

Publications of Food Technology Department (Last five years)

2022

1. Therapeutic Nanoparticles: Recent Developments and Their Targeted Delivery Applications: Mahendra Kumar, Umesh Kumar, and Alak Kumar Singh, Nano Biomed. Eng., 2022, 14(1): 38-52.

2021

1. 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 Sci. Technol. 2021, 1, 2, 282–291.

2. Pretreated Indian Gooseberry (*Emblica officinalis*) Segments: Kinetic, Quality and Microstructural Parameters: Rishika Tewari, Vivek Kumar & H. K. Sharma, Journal of The Institution of Engineers (India): Series A volume 102, 2021, 523–534.

3. Isolation, characterization of fenugreek gum and its effect on quality of chapatti (Indian unleavened flat bread): Nimisha Tandon, Siddhartha Sachan, Vivek Kumar, Materials Today: Proceedings 2021: Vol 43 (2), PP: 2091-2097

4. Remediation strategies for heavy metals contaminated ecosystem: A review, Mahendra Kumar, Aparna Seth, Alak Kumar Singh, Manish Singh Rajput, Mohd Sikander; Environmental and Sustainability Indicators /2021/12, 100155 (Elsevier)

5. A review on advances and mechanism for the phycoremediation of cadmium contaminated wastewater, Mahendra Kumar, Anamikakushwaha, Lalit Goswami, Alak Kumar Singh, Mohd Sikander; Cleaner Engineering and Technology/2021/ Dec/5 (Elsevier)

2020

1. Cultivars Effect on the Physical Characteristics of Pumpkin (*Cucurbitamoschata* Duch.) Seeds and Kernels: Arunima Singh & Vivek Kumar, Journal of The Institution of Engineers (India): Series A volume 101, pages 631–641 (2020)

2. Biosorption of Hg (II) from aqueous solution using algal biomass: kinetics and isotherm studies, Mahendra Kumar, Alak Kumar Singh, Mohammad Sikandar, Heliyon 2020, Vol 6(1)

2019

1. Physico-chemical, functional and anti-nutritional properties of taro (*Colocasia esculenta*) flour as affected by cooking and drying methods; Vivek Kumar, H. K. Sharma and K. Singh, African Journal of Food Science. 2019.

2. Effect of Multi-enzyme (Pectinase, Cellulase and Hemicellulase) Treatment on Clarification of papaya fruit juice, Ravi Kumar, Alak Kumar Singh, International Journal of Recent Technology and Engineering (IJRTE) 2019, Vol: 8(4)

3. Valorization of coal fired-fly ash for potential heavy metal removal from the single and multi-contaminated system, Mahendra Kumar, Lalit Goswami, Alak Kumar Singh, Mohammad Sikander, Heliyon, 2019, Vol 5(10),

4. Modeling sorption isotherms of refractive window dried Indian jujube powder: Vivek Kumar, Journal of Agricultural Engineering and Food Technology 2019: Vol 6 (4), PP: 280-282

5. Study of physicochemical properties of fermented wheat flour (Sheera). Journal of Agricultural Engineering and Food Technology 2019: Vol 6 (4), Vivek Kumar, Medha Sharma, Ajit Kumar Singh, Anit Kumar, PP: 271-274

6. Effect of process parameters on yield of biosurfactant by *Bacillus subtilis*, Vivek Kumar, Journal of Agricultural Engineering and Food Technology 2019: Vol 6 (4), PP: 268-270

7. Effect of Substrate Concentration and pH on Biosurfactant production from Pineapple peel, Vivek Kumar, Journal of Energy Research and Environmental Technology 2019: Vol 6 (1),PP: 56-60

8. Physical and chemical characteristics of different cultivars of Indian gooseberry (*Emblicoefficialis*) RishikaTewari , Vivek Kumar , H K Sharma , Journal of Food Science and Technology 2019 Mar;Vol 56(3),PP:1641-1648

9. Effect of Multi-enzyme (Pectinase, Cellulase and Hemicellulase) Treatment on Clarification of papaya fruit juice; Ravi Kumar, Alak Kumar Singh; International Journal of Recent Technology and Engineering (IJRTE); 2019, Vol 8(4)

2018

1. Computerized and Electronic Controls in Food Packaging. Anjali Srivastava, Vivek Kumar, Alak Kumar Singh, Journal of Applied Packaging Research. 2018: Vol 10 (1) ,PP: 28-45

2. Phytochemicals, Medicinal and Food Applications of Shatavari (*Asparagus racemosus*): An Updated Review; Akshay K. Singh, Anjali Srivastava, Vivek Kumar and Karunakar Singh, The Natural Products Journal 2018: Vol 8 (1), PP: 32-44

3. Study of sorption and desorption of Cd (II) from aqueous solution using isolated green algae *Chlorella vulgaris*, Mahendra Kumar, Alak Kumar Singh, Mohd. Sikander, Applied Water Science 2018, Vol : 8

4. The Role of RFID in Agro-Food Sector, Vivek Kumar and Anjali Srivastava, Agricultural Research and Technology, 2018: Vol 14 (4) PP: 1-5

5. Computerized and Electronic Controls in Food Packaging, Anjali Shrivastava, Vivek Kumar, Alak Kumar Singh, Journal of Applied Packaging Research 2018, Vol:10(1), PP:28-45

2017

- 1.**Effect of precooking on drying kinetics of taro (*Colocasia esculenta*) slices and quality of its flours. , Vivek Kumar, H.K.Sharma, K.Singh, Food Bioscience, 2017 Vol 20 PP: 178-186
- 2.**Effect of pre-fry drying on mass transfer kinetics during deep fat frying of taro slices and its fried quality. Vivek Kumar, H.K.Sharma, K.Singh, PragatiKaushal, R.P.Singh, International Food Research Journal 2017: Vol 24 (3) ,PP: 1110-1116
- 3.**Evaluation of antioxidant potential of oregano leaves (*Origanum vulgare* L.) and their effects on oxidative stability of ghee, Akshay Kumar Singh, Vivek Kumar, Karunakar Singh, Nutrafoods, 2017: Vol 16 (2) PP: 109-119
- 4.**Process optimization for extraction of bioactive compounds from taro (*Colocasia esculenta*), using RSM and ANFIS modelling. Vivek Kumar, H.K. Sharma,Journal of Food Measurement and Characterization. 2017: Vol 11(2), PP: 704-718
- 5.**Simulation of spray drying of tomato juice using computational fluid dynamics (CFD). Vivek Kumar, H.K. Sharma & Shweta Mishra, Cogent Food & Agriculture. 2017: Vol 3 (1) ,PP: 1-9