

## Dr. Anurag Singh

Associate Professor, Department of Food Technology, Harcourt Butler Technical University, Nawabganj, Kanpur (Uttar Pradesh)

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### Area of Interest

- Structured lipids
- Plant based dairy analogues
- Functional foods
- Underutilized crop processing

### Teaching Experience

Sl. No.	Organization	Designation	Duration
1.	Harcourt Butler Technical University, Nawabganj, Kanpur (Uttar Pradesh)	Associate Professor in the Department of Food Technology	Since June 22, 2022
2.	National Institute of Food Technology, Entrepreneurship and Management (NIFTEM), Kundli, Sonapat (Haryana)	Assistant Professor in the Department of Food Science and Technology	July 09, 2014 to June 21, 2022
3.	R.B.S. Engineering Technical Campus, Bichpuri, Agra (Uttar Pradesh)	Assistant Professor in the Department of Food Technology	September 23, 2005 to July 08, 2014

### Educational Qualification

Course	Subject	Board / University	Year
Ph.D.	Food Technology	M.G.C.G. University, Satna	2015
M. Tech.	Chemical Technology (Food Technology)	U.P.T.U. Lucknow	2005
B. E.	Food Technology and Engineering	Dr. B.R.A. University, Agra	2003

### Additional qualification

- The Food Safety Preventive Controls Alliance (FSPCA) certified Lead Instructor for the Preventive Control of Human Food course (USFDA approved course) (certificate no. 514452dc)
- The Food Safety Preventive Controls Alliance (FSPCA) certified Lead Instructor for the Preventive Control of Animal Food course (USFDA approved course) (certificate no. ea8de2b6)
- Food Industry Capacity & Skill Initiative (FICSI) and National Skill Development Corporation NSDC Certified Trainer for the job role of Baking technician/ Operative (FIC/ Q5005)-v1.00 (Trainer id TR130545)
- Food Industry Capacity & Skill Initiative (FICSI) certified master trainer of Entrepreneurship development programme (EDP) for PMFME, MoFPI.

### Sponsored project handled:

1. Worked as PI cum supervisor for a research project on “Study the Utilization of Potato Waste for the Production of Bio-Fuels” funded by NIFTEM under an innovation fund worth Rs. 14.6 Lakhs.
2. Worked as Co-PI for an Indo-Ethiopian joint Science and Technology project for the establishment of a Centre of Excellence for Bio-processing and Biotechnology at Addis Ababa University of Science and Technology, Ethiopia funded by DST, GOI worth Rs. 40,69,200.00
3. Worked as co-PI for a MOFPI-funded project on the development of course content and learning material including multimedia aids for 13 selected job roles in the food industry worth Rs. 97.5 Lakhs.
4. Worked as PI for an industry-sponsored research project for Shelf Life extension of fruits and vegetables using PVAc as coating material funded by Jubilant Agri. and consumer Products Ltd. worth Rs. 4.13 Lakhs.

