

Research Paper Published in Last Five Years (2017-2022)

Title of paper	Name of the author/s	Name of journal	Year of publication	ISSN number	Link to the recognition in UGC enlistment of the Journal
Using combined optimization, GC–MS and analytical technique to analyze the germination effect on phenolics, dietary fibers, minerals and GABA contents of Kodo millet (<i>Paspalum scrobiculatum</i>).	Seema Sharma, Dharmesh C Saxena, Charanjit S Riar	Food Chemistry, 233 (10), 20-28	2017	0308-8146	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		I.F:9.2 https://doi.org/10.1016/j.foodchem.2017.04.099			
Effect of dietary fiber enrichment and different cooking methods on quality of chicken nuggets	Ashok Kumar Pathera, Charanjit Singh Riar, Sanjay Yadav, and Pradeep Kumar Singh,	Korean Journal of Food Science and Animal Resources. 37 (3), 410.	2017	2636-0772	
		Impact factor: 2.622, https://doi.org/10.5851/2Fkosfa.2017.37.3.410			https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Molecular characteristics of oxidized and cross-linked lotus (<i>Nelumbo nucifera</i>) rhizome starch,	Sakshi Sukhija, Sukhcharn Singh, Charanjit S Riar	International Journal of Food Properties, 20(12) S1065-S1081,	2017	1094-2912	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		Impact factor: 9.336, https://doi.org/10.1080/10942912.2017.1328437 .			
Effect of germination on chemical, functional and nutritional characteristics of wheat, brown rice and	Mandeep S Sibian, Dharmesh C Saxena, Charanjit Singh Riar	Journal of the Science of Food and Agriculture, 97(10), 4643-4651	2017	1097-0010	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		Impact factor: 4.49, https://doi.org/10.1002/jsfa.8336			

triticale: a comparative study,					
Extraction, identification and assessment of antioxidative compounds of bran extracts of traditional rice cultivars: An analytical approach	Farhan M Bhat, Charanjit S Riar	Food Chemistry, 237(12), 264-274	2017	0308-8146	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		Impact factor: 9.231, https://doi.org/10.1016/j.foodchem.2017.05.113			
Physicochemical, cooking and textural characteristics of grains of different rice (Oryza Sativa L.) cultivars of temperate region of India and their interrelationships,	Farhan M Bhat, Charanjit S Riar	Journal of Texture Studies, 48 (2), 160-170.	2017	0022-4901	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		Impact factor: 3.942			
Optimization of dietary fiber enriched chicken nuggets for different cooking methods.	Ashok K Pathera, CS Riar, Sanjay Yadav, DP Sharma, Yogender S Yadav, Manish Kumar	Journal of Food Measurement and Characterization, 3(11), 1386-1397	2017	2193-4126	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		Impact factor: 3.006, https://doi.org/10.1007/s11694-017-9517-2			
Characterizing the pigmented traditional rice cultivars grown in temperate regions of Kashmir (India) for free and bound phenolics compounds and in vitro antioxidant properties.	Farhan M Bhat, Charanjit S Riar	Journal of the science of food and agriculture 76(7), 253-262	2017	1097-0010	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		Impact factor: 4.075, https://doi.org/10.1016/j.jcs.2017.06.018			

Effect of sprouting on physical properties, morphology and flowability of onion powder	Ishrat Majid and Vikas Nanda	Journal of Food Measurement and Characterization,11(4)2033-204.Impact Factor:3.006, https://doi.org/10.1007/s11694-017-9586-2	2017	2193-4126	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Total phenolic content, antioxidant activity and anthocyanin profile of sprouted onion powder.	Ishrat Majid and Vikas Nanda	Acta Alimentaria, An International Journal of Food Science. 47 (1), 52-60.IF:1.08, https://doi.org/10.1556/066.2017.0006	2017	01393006, 15882535	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Effect of particle size, shape and surface roughness on bulk and shear properties of rice flour	Shumaila Jana,ChinmayGhoroib, D.C.Saxenaa	Journal of Cereal Science	2017	0733-5210	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		Impact factor: 4.054, https://doi.org/10.1016/j.jcs.2017.04.015			
Effect of germination on nutritional, functional, pasting, and microstructural properties of chenopodium (Chenopodium album) flour	Jan, R., Saxena, D. C., & Singh, S.	Journal of Food Processing and Preservation 41(3), e12959. https://doi.org/10.1111/jfpp.12959	2017	1745-4549	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		Impact factor:2.609			
A comparative study of flow properties of basmati and non-basmati rice flour from two different mills	Jan, S., Ghoroi, C., Saxena, D.C.	Journal of Cereal Science,76, 165-172. https://doi.org/10.1016/j.jcs.2017.05.016	2017	0733-5210	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		Impact factor:4.045			
Mass transfer kinetics study of honey-based apple preserve through osmotic dehydration	Rajni Kamboj, Manav Bandhu Bera, Vikas Nanda	Asian Journal of chemistry29(1) 166-170. https://doi.org/10.14233/ajchem.2017.20288	2017	2456-7795	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		IF=0.55			
Study on Power Ultrasound	Janghu, Sandeep; Bera, Manab B.;	Food technology & Biotechnology, 55,4. https://doi.org/10.17113/ftb.55.04.17.5263	2017	1330-9862	

Optimization and Its Comparison with Conventional Thermal Processing for Treatment of Raw Honey	Nanda, Vikas; Rawson, Ashish	IF=2.33			https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Response surface optimization for cellulose production from agro-industrial waste by using new bacterial isolate <i>Gluconobacter xylinus</i> C18	Omchand Singh, Parmjit S. Panesar and Harish K. Chopra	Food Science and Biotechnology, 26(4), 1019-1028. (IF-3.231), https://doi.org/10.1007/s10068-017-0143-x	2017	1226-7708	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Biopigment produced by <i>Monascus purpureus</i> MTCC 369 in submerged and solid fermentation.	Rachna Sehrawat, Parmjit S. Panesar, Reeba Panesar and Anil Kumar	Pigment and Resin Technology, 46(6), 425-432. (IF-1.263), https://doi.org/10.1108/PRT-10-2016-0095	2017	3699420	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Isolation and characterization of cellulose producing bacterial isolate from rotten grapes.	Omchand Singh, Parmjit S. Panesar and Harish K. Chopra	Biosciences Biotechnology Research Asia, 87, no. 1 (2017): 89-100. (IF-0.336), https://doi.org/10.1007/s40011-015-0547-4	2017	0973-1245	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Characterization of secondary metabolites from various solvent extracts of saffron floral waste.	Basharat Yousuf, Parmjit S. Panesar, Harish K. Chopra and Khalid Gul	Proceedings of the National Academy of Science, India, Section B: Biological Sciences 87(1), 89-100. https://doi.org/10.1007/s40011-015-0547-4 , (IF-0.396),	2017	3698211	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Screening of media components and process parameters for production of L(+) lactic acid from potato waste liquid using	Parmjit S. Panesar and Shubhneet Kaur	Acta Alimentaria, 46(3), 312-322. https://doi.org/10.1556/066.2016.0013 , (IF-1.000)	2017	1393006	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList

amylolytic <i>Rhizopus oryzae</i> .					
Structural, thermal and rheological properties of starches isolated from Indian quinoa varieties.	Khan N. Jan, Parmjit S. Panesar, Jai C. Rana and Sukhcharn Singh	International Journal of Biological Macromolecules, 102, 315-322. https://doi.org/10.1016/j.ijbiomac.2017.04.027 . (IF-8.025)	2017	0141-8130	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Process standardization for isolation of quinoa starch and its characterization in comparison with other starches.	Khan N. Jan, Parmjit S. Panesar and Sukhcharn Singh	Food Measurement and Characterization, 11(4), 1919-1927, https://doi.org/10.1007/s11694-017-9574-6 . (IF-3.006)	2017	2193-4134	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Comparative study of various methods for extraction of antioxidants compound from bitter gourd seed.	Hanuman S. Garude, Parmjit S. Panesar and Ram K. Gadhave	International Journal of Current Microbiology and Applied Science (0.654)	2017	2319-7692	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Production and optimization of bacterial cellulose with different carbon and nitrogen sources using <i>Gluconobacter xylinus</i> C18 strain.	Omchand Singh, Parmjit S. Panesar and Harish K. Chopra	Asian Journal of Chemistry (4.568)	2017	1861-471X	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Response surface methodology (RSM) mediated interaction of media concentration and process parameters for the pigment production by	Rachna Sehrawat, Parmjit S. Panesar, Tanya L. Swer and Anit Kumar	Pigment and Resin Technology, Vol. 46 No. 1, pp. 14-20. https://doi.org/10.1108/PRT-08-2015-0077 (IF-1.263)	2017	3699420	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList

Monascus purpureus MTCC 369 under solid state fermentation.					
Fractionate Assessment of Elemental Composition in Different Mango Cultivars to Estimate Nutrient Losses through Crop Removal	Sinha, R. M. Feza Ahmad, U.S. Jaiswal, Ghanshyam Singh, M. Wasim Siddiqui and K. Prasad	Asian Journal of Chemistry, 29(1): 09-Dec	2017	0970-7077	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Optimization of Flaked Rice Dry Roasting in Common Salt and Studies on Associated Changes in Chemical, Nutritional, Optical, Physical, Rheological and Textural Attributes	Kumar, Shiv and Kamlesh Prasad	Asian Journal of Chemistry, 29(6): 1380-1392, https://doi.org/10.14233/ajchem.2017.20563	2017	0970-7077	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Development and characterization of shelf stable quick cooking carrot	Yadav, Y. S. and K. Prasad	International Food Research Journal, 24(1): 465-470	2017	2231-7546	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		IF: 1.169			
Antioxidant activity, phenolic, carotenoid and color changes in packaged fresh carrots stored under refrigeration temperature	Haq, Raees-ul and Kamlesh Prasad	Journal of Food Measurement and Characterization, 11(4): 1542–1549, https://doi.org/10.1007/s11694-017-9533-2	2017	2193-4126	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		IF: 3.006			
Drying kinetics of millet, poamce and wheat based pasta and its effect on microstructure, color,	Gull, A., K. Prasad and P. Kumar	Journal of Food Measurement and Characterization, 11(2): 675-684, https://doi.org/10.1007/s11694-016-9437-6	2017	2193-4126	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		IF: 3.006			

water absorption and pasting properties					
Influence of Drying Kinetics on Moisture Diffusivity, Carotene Degradation and Nonenzymatic Browning of Pretreated and Untreated Carrot Shreds	Haq, R., P. Kumar and K. Prasad	Journal of Food Processing and Preservation, 41(2): e12785. https://doi.org/10.1111/jfpp.12785	2017	1745-4549	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		IF: 2.609			
Quality Changes in Functional Pasta During Storage in Two Different Packaging Materials: LDPE and BOPP	Gull, A., K. Prasad and P. Kumar	Journal of Food Processing and Preservation, 41(5): e13115. https://doi.org/10.1111/jfpp.13115	2017	1745-4549	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		IF: 2.609			
Study on the effect of etherification on physicochemical, pasting, morphological and thermal properties of buckwheat starch (<i>Fagopyrum Esculentum</i>).	Madhu, Y.S. Yadav and Navdeep Jindal	Chemical Science Review and Letters	2017	2278-6783	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		NAAS 5.21			
Some physico-chemical properties of germinated and ungerminated buckwheat (<i>Fagopyrum esculentum</i>).	Nalin Devrajan, Prem Prakash and Navdeep Jindal	International Journal of Science, Environment and Technology, 6(2), 1491-1501.	2017	1735-1472 (print)	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		NAAS Rating		1735-2630 (web)	
		3.98			

Effect of thermal and alternate thermal processing on bottle gourd (<i>Lagenaria siceraria</i>) juice	Suheela Bhatt, Charanjiv Singh Saini, Manish Kumar and Harish Kumar Sharma	<i>Journal of Food Processing and Preservation</i> , 41 (3): 1-9. https://doi.org/10.1111/jfpp.12911	2017	1745-4549	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		IF 2.19			
Polyphenol removal from sunflower seed and kernel: Effect on functional and rheological properties of protein isolates	Mudasir Ahmad Malik and Charanjiv Singh Saini	<i>Food Hydrocolloids</i> , 63:705-715. https://doi.org/10.1016/j.foodhyd.2016.10.026	2017	0268-005X	
		IF 9.14			https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Effect of gamma irradiation on structural, molecular, thermal and rheological properties of sunflower protein isolate	Mudasir Ahmad Malik, Harish Kumar Sharma and Charanjiv Singh Saini	<i>Food Hydrocolloids</i> , 72:312-322. https://doi.org/10.1016/j.foodhyd.2017.06.011	2017	0268-005X	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		IF 9.14			
High intensity ultrasound treatment of protein isolate extracted from dephenolized sunflower meal: Effect on physicochemical and functional properties	Mudasir Ahmad Malik, Harish Kumar Sharma and Charanjiv Singh Saini	<i>Ultrasonics-Sonochemistry</i> , 39:511-519. https://doi.org/10.1016/j.ultsonch.2017.05.026	2017	1350-4177	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		IF 7.49			
Gamma irradiation of alkali extracted protein isolate from dephenolized sunflower meal	Mudasir Ahmad Malik and Charanjiv Singh Saini	<i>LWT-Food Science and Technology</i> , 84:204-211. https://doi.org/10.1016/j.lwt.2017.05.067	2017	0023-6438	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		IF 4.95			
Changes in total phenolic content and	Suheela Bhat, Charanjiv Singh	<i>Food Science and Biotechnology</i> , 26(1): 29-36. https://doi.org/10.1007/s10068-017-0004-7	2017	1226-7708	

color of bottle gourd (<i>Lagenaria siceraria</i>) juice upon conventional and ohmic blanching	Saini and Harish Kumar Sharma	IF 2.39			https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Evaluation of various properties of composite flour from oats, sorghum, amaranth and wheat flour and production of cookies thereof	Mohammad Jyoti Raihan and Charanjiv Singh Saini	International Food Research Journal, 24(6): 2278-2284. :http://agris.upm.edu.my:0/16077; . setSpec: hdl_0_2; " IF 1.01	2017	2231-754	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Comparative analysis of bio-polymers addition on structural and physical properties of spray dried beetroot juice concentrate	Bindu Bazarlia and Pradyuman Kumar	<i>Journal of Food Processing and Preservation</i> ,41(6), e13232. https://doi.org/10.1111/jffpp.13232	2017	1745-4549	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Drying kinetics of millet, pomace and wheat based pasta and its effect on microstructure, color, water absorption and pasting properties	Gull, A., Prasad, K. and Kumar, P.	<i>Journal of Food Measurement and Characterization</i> , 1(2), 675-684. https://doi.org/10.1007/s11694-016-9437-6 (IF-2..8)	2017	2193-4134	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Assessment of nutritional, physicochemical, antioxidant, structural and rheological properties of spray dried tamarind pulp powder	Muzzafar, K., Dar, B. N. and Kumar, P.	<i>Journal of Food Measurement and Characterization</i> ,11(2), 746-757. https://doi.org/10.1007/s11694-016-9444-7 (IF-2.8)	2017	2193-4134	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList

Quality assessment and shelf life prediction of spray dried tamarind pulp powder in accelerated environment using two different packaging materials	Muzzafar, K. and Kumar, P.	<i>Journal of Food Measurement and Characterization</i> .11(1), 265-271. https://doi.org/10.1007/s11694-016-9393-1 (IF-2.8)	2017	2193-4134	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Effect of dextrose equivalency of maltodextrin together with gum Arabic on properties of encapsulated beetroot juice	Bazaria, B. and Kumar, P.	<i>Journal of Food Measurement and Characterization</i> ,11(1), 156-163. https://doi.org/10.1007/s11694-016-9382-4 (IF-2.8)	2017	2193-4134	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Influence of drying kinetics on moisture diffusivity, carotene degradation and nonenzymatic browning of pretreated and untreated carrot shreds: effect of drying on carotene and non enzymatic browning	Haq, R., Kumar, P. and Prasad, K.	<i>Journal of Food Processing and Preservation</i> 41(2), e12785. https://doi.org/10.1111/jfpp.12785	2017	1745-4549	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Effect of processing parameters on quality attributes of fried banana chips	Wani, S. A., Sharma, V. and Kumar, P.	<i>International Food Research Journal</i> ,24(4), 1407. http://agris.upm.edu.my:8080/dspace/handle/0/15536	2017	2231 7546	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Spray drying of tamarind pulp: effect of process parameters using protein as carrier agent	Muzzafar, K. and Kumar, P.	<i>Journal of Food Processing and Preservation</i> , 41(2), e12781. https://doi.org/10.1111/jfpp.12781	2017	1745-4549	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList

Quality changes in functional pasta during storage in two different packaging materials: LDPE AND BOPP	Gull, A., Prasad, K. and Kumar, P.	<i>Journal of Food Processing and Preservation</i> , 41(5), e13115. https://doi.org/10.1111/jfpp.13115	2017	1745-4549	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Studies on Power Ultrasound Process Optimization and Its Comparative Analysis with Conventional Thermal Processing for Treatment of Raw Honey.	Sandeep Janghu, Manab B. Bera, Vikas Nanda and Ashish Rawson	<i>Food Technology and Biotechnology</i> , 55(4), DOI: 10.17113/ftb.55.04.17.5263. IF:1.58	2017	20926456, 12267708	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Nutritional constituents of pseudo cereals and their potential use in food systems: A review:	Nisar A. Mir, Charanjit S. Riar, Sukhcharn Singh,	<i>Trends in Food Science & Technology</i> , 170-180. https://doi.org/10.1016/j.tifs.2018.03.016 Impact factor: 16.002	2018	0924-2244	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Effect of Egg Albumen, Vegetable Oil, Corn Bran, and Cooking Methods on Quality Characteristics of Chicken Nuggets Using Response Surface Methodology	Ashok Kumar Pathera, Charanjit Singh Riar, Sanjay Yadav, and Pradeep Kumar Singh,	<i>Korean Journal of Food Science and Animal Resources</i> . 38(5): Oct, 2018, 901–911. doi: 10.5851/kosfa.2018.e23 Impact factor: 2.622	2018	2636-0772	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Extraction solvent concentration affecting the anthocyanins and other phyto-chemicals profile and antioxidant properties of bran extracts of pigmented rice cultivars.,	FM Bhat, CS Riar,	<i>Scientia Iranica C</i> , 25(6), November 2018, 3331-3344. doi. 10.24200/SCI.2018.20616 Impact factor: 1.416	2018	1026-3098	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList

<u>Characteristics of β-glucan extracted from raw and germinated foxtail (<i>Setaria italica</i>) and kodo (<i>Paspalum scrobiculatum</i>) millets.</u>	S Sharma, DC Saxena, CS Riar,	International Journal of Biological Macromolecules Vol.118, October, 2018, 141-148. https://doi.org/10.1016/j.ijbiomac.2018.06.064	2018	0141-8130	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		Impact factor: 8.025			
<u>Effect of addition of different levels of β-glucan from minor millet on the functional, textural and sensory characteristics of cake premix and cake.</u>	S Sharma, DC Saxena, CS Riar,	Journal of Food Measurement and Characterization Vol.12 (2), June, 2018, 1186-1194. https://doi.org/10.1007/s11694-018-9732-5	2018		https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		Impact factor: 3.006		2193-4126	
Changes in the GABA and polyphenols contents of foxtail millet on germination and their relationship with in vitro antioxidant activity,	Seema Sharma, Dharmesh C. Saxena, Charanjit S. Riar,	Food Chemistry, Vol. 245, April, 2018, 863-870. https://doi.org/10.1016/j.foodchem.2017.11.093	2018	0308-8146	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		Impact factor: 9.231			
<u>Extraction and in vitro antioxidant capacity evaluation of phenolic compounds from pigmented aromatic rice (<i>Oryza sativa</i> L.) cultivars.</u>	FM Bhat, CS Riar	Journal of Food Measurement and Characterization , 12(3), 56-67. https://doi.org/10.1007/s11694-017-9616-0	2018	2193-4126	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		Impact factor: 3.006			
Physical, Mechanical, Morphological, and Barrier Properties of Elephant Foot Yam Starch, Whey Protein Concentrate and psyllium Husk	Sakshi Sukhija, Sukhcharn Singh , Charanjit S Riar		2018	1548-0569	
		Polymer Composites 39, E407-E415. https://doi.org/10.1002/pc.24488			
		Impact factor: 3.17			https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList

Based Composite Biodegradable Films					
Rheological, thermal, micro structural and functional properties of freeze dried onion powders as affected by sprouting.	Ishrat Majid, B.N. Dar and Vikas Nanda	<i>Food Bioscience</i> , 22: 105-112. https://doi.org/10.1016/j.fbio.2018.01.012	2018	2212-4292	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		IF: 1.04			
Impact of sprouting on the degradation kinetics of color and vitamin C of onion powder packaged in different packaging materials.	Ishrat Majid, Shafat Hussain and Vikas Nanda	<i>Journal of Food Processing and Preservation</i> . 43: e13849	2018	1745-4549	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		DOI: 10.1111/jfpp.13849.			
		(IF: 1.703)			
Moisture sorption isotherms and quality characteristics of onion powder during storage as affected by sprouting.	Ishrat Majid, Shafat Hussain and Vikas Nanda	<i>Journal of Food Measurement and Characterization</i> . 13: 775-784 Doi.org/10.1007/s11694-018- 9990-2. IF:2.84	2018	2193-4134	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Exploring the physical, functional, thermal, and textural properties of bee pollen from different botanical origins of India.	Mamta Thakur and Vikas Nanda	<i>Journal of Food Process Engineering</i> , 43(1):e12935 DOI: 10.1111/jfpe.12935 (IF 2.889)	2018	1745-4530	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Assessment of physicochemical, fatty acid, amino acid and mineral profile of bee pollen from India with a multivariate perspective.	Mamta Thakur and Vikas Nanda	<i>Journal of Food and nutritional research</i> 57(4): 328–340 https://doi.org/10.1016/j.jfca.2022.104624 (IF: 1.138)	2018	1336-8672	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList

Comparative study of raw and germinated Chenopodium (Chenopodium album) flour on the basis of thermal, rheological, minerals, fatty acid profile and phytocomponents	Jan, R., Saxena, D. C., & Singh, S. (2018).	Food chemistry., Volume 269, 15 December 2018, Pages 173-180 https://doi.org/10.1016/j.foodchem.2018.07.003	2018	0308-8146	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		Impact factor: 9.231			
Nutraceuticals from barley flour, flaxseed and rice bran oil—Extraction, chromatographic analysis, microbiological analysis and pesticide estimation	Kour, J., Singh, S. & Saxena, D. C.	Journal of Food Processing and Preservation ,42(11), e13777. https://doi.org/10.1111/jfpp.13777	2018	1745-4549	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		Impact factor: 2.609			
Effect of particle and surface properties on flowability of rice flours	S Jan, V Karde, C Ghoroi, DC Saxena	Food Bioscience, (28) 38-48. https://doi.org/10.1016/j.fbio.2018.03.001	2018	2212-4292	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		Impact factor: 5.308			
Physico-chemical and functional properties of deoiled rice bran and its utilization in the development of extruded product	R Sharma, T Srivastava, DC Saxena	The Pharma Innovation7(5): 109-112.	2018	2277-7695	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		NAA:5.23			
Characterization of bulk and shear properties of basmati and non-basmati rice flour	Shumaila Jan, Chinmay Ghoroi, DC Saxena	journal of food Science and Agriculture,8(2), 667-673. https://doi.org/10.1002/jsfa.8512	2018	1097-0010	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		Impact factor: 4.125			
Optimization and production of turmeric	R.Foujdar,H.Chopra M.B.Bera	Journal of food processing & preservation, 42,9. https://doi.org/10.1111/jfpp.13750	2018	1745-4549	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList

extract-based nano-emulsion (TEBN) and its application in preservation of fatty fish fillet		IF=2.609			
Parametric study on reactive extraction of lactic acid by using soya bean oil and synergistic effect of TDDA and aliquat 336.	Anil Kumar, Avinash Thakur and Parmjit S. Panesar	International Journal of Research in Science and Engineering, 206(8), 1072-1086. https://doi.org/10.1080/00986445.2018.1544898	2018	2394-4099	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Utilization of agro-industrial residues for the production of β -galactosidase using fungal isolate under solid state fermentation conditions.	Rupinder Kaur, Parmjit S. Panesar and Ram S. Singh	Acta Alimentaria, 47(2), 162-170. https://doi.org/10.1556/066.2018.47.2.4 ..(IF-1.000)	2018	1393006	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Optimization of antioxidant activity, textural and sensory characteristics of gluten-free cookies made from whole Indian quinoa flour.	Khan N. Jan., Parmjit S. Panesar and Sukhcharn Singh	LWT, 93, 573-582. https://doi.org/10.1016/j.lwt.2018.04.013 . (IF-6.056)	2018	0023-6438	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Textural, in vitro antioxidant activity and sensory characteristics of cookies made from blends of wheat-quinoa grown in India.	Khan N. Jan, Parmjit S. Panesar, and Sukhcharn Singh	Journal of Food Processing and Preservation, 42(3), e13542. https://doi.org/10.1111/jfpp.13542 . (IF-2.609)	2018	1745-4549	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList

Lactic acid extraction by using environmentally benign green emulsion ionic liquid membrane.	Anil Kumar, Avinash Thakur and Parmjit S. Panesar	Journal of Cleaner Production ,181, 574-583. https://doi.org/10.1016/j.jclepro.2018.01.263 ... (IF-11.072)	2018	-	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Continuous production of lactic acid in a two-stage process using immobilized Lactobacillus casei MTCC 1423 cells.	Avinash Thakur, Parmjit S. Panesar and Manohar S. Saini	International Journal of Food Engineering,4(3). doi: 10.18178/ijfe.4.3.216-222. (IF-1.832)	2018	1556-3758	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Optimization of process parameters and estimation of kinetic parameters for lactic acid production by Lactobacillus casei MTCC1423.	Avinash Thakur, Parmjit S. Panesar and Manohar S. Saini	Biomass Conversion and Biorefinery,9(2), 253-266. https://doi.org/10.1007/s13399-018-0347-1 .. (IF-4.050)	2018	2190-6823	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Biocatalytic strategies in the production of galacto-oligosaccharides and its global status.	Parmjit S. Panesar Rupinder Kaur, Ram S. Singh and John F. Kennedy	International Journal of Biological Macromolecules,111, 667-679. https://doi.org/10.1016/j.ijbiomac.2018.01.062 . (IF-8.025)	2018	0141-8130	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Stability analysis of environmentally benign green emulsion liquid membrane.	Anil Kumar, Avinash Thakur and Parmjit S. Panesar	Journal of Dispersion Science and Technology,39(10), 1510-1517. https://doi.org/10.1080/01932691.2017.1421079 (IF-2.042)	2018	-	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Statistical optimization of lactic acid extraction using Green Emulsion Ionic Liquid Membrane (GEILM).	Anil Kumar, Avinash Thakur, and Parmjit Singh Panesar	Journal of Environmental Chemical Engineering ,6(2), 1855-1864. https://doi.org/10.1016/j.jece.2018.01.037 (IF-7.968)	2018	2213-3437	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Parametric optimization of lactic acid production by	Avinash Thakur, Parmjit Singh	Periodica Polytechnica Chemical Engineering ,62(3), 274-285. https://doi.org/10.3311/PPch.11403 (IF-1.571).	2018	3245853	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList

immobilized Lactobacillus casei using box-behnken design.	Panesar and Manohar S. Saini				
Optimization of aqueous extraction of orevactaene and flavanoid pigments produced by Epicoccum nigrum.	Sawinder Kaur, Parmjit S. Panesar, S. Gurumayum, Prasad Rasane and Vikas Kumar	Pigment and Resin Technology, Vol. 48 No. 4, pp. 301-308. https://doi.org/10.1108/PRT-08-2018-0082 (IF- 1.263)	2018	3699420	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Dynamic Changes in Health-Promoting Properties and Eating Quality During Off-Vine Ripening of Tomatoes	Siddiqui, M. W., I. Lara, R. Ilahy, I. Tlili, A. Ali, F. Homa, K. Prasad, V. Deshi, M. S. Lenucci and C. Hdider	Comprehensive Reviews in Food Science and Food Safety, 17(6): 1540-1560. https://doi.org/10.1111/1541-4337.12395	2018	1541-4337	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		IF: 15.786			
Development and parameter optimization of maize flat bread supplemented with asparagus bean flour	Shah, T. R., K. Prasad and P. Kumar	Food Science and Technology, 38(1): 148-156. https://doi.org/10.1590/1678-457X.36616	2018	1678-457X	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Effect of parboiling and puffing processes on the physicochemical, functional, optical, pasting, thermal, textural and structural properties of selected Indica rice	Kumar, Shiv and Kamlesh Prasad	Journal of Food Measurement and Characterization, 12(3): 1707-1722. https://doi.org/10.1007/s11694-018-9786-4	2018	2193-4126	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		IF: 3.006			
Studies on physico-chemical, functional, pasting and morphological	Kumar, S., R. Haq and K. Prasad	Journal of the Saudi Society of Agricultural Sciences, 17(3): 259-267. https://doi.org/10.1016/j.jssas.2016.05.004	2018	1658-077X	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList

characteristics of developed extra thin flaked rice					
Evaluation of physical properties and hydration kinetics of red lentil (<i>Lens culinaris</i>) at different processed levels and soaking temperatures	Kumar, M. M., K. Prasad, T. Sarat Chandra and S. Debnath	Journal of the Saudi Society of Agricultural Sciences, 17(3): 330-338. https://doi.org/10.1016/j.jssas.2016.07.004	2018	1658-077X	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Effect of microwave treatment on dehydration kinetics and moisture diffusivity of Asiatic Himalayan black carrot	Haq, Raees-ul, Pradyuman Kumar and Kamlesh Prasad	Journal of the Saudi Society of Agricultural Sciences, 17(4): 463-470. https://doi.org/10.1016/j.jssas.2016.11.004	2018	1658-077X	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Nutritional, antioxidant, microstructural and pasting properties of functional pasta	Gull, Amir, Kamlesh Prasad and Pradyuman Kumar	Journal of the Saudi Society of Agricultural Sciences, 17(2): 147-153. https://doi.org/10.1016/j.jssas.2016.03.002	2018	1658-077X	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Effect of extrusion cooking on functional properties of germinated buckwheat-corn based snacks using RSM. 7(2)/2018/ 3112-3118	Nalin Devrajan, Prem Prakash, Navdeep Jindal and Shashi Kala	Journal of Pharmacognosy and Phytochemistry, 7(2), 3112-3118. https://www.phytojournal.com/archives/2018/vol7issue2/PartAR/7-2-343-580.pdf	2018	P: 2349-8234	
		NAAS Rating		E: 2278-4136	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		5.21			
Effect of extrusion cooking on colour (I*, a*, b*) of germinated buckwheat-corn based	Nalin Devrajan, Prem Prakash and Navdeep Jindal	International Journal of Current Microbiology and Applied Sciences	2018	2319-7706	
		NAAS Rating			https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList

snacks.7/2018/3413-3424.		5.38			
Process optimization for the preparation of bael (<i>Aegle marmelos Correa</i>) fruit powder by spray drying. 3(4)/2018/ 44-51	Apurba Saha, Navdeep Jindal	International Journal of Food Science and Nutrition, 3, 44-51.	2018	2455-4898	
		Index Copernicus			https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		RJIF:8			
Thermal, structural and rheological characterization of protein isolate from sesame meal	Charanjiv Singh Saini, Harish Kumar Sharma and Loveleen Sharma	Journal of Food Measurement and Characterization, 12(1): 426-432. https://doi.org/10.1007/s11694-017-9655-6	2018	2193-4126	
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		IF 2.43			
Edible films developed from carboxylic acid cross-linked sesame protein isolate: barrier, mechanical, thermal, crystalline and morphological properties	Loveleen Sharma, Harish Kumar Sharma and Charanjiv Singh Saini	Journal of Food Science and Technology, 55(2): 532-539. https://doi.org/10.1007/s13197-017-2962-4	2018	0022-1155	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		IF 2.70			
Rheological and structural properties of protein isolates extracted from dephenolized sunflower meal: Effect of high intensity ultrasound	M.A. Malik and Charanjiv Singh Saini	Food Hydrocolloids, 81: 229-241. https://doi.org/10.1016/j.foodhyd.2018.02.052	2018	0268-005X	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		IF 9.14			
Algorithm for automatic calibration of color vision system in foods	P.S. Minz, I.K. Sawhney and Charanjiv Singh Saini	Journal of Food Measurement and Characterization, 12:1787-1794. https://doi.org/10.1007/s11694-018-9794-4	2018	2193-4126	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
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Composite film developed from the blends of sesame protein isolate and gum rosin and their properties thereof	Loveleen Sharma and Charanjiv Singh	Polymer Composites, 39 (5):1480-1487. https://doi.org/10.1002/pc.24088	2018	1548-0569	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		IF 3.17			
Process development of bottle gourd sweetmeat by microwave heating: Changes in rheological, textural, sensory and morphological parameters	Suheela Bhat, Charanjiv Singh Saini and Harish Kumar Sharma	Food Bioscience, 24: 95-102. https://doi.org/10.1016/j.fbio.2018.05.009	2018	2212-4292	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		IF 4.24			
Biocomposite edible coatings based on cross linked-sesame protein and mango puree for the shelf life stability of fresh cut mango fruit	Loveleen Sharma, Charanjiv Singh Saini and Harish Kumar Sharma and Kawaljit Singh Sandhu	Journal of Food Process Engineering, 42(1): 1-9. https://doi.org/10.1111/jfpe.12938	2018	1745-4530	
		IF 2.35			https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Development of crosslinked sesame protein and pineapple extract-based bilayer coatings for shelf-life extension of fresh-cut pineapple	Loveleen Sharma, Charanjiv Singh Saini and H.K. Sharma	Journal of Food Processing and Preservation, 42 (2): 1-11.. https://doi.org/10.1111/jfpp.13527	2018	1745-4549	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		IF 2.19			
Improvement of functional properties of sunflower protein isolates near isoelectric point: Application of heat treatment	Mudasir Ahmad Malik and Charanjiv Singh Saini	LWT- Food Science and Technology, 98: 411-417. https://doi.org/10.1016/j.lwt.2018.09.009	2018	0023-6438	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		IF 4.95			

Gluten Free Approach in Fat and Sugar Amended Biscuits: A Healthy Concern for Obese and Diabetics	Singh, A. and Kumar, P.	<i>Journal of Food Processing and Preservation</i> ,42(3), e13546. https://doi.org/10.1111/jffpp.13546	2018	1745-4549	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Development and parameter optimization of maize flat bread supplemented with asparagus bean flour	Rouf, T.R., Prasad, K. and Kumar, P.	<i>Food Science and Technology-Campinas</i> 8, 148-156. https://doi.org/10.1590/1678-457X.36616	2018	0101-2061	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Physicochemical, molecular and thermal properties of high-intensity ultrasound (HIUS) treated protein isolates from album (<i>Chenopodium album</i>) seed.	Nisar A. Mir, Charanjit S. Riar, Sukhcharn Singh	Food Hydrocolloids, 96, 433-441. https://doi.org/10.1016/j.foodhyd.2019.05.052 . (Impact factor: 11.504)	2019	0268-005X	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Effect of chemical composition, granule structure and crystalline form of pigmented rice starches on their functional characteristics,	Farhan Mohiuddin Bhat, Charanjit Singh Riar	Food Chemistry, NOV, 97(1), 124984, https://doi.org/10.1016/j.foodchem.2019.124984 . (Impact factor: 9.231)	2019	0308-8146	https://ugccare.unipune.ac.in/Apps1/WebA/CAREList
Structural modification of quinoa seed protein isolates (QPIs) by variable time sonification for improving its physicochemical and functional characteristics,	Nisar A. Mir, Charanjit S. Riar, Sukhcharn Singh	Ultrasonics–Sonochemistry, NOV, 58, 104700. https://doi.org/10.1016/j.ultsonch.2019.104700 (Impact factor: 9.336)	2019	1350-4177	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList

Effect of composition, granular morphology and crystalline structure on the pasting, textural, thermal and sensory characteristics of traditional rice cultivars,	Farhan Mohiuddin Bhat, Charanjit Singh Riar,	Food Chemistry, 280 (15), May 2019, 303-309. https://doi.org/10.1016/j.foodchem.2018.12.064	2019	0308-8146	https://ugccare.unipune.ac.in/Apps1/User/User/WebA/CAREList
		Impact factor: 9.231			
Effect of pH and holding time on the characteristics of protein isolates from <i>Chenopodium</i> seeds and study of their amino acid profile and scoring,	Nisar A. Mir, Charanjit S. Riar, Sukhcharn Singh,	Food Chemistry, 272 (30), January 2019, 165-173. https://doi.org/10.1016/j.foodchem.2018.08.048	2019	0308-8146	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
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Development and characterization of biodegradable films form whey protein concentrate, psyllium husk and oxidized, cross-linked, dual modified lotus rhizome starch composite,	Sakshi Sukhija, Sukhcharn Singh, Charanjit S Riar,	Journal of Science of Food and Agriculture, 99 (7), Jan 2019, 3398-3409. https://doi.org/10.1002/jsfa.9557	2019	10970010	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		IF:4.49			
Analysis of crystallization phenomenon in Indian honey using molecular dynamics simulations and artificial neural network.	Rishi Ravindra Naik, Neha S.Gandhi, Mamta Thakur and Vikas Nanda	<i>Food Chemistry</i> 125182.DOI: 10.1016/j.foodchem.2019.125182 (IF: 6.306)	2019	0308-8146	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Process optimization of polyphenol-rich	Mamta Thakur and Vikas Nanda	<i>Journal of Food Processing and Preservation</i> . Engg .e13148	2019	0145889	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList

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Quality attributes of germinated amaranth flour pasta supplemented with different hydrocolloids	Chauhan, A., Saxena, D. C., & SINGH, S.	Journal of Advances in Food Science & Technology,6(3), 121-129. Retrieved from https://www.ikppress.org/index.php/JAFSAT/article/view/4835	2019	2454-4213	
		Impact factor:			https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Kinetic study of extrusion cooking of corn-rice flour blend fortified with nutraceutical concentrates with respect to various physical parameters	Kour, J., Singh, S. and Saxena, D.C.	British Food Journal, Vol. 122 No. 2, pp. 586-605. https://doi.org/10.1108/BFJ-06-2019-0389	2019	0007-070X	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		Impact factor: 2.518			
Exploring the influence of heat moisture treatment on physicochemical, pasting, structural and morphological properties of mango kernel starches from Indian cultivars	Bharti, I., Singh, S., & Saxena, D. C.	LWT-FST, 110, 197-206. https://doi.org/10.1016/j.lwt.2019.04.082	2019	0023-6438	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		Impact factor: 6.050			
Development of Pakoda Using Semi-Automatic Pakoda-Making Machine: Thermal, Rheological,	Kumar, A., Sehrawat, R., & Saxena, D. C.	Journal of The Institution of Engineers (India): Series A.100, pages593–599 https://doi.org/10.1007/s40030-019-00385-9	2019	2250-2149	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		Impact score 1.35:			

Physicochemical and Sensory Properties					
Effect of nutraceuticals (beta-glucan concentrate, flaxseed lignan concentrate and gamma oryzanol concentrate) on nutritional, textural, pasting, thermal, structural and morphological properties of corn and rice flour blend based RTE extrudates	Kour, J., Singh, S., & Saxena, D. C.	Journal of Food Measurement and Characterization, 13, pages 988–1003. https://doi.org/10.1007/s11694-018-0013-0	2019		https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		Impact factor: 3.006			
				2193-4126	
Valorization of deoiled rice bran by development and process optimization of extrudates.	Sharma, R., Srivastava, T., & Saxena, D. C.	Engineering in agriculture, environment and food 12(2) 173-180. https://doi.org/10.1016/j.eaef.2018.12.005	2019	1881-8366	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		Impact factor:			
Influence of alkali treatment on physicochemical, pasting, morphological and structural properties of mango kernel starches derived from Indian cultivars	Bharti, I., Singh, S., & Saxena, D. C.	International journal of biological macromolecules 125, 103-112. https://doi.org/10.1016/j.ijbiomac.2018.12.034	2019	0141-8130	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		Impact factor: 8.025			
Moisture Sorption Isotherm Modeling Approach and Effect of Packaging Material on Quality Changes in Extruded Product	Sharma, R., Srivastava, T., & Saxena, D. C.	Journal of Packaging Technology and Research. 3, 57-65. https://doi.org/10.1007/s41783-018-0052-3	2019	2520-1034	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
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Optimization of process parameters on hydroxymethylfurfural content, diastase and invertase activity of coriander honey	R Kamboj, RS Sandhu, RSS Kaler, MB Bera, V Nanda	Journal of food science and technology 56 (7), 3205-3214. https://doi.org/10.1007/s13197-019-03774-x IF=3.006	2019	21934126	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Bioactive compounds from cereal and pulse processing byproducts and their potential health benefits.	A. Saini, Divyani Panwar, Parmjit S. Panesar, M.B. Bera	Austin Journal of Nutrition and Metabolism 6(2), 1068. (IF-2.400)	2019	2573--5330	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Effect of moisture content on the physical and mechanical properties of quinoa seeds.	Khan N. Jan, Parmjit S. Panesar and S. Singh	International Agrophysics,33(1). DOI 10.31545/intagr/104374 (IF- 1.627)	2019	2300-8725	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
L(+) lactic acid production by immobilized Lactobacillus casei using low cost agro-industrial waste as carbon and nitrogen source.	Avinash Thakur, Parmjit S. Panesar and Manohar S. Saini	Waste and Biomass Valorization,10(5), 1119-1129. https://doi.org/10.1007/s12649-017-0129-1 (IF-3.449)	2019	1877265X	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
A comparative study on experimental and response surface optimization of lactic acid synergistic extraction using green emulsion liquid membrane.	Anil Kumar, Avinash Thakur and Parmjit S. Panesar	Separation and Purification Technol,211, 54-62. https://doi.org/10.1016/j.seppur.2018.09.048 (IF-9.136)	2019	1383-5866	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList

A review on Emulsion Liquid Membrane (ELM) for the treatment of various industrial effluent streams.	Anil Kumar, Avinash Thakur and Parmjit S. Panesar	Reviews in Environmental Science and Bio/Technology,18, pages153–182. https://doi.org/10.1007/s11157-019-09492-2 (IF-14.284)	2019	15691705	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Value addition of kinnow industry byproducts for the preparation of fiber enriched extruded products.	Gisha Singla, Meena Krishania, Pankaj P. Sandhu, Rajender S. Sangwan and Parmjit S. Panesar	Journal of Food Science and Technology, 56(3), 1575-1582. https://doi.org/10.1007/s13197-019-03670-4... (IF-3.117)	2019	0022-1155	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Extraction of hexavalent chromium by environmentally benign green emulsion liquid membrane using tridodecylamine as an extractant.	Anil Kumar, Avinash Thakur and Parmjit S. Panesar	Journal of Industrial and Engineering Chemistry,70, 394-401. https://doi.org/10.1016/j.jiec.2018.11.002 . (IF- 6.760)	2019	1226-086X	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Statistical modeling of β -galactosidase production from novel yeast isolate using cheese whey.	Shweta Kumari, Parmjit S. Panesar, Rupinder Kaur and Manab B. Bera	Journal of Scientific and Industrial Research,78(2), 81-85. http://nopr.niscair.res.in/.../45767 (IF-0.555)	2019	0975-1084	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Valorization of fruits and vegetables waste through green extraction of bioactive compounds and their nanoemulsions-based delivery system.	A. Saini, Parmjit S. Panesar, M.B. Bera	Bioresources and Bioprocessing, 6, 26 (2019). https://doi.org/10.1186/s40643-019-0261-9 (4.983)	2019	2197-4365	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Characterization of germinated and ungerminated (Fagopyrum	Swati Mutreja, Mayank Singh and Navdeep Jindal	International Journal of Chemical Studies,7(2)/ 2019/1015-1020	2019	P: 2349–8528	

esculentum) buckwheat grain and its flour					
7(2)/ 2019/1015-1020		Index Copernicus		E: 2321– 4902	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		RJIF:4.86			
Effect of date syrup on physicochemical, pasting, textural, rheological and morphological properties of sweet potato starch	Deepshikha, Piyush Kashyap and Navdeep Jindal	Journal of Food Measurement and Characterization,13/2019/2398–2405. https://doi.org/10.1007/s11694-019-00160-1	2019	P: 2193- 4126	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		IF:1.78		E: 2193- 4134	
		Springer			
Heat treatment of sunflower protein isolates near isoelectric point: Effect on rheological and structural properties.	M.A. Malik and Charanjiv Singh Saini	Food Chemistry, 276: 554-561. https://doi.org/10.1016/j.foodchem.2018.10.060	2019	0308- 8146	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Evaluation of RGB cube calibration framework and effect of calibration charts on color measurement of mozzarella cheese	P.S. Minz and C.S. Saini	Journal of Food Measurement and Characterization 13(2): 1537-1546. https://doi.org/10.1007/s11694-019-00069-9	2019	2193- 4126	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		IF 2.43			
Peroxidase as indicator enzyme of blanching in bottle gourd (<i>Lagenaria siceraria</i>): Changes in enzyme activity, color, and morphological	Suheela Bhat, Charanjiv Singh Saini, Manish Kumar and Harish Kumar Sharma	Journal of Food Processing and Preservation,43(8):1- 11. https://doi.org/10.1111/jfpp.14017	2019	1745- 4549	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		IF 2.19			

properties during blanching					
Optimization of gluten free biscuit from foxtail, copra meal and amaranth	Singh, A. and Kumar, P.	<i>Food Science and Technology</i> , 39, 43-49. https://doi.org/10.1590/fst.22917	2019	0975-8402	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Storage stability determination of calorie deficit gluten-free biscuit: Taguchi concern	Singh, A. and Kumar, P.	<i>Journal of Food Processing and Preservation</i> 43(5), e13927 https://doi.org/10.1111/jfpp.13927	2019	1745-4549	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Sensory, rheological and chemical characteristics during storage of set type full fat yoghurt fortified with barley β -glucan, Journal of Food Science and Technology, Published On line, 28 August 2019:	<u>Ramandeep Kaur,</u> <u>Charanjit S. Riar</u>	JFST, 57 (1), 41-51. https://doi.org/10.1007/s13197-019-04027-7 . (IF: 3.117)	2020	0022-1155	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Status of Bioactive Compounds from Bran of Pigmented Traditional Rice Varieties and Their Scope in Production of Medicinal Food with Nutraceutical Importance,	Farhan Mohiuddin Bhat, Charanjit Singh Riar, Phisit Seesuriyachan, Sarana Rose Sommano, Thanongsak Chaityaso and Chanakan Prom-u-Thai	Agronomy, 10, 1817. https://doi.org/10.3390/agronomy10111817	2020	2073-4395	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		Impact factor: 3.949			
Structural modification in album (<i>Chenopodium album</i>)	Nisar A. Mir, Charanjit S. Riar, Sukhcharn Singh	Food Hydrocolloids, 103, 105708. https://doi.org/10.1016/j.foodhyd.2020.105708	2020	0268-005X	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList

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<u>Formulation and characterization of cookies prepared from the composite flour of germinated kidney bean, chickpea, and wheat</u>	Mandeep Singh Sibian, Charanjit Singh Riar	Legume Science 2 (3), e42. https://doi.org/10.1002/leg3.42	2020	26396181	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		IF Scopus=3.255			
Tensile Strength and Solubility Studies of Edible Biodegradable Films Developed from Pseudo-cereal Starches: An Inclusive Comparison with Commercial Corn Starch.	Chandla, N. K., Khatkar, S. K., Singh, S., Saxena, D. C., Jindal, N., Bansal, V., & Wakchaure, N.	Asian Journal of Dairy & Food Research, 39(2). Http://10.18805/ajdfr.DR-1522	2020	0971-4456	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		NAAS:5.75			
<u>Sugar profile and rheological behaviour of four different Indian honey varieties.</u>	R Kamboj, GA Nayik, MB Bera, V Nanda	Journal of Food Science and Technology, 1-9. https://doi.org/10.1007/s13197-020-04331-7	2020	21934126, 21934134	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		IF=3.006			
Optimization of process variables of probe ultrasonic-assisted extraction of phenolic compounds from the peel of Punica granatum Var. Bhagwa and its chemical and	Foujdar, R., Bera, M. B., & Chopra, H. K	Journal of Food Processing and Preservation, 44(1), e14317. https://doi.org/10.1111/jfpp.14317	2020	1745-4549	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		IF=2.609			

bioactivity characterization.					
Effect of Probe Ultrasonication, Microwave and Sunlight on Biosynthesis, Bioactivity and Structural Morphology of Punica granatum Peel's Polyphenols-Based Silver Nanoconjugates.	Foujdar, R., Chopra, H. K., Bera, M. B., Chauhan, A. K., & Mahajan, P.	Waste and Biomass Valorization, 1-20. https://doi.org/10.1007/s12649-020-01175-2	2020	1877-265X	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		IF=3.703			
Valuation of Citrus reticulata (kinnow) peel for the extraction of lutein using ultrasonication technique	A. Saini, Parmjit S. Panesar and M.B. Bera	Biomass Conversion and Biorefinery,11, 2157–2165. https://doi.org/10.1007/s13399-020-00605-4 (IF-4.050)	2020	2190-6823	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Encapsulation of functional ingredients in lipidic nanocarriers and antimicrobial applications: A Review.	A. Saini, Divyani Panwar, Parmjit S. Panesar and M.B. Bera	Environmental Chemistry Letters19, 1107–1134 (2021). https://doi.org/10.1007/s10311-020-01109-3 (IF-13.615)	2020	16103653	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Enzymatic processing of Citrus reticulata (Kinnow) pomace using naringinase and its valorization through preparation of nutritionally enriched pasta.	Singla, G., Panesar, P. S., Sangwan, R. S. and Krishania, M.	Journal of Food Science and Technology (3.117)	2020	0022-1155	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList

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Beneficiation of food processing by-products through extraction of bioactive compounds using neoteric solvents.	Saini, A., and Panesar, P.S.	LWT,134, 110263. https://doi.org/10.1016/j.lwt.2020.110263 (IF-4.952)	2020	0023-6438	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Recent trends on the valorization strategies for the management of citrus by-products	Divyani Panwar, Parmjit S. Panesar and Harish K. Chopra	Food Reviews International, 37(1), 91-120. https://doi.org/10.1080/87559129.2019.1695834 (IF-6.043)	2020	1525-6103	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Comparative Study on the extraction and quantification of polyphenols from citrus peels using maceration and ultrasonic technique.	A. Saini, Parmjit S. Panesar, M.B. Bera	Current Research in Nutrition and Food Science,7(3)678-685. DOI:10.12944/CRNFSJ.7.3.08	2020	2322-0007	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Tensile strength and solubility studies of edible biodegradable films developed from pseudo-cereal starches: An Inclusive comparison with	Narender Kumar Chandla, Sunil Kumar Khatkar, Sukhcharn Singh, DC Saxena, Navdeep Jindal, Venus Bansal, Nitin Wakchaure	Asian Journal of Dairy & Food Research,39(2), 139-146. 678-685. http://10.18805/ajdfr.DR-1522	2020	P: 0971-4456	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		NAAS Rating		E: 0976-0563	
		5.75			

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Impact of storage and packaging material on the nutritional, product properties and microbial count of extruded snacks	Wani, S. A., Bhat, T.A., Ganie, N.A. and Kumar, P.	<i>Current Nutrition and Food Science</i> .16(4), 592-600. https://doi.org/10.2174/1573401315666190126114847	2020	1573-4013	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Unmasking the Many Faces of Giloy (<i>Tinospora cordifolia</i> L.): A Fresh Look on its Phytochemical and Medicinal Properties	Verma, D. K., Kimmy, G., Kumar, P. and El-Shazly, M.	<i>Current Pharmaceutical Design</i> 27(22), 2571-2581 https://doi.org/10.2174/1381612826666200625111530	2020	1381-6128	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Taro starch: Isolation, morphology, modification and novel applications concern - A review	Singla, D., Singh A., Dhull S B., Kumar, P. Malik, T. and Kumar, P.	<i>International Journal of Biological Macromolecules</i> .163, 1283-1290 https://doi.org/10.1016/j.ijbiomac.2020.07.093	2020	0141-8130	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Banana Starch: Properties, Description, and Modified Variations - A Review	Kaur, L., Singh A., Kumar, P. and Dhull S B.	<i>International Journal of Biological Macromolecules</i> .165, 2096-2102. https://doi.org/10.1016/j.ijbiomac.2020.10.058	2020	0141-8130	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Physico-chemical analysis and fatty acid profiling of fenugreek (<i>Trigonella foenum-graecum</i>) seed oil using different solvents	Munshi, M., Arya, P. and Kumar, P.	<i>Journal of Oleo Science</i> 20137. https://doi.org/10.5650/jos.ess20137	2020	13473352	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList

Banana Starch: Properties Illustration and Food Applications -A Review	Dhull S B., Malik, T., Kaur, R., Kumar, P. Kaushal, N. and Singh, A.	Starch-Starke73(1-2), 2000085. https://doi.org/10.1002/star.202000085	2021	0038-9056	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
. Formula refining through composite Blend of soya, Alfalfa and Wheat flour: A vegan Meat approach	Sharma, A., Rawat, K., Jattan, P., Kumar, P., Tokusoglu, O., Kumar, P., Vural, H. and Singh, A.	<i>Journal of Food Processing and Preservation</i> .46(5), e15235. https://doi.org/10.1111/jfpp.15235	2021	1745-4549	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Comparison of ultrasound and microwave assisted extraction of diosgenin from <i>Trigonella foenum graceum</i> seed	Arya, P. and Kumar, P.	Ultrasonics Sonochemistry74, 105572. https://doi.org/10.1016/j.ultsonch.2021.105572	2021	1350-4177	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Development and characterization of fenugreek protein based edible film	Kumari, N., Bangar, S. P., Petru, M., Illyas, R.A., Singh, A. and Kumar, P.	<i>Foods</i> 10(9), 1976. https://doi.org/10.3390/foods10091976	2021	2304-8158	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Process Parameter Optimization and Characterization for an Edible Film: Flaxseed Concern	Bangar, S. P., Singh, A., Trif, M., Kumar, M., Kumar, P., Kaur, R. and Kaur, N.	<i>Coatings</i> 11(9), 1106. https://doi.org/10.3390/coatings11091106	2021	2079-6412	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Sensory, functional characteristics and in-vitro digestibility of snacks supplemented with non-traditional ingredient raw and processed fenugreek	Wani, S.A., Alwahibi, M.S., Elsikh, M.S., Gawwad, M.A., Ali, M.A., Alhazi, J.H., Naik, H.R. and Kumar, P.	<i>Journal of Food Science and Technology</i> .57(8), 4716-4725. https://doi.org/10.1111/ijfs.15441	2021	221155	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList

Diosgenin a steroidal compound: An emerging way to cancer management	Arya, P. and Kumar, P.	<i>Journal of Food Biochemistry</i> .45(12), e14005. https://doi.org/10.1111/jfbc.14005	2021	0145-8884	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Spray drying of bottle gourd juice: Effect of different carrier agents on physical, antioxidant capacity, reconstitution, and morphological properties	Suheela Bhat, C.S. Saini, Vivek Kumar and H.K. Sharma	ACS Food Science and Technology, 1(2): 282-291. https://doi.org/10.1021/acsfoodscitech.0c00041	2021	2692-1944	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Computation of design-related engineering properties and fracture resistance of plum (<i>Prunus domestica</i>) kernels to compressive loading	Mohd Aaqib Sheikh, Charanjiv Singh Saini and Harish Kumar	Journal of Agriculture and Food Research, 3:100101. https://doi.org/10.1016/j.jafr.2021.100101	2021	2772-5022	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Postharvest shelf-life extension of fresh-cut guavas (<i>Psidium guajava</i>) using flaxseed protein-based edible coatings	Sharma, Mohit and Charanjiv Singh Saini	Food Hydrocolloids for Health, 1, 100015. https://doi.org/10.1016/j.fhfh.2021.100015	2021	2667-0259	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Efficacy of flaxseed protein-based edible coatings on the quality of whole guava (<i>Psidium guajava</i>) during storage	Sharma, Mohit and Charanjiv Singh Saini	Food Science and Applied Biotechnology, 4(2): 93-104. DOI: https://doi.org/10.30721/fsab2021.v4.i2.132	2021	2603-3380	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Analyzing the effects of hydrothermal treatment on antinutritional factor	Mohd Aaqib Sheikh, Charanjiv Singh Saini and	Applied Food Research, 1, 100010. https://doi.org/10.1016/j.afres.2021.100010	2021	2772-5022	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList

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Comparison of computer vision system and colour spectrophotometer for colour measurement of mozzarella cheese	Prashant Saurabh Minz and Charanjiv Singh Saini	Applied Food Research, 1, 100020. https://doi.org/10.1016/j.afres.2021.100020	2021	2772-5022	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Effect of ultrasound-assisted hydrodistillation on extraction kinetics, chemical composition, and antimicrobial activity of <i>Citrus jambhiri</i> peel essential oil. 2021/	Swati Priyadarshi, Piyush Kashyap, Ram Kaduji GadhavNavdeep Jindal	Journal of Food Process Engineering,44(12), e13904. https://doi.org/10.1111/jfpe.13904	2021	P: 0145-8876	
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Optimization and Development of Ready to Eat Chocolate Coated Roasted Flaked Rice as Instant Breakfast Food	Kumar, S., P. Baniwal, G.A. Nayik, K. Prasad, K.A. Khan, H.A. Ghramh, H. Kumar and I.K. Karabagias	Foods, 10 (7): 1658. https://doi.org/10.3390/foods10071658	2021	2304-8158	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
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Technological, processing and nutritional aspects of	Kaur, Ravneet and Kamlesh Prasad	Trends in Food Science & Technology, 109: 448-463. https://doi.org/10.1016/j.tifs.2021.01.044	2021	0924-2244	
		IF: 16.002			https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList

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Recent insights into carrageenan-based bio-nanocomposite polymers in food applications: A review.	Mohsin B. Aga, Aamir H. Dar, Gulzar A. Nayik, Parmjit S. Panesar, Farhana Allai, Shafat A. Khan, Rafeeya Shams, John F. Kennedy, Aayeena Altaf	International Journal of Biological Macromolecules,192, 197-202. https://doi.org/10.1016/j.ijbiomac.2021.09.212 (IF- 8.025)	2021	0141-8130	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Modification of kutki millet (Panicum sumatrense) starch properties by the addition of amino acids for the preparation of hydrogels and its characterization.	Palak Mahajan, Manab B. Bera, Parmjit S. Panesar	International Journal of Biological Macromolecule,91, 9-18. https://doi.org/10.1016/j.ijbiomac.2021.09.072 (IF- 8.025)	2021	0141-8130	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Effect of packaging materials on the shelf-life of vermicelli supplemented with enzyme processed kinnow pulp residue.	Gisha Singla, Parmjit S. Panesar, Rajender S. Sangwan	Journal of Food Process Engineering,45(6), e13862. https://doi.org/10.1111/jfpe.13862 (IF- 2.609)	2021	0145-8876	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Nutmeg nutraceutical constituents: In vitro and in vivo pharmacological potential.	Tanu Malik, Ruchi Sharma, Parmjit S. Panesar, Rakesh Gehlot, Ozlem Tokusoglu, Sanju Bala Dhull, Halil Vural, Ajay Singh	Journal of Food Processing and Preservation ,46(6), e15848. https://doi.org/10.1111/jfpp.15848 (IF- 2.609)	2021	1745-4549	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Standardization of ultrasound assisted extraction for the	Brahmeet Kaur, Parmjit S.	Journal of Food Science and Technology,59(7), 2813-2820. https://doi.org/10.1007/s13197-021-05304-0 (IF- 3.117)	2021	0022-1155	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList

recovery of phenolic compounds from mango peels	Panesar*, & Anil K. Anal				
Extraction and evaluation of structural and physicochemical properties of dietary fiber concentrate from mango peels by using green approach.	Brahmeet Kaur, Parmjit S. Panesar* & Avinash Thakur	Biomass Conversion and Biorefinery,1-10. https://doi.org/10.1007/s13399-021-01740-2 (IF-4.050)	2021	2190-6823	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Standardization of ultrasound-assisted extraction of bioactive compounds from kinnow mandarin peel.	Samandeep Kaur, Parmjit S. Panesar* & Harish K. Chopra	Biomass Conversion and Biorefinery , 1-11. https://doi.org/10.1007/s13399-021-01674-9 (IF-4.050)	2021	2190-6823	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
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Optimization of Carotenoid Pigment Extraction from <i>Epilobium nigrum</i> Fermented Wheat Bran.	Sawinder Kaur, Paramjit S. Panesar, Sushma Gurumayum, Prasad Rasane, and Vikas Kumar	Industrial Biotechnology,17(2), 100-104. https://doi.org/10.1089/ind.2020.0005..	2021	1550-9087	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList

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Recent trends in extraction of plant bioactives using green technologies: A review.	Manoj Kumar, Anil Dahuja, Sudha Tiwari, Sneha Punia, Yamini Tak, Ryszard Amarowicz, Anilkumar G. Bhoite, Surinder Singh, Shourabh Joshi, Parmjit S. Panesar, Ravi Prakash Saini et al.	Food Chemistry, 353, 129431. https://doi.org/10.1016/j.foodchem.2021.129431 (IF- 9.231)	2021	0308-8146.	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Comparative study of various processes used for removal of bitterness from kinnow pomace and kinnow pulp residue.	G. Singla, U.Singh, R.S. Sangwan, Parmjit S. Panesar, and M. Krishania	Food Chemistry,335, 127643. https://doi.org/10.1016/j.foodchem.2020.127643 (IF- 9.231)	2021	0308-8146.	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Systematic Evaluation and Studies on the Effect of Octenyl Succinic Anhydride	R Singh, S Singh, DC Saxena	Starch-Stärke,74(3-4), 2100217. https://doi.org/10.1002/star.202100217	2021	1521-379X	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		Impact factor: 2.67			

Treatment on Structural, Functional, Morphological, and Flow Properties of Underutilized Chenopodium album Starch					
Studies on standardization of alcohol aided starch extraction process from Chenopodium album and its characterization	R Singh, S Singh, DC Saxena	Journal of Food Measurement and Characterization 15, 5379–5391 (2021). https://doi.org/10.1007/s11694-021-01105-3	2021		
		Impact factor: 3.006			https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
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Valorization of unpopped Foxnut starch in stabilizing Pickering emulsion using OSA modification	Shweta, Y Kumar, DC Saxena	International Journal of Biological Macromolecules, 197, 157-166. https://doi.org/10.1016/j.ijbiomac.2021.09.148	2021	0141-8130	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
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Vitamin D fortification: A perspective to improve immunity for COVID-19 infection	S Handu, S Jan, K Chauhan, DC Saxena	Functional Food Science, 1(10), 50-66. DOI: 10.31989/ffs.v1i10.843	2021	2767-3146	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		Impact factor: 5027			
Development and Characterization of a Nutritionally Rich Spray-Dried Honey Powder	Yogita Suhag, Gulzar Ahmad Nayik, Ioannis K. Karabagias, and Vikas Nanda	Foods, 10(1): 162. https://doi.org/10.3390/foods10010162	2021	2304-8158	
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Rheological behavior and storage studies of sprouted onion pastes from four onion varieties.	Ishrat Majid, B.N.Dar, Vikas Nanda, Mona S Alwahibi, Jawaher Alkahtani, and Mohammad Javed Ansari	<i>Journal of King Saud University – Science.</i> 33(2)101271. https://doi.org/10.1016/j.jksus.2020.101271	2021	1018-3647	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		IF: 4.011			
Characterization and discrimination of Indian propolis based on physico-chemical, techno-functional, thermal and textural properties: A multivariate approach	Pant, K., Thakur, M., Chopra, H. K., Nanda, V., Usmani, S. and Ansari, M.	<i>Journal of King Saud University – Science.</i> 33(4), 101405. https://doi.org/10.1016/j.jksus.2021.101405 (IF: 4.011)	2021	1018-3647	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
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Effect of lysozyme infusion, high-intensity ultrasound and controlled thermal treatment on the physicochemical and functional characteristics of <i>Chenopodium album</i> protein isolate based active packaging film.	Nisar A. Mir, Charanjit S. Riar, Sukhcharn Singh	Food Packaging and Shelf Life. 29,100686. https://doi.org/10.1016/j.fpsl.2021.100686	2021	22142894	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		Impact factor: 8.749			
Analyzing the effect of germination on the	Seema Sharma, Romee Jan,	Food Chemistry, 361(1), 130073. https://doi.org/10.1016/j.foodchem.2021.130073	2021	0308-8146	

