

List of Ph.D. theses				
Sr. No.	Title of the Thesis	Name of Guide	Name of Research Scholar	Registration Number/Passout
1	Characterizing the engineering properties of skim milk powder and protein derivatives of Buffalo milk.	Dr. H. K. Sharma, Dr. G. R. Patil	Ish Kumar sawhney	SLIET/Phd/20/07 Feb-11
2	Studies on the isolation, Premeabelization and immobilization of yeast cells for the production of lacteelose.	Prof. P. S. Panesar	Shweeta Kumari	PFE/1001
3	Comparative studies on the Phycio-chemical and molecular characterization of indigenous rice cultivars.	Prof. P. S. Panesar	Shubhneet Kaur	SLIET/Ph.D/110/09
4	Development, Characterization and storage behavior of fibre rich extruded snake food.	Dr. H. K. Sharma	Amir Hussain Dar	SLIET/Ph.D/112/09
5	Studies on the development of rice based vegetable supplemented functional instant soup mix.	Dr. Kamlesh Prasad	Yogender Singh	PFE/1103
6	Studies on Welan gum production, downstream processing and application in Food preparation.	Prof. M. B. Bera, Prof. P. S. Panesar	Varinder Kaur	SLIET/Ph.D/84/09
7	Studies on the microbial production molecular characterization and bio-preserved potential of bacteriocin.	Prof. M. B. Bera, Prof. P. S. Panesar	Vandana Bali	SLIET/Ph.D/114/09
8	Purification and characterization of microbial cellulose and pectinases for the improvement of juice quality and recovery from pine apple.	Dr. H. K. Sharma	Sanjay Kumar	SLIET/PhD/63/08
9	Study on extraction of Pomegranate ellagittannin storage stability and its application.	Prof. Praduman Kumar	Satish Chandra Kushwaha	SLIET/Ph.D/50/08
10	Hot air drying kinetics, Moisture adsorption, isotherm and product characterization of selected green leafy vegetables.	Dr. Kamlesh Prasad	Ankita	SLIET/Ph.D/81/09
11	Effect of processing and storage on the various quality parameters of caramel and bar.	Dr. H. K. Sharma	Garima Sengar	SLIET/Ph.D/113/09
12	Studies on processing and utilization of buck wheat ( <i>Fagopyrum esculentum</i> )	Dr. D. C. Saxena	Navdeep Jindal	SLIET/Ph.D./48/08
13	Studies on characterization processing and utilization of Horse chestnut.	Dr. D. C. Saxena	Syed Insha Rafiq	PFE-1205

14	Studies on the utilization of deoiled Rice bran and other food industry wastes in the development of viable biodegradable molded products.	Dr. D.C. Saxena	Kulsam Jan	PFE-1207
15	Technology of develop nutritionally rich honey powder by spray drying.	Dr. Vikas Nanda	Yogita	PFE-1207
16	Studies on characterization processing and utilization of Chenopodium ( <i>Chenopodium album</i> L) grains.	Dr. Sukhcharan Singh	Romee Jan	PFE-1205
17	Tamarind pulp powder:- Process, Optimization, Characterization and self life assessment.	Dr. P. Kumar	Khalid Muzaffae	PFE-1213
18	Studies on characterization, processing and utilization of amaranth ( <i>Amaranthus spp.</i> ) grain.	Dr. Sukhcharan Singh, Dr. D.C. Saxena	Arti Chauhan	PFE-1104
19	Development and characterization of extruded product of carrot pomace, pulse powder and rice flour.	Dr. B. C Sarkar	Navneet Kumar	SLIET/Ph.D/21/07
20	Process technology for the development of millet, vegetable and hydrocolloid supplemented pasta.	Dr. P. Kumar, Dr. K. Prasad	Amir Gull	PFE-1212
21	Studies on the production, purification and structural, elucidation of bacterial cellulose.	Prof. P. S. Panesar	Om Chand Singh	SLIET/Ph.D/109/09
22	Studies on effect of processing methods and dietary fiber enrichment on the quality characteristics and storage stability of chicken meat nuggets.	Dr. C. S. Riar	Ashok Kumar	PFE-1223
23	Characterization of traditional rice cultivars of Kashmir for their physico-chemical, thermal, molecular and structural characteristics.	Dr. C. S. Riar	Farahan Mohiudin Bhat	PFE-1304
24	Characterization and quality evaluation of Indian honey.	Dr. Vikas Nanda	Rajni Kamboj	PFE-1004
25	Studies on development of nutritionally enriched extruded powder based on Fenugreek, Oat and Pea.	Prof. Praduman Kumar	Sajad Ahmed	PFE-1209
26	Process Technology for preparation of self stable beetroot juice powder.	Prof. Praduman Kumar	Bindu	PFE-1203
27	Utilization of Drumstick ( <i>Moringa oleifera</i> ) for extraction, Micro-encapsulation and designing health food.	Dr. H.K. Sharma	Monika	PFE-1109