### Publications Details

#### Journals:

1. Ayushi Singh, **Anurag Singh**, Shivangi Srivastava. 2025. Utilization of soy protein isolate for the development of sunflower oleogel using solvent exchange method. Journal of Food Science and Technology. **ACCEPTED (IF:3.3)**
2. Shivangi Srivastava, **Anurag Singh**. 2025. Bigels: A review on formulation, characterization, and application in the food industry. Trends in Food Science & Technology, 165, 105285. pp 1-14. <https://doi.org/10.1016/j.tifs.2025.105285> **(IF: 15.4)**
3. Kouser Jan, Aamir Hussain Dar, Kshirod Kumar Dash, Shivangi Srivastava, Vinay Kumar Pandey, Parmjit S. Panesar, Wani Suhana Ayoub, Entesar Hanan, Iqra Bashir, **Anurag Singh**, Shafat Ahmad Khan. 2025. Functional Characteristics of Bioactive Millet Peptides: A Comprehensive Review. Future Postharvest and Food (Wiley). DOI: <http://dx.doi.org/10.1002/fpf2.70015>
4. Meenatai G. Kamble, **Anurag Singh**, Sukh Veer Singh, Manisha G. Kamble, Narashans Alok Sagar, Nitu Rani. 2025. Nanotechnology for encapsulation of bioactive components: a review. Discover Foods. 5:116 . pp 1-18. DOI: <https://doi.org/10.1007/s44187-025-00386-7> (SCI indexed)
5. Surabhi Pandey, **Anurag Singh**. 2024. Development of antioxidant-rich curd fortified with encapsulated beetroot (*Beta vulgaris* L.) peel extract powder. Food Safety and Health. Wiley. pp 1-15. DOI: <https://doi.org/10.1002/fsh3.12075>
6. Poornima Singh and **Anurag Singh**. 2024. Indian hidden tuber “Ram Kand Mool” (*Maerua oblongifolia* A. Rich): Cultivation, phytochemistry and potential applications -A comprehensive review. Future Postharvest and Food. pp 1–13. DOI: <https://doi.org/10.1002/fpf2.12032>
7. Shivangi Srivastava, Vinay Kumar Pandey, **Anurag Singh**, Kshirod Kumar Dash, Aamir Hussain Dar, Sarvesh Rustagi. 2024. Recent insights on microfluidics applications for food quality and safety analysis: A comprehensive review. Food Control. 168. 110869. pp 1-15. DOI: <https://doi.org/10.1016/j.foodcont.2024.110869> **(IF: 5.6)**
8. Vaibhav Sharma, Poornima Singh, **Anurag Singh**. 2024. Shelf-life extension of fresh mushrooms: From conventional practices to novel technologies—A comprehensive review. Future Postharvest Food. 1–17. DOI: <https://doi.org/10.1002/fpf2.12029>
9. Saumya Sonam Sinha, Ashutosh Upadhyay, **Anurag Singh**. 2024. Investigating the impact of lecithin addition on rheological and textural properties of oleogels prepared from soy protein

- isolatexanthan gum. International Journal of Food Science and Technology. PP 1-7. doi:10.1111/ijfs.17432 (IF:2.6)
10. Surabhi Pandey and **Anurag Singh**. 2024. Millet Milk: A Potential Cattle Milk Alternative—Extraction and Value Addition. Journal of Food Quality. Volume 2024, Article ID 3964937, <https://doi.org/10.1155/2024/3964937> (IF: 2.6)
  11. Meenatai G. Kamble, **Anurag Singh**, Ashutosh Upadhyay, Kanthi Kiran Kondepudi, Sukh Veer Singh, Ajay V. Chinchkar. 2024. Effect of gastrointestinal resistant encapsulate matrix on spray dried microencapsulated *Lactocaseibacillus rhamnosus* GG powder and its characterization. Food Research International. 114804. <https://doi.org/10.1016/j.foodres.2024.114804> (IF: 7.0)
