

**Dr. Anurag Singh**

Associate Professor

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**Present status:** Working as Associate Professor in the department of Food Technology at Harcourt Butler Technical University, Nawabganj, Kanpur (Uttar Pradesh) since June 22, 2022.

**Work Experience:**

- ✓ Worked as Assistant Professor in the department of Food Science and Technology at National Institute of Food Technology Entrepreneurship and Management (NIFTEM), Kundli, Sonapat (Haryana) from July 09, 2014 to June 21, 2022.
- ✓ Worked as Assistant Professor in the department of Food Technology at R.B.S. Engineering Technical Campus, Bichpuri, Agra from September 23, 2005 to July 08, 2014.

**Area of interest:**

- ✓ Fruits and vegetables processing
- ✓ Restructuring of edible oils
- ✓ Minimal processing of foods
- ✓ Bakery and confectionary
- ✓ Development of Functional Foods

**Educational Qualification:**

Examination	Year	Institute	Board / Univ.	Grade/ Percentage
Ph.D. (Food Tech.)	2015		M.G.C.G. University, Satna (M.P.)	
M. Tech. (Food Tech.)	2005	H.B.T.I. Kanpur (U.P.)	U.P.T.U. Lucknow	GPA 3.63/4 (HONOURS)
B. E. (Food Tech.)	2003	F.E.T., R.B.S. College, Agra (U.P.)	Dr. B.R.A.UNIV. Agra.	82% (HONOURS)
Intermediate	1999	J.N.S.V.M. Inter College, Bareilly (U.P.)	U.P. Board	73% (First class)
High School	1997	J.N.S.V.M. Inter College, Bareilly (U.P.)	U.P. Board	77% (HONOURS)

**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 innovation fund worth Rs. 14.6 Lakhs.
2. Worked as Co-PI for an Indo-Ethiopian joint Science and Technology project for 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 development of course content and learning material including multimedia aids for 13 selected job roles in 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.

#### **Consultancy Projects handled:**

1. “Development of healthy cake premixes” for Bajaj Foods Ltd.
2. “Ethylene Emission Characteristics of Selected Fruits/ vegetables vis-à-vis Ethylene Absorption Characteristics of BeFresh (India) Media” for Diorella Impex Ltd.
3. IIRD party inspection of plant and machinery of Ghazipur Slaughter House and rendering plant funded by EDMC, Delhi and M/s. Fragarifico Allana
4. Quality control, packaging and branding of food processing units funded by Khadi Village Industries Commission, Ambala.
5. Extension of shelf-life of Sepu-Badi for Shraddha Foods, H.P.

#### **Publications Details**

##### **International Journals:**

1. 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**)
2. 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**)
3. 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**)
4. Irtiqah 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>
5. 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)
  6. 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).
  7. 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)
  8. 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)
  9. 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)
  10. 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)
  11. Sukh Veer Singh, Rakhi Singh, **Anurag Singh**, S. Thangalakshmi, Barjindar P. Kaur, Meenatai G. Kamble, Ayon Tarafdar and Ashutosh Upadhyay (2022). Optimization of enzymatic hydrolysis parameters for Sapodilla fruit (*Manikara achras* L.) juice extraction. Journal of Food Processing and Preservation (Wiley). 46, e16315. <https://doi.org/10.1111/jfpp.16315> (IF: 2.190)
  12. 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)
  13. 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)
  14. Sukhveer Singh, Rakhi Singh,**Anurag Singh**, Ayon Tarafdar, S. Thangalakshmi, Ashutosh Upadhyay,1 Barjindar 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)
  15. 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)

16. 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)
17. 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)
18. 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)
19. 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)
20. 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)
21. 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)
22. 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)
23. 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)
24. 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)
25. 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. (NAAS score: 4.20)
26. 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 (NAAS score: 4.20)
27. 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)
28. 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

29. 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.
30. **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**)
31. **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.
32. **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.
33. **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
34. **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**)
35. 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
36. **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
37. 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
38. 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
39. **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**)
40. 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**)

#### **National Journals:**

1. **Singh Anurag**, Khare Ashish and Singh Amit P. Studies on the preparation of biscuits partially replacing wheat flour by sweet potato, Beverage and Food World (ISSN 0970-6194). 2011. Vol. 38(9), pp 53-56.

2. **Singh Anurag**, Khare Ashish and Singh Amit P. Utilization of mango, papaya and orange pulps for mixed fruit bar preparation. Beverage and Food World (ISSN 0970-6194). 2012. Vol. 39(9) pp 50-52.
3. **Singh Anurag**, Lal A.B., Singh A.P. and Khare Ashish. Utilization of Bael Fruit Pulp for Preparation of Toffee. Beverage and Food World (ISSN 0970-6194). 2012. Vol. 39(9) pp 52-55.
4. **Anurag Singh**, A.B. Lal, Ashish Khare and Amit P. Singh. 2013. Development of Noodles By partial Replacement of Wheat Flour with Sweet Potato Starch and Germinated Pigeonpea Flour. Indian Food Packer. 67 (3).pp. 45-50.

