, 34, 656-662.
30	S. Naz, S.T.H. Sherazi, F.N. Talpur, **S.A. Mahesar,** H. Kara. Rapid determination of free fatty acid content in waste deodorizer distillates using SB-ATR-FTIR. ***JAOAC International*****,** 2012, 95 (6), 1570-1573. DOI: 10.5740/jaoacint.11-034.
31	S. Arain, N. Memon, M.T. Rajput, S.T.H. Sherazi, M.I. Bhanger and **S.A. Mahesar.** Physico-chemical characteristics of oil and seed residues of Bauhinia variegata and Bauhinia linnaei. ***Pak J Anal Environ Chem,*** 2012, 13, 16-21.
32	M.A. Mallah, S.T.H. Sherazi, **S.A. Mahesar**, A. Rauf. Simultaneous quantification of ibuprofen and paracetamol in tablet formulations using transmission Fourier transform infrared spectroscopy. ***Am J Anal Chem,*** 2012, 3, 503-511. DOI:10.4236/ajac.2012.38067.
33	A.R. Khaskheli, Sirajuddin, S.T.H. Sherazi, **S.A. Mahesar**, A.A. Kandhro, N.H. Kalwar, M.A. Mallah. Estimation of ibuprofen in urine and tablet formulations by transmission Fourier transform infrared spectroscopy by partial least square. ***Spectrochim Acta Part A,*** 2013, 102, 403–407. DOI:10.1016/j.saa.2012.10.021.
34	S.T.H. Sherazi, S. Arain, **S.A**. **Mahesar,** M.I. Bhanger, A.R. Khaskheli. Erucic acid evaluation in rapeseed and canola oil by Fourier transform-infrared spectroscopy***. Eur J Lipid Sci Tech,*** 2013, 115, 535-540. DOI: 10.1002/ejlt.201200272.
35	A.A. Kandhro, A.H. Laghari, **S.A. Mahesar**, R. Saleem, A. Nelofar, S.T. Khan, S.T.H. Sherazi. Application of attenuated total reflectance Fourier transform infrared spectroscopy for determination of cefixime in oral pharmaceutical formulations. ***Spectrochim Acta Part A,*** 2013, 115, 51-56. DOI:10.1016/j.saa.2013.06.032.
36	**S.A. Mahesar**, A.A. Kandhro, A.R. Khaskheli, M.Y. Talpur, S.T.H. Sherazi. SB-ATR FTIR spectroscopic monitoring of free fatty acids in commercially available Nigella sativa (Kalonji) oil. ***J Spectrosc,*** 2014, Article ID 510890, 1-5. DOI:10.1155/2014/510890.
37	K. Abro, **S.A. Mahesar**, S. Iqbal, S. Perveen. Quantification of malachite green in fish feed samples utilizing liquid chromatography tandem mass spectrometry with monolithic column. ***Food Addit Contam Part A,*** 2014, 31 (5), 827-832. DOI:10.1080/19440049.2014.893398.
38	Kandhro, A.A, **Mahesar, S. A,** Khaskheli, A.R, Sherazi, S.T.H, Q. Sofia, K. Zakia. Gas chromatographic coupled mass spectroscopic study of fatty acids composition in Nigella sativa L. (KALONJI) oil commercially available in Pakistan. ***Int Food Res J*** 2014, 21, 1533-1537.
39	M. Ali, S.T.H. Sherazi, **S.A. Mahesar**. Quantification of erythromycin in pharmaceutical formulation by transmission Fourier transform infrared spectroscopy. ***Arab J Chem***, 2014, 7, 1104–1109. DOI:10.1016/j.arabjc.2012.09.003.
40	M.A. Mallah, S.T.H. Sherazi, M.I. Bhanger, **S.A. Mahesar,** M.A.Bajeer. A rapid Fourier-transform infrared (FTIR) spectroscopic method for direct quantification of paracetamol content in solid pharmaceutical formulations. ***Spectrochim Acta Part A,*** 2015, 141, 64‑70. DOI:10.1016/j.saa.2015.01.036.
41	M.Y. Talpur, S.S. Hassan, **S.A. Mahesar**, A.A. Kandhro, H. Kara, S.T.H. Sherazi, A.M. Channa. Rapid determination of trans fats in thermally oxidized soybean oil by transmission FT-IR spectroscopy. ***Am J Food Sci***

	Tech, 2015, 3, 19-23.
