

CURRICULUM VITAE

Name	Prof. Farooq Ahmed Masoodi
Father's Name	Kh. Gh. Mohi-ud-Din
Designation	Dean School of Applied Science and Technology
Date of Birth	22-09-1963
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RESEARCH, TEACHING AND EXTENSION EXPERIENCE:

Position held	Organization/ University	From	To	Nature of Job	Years
Professor	University of Kashmir	Oct. 2006	Cont.	Teaching, Research & Extension	14 ¹ ₂
Assoc. Professor (PHT)	SKUAST- Jammu	Aug. 2001	Oct. 2006	Teaching, Research & Extension	5
Assoc. Professor (Food Tech.)	CCS HAU, Hisar	May, 1999	Aug. 2001	Teaching, Research & Extension	2 ¹ ₂
Deputed to University	SKUAST-Kashmir	Dec. 1992	May 1999	Teaching, Research & Extension	6
Agri. Extn. Officer	State Agri. Dept.	Aug. 1989	Dec. 1992	Extension	3 ¹ ₂
Jr. Agri. Asstt.	State Agri. Dept.	July 1986	Aug 1989	Extension	3

ADMINISTRATIVE EXPERIENCE:

Position held	Organization/ University	From	To	Years
Dean, School of Applied Sciences & Technology	University of Kashmir	2017	2020	3
Head, Dept. of Food Science & Technology	-do-	2011	Cont.	9
Director Institute of Home Science	-do-	2009	2012	3
Coordinator Dept. of Food Sci. & Tech.	-do-	2008	2011	3

FELLOWSHIPS:

- a) Punjab Agriculture University Merit Fellowship
- b) Indian Council of Agricultural Research's Senior Research Fellowship

AWARDS:

- a) Kegriwal Award for Best Research Paper (1994)
- b) All India Food Processor's Award for 2003. (Gitt's Award)
- c) Best paper award of 2016 by *Journal of Food Science and Technology* (Springer).
- d) Best Research Paper award in ICFP-2018 at Sharjah, UAE.

TRAININGS:

- a. Training in institutional evaluation at NAAC Bangalore.
- b. Undergone two weeks course on advanced techniques in food analysis at RRL (CSIR) Jammu.
- c. Leadership for Academics Programme (LEAP), 1st phase at IIT, BHU and 2nd phase at Cambridge University, UK, sponsored by MHRD under the scheme of Pandit Madan Mohan Malviya.

MEMBERSHIP:

1. Member Peer Review Committee of National Assessment and Accreditation Council (NAAC), Bangalore.
2. Member, Research Advisory Committee (RAC), NDRI-Karnal Govt. of India.(Former)
3. Member Programme Advisory Committee of National Agri-Food Biotechnology Institute (NABI) of DBT Govt. of India (Former)
4. Member ICMR Working Group on Micronutrients (Former).
5. Expert/Evaluator for ICMR Projects, Govt. of India.
6. Expert/Evaluator for DBT Projects, Ministry of Science & Technology, Govt. of India.
7. Member Expert Panel on Food Additives, FSSAI, Min. of Health, Govt. of India (Former).
8. Member State Level Committee of Rural Technology Action Group (RuTAG).
9. Member Governing Body of Islamia College of Science and Commerce. (Former)
10. Member Academic Council SK University of Agricultural Sciences and Technology. (Former)
11. Member University Council University of Kashmir. (Former)
12. Member Academic Council University of Kashmir
13. Member Academic Council University of Jammu.
14. Member, University Syndicate, University of Jammu.
15. Member, University Syndicate, University of Kashmir.

EDITORIAL RESPONSIBILITIES SHOULDERED

1. *Editorial Board Member of “Madridge Journal of Food Technology” USA.*
2. *Editorial Board Member of “International Journal of Innovative Studies in Aquatic Biology and Fisheries (IJISABF)” India.*
3. *Editorial Board Member of “International Journal of Trends and Technologies in Food Processing” India.*
4. *Former Editorial Board Member of “Journal of Food Science & Technology” Springer Journal.*

REVIEWER FOR INTERNATIONAL JOURNALS

- Reviewer “***Food Chemistry***” Elsevier Journal.
- Reviewer “***Food & Function***” Royal Society of Chemistry.
- Reviewer “***LWT-Food Science & Technology***” Elsevier Journal.
- Reviewer “***Journal of the Saudi Society of Agricultural Sciences***” Elsevier Journal.
- Reviewer “***Journal of Food Measurement and Characterization***” Springer Journal.
- Reviewer “***Journal of Food Science & Technology***” Springer Journal.
- Reviewer “***Journal of Food Quality***” Wiley Journal.

RESEARCH INDICES

a. Google Scholar

No. of Publications	219
No. of Citations	4475
h-index	37
i10-index	114

Link:<https://scholar.google.com/citations?user=4EuUdu8AAAAJ&hl=en>.

b. Scopus

No. of Publications	136
No. of Citations	2631
h-index	30

Link:<https://www.scopus.com/authid/detail.uri?authorId=6506355016>.