#### **Popular articles in Magazines:**

1. Raaz K Maheshwari, Rajnee, Urmila Chaudhary, **Anurag Singh**, Bina Rani, 2014, Unlocking Facts about Food Irradiation, Food Marketing and Technology, Indian Edition, Vol. 5, Issue 6, pp 30-31.
2. **Anurag Singh**. September, 2015. Corn Processing: Emerging Trends and Opportunities, Food and Beverages News, Saffron Media Pvt. Ltd.
3. Ashutosh Upadhyay and **Anurag Singh**. July, 2016. Food Traceability and Recall: Ingredient for Food Safety, Food and Beverages News, Saffron Media Pvt. Ltd.
4. **Anurag Singh** and Ashutosh Upadhyay. 2016. Two Phase Aqueous Extraction System: Principle and Application in Food Processing, Raksha Khady Vigyan Patrika, DFRL, Mysore.
5. Devendra Yadav and **Anurag Singh**. 2018. Soybean: The food for future, Raksha Khady Vigyan Patrika, DFRL, Mysore.
6. **Anurag Singh**. 2019. Solar thermal power: Principles and Application in Food Industries, Raksha Khady Vigyan Patrika, DFRL, Mysore.
7. **Anurag Singh and** Ashutosh Upadhyay. 2019. Frozen bakery and confectionery in India, Food and Beverages News. Saffron Media Pvt. Ltd.
8. **Anurag Singh and** Ashutosh Upadhyay. July 2019. "Convenience foods: the latest trend in food industry", Food Processing and Technology magazine, Food Industries Welfare Association.
9. **Anurag Singh** and Mansha Rafique. August 2019. Cheese Powders convenient due to structure. Ingredients South Asia, Saffron Media Pvt. Ltd., Vol 12, issue 22, pp 42.
10. **Anurag Singh** and K. Sai Shiva. October 2019. Bakery to account for more than 33% of share by 2025. Food and Beverages News, Saffron Media Pvt. Ltd. Vol. 11, issue 23, pp 20.
11. **Anurag Singh** and K. Sai Shiva. November 2019. GST Rates for biscuit industry high-lasting solution sought. Food and Beverages News, Saffron Media Pvt. Ltd. Vol. 12, issue 1, pp 10-12.
12. **Anurag Singh** and K. Sai Shiva. December 2019. Current Scenario of water bottling companies in India. Food and Beverages News, Saffron Media Pvt. Ltd. Vol. 12, issue 3, pp 35-36.
13. **Anurag Singh** and K. Sai Shiva. January 2020. Maintenance of Food Safety standards in India. Food and Beverages News, Saffron Media Pvt. Ltd. Vol 12, issue 5, pp 20.
14. **Dr Anurag Singh** and Dhruv Thakur, March, 2020, Sweetener-The important ingredient in bakery Products, Food and Beverages News. Saffron Media Pvt. Ltd. Vol 12, issue 8, pp 51.
15. **Dr Anurag Singh** and Dhruv Thakur, April, 2020, Pasteurization of milk A mild heat treatment, Food and Beverages News. Saffron Media Pvt. Ltd., Vol. 12, issue 10, pp 14-15.
16. Vaibhav Vyas and **Anurag Singh**, May 2020, Fruits and vegetables supply chain battle with Covid-19, FnBNews.com, Saffron Media Pvt. Ltd.

17. **Dr Anurag Singh** and Ajay Chinchkar, July 2020, Flavouring compounds in Indian Potato snacks-An analytical perspective, Food and Beverages News. Saffron Media Pvt. Ltd., Vol. 12, issue 16, pp 10.
18. **Dr Anurag Singh**, Dhruv Thakur and Sanjogita Yadav, August 2020, Tracking and monitoring the entire lifespan of food production, Food and Beverages News. Saffron Media Pvt. Ltd., Vol. 12, issue 19, pp 15.
19. **Dr Anurag Singh** and Dhruv Thakur, September 2020, Additives maintain safety, freshness, taste, texture or appearance, Ingredients South Asia. Saffron Media Pvt. Ltd., Vol. 13, issue 24, pp 17-18.
20. Dhruv Takur and **Anurag Singh**, April 2021, Oleogels: An alternate to solid fats in food preparation, Processed Food Industry. Pp 19-21.