42	R.A. Soomro, Z.H. Ibupoto, Sirajuddin, S.T.H. Sherazi, M.I. Abro, M. Willander, **S.A. Mahesar**, N.H. Kalwar. Glycine-assisted preparation of Co_3O_4 nanoflakes with enhanced performance for non-enzymatic glucose sensing. ***Mater Expr****,* 2015, 5, 437-444. DOI: 10.1166/mex.2015.1252
43	M.Y. Talpur, S.S. Hassan, S.T.H. Sherazi, **S.A. Mahesar**, H. Kara, A.A. Kandhro, Sirajuddin. A simplified FTIR chemometric method for simultaneous determination of four oxidation parameters of frying canola oil. ***Spectrochim Acta Part A,*** 2015, 149, 656-661. DOI: 10.1016/j.saa.2015.04.098
44	A. Kamboh, A.S. Chang, S.T.H. Sherazi, W.A.W. Ibrahim, M.M. Sanagi, **S.A. Mahesar**, Sirajuddin. A green method for the quantitative assessment of neutral oil in palm fatty acid distillates by SB-ATR FTIR spectroscopy. ***RSC Adv,*** 2015, 5, 50591 - 50596. DOI: 10.1039/c5ra06987d
45	G.A. Sumbal, Z.H. Shar, S.T.H. Sherazi, Sirajuddin, S.M. Nizamani, **S.A. Mahesar**. Decontamination of poultry feed from ochratoxin A by UV and sunlight radiations. ***J Sci Food Agric,*** 2016, 96, 2668–2673. DOI: 10.1002/jsfa.7384
46	T. Panhwar, **S.A. Mahesar**, A.W. Mahesar, A.A. Kandhro, F.N. Talpur, Z.H. Laghari, A.S. Chang, S.T.H. Sherazi. Characteristics and composition of high oil yielding castor variety from Pakistan. ***J Oleo Sci,*** 2016, 65, 471-476. DOI: 10.560/jos.ess15208
47	A.R. Khaskheli, S. Naz, F. Ozul, A. Aljabour, **S.A. Mahesar**, I.H. Patir, M. Ersoz. Urchin-like cobalt nanostructures for catalytic degradation of nitro anilines. ***Adv Mater Lett,*** 2016, 7, 748-753. DOI: 10.5185/amlett.2016.6264
48	A.S. Chang, S.T.H. Sherazi, A.A. Kandhro, **S.A. Mahesar**, F. Chang, S. N. Shah, Z.H. Laghari, T. Panhwar. Characterization of palm fatty acid distillate of different oil processing industries of Pakistan. ***J Oleo Sci,*** 2016, 65, 897-901. DOI: 10.5650/jos.ess16073
49	M. Hussain, A. Nafady, Sirajuddin, S.T.H. Sherazi, R. Shah, A. Alsalme, M.S. Kalhoro, **S.A. Mahesar,** S. Siddiqui. Cefuroxime derived copper nanoparticles and their application as colorimetric sensor for trace level detection of picric acid. ***RSC Adv,*** 2016, 6, 82882-82889. DOI: 10.1039/c6ra08571g
50	**S.A. Mahesar**, S.N. Shah, A.W. Mahesar, A.A. Kandhro, A.R. Khaskheli, P. Menghwar, S.T.H. Sherazi. Infrared spectroscopic determination of free fatty acids in cottonseed oil (*Gossypium Varieties*) by a chemometrics approach. ***Int J Food Prop,*** 2017, 20, 1913-1920. DOI.org/10.1080/10942912.2016.1223129.
51	S.A. Lakho, **S.A. Mahesar**, A.R. Khaskheli, Sirajuddin, S.T.H. Sherazi, M.S. Jagirani, R.A. Soomro. Kaolinite modified carbon paste electrode for the sensitive determination of captopril. ***Sensor Lett,*** 2017, 15, 371-374. DOI:10.1166/sl.2017.3830.
52	T.H. Shaikh, **S.A. Mahesar**, S.N. Shah, A.H. Kori, S.T.H. Sherazi, S.A. Lakho. FTIR spectroscopy combined with chemometric: A versatile tool for quality evaluation of fried vermicelli. ***Ukrainian Food J,*** 2017, 6, 61-76.
53	S.N. Shah, **S.A. Mahesar**, K.A. Abro, S.T.H. Shirazi, S.M. Nizamani, Z.H. Laghari, T. Panhwar, T.H. Shaikh, G. A. Mugheri. FTIR characterization and physicochemical evaluation of cottonseed oil. ***Pak J Anal Environ Chem,*** 2017, 18(1), 46 – 53.
54	A. Arain, S.T.H. Sherazi, **S.A. Mahesar**, Sirajuddin. Spectroscopic and chromatographic evaluation of solvent extracted guava seed oil. ***Int J Food Prop,*** 2017, 20, S556-S563. DOI: 10.1080/10942912.2017.1301953

55	A.A. Bhutto, S.T.H. Sherazi, **S.A. Mahesar**. Application of Fourier-transform infrared (FT-IR) spectroscopy for determination of total phenolics of freeze dried lemon juices. ***J Chem Soc Pak,*** 2017, 39, 955-961.
56	**S.A. Mahesar,** S.N. Shah, S.T.H. Shirazi, S.M. Nizamani, Z.H. Laghari, A.S. Chang. Outcome of refining on the physicochemical properties of cottonseed oil. ***Pak J Anal Environ Chem,*** 2017, 18(2), 105-111.
57	A.H. Kori, M.A. Jakhrani, **S.A. Mahesar**, G.Q. Shar, M.S. Jagirani, O.M. Sahito. Risk Assessement of arsenic in groundwater of Larkana city. ***Geology Ecology Landscapes***, 2018, (2)1, 8-14. DOI: 10.1080/24749508.2018.1438742.
58	M.S. Jagirani, **S.A. Mahesar**, Sirajuddin, S.T.H. Sherazi, M.S. Qureshi, R.A. Soomro, S.A. Lakho, S.S. Memon, A.H. Kori. Electrochemical oxidation of methotrexate using pheniramine maleate functionalized gold nanoparticles modified electrode. ***Sensor Lett,*** 2018 16(1), 8-12. DOI:10.1166/sl.2017.3914.
59	**S.A. Mahesar**, H.A. Kazi, S.A. Lakho, A.R. Khaskheli, Sirajuddin, S.T.H. Sherazi, T.H. Shaikh, M.S. Jagirani. Simple validated method for theophylline analysis at kaolinite modified electrode. ***Lat Am J Pharm*** 2018, 37(7), 1378-82.
60	S.N. Shah, S.A. Mahesar, S.T.H. Sherazi, M.A. Panhwar, S.M. Nizamani, A.A. Kandhro. Influence of commercial refining on some quality attributes of sunflower oil. ***Ukrainian Food J,*** 2018, 7(2), 234-243. DOI: 10.24263/2304-974X-2017-7-1-
61	Z.H Laghari, **S.A. Mahesar**, S.T.H. Sherazi, S.A. Memon, Sirajuddin, G.A. Mugheri, S.N. Shah, T. Panhwar, A.S. Chang. Quality evaluation of pomegranate waste and extracted oil. ***Int Food Res J,*** 2018, 25(3), 1295-1299.
62	T. Panhwar, **S. A. Mahesar**, A.A. Kandhro, A. Laghari, S.T.H. Sherazi, A. Atabani. Synthesis of Biodiesel via Pre-blending of feedstocks: An Optimization through Polynomial Curve Fitting Method. ***Biofuel*** (Accepted) DOI.org/10.1080/17597269.2018.1519763
63	A. Arain, S.T.H. Sherazi, **S.A. Mahesar**, Sirajuddin. Essential oil from psidium guajava leaves: Excellent source of caryophyllene. ***Natural Product Communications***. Available online (May 2019). DOI.org/10.1177/1934578X19843007
64	H. Shoaib, **S.A. Mahesar**, P. Jafrian, R. Niazmand, S.T.H. Sherazi. Quality Evaluation of Canola Oils and Deodorizer Distillate during Industrial Processing. ***J Chem Soc Pak,*** 2019, 41(6), 983-992.
