

Department of Food Engineering & Technology
List of Publication in the year 2008

1. A Thakur, P.S. Panesar and M. Singh (2008) Parametric optimization of lactic acid extraction from aqueous solution in a mixed flow reactor using emulsion liquid membrane by response surface methodology. *Chemical and Biochemical Engineering Quarterly* 22: 157-167.
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5. B. Singh, P.S. Panesar, V. Nanda, and MB. Bera (2008) Optimization of osmotic dehydration process of carrot cubes in sodium chloride solution. *International Journal of Food Engineering* 4 (2) Art. 1, page 1-22.
6. D.V. Rai, Gaurav Kumar, Priyamvada Tewari, D.C. Saxena (2008) Acute and chronic dose of alcohol affect the load carrying capacity of long bone in rats. *Journal of Biomechanics*, Vol. 41: 20–24
7. M.B. Bera, P.S. Panesar, R. Panesar and B. Singh (2008) Application of reverse micelle extraction process for amylase recovery using response surface methodology. *Bioprocess Biosystems Engineering* 31: 379-384.
8. P.S. Panesar (2008) Application of response surface methodology for maximal lactose hydrolysis in whole milk using permeabilized yeast cells. *Acta Alimentaria* 37: 191-203.
9. P.S. Panesar (2008) Application of response surface methodology in the permeabilization of yeast cells for lactose hydrolysis. *Biochemical Engineering Journal* 39: 91-96.
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11. P.S. Panesar, Shweta Kumari, M.B. Bera and H. Kumar (2008) Lactulose: Production strategies and its applications. *J. Punjab Academy of Sciences* 5-6 (1 & 2).

12. Sandhu, R.S., Sarkar, B.C., Sharma, H. K. Singh, C. (2008). Oil extractability from enzymatically treated sesame (*Sesamum indicum*) seeds. *J. Food Sci Technol*, 45(6):51-512.
13. Sharma, H.K. and Upadhyay, A. (2008). Changes in the physico-chemical, microbiological and sensory attributes of soft-served icecream from the usage of different level of heat treated skim milk powders. *Egyptian J Dairy Sci.*, 36(1):129-134.
14. Sharma, H.K., Garg, A., Singh, C. and Sarkar, B.C. (2008). Effect of pretreatment conditions on the allyl isothiocyanate from mustard meal. *J. Food Sci Technol*, 45(5):420-422.
15. Sharma, H.K., Singh, C., Sarkar, B.C., Singh, D. and Upadhyay, A. (2008). Quality evaluation of different commercial honey samples collected from the Beekeepers. *International J. Food Sci. Technol. & Nutr.*, 2(1): 59-64.
16. Shitandi, A.A., Aila, O., Ottaro, S., Aliong'o, L., Mwangi, G., Sharma, H.K. and Joseph, M. (2008). Effect of deep frying on furazolidone anticoccidial drug residues in liver and muscle tissues of chicken. *African J. Food Sci.*, 2: 144-148.
17. Singh, Charanjiv, Sharma, H.K., and Sarkar, B.C. (2008). Optimization of process conditions during osmotic dehydration of fresh pineapple. *J. Food Sci Technol*, 45(4): 312-316.
18. Sukhcham Singh, C. S. Riar and D. C. Saxena (2008) Effect of incorporating sweetpotato flour to wheat flour on the quality characteristics of cookies. *African Journal of Food Science*. Vol (2) pp. 065-072.
19. Upadhyay, A., Sharma, H.K. and Sarkar, B.C. (2008). Characterization and dehydration kinetics of carrot pomace. *Agricultural Engineering International*. Manuscript FP 07 35, vol. X. Feb., 1-9.
20. K. Prasad, B. Janve and K. K. Prasad 2008. Development and characterization of fiber rich functional ingredient for the formulation and optimization of high fiber mango jam, *International Journal of Gastroenterology and Hepatology*, 23(Supp. 5): A155.
21. Ranjan, R.K. and Prasad, K. 2008. Non-Destructive Approach in volatile component Inspection of Food and Flavouring Materials Through Electronic Nose, *Analytical Chemistry: An Indian Journal*, 7(9):739-742.
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23. V. Kumar, H. K. Sharma and K. Prasad. 2008. Compositional optimization of bleaching powder and iodine tincture for the treatment of water by response surface methodology, *Ecology, Environment and Conservation*, 14(1):95-100.
24. Ghadge, P. N., Prasad, K. and Kadam, P. S. 2008. Effect of fortification on the physico-chemical and sensory properties of buffalo milk yoghurt, *Electronic Journal of Environmental, Agriculture and Food Chemistry*, 7 (5) 2890-2899.
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List of Publication in the year 2009