pasting, rheological, morphological and <i>in-vitro</i> antioxidant characteristics of kodo millet flour and extracts,	Charanjit S Riar and Vikas Bansal	Impact factor: 9.231			https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Improvement in the functional properties of quinoa (<i>Chenopodium quinoa</i>) protein isolates after the application of controlled heat-treatment: Effect on structural properties.	Nisar A. Mir, Charanjit S. Riar, Sukhcharn Singh	Food Structure, 28, 100189. 100189. https://doi.org/10.1016/j.foostr.2021.100189	2021	2213-3291	
		Impact factor: 4.551			https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Optimization of ultrasound assisted extraction of polyphenols from Meghalayan cherry fruit (<i>Prunus nepalensis</i>) using response surface methodology (RSM) and artificial neural network (ANN) approach,	Piyush Kashyap, Charanjit Singh Riar and Navdeep Jindal	Journal of Food Measurement and Characterization, 15(2),199-133. https://doi.org/10.1007/s11694-020-00611-0	2021	2193-4126	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		Impact factor: 3.002			
Optimization and evaluation of composite flour cookies prepared from germinated triticale, kidney bean, and chickpea	Mandeep Singh Sibian, Charanjit Singh Riar	Journal of Food Processing and Preservation, e14996. https://doi.org/10.1111/jfpp.14996	2021	0145-8892	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
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Silver Nanoparticle Incorporated Flaxseed Protein-Alginate Composite Films: Effect on Physicochemical, Mechanical, and Thermal Properties	KK Dash, A Kumar, S Kumari, MA Malik	Journal of Polymers and the Environment 29 (11) . https://doi.org/10.1007/s10924-021-02137-y (Impact factor 3.667)	2021	3649-3659	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Effect of extraction methods and simulated in vitro gastrointestinal digestion on phenolic compound profile, bio-accessibility, and antioxidant activity of Meghalayan cherry (Prunus nepalensis) pomace extracts,	Piyush Kashyap, Charanjit Singh Riar, Navdeep Jindal	LWT - Food Science and Technology 153, 112570, https://doi.org/10.1016/j.lwt.2021.112570	2022	0023-6438.	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
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Recent Advances in Drumstick (Moringa oleifera) Leaves Bioactive Compounds: Composition, Health Benefits, Bio-accessibility, and Dietary Applications,	Piyush Kashyap, Shiv Kumar, Charanjit Singh Riar, Navdeep Jindal, Poonam Baniwal, Raquel PF Guiné, Paula MR Correia, Rahul Mehra, Harish Kumar	Antioxidants MDPI Journal, 11, 402. https://doi.org/10.3390/antiox11020402	2022	2076-3921	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		Impact factor: 7.675			
Polyphenol bio-accessibility and antioxidant activity of in vitro digested ultrasound-assisted Meghalayan cherry	Piyush Kashyap, Charanjit Singh Riar, Navdeep Jindal	Biomass Conversion and Biorefinery, 1-15. https://doi.org/10.1007/s13399-021-02150-0	2022	2190-6815	
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(Prunus nepalensis) pomace extract					
Effect of dephenolization and pH on functional properties, amino acid profile, and nutritional characteristics of protein isolate from Meghalayan cherry (Prunus nepalensis) kernel,	Piyush Kashyap, Charanjit Singh Riar, Navdeep Jindal	Biomass Conversion and Biorefinery, 1-12 https://doi.org/10.1007/s13399-022-02740-6 Impact factor: 4.050	2022	2190-6815	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Screening of Indian bee pollen based on antioxidant properties and polyphenolic composition using UHPLC-DAD-MS/MS: A multivariate analysis and ANN based approach.	Thakur, M. and Nanda, V	<i>Food Research International</i> . https://doi.org/10.1016/j.foodres.2020.110041 (IF: 4.972)	2020	0963-9969	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
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Optimization of sprayoperating conditions for production of functional milk powder encapsulating bee pollen.	Thakur, M., Pant, K., Naik, R.R., and Nanda, V.	Drying Technology DOI: 10.1080/07373937.2020.1720225 (IF: 2.988)	2020	15322300, 07373937	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Controlling the Properties of Starch	Y Kumar, S Singh, DC Saxena	Starch-Stärke,74(9-10), 2200094. https://doi.org/10.1002/star.202200094	2022		https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList

from Rice Brokens by Crosslinking with Citric Acid and Sodium Trimetaphosphate		Impact factor: 2.67		1521-379X	
Mathematical Modeling and Characterization of Starch Nanocrystals Synthesized from Pearl Millet Varieties with Different Amylose Content	M Bhardwaj, KS Sandhu, DC Saxena	Starch-Stärke,74(9-10), 2200058. https://doi.org/10.1002/star.202200058	2022	1521-379X	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		Impact factor: 2.67			
Retention of bioactive compounds during extrusion processing and storage	J Kour, S Singh, DC Saxena	Food Chemistry:X, 13, 100191.... https://doi.org/10.1016/j.fochx.2021.100191	2022	2590-1575	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		Impact factor: 6.443			
Enhancing the storage stability of Pickering emulsion using esterified buckwheat starch with improved structure and morphology	Y Bist, Y Kumar, DC Saxena	LWT-FST.161, 113329. https://doi.org/10.1016/j.lwt.2022.113329	2022	0023-6438	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
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Effect of germination on fatty acid profile, amino acid profile and minerals of amaranth (Amaranthus spp.) grain	A Chauhan, N Kumari, DC Saxena, S Singh	Journal of Food Measurement and Characterization,16(3), 1777-1786. https://doi.org/10.1007/s11694-022-01292-7	2022		https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
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Functional, thermal and structural properties of fractionated protein	S Deb, Y Kumar, DC Saxena	Food Chemistry: X13 (2022): 100205. https://doi.org/10.1016/j.fochx.2022.100205	2022	2590-1575	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
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Supercritical fluid extraction of essential oils from Citrus reticulata peels: optimization and characterization studies.	Shreya Rajput, Samandeep Kaur, Parmjit S. Panesar*, & Avinash Thakur	Biomass Conversion and Biorefinery, 1-10. https://doi.org/10.1007/s13399-022-02807-4 (IF-4.050)	2022	2190-6823	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Improvement in properties of edible film through non-thermal treatments and nanocomposite materials: A review.	Dipak Das, Parmjit S. Panesar*, Charanjiv S. Saini and John F. Kennedy	Food Packaging and Shelf Life,100843. https://doi.org/10.1016/j.fpsl.2022.100843 (IF-8.749)	2022	2214-2894	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Green extraction of pectin from Citrus limetta peels using organic acids and its characterization.	Divyani Panwar, Parmjit S. Panesar*, Harish K. Chopra	Biomass Conversion and Biorefinery1-10. https://doi.org/10.1007/s13399-021-02127-z (IF-4.050)	2022	2190-6823	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList

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Exploration of microwaves for biorefining of phenolic antioxidants from Citrus reticulata peels: spectrophotometric and spectroscopic analysis.	Samandeep Kaur, Parmjit S. Panesar* and Harish K. Chopra	Journal of Food Processing and Preservation (2022). https://doi.org/10.1111/jfpp.16395 (IF- 2.609)	2022	1745-4549	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Structural, functional, textural characterization and in vitro digestibility of underutilized Kutki millet (Panicum sumatrense) starch.	Palak Mahajan, Manab B. Bera, Parmjit S. Panesar	LWT,154, 112831. https://doi.org/10.1016/j.lwt.2021.112831 (IF- 6.056)	2022	0023-6438	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Effect of Malting and Roasting on Chickpea Protein Fractions and Protein Quality	Kaur, Ravneet and Kamlesh Prasad	International Journal of Food Science and Technology, 1-11. https://doi.org/10.1111/ijfs.15769	2022	13652621	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
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Food physics insight: the structural design of foods	Mahajan, Palak, Manab Bandhu Bera and Kamlesh Prasad	J Food Sci Technology,2022. https://doi.org/10.1007/s13197-022-05400-9	2022	221155	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
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Elucidation of chickpea hydration, effect of soaking temperature and extent of germination on characteristics of malted flour	Kaur, Ravneet and Kamlesh Prasad	Journal of Food Science, 87: 2197–2210. https://doi.org/10.1111/1750-3841.16147	2022	221147	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
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Development of edible films from protein of brewer's spent grain: Effect of pH and protein concentration on physical, mechanical and barrier properties of films	Gireesh Kumar Shroti and Charanjiv Singh Saini	Applied Food Research, 2, 100043. https://doi.org/10.1016/j.afres.2022.100043	2022	2772-5022	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Amino acid composition, nutritional profiling, mineral content, and physicochemical properties of protein isolate from flaxseeds (<i>Linum Usitatissimum</i>)	Mohit Sharma and Charanjiv Singh Saini	Journal of Food Measurement and Characterization, 16:829-839. https://doi.org/10.1007/s11694-021-01221-0	2022	2193-4126	
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Synergistic effect of microwave heating and hydrothermal treatment on cyanogenic glycosides and bioactive compounds of plum (<i>Prunus domestica</i> L.) kernels: An analytical approach	Mohd Aaqib Sheikh, Charanjiv Singh Saini and Harish Kumar Sharma	Current Research in Food Science, 5: 65-72. https://doi.org/10.1007/s11694-021-01221-0	2022	2665-9271	
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pH shifting treatment of ultrasonically extracted soybean meal protein isolate: Effect on functional, structural, morphological, and thermal properties	Dipak Das, Parmjit S. Panesar and Charanjiv Singh Saini	Process Biochemistry, 120: 227-238. https://doi.org/10.1016/j.procbio.2022.06.015	2022	1359-5113	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
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Improvements in properties of edible film through non-thermal treatments and nano-composite materials: A review	Dipak Das, Parmjit S. Panesar, Charanjiv Singh Saini and John F. Kennedy	Food Packaging and Shelf Life, 32, 100843. https://doi.org/10.1016/j.fpsl.2022.100843	2022	2214-2894	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
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Microencapsulation of fenugreek seed oil and oil load effect on maltodextrin and fenugreek seed mucilage as wall materials by spray drying	<u>Mohona Munshi, Pradyuman Kumar</u>	<i>Journal of Food Processing and Preservation</i> , 46(2), e16294. https://doi.org/10.1111/jfpp.16294	2022	0145-8892	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Effect of extraction parameters on the isolation of fenugreek	Neha Kumari, Sajad Ahmad Wani and	Quality Assurance and Safety of Crops and Foods, Vol.14 No. SP2, IF:1.67	2022	17578361,	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList

seed protein and characterization of fenugreek protein concentrate	Pradyuman Kumar	https://doi.org/10.15586/qas.v14iSP1.1148		1757837 X	
Diosgenin: An ingress towards solving puzzle for diabetes treatment	Arya, P. and Kumar, P.	<i>Journal of Food Biochemistry</i> . IF:3.65 https://doi.org/10.1111/jfbc.14390	2022	0145-8884	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Encapsulated bee propolis powder: Drying Process, optimization, and Physico-chemical Characterization	Kirty Pant, Mamta Thakur, H.K.Chopra and Vikas Nanda	LWT- Food Science & Technology, 112956, IF:6.0 https://doi.org/10.1016/j.lwt.2021.112956	2022	0023-6438	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Assessment of Fatty acids, amino acids and thermal properties of Bee propolis from Northern India using a Multivariate Approach	Kirty Pant, Mamta Thakur, B.N.Dar, H.K.Chopra and Vikas Nanda	Journal of Food Composition and Analysis, 10624, IF: 4.8 https://doi.org/10.1016/j.jfca.2022 .	2022	0889-1575	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Investigating the flow properties of bee pollen enriched milk powder during storage.	Mamta Thakur & Vikas Nanda	Journal of Stored Products Research, 101940, IF:2.8 https://doi.org/10.1016/j.jspr.2022.101940	2022	0022-474X	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList