PUBLICATION IN THE YEAR 2023 (32 Research Papers)						
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	
Effect of citric acid and sodium trimetaphosphate induced crosslinking on functional, rheological, structural, and thermal properties of buckwheat starch.	Kumar, Y., Singh, S., & Saxena, D. C.	Starch-Stärke, 2200267. https://doi.org/10.1002/ star.202200267	2023	00389056, 1521379X	https://ugccare.unipune.ac.in/Apps1 /User/WebA/CAREList	
Guinea Grass Seed (Megathyrsus Maximus), A Potential Novel Starch Source: Impact of Isolation Methods on Functional, Morphological, Structural, Pasting, and Rheological Properties.	Bist, Y., Sharanagat, V. S., & Saxena, D. C.	Starch-Stärke, 2300003	2023	00389056, 1521379X	https://ugccare.unipune.ac.in/Apps1 /User/WebA/CAREList	
Valorization of banana and kinnow waste in the development of nutritional bar using extrusion and plate-molding technique.	Fazil, C., Kumar, Y., Sharma, R., Srivastava, T., & Saxena, D. C.	Waste and Biomass Valorization, 1-17.	2023	1877-2641	https://ugccare.unipune.ac.in/Apps1 /User/WebA/CAREList	
Principal component analysis for particle size-based classification of gorgon nut flour and their morphological, structural, thermal and pasting characteristics.	Sharma, R., Kotwaliwale, N., Jindal, N., & Saxena, D. C.	International Journal of Food Science & Technology, 58(6), 3144-3153	2023	09505423, 13652621	https://ugccare.unipune.ac.in/Apps1 /User/WebA/CAREList	
Studies on rheological behavior of native and octenyl succinic anhydride modified buckwheat	Bist, Y., Kumar, Y., & Saxena, D. C.		2023		https://ugccare.unipune.ac.in/Apps1 /User/WebA/CAREList	

(Fagopyrum esculentum) starch gel and improved flow properties thereof. Journal of Food Process Engineering, 46(1), e14193					
Green extraction of dietary fiber concentrate from pearl millet bran and evaluation of its microstructural and functional properties.	Ravinderjit Kaur, Parmjit S Panesar*, Charanjit S. Riar	Biomass Conversion and Biorefinery, https://doi.org/10.1007/ s13399-023-04627-6 (Impact Factor- 4.050)	2023	21906815, 21906823.	https://ugccare.unipune.ac.in/Apps1 /User/WebA/CAREList
Evaluation of nutritional profile, phytochemical potential, functional properties and anti-nutritional studies of Citrus limetta peels.	Divyani Panwar, Parmjit S. Panesar*, & Harish K. Chopra	Journal of Food Science and Technology, 1-11. (Impact Factor- 3.117)	2023	00221155, 09758402.	https://ugccare.unipune.ac.in/Apps1 /User/WebA/CAREList
A review on the industrial wastewater with the efficient treatment techniques.	Anil Kumar, Avinash Thakur, & Parmjit S. Panesar	Chemical Papers. 1-33. https://doi.org/10.1007/ s11696-023-02779-3 (Impact Factor- 2.146)	2023	03666352, 13369075	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Ultrasound-assisted extraction of pectin from Citrus limetta peels: Optimization, characterization, and its comparison with commercial pectin	Divyani Panwar, Parmjit S. Panesar*, & Harish K. Chopra	Food Bioscience, 51, 102231. (Impact Factor-5.314) https://doi.org/10.1016/j.fbio.2022.102	2023	22124306, 22124292	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Sequential Extraction of Functional Compounds from Citrus reticulata Pomace Using Ultrasonication Technique.	Samandeep Kaur, Parmjit S. Panesar*, & Harish K. Chopra	Food Chemistry Advances, 2, 100155. https://doi.org/10.1016/j . focha.2022.100155.	2023	2772-753X	https://ugccare.unipune.ac.in/Apps1 /User/WebA/CAREList