1. Gagan Deep Singh, C.S. Riar, Amrinder S. Bawa, Dharmesh C. Saxena (2009) Influence of heat moist treatment and acid modifications on physicochemical, rheological, thermal and morphological characteristics of Indian water chestnut (*Trapa natans*) starch and its application in biodegradable films. *Starch/Stärke*, Vol. 61: 503-513.
2. Gagandeep singh, Amrinder Singh. Bawa, Sukhcharn Singh, and D. C. Saxena (2009) Physico-chemical, Pasting, Thermal and Morphological characteristics of Indian water chestnut (*Trapa natans*) starch. *Starch/Stärke*, Vol. 61, pp. 35-42.
3. Gurpreet Kaur, P.S. Panesar*, M.B. Bera and B. Singh (2009) Optimization of permeabilization process for lactose hydrolysis in whey using response surface methodology. *Journal of Food Process Engineering* 32: 355–368.
4. Gurpreet Kaur, P.S. Panesar*, M.B. Bera and H. Kumar (2009) Hydrolysis of whey lactose using CTAB-permeabilized yeast cells. *Bioprocess & Biosystems Engineering* 32: 63-67.
5. H. K. Sharma, J. Kaur, B. C. Sarkar, C. Singh and B. Singh (2009). Effect of pretreatment conditions on physico-chemical parameters of carrot juice. *International J. Food Sci. and Tech.*, 44: 1-9.
6. Kaur, S., Sarkar, B.C., Sharma, H.K. and Singh, C. (2009). Optimization of enzymatic hydrolysis pretreatment conditions for enhanced juice recovery from guava fruit using response surface methodology. *Food Bioprocess Technol.*, 22: 96-100.
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8. P.S. Panesar, G. Kaur, R. Panesar and M.B. Bera (2009) Synbiotics: potential dietary supplements in functional foods. <http://www.foodsciencecentral.com/fsc/ixid15649>). *FST Bulletin, Food Science Central*, IFIS Publishing UK.
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11. P.S. Panesar, Y.V. Chavan, M.B. Bera, O. Chand and H. Kumar (2009) Evaluation of *Acetobacter* strain for the production of microbial cellulose. *Asian Journal of Chemistry* 21: 099-102.
12. Rajiv Sharma, D.S. Sogi and D.C. Saxena (2009) Dehulling performance and textural characteristics of unshelled and shelled sunflower (*Helianthus annuus* L.) seeds. *Journal of Food Engineering*, Vol. 92: 1–7.
13. Reeba Panesar, P.S. Panesar, D. Hasija, M.B. Bera and Harish Kumar (2009) Fermentative potential of *Pseudomonas aeruginosa* strain for biosurfactant production *Biological Forum-An International Journal*. 1: 102-105.
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16. Bhatia T., Sharma, R. K., Kumar, Rajesh and Prasad K. 2009. Some studies on quality assessment of exotic promising rice cultivars on the basis of physical characteristics, *Research and Reviews in Biosciences*, 3(4):153-156.
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20. K. Prasad. 2009. Protein Fortification of Mango and Banana Bar using Roasted Bengal Gram Flour and Skim Milk Powder, *Agricultural Engineering International: the CIGR EJournal* 11, 1-6.
21. Anal K. Jha, K. Prasad, Kamlesh Prasad and A.R. Kulkarni. 2009. Plant system: Nature's nanofactory, *Colloid and Surfaces B: Biointerfaces*, 73(2): 219-223.
22. Anal K. Jha, Kamlesh Prasad and K. Prasad. 2009. A green low-cost biosynthesis of Sb₂O₃ nanoparticles. *Biochemical Engineering Journal*, 43(3): 303-306.
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24. Anal K. Jha, K. Prasad and K. Prasad. 2009. Biosynthesis of Sb₂O₃ Nanoparticles: A Low Cost Green Approach. *Biotechnology Journal*, 4(11): 1582-1585.