#### **Book Chapter:**

1. Khare A., **Singh A.**, Lal A.B., Singh A. P. and Singh A. P. 2015. Preparation and optimization of coconut milk chocolate, In: Production and Processing of Food Crops for Value Addition: Technology and Genetic Options, Eds. R. K. Behl, A. P. Singh, A. B. Lal G., Haesaert, AGROBIOS International, Jodhpur (India). pp. 247-252. ISBN: 978-93-81191-05-7.
2. **Singh A.** 2017. Effect of Globalization on identity of Indian Ethnic Food. In: Indian and Western Aspects of Identity, Eds. Geeta Singh, Ritambhara Mishra, Rakesh Kumar Singh, Sachin Vashishtha, Sangeeta Sharma Dhaor, Diljeet Kaur Verma, Saba Safi, Shree Kala Prakashan, Delhi (India). pp. 39-47. ISBN: 978-93-85329-22-7.
3. **Singh A.**, Ojha A., and Upadhyay A. 2018. Foods preserved with hurdle technology. In: Innovative Food Science and Emerging Technologies, Eds. Sabu Thomas, Rajakumari Rajendran, Anne George, Nandakumar Kalarikkal, Apple Academic Press, Inc., USA. pp. 369-392. ISBN: 978177188661.
4. **Singh A.**, Ojha A. and Upadhyay A. 2020. Post Harvest Losses, Food Spoilage and its Causes, In: Sustainable Development through Food and Nutritional Security, Eds. Deepika Baranwal and Ram Chandra, Daya Publishing House, A Division of Astral International Pvt. Ltd. New Delhi (India). pp. 119-125. ISBN: 978-93-88982-95-5 (HB).
5. Khatri M. and **Singh A.** 2020. Effect of Food Processing Techniques on Nutritional Value, Food Packaging and Labeling In: Sustainable Development through Food and Nutritional Security, Eds. Deepika Baranwal and Ram Chandra, Daya Publishing House, A Division of Astral International Pvt. Ltd. New Delhi (India). pp. 127-134. ISBN: 978-93-88982-95-5 (HB).
6. Jan B., Rizvi Q.H., Shams R., Dar A.H., **Singh A.**, Khan S.A. (2020) Bitter Gourd. In: Nayik G.A., Gull A. (eds) Antioxidants in Vegetables and Nuts - Properties and Health Benefits. Springer, Singapore. Pages 175-189 [https://doi.org/10.1007/978-981-15-7470-2\\_9](https://doi.org/10.1007/978-981-15-7470-2_9). Online ISBN 978-981-15-7470-2
7. **Singh A.** and Thakur D. (2021). Application of hydrogels in food packaging to protect food loss, In: Food Loss and Waste Reduction Technical Solutions for Cleaner Production, Eds. Laxmikant S. Badwaik, Cristobal Noé Aguilar, A. K. Haghi, Apple Academic Press Inc., USA. ISBN: 9781771889391
8. Meenatai G. Kamble, Ajay Chinchkar, and **Anurag Singh**. (2021). Microencapsulation Technology: Potential in Formulations of Probiotic Foods, Handbook of Research on Food Processing and Preservation Technologies, Volume 1 Nonthermal and Innovative Food Processing Methods, Eds. Megh R. Goyal, Preeti Birwal and Monika Shrama, Apple Academic Press Inc., USA. ISBN: 9781771889827. pp 139-164.

9. Ajay Chinchkar, Meenatai G. Kamble, and **Anurag Singh**. (2021). Potential Use of Robotics in the Food Industry, Handbook of Research on Food Processing and Preservation Technologies: Computer-Aided Food Processing and Quality Evaluation Techniques; Volume 3. Eds. Preeti Birwal, Megh R Goyal and Monika Sharma under book series: Innovations in Agricultural and Biological Engineering. Apple Academic Press Inc., USA. ISBN: 9781774630334. pp 43-54.
10. Aamir Hussain Dar, Rafiya Shams, Qurat ul Eain Hyder Rizwi, Ishrat Majid, **Anurag Singh**, Shafat Khan .2021. Extraction technology applied in food and biological products, 1st Edition, Food Processing - Advances in Non-Thermal Technologies Edited By K K Das & S Chakraborty, ISBN 9780367756109, CRC Press Taylor & Francis Group. Pp 185-202.
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12. Shweta Rathee, Eneyew Tadesse Melaku, **Anurag Singh**, and Ankur Ojha. 2021. Nanomaterials Role in Improving the Bioavailability of Functional Components. Nanomaterials in Bionanotechnology Fundamentals and Applications. Edited By Ravindra Pratap Singh and Kshitij RB Singh. CRC Press. Taylor & Francis Publication. eISBN 9781003139744. pp 249-268. <https://doi.org/10.1201/9781003139744-10>
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### 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.

### 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.

**M. Tech. Thesis guided:** 31

**Ph.D. Thesis guided:** 03 (ongoing) as Guide and 02 (ongoing) as Co-guide

**Invited talks delivered:** More than 90