Modeling and optimization of ultrasound-assisted extraction of bioactive compounds from Allium sativum leaves using Re-sponse Surface Methodology and Artificial Neural Network coupled with Genetic Algorithm.	Shekhar S, Prakash P, Singha P, Prasad K, Singh SK	Foods 12:1925 DOI: https://doi.org/10.3390/ foods12091925. (IF: 5.561)	2023	2304-8158)	https://ugccare.unipune.ac.in/Apps1 /User/WebA/CAREList
Non-Destructive Evaluation of Moisture Content for Spinach Leaf Powder Using Complex Impedance Spectroscopy.	Shekhar S, Prasad K	Journal of the ASABE 66:415-421 DOI: https://doi.org/10.13031 /ja.14873. (IF: 1.390)	2023	27693287, 27693295	https://ugccare.unipune.ac.in/Apps1 /User/WebA/CAREList
Comparative elucidation of garlic peeling methods and positioning of quality characteristics using principal component analysis.	Prakash P, Prasad K	Acta Scientiarum Polonorum Technologia Alimentaria 22:119-131 DOI: http://dx.doi.org/10.173 06/J.AFS.2023.1114. (IF: 0.319)	2023	1644-0730	https://ugccare.unipune.ac.in/Apps1 /User/WebA/CAREList
Wheat Bran as Potential Source of Dietary Fiber: Prospects and Challenges.	Saini, P., Islam, M., Das, R., Shekhar, S., Sinha, A. S. K., & Prasad, K.	Journal of Food Composition and Analysis, 116, 105030. (IF: 4.3)	2023	0889-1575	https://ugccare.unipune.ac.in/Apps1 /User/WebA/CAREList
) Effect of Acid Pretreatment on Physico-Chemical, Optical, Functional, Thermal, and Morphological Characteristics of Unripe Plantain and Banana Flour.	Gadhave, R. K., Kaur, R., Prasad, K.	Journal of Food Chemistry & Nanotechnology 9:27- 35.	2023	24714291.	https://ugccare.unipune.ac.in/Apps1 /User/WebA/CAREList

Rice Straw as a Source of Nanocellulose Fibers for the Sustainable	Islam, M., Saini, P., Das, R., Shekhar, S., Sinha, A. S. K., & Prasad, K.	Food Packaging Materials: A Review. BioResources. 18 (1), 2351-2385. (IF: 1.747).	2023	1930-2126	https://ugccare.unipune.ac.in/Apps1 /User/WebA/CAREList
A review on Api-products: current scenario of potential contaminants and their food safety concerns.	Anamika Sharma, Kirty Pant, Dilpreet Singh Brar, Avinash Thakur, & Vikas Nanda	Food Control, Volume 145, https://doi.org/10.1016/j .foodcont.2022.109499.	2023	0956-7135	https://ugccare.unipune.ac.in/Apps1 /User/WebA/CAREList
A comprehensive review on unethical honey: Validation by emerging techniques.	Dilpreet Singh Brar, Kirty Pant, Reshma Krishnan, Sawinder Kaur,Prasad Rasane, Vikas Nanda, Sudhanshu Saxena, Satyendra Gautam	Food Control, Volume 145, 109482. https://doi.org/10.1016/j.foodcont.2022.109482.	2023	0956-7135	https://ugccare.unipune.ac.in/Apps1 /User/WebA/CAREList
Comprehensive Analysis of Physicochemical, Functional, Thermal, and Morphological	Sanyukta, Dilpreet Singh Brar, Kirty Pant,	ACS Omega., https://doi.org/10.1021/ acsomega.3c03429.	2023	24701343	https://ugccare.unipune.ac.in/Apps1 /User/WebA/CAREList

Properties of Microgreens from	Sawinder				
Different Botanical Sources,	Kaur, Vikas				
,	Nanda,				
	Gulzar				
	Ahmad				
	Nayik,				
	Seema				
	Ramniwas,				
	Prasad				
	Rasane, and				
	Sezai Ercisli				
Anti-cancerous effect of corn silk: a	Amisha	Biotech, 13(7), 1-15.	2023	2673-6284	https://ugccare.unipune.ac.in/Apps1
critical review on its mechanism of	Gulati, Jyoti	DOI: 10.1007/s13205-			/User/WebA/CAREList
action and safety evaluation.	Singh, Prasad	023-03673-1.			
	Rasane,				
	Sawinder				
	Kaur,				
	Jaspreet				
	Kaur, Vikas				
	Nanda			1.77.77.77	
Chemical and functional	Dilpreet	International Journal of	2023	15322386, 10942912	https://ugccare.unipune.ac.in/Apps1
characteristics to detect sugar syrup	Singh	Food Properties,			/User/WebA/CAREList
adulteration in honey from different	Brar,Gulzar	Volume 26 - Issue 1.			
botanical origins.	Ahmad	https://doi.org/10.1080/			
	Nayik,Ashwa	10942912.2023.221806			
	ni Kumar	<u>6</u> .			
	Aggarwal,				
	Sawinder				
	Kaur, Vikas				
	Nanda,				
	Sudhanshu				
	Saxena,				