  12. Saumya Sonam Sinha, Ashutosh Upadhyay, **Anurag Singh**, Shivangi Mishra, Neha Pandey. 2024. Bigels a versatile gel composite for tailored application in food industries: A review. Food Structure, 41, 100380. pp 1-10. <https://doi.org/10.1016/j.foostr.2024.100380> (IF: 5.6)
  13. Sharath Kumar N., Aamir Hussain Dar, Kshirod Kumar Dash, Bhupinder Kaur, Vinay Kumar Pandey, **Anurag Singh**, Ufaq Fayaz, Rafeeya Shams, Shaikh Ayaz Mukarram, Béla Kovács. 2024. Recent advances in Cold Plasma Technology for modifications of proteins: A comprehensive review. Journal of Agriculture and Food Research. In Press. Doi: <https://doi.org/10.1016/j.jafr.2024.101177>. (IF: 3.8)
  14. Tariku Erena, Abera Belay, **Anurag Singh**, Tesfaye Deme, Demelash Hailu, Mulatu Geleta.2024. Mineral and Vitamin Profiles of Chuck and Sirloin Cuts of Cattle in Ethiopia. Asian Journal of Dairy and Food Research. pp. 1-8. doi: 10.18805/ajdfr.DRF-372 (SCOPUS Indexed)
  15. Tilahun Belayneh Asfaw, Mesfin Getachew Tadesse, Fekade Beshah Tessema, Henock Woldemichael Woldemariam, Ajay V. Chinchkar, **Anurag Singh**, Ashutosh Upadhyay, Bewketu Mehari. 2024. Ultrasonic-assisted extraction and UHPLC determination of ascorbic acid, polyphenols, and half-maximum effective concentration in Citrus medica and Ziziphus spina-christi fruits using multivariate experimental design. Food Chemistry: X 22. 101310. pp 1-15. <https://doi.org/10.1016/j.fochx.2024.101310> (IF: 6.1)
  16. Ajay V. Chinchkar, **Anurag Singh**, Sukh Veer Singh, Koushik Mazumder, Mahendra Bishnoi, Meenatai G. Kamble. 2024. Application and toxicological study of polyvinyl acetate (PVAc) coating on lemon (Citrus limon L.) fruit to extend the shelf life. Journal of Future Foods. 5-2. pp. 145–152 DOI: 10.1016/j.jfutfo.2024.05.003 (IF:5.8)
  17. Saumya Sonam Sinha, Ashutosh Upadhyay, **Anurag Singh**. 2024. Development and optimization of oleogel made with soy protein isolate and xanthan gum using emulsion template approach and its comparison with solid fats. Heliyon. e25224. <https://doi.org/10.1016/j.heliyon.2024.e25224> (IF: 4.0)
  18. Himanshu Sejwar, **Anurag Singh**, Navneet Kumar, Shivangi Srivastava, Ashutosh Upadhyay, Aamir Hussain Dar. 2023. Effect of ultrasonication on the properties of carnauba wax-based soybean oleogel. Applied Accoustics. 216 (2024) 109729. pp 1-11. <https://doi.org/10.1016/j.apacoust.2023.109729> (IF: 3.4)
  19. Dhruv Thakur, **Anurag Singh**, Rajat Suhag , Atul Dhiman and Divya Singh Chauhan. 2023. Oleogelation Based on Plant Waxes: Characterizing and Their Food Applications. Journal of Food Science and Technology. pp 1-18. <https://doi.org/10.1007/s13197-023-05786-0>. (IF: 3.1)
  20. Dhruv Thakur, Rajat Suhag, **Anurag Singh**, Ashutosh Upadhyay, Pramod Kumar Prabhakar, Arun Sharma Comparative evaluation of soybean oil-carnauba wax oleogel as an alternative to

