

CURRICULUM VITAE

Name: Idrees Ahmed Wani

Parentage: Gh. Rasool Wani

Hajira Banoo

Gender: Male

Address:



Official Department of Food Science and Technology, University of Kashmir, Hazratbal, Srinagar, India, 190006

Phone Numbers: 0194-2272236 (O); +91-7*00*66*84*149 (M)

Email: idwani07@gmail.com; waniidrees@uok.edu.in

I. Educational qualifications:

<i>Examination passed</i>	<i>Subjects</i>	<i>University</i>	<i>Year</i>	<i>Percentage</i>	<i>Division</i>
Bachelor of Science in Ag. (B.Sc Ag.)	Agriculture Sciences	Dr. Bhim Roa Ambedkar University, Agra	July, 1999	62.00	I st
Master of Science (M.Sc)	Food Technology	Guru Jambheshwar University, Hisar	July, 2002	73.68	I st
PG. Diploma in Bakery Science & Technology (PGDBST)	Wheat Science & Technology	Guru Jambheshwar University, Hisar	June, 2005	68.83	I st
Doctor of Philosophy (Ph.D)	Food Technology	Guru Nanak Dev University, Amritsar	Dec., 2013	80.0	I st

II. Awards:

- Rank:** Ranked among top 2% scientists of the world in the area of Food Science and Technology for the year 2020, 2021 and 2022 published by Stanford University, USA.
- National Eligibility Test:** Qualified NET conducted by Agriculture Scientist Recruitment Board of Indian Council of Agricultural Research in the discipline of Food Science & Technology in 2004.
- Certificate of merit (Gold medalist):** Awarded on 14th Feb 2006 in the discipline of post graduate diploma in Bakery Science and Technology by Guru Jambheshwar University, Hisar, Haryana, 125 001.
- Best poster award:** Awarded best poster award at International Conference on Food Value Chain: Innovations and Challenges-2016 organized by National Institute of Food Technology Entrepreneurship and Management, Kundli, Haryrana, India.

III. Experience:

Professional experience:

- (i) **Sr.Assistant Professor (Stage III)** Department of Food Science and Technology, University of Kashmir, Hazratbal, Srinagar, India -190006 (24-12-2018 – till date)
- (ii) **Sr.Assistant Professor (Stage II)** Department of Food Science and Technology, University of Kashmir, Hazratbal, Srinagar, India -190006 (24-12-2013 – 23-12-2018)
- (iii) **Assistant Professor**, Department of Food Science and Technology, University of Kashmir, Hazratbal, Srinagar, India -190006 (17-05-2010 – 24-12-2013)
- (iv) **Lecturer/Assistant Professor**, Department of Food Technology, Islamic University of Science and Technology, Awantipora, India-192122 (29-09-2008 – 17-05-2018)
- (v) **Lecturer (Contractual)**, Department of Food Science and Technology, University of Kashmir, Hazratbal, Srinagar, India -190006 (24-07-2008 – 28-09-2008)
- (vi) **Junior Research Fellow**, Department of Food Science and Technology, Guru Nanak Dev University, Amritsar, Punjab, India -143005 (27-02-2008 – 23-07-2008)

Teaching experience: Teaching experience of 15 years and 04 months at post graduate level as a permanent faculty.

I worked as Lecturer/Assistant Professor in the Department of Food Technology, Islamic University of Science and Technology, Awantipora, India from 29-09-2008 to 17-05-2018. During my stay at Awantipora, I taught courses of B.Tech. (Food Tech.) and M.Sc. (Food Tech.), which include Principles of Food Processing, Food Chemistry, Grain, Legume and Oilseed Technology, Cereal and Legume Technology, Spices and Flavour technology etc.

I have been working in the Department of Food Science and Technology, University of Kashmir, Hazratbal, Srinagar since 17-05-2010 and teaching M.Sc. (Food Tech.) courses, which include Principles of Food Processing, Food Quality Assurance, Cereal Legume and Oilseed Technology, Plantation Crops and Spices, Meat Science, etc.

Research experience: Research experience of 14 years.

1. *Research experience through Ph.D*

My Ph.D. research at GNDU, Amritsar was based on “**Morphological, Thermal, Functional Properties of Native/Modified Proteins and Starch of Kidney bean (*Phaseolus vulgaris* L.) and Mash beans (*Phaseolus mungo* L.)**”. The topic focussed on characterisation of starch and proteins from four bean cultivars of Kashmir division of J & K, India and three black gram cultivars from Punjab, India. The research work was published in the form of 09 research articles and 01 review article in international journals of repute.

2. *Independent research work*

I have been carrying independent research work since 2009 with a research group of 4-5 M.Sc. students per year. I have successfully executed many research ideas with these budding researchers and published 20 research articles in international journals of repute. Besides the M.Sc. students, the research group includes eight (08) full time Ph.D. scholars. Out of the eight scholars, five have completed Ph.D. and three are under supervision. The major research problems investigated in our laboratory include starch, resistant starch, tea, gums and functional foods.

3. *Research areas*

(i) Cereal and cereal products: Starch and protein characterisation, Functional food development from cereals using plant extracts. Study on glycemic index of rice cultivars grown in J & K

(ii) Pulses: Starch and protein characterisation of different pulses grown in the region.

(iii) Hydrocolloids: Characterisation of gums in terms of functionality, antioxidant potential.

4. Project work/Research guidance	
M.Sc students guided (Major/sole guide)	65 (Sixty)
Ph.D students (Major/sole guide)	08 (Six)
Awarded	05 (Two)
Ongoing	03 (Three)

S. No.	Name of the student	Title of the research work	Programme	Status
1	Afshan Mumtaz Hamdani	Functional and Bioactive Characterization of Plant Gums and their Utilization in Baked products	Ph. D	Awarded
2	Naseer Ahmad Bhat	Development of Wheat Based Functional Bakery Products using Saffron and Tomato Extracts	Ph. D	Awarded
3	Sadaf Nazir	Basil Seed Fractionation and Functional Characterisation of its Components	Ph.D	Awarded
4	Nafia Qadir	Characterisation of Major Macromolecules of rice (<i>Oryza sativa</i> L.) and their Effect on Glycemic Index	Ph. D	Awarded
5	Sadaf Parvez	Influence of Process Parameter on Phytochemical Properties and Production of Nitrosamines during Brewing of Green Tea	Ph. D	Awarded
6	Haseeba Muzaffar	Development of antidiabetic Foods from Rice and Pulses with the incorporation of turmeric and Bitter gourd juice	Ph. D	Ongoing
7	Najeebah Farooq	Development of convenience pulse and pulse products using novel techniques of processing	Ph. D	Ongoing
8.	Shahid Hussain	Recently enrolled		