Effect of film forming solution pH on antibacterial, antioxidant and structural characteristics of edible films from modified quinoa protein,	Satyendra Gautam, Seema Ramniwas &Teferi Damto Tolcha Nisar A Mir, Charanjit S Riar, Sukhcharn Singh	Food Hydrocolloids, 135, 108190	2023	0268-005X.	https://ugccare.unipune.ac.in/Apps1 /User/WebA/CAREList
Difference in the nutritional, in vitro, and functional characteristics of protein and fat isolates of two Indian Chia (Salvia hispanica L) seed genotypes with variation in seed coat color	Amanda Manoj Malik, Charanjit S Riar,	Journal Of Food Science, 87 (9), 3872- 3887	2023	00221147, 17503841.	https://ugccare.unipune.ac.in/Apps1 /User/WebA/CAREList
Detoxification of Meghalayan cherry (Prunus nepalensis) kernel and its effect on structural and thermal properties of proteins.		Food Research International, 164, 112437.	2023	0963-9969.	https://ugccare.unipune.ac.in/Apps1 /User/WebA/CAREList
. Ultrasonic extraction of soy protein isolate: Characterization and comparison with microwave and enzymatic extraction methods.	Dipak Das, Parmjit S. Panesar and Charanjiv Singh Saini.	Journal of Food Science, 1-22. https://doi.org/10.1111/ 1750-3841.16654.	2023	00221147, 17503841.	https://ugccare.unipune.ac.in/Apps1 /User/WebA/CAREList

High-intensity ultrasound (HIUS) treatment of sunnhemp (Crotalaria juncea L.) protein isolate: Modification of functional, structural and microstructural properties.	Rashmi Rawat and Charanjiv Singh Saini.	Food and Bioprocess Technology, https://doi.org/10.1007/ s11947-023-03011-6.	2023	19355149, 19355130	https://ugccare.unipune.ac.in/Apps1 /User/WebA/CAREList
Synergistic effect of combined treatments in the reduction of antinutritional factors in underutilized sunnhemp (Crotalaria juncea L.) legume: effect on structural, morphological, thermal and pasting characteristics of sunnhemp flour.	Rashmi Rawat and Charanjiv Singh Saini.	Journal of Food Measurement and Characterization, https://doi.org/10.1007/ s11694-023-01940-6.	2023	21934134, 21934126	https://ugccare.unipune.ac.in/Apps1 /User/WebA/CAREList
Harnessing plum (Prunus domestica L.) processing wastes for the fabrication of bio-composite films: An attempt towards a food circular bioeconomy,	Mohd Aaqib Sheikh, Charanjiv Singh Saini and Harish Kumar Sharma.	Food Hydrocolloids, 142,108790, 1-12.	2023	0268-005X.	https://ugccare.unipune.ac.in/Apps1 /User/WebA/CAREList
Investigating the effect the supercritical carbon dioxide treatment on the rheological, thermal and functional properties of	Mohd Aaqib Sheikh, Charanjiv Singh Saini and Harish	Foods, 12, 815, 1-17.	2023	2304-8158	https://ugccare.unipune.ac.in/Apps1 /User/WebA/CAREList

plum (Prunus domestica L.) kernel protein isolates,	Kumar Sharma.				
High-intensity ultrasound treatment: An effective way of modifying thermal and rheological properties of sunnhemp (Crotalaria juncea) protein isolate (SHPI) by varying ultrasound amplitude and time.	Rashmi Rawat and Charanjiv Singh Saini.	Journal of Food Process Engineering, doi:10.1111/jfpe.14290, 1-11.	2023.	01458876, 17454530.	https://ugccare.unipune.ac.in/Apps1 /User/WebA/CAREList
Supercritical carbon-dioxide treatment of plum (Prunus domestica L) kernel protein isolate: Impact on structural, thermal, physical, and functional properties.	Mohd Aaqib Sheikh, Charanjiv Singh Saini and Harish Kumar Sharma	Sustainable Chemistry and Pharmacy, 32, 100979, 1-15.	2023	2352-5541	https://ugccare.unipune.ac.in/Apps1 /User/WebA/CAREList
Structural modification of plum (Prunus domestica L) kernel protein isolate by supercritical carbon-dioxide treatment: Functional properties and in-vitro protein digestibility.	Mohd Aaqib Sheikh, Charanjiv Singh Saini, and Harish Kumar Sharma.	International Journal of Biological Macromolecules, 230, 123128, 1-10	2023	01418130	https://ugccare.unipune.ac.in/Apps1 /User/WebA/CAREList