- conventional oil for potato chips frying. 2023. Food Structure 37 (100334). pp 1-11. <https://doi.org/10.1016/j.foostr.2023.100334> (IF: 4.7)
21. Manali Khatri, **Anurag Singh**, Rakhi Singh, Dinkar B. Kamble, Aamir Hussain Dar, Arun Sharma. 2023. Optimization And Evaluation Of Quinoa And Chia Based Gluten Free Pasta Formulation. Food and Humanity (Elsevier). <https://doi.org/10.1016/j.foohum.2023.05.009>.
  22. Ajay V. Chinchkar, **Anurag Singh**, Ashutosh Upadhyay, Rakhi Singh, Sukh Veer Singh, Nishant Kumar, Meenatai G. Kamble, Rokayya Sami, Amani H. Aljahani, and Mahmoud Helal. 2023. Comparison of Shelf-Life Extension of Capsicum (*Capsicum annum*) by Polyvinyl Acetate and Shellac Coating During Refrigerated Storage. Journal of Biobased Materials and Bioenergy .17. pp 27-36. doi:10.1166/jbmb.2023.2248 (IF:1.126 )
  23. Indrayani Tarte, **Anurag Singh**, Aamir Hussain Dar, Arun Sharma, Aayeena Altaf, Poonam Sharma. 2023. Unfolding the potential of Dragon Fruit (*Hylocereus* spp.) for value addition: A Review. efood (IADNS-Wiley). 4(2). e76. <https://doi.org/10.1002/efd2.76> (SCOPUS INDEXED)
  24. Mohsin BashirAga, Vaibhav Sharma, Aamir Hussain Dar, Kshirod Kumar Dash, **Anurag Singh**, Rafeeya Shams, Shafat Ahmad Khan. 2023. Comprehensive Review on Functional and Nutraceutical Properties of Honey. efood (IADNS-Wiley). 4:e71. <https://doi.org/10.1002/efd2.71>(SCOPUS INDEXED)
  25. Fazia Taj, Shafat Ahmad Khan, Aamir Hussain Dar, Neelofar Manzoor, Navneet Kumar, Madhuresh Dwivedi, **Anurag Singh**, Manibhushan Kumar. 2023. Refractance window drying of walnut kernel (*Juglans regia L.*). Discover Food. 3:1. <https://doi.org/10.1007/s44187-023-00040-0> (SCOPUS INDEXED)
  26. Krishna Gopalakrishnan, Mahima Chandel, Vanshita Gupta, Kuljinder Kaur, Ajay Patel, Kamaljit, Kaur, Anand Kishore, Pramod K Prabhakar, **Anurag Singh**, Jai Shankar Prasada, Vikrant Bodana, Vikas Saxena, Vijaya kumar Shanmugam, Arun Sharma. 2022. Valorisation of fruit peel bioactive into green synthesized silver nanoparticles to modify cellulose wrapper for shelf-life extension of packaged bread. Food Research International. 164 (2023) 112321. 1-13. <https://doi.org/10.1016/j.foodres.2022.112321> (IF:7.425)
  27. Sukh Veer Singh, Rakhi Singh, **Anurag Singh**, Ajay V. Chinchkar, Meenatai G. Kamble, Sadhan Jyoti Dutta and Shyam Beer Singh.2022. A Review on Green Pressure Processing of Fruit Juices using Microfluidization: Quality, Safety and Preservation. Applied Food Research. (2022). 1-13. <https://doi.org/10.1016/j.afres.2022.100235> (SCOPUS INDEXED)
  28. Rita Choudhary, **Anurag Singh**, Ashutosh Upadhyay, Rakhi Singh, S. Thangalakshmi, Aamir Hussain Dar, Vivek K. Bajpai, Shruti Shukla. 2022. Exotic God Fruit, Persimmon (*Diospyros kaki*): Pharmacological Importance and Human Health Aspects. efood (IADNS-Wiley). e.52.1-13. DOI: 10.1002/efd2.52 (SCOPUS INDEXED)
  29. Irtiqa Shabir, Sadeeya Khan, Aamir Hussain Dar, Kshirod Kumar Dash, Rafeeya Shams, Aayeena Altaf, **Anurag Singh**, Ufaq Fayaz, Toiba Majeed, Shafat Ahmad Khan, Vinay Kumar Pandey. 2022. Laser beam technology interventions in processing, packaging, and quality evaluation of foods. Measurement: Food. 8(2022).100062.1-11. <https://doi.org/10.1016/j.meafoo.2022.100062> (SCOPUS INDEXED)
  30. Meenatai Kamble, **Anurag Singh**, Sukh Veer Singh , Ajay Chinchkar , Sunil Pareek. 2022. Optimization of convective tray drying process parameters for the green banana slices using response surface methodology and its characterization. Journal of Food Quality(Wiley-Hindawi). Article ID 8208572. Pp 1-17. <https://doi.org/10.1155/2022/8208572> (IF: 3.200)