28	Osmo-Convective dehydration Kinetics and storage study of Elephant foot yam ( <i>Amarphophallus spp.</i> )	Dr. B.S.Hathan	Sangeeta	PFE-1101
29	Development and characterization of flaked and puffed rice based functional breakfast snack.	Dr. Kamlesh Prasad	Shiv Kumar	PFE-1218/JAN-2018
30	Development, Evaluation and invitro digestibility study of Bakery from blend of germinated cereal grains and pulses.	Dr. C. S. Riar	Mandeep Singh	PFE-1010/JAN-2018
31	Development and characterization of maize and flat bread, supplemented with Asparagus bean flour.	Prof. Praduman Kumar	Tajamul Roof Shah	PFE-1211/FEB-2018
32	Sprouted Onion: Characterization, Functionality and utilization.	Dr. Vikas Nanda	Ishrat Majid	PFE-1301/MAR-2018
33	Study on development and beetroot ( <i>Beta-valgaris</i> ) based value added product.	Dr. H.K. Sharma	Bhupinder Singh	PFE-1003/2018
34	Studies on the utilization of sesame meal in the development of edible films and coatings.	Prof. Charanjiv Singh	Loveleen Shama	PFE-1204/April-2018
35	Studies on the effect of soaking germination and melting on the extraction of bioactive compound from minor millets and their applications.	Prof. C.S. Riar	Seema	PFE-1217/Aug-2018
36	Studies on the effect of surface and particle characteristics on the flow behavior of rice flour.	Prof. D.C. Saxena	Shumaila Jan	PFE-1303/Nov-2018
37	Studies on the formulation, characterization and storage of carrot based beverage powder.	Prof. Kamlesh Prasad	Raees UL. Haq	PFE-1214/Nov-2018
38	Process optimization for the preparation of gluten free biscuits with a blend of copra meal amaranth foxtail millet flour.	Prof. Praduman Kumar	Ajay Singh	PFE-1007/Jan-2019
39	Studies on processing of bottle Gourd ( <i>Legenaria siceraria</i> ).	Prof. H.K. Sharma	Suheela bhat	PFE-1306/2019
40	Development and characterization of biodegradable films based on modified starches and additives.	Prof. C.S. Riar	Sakshi	PFE-1201/Jan-2019
41	Studies on characterization, processing and utilization of quinoa seeds ( <i>chenopodiunquinoa willd</i> )	Prof. Sukhcharan Singh,	Khan Nadia Jan	PFE-1302/Febr-2019
42	Studies on isolation, modification characterization and utilization of starch from Amaranth( <i>Amaranthus spp.</i> ) cultivars.	Prof. Sukhcharan Singh,	Narendra Kumar	PFE-1202/June-2019

43	Physical modification of protein Isolate extracted from Sunflower ( <i>Helianthus annuus</i> ) meal.	Dr. Charanjiv Singh	Mudasir Ahmad Malik	PFE-1305/July-2019
44	Characterization and utilization of sand pear( <i>Pyrus Pyrifolia L</i> ) for the development of candy.	Prof. P. Kumar	Poonam	PFE-12015/Aug-2019
45	Studies on ultra-sonification processing of different honey types and marker based identification of their floral sources.	Prof. M.B.Bera	Sandeep	PFE-1222/Feb-2020
46	Production, purification and immobilization of fungal B-galactosidase by solid state fermentation and its used in the synthesis of galacto-oligosaccharides.	Prof. P.S.Panesar	Rupinder Kaur	PFE-1308/Feb-2020
47	Studies on Isolation, modification and characterization of starches from mango kernel and its utilization.	Prof. D.C. Saxena	Indu Bharti	PFE-1219/March-2020
48	Development of machine vision system for colour measurement of Dairy products.	Dr. Charanjiv Singh	Prasant Saurabh Minz	PFE-1221/March-2020
49	Studies on the development of nutraceuticals foods using extrusion technology.	Prof. D.C. Saxena	Jasmeet Kaur	PFE-1108/Sept-2020
50	Characterization and Utilization of bee pollen to develop Functional milk powder.	Dr. Vikas Nanda	Mamta Thakur	PFE-1603/Feb-2021
51	Isolation, characterization and utilization of proteins from selected pseudo cereals.	Prof.Sukhcharan Singh, Prof. Charanjit Singh Riar	Nisar Ahmad Mir	PFE-1506/May-2021
52	Studies on the processing, standardization and value addition to Kinnow juice industry by-products.	Dr.P.S.Panesar Prof. R.S.Sangwan	Gisha	PFE-1502/Jan-2022
53	Development of Nan emulsions based delivery system for lutein extract and its applications in food system.	Dr. P.S. Panesar Dr. M.B. Bera	Anuradha Saini	PFE-1501/Feb-2022
54	Studies on extraction and characterization of polyphenols from Meghalayan Cherry ( <i>Prunus-nepalensis</i> ) pomace and kernel	Dr. Navdeep Jindal Prof. C.S. Riar	Piyush Kashyap	PFE-1704/Oct-2022
55	Studies on Kutki Millet ( <i>Panicum sumatrense</i> ) starch hydrogel and its application as nutraceutical delivery in the food matrix.	Dr. M.B. Bera Dr. P.S. Panesar	Palak	PFE-1802 NDF Nov/2022
56	Studies on synthesis of starch nanoparticles from pearl millet and their application in reinforcement of biodegradable films.	Prof. D.C. Saxena Prof. Kawaljit Singh Sandhu	Mamta Bhardwaj	PFE-1505 March-2023

