



हरकोर्ट बटलर प्राविधिक विश्वविद्यालय

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100 YEARS
1921 - 2021

PUBLICATIONS OF FOOD TECHNOLOGY DEPARTMENT (2017-2022)

2022

- 1 Arunima Singh, **Vivek Kumar** (2022) Nutritional, phytochemical, and antimicrobial attributes of seeds and kernels of different pumpkin cultivars. *Food Frontier*, Vol. 3 (1): 182-193
- 2 Shruti Maheshwari, **Vivek Kumar**, Geeta Bhaduria, Abhinandan Mishra (2022) Immunomodulatory potential of phytochemicals and other bioactive compounds of fruits: A review. Vol. 3 (2) 221-238.
- 3 **Vivek Kumar**, H.K. Sharma, Navneet Kumar (2022) Engineering Properties of Foods. In: H.K. Sharma and Navneet Kumar (Eds) *Agro-Processing and Food Engineering*. Springer Singapore, pp 23-80
- 4 **Vivek Kumar**, Deepika Umrao & Anjali Srivastava (2022) Functional Nanomaterials for Food Packaging Applications. In: Ashutosh Kumar Shukla (Eds) *Food Packaging: The Smarter Way*. Springer Singapore, pp 243-269.
- 5 Mahendra Kumar, Umesh Kumar, **Alak Kumar Singh** (2022) Therapeutic Nanoparticles: Recent Developments and Their Targeted Delivery Applications. *Nano Biomed, Eng.* 14(1): 38-52.
- 6 **Vivek Kumar**, Deepika Umrao and Sumaiya Fatima (2022) Importance of food quality analysis (in a relation to food safety and human health and COVID-19 in particular). In: *Food Quality Analysis: Applications of analytical methods coupled with artificial intelligence*. Elsevier, Singapore (ISBN 9780323959889)
- 7 **Vivek Kumar** and Arunima Singh (2022) Fluorescence spectroscopy for Beer quality analysis. In: *Food Quality Analysis: Applications of analytical methods coupled with artificial intelligence*. Elsevier, Singapore (ISBN 9780323959889)
- 8 **Anit Kumar**, Atul Dhiman, Rajat Suhag, Rachna Sehrawat, Ashutosh Upadhyay & David Julian McClements (2022) Comprehensive review on potential applications of

microfluidization in food processing. Food Science and Biotechnology. 31, 17–36. DoI: <https://doi.org/10.1007/s10068-021-01010-x>

- 9 Rachna Sehrawat, S. Abdullah, Prateek Khatri, Lokesh Kumar, **Anit Kumar** & Arun Sadashiv Mujumdar (2022) Role of drying technology in probiotic encapsulation and impact on food safety, *Drying Technology*, 40:8, 1562- 581, DOI: 10.1080/07373937.2022.2044844
- 10 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*. Volume 160, 113281, ISSN 0023-6438. DOI: <https://doi.org/10.1016/j.lwt.2022.113281>.
- 11 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**)
- 12 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**)
- 13 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**)
- 14 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**)
- 15 Sukh Veer Singh, Rakhi Singh, **Anurag Singh**, S. Thangalaksmi, Barjinder 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**)

2021

- 1 Suheela Bhat, C. S. Saini, **Vivek Kumar**, and H. K. Sharma, (2021) Spray Drying of Bottle Gourd Juice: Effect of Different Carrier Agents on Physical, Antioxidant Capacity,

Reconstitution, and Morphological Properties: ACS Food Sci. Technology Vol. 1 (2) 282-291.

- 2 Rishika Tewari, **Vivek Kumar** & H.K. Sharma (2021) Pretreated Indian Gooseberry (*Emblicoefficialis*) Segments: Kinetic, Quality and Microstructural Parameters. Journal of The Institution of Engineers (India): Series A volume Vol. 102 (2): 523-534.
- 3 Nimisha Tandon, Siddhartha Sachan, **Vivek Kumar** (2021) Isolation, characterization of fenugreek gum and its effect on quality of chapatti (Indian unleavened flat bread): Materials Today: Proceedings, Vol. 43 (2): 2091-2097
- 4 Mahendra Kumar, Aparna Seth, **Alak Kumar Singh**, Manish Singh Rajput, Mohd Sikander (2021) Remediation strategies for heavy metals contaminated ecosystem: A review. Environmental and Sustainability Indicators, Vol. 12. <https://doi.org/10.1016/j.indic.2021.100155>
- 5 Mahendra Kumar, Anamika Kushwaha, Lalit Goswami, **Alak Kumar Singh**, Mohd Sikander (2021) Review on advances and mechanism for the phycoremediation of cadmium contaminated wastewater. Cleaner Engineering and Technology, Vol. 5. <https://doi.org/10.1016/j.clet.2021.100288>
- 6 Drishti Kadian, **Anit Kumar**, Prarabdh C. Badgujar, Rachna Sehwat (2021) Effect of homogenization and microfluidization on physicochemical and rheological properties of mayonnaise. Journal of Food Process Engineering. <https://doi.org/10.1111/jfpe.13661>
- 7 Rajat Suhag, Atul Dhiman, Dhruv Thakur, **Anit Kumar**, Ashutosh Upadhyay (2021) Physicochemical and functional properties of microfluidized egg yolk. Journal of Food Engineering. Volume 294, 110416, ISSN 0260-8774 DOI: <https://doi.org/10.1016/j.jfoodeng.2020.110416>.