31. Junaid Pir, Aamir Hussain Dar, Kshirod Kumar Dash, Tabli Ghosh, Rafiya Shams, Shafaqat Khan, Gulzar Naik, **Anurag Singh**, Vinay Pandey. 2022. Advances In Seed Oil Extraction Using Ultrasound Assisted Technology: A Comprehensive Review. Journal of Food Process Engineering. e14192:1-13. <https://doi.org/10.1111/jfpe.14192> (IF: 2.889).
32. Meenatai G. Kamble, **Anurag Singh**, Navneet Kumar, Rohini V. Dhenge, Massimiliano Rinaldi, and Ajay V. Chinchkar. 2022. Semi-Empirical Mathematical Modeling, Energy and Exergy Analysis, and Textural Characteristics of Convectively Dried Plantain Banana Slices. Foods, 11, 2825. <https://doi.org/10.3390/foods11182825> (IF: 5.561)
33. Nikhitha Mohan Aringalayan, Rakhi Singh, Shivangi Mishra, S. Thangalakshmi, Barjinder Pal Kaur, Vivek K. Bajpai, **Anurag Singh**. 2022. Optimization and characterization of malted proso millet (*Panicum miliaceum*) based bread. eFood (IADNS-Wiley). DOI: 10.1002/efd2.29 (SCOPUS INDEXED)
34. Rajat Suhag, Atul Dhiman, Pramod K. Prabhakar, Arun Sharma, Anurag Singh, Ashutosh Upadhyay. 2022. Microfluidization of liquid egg yolk: Modelling of rheological characteristics and interpretation of flow behavior under a pipe flow. Innovative Food Science and Emerging Technologies, 81, 103119. <https://doi.org/10.1016/j.ifset.2022.103119> (IF: 7.104)
35. Ajay Yadav, Nishant Kumar, Ashutosh Upadhyay, **Anurag Singh**, Rahul Anurag and R. Pandislvam (2022). Effect of mango kernel seed starch-based active edible coating functionalized with lemongrass essential oil on the shelf-life of guava fruits: Edible coating on the shelf-life of guava fruits, Quality Assurance and Safety of Crops & Foods. 14(3): 103–115. (IF: 1.67)
36. Sukh Veer Singh, Rakhi Singh, **Anurag Singh**, S. Thangalakshmi, Barjinder P. Kaur, Meenatai G. Kamble, Ayon Tarafdar and Ashutosh Upadhyay (2022). Optimization of enzymatic hydrolysis parameters for Sapodilla fruit (*Manilkara achras L.*) juice extraction. Journal of Food Processing and Preservation (Wiley). 46, e16315. <https://doi.org/10.1111/jfpp.16315> (IF: 2.190)
37. Dhruv Thakur, **Anurag Singh**, Pramod Kumar Prabhakar, Murlidhar Meghwal, and Ashutosh Upadhyay (2022) optimization and characterization of soybean oil-carnauba wax oleogel. LWT-Food Science & Technology (Elsevier). <https://doi.org/10.1016/j.lwt.2022.113108> (IF: 4.952)
38. Rajat Suhag, Rohit Kumar, Atul Dhiman, Arun Sharma, Pramod K. Prabhakar, Krishna Gopalakrishnan, Ritesh Kumar and **Anurag Singh** (2022) Fruit peel bioactives, valorisation into nanoparticles and potential applications: A review. Critical Reviews in Food Science and Nutrition (Taylor and Francis). pp 1-21. DOI: 10.1080/10408398.2022.2043237 (IF: 11.176)
39. Sukhveer Singh, Rakhi Singh, **Anurag Singh**, Ayon Tarafdar, S. Thangalakshmi, Ashutosh Upadhyay, Barjinder P. Kaur, and Ajay V. Chinchkar (2022) Enzymatic Extraction of Sapodilla (*Manilkara achras L.*) Juice: Process Optimization and Characterization. Journal of Food Quality (Wiley-Hindawi). Article ID 6367411 (IF: 2.450)
40. Ajay V. Chinchkar, **Anurag Singh**, Rakhi Singh, Meenatai G. Kamble, Aamir Hussain Dar, Narashans Alok Sagar (2022) Effect of polyvinyl acetate (PVAc) based coating on quality characteristics of capsicum during storage. Journal of Food Science and Technology (Springer). Pp 1-11 <https://doi.org/10.1007/s13197-022-05457-6> (IF: 2.701)
41. Ajay V. Chinchkar, Anurag Singh, Sukh Veer Singh, Asmita Mukundrao Acharya, Meenatai G. Kamble (2022) Potential sanitizers and disinfectants for fresh fruits and vegetables: A comprehensive review. Journal of Food Processing and Preservation (Wiley) 00, e16495. <https://doi.org/10.1111/jfpp.16495> (IF: 2.190)

