

**RESEARCH PAPER PUBLISHED IN 2022**

Title of paper	Name of the authors	Name of journal	Year of publication	ISSN number	Link to the recognition in UGC Enlistment of the Journal
Systematic evaluation and effect of different treatments (HMT, QESD, OSA) on flow properties of Chenopodium album starch.	Singh, R., Singh, S., & Saxena, D. C.	Journal of Food Processing and Preservation, 46(12), e17172.	2022	01458892, 17454549.	<a href="https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList">https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList</a>
Advances in isolation, characterization, modification, and application of Chenopodium starch: A comprehensive review	Kheto, A., Das, R., Deb, S., Bist, Y., Tarafdar, A., Kumar, Y., & Saxena, D. C.	International Journal of Biological Macromolecules, 222, 636-651.	2022	0141-8130	<a href="https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList">https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList</a>
Controlling the Properties of Starch from Rice Broken by Crosslinking with Citric Acid and Sodium Trimetaphosphate.	Kumar, Y., Singh, S., & Saxena, D. C.	Starch- Stärke, 74(9-10), 2200094.	2022	0038-9056 (print). 1521-379X (online).	<a href="https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList">https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList</a>
Mathematical Modeling and Characterization of Starch Nanocrystals Synthesized from Pearl Millet Varieties with Different Amylose Content.	Bhardwaj, M., Sandhu, K. S., & Saxena, D. C.	Starch-Stärke, 74(9-10), 2200058.	2022	0038-9056 (print). 1521-379X (online).	<a href="https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList">https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList</a>
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Enhancing the storage stability of Pickering emulsion using esterified buckwheat starch with improved	Bist, Y., Kumar, Y., & Saxena, D. C.	LWT, 161, 113329.	2022	0023-6438	<a href="https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList">https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList</a>

structure and morphology					
Functional, thermal and structural properties of fractionated protein from waste banana peel.	Deb, S., Kumar, Y., & Saxena, D. C.	Food Chemistry: X, 13, 100205.	2022	0308-8146	<a href="https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList">https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList</a>
Systematic evaluation and studies on the effect of octenyl succinic anhydride treatment on structural, functional, morphological, and flow properties of underutilized Chenopodium album starch.	Singh, R., Singh, S., & Saxena, D. C.	Starch-Stärke, 74(3-4), 2100217.	2022	0038-9056 (print). 1521-379X (online).	<a href="https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList">https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList</a>
Ozone and cold plasma: Emerging oxidation technologies for inactivation of enzymes in fruits, vegetables, and fruit juices.	Mayookha, V. P., R. Pandiselvam, Anjineyulu Kothakota, S. Padma Ishwarya, Anandu Chandra Khanashyam, Naciye Kutlu, E. J. Rifna, Manoj Kumar, Parmjit S. Panesar, and Ahmed A. Abd El-Maksoud	Food Control, 109399. (Impact Factor-6.652)	2022	0956-7135	<a href="https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList">https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList</a>
Potential of deep eutectic solvents in the extraction of value-added compounds from agro-industrial by-products.	Anuradha Saini, Anil Kumar, Parmjit S. Panesar*, and	Applied Food Research, 100211.	2022	2772-5022 (Online)	<a href="https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList">https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList</a>

	Avinash Thakur				
Recent insights into polysaccharide-based hydrogels and their potential applications in food sector: A review.	Arshied Manzoor, Aamir Hussain Dar, Vinay Kumar Pandey, Rafeeya Shams, Sadeeya Khan, Parmjit S. Panesar, John F. Kennedy, Ufaq Fayaz, and Shafat Ahmad Khan (2022).	International Journal of Biological Macromolecules, 213, 987- 1006. (Impact Factor- 8.025)	2022	0141-8130	<a href="https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList">https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList</a>
pH shifting treatment of ultrasonically extracted soybean meal protein isolate: Effect on functional, structural, morphological and thermal properties.	Dipak Das, Parmjit S. Panesar*, & Charanjiv S. Saini (2022).	Process Biochemistry. <a href="https://doi.org/10.1016/j.procbio.2022.06.015">https://doi.org/10.1016/j.procbio.2022.06.015</a> (Impact Factor- 4.885)	2022	00329592, 13595113	<a href="https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList">https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList</a>
Optimization of ultrasound-assisted enzymatic extraction of resistant starch from green banana peels and its structural characterization.	Brahmeet Kaur, Kamble B. Venkatrao, Parmjit S. Panesar*, Harish K. Chopra & Anil K. Anal (2022).	Journal of Food Science and Technology, 1-10. <a href="https://doi.org/10.1007/s13197-022-05546-6">https://doi.org/10.1007/s13197-022-05546-6</a> (Impact Factor- 3.117)	2022	0022-1155 (print); 0975-8402 (web)	<a href="https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList">https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList</a>
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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 Biorefinery, <a href="https://doi.org/10.1007/s13399-021-02127-z">https://doi.org/10.1007/s13399-021-02127-z</a> (Impact Factor- 4.050)	2022	2190-6823	<a href="https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList">https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList</a>
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Assessment of fatty acids, amino acids, minerals, and thermal properties of bee propolis from Northern India using a multivariate approach.	Kirty Pant, Mamta Thakur, Harish Kumar Chopra, Basharat Nabi Dar, Vikas Nanda (2022),	Journal of Food Composition and Analysis Volume 111, 104624.	2022	0889-1575	<a href="https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList">https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList</a>
Investigating the flow properties of bee pollen enriched milk powder during storage.	Mamta Thakur and Vikas Nanda (	Journal of Stored Products Research, Volume 96, 101940. <a href="https://doi.org/10.1016/j.jspr.2">https://doi.org/10.1016/j.jspr.2</a>	2022	0022-474X.	<a href="https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList">https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList</a>

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Polhenol bio- accessibility and antioxidant activity of in vitro digested ultrasound-assisted Meghalayan cherry ( <i>Prunus nepalensis</i> ) pomace extract.	Piyush Kashyap, Charanjit Singh Riar, Navdeep Jindal (2022).	Biomass Conversion and Biorefinery, 1-15.	2022	21906815, 21906823.	<a href="https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList">https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList</a>
Recent Advances in Drumstick ( <i>Moringa oleifera</i> ) 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.	2022	20763921	<a href="https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList">https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList</a>
Effect of dephenolization and pH on	Piyush	Biomass Conversion and	2022	21906815,	<a href="https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList">https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList</a>



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Characterization of spray dried diosgenin from fenugreek using binary blends of carrier agents.	Arya, P. and Kumar, P.	Applied Food Research 2(1): 100054. DOI: 10.1016/j.afres.2022.100054.	2022	2772-5022	<a href="https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList">https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList</a>
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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	Munshi, M., and Kumar, P. 2022.	Journal of Food Processing and Preservation, <a href="https://doi.org/10.1111/jfpp.16294">https://doi.org/10.1111/jfpp.16294</a> .	2022	17454549.	<a href="https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList">https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList</a>
Effect of size reduction operation on particle size distribution, carotenoid content, hydration, and functional characteristics of dehydrated carrot shreds.	Haq, R, Dar, M.S., Kumar, P., Prasad, K. and Nayik, G.A. 2022	Journal of Post Harvest Technology 10 (2), 81- 91	2022	17447550, 17447569.	<a href="https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList">https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList</a>
Effect of soaking conditions in the reduction of antinutritional factors in sunnhemp ( <i>Crotalaria juncea</i> ) seeds.	Rashmi Rawat and Charanjiv Singh Saini.	Food Chemistry Advances, 1, 100092, 1-9	2022		<a href="https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList">https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList</a>
Utilization of peel of white pomelo for the development of pectin based biodegradable composite films blended	Aditi Sood and Charanjiv Singh Saini	Food Chemistry Advances, 1, 100054, 1-8	2022		<a href="https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList">https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList</a>

with casein and egg- albumen.					
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