65	M.S. Jagirani, A. Balouch, **S.A. Mahesar**, A. Kumar, Abdullah, F.A. Mustafai, M. I. Bhanger. Preparation of novel arsenic imprinted polymer for the selective extraction and enhanced adsorption of highly As3+ toxic ions from the aqueous environment. ***Polymer Bull*****,** 2020, 77(10), 5261-5279. DOI.org/10.1007/s00289-019-03008-2
66	T. Panhwar, **S.A. Mahesar**, A.A. Kandhro, S.T.H. Sherazi, A.H. Kori, Z.H. Laghari, J. Memon. Physicochemical composition and FTIR characterization of castor seed oil. ***Ukrainian Food J,*** **2019** 8(4), 778-787. DOI:10.24263/2304-974X-2019-8-4-9
67	**S.A. Mahesar**, R. Chohan, S.T.H. Sherazi. Evaluation of Physico-chemical Properties in Selected Branded Soaps. ***Pak J Anal Environ Chem,*** 2019, 20(2), 177-183. DOI.org/10.21743/pjaec/2019.12.22
68	S.N. Shah, **S.A. Mahesar**, S.T.H. Sherazi, M. Soylak. Quality assessment and safety measurement of different industrial processing stages of soybean oil. ***Turk J Food Agric Sci*****,** 2019, 1(2), 2687-3818. DOI:10.14744/turkjfas.2019.006
69	A.H. Kori, **S.A. Mahesar**, M.S. Jagirani, Z.H. Laghari, T. Panhwar, M.D. Jagirani, O.M. Sahato, M.F. Lanjwani. Human exposure and risk assessment due to toxic heavy metals in ground water of Larkana city. ***Water Air Soil Pollut***, 2020, 231(6), 303. DOI.org/10.1007/s11270-020-04677-w
70	**S.A. Mahesar**, T.H. Shaikh, Z.H. Shar, G.A. Kandhro, A.R. Khaskheli, S.T.H. Sherazi. Evaluation of Trans Fat in Vermicelli by Fourier Transform Infrared Spectroscopy in Combination with Chemometric Technique. ***J Chem***

	Soc Pak, 2020, 42(3), 468-473.
71	Z.H. Shar, O Pirkash, H.H. Shar, S.T.H. Sherazi, **S. A. Mahesar**. Aflatoxins in cotton seeds and cotton seed cake from Pakistan. ***Food Addit Contam: Part B***, 2020, 13(1), 72-76. DOI: 10.1080/19393210.2019.1698661
72	S. Rehanullah, S.A. Lakho, **S.A. Mahesar**, A. Ahmer, H.M. Lashari, A.N. Khaskheli, T. Hassan, B. Shaikh. Simple validated high performance liquid chromatography method for acetaminophen analysis. ***Lat Am J Pharm,*** 2020, 39(12), 2365-2369.
73	Z.H. Shar, H.H. Shar, A. Jatoi, S.T.H. Sherazi, **S.A. Mahesar**, E. Khan, Q.K. Phanwar. Natural co-occurrence of Fusarium toxins in poultry feed and its ingredients. ***J Consum Prot Food Saf,*** 2020, 15, 341-350. Doi.org/10.1007/s00003-020-01292-z
74	G.N. Baloch, **S.A. Mahesar**, S. Khan, J. Nisar, S.T.H. Sherazi. Ranolazine-functionalized CuO NPs: Efficient homogeneous and heterogeneous catalysts for reduction of 4-nitrophenol. ***Turk J Chem***, 2020, 44(1), 168-179. DOI:10.3906/kim-1909-22
75	H. Shoaib, **S.A. Mahesar**, Optimization of processing parameters to achieve superior quality and maximum recovery of canola oil. ***J Food Eng Technol,*** 2020, (9), 73-82.
76	T. Panhwar, **S.A. Mahesar**, S.T.H. Sherazi, A.A. Laghari, A.E. Atabani. Synthesis and evaluation of oxidation stability of biodiesel prepared from spent bleaching clay residual oil. ***J Oleo Sci***, 2020, 69(12) 1619-1626. DOI:10.5650/jos.ess20122.