IV. Research Grants /Projects

- Research grant of Rs 150000 (One lakh fifty thousand) was sanctioned to me in 2013 by Dean Research, University of Kashmir, and Srinagar for carrying research in the field of Food Science and Technology. (Completed)
- Acted as Co-PI for an extramural project amounting Rs 56 Lakhs “Extraction of resistant starch from rice and Horse chestnut and its utilization as an encapsulating agent for targeted delivery into the colon” sanctioned by Ministry of Food Processing and Industries, Govt. of India, New Delhi in 2014. (Completed).
- Grant of Rs 50000 (Fifty thousand only) was sanctioned to me in 2016 by Dean Research, University of Kashmir, Srinagar for carrying research in the field of Food Science and Technology (Completed).
- Co-PI for an extramural project amounting Rs 49 Lakhs “Technological Interventions and their application for sustainable livelihood of women folk involved in the production of various

- traditional milk based fermented foods of Himalayan belt of J & K” sanctioned by National Mission on Himalayan Studies (NMHS), Govt. of India, New Delhi in 2018. (Completed).
- v. Co-PI for an extramural project amounting Rs 14.05 Lakhs “Nanoencapsulation of omega-3 fatty acids in starch nanoparticles” sanctioned under “TEQIP Collaborative Research Scheme” by Ministry of HRD, GOI, New Delhi in June 2019. (Completed on 30-06-2021).
 - vi. Co-PI for an extramural project amounting Rs 71 Lakhs “Refinement of Traditional Fermentation Technology of some Vegetable Pickles of J & K region” sanctioned by Ministry of Food Processing Industries, GOI, New Delhi in May 2020 (Completed).
 - vii. Mentor of the project entitled “Extraction, characterization and tailoring of underutilized apple seed protein” sanctioned by Department of Biotechnology, GOI, New Delhi with the total grant of Rs 1408480.
 - viii. PI for an extramural project amounting around Rs 21 Lakhs “Technological Interventions to Enhance the Bioactivity of Basil Seed Oil and Functional Characterization of Basil Seed Protein” sanctioned by ICMR, New Delhi in the year 2023 (ongoing)

V. Refresher/Orientation/Training courses attended:

1. Participated in Winter School on “Advances in Bioactive Components and Dietary Supplements for Functional Dairy foods” for 21 days from 25-11-2008 to 15-12-2008 at National Dairy Research Institute, Karnal, Haryana, India
2. Attended 28 days General Orientation Course from 10-09-2012 to 08-10-2012 at UGC-Academic Staff College, University of Kashmir, Srinagar, India.
3. Attended 21 days Summer School Refresher Course (ID) from 19-08-2014 to 08-09-2014 organised by at UGC-Academic Staff College, University of Kashmir, Srinagar, India.
4. Participated in Refresher Course in Gender Studies (ID) from 08-03-2018 to 28-03-2018 organised by at UGC-Human Resource Development Center, University of Kashmir, Srinagar, India
5. Participated in Refresher Course in Human Rights (ID) from 29-01-2020 to 14-02-2020 organised by at UGC-Human Resource Development Center, University of Kashmir, Srinagar, India
6. Participated in International Online Faculty Development Programme On “Green Prospectives in Food Processing Sectors” from 05-10-2020 to 21-10-2020 organised by National Institute of Food Technology Entrepreneurship and Management, Kundli, Haryana, India

VI. Memberships:

1. Life member of Association of Food Scientists and Technologists of India (AFSTI)
2. Life member of Punjab Academy of Science
3. Member of Board of Studies (UG and PG) in Food Science and Technology, University of Kashmir, Srinagar, India
4. Member of Board of Studies (UG) in Seed Technology, University of Kashmir, Srinagar, India
5. Member of the Editorial Board of the open access international journal EC Nutrition published by E-Cronicon Society (<https://www.ecronicon.com/nutrition-editorial-panel.php>).
6. Member of the Editorial Board of the open access journal Indian Journal of Nutrition (<http://www.opensciencepublications.com/india-journal-of-nutrition/home-9>)

VII. Paper presentations at Conferences/Seminar attended:

1. **Wani, I.A.***, Ganie, T.A. & Masoodi, F.A. Physico-chemical and Functional Properties of Chicken Protein Isolate. In 8th JK Science Congress organized by University of Kashmir, J and K SCS and DST GOI from 17-09-2012 to 19-09-2012

2. **Wani, I.A.***, Lone, D.A. & Masoodi, F.A. Physico-chemical and Functional Properties of Rainbow Trout Fish Protein Isolate. In 9th JK Science Congress organized by University of Kashmir, J and K SCS and DST GOI from 01-10-2013 to 03-10-2012
3. **Wani, I.A.***, Rather, K. A., Sharma, P. & Masoodi, F.A. Physico-chemical properties of vetch (*Vicia sativa* L.) in "International Conference on Emerging Food Safety Risks: Challenges for Developing Countries and Workshop on Food Safety and Quality.", on "", organized by *National Institute of Food Technology Entrepreneurship and Management, Kundli, Sonapat, Haryana, India.*, from 09-01-2014 to 11-01-2014
4. **Wani, I.A.***, Mujtaba, H. & Masoodi, F.A. Effect of Gamma Irradiation on Physical, Pasting and Cooking Properties of Kidney Bean (*Phaseolus vulgaris* L.). In 3rd JK Agriculture Science Congress on Organic Agriculture Prospects in Jammu and Kashmir organized by *SKUAST, Kashmir, J & K*, from 12-05-2014 to 14-05-2014.
5. **Wani, I.A.***. Physicochemical properties of vetch (*Vicia sativa* L.) Starch. Two Day National Inter-Disciplinary Science Conference-2015 "Recent Research Trends in Chemical and Environmental Sciences", on "", organized by *Sri Pratap College*, from 18-08-2015 to 19-08-2015.
6. **Wani, I.A.*** Physico chemical properties of Indian Horse Chestnut (*Asculus indica*). In Two Day National Symposium Biotechnological Interventions for upgradation of Food Products of India organized by *Department of Food Science and Technology, University Of Kashmir, Srinagar*, from 09-09-2015 to 10-09-2015.
7. **Wani, I.A.***, Humaira, H. & Masoodi, F.A. Effect of roasting on physicochemical, functional and antioxidant properties of sweet chestnut (*Castanea sativa*) flour. In 11th J & K Science Congress organized jointly by DST, GOI, *University of Kashmir, Srinagar* and J and K SCS & T from 12-10-2015 to 14-10-2015.
8. **Wani, I.A.*** Effect of Water and Ether Extraction on Functional and Antioxidant Properties of Indian Horse Chestnut (*Aesculus Indica* Colebr) Flour. In International conference on Food Value Chain : Innovations and Challenges organized by *Department of Food Science and Technology, NIFTEM, Kundli, Haryana, India*, from 17-03-2016 to 18-04-2016.
9. **Wani, I.A.***. Applications of Nanotechnology in Food Processing and Food Packaging: A review in International Conference on Nanotechnology for Better Living organized by *NIT, Srinagar and IIT Kanpur*, from 25-05-2016 to 29-05-2016.
10. **Wani, I.A.***. Antioxidant and rheological properties of three wheat cultivars grown in temperate climate of Kashmir, J & K, India in Two days National Inter-disciplinary Conference, SSD-2016. organized by *Sri Pratap College, Srinagar, J & K*, from 25-02-2017 to 26-02-2017
11. **Wani, I.A.***. Physico-chemical Properties of Indian Horse Chestnut (*Aesculus indica*) Films as affected by gamma irradiation. In 13th J & K Science Congress organized jointly by *University of Kashmir, Srinagar* and J and K SCS & T from 02-04-2018 to 04-04-2018
12. Hamdani, A. M., **Wani, I. A.***, Bhat, N. A. & Masoodi F. A. Use of Locust bean gum in development of gluten free cookies from rice chickpea composite flour in Two Day National Conference on Recent Advances in Understanding the Role of Phytochemicals in Human from 25-26th June, 2018 at University of Kashmir, Srinagar