25. Kumari, K. Prasad, K. and Kundu, P. P. 2009. Optimization of chlorpheniramine maleate (CPM) delivery by response surface methodology – four component modeling using various response times and concentrations of chitosan-alanine, glutaraldehyde and CPM, *Express Polymer Letters*, 3(4): 207-218.
26. Bhatia T., Sharma, R. K., Prasad, K. K. and Prasad, K. 2009. Studies on some physical properties of protein rich legume (*Lens esculantus*) splits, *Asian Journal of Chemistry*, 21(10):S103-107.

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1. Amit Baran Das, Gagandeep singh, Sukhcharn Singh, and Charanjit .S Riar (2010) Effect of acetylation and dual modification on physico-chemical, rheological and morphological characteristics of sweetpotato (*Ipomoea batatas*) starch. *Carbohydrate polymers*, 80, pp 725-732
2. Ashutosh Upadhyay, H.K Sharma and B.C. Sarkar (2010). Optimization of processing conditions for rice based extruded products from the incorporation of carrot pomace powder. *J Food Quality* 33: 350-369.
3. B. Singh, P.S. Panesar, V. Nanda and J.F. Kennedy* (2010) Optimization of osmotic dehydration process of carrot cubes in mixture of sucrose and sodium chloride solution. *Food Chemistry* 123: 590-600.
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5. Gagan Deep Singh, Sukhcharn Siingh, Navdeep Jindal, Amrinder S. Bawa, Dharmesh C. Saxena (2010) Physico-chemical characteristics and sensory quality of Singhara (*Trapa natans* L.) - an Indian water chestnut under commercial and industrial storage conditions. *African Journal of Food Science* Vol. 4(11), pp. 693 - 702
6. Gulia, A., Sharma, H.K., Sarkar, B.C. and Singh, Charanjiv (2010). Changes in physico-chemical and functional properties during convective drying of Aloe vera leaves (*Aloe barbedensis*). *Food Bioproducts Processing* 88: 161-164.
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10. K. Prasad, P.R. Vairagar and M. B. Bera. 2010. Temperature dependent hydration kinetics of *Cicerarietinum* splits, *Food Research International*, 43(2): 483-488.
11. K. Prasad. 2010. Dehydration behaviour of plain and fortified banana pulps in the preparation of bars, *Journal of Dairying Foods & Home Sciences*, 29(1):37-41.
12. Kamlesh Prasad, Rajesh Jale, Manoj Singh, Rajesh Kumar and Ramesh Kumar Sharma. 2010. Non-destructive evaluation of dimensional properties and physical characterization of *Carrisacarandas* fruits. *International Journal of Engineering Studies*, 2(3): 321-327.
13. Manoj Mundada, Bahadur Singh & Swati Maske (2010) Optimisation of processing variables affecting the osmotic dehydration of pomegranate arils. *International J. of Food Science and Technology* 45:1732-1738

14. Manoj Mundada, Bahadur Singh Hathan, Swati Maske (2010) Convective dehydration kinetics of osmotically pretreated pomegranate arils. *Biosystems Engineering*.107; 307-316 doi:10.1016/j.biosystemseng.2010.09.002
15. Monica, H.K Sharma, B.C. Sarkar, and C. Singh (2010). Kinetics of Drumstick leaves during the convective drying (*Moringa oleifera*). *African J. Plant Science*, 4(10): 391-400.
16. N. Kumar, B. C. Sarkar and H.K. Sharma (2010). Development and characterization of extruded product using carrot pomace and rice flour. *Int. J. Food Engineering*, 6(3), Article 7, DOI:10.2202/1556-3758.1824.
17. N. Kumar, B. C. Sarkar and H.K. Sharma (2010). Development and characterization of extruded product of carrot pomace, rice flour and pulse powder. *African J. Food Sci.*, 4(11):703-717.
18. P.S. Panesar, J.F. Kennedy, C.J. Knill and M.R. Kosseva (2010) Production of L(+) lactic acid by *Lactobacillus casei* from whey. *Brazilian Archives of Biology and Technology* 53: 219-226.
19. P.S. Panesar, Shweta Kumari, and R. Panesar (2010) Potential applications of immobilized β -galactosidase in food processing industries. *Enzyme Research*, Article ID 473137, 16 pages.
20. Reeba Panesar, P.S. Panesar, N. Kumar and M.B. Bera (2010) Evaluation of bacterial strains for biosurfactant production from agro-industrial waste. *Asian Journal of Microbiology Biotechnology & Environ. Sciences*.12: 33-38.
21. Sharma, R. K. and Prasad, K. 2010. Classification of promising okra [*Abelmoschus esculentus* (L.) Moench] genotypes based on principal component analysis, *Journal of Tropical Agriculture and Food Science*, 38(2): 161-169.
22. Sharma, R. K. and Prasad, K. 2010. Characterisation of promising Okra genotypes on the basis of Principal Component Analysis, *Journal of Applied Horticulture*. 12(1): 71-74.