2020

- 1 Arunima Singh & **Vivek Kumar** (2020) Cultivars Effect on the Physical Characteristics of Pumpkin (*Cucurbitamoschata* Duch.) Seeds and Kernels. Journal of The Institution of Engineers (India): Series A. Vol. 101 (4): 631-641.
- 2 Mahendra Kumar, **Alak Kumar Singh**, Mohammad Sikandar, Heliyon (2020). Biosorption of Hg (II) from aqueous solution using algal biomass: kinetics and isotherm studies, Vol 6(1)
- 3 Harloveleen Sandhu, Rachna Sehwat, **Anit Kumar** & Prabhat Nema (2020). Overview of Food Industry and Role of Innovation in Food Industry. 10.1007/978-981-15-2556-8_1.

2019

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

- 2 **Vivek Kumar**, H. K. Sharma and K. Singh (2019) Physico-chemical, functional and anti-nutritional properties of taro (*Colocasia esculenta*) flour as affected by cooking and drying methods. *African Journal of Food Science* (In Press)
- 3 Ravi Kumar, **Alak Kumar Singh** (2019) Effect of Multi-enzyme (Pectinase, Cellulase and Hemicellulase) Treatment on Clarification of papaya fruit juice, *International Journal of Recent Technology and Engineering* Vol: 8(4): 12708-12721
- 4 Mahendra Kumar, Lalit Goswami, **Alak Kumar Singh**, Mohammad Sikander, (2019) Valorization of coal fired-fly ash for potential heavy metal removal from the single and multi-contaminated system. *Heliyon*, Vol 5(10). <https://doi.org/10.1016/j.heliyon.2019.e02562>
- 5 Anoop Kumar, Sayyad Abdul, Alak Kumar Singh and **Vivek Kumar** (2019) Modeling sorption isotherms of refractive window dried Indian jujube powder. *Journal of Agricultural Engineering and Food Technology*, Vol 6 (4): 280-282
- 6 Charu Singh, **Vivek Kumar**, Medha Sharma, Ajit Kumar Singh and Anit Kumar (2019) Study of physicochemical properties of fermented wheat flour (Sheera). *Journal of Agricultural Engineering and Food Technology*, Vol. 6 (4): 271-274
- 7 Smriti Pandey **Vivek Kumar** and Anjali Srivastava (2019) Effect of process parameters on yield of biosurfactant by *Bacillus subtilis*. *Journal of Agricultural Engineering and Food Technology*, Vol. 6 (4): 268-270
- 8 Anjali Srivastava, **Vivek Kumar** and Vivek Kumar Srivastava (2019) Effect of Substrate Concentration and pH on Biosurfactant production from Pineapple peel, , *Journal of Energy Research and Environmental Technology*, Vol. 6 (1): 56-60

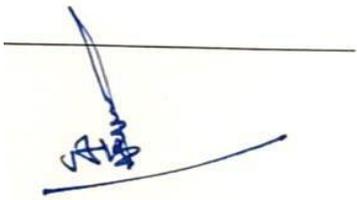
2018

- 1 Anjali Srivastava, **Vivek Kumar** and **Alak Kumar Singh**. (2018) Computerized and Electronic Controls in Food Packaging. Anjali Srivastava, *Journal of Applied Packaging Research*, Vol 10 (1): 28-45
- 2 Akshay K. Singh, Anjali Srivastava, **Vivek Kumar** and Karunakar Singh (2018) Phytochemicals, Medicinal and Food Applications of Shatavari (*Asparagus racemosus*): An Updated Review, *The Natural Products Journal*: Vol 8 (1): 32-44.
- 3 **Vivek Kumar**, H.K. Sharma and Anjali Srivastava (2018) Composition, Properties, and Processing of Mushroom. In: Harish Sharma, Parmjit Panesar (Eds) *Technologies in Food Processing*. CRC Press, United States, pp 221-264

- 4 **Vivek Kumar** and Anjali Srivastava (2018) The Role of RFID in Agro-Food Sector. Agricultural Research and Technology, Vol 14 (4): 1-5
- 5 Mahendra Kumar, **Alak Kumar Singh**, Mohd. Sikander (2018) Study of sorption and desorption of Cd (II) from aqueous solution using isolated green algae *Chlorella vulgaris*. Applied Water Science, Vol : 8

2017

- 1 **Vivek Kumar**, H.K.Sharma, K.Singh (2017) Effect of precooking on drying kinetics of taro (*Colocasia esculenta*) slices and quality of its flours. Food Bioscience, Vol. 20: 178-186
- 2 **Vivek Kumar**, H.K.Sharma, K.Singh, PragatiKaushal, R.P.Singh (2017) Effect of pre-fry drying on mass transfer kinetics during deep fat frying of taro slices and its fried quality. International Food Research Journal, Vol. 24 (3): 1110-1116
- 3 Akshay Kumar Singh, **Vivek Kumar**, Karunakar Singh (2017) Evaluation of antioxidant potential of oregano leaves (*Origanum vulgare* L.) and their effects on oxidative stability of ghee. Nutrafoods, Vol. 16 (2): 109-119.
- 4 **Vivek Kumar**, H.K. Sharma (2017) Process optimization for extraction of bioactive compounds from taro (*Colocasia esculenta*), using RSM and ANFIS modelling. Journal of Food Measurement and Characterization, Vol. 11(2): 704-718.
- 5 **Vivek Kumar**, H.K. Sharma & Shweta Mishra (2017) Simulation of spray drying of tomato juice using computational fluid dynamics (CFD). Cogent Food & Agriculture, Vol. 3 (1): 1-9
- 6 Saumya Rathore, **K Singh** (2017) A critical optimization study on hydrothermal treatment for decortication of pearl millet to improve its consumption efficiency. Food Measure 11, 1501–1515 . <https://doi.org/10.1007/s11694-017-9529-y>



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