Aims and Scope
The goal of the Pakistan Journal of Food Sciences is to offer scientists, researchers, and other food professionals the opportunity to share knowledge of scientific advancements in the myriad disciplines affecting their work, through a respected peer-reviewed publication. The Pakistan Journal of Food Sciences (PJFS) serves as an international forum for vital research and developments in food science. The Pakistan Journal of Food Sciences publishes peer-reviewed original research and review articles of all basic and applied aspects of food science for food scientists and other interested professionals. As the premier international publication of articles concerning fundamental research covering all aspects of food science, PJFS is composed of eight sections, with each section embodying various aspects of food research: Concise Reviews and Hypotheses in Food Science; Food Chemistry; Food Engineering and Physical Properties; Functional and Nutraceutical Foods; Food Microbiology and Safety; Sensory and Food Quality; Nanoscale Food Science; Health, Nutrition, and Food; and Toxicology and Food Safety. These subject areas include food safety and quality, food laws and regulations, ingredients and their functionality, nutraceuticals, product formulation, sensory science and strategies, statistical process control and its contribution to food processing operations, food chemistry and toxicology, food engineering, food microbiology, and nutritive values of food that advance and impact our understanding of health. Reviews should provide in-depth coverage of a narrowly defined topic, and embody careful evaluation of all pertinent studies (weaknesses, strengths, and explanation of discrepancies in results among similar studies), so that insightful interpretations and conclusions can be presented. Hypothesis manuscripts are appropriate in pioneering areas of research or important areas that are impacted by scientific controversy.

The Pakistan Journal of Food Sciences is published at 3 months interval. In a year 4 issues of the journal in March, June, September, and December are published to form one volume.

ISSN (Online): 2226-5859
ISSN (Print): 1605-2550

Subscription rates
The subscription rates to the Journal for non-members of PSFST and institutions are:
Inland______ Rs. 1000 per annum
Foreign______ US $ 100 per annum

Prof. Dr. Faqir Muhammad Anjum
Editor-in-Chief,
Pakistan Journal of Food Sciences
President
The Pakistan Society of Food Scientists and Technologists
Email: dpkfsat@gmail.com
Phone: +92419201105
Fax: +92419201439

Pakistan Journal of Food Sciences is published on behalf of Pakistan Society of Food Scientists and Technologists (PSFST), an allied organization of the Institute of Food Technologists (IFT), by Prof. Dr. Faqir Muhammad Anjum, Editor-in-Chief, C/o National Institute of Food Science & Technology, University of Agriculture, Faisalabad-Pakistan

For Detailed Author’s guide, visit: http://www.psfst.com/socy_inl/ath_grdr.php

ISSN. (Print): 1605-2550
ISSN. (Online): 2226-5899
Pak. J. Food Sci.
A quarterly publication of Pakistan Society of Food Scientists & Technologists
CONTENTS

1- Revelation of antioxidant potential and sensorial attributes of sweet potato based nutritional drink..................................................................................155

Moazam Rafiq Khan, Muhammad Asim Shabbir, Tariq Mehmood, Anees Ahmed Khalil, Ahmad Din and Zainab Zara Tariqaa Jabbar Al-Manhel and Alaa Kareem Niamah

2- Comparative study of the effect of traditional and commercial packaging on the storability of wheat flour........................................................................169

Muhammad Issa Khan, *Zubair Farooq and Mamoona Ashiq Jutt

3- Identification of synthetic food dyes in beverages by thin layer chromatography..........................................................................................178

Naseem Zahra, Ailim-un-Nisa, Zahra Fatima, Imran Kalim and Khalid Saeed

4- Comparison of fine wheat flour quality produced by wheat flour mills of Lahore.........................................................................................182

Mamoona Ashiq Jutt, Zubair Farooq*, Tariq Shahzad Jutt and Naureen Naeem

5- Utilization of citrus waste as a source of natural antioxidant for shelf stable broiler meat and products.........................................................194

Muneeb Khan, Muhammad Issa Khan, Aysha Sameen, Muhammad Saeed, Ubaid-ul-Rahman and Furukh Faiz

6- Phytochemical profiling of curry (Murraya koenijii) leaves and its health benefits......................................................................................204

Syed Muhammad Nouman, Aamir Shehzad, Masood Sadiq Butt, Muhammad Issa Khan and Mahwish Tanveer

7- Quality evaluation and preparation of apple and olive fruit blended jam garden egg ..............................................................................216

Wasif Shah, Arsalan Khan, Alam Zeb, Muhammad Ali Khan, Falak Naz Shah, Noor UL Amin, Muhammad Ayub, Said Wahab, Ali Muhammad and Sher Hassan Khan

8- Physicochemical and sensory assessment of apple pomace enriched muffins..........................................................................................224

Muhammad Bilal Younas, Allah Rakha, Muhammad Sohail, Summer Rashid and Hassam Ashiq