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List of Publication in the year 2011

1. B. Singh, H.K. Sharma and B.C Sarkar (2011). Optimization of extraction of antioxidants from wheat bran (*Triticum spp.*) using response surface methodology. *J Food Sci. and Tech.* DOI: 10.1007/s13197-011-0276-5.
2. Bahadur Singh Hathan & B. L. Parssana (2011) Optimization of Fiber Rich Gluten-Free cookie formulation by Response Surface Methodology. *World Acad of Sci, Engg & Tech*, Issue No. 60; 1077-1086
3. Charanjiv Singh, H.K. Sharma and B.C. Sarkar (2011). Kinetics of mass transfer during convective dehydration of coated osmosed pineapple samples. *J. Food Process Engineering*, DOI 10.1111/j.1745-4530.2009.00503.x
4. Gagan Deep Singh, Charanjit Singh Riar, Cozy Saini, Amrinder S. Bawa, Dalbir Singh Sogi, Dharmesh C. Saxena (2011) Indian water chestnut flour- method optimization for preparation, its physicochemical, morphological, pasting properties and its potential in cookies preparation. *Lebensmittel - Wissenschaft und - Technologie*, Vol. 44: 665-672
5. Kaur, S., Sarkar, B.C., Sharma, H.K. and Singh, C. (2011). Response surface optimization of conditions for the clarification of guava fruit juice using commercial enzyme. *J Food Process Engineering* DOI: 10.1111/j.1745-4530.2009.00414.x
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7. Mandeep Kaur and H.K. Sharma (2011). Kinetic Changes in Carrot Juice (enzyme assisted) during Storage. *Indian Food Packer*, 65 (5): 29-37.
8. Manoj Mundada and Bahadur Singh Hathan (2011) Studies on sorption isotherm of unosmosed and osmosed pomegranate arils. *J. of Food Proc and Pres.* 36(4): 329-338
9. Manoj Mundada, Bahadur Singh Hathan, & Swati Maske (2011) Study of mass transfer kinetics during osmotic dehydration of pomegranate arils. *J. of Food Science*, January 2011 76(1): E31-E39(9)
10. N. Kumar, B. C. Sarkar and H.K. Sharma (2011). Mathematical modeling of thin layer hot air drying of carrot pomace. *J Food Sci. and Tech.*, DOI: 10.1007/s13197-011-0266-7.
11. P.S. Panesar (2011) Fermented dairy products: Starter cultures and potential nutritional benefits. *Food and Nutrition Sciences* 2: 47-51.