Highest Impact Factor of Publications: 7.182

Cumulative Impact Factor: 196.354

INTERNATIONAL EXPOSURE

- Presented a paper in International Conference on Food and Beverages-2019, Indian Food and Beverages-Osaka, Japan visited in April 2019.
- Visited Cambridge University, UK, as a member of delegation of senior academicians from India for a training in leadership skills.
- Delivered lecture in Dhaka University on “Scope of Food Technology in Developing Countries”.

CONFERENCES/SEMINARS/SYMPOSIA ORGANIZED:

- a. Organized one day seminar on “**Institute-Industry Interaction**” in 2010 in which various food processing industries, financial institutions and govt. organizations participated.
- b. Organized two day seminar on “**Current Issues in Food Safety**” on September, 27-28, 2011.
- c. Organized “**Inter-university Food Quiz**” in 2011 in which various universities of the state participated.

- d. Organized two day symposium on “**Scenario of post-harvest management of fresh fruits in India**” on 27th & 28th May, 2013.
- e. Organized two day national symposium on “**Biotechnological Interventions for upgradation of Food products of India**” on 9th & 10th September, 2015.
- f. Organized one day seminar on “**Institute-Industry Interaction**” on 21st April, 2016 in which various MNCs, food processing industries, financial institutions and govt. organizations participated.
- g. Organized one day seminar on “**Institute-Industry Interaction**” from 22-23rd February, 2017 in which various MNCs, food processing industries, financial institutions and govt. organizations participated.
- h. Organized “**Inter-university Food Quiz**” on 23 February, 2017, in which various universities of the state participated.

PROJECTS HANDLED:

1. Enhancing research capacity and initiating M.Sc. and Ph. D programme in the area of Food Science and Technology.(P.I)

Funding Agency: Department of Biotechnology, Govt. of India.

Cost of Project: 5.22 Crores

2. Establishment of quality control laboratory for food analysis at SKUAST- Jammu. (P.I)

Funding Agency: Ministry of Food Processing Industries, Govt. of India.

Cost of Project: 1.0 Crore

3. Training and demonstration on high tech production and post-harvest management of strawberry (Co. P.I)

Funding Agency: National Horticulture Board

Cost of Project: 9.0 lakh

4. Enhancing the quality and nutraceutical status of traditional meat products of India by use of enzymes and protective microorganisms. (P.I)

Funding Agency: Department of Biotechnology, Govt. of India.

Cost of Project: 67.5lakh.

5. Nutraceutical potential of β- glucan, its utilization for making functional foods and as an encapsulating material for target delivery of probiotics. (Co. P.I)

Funding Agency: Department of Biotechnology Govt. of India

Cost of Project: 73.8 Lac.

6. Wheat flour modification by bacterial, enzymatic and chemical interventions to combat coeliac disorders. (Co. P.I)

Funding Agency: Department of Biotechnology Govt. of India
Cost of Project: 6.38 Lac.

**7. Stability of phytochemicals during processing and storage of perishable temperate fruits.
(Co. P.I)**

Funding Agency: Department of Biotechnology Govt. of India
Cost of Project: 47.23 Lac.

8. Extraction of resistant starch from horse chestnut and rice, its utilization as an encapsulating agent for targeted delivery into the colon. (Co. P.I)

Funding Agency: Ministry of Food Processing, Govt. of India.
Cost of Project: 54.73 Lac.

9. Safety, Quality and Nutraceutical Status of Kradi-A traditional Dairy based fermented food of Himalayan Regions of J& K. (Co. P.I)

Funding Agency: ICMR
Cost of Project: 22 Lac.

10. Enhancing the shelf life of fresh fruits by application of edible coatings containing nano-encapsulated bioactive compounds. (Co. P.I)

Funding Agency: Department of Biotechnology Govt. of India
Cost of Project: 26.492Lac.

PROJECTS IN HAND:

1. Value Addition of Fruits and Vegetables of Western Himalayas Through Eco-friendly and Low Cost Technologies. (PI)

Funding Agency: NMHS
Cost of Project: 40.286 Lac.

2 Refinement of traditional fermentation technology of some vegetable pickles of J&K region. (PI)

Funding Agency: MOFPI
Cost of Project: 42.71 Lac.

3. 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. (Co-PI)

Funding Agency: NMHS
Cost of Project: 49 Lac.

CONTRIBUTION AT NATIONAL LEVEL

1. Institutional Upgradation & Evaluation:

I have been giving my input as an expert to various institutions for remodeling the course curricula as I am on the board of studies of many institutions all over India. I have reviewed many theses, research papers, review articles and technical reports published by various universities. My contribution for evaluation of students and scholars of institutions all over the country has been significant as I am in the list of experts/examiners of these institutions. I remained on the editorial board of many reputed journals, thus making the information and research work that gets published in these periodicals more meaningful and interesting by giving my scientific, technical and editorial inputs. I have delivered lectures in various universities as a guest faculty, thus getting an opportunity to interact with scholars and students of many institutions and infusing a new enthusiasm in the young faculty and scholars to sharpen their research skills. I have been associated with various committees of different universities for technical evaluation of scientific equipments and facilitating upgradation of research infrastructure of the institutions. My contribution in procurement of quality reading material by various libraries is significant as I have been a member of library advisory committee in various universities. In view of my experience in teaching, research and extension, I have been nominated as member NAAC peer review team in the year 2014 and have undergone training in institutional assessment and accreditation at Bangalore in October, 2014.

2. Role in Policy Planning:

I have remained associated with many expert committees involved in policy planning that pertain to my area of specialization.

- I have been member of ICMR working group on micronutrients.
- I have been member “Expert panel on Food Additives” of Food Safety and standards Authority (FSSAI), Ministry of Health.
- My input to aforesaid bodies regarding retention of nutritive value of foods during processing and safety of different food additives has been significant.
- I have participated in prebudget discussions, thus giving my inputs for formulating state budget.
- I have been evaluating the project proposals submitted to various national level agencies especially Department of Biotechnology, Department of Science & Technology of the

Ministry of Science & Technology, ICMR, etc., thus assisting these agencies in planning and supporting the research projects.

- I have chaired many technical sessions in national and international conferences in India and gave my opinion about the work of many active researchers and evaluating the same, thus facilitating proper research planning in the country.

3. Role in Human Resources Development:

I have contributed significantly in HRD programmes of various institutions by acting as a resource person in various training programmes conducted for faculty improvement. I have functioned as subject expert in selection committees constituted for recruitment of faculty and supporting staff. I have delivered lectures and interacted with young scholars in the science popularization programmes organized by Ministry of Science & Technology (INSPIRE).

4. Enhancing Institution-Industry Linkages:

I have organized state level and national level interactive sessions wherein entrepreneurs and researchers got an opportunity to develop close linkages with each other. Such sessions have enhanced my understanding of the problems faced by Indian food industry and the agricultural/horticultural producers of the country. I have been providing advice/expert opinion to different segments of food processing industry of the state/country which include saffron processing, fruit processing and storage, design of storage systems, processing of fermented foods, walnut processing, etc.

5. Upgradation of books/reading materials:

I have assisted many publishers including some internationally recognized ones like McGraw Hill to modify and update their publications, thus making them more students oriented and relevant.

CONTRIBUTION TOWARDS UNIVERSITY OF KASHMIR

1. Establishment of Department of Food Science & Technology:

I have played a pioneering role in the establishment of the department of Food Science and Technology as its first head. The department was established in 2008 and currently offers Master's and Doctorate degree in Food Technology. The department has published significant numbers of research publications in international and national journals in addition to its teaching and extension activities.

2. Establishment of Pilot Plant for Food Processing:

I generated a facility of pilot plant in the University of Kashmir. The plant is currently used for training of students, scholars and entrepreneurs. Establishment of pilot plant has made the University of Kashmir one among few universities of India having a pilot plant facility. The plant has the facility for thermal processing, canning, baking, vacuum dehydration and packaging.

C. Role in Corporate Life of University

In addition to rendering routine and normal academic duties, I have been contributing as member/chairman of various committees constituted by the administration for varied purposes like Canteen committee, House allotment committee, Enquiring committees, etc.

LEADERSHIP IN ACADEMICS & RESEARCH

I have initiated new academic programmes in the university, which are industry oriented, thus facilitating establishment of linkages with industry. The linkages so established have facilitated the department to generate some resources in the form of financial assistance to students besides their training in the industry. As Dean of the faculty, I have initiated a series of debates on new and emerging scientific concepts e.g. work of Nobel laureates. The debates have not only enhanced the interests of scholars to know about these contemporary concepts but promoted interaction between scholars from diverse areas.

I have provided an effective and meaningful leadership to my fellow researchers and academicians making my department one of the most active constituents of the University of Kashmir. The department is currently one of the leading departments of the university in terms of extramural funding and the number of publications in reputed international journals.

There are six extramurally funded ongoing projects in my department, which has facilitated creation of excellent research infrastructure in the department.

I have always taken initiatives to link the department with society by conducting extension programmes especially in rural areas. Such activities have indeed kept me updated about the societal problems at grass root level.

I have always been successful in projecting the real and genuine issues of the department before administration, thus ensuring immediate solution of the problems pertaining to research and academics.

I have always kept institutional interests above my personal interests, while performing my duties honestly, which is essential for real academic and intellectual growth of the institution and country.

I also headed the Institute of Home Science as its Director for three years and tried my best to link it with other academic and research institutions.

SUMMARY OF RESEARCH WORK DONE

The significance of my research work done so far is evident by the number of **Citations** of my work that exceeds **4098** and my ***h*-index** is **35**. A brief summary of my research work done so far is as under:

- a I have done a pioneering work in enhancing the nutraceutical potential of some commonly consumed food products by incorporating some components of apple pomace which is a byproduct of apple processing industry. The work has thus dual purpose of upgrading the nutraceutical status of food products and utilization of apple processing by products.
- b I have conducted studies on nutritional changes in various perishable foods especially fruits and vegetables during their storage. The work has given me enough confidence to provide my advice on design of storage systems for fruits and vegetables so as to retain their nutritional status and extend their postharvest life. Fruits like apple, pear, peach and strawberry have been my major focus for such studies.
- c Consumption pattern of some identified geographical areas of the state of J & K has been studied with an objective of assessing the nutrient intake and making some recommendations regarding the same.
- d Preliminary studies have been conducted to identify the synthetic colours being used in foods and replace such colours with natural biocolours. Stability and the factors governing the stability of such biocolours have been studied.
- e I have characterized the commonly cultivated wheat cultivars of Haryana for the first time and thus making recommendation regarding the suitability of different wheat cultivars of the state for various purposes. A document to this effect was prepared and submitted to Department of Food Science & Technology, CCSHAU, Haryana under my guidance.

- f Traditional meat products of India have a great potential in international market because of their high consumer acceptability. Investigations have been conducted to upgrade the quality of such products by lowering down their fat content and incorporating some nutraceutical components in these products.
- g I have started investigation to characterize the lactic acid bacteria of some traditional fermented products to explore the possibility of isolating some strains that have the potential as probiotics or for development of pure cultures. Efforts are also being made to upgrade fermentation technology of vegetables cultivated in Himalayan region by tackling the problems like uncontrolled fermentation, product softening, etc.

SUMMARY OF ONGOING RESEARCH WORK

- a. Fruits and vegetables of the state are under investigation for their phytochemicals especially antioxidants. Influence of storage, processing and maturity on the stability of phytochemicals is being studied.
- b. The importance of some ignored and lesser known cereals and millets is being revisited. Such grains are being investigated for their nutraceutical potential.
- c. Efforts are afoot to enhance the nutraceutical status and biopreservation of traditional meat products of India by use of enzymes and protective microbial cultures. A centrally sponsored project funded by Dept. of Biotechnology, Ministry of Science & Technology, has already been sanctioned under my supervision.
- d. Lactic fermentation of vegetables is studied for its commercialization and probiotic potential

LIST OF IMPORTANT PUBLICATIONS

1. Sajad A.Rather, **F.A.Masoodi**, Jahangir A.Rather, Adil Gani, S.M.Wani, Tariq A.Ganaie, Rehana Akhter (2021). Impact of thermal processing and storage on fatty acid composition and cholesterol oxidation of canned traditional low-fat meat product of India. *LWT*. <https://doi.org/10.1016/j.lwt.2020.110503>.
2. Tariq Ahmad Ganaie, **F. A. Masoodi**, Sajad A. Rather & Sajad Mohd Wani (2021). Physicochemical, antioxidant and FTIR-ATR spectroscopy evaluation of Kashmiri honeys as food quality traceability and Himalayan brand. *Journal of Food Science and Technology*. <https://doi.org/10.1007/s13197-020-04878-5>.
3. Amir Gull, Nusrat Bhat, Sajad Mohd Wani, **Farooq Ahmad Masoodi**, Tawheed Amin, Shaiq Ahmad Ganai (2021). Shelf life extension of apricot fruit by application of nanochitosan emulsion coatings containing pomegranate peel extract. *Food Chemistry*. <https://doi.org/10.1016/j.foodchem.2021.129149>.

4. Zanoor ul Ashraf, Asima Shah, Asir Gani, Adil Gani, **F.A.Masoodi**, NairahNoor (2021). Nanoreduction as a technology to exploit β -Glucan from cereal and fungal sources for enhancing its nutraceutical potential. *Carbohydrate Polymers*. <https://doi.org/10.1016/j.carbpol.2021.117664>.
5. Sajad Mohd Wani, **F.A.Masoodi***, Ehtishamul Haq, Mukhtar Ahmad, S.A.Ganai (2020). Influence of processing methods and storage on phenolic compounds and carotenoids of apricots. *LWT- Food Science and Technology*, 132, 109846.
6. Sajad A. Rather, **F.A.Masoodi**, Jahangir A. Rather, Rehana Akhter, Adil Gani, Tariq A. Ganaie (2020). Effects of xanthan gum, canning and storage period on fatty acid profile and cholesterol oxidation of emulsified low-fat meat product of India. *Food Chemistry*. <https://doi.org/10.1016/j.foodchem.2020.128450>.
7. Naseer Ahmad Bhat, Idrees Ahmed Wani, Afshan Mumtaz Hamdani, **Farooq Ahmad Masoodi** (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*, 176, 108953.
8. Zanoor ul Ashraf, Asima Shah, Adil Gani, **F.A.Masoodi**, Nairah Noor (2020). Effect of nano-reduction on properties of β -glucan and its use as encapsulating agent for release of α -tocopherol. *Bioactive Carbohydrates and Dietary Fibre*, 24, 100230.
9. Wani, T.A., **Masoodi, F.A.***, Akhter, R., Sofi, F.A. (2020). Techno-functional characterization of chitosan nanoparticles prepared through planetary ball milling. *International Journal of Biological Macromolecules*, 154, 166-172.
10. Adil Gani, Bilal Ahmad Ashwar, Gazalla Akhter, Asir Gani, Asima Shah, **Farooq Ahmad Masoodi** & Idrees Ahmed Wani (2020). Resistant starch from five Himalayan rice cultivars and Horse chestnut: Extraction method optimization and characterization. *Scientific Reports*, 10, 4097. <https://doi.org/10.1038/s41598-020-60770-4>.
11. Mukhtar, H., Gull, A., Ganaie, T.A., Rather, S.A., **Masoodi, F.A.**, Ganie, S. (2020). Effect of supplementation of amaranth flour on various quality attributes and antioxidant activities of bread. *Current Nutrition & Food Science*, 16, 391-396.
12. Ahmad, M., Gani, A., **Masoodi, F.A.**, Rizvi, S.H. (2020). Influence of ball milling on the production of starch nanoparticles and it's effect on structural, thermal and functional properties. *International Journal of Biological Macromolecules*, 151, 85-91.
13. Rehana Akhter, **FA Masoodi***, Touseef Ahmed Wani, Sajad Ahmad Rather (2019). Functional characterization of biopolymer based composite film: Incorporation of natural essential oils and antimicrobial agents. *International Journal of Biological Macromolecules*, 137, 1245-1255
14. Asima Shah, **FA Masoodi***, Adil Gani, Bilal Ahmad Ashwar (2019). Water extractable pentosans-Quantification of ferulic acid using RP-HPLC, technorheological and antioxidant properties. *International Journal of Biological Macromolecules*, 133, 365-371.
15. Sajad Mohd Wani, Amir Gull, Touseef Ahmed Wani, **Farooq Ahmad Masoodi**, Tariq Ahmad Ganaie. Effect of edible coating on the shelf life enhancement of apricot (*Prunus armeniaca L.*). *Journal of Postharvest Technology*, 5, 26-34.
16. Mehevsh Mushtaq, Adil Gani, **F.A.Masoodi** (2019). Himalayan cheese (Kalari/Kradi) fermented with different probiotic strains: In vitro investigation of nutraceutical properties *LWT- Food Science and Technology*, 104, 53-60.
17. R Bazaz, WN Baba, **FA Masoodi**, S Yaqoob (2018). Effect of some preservation

- techniques on quality parameters and antioxidant properties of banana pulp during storage. *Journal of Food Measurement and Characterization*, 12 (1), 661-673.
18. WN Baba, Q Tabasum, S Muzzaffar, **F.A. Masoodi**, I Wani, SA Ganie (2018). Some nutraceutical properties of fenugreek seeds and shoots (*Trigonella foenum-graecum L.*) from the high Himalayan region. *Food Bioscience*, 23, 31-37.
 19. BA Ashwar, A Gani, A Gani, A Shah, **F.A. Masoodi** (2018). Production of RS4 from rice starch and its utilization as an encapsulating agent for targeted delivery of probiotics. *Food chemistry*. 239, 287-294.
 20. S Yaqoob, WN Baba, FA Masoodi, M Shafi, R Bazaz (2018). Effect of sprouting on cake quality from wheat-barley flour blends. *Journal of Food Measurement & Characterization*, 1-13.
 21. N Sultan, IA Wani, **FA Masoodi** (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.
 22. A Gani, A Shah, M Ahmad, BA Ashwar, **FA Masoodi** (2018). β -d-glucan as an enteric delivery vehicle for probiotics. *International Journal of Biological Macromolecules* 106, 864- 869.
 23. A Shah, **FA Masoodi**, A Gani, B Ashwar (2018). Dual enzyme modified oat starch: Structural characterisation, rheological properties, and digestibility in simulated GI tract. *International Journal of Biological Macromolecules*. 106, 140-147.
 24. BA Ashwar, AGani, A Gani, A Shah, **FA Masoodi** (2017). Production of RS4 from rice starch and its utilization as an encapsulating agent for targeted delivery of probiotics. *Food Chemistry*. 239, 287-294.
 25. SA Mir, **FA Masoodi**, J Raja (2017). Influence of natural antioxidants on microbial load, lipid oxidation and sensorial quality of rista—A traditional meat product of India. *Food Bioscience*. 20, 79-87.
 26. AM Hamdani, IA Wani, A Gani, NA Bhat, **FA Masoodi** (2017).Effect of gamma irradiation on physicochemical, structural and rheological properties of plant exudate gums. *Innovative Food Science & Emerging Technologies*. 44, 74-82.
 27. N Sultan, IA Wani, **FA Masoodi** (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.
 28. F Amin, **FA Masoodi**, WN Baba, AA Khan, BA Ganie (2017). Effect of different ripening stages on walnut kernel quality: antioxidant activities, lipid characterization and antibacterial properties. *Journal of Food Science and Technology*, 54 (12), 3791-3801.
 29. TA Wani, **FA Masoodi**, IA Wani (2017). The possible nomenclature of encapsulated products. *Food Chemistry*. 234, 119-120.
 30. F Naqash, A Gani, A Gani, **FA Masoodi** (2017). Gluten-free baking: Combating the challenges-A review. *Trends in Food Science & Technology*. 66, 98-107.
 31. AA Khan, AGani, **FA Masoodi**, U Mushtaq, AS Naik (2017).Structural, rheological, antioxidant, and functional properties of β -glucan extracted from edible mushrooms *Agaricus bisporus*, *Pleurotus ostreatus* and *Coprinus atrimentarius*. *Bioactive Carbohydrates and Dietary Fibre*, 11, 67-74.
 32. Farah Naqash, **F. A. Masoodi**, Sajad A. Rather, S. M. Wani, Adil Gani (2017). Emerging concepts in the nutraceutical and functional properties of pectin - A Review Carbohydrate Polymers. *Carbohydrate Polymers*. 168, 227-239.
 33. Sajad A. Rather, Rehana Akhter, **F.A. Masoodi**, Adil Gani, S.M. Wani (2017). Effect

- of double alginate microencapsulation on *in vitro* digestibility and thermal tolerance of *Lactobacillus plantarum* NCDC201 and *L. casei* NCDC297. *LWT - Food Science and Technology*. 83, 50-58.
34. A Shah, **FA Masoodi**, A Gani, BA Ashwar (2017). Physicochemical, rheological and structural characterization of acetylated oat starches. *LWT-Food Science and Technology*, 80, 19-26.
 35. S Nazir, IA Wani, **FA Masoodi** (2017). Extraction optimization of mucilage from Basil (*Ocimum basilicum* L.) seeds using response surface methodology. *Journal of Advanced Research*, 8 (3), 235-244.
 36. M Ahmad, S Qureshi, S Maqsood, AGani, **FA Masoodi** (2017). Micro-encapsulation of folic acid using horse chestnut starch and β -cyclodextrin: Microcapsule characterization, release behavior & antioxidant potential during GI tract conditions. *Food Hydrocolloids*, 66, 154- 160.
 37. A Gani, BA Ashwar, G Akhter, A Shah, IA Wani, **FA Masoodi** (2017). Physico-chemical, structural, pasting and thermal properties of starches of fourteen Himalayan rice cultivars. *International Journal of Biological Macromolecules*, 95, 1101-1107.
 38. SA Rather, **FA Masoodi**, R Akhter, JA Rather, F Amin (2017). Effects of guar gum as a fat substitute in low fat meat emulsions. *Journal of Food Processing and Preservation*. DOI 10.1111/jfpp.13249.
 39. M Shafi, WN Baba, **FA Masoodi** (2017). Composite flour blends: Influence of particle size of water chestnut flour on nutraceutical potential and quality of Indian flat breads. *Journal of Food Measurement and Characterization*, 1-12.
 40. BA Ashwar, A Gani, A Shah, FA Masoodi (2017). Production of RS4 from rice by acetylation: Physico-chemical, thermal, and structural characterization. *Starch-Stärke*, 69, 1- 2.
 41. NA Bhat, IA Wani, AM Hamdani, A Gani, **FA Masoodi** (2016). Physicochemical properties of whole wheat flour as affected by gamma irradiation. *LWT-Food Science and Technology*. 71, 175-183.
 42. Sajad A. Rather, **F. A. Masoodi**, Rehana Akhter (2016). Ethnic meat products of Kashmiri wazwan: a review. *Journal of Ethnic Foods*. 3 (4), 246-250.
 43. A Shah, **FA Masoodi**, AGani, BA Ashwar (2016).In-vitro digestibility, rheology, structure, and functionality of RS3 from oat starch. *Food Chemistry*, 212 (1) 749–758.
 44. M Ahmad, S Qureshi, S Maqsood, AGani, **FA Masoodi** (2016). Micro-encapsulation of folic acid using horse chestnut starch and β -cyclodextrin: Microcapsule characterization, release behavior & antioxidant potential during GI tract conditions. *Carbohydrate Polymers*. 153, 696-702.
 45. AA Khan, AGani, M Ahmad, **FA Masoodi**, F Amin, S Kousar (2016).Mushroom varieties found in the Himalayan regions of India: Antioxidant, antimicrobial, and antiproliferative activities. *Food Science and Biotechnology*. 25 (4), 1095-1100.
 46. M Ahmad, AGani, A Shah, A Gani, **FA Masoodi** (2016).Germination and microwave processing of barley (*Hordeum vulgare* L) changes the structural and physicochemical properties of β -d-glucan & enhances its antioxidant potential. *Carbohydrate Polymers*. 153, 696-702.
 47. Sajad A. Rather, Rehana Akhter, **F. A. Masoodi**, S. M. Wani, Adil Gani (2015). Effect of apple pomace powder on the physico-chemical and sensory characteristics of low fat Rista, a traditional meat product of India. *Animal Science Journal*, 9 (3), 389-399.
 48. WN Baba, S Din, HA Punoo, TA Wani, M Ahmad, **FA Masoodi** (2016).Comparison

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12. Maeena Naman Shafiee, Tehmeena Ahad, Amir Gull, Rubiya Rashid, Sajad Ahmad Mir, Tariq Ahmad Ganaie, Sajad Mohd Wani, **FA Masoodi** (2020). Litchee. Antioxidants in Fruits: Properties and Health Benefits, Springer, ISSN: 978-981-15-7285-2.
13. Touseef Ahmed Wani, Idrees Ahmed Wani, Rahiya Rayees, **FA Masoodi** (2020). Sweet Chestnut. Antioxidants in Fruits: Properties and Health Benefits, Springer, ISSN: 978-981-15-7285-2.
14. Gazalla Akhter, Saqib Farooq, Tariq Ahmad Ganaie, Sajad Ahmad Mir, **F.A.Masoodi** (2021). Nutraceutical properties of resistant starch and slowly digestible starch. Food biopolymers: Structural, functional and nutraceutical properties. Springer, ISSN: 978-3-030-27060-5.
15. Nusrat Jan, Touseef Ahmed Wani, F.A.Masoodi, Adil Gani, H.R.Naik

- (2021). Beta-glucan. Food biopolymers: Structural, functional and nutraceutical properties. Springer, ISSN: 978-3-030-27060-5.
16. Sajad A. Rather, F.A.Masoodi, Jahangir A. Rather, Rehana Akhter, Tariq A. Ganaie (2021). Proteins as Enzymes-An overview. Food biopolymers: Structural, functional and nutraceutical properties. Springer, ISSN: 978-3-030-27060-5.

LECTURES AS INVITED SPEAKER

1. Delivered lecture as invited speaker on topic “**Changing Role of Food Technologists**” on *World Food Day*, at Institute of Chemical Technology (ICT) Mumbai (16-10-2016).
2. Delivered lecture as invited speaker on topic “**Process Induced Food Toxicants**” at national conference on “*Bioactive Compounds & Functional Foods in Health and Disease Management*” held at NIFTEM on 15th -16th Nov., 2013.
3. Delivered lecture as invited speaker on topic “**Apple processing in India- Problems & Prospects**” *International Conference on Traditional Foods (ICTF-2010)*, at Pondicherry University.
4. Delivered lecture as invited speaker on topic “**Production and Utilization Scenario of Apple Pomace**” International Conference on Food and Beverages-2019, Food and Beverages 2019- Japan, Meetings International Pvt Ltd (22-04-2019 to 23-04-2019).
5. Delivered lecture as invited speaker on “**Undergraduate Education in Food Science and Technology**” in a *One Day seminar on Learning Outcomes-based Curriculum Framework (LOCF) for Undergraduate Education in Food Science and Technology* at Govt. College for Women, M.A. Road, Srinagar on 3rd of March, 2020.
6. Delivered lecture as invited speaker on topic “**Innovative Techniques for Detection of Adulterants and Microbial Growth in Foods**” in a *Three Day Short Course on Innovative Technologies for Processing and Packaging of Foods* at SKAUST-K 14 - 17 March, 2020.

POPULAR LECTURES/INVITED LECTURES

1. Delivered invited lecture to the participants of 74th General Orientation Course on topic “**Food Security-Some Concerns**” conducted from 27-02-2017 to 27-03-2017 by UGC-Human Resource Development Centre University of Kashmir.
2. Delivered invited lecture to the participants of special winter school refresher course on topic “**Food Science-The Journey here upto**” conducted from 11-02-2016 to 02-03-2016 by UGC-Human Resource Development Centre University of Kashmir.
3. Delivered invited lecture on topic “**Chemistry and Our Food**” in UGC sponsored workshop on theme “**Chemistry: Transforming Our Daily Life**” organized by the Department of Chemistry Islamia College of Science & Commerce, Srinagar from 24th to 3rd March, 2015.
4. Delivered invited lecture to the participants of 68th General Orientation Course on topic “**Food Security-Some Concerns**” conducted from 05-05-2015 to 02-06-2015 by UGC-Human Resource Development Centre University of Kashmir.
5. Delivered invited lecture to the participants of 69th General Orientation Course on topic “**Food Science & its Dimensions**” conducted from 05-11-2015 to 04-12-2015 by UGC-Human Resource Development Centre University of Kashmir.
6. Delivered invited lecture to the participants of Refresher Course in Life Science on topic “**Microbial World & Our Food**” conducted from 27-04-2015 to 16-05-2015 by

- UGC-Human Resource Development Centre University of Kashmir.
7. Delivered invited lecture to the participants of Innovation in Science Pursuit for Inspired Research (INSPIRE) Sponsored by DST, Govt. of India, Organized by Department of Botany, University of Kashmir on 7-11-2013, on topic “**Food Science & its Dimensions**”
 8. Delivered invited lecture on “**Science Popularization: Few Examples**” at Academic Staff College, University of Kashmir (08-04-2019).
 9. Delivered invited lecture on “**Food Science and its Dimensions**” at Academic Staff College, University of Kashmir (06-05-2019).
 10. Delivered invited lecture to the participants of Refresher Course in Gender Studies conducted from 13-01-2020 to 25-01-2020 by UGC- Human Resource Development Centre University of Kashmir.

PROJECT MENTORSHIP

<i>Title of the project</i>	<i>P.I Name</i>	<i>Funding Agency</i>
Micro-encapsulation of saffron bioactive compounds through electrospinning	Miss Jasia	SERB-NPDF
Micro-encapsulation of ginger oleo-resin using gum acacia and whey protein isolate as wall material	Miss Tehmeena	D. S. Kothari Post-Doctoral Fellowship, UGC
Encapsulation of walnut oil PUFAs in soy protein isolated and maltodextrins: Utilization in the development of functional foods and its impact on human health	Miss Gazalla Akhter	ICMR, SRF Fellowship
Effect of storage and processing on pesticide residues in local fruits and vegetables	Miss Maeena Naman	ICMR, SRF Fellowship
Application of nano-encapsulation technology to enhance shelf life and stability of bioactive compounds extracted from fruit and vegetable waste.	Miss Rubiya Rashid	ICMR, SRF Fellowship
Inhibiting the formation of Trans fatty acids during processing of unsaturated fats through vaccum frying and immobilized lipase catalyzed inter-esterification	Miss Shaziya Manzoor	ICMR, SRF Fellowship
Utilization of poultry by-products for development of edible collagen films, microencapsulation wall material and nutraceuticals	Miss Rehana Akhter	ICMR, SRF Fellowship
Effect of cryogenic and conventional freezing of olives on recovery, composition, nutraceutical potential, quality and shelf life of olive oil extracted from different cultivars grown in Jammu and Kashmir.	Mr Touseef Ahmed Wani	ICMR, SRF Fellowship

ABSTRACTS/ ARTICLES IN CONFERENCE PROCEEDINGS

1. **F. A. Masoodi**, S.M. Wani, Adil Gani & Sajad Ahmad Rather (2013). Status of apple storage & processing in India. Accepted for presentation in “*3rd Incotech*” held at Indian Institute of Crop Processing Technology, Tamil Naidu, on 3rd-4th Jan., 2013.
2. **Masoodi**, F.A, M. Yadav and P. Bakshi. (2003). Use of some natural colorants in guava jelly. Presented in National Seminar on "Organic Products and their Future Prospects" held at Srinagar from 21-22 Oct. 2003.
3. **Masoodi, F.A.**, Darpan Goel and T.A. Shah (2005). Use of biocolours in food industry. Paper present at 1st JK Science Congress held at Jammu University on February 7-9, 2005.
4. **Masoodi, F.A.** (2003). Post harvest Problems of Horticultural Produce. Paper presented in "National Seminar on Sustainable Agriculture and Value Addition in the context of WTO" held at Jammu from 19-20 Feb. 2003.
5. Bakshi, P.; **F.A. Masoodi.**, S. Tiwari. And K. Bali. (2004). Food processing- Some advanced concepts, Agrobios Newsletter. 2(11): 52-54.
6. Bakshi, P and **Masoodi, F.A.** (2003). Use of modified atmosphere and refrigeration to extend postharvest life of peach. Paper presented in “ 5th International Food Convention (IFCON-2003)” held at Mysore from 5th -8th Dec. 2003.
7. Sharma, B., Mittal, B.K. and **Masoodi, F.A.** (2001). Substitution of whole wheat flour with defatted soy flour and chick pea flour for nutritional improvement of chapatis. Presented at National Seminar on “Emerging trends in processing, handling, storage and by product utilization of pulses and soybean” at GBPUAT, Pantnagar.
8. **Masoodi, F.A.** and Chauhan, G.S. (1998). Apple pomace as a source of dietary fibre in cakes. IFCON 98. *Central Food Technological Research Institute*. Mysore.
9. **Masoodi, F.A.** and Chauhan, G.S. (1998). Effect of apple pomace on texture profile and sensory properties of bread IFCON 98. *Central Food Technological Research Institute*. Mysore.
10. **Masoodi, F.A.** and Chauhan, G.S. (1998). Utilization of wastes from apple processing industry. *International Symposium on sustainable Agriculture in Hill Areas*. HPKVV, Palampur. Chauhan, G.S.; **Masoodi, F.A.** and Sharma H.R. (1998). High Fiber bread and biscuits. Presented at *National Seminar on Wheat and wheat products- Development Strategies* for the Decade. 23-24 Jan.
11. Mir, M.A. and **Masoodi, F.A.** (1994). New trends in packaging of sweet cherry in Kashmir. Paper presented at *Natinal Seminar on Strategies for packaging and storage of fresh fruits and vegetables ,in 21st century* held at Indian International center, 40 Max Mueller Marg. Lodi Estate, New Delhi. 110003.
12. **Masoodi, F.A.**, Bhupinder, K., Mir, N.M., Shah, G.H., and Bhat, A.R. (1993). Storage studies of apple cv. Red delicious under modified atmospheric conditions. Presented at "3rd International Food Convention" held at CFTRI, Mysore, India, Sept. 7-12, 1993.
13. Shaheena Akhtar, Hilal A. Punoo and **F. A. Masoodi** (2013). Physico-chemical, sensory and microstructural characteristics of reconstituted skim milk yoghurt containing soya milk. Paper present at “*Ninth JK Science Congress & Regional Science Congress*” held at University of Kashmir on Octobar 1st -3rd , 2013.
14. S. M. Wani, **F. A. Masoodi**, & Ehtishamul Haq (2013). Influence of fruit maturity on its phytochemical content. Paper present at “*Ninth JK Science Congress & Regional*

- Science Congress*" held at University of Kashmir on Octobar 1st -3rd, 2013.
- 15. Zohra Tabasum, **F. A. Masoodi**, S. M. Wani, B. A. Ganaie & Adil Gani (2013). Effect of microwave treatment on PPO activity & antioxidant potential of apple. Paper present at "Ninth JK Science Congress & Regional Science Congress" held at University of Kashmir on Octobar 1st -3rd, 2013.
 - 16. Mehwish Mushtaq, Adil Gani, S. M. Wani, I. A. Wani, & **F. A. Masoodi** (2013). Nutraceutical potential of milk based fermented product of J & K: Kradi. Paper present at "Ninth JK Science Congress & Regional Science Congress" held at University of Kashmir on Octobar 1st -3rd, 2013.
 - 17. Asma Ashraf Khan, Adil Gani, **F. A. Masoodi**, S. M. Wani, & I. A. Wani (2013). Prebiotics from fungal sources- review of recent advances. Paper present at "Ninth JK Science Congress & Regional Science Congress" held at University of Kashmir on Octobar 1st -3rd, 2013.
 - 18. Irfan Rashid, Asima Shah, Adil Gani & **F. A. Masoodi** (2013). Effect of