VIII. Invited Lectures:

1. Delivered a talk on "**Sustainable Food Waste Management**" at 9th IFCoN ! "TRIMSAFE" 2023 on 9th December, 2023 at CFTRI, Mysuru, Karnataka, India.
2. Delivered a lecture on "**Health Benefits of Millets**" at the Department of Botany, Central University of Kashmir, Ganderbal on 27th October, 2023.

3. Delivered a lecture on “**Application of Extrusion Technology in Food Industry**” on 28th September, 2022 in SERB, GOI sponsored workshop organised by the Division of Food Technology, SKUAST, K Shalimar, Srinagar, India
4. Delivered a talk on "**Starch-based materials as an alternative to plastic packaging**" at 2nd Innovations in Food Packaging, Shelf Life & Food Safety organised by Elsevier Publishers on 5th October, 2017 at Erding, Munich, Germany.

IX. Publications:

<i>Scopus Author ID</i>	36503109200
<i>h index</i>	43 (Scopus); 46 (Google Scholar)
<i>Citations</i>	4446 (Scopus); 6128(Google Scholar)
<i>i10</i>	80 (Google Scholar)
<i>No. of Research papers</i>	104 (One hundred two)
<i>No. of Reviews</i>	08 (Eight)
<i>No. of Book Chapters</i>	11 (Eleven)
<i>Cumulative impact factor</i>	450 (Thompson Reuters)
<i>Average impact factor</i>	3.50 (Thompson Reuters)

Research/Review Papers

1. Hamdani, A. F., **Wani, I. A.**, Bhat, N. A., Maqbool, K., Mir, S.A. (2024). Effect of apricot, guar and locust bean gum hydrocolloids on pasting, antioxidant, rheology, thermal and sensory properties of gluten-free breads. *Bioactive Carbohydrates and Dietary Fibre*, 31, 100397 (**Indexed in Scopus**).
2. Parvez, S., **Wani I. A.** (2024). Calcium Alginate Beads Loaded with Green Tea Extract: Impact of Drying Methods on Its Structure, Release Behavior, and Storage Stability. *ACS Food Science & Technology*, 4(4)935–946 (**Impact Factor: 2.3**).
3. Qadir, N., **Wani, I. A.*** (2023). Cooking, sensory and in-vitro digestibility characteristics of rice as affected by rice-water ratio and karaya gum concentration. *Food Hydrocolloids for Health*, 4, 100152 (**Impact Factor: 1.9**)
4. Qadir, N., **Wani, I. A.*** (2023). Protein concentrates from plain, aromatic and pigmented rice cultivars: Functional, thermal and morphological characterization. *Food Chemistry Advances. Food Chemistry Advances*, 3, 100499. (**Indexed in Scopus**)
5. Nazir, S., **Wani, I.A.*** (2023). Protein isolate from basil seeds (*Ocimum basilicum* L.): Physicochemical and functional characterisation. *Food Chemistry Advances*, 3, 100424. (**Indexed in Scopus**)
6. Qadir, N., **Wani, I. A.*** (2023). Physical properties of four rice cultivars grown in Indian temperate region. *Applied Food Research*, 3(1), 100280 (**Indexed in Scopus**).
7. Qadir, N., **Wani, I. A.*** (2023). Extrusion assisted interaction of rice starch with rice protein and fibre: Effect on physicochemical, thermal and in-vitro digestibility characteristics. *International Journal of Biological Macromolecules*, 237(5), 124205 (**Impact Factor: 8.2**).
8. Qadir, N., **Wani, I. A.*** (2023). Functional properties, antioxidant activity and in-vitro digestibility characteristics of brown and polished rice flours of Indian temperate region. *Grain and Oil Science Technology*, 6(1), 43-57 (**Indexed in Scopus**).
9. Bhat, N. A., **Wani, I. A.**, & Sultan, N. (2023). Effect of Gamma-irradiation on the Physicochemical, Functional, and Antioxidant Properties of Unpigmented Brown Whole Rice Flour. *Food Science and Technology International*, 29 (3), 195-203. <https://doi.org/10.1177/10820132211069244> (**Impact Factor: 2.635**).

10. Nazir, S., **Wani, I.A.*** (2022). Fractionation and characterization of mucilage from Basil (*Ocimum basilicum* L.) seed. *Journal of Applied Research on Medicinal and Aromatic Plants*, 31, 100429 (**Impact Factor: 3.429**).
11. Wani, H. M., Sharma, P., Gul, K., Bishnoi, J.P., **Wani, I. A.**, Kothari, S. L., Wani A. A.(2022) Influence of γ -irradiation and genotype on the structural and techno-functional properties and microbial quality of Millet flour. *Applied Food Research*, 2(2), 100181
12. Qadir, N., **Wani, I. A.*** (2022). Physicochemical and functional characterization of dietary fibres from four Indian temperate rice cultivars. *Bioactive Carbohydrate and Dietary Fiber*, 28, 100336. (**Indexed in Scopus**).
13. Gani, A., Ashraf, Z. U., Shah, A., Naik, A. S., **Wani, I. A.**, Gani, A.(2022). Upscaling of Apple By-Product by Utilising Apple Seed Protein as a Novel Wall Material for Encapsulation of Chlorogenic Acid as Model Bioactive Compound. *Foods*, 11, 3702 (**Impact Factor: 5.561**).
14. Nazir, S., **Wani, I. A.*** (2022). Development and characterization of an antimicrobial edible film from basil seed (*Ocimum basilicum* L.) mucilage and sodium alginate. *Biocatalysis and Agricultural Biotechnology*, 44, 102450 (**Indexed in Scopus**).
15. Qadir, N., **Wani, I. A.*** (2022). Cooking, Sensory Properties, Curcumin Retention, and In vitro Digestibility of Rice as Affected by Polishing and Turmeric Concentration. *Starch/Starke*, 74(9-10), 1-8 (**Impact Factor: 2.741**).
16. Irshad, S., Ahmad, S. R., Sofi, A. H., Wani, S. A., Maqbool, S., Beigh, Y. A., Andrabi, M., **Wani, I. A.**, Sajad,S., and Nazir, T. (2022). Behaviour of Rista (meatballs cooked in spiced curry) under aerobic refrigerated storage conditions: Behaviour of Rista (meatballs cooked in spiced curry). *Journal of Meat Science*, 17(2), 36-41 (**Impact Factor: 7.077**).
17. Parvez, S., **Wani, I. A.***, & Masoodi, F. A. (2022). Nanoencapsulation of green tea extract using maltodextrin and its characterisation. *Food Chemistry*, 384, 132579 (**Impact Factor: 9.231**).
18. Qadir, N., & **Wani, I. A.** (2022). In-vitro digestibility of rice starch and factors regulating its digestion process: A review. *Carbohydrate Polymers*, 291(9), 119600. (**Impact Factor: 10.723**).
19. Gani, A., Ashraf, Z., Noor, N., & **Wani, I. A.*** (2022). Ultrasonication as an innovative approach to tailor the apple seed proteins into nanosize: Effect on protein structural and functional properties. *Ultrasonics Sonochemistry* 86, 106010 (**Impact Factor: 9.336**).
20. Bakshi, R. A., Sodhi, N.S., **Wani, I. A.**, Khan, Z. S., Dhillon, B., & Gani, A (2022). Bioactive constituents of saffron plant: Extraction, Encapsulation and their Food and pharmaceutical applications. *Applied Food Research*, 100076 (**Indexed in Scopus**).
21. Sharma, P., Goudar,G., Longvah,T., Gour, V. S., Kothari, S. L. & **Wani, I. A.** (2022). Fate of Polyphenols and Antioxidant Activity of Barley during Processing. *Food Reviews International* 38 (2), 163-198 (**Impact Factor: 3.4**).
22. Nazir, S., **Wani, I.A.*** (2021). Functional characterization of basil (*Ocimum basilicum* L.) seed mucilage. *Bioactive Carbohydrates and Dietary Fibre*, 25, 100261
23. Nazir, S., **Wani, I.A.*** (2021). Physicochemical characterization of basil (*Ocimum basilicum* L.) seeds. *Journal of Applied Research on Medicinal and Aromatic Plants*, 22, 100295 (**Impact Factor: 3.4**).
24. Hussain, P.R., **Wani, I. A.**, Rather, S.A., Suradkar, P., Ayob, O. (2021). Effect of post-processing radiation treatment on physico-chemical, microbiological and sensory quality of dried apple chips during storage. *Radiation Physics and Chemistry*, 182, 109367 (**Impact Factor: 2.858**).
25. **Wani, I.A.***, Sultan, N., Qadir, N., Ahmad, T. (2021). Physico-chemical, functional and antioxidant properties of wild barnyard grass (*Echinochloa crusgalli* L.) seed flour as affected by gamma-irradiation. *Radiation Physics and Chemistry*. 183, 109409 (**Impact Factor: 2.858**).
26. Wani, H.M., Sharma, P., **Wani, I. A.**, Kothari, S.L., Wani, A. (2021). Influence of γ -irradiation on antioxidant, thermal and rheological properties of native and irradiated whole grain millet

- flours. *International Journal of Food Science and Technology*, <https://ifst.onlinelibrary.wiley.com/doi/abs/10.1111/ijfs.15062> (**Impact Factor: 3.713**).
27. Qadir, N., **Wani, I. A.***, Masoodi, F. A. (2021). Physicochemical, Functional Properties, and In Vitro Digestibility Studies of Starch from Rice Cultivars Grown in Indian Temperate Region. *Starch/Staerke*, 73(5-6), 2000188 (**Impact Factor: 2.741**).
 28. Bhat, N. A., **Wani, I. A.***, Hamdani, A. M. & Masoodi, F. A. (2020). Effect of gamma-irradiation on the thermal, rheological and antioxidant properties of three wheat cultivars grown in temperate Indian climate. *Radiation Physics and Chemistry*, 183,109409 (**Impact Factor: 2.858**).
 29. Hamdani, A.M., **Wani, I. A.***, Bhat, N.A. (2020). Pasting, rheology, antioxidant and texture profile of gluten free cookies with added seed gum hydrocolloids. *Food Science and Technology International*, <https://journals.sagepub.com/doi/abs/10.1177/1082013220980594> (**Impact Factor: 2.023**).
 30. Sharma, P., Goudar, G., Longvah, T., Gour, V. S., Kothari, S. L., Wani, I. A. (2020). Fate of Polyphenols and Antioxidant Activity of Barley during Processing. *Food Reviews International*, <https://doi.org/10.1080/87559129.2020.1725036>. (**Impact Factor: 6.478**).
 31. Hamdani, A. M., **Wani, I. A.*** & Bhat, N. A. (2020). Gluten free cookies from rice-chickpea composite flour using exudate gums from acacia, apricot and karaya. *Food Bioscience*, 35(6), 100541 (**Impact Factor: 4.240**).
 32. Gani, A., Ashwar, B. A., Akhter, G., Gani, A., Shah, A., Masoodi, F.A. & Wani, I.A. (2020).
 33. Resistant starch from five Himalayan rice cultivars and Horse chestnut: Extraction method optimization and characterization. *Scientific Reports*, 10, 4097.1-9 <https://doi.org/10.1038/s41598-020-60770-4> (**Impact Factor: 4.379**).
 34. Bhat, N. A., **Wani, I. A.*** & Hamdani, A. M. (2020). Tomato powder and crude lycopene as a source of natural antioxidants in whole wheat flour cookies. *Heliyon*, 6(1), e03042. 1-7. <https://doi.org/10.1016/j.heliyon.2019.e03042>
 35. **Wani, I. A.***, Andrabi, S. N., Sogi, D.S. & Hassan, I. (2019). Comparative study of physicochemical and functional properties of flours from kidney bean (*Phaseolus vulgaris* L.) and green gram (*Vigna radiata* L.) cultivars grown in Indian temperate climate. *Legume Science*, 2, e11. 1-12. <https://doi.org/10.1002/leg3.11>
 36. Hamdani, A. M., **Wani, I. A.*** & Bhat, N. A. (2019). Sources, structure, properties and health benefits of plant gums: A review. *International Journal of Biological Macromolecules*, 135(8), 46-61 (**Impact Factor: 5.162**).
 37. **Wani, I. A.***, Farooq, G., Qadir, N. & Wani, T. A. (2019). Physico-chemical and rheological properties of Bengal gram (*Cicer arietinum* L.) starch as affected by high temperature short time extrusion. *International Journal of Biological Macromolecules*, 13, 850-857. (**Impact Factor: 5.162**).
 38. Bhat, N. A., **Wani, I. A.***, Hamdani, A. M. & Gani, A. (2019). Effect of extrusion on the physicochemical and antioxidant properties of value added snacks from whole wheat (*Triticum aestivum* L.) flour. *Food Chemistry*, 276, 22-32 (**Impact Factor: 6.305**)
 39. Majeed, T., **Wani, I. A.***, Hamdani, A. M., & Bhat, N. A. (2018). Effect of sonication and γ -irradiation on the properties of pea (*Pisum sativum*) and vetch (*Vicia villosa*) starches: A comparative study. *International Journal of Biological Macromolecules*, 114, 1144–1150. (**Impact Factor: 4.784**).
 40. Baba, W. N., Tabasum, Q., Muzzaffar, S., Masoodi, F. A., **Wani, I.** & Ganie, S.A. (2018). Some nutraceutical properties of fenugreek seeds and shoots (*Trigonella foenum-graecum* L.) from the high Himalayan region. *Food Bioscience*, 23, 31-37. (**Impact Factor: 1.964**).
 41. Hamdani, A. M., **Wani, I. A.***, Bhat, N. A. & Masoodi F. A. (2018). Chemical composition, total phenolic content, antioxidant and antinutritional characterisation of exudate gums. *Food Bioscience*, 23, 67–74. (**Impact Factor: 1.964**)
 42. Sultan, N., **Wani, I. A.*** & Masoodi, F. A. (2018). Moisture mediated effects of γ -irradiation on physicochemical, functional, and antioxidant properties of pigmented brown rice (*Oryza sativa* L.) flour. *Journal of Cereal Science*, 79, 399-407. (**Impact Factor: 2.223**).

43. Hamdani, A. M., **Wani, I. A.***, Bhat, N. A. & Siddiqi, R. A. (2018). Effect of guar gum conjugation on functional, antioxidant and antimicrobial activity of egg white lysozyme. *Food Chemistry*, 240, 1201-1209. **(Impact Factor: 4.529)**
44. Hamdani, A. M., **Wani, I. A.*** & Bhat, N. A. (2018). Effect of gamma irradiation on the physicochemical and structural properties of plant seed gums. *International journal of biological macromolecules*, 106(1), 507-515. **(Impact Factor: 3.671)**
45. Mukhtar, R., Shah, A., Noor, N., Gani, A., **Wani, I. A.***, Ashwar, B. A. & Masoodi, F. A. (2017). γ -Irradiation of oat grain—Effect on physico-chemical, structural, thermal, and antioxidant properties of extracted starch. *International Journal of Biological Macromolecules*, 104, 1313-1320. **(Impact Factor: 3.671)**
46. Wani, T. A., Masoodi, F. A. & **Wani, I. A.** (2017). The possible nomenclature of encapsulated products. *Food Chemistry*, 234, 119-120. **(Impact Factor: 4.529)**
47. Majeed, T., **Wani, I. A.*** & Hussain, P. R. (2017). Effect of dual modification of sonication and γ -irradiation on physicochemical and functional properties of lentil (*Lens culinaris* L.) starch. *International Journal of Biological Macromolecules*, 101, 358-365. **(Impact Factor: 3.671)**
48. Hamdani, A. M., **Wani, I. A.*** & Bhat, N. A. (2017). Effect of gamma irradiation on the physicochemical and structural properties of plant seed gums. *International Journal of Biological Macromolecule*, 106, 507-515. **(Impact Factor: 3.671)**
49. **Wani, I. A.**, Sogi, D. S., Wani, A. A., & Gill, B. S. (2017). Physical and cooking characteristics of some Indian kidney bean (*Phaseolus vulgaris* L.) cultivars. *Journal of the Saudi Society of Agricultural Sciences*, 16, 7-15.
50. **Wani, I. A.***, Hamid, H., Hamdani, A. M., Gani, A. & Ashwar, B. A. (2017). Physico-chemical, rheological and antioxidant properties of sweet chestnut (*Castanea sativa* Mill.) as affected by pan and microwave roasting. *Journal of Advanced Research*, 8 (4), 399-405. **(Impact Factor: 4.327)**
51. Hamdani, A. M., **Wani, I. A.***, Gani, A., Bhat, N. A. & Masoodi, F. A. (2017). Effect of gamma irradiation on physicochemical, structural and rheological properties of plant exudate gums. *Innovative Food Science & Emerging Technologies*, 44, 74-82. **(Impact Factor: 2.573)**
52. Hamdani, A. M. & **Wani, I. A.*** (2017). Guar and Locust bean gum: Composition, total phenolic content, antioxidant and antinutritional characterization. *Bioactive Carbohydrates and Dietary Fibre*, 11, 53-59.
53. Nazir, S., **Wani, I. A.*** & Masoodi, F. A. (2017). Extraction optimization of mucilage from Basil (*Ocimum basilicum* L.) seeds using response surface methodology. *Journal of Advanced Research*, 8 (3), 235-244. **(Impact Factor: 4.327)**
54. Gani, A., Ashwar, B. A., Akhter, G., Shah, A. **Wani, I. A.** & Masoodi, F. A. (2017). Physico-chemical, structural, pasting and thermal properties of starches of fourteen Himalayan rice cultivars. *International Journal of Biological Macromolecules*, 95, 1101-1107. **(Impact Factor: 3.671)**
55. Muzzaffar, S., Jan, R., **Wani, I. A.***, Masoodi, F.A., Bhat, M. M, Wani, T. A.& Wani, G. R (2016). Effect of preservation methods and storage period on the chemical composition and sensory properties of strawberry crush. *Cogent Food & Agriculture*, 2(1), 1178691
56. Shafi, S., **Wani, I. A.**, Gani, A., Sharma, P., Wani, H. M., Masoodi, F. A., Khan, A. A. & Hamdani, A. M. (2016).Effect of water and ether extraction on functional and antioxidant properties of Indian horse chestnut (*Aesculus indica* Colebr) flour. *Journal of Food Measurement and Characterization*, 10 (3), 387–395. **(Impact Factor: 0.536)**.
57. **Wani, I.A.**, Sogi, D. S., Hamdani, A. M., Gani, A. & Bhat, N.A. (2016). Isolation, composition, and physicochemical properties of starch from legumes: A review. *Starch/Stärke*, 68 (9-10), 834-845. **(Impact Factor: 1.873)**
58. Shah, U. Gani, A., Ashwar, B. A., Shah, A., **Wani, I. A.** & Masoodi, F.A. (2016). Effect of infrared and microwave radiations on properties of Indian Horse Chestnut starch. *International Journal of Biological Macromolecules*, 84, 166–173. **(Impact Factor: 3.671)**
59. Gani, A., Jan, A., Shah, A. Masoodi, F. A., Ahmad, M., Ashwar, B. A., Akhter, R. & **Wani, I.A.** (2016). Physico-chemical, functional and structural properties of RS3/RS4from kidney bean

- (*Phaseolus vulgaris*) cultivars. *International Journal of Biological Macromolecules*, 87, 514–521. **(Impact Factor: 3.671)**
60. Andrabi, S. N., **Wani, I. A.***, Gani, A., & Hamdani, A. M., & Masoodi, F. A. (2016). Comparative study of physico-chemical and functional properties of starch extracted from two kidney bean (*Phaseolus vulgaris* L.) and green gram cultivars (*Vigna radiata* L.) grown in India. *Starch/Stärke*, 68 (5-6), 416-426. **(Impact Factor: 1.837)**
 61. Muzaffar, S. Maqbool, K., **Wani, I. A.***, Masoodi, F. A., Bhat, M. M. (2016). Physico-chemical characterization of sweet chestnut (*Castanea sativa* L.) starch grown in temperate climate of Kashmir, India. *Acta Alimentaria*, 45 (2), 258–267. **(Impact Factor: 0.357)**
 62. Bhat, N. A., **Wani, I. A.***, Hamdani, A. M., Gani, A. Masoodi, F. A. (2016). Physicochemical properties of whole wheat flour as affected by gamma irradiation. *LWT - Food Science and Technology*, 71, 175-183. **(Impact Factor: 2.329)**
 63. Ali, A., Wani, T. A., **Wani, I. A.***, & Masoodi, F. A. (2016). Comparative study of the physico-chemical properties of rice and corn starches grown in Indian temperate climate. *Journal of the Saudi Society of Agricultural Sciences*, 15(1), 75-82.
 64. Ashwar, B.A., Gani, A., **Wani, I. A.***, Shah, A., Masoodi, F.A., & Saxena, D.C. (2016). Production of resistant starch from rice by dual autoclaving-retrogradation treatment: Invitro digestibility, thermal and structural characterization. *Food Hydrocolloids*, 56, 108 -117. **(Impact Factor: 4.747)**
 65. **Wani, I. A.**, Sogi, D.S., P. Sharma, P., & Gill, B.S. (2016). Physicochemical and pasting properties of unleavened wheat flat bread (Chapatti) as affected by addition of pulse flour. *Cogent Food and Agriculture*, 2(1), 1-8.
 66. Baba, W. N., Rashid, I., Shah, A., Ahmad, M., Gani, A., Masoodi, F. A., **Wani, I.A.**, & Wani, S.M. (2016). Effect of microwave roasting on antioxidant and anticancerous activities of barley flour. *Journal of the Saudi Society of Agricultural Sciences*, 15, 127-137.
 67. Khan, A. A., Gani, A., Masoodi, F. A., Amin, F., **Wani, I. A.** Khanday, F. A. & Gani, A. (2016). Structural, thermal, functional, antioxidant & antimicrobial properties of β -d-glucan extracted from baker's yeast (*Saccharomyces cerevisiae*)—Effect of γ -irradiation. *Carbohydrate Polymers*, 140 (4), 442-450. **(Impact Factor: 4.811)**
 68. Gani, A., Baba, W. N., Ahmad, M., Shah U., Khan, A. A., **Wani, I. A.**, Masoodi F.A. & Gani, A. (2016). Effect of ultrasound treatment on physico-chemical, nutraceutical and microbial quality of strawberry. *LWT - Food Science and Technology*, 66 (3), 496-502. **(Impact Factor: 2.329)**
 69. Wani, T. A., Shah, A. G., Wani, S. M., **Wani, I. A.**, Masoodi, F. A., Nissar, N.& Shagoo M. A. (2016). Suitability of different food grade materials for the encapsulation of some functional foods well reported for their advantages and susceptibility, *Critical Reviews in Food Science and Nutrition*, 56(15), 2431-2454.
 70. Hamid, S., Muzaffar, S., **Wani, I. A.***, Masoodi, F. A., & Bhat, M. M. (2016). Physical and cooking characteristics of two cowpea cultivars grown in temperate Indian climate. *Journal of the Saudi Society of Agricultural Sciences*, 15,127-137.
 71. **Wani, I. A.*** Gani, A., Tariq, A., Sharma, P., Masoodi, F. A., & Wani, H. M. (2016). Effect of roasting on physicochemical, functional and antioxidant properties of arrowhead (*Sagittaria sagittifolia* L.) flour. *Food Chemistry*, 197(4), 345–352. **(Impact Factor: 4.529)**
 72. Shah, U. Gani, A., Ashwar, B. A., Shah, A., Ahmad, M. Gani, A., **Wani, I. A.**, Masoodi, F.A. (2015). A review of the recent advances in starch as active and nanocomposite packaging films. *Cogent Food & Agriculture*, 1: 1115640.
 73. Hamid, S., Muzaffar, S., **Wani, I. A.**, & Masoodi, F. A. (2015). Physicochemical and functional properties of two cowpea cultivars grown in temperate Indian climate. *Cogent Food & Agriculture* (2015), 1: 1099418
 74. Khan, A. A., Gani, A., Shah, A., Masoodi, F. A., Hussain, P. R., **Wani, I. A.** & Khanday, F. A. (2015). Effect of γ -irradiation on structural, functional and antioxidant properties of β -glucan extracted from button mushroom (*Agaricus bisporus*). *Innovative Food Science and Emerging Technologies*, 31, 123–130. **(Impact Factor: 2.573)**
 75. **Wani, I. A.**, Sogi, D.S., Shivhare, U. S., & Gill, B.S. (2015). Physico-chemical and functional properties of native and hydrolysed kidney bean (*Phaseolus vulgaris* L.) protein isolates. *Food Research International*, 76, 11-18. **(Impact Factor: 3.086)**.

76. Jan, U., Gani, A., Ahmad, M., Shah, U., Baba, W. N., Masoodi, F.A., Maqsood, S., Gani, A., **Wani, I. A.**, & Wani, S. M. (2015). Characterization of cookies made from wheat flour blended with buckwheat flour and effect on antioxidant properties. *Journal of Food Science and Technology*, 52(10), 6334–6344. Impact Factor: **(Impact Factor:1.262)**
77. Ashwar, B. A., Gani, A., Shah, A., **Wani, I. A.**, & Masoodi, F. A. (2015). Preparation, health benefits and applications of resistant starch. *Starch/Stärke*, 67, 1–15. **(Impact Factor: 1.873)**.
78. Gani, A., Hussain, A., Ahmad, M., Baba, W. N., Gani, A., Masoodi, F. A., Wani, S. M., Shah, A., **Wani, I. A.** & Maqsood, S. (2015). Engineering and functional properties of four varieties of pulses and their correlative study. *Journal of Food Measurement and Characterization*, 9, 347-358. **(Impact Factor: 0.536)**
79. **Wani, I. A.***, Wani, A. A., Gani, A., Muzaffar, S., Gul, K. M., Masoodi, F.A. & Wani, T. A. (2015). Effect of gamma-irradiation on physico-chemical and functional properties of arrowhead (*Sagittaria sagittifolia* L.) tuber flour. *Food Bioscience*, 2, 23 – 32 **(Impact Factor: 1.964)**
80. Wani, A. A., **Wani, I. A.***, Hussain, P. R., Gani, A., Wani, T. A., Masoodi, F.A. (2015). Physicochemical properties of native and γ -irradiated wild arrowhead (*Sagittaria sagittifolia* L.) tuber starch. *International Journal of Biological Macromolecules*, 77, 360–368. **(Impact Factor: 3.671)**
81. Shah, A., Ahmad, M., Ashwar, B. A., Gani, A., Masoodi, F. A., **Wani, I. A.**, Wani, S. M., & Gani, A. (2015). Effect of γ -irradiation on structure and nutraceutical potential of β -d-glucan from barley (*Hordeum vulgare* L.). *International Journal of Biological Macromolecules*, 72, 1168–1175. **(Impact Factor: 3.671)**
82. Lone, D. A., Wani, N. A., **Wani, I. A.** & Masoodi, F. A. (2015). Physico-chemical and functional properties of Rainbow trout fish protein isolate. *International Food Research Journal*, 22(3), 1112-1116.
83. Ganie, T. A., Rather, S. A., Wani, H. M., Gani, A., Masoodi, F. A. & **Wani, I. A.** (2015). Physico-chemical and Functional Properties of Chicken Meat Protein Isolate. *Advances in Biomedicine and Pharmacy*, 2(2), 50-55.
84. Gani A., Rasool, N., Shah, A., Ahmad, M., Gani, A., Wani, T. A., **Wani, I. A.**, Wani, S. M. & Masoodi, F. A. (2015). DNA scission inhibition, antioxidant, and antiproliferative activities of water chestnut (*Trapa natans*) extracted in different solvents. *Cyta – Journal of Food*, 13(3), 415-419. **(Impact Factor: 1.180)**.
85. **Wani, I. A.**, Sogi, D. S. & Gill, B. S. (2015). Physico-chemical properties of acetylated starches from Indian black gram (*Phaseolus mungo* L.) cultivars. *Journal of Food Science and Technology*, 52(7), 4078–4089. **(Impact Factor: 1.262)**.
86. Shubeena, **Wani, I. A.***, Gani, A., Sharma, P., Wani, T.A., Masoodi, F. A. Hamdani, A. & Muzafar, S. (2015). Effect of acetylation on the physico-chemical properties of Indian Horse Chestnut (*Aesculus indica* L.) starch. *Starch/Stärke*, 67, 311–318. **(Impact Factor: 1. 837)**
87. Ashwar, B. A., Shah, A., Gani, A., Shah, U., Gani, A., **Wani, I. A.**, Wani, S. M., & Masoodi, F. A. (2015). Rice starch active packaging films loaded with antioxidants- Development and characterization. *Starch/Stärke*, 67, 294–302. **(Impact Factor: 1. 837)**
88. **Wani, I. A.**, Sogi, D. S., & Gill, B. S. (2015). Physico-chemical and functional properties of native and hydrolysed protein isolates from Indian black gram (*Phaseolus mungo* L.) cultivars. *LWT - Food Science and Technology*, 60, 848-854. **(Impact Factor: 2.329)**
89. Shah, A., Ahmad, M., Ashwar, B. A., Gani, A., Masoodi, F. A., Wani, S. M., **Wani, I. A.**, & Gani, A. (2015). Effect of γ -irradiation and structure and nutraceutical potential of β -D-glucan from barley (*Hordeum vulgare* L.). *International Journal of Biological Marcomolecules*, 72, 1168-1175. **(Impact Factor: 3.671)**
90. Peerzada, R. H., **Wani, I. A.**, Suradkar, P. P., & Dar, M. A. (2014). Gamma irradiation induced modification of bean polysaccharides: Impact on physicochemical, morphological and antioxidant properties. *Carbohydrate Polymers*, 110, 183–194. **(Impact Factor: 4.811)**
91. Ashwar, B. A., Shah, A., Gani, A., Rather, S. A., Wani, S.M., **Wani, I. A.**, Masoodi, F. A., & Gani, A. (2014). Effect of gamma irradiation on physicochemical properties of alkali extracted rice starch. *Radiation Physics and Chemistry*, 99, 37- 44 **(Impact Factor: 1.315)**
92. **Wani, I. A.***, Jabeen, M., Geelani, H., Masoodi, F. A., Saba, I., & Muzaffar, S. (2014). Effect of gamma irradiation on physicochemical properties of Indian Horse Chestnut (*Aesculus indica*) starch. *Food Hydrocolloids*, 35, 253-263. **(Impact Factor: 4.747)**

93. **Wani, I. A.**, Sogi, D. S., Wani, A. A., & Gill, B. S. (2013). Physico-chemical and functional properties of flours from Indian kidney bean (*Phaseolus vulgaris* L.) cultivar . *LWT - Food Science and Technology* 53, 278-284. **(Impact Factor: 2.329)**.
94. Sofi, B. A., **Wani, I. A.***, Masoodi, F. A., Saba, I., & Muzaffar, S., (2013). Effect of gamma irradiation on physicochemical properties of broad bean (*Vicia faba* L.) starch. *LWT-Food Science and Technology*, 54, 63-72. **(Impact Factor: 2.329)**.
95. **Wani, I. A.**, Sogi, D. S. & Gill, B. S. (2013). Physicochemical and functional properties of flours from three Black gram (*Phaseolus mungo* L.) cultivars. *International Journal of Food Science and Technology*, 48, 771 - 777. **(Impact Factor: 1.64)**
96. **Wani, I. A.**, Sogi, D. S., & Gill, B. S. (2013). Physical and cooking characteristics of black gram (*Phaseolus mungoo* L.) cultivars grown in India. *International Journal of Food Science and Technology*, 48, 2557 – 2563. **(Impact Factor: 1.64)**.
97. Dar, M. M., **Wani, I. A.**, & Masoodi, F.A. (2013). Detection of Sudan dyes in Red chilli powder by Thin Layer Chromatography. *Open Access Scientific Reports* 2 (1), 1-3.
98. Wani, A. A., Singh, P., Shah, M. A., **Wani, I. A.**, Gotz, A., Schott, M., & Zacheri, C. (2013). Physico-chemical, thermal and rheological properties of starches isolated from newly released rice cultivars grown in Indian temperate climates. *LWT-Food Science and Technology*, 53, 176-183. **(Impact Factor: 2.329)**
99. **Wani, I. A.**, Sogi, D. S. & Gill, B. S. (2012). Physicochemical properties of acetylated starches from some Indian kidney bean cultivars. *International Journal of Food Science & Technology*, 47, 1993 -1999. **(Impact Factor: 1.64)**
100. Wani, A. A., Sogi, D. S., Singh, P., **Wani, I. A.**, & Shivhare, U. S. (2012). Characterisation and functional properties of watermelon (*Citrullus lanatus*) seed proteins. *Journal of the Science of Food and Agriculture* 91 (1), 113-121. **(Impact Factor: 2.463)**
101. Wani, A. A., Singh, P., Shah, M. A., Schweiggert -Weisz, U., Gul, K., **Wani, I. A.** (2012). Rice Starch Diversity: Effect on Structural, Morphological, Thermal, and Physicochemical properties – A Review. *Comprehensive Reviews in Food Science and Food Safety*, 11 (5), 417-436. **(Impact Factor: 5.974)**
102. Sogi, D. S., Sharma, S., Oberoi, D.P.S., & **Wani, I. A.** (2010). Effect of extraction parameters on curcumin yield from turmeric. *Journal of Food Science and Technology*, 47 (3), 300-304. **(Impact Factor: 1.262)**
103. **Wani, I. A.**, Sogi, D. S., Wani, A. A., Gill, B. S. & Shivhare, U. S. (2010). Physico-chemical properties of starches from Indian kidney bean cultivars. *International Journal of Food Science & Technology*, 45, 2176 - 2185. **(Impact Factor: 1.64)**
104. Singh, B., Oberoi, D.P.S., **Wani, I. A.**, & Sogi, D. S. (2009). Effect of temperature, salt concentration, pH and time on thermal degradation of pumpkin (*Cucurbita pepo*) puree. *Advances in Food Sciences* 31 (2), 96-101.
105. Wani, A. A., Kaur, D., **Ahmed, I.**, & Sogi, D. S. (2008). Extraction optimization of watermelon seed protein using response surface methodology. *LWT-Food Science and Technology* 41 (8), 1514-1520. **(Impact Factor: 2.329)**
106. Wani, A. A., Sogi, D.S, Shivhare, U. S., **Ahmed, I.**, & Kaur, D. (2006). Moisture adsorption isotherms of watermelon seed and kernals. *Drying Technology* 24 (1), 99-104. **(Impact Factor: 1.976)**

Book Chapters

1. Mir, S. A., Shah, M. A. & **Wani, I. A.** (2017). *Value-Added Products from Brown Rice*. In *Brown Rice*, pp 203-214. *Springer International Publishing, Switzerland*
2. Gul, K., Wani, H.M., Singh, P., **Wani, I. A.** & Wani, A. A. *Testing Glass as Food Packaging Material*. In *Food Packaging Materials: Testing & Quality Assurance*, pp-139-154. *CRC Press Taylor & Francis Group Boca Raton, FL 33487-2742*
3. Mir, S. A., Wani, H. M., **Wani, I. A.**, Singh, P. & Wani, A. A. (2017). *Testing of Paper as Packaging Material for Food Industry*. In *Food Packaging Materials: Testing & Quality Assurance*, pp 185-200. *CRC Press Taylor & Francis Group Boca Raton, FL 33487-2742*
4. Majeed, T., **Wani, I. A.*** & Muzaffar, S. (2018). *Postharvest Biology and Technology of Quince*. In *Postharvest Biology and Technology of Temperate Fruits*, pp 273-284. *Springer International Publishing, Switzerland*

5. Muzaffar, S., M. M., Bhat, Wani, T. A., **Wani, I. A.** & Masoodi, F.A. (2018). *Postharvest Biology and Technology of Apricot*. In *Postharvest Biology and Technology of Temperate Fruits*, pp 201-222. *Springer International Publishing, Switzerland*
6. Pervaiz, S, & **Wani, I. A.*** (2018). *Postharvest Biology and Technology of Strawberry*. In *Postharvest Biology and Technology of Temperate Fruits*, pp 331-348. *Springer International Publishing, Switzerland*
7. Wani, T. A., **Wani, I. A.**, Rayees, R & Masoodi, F A (2020). Sweet Chestnut. In *Antioxidants in Vegetables and Nuts-Properties and Health Benefits*, pp 477-487. *Springer International Publishing, Switzerland*
8. **Wani, I.A.**, Ayoub, A., Bhat, N.A., Dar, A. H. & Gull, A (2020). Hazelnut. In *Antioxidants in Vegetables and Nuts-Properties and Health Benefits* pp 559-572.
9. Muzaffar, S., Nazir, T., Bhat, M. M., Wani, T. A., **Wani, I. A.** & Masoodi, F.A. (2022). *Goitrogens*. In *Handbook of Plant and Animal Toxins in Food*, pp 125-154. *CRC Press 6000 Broken Sound Parkway,NW, Suite 300, Boca Raton, FL 33487-2742*
10. **Wani, I. A.** & Nazir, S. (2022). *Gossypol*. In *Handbook of Plant and Animal Toxins in Food*, pp 155-168. *CRC Press 6000 Broken Sound Parkway,NW, Suite 300, Boca Raton, FL 33487-2742*.
11. **Wani, I. A.** , Ashraf, Z. & Muzaffar, S. (2022). *Erucic Acid*. In *Handbook of Plant and Animal Toxins in Food*, pp 169-176. *CRC Press 6000 Broken Sound Parkway,NW, Suite 300, Boca Raton, FL 33487-2742*.
12. Bashir, U., Qadir, N. & **Wani, I. A.** (2022). *Saponins*. In *Handbook of Plant and Animal Toxins in Food*, pp 177-190. *CRC Press 6000 Broken Sound Parkway,NW, Suite 300, Boca Raton, FL 33487-2742*.

X. Reviewer of the following international journals

1. LWT- Food Science and Technology (Elsevier Publishers)
2. Food Research International (Elsevier Publishers)
3. Food Chemistry (Elsevier Publishers)
4. Starch/Starke (Wiley-Blackwell Publishers)
5. Proceedings of the National Academy of Sciences, Biological Sci. (Springer Publishers)
6. African Journal of Biotechnology (Academic Journals)
7. Critical reviews in Food Science and Nutrition (Taylor and Francis Publishing Group)
8. Journal of Food Science and Technology (Springer Publishers)
9. International Journal of Biological Macromolecules (Elsevier Publishers)
10. Industrial Crops and Products (Elsevier Publishers)
11. Journal of Food Measurement and Characterization (Springer Publishers)
12. Carbohydrate Polymers (Elsevier Publishers)
13. Journal of Food Science (Wiley-Blackwell Publishers)
14. International Journal of Food Properties (Taylor and Francis Publishing Group)
15. Journal of Saudi Society of Agriculture Sciences (Elsevier Publishers)
16. Cognet Food and Agriculture (Taylor and Francis Publishing Group)
17. International Journal of Food Science and Technology (Wiley-Blackwell Publishers)
18. Journal of Food Preservation and Processing (Wiley-Blackwell Publishers)
19. Journal of Functional Foods (Elsevier Publishers)
20. Scientific African (Elsevier Publishers)
21. Journal of Advanced Research (Elsevier Publishers)
22. Food Hydrocolloids (Elsevier Publishers)
23. Plant Foods for Human Nutrition (Springer Publishers)
24. Food Analytical Methods (Springer Publishers)
25. Halyons (Elsevier Publishers)
26. Natural Product Research (Taylor and Francis Publishing Group)
27. Journal of Science of Food and Agriculture (Wiley-Blackwell Publishers)
28. Pigment and Raisin Technology (Emerald Group Publishing)
29. Food Science and Technology International (Sage Publishers)

30. Journal of Agriculture Science and Technology (Tarbiat Modaras University, Iran)
31. Insight Medical Publishing Journals (iMed Pub Ltd)

Dated : 30-04-2024

Dr. Idrees Ahmed Wani