77	Z.H. Laghari, S.T.H. Sherazi, H.F. Ayyildiz, M. Topkafa, H. Kara, **S.A. Mahesar,** Sirajuddin. Processing impact on tocopherols and triglycerides composition of soybean oil and its deodorizer distillate evaluated by high-performance liquid chromatography. ***Turk J Chem***, 2020, 44, 1694-1702. Doi:10.3906/kim-2005-10
78	M.S. Jagirani , A. Balouch, **S.A. Mahesar**, A. Kumar, A.R. Balouch, Abdullah, M. I. Bhanger. Fabrication of cadmium tagged novel ion imprinted polymer for detoxification of the toxic Cd^{2+}ion from aqueous environment. ***Microchem J,*** 2020, 158, 105247. Doi.org/10.1016/j.microc.2020.105247
79	R. Memon, A.A. Memon1, S.T.H. Sherazi1, Sirajuddin, Aamna Balouch, M.R. Shah, **S.A. Mahesar**, K. Rajar, M.H. Agheem. Application of synthesized copper nanoparticles using aqueous extract of *Ziziphus mauritiana* L. leaves as a colorimetric sensor for the detection of Ag+. ***Turk J Chem,*** 2020, 44, 1376-1385. DOI:10.3906/kim-2001-51
80	Z.H. Shar, S. T. H. Sherazi, G. A. Sumbal, **S. A. Mahesar.** Zearalenone removal by using banana peel as an adsorbent. ***Pak J Anal Environ Chem,*** 2020, 21(2), 271-279. Doi.org/10.21743/pjaec/2020.12.29
81	M.S. Jagirani, **S.A., Mahesar**, Sirajuddin, S.T. H. Sherazi, A.H. Kori, S.A. Lakho, N.H. Kalwar, S.S. Memon. Functionalized gold nanoparticles based optical, surface plasmon resonance-based sensor for the direct determination of mitoxantrone anti-cancer agent from real samples. ***J Clust Sci*** (2021). Doi.org/10.1007/s10876-020-01948-8
82	A.H. Kori, **S.A. Mahesar**, S.T.H. Sherazi, U.A. Khatri, Z.H. Laghari, T. Panhwar. Effect of process parameters on emulsion stability and droplet size of pomegranate oil-in-water. ***Grasas Y Aceites***, 2021, 72(2), e410. DOI.org/10.3989/gya.0219201
83	Z.H. Laghari, **S.A. Mahesar**, H.F. Ayyildiz, H. Kara, M. Topkafa, S.T. H. Sherazi, A.H. Kori. Influence of industrial processing on physiochemical characteristics of soybean oil and deodorizer distillates. ***J Chem Soc Pak,*** 2020 (Accepted).

84	M.S. Jagirani, A. Balouch, **S.A. Mahesar**, E. Alveroglu, A. Kumar, A. Tunio, Abdullah Selective and sensitive detoxification of toxic lead ions from drinking water using lead (II) ion-imprinted interpenetrating polymer linkage. ***Polym. Bull.*** **Accepted** (2021). https://doi.org/10.1007/s00289-021-03546-8
85	P. Siyal, A. Nafady, Sirajuddin, R. Memon, S.T.H. Sherazi, J. Nisar, A.A. Siyal, M.R. Shah, **S.A. Mahesar**, S. Bhagat. Highly selective, sensitive and simpler colorimetric sensor for Fe^{2+} detection based on biosynthesized gold nanoparticles. ***Spectrochim Acta Part A,*** 2021, 254, 119645. Doi.org/10.1016/j.saa.2021.119645

Review articles

S.No	Authors name, Title of paper and Journal
1	**S.A. Mahesar**, S.T.H. Sherazi, A.R. Khaskheli, A.A. Kandhro, Sirajuddin. Analytical approach for free fatty acids assessment in oils and fats. ***Anal Meth*** 2014, 6, 4956–4963. DOI: 10.1039/c4ay00344f
2	S.T.H. Sherazi, **S.A. Mahesar,** Sirajuddin. Vegetable oil deodorizer distillate: A rich source of the natural bioactive components. ***J Oleo Sci*** 2016, 65, (12) 957-966. DOI: 10.5650/jos.ess16125
3	**S. A. Mahesar**, S. A. Lakho, S. T. H. Sherazi, H. A. Kazi, K. A. Abro, R. A. Soomro, A. A. Bunaciu. Recent progress in the analysis of captopril using electrochemical methods: A Review. ***Cur Anal Chem*** 2019, 15(3), 198 - 206. DOI: 10.2174/1573411014666180510151528
4	S.T.H. Sherazi, **S.A. Mahesar**, Sirajuddin, M.A. Mallah. Brief overview of frequently used macrolides and analytical techniques for their assessment. ***Cur Anal Chem*** 2019, 15(4), 324 – 338. DOI: 10.2174/1573411014666180917105750
5	**S.A. Mahesar**, M. Lucarini, A. Durazzo, A. Santini, A.I. Lampe, J. Kiefer. Applications of infrared spectroscopy for functional compounds evaluation in olive oil: a current snapshot. ***J Spectrosc*** 2019, Article ID 5319024, 11 pages. Doi.org/10.1155/2019/5319024.
6	A.H. Kori, **S.A. Mahesar**, S.T.H. Sherazi, Z.H. Laghari, T. Panhwar. A review on techniques employed for encapsulation of the bioactive components of Punicagranatum L. ***J Food Process Preserv,*** 2020 (Accepted) 44:e14848 DOI: 10.1111/jfpp.14848
7	S.T.H. Sherazi, Sirajuddin, **S.A. Mahesar,** X. Yu Role of capping agent for the colorimetric and fluorescent sensing of different materials using metal nanoparticles. ***Cur Anal Chem*** 2021