

Research Paper (2021-2024)

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
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 graecum</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	<i>ACS Food Science and Technology</i> , 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	<i>Journal of Agriculture and Food Research</i> , 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	<i>Food Hydrocolloids for Health</i> , 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	<i>Food Science and Applied Biotechnology</i> , 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
content of plum kernel grits by using response surface methodology	Harish Kumar Sharma				
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 GadhaveNavdeep Jindal	Journal of Food Process Engineering,44(12), e13904. https://doi.org/10.1111/jfpe.13904	2021	P: 0145-8876	
-				E: 1745-4530	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		IF: 2.356 Wiley			
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
		IF: 5.561			
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

chickpea (Cicer arietinum) - A review					
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
Citrus processing by-products: an overlooked repository of bioactive compounds.	Samandeep Kaur, Parmjit S. Panesar* & Harish K. Chopra	Critical Reviews in Food Science and Nutrition,1-21. https://doi.org/10.1080/10408398.2021.1943647 (IF-11.208)	2021	1549-7852	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Recent approaches for enhanced production of microbial polyhydroxybutyrate: Preparation of biocomposites and applications.	Anjana, Gaurav Raturi, Shweta Shree, Amita Sharma, Parmjit S. Panesar, Saswata Goswami	International Journal of Biological Macromolecules, 182, 1650-1669. https://doi.org/10.1016/j.ijbiomac.2021.05.037 (IF--8.025)	2021	0141-8130	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Optimization of Carotenoid Pigment Extraction from <i>Epicoccum 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

Unraveling the scientific perspectives of citrus by-products utilization: Progress towards circular economy.	Divyani Panwar, Anuradha Saini, Parmjit S. Panesar* and Harish K. Chopra	Trends in Food Science & Technology, 111, 549-562. https://doi.org/10.1016/j.tifs.2021.03.018 . (IF- 16.002)	2021	0924-2244	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Millet Starch: A Review.	Palak Mahajan, M.B. Bera, Parmjit S. Panesar and A. Chauhan (2021) Millet Starch: A Review.	International Journal of Biological Macromolecules, 180, 61-79. https://doi.org/10.1016/j.ijbiomac.2021.03.063 (IF- 8.025)	2021	0141-8130	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
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	2193-4126	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		Impact factor: 3.006			
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
		Impact factor: 8.025			
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	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		IF: 4.350			
Changes in major flavonols and quercetin glycosides upon sprouting in onion cultivars.	Ishrat Majid, Shafat Hussain, Vikas Nanda, and Mohammad Javed Ansari	Journal of King Saud University – Science 33 .101222. https://doi.org/10.1016/j.jksus.2020.10.019	2021	1018-3647	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		IF: 4.011			

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
Poly(ϵ -caprolactone): A Potential Polymer for Biodegradable Food Packaging Applications.	Thakur, M., Majid, I., Hussain, S. and Nanda, V.	<i>Packaging Technology and Science.</i> 34(8), 449-461. https://doi.org/10.1002/pts.2572 (IF:1.187)	2021	1099-1522	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
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	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
		Impact factor: 4.551			
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
		Impact factor: 2.609			

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
		Impact factor: 6.050			
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	
		Impact factor: 4.050			https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList

(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
Composition and functionality of bee pollen: A review.	Thakur, M. and Nanda, V.	<i>Trends in Food Science and Technology.</i> 98, 82-106. DOI: 10.1016/j.tifs.2020.02.001 (IF: 11.077)	2020	0924-2244.	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
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 10.1080/07373937.2020.1720225 (IF: 2.988) DOI:	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), https://doi.org/10.1002/star.202200094 2200094.	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
		Impact factor: 6.050			
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
		Impact factor: 3.006		2193-4126	
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
		Impact factor: 6.443			

from waste banana peel					
Isolation, characterization, bio-accessibility, and cytotoxic effect of ellagitannins purified from peels of Punica granatum Indian var. Bhagwa	Rimpi Foujdar, Harish Kumar Chopra, Manab Bandhu Bera, Kanisht Batra.	Journal of Food Measurement and Characterization https://doi.org/10.1007/s11694-021-01272-3 IF=3.006	2022	21934126,	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
Food Physics inside: the structural design of food.	Mahajan, P, Manab Bandhu Bera and Prasad. K.	J.Food Sci & Tech. https://doi.org/10.1007/s13197-022-05400-9 - IF=3.1	2022	0022-1155	https://ugccare.unipune.ac.in/Apps1/User/WebA/CAREList
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
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