57	Development of Ellagitannin nano-conjugate and its delivery in food systems.	Dr. M.B. Bera Prof. Harish Chopra	Rimpi Foujdar	PFE-1504 April-2023
58	Studies on Extraction of Value-Added Compounds from Citrus limetta peels and their Applications in food systems	Dr. P.S. Panesar Prof. Harish Chopra	Divyani Panwar	PFE/1703 July-2023
59	Characterization and utilization of protein isolate from detoxified meal of Plum kernel.	Prof. Charanjiv Singh Saini Prof. H.K.Sharma	Mohd Aaqib sheikh	PFE1701 Dec-2023
60	Study on extraction of Fenugreek diosgenin, Encapsulation and utilization in functional food product.	Prof. P. Kumar	Prajya Arya	PFE-1805 Dec-2023
61	Development and Characterization of Chickpea based meal replacement beverage mix	Prof. Kamlesh Prasad	Ravneet Kaur	PFE-1804 Dec-2023
62	Utilization of green Banana flour in development of pasta and festive food vermicelli.	Prof. Kamlesh Prasad	Gadhav Ram Kaduji	PFE-1507 Dec12-2023
63	Characterization and valorization of propolis.	Prof. Vikas Nanda Prof. H.K. Chopra	Kirti Pant	PFE-1806 13 Dec-2023
64	Valorization of Citrus Reticulata By- Products through Extraction, Nano- Encapsulation, application of bioactive compounds in the preparation of functional food products.	Dr. Paramjit S. Panesar Dr. Harish K. Chopra	Samandeep Kaur	PFE-2031 May2024
65	Studies on the effect of surface and particle characteristics on the flow behavior of <i>Chenopodium Album</i> starch.	Dr. D.C. Saxena Dr. Sukhcharan Singh	Renuka Singh	PFE-1702 Sep, 2024
66	Isolation,Charactirization and utilization of protein isolate from sunnhemp meal,	Prof. Charanjiv Singh Saini	Rashmi Rawat	PFE-1803 Sep, 2024
68	Green extraction of high value compounds from <i>Mangifera Indica</i> peels and their applications as functional food ingredients.	Dr. P.S. Panesar Dr.Avinash Thakur	Brahmeet Kaur	PFE-2036 Nov-2024
69	Studies on the effect of modification on the various properties of biodegradable films from Barnyard Millet ( <i>Echinochloa frumentacea</i> ) starch	Prof.Sukhcharan Singh	Smita Dimri	PFE-1801 Jan,2025

70	Studies on the effect of hydrothermal treatment of milling, nutritional and storage characteristics of <i>Foxtel Millet</i> and its utilization	Prof. C.S.Riar Dr. P.S. Panesar	Tejinder Kaur	PFE-1807 Jan,2025
71	Studies on synthesis of nanoparticles from guinea grass seed starch for development of Pickering emulsion.	Prof. D.C. Saxena Prof. Vijay Singh Sharanagat	Yograj Bist	PFE-2128 Feb,2025
72	Studies on Characterization and valorization of semi-popped Gorgon nut.	Prof. D.C. Saxena Dr. Nachiket Kotwaliwale Prof. Navdeep Jindal	Rajeev Sharma	PFE-2017 Sep-2024
73	Development of garlic powder and Garlic incorporated Pasta.	Prof. Kamlesh Prasad	Prem Prakash	PFE-2022 April,2025
74	Soybean meal protein isolation, Characterization, Utilization in edible film development and its application.	Dr. P.S. Panesar Dr. C.S. Saini	Dipak Das	PFE-2023 May,2025
75	gross optimization of ready to use Chickpea-dehydrated vegetable composite mix for fried products.	Prof. Kamlesh Prasad	Rahul Das	PFE-2018 May-2025