12. P.S. Panesar and C. Shinde (2011) Effect of storage on syneresis, pH, lactobacillus acidophilus count, *Bifidobacterium bifidum* count of Aloe vera fortified probiotic yoghurt. *Current Research in Dairy Sciences* 4: 17-23.
13. P.S. Panesar and Shweta Kumari (2011) Lactulose: Production, Purification and Potential applications. *Biotechnology Advances*, 29: 940–948.
14. R. Panesar, P.S. Panesar, R.S. Singh, J.F. Kennedy (2011) Hydrolysis of milk lactose in a packed bed reactor system using immobilized yeast cells. *Journal of Chemical Technology and Biotechnology* 86: 42-46.
15. Reeba Panesar, P.S. Panesar and M.B. Bera (2011) Development of low cost medium for the production of biosurfactants. *Asian Journal of Biotechnology* 3(4): 388-396.
16. Richa Mishra and H.K. Sharma (2011). Effect of packaging materials on the storage stability of physically refined rice bran oil and its blends. *African J. Food Sci.*, 5 (12): 676-685.
17. Richa Mishra, H.K. Sharma, B.C. Sarkar and C. Singh (2011). Thermal oxidation of rice bran oil during oven test and microwave heating. *J Food Sci. and Tech.*, DOI 10.1007/s13197-011-0274-7.
18. S. Kaur, P.S. Panesar and M.B. Bera (2011) Studies on evaluation of grain quality attributes of some basmati and non basmati rice cultivars. *Journal of Food Quality* 34: 435-441.
19. S.K. Nayak, H. Kumar and P.S. Panesar (2011) Synthesis of various dithiocarbamate esters through regioselective thiolation of 2-aminothiazole. *International Journal of Pharmaceutical Chemistry* 1.
20. S.K. Nayak, P.S. Panesar and Harish Kumar (2011) Synthesis and molecular field similarity study of p53 inhibitory activity of Thiazol-2-yl dithiocarbamate esters. *International Journal of Research in Pharmaceutical and Biomedical Sciences* 2: 850-855.
21. Sanjay Kumar, H.K. Sharma and B.C. Sarkar (2011). Statistical optimization of substrate and fermentation conditions by response surface methodology for pectinase and cellulase production using *A. niger* NCIM 548 in submerged and solid state fermentation. *Food Science and Biotechnology*, 20(5): 1289-1298.
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23. Shweta Kumari, P.S. Panesar and M.B. Bera (2011) Production of β -galactosidase using Novel Yeast Isolate from Whey. *International Journal of Dairy Science* 6(2): 150-157.
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25. T. Srivastava and D.C. Saxena (2011). Process optimization of (Ni, Mo, Cu)/Kieselguhr catalyst by response surface methodology for glycerol production by hydrogenolysis of sucrose. *International Journal of Engineering Science and Technology*, Vol. 3 (10): 7773-7788.
26. T. Srivastava and D.C. Saxena (2011). Separation of saccharides using chromarod on TLC/FID Iatroscan. *International Journal of Engineering Science and Technology*, Vol. 3 (8): 6174 – 6173
27. V. Bali, P.S. Panesar and M.B. Bera (2011) Isolation, screening and evaluation of antimicrobial activity of potential bacteriocin producing lactic acid bacteria isolate. *Microbiology Journal* 1(3): 113-119.
28. K. Prasad and N. Nath. 2011. Mathematical modeling and optimisation of sugarcane juice level in grape beverage using Response Surface Methodology (RSM), *Journal of Dairying Foods & Home Sciences*, 30(4):37-41.
29. Ghadge, P. N. and Prasad, K. 2011. Yoghurt as a functional food: An overview, *Beverage and Food World*, 38(1): 6-61.

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List of Publication in the year 2012

1. Aamir Hussain Dar, Navneet Kumar and H. K. Sharma (2012). Effect of extrusion temperature on the microstructure, textural and functional attributes of carrot pomace based extrudates. *J. Food Processing and Preservation*, DOI: 10.1111/j.1745-4549.2012.00767.x
2. Anurag Singh, Sanjay Kumar and H.K. Sharma (2012). Effect of enzymatic hydrolysis on the juice yield from Bael Fruit (*Aegle marmelos* Correa) Pulp. *Am. J. Food Technol.*, DOI: 10.3923/ajft.2012. [Pub. House Science Publications, US] [ISSN: 15574571, 1557458X] [H index :7]
3. Badwaik, L. S., Prasad, K. and Deka, S. C. 2012. Optimization of extraction conditions by response surface methodology for preparing partially defatted peanut, *International Food Research Journal* 19(1): 341-346.
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6. H.K. Sharma, Sandeep Patil and Mandeep Kaur (2012). Effect of incorporation of mahua extract, fining agent and ageing on the quality of red wine. *Indian Journal of Microbiology*, 52(3): 406-410. (DOI, 10.1007/s12088-012-0249-z) [Pub. House Springer][Impact factor 0.938, 2010]
7. Jadhav Manisha, Tanuja Srivastava and Saxena Dharmesh Chandra (2012) Extrusion processing of deoiled rice bran in the development of biodegradable molded sheets. *Scholarly Journal of Agricultural Science* Vol. 2(8), pp.163-178
8. Jaspal Singh, H.K. Sharma, B.C. Sarkar and B. Singh (2012). Statistical optimization of desugarization process parameters of Liquid Whole Egg (LWE) using Response Surface Methodology (RSM). *LWT- Food Science & Technology*, 47(1): 208-212.
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13. N. Kumar, B. C. Sarkar, H.K. Sharma and S. Jha (2012). Kinetics of colour degradation and storage characteristics of carrot pomace, pulse powder and rice flour based extrudates. *British Food Journal*, 114(9): 1279-1296.
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15. Parmjit S Panesar and John F Kennedy (2012) Biotechnological approaches for the value addition of whey. *Critical Reviews in Biotechnology* 32(4): 327-348.
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