42. Atul Dhiman, Rajat Suhag, Kiran Verma, Dhruv Thakur, Anit Kumar, Ashutosh Upadhyay, **Anurag Singh** (2022) Influence of microfluidization on physico-chemical, rheological, thermal properties and cholesterol level of cow ghee. *LWT-Food Science and Technology* (Elsevier), 160. <https://doi.org/10.1016/j.lwt.2022.113281> (IF: 4.952)
43. Meenatai G Kamble, **Anurag Singh**, Pramod Kumar Prabhakar, Murlidhar Meghwal, Sukh Veer Singh, Ajay V Chinchkar (2022). Effect of high shear homogenization on quality characteristics of bael fruit pulp. *Food Quality and Safety* (Oxford University Press), fyac011, <https://doi.org/10.1093/fqsafe/fyac011> (IF: 3.102)
44. Tilahun Belayneh, Sosina Gebremichael, Ajay V. Chinchkar, Tarekegn Berhanu, **Anurag Singh**, Ashutosh Upadhyay (2022) Comparative Study on Chemical Composition and Antioxidant Properties (GraphPad Prism Approach) of Wild Ethiopian *Z. spina-christi* and Indian *Z. jujube* Fruit Species. *Food Analytical Methods* (Springer), <https://doi.org/10.1007/s12161-022-02274-7> (IF:3.366)
45. Ajay Yadav, Nishant Kumar, Ashutosh Upadhyay, Shruti Sethi, **Anurag Singh** (2022) Edible coating as postharvest management strategy for shelf life extension of fresh tomato (*Solanum lycopersicum* L.): An Overview. *Journal of Food Science* (Wiley), pp 1-35. Article ID: JFDS16145. Article DOI: 10.1111/1750-3841.16145 (IF: 3.167)
46. J. Surya Teja, S. Thangalakshmi, Rakhi Singh, **Anurag Singh**, Barjinder Pal Kaur, Vivek K. Bajpai and Shivangi Mishra. 2022. Optimization and Characterization of Cookies from Malted Foxtail Millet and Lentil Flour. *Journal of Food and Agriculture Research*. Vol. 2, No. 2, 2022, pp. 77-93. <https://doi.org/10.47509/JFAR.2022.v02i02.01>
47. Pooja Jha, Murlidhar Meghwal, Pramod K Prabhakar, **Anurag Singh** (2021) Exploring Effects of different Pre-Treatments on Drying Kinetics, Moisture Diffusion, Physico-Functional, and Flow Properties of Banana Flower Powder, *Journal of Food Processing and Preservation* (Wiley). <https://doi.org/10.1111/jfpp.15356> (IF: 2.190)
48. Meenatai G. Kamble, **Anurag Singh**, Vijendra Mishra, Murlidhar Meghwal, Pramod K. Prabhakar (2021) Mass and surface modelling of green plantain banana fruit based on physical characteristics, *Computers and Electronics in Agriculture* (Elsevier), 186, 106194, 1-10 (IF: 5.565)
49. Debbarma, T., Thangalakshmi, S., Tadakod, M., Singh, R., and **Singh, A.** (2021). Comparative analysis of ohmic and conventional heat-treated carrot juice. *Journal of Food Processing and Preservation* (Wiley), 00, e15687. Pp 1-12. <https://doi.org/10.1111/jfpp.15687> (IF: 2.190)
50. Digia L Gangmei, Arun Sharma, Krishna Gopalakrishnan, Pramod K Prabhakar and **Anurag Singh** (2021). Electro-potential and Chemical Changes in Stored Paneer: A Potentiometric Approach. *Advances in Bioresearch*. Vol 12 (6). Pp 31-41. DOI: 10.15515/abr.0976-4585.12.6.3141 (SCI/ Web of Science indexed)
51. Joshi, S., **Singh, A.**, Laobangdisa, S.B. and Kulkarni, S. (2020). Utilization of Prickly Pear for Preparation of Fruit Dessert. *Asian Journal of Dairy and Food Research*. 39(1): 58-65. (SCOPUS INDEXED)
52. Dhiman, A., Chawla, D., Thakur, D., Chauhan, D., Bharara, C. and **Singh A.** (2020). Development and Optimization of Ready to Serve (RTS) Beetroot Drink. *Asian Journal of Dairy and Food Research*. 39(1): 49-57 (SCOPUS INDEXED)
53. Vipul Jaglan, Ankur Ojha, **Anurag Singh**, Ravinder Singh, Shashank Gaur (2018). Development of novel herb supplemented soymilk fortified fruit based dairy yoghurt. *Journal of Pharmacognosy and Phytochemistry*. Vol. 7, Issue 3 Part W, pp 1621-1625. (NAAS score: 5.21)

54. Ojha A, **Singh A**, Sharma A and Upadhyay A (2018). How to Ensure Nutrition Security - A Critical Review. Food Science and Nutritional Technology (ISSN: 2574-2701). 3(2): 000144
55. Sugandh Jain, **Anurag Singh**, Ankur Ojha and Ashutosh Upadhyay (2017). Effect of Pretreatment on Quality Characteristics of Green Chillies during Storage. Research Journal of Food and Nutrition. Vol. 1, Issue 1, pp 1-9.
56. **Anurag Singh**, H.K. Sharma, Navneet Kumar, Ashutosh Upadhyaya and K. P. Mishra (2015). Thin layer hot air drying of bael (*Aegle marmelos*) fruit pulp. International Food Research Journal 22(1): 398-406 (**SCOPUS indexed**)
57. **Anurag Singh**, H.K. Sharma, Navneet Kumar, Ashutosh Upadhyay (2014). Effect of pretreatments on physical and thermal properties of Bael (*Aegle marmelos* Correa) fruit pulp during storage, Austin Journal of Nutrition and Food Sciences. 2(4):8.
58. **Anurag Singh**, Harish Kumar Sharma, Sanjay Kumar and K.P. Mishra (2014). Optimization of Pre-Treatment Conditions for Maximum Pulp Recovery with optimum quality from Bael Fruit (*Aegle marmelos* Correa), African Journal of Agricultural Research (ISSN: 1991-637X), 9(18): 1362-1370.
59. **Anurag Singh**, H.K. Sharma, Pragati Kaushal and Ashutosh Upadhyay (2014). Bael (*Aegle marmelos* Correa) Products Processing: A review. African Journal of Food Science (ISSN: 1996-0794). Vol. 8(5) 204-215
60. **Singh Anurag**, Sharma H. K., Kumar Sanjay, Upadhyay Ashutosh, and Mishra K. P. (2013). Comparative Effect of Crude and Commercial Enzyme on the Juice Recovery from Bael Fruit (*Aegle marmelos* Correa) Using Principal Component Analysis. International Journal of Food Science Volume 2013, Article ID 239839, 8 pages. <http://dx.doi.org/10.1155/2013/239839> (**SCOPUS indexed**)
61. Singh Amit Pratap, Khare Ashish, **Singh Anurag** and Lal A. B. (2013). Preparation and Shelf Life Study of Probiotic Curd. Indian Res. J. Genet. & Biotech (ISSN 2277-1913 print/ ISSN 2249-7498 online). 5(2) : 125-129
62. **Singh Anurag**, Khare Ashish, Singh Amit P (2012). Use of Vegetable Oils as Biopesticide in Grain Protection -A Review. Journal of Biofertilizer and Biopesticide (ISSN 2155-6202).. 3:114. doi:10.4172/2155- 6202.1000114
63. Khare Ashish, Lal Dr. A. B., **Singh Anurag** & Singh Amit Pratap (2012). Shelflife Enhancement of Sugarcane Juice. Croatian Journal of Food Technology, Biotechnology and Nutrition (ISSN 1847-3423 Print/ ISSN 1847-7461 Online) 7 (3-4), 179-183
64. Mishra Vandana, **Singh Anurag**, Lal A.B. and Prasad K (2012). Utilization of Trigonella foenum-graecum powder for adsorption of Zinc from its aqueous solution. Indian Res. J. Genet. & Biotech (ISSN 2277-1913 print/ ISSN 2249-7498 online). 4(4) : 231-235
65. **Singh Anurag**, Kumar Sanjay and Sharma H.K. (2012). Effect of enzymatic hydrolysis on the juice yield from bael fruit (*Aegle marmelos* correa) pulp. American Journal of Food Technology (eISSN: 1557-458X; pISSN: 1557-4571). Vol.7, pp. 62-72. DOI: 10.3923/ajft.2012. (**SCOPUS indexed**)
66. Mishra Dheeraj, Shukla A.K., Tripathi Kamal K., **Singh A.**, Dixit A.K. and Singh K. (2007). Efficacy of Application of Vegetable Seed Oils as Grain Protectant against Infestation by *Callosobruchus chinensis* and Its Effect on Milling Fractions and Apparent Degree of Dehusking of Legume-Pulses. J. Oleo Science (ISSN 1345-8957 print/ISSN 1347-3352 online). Vol. 56(1), pp 1-7. (**SCOPUS indexed**)

## Book Chapter:

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### **International Exposure**

1. Attended a Multicountry Observational Study Mission on Food Safety Management Systems along Food Value Chains at Tokyo, Japan from May 23-29, 2016.
2. Visited Addis Ababa Science and Technology University, Ethiopia for 01 week during 20-26 January, 2019.

### **Professional membership**

- Associate member (ID: AM0988270) of The Institution of Engineers (India).
- Life time member of Indian Society of Genetics, Bio-Technology Research & Development (ISGBRD).
- Life member of Indian Science Congress (Membership No. L33023; Sec: Engineering Sci.).
- Life member of Association of Food Scientists & Technologists (India) Membership No. AFST/3/LM/2018/KUN/1900
- Life member of Asian Productivity Organization (APO), Tokyo.
- Life member of Oil Technologists' Association of India (Membership ID CL-229/25)

### **Research Guidance**

<b>Sl. No.</b>	<b>Degree level</b>	<b>No. of thesis guided</b>
1.	Ph.D.	Awarded- 02 Ongoing- 06
2.	M.Tech.	Awarded- 37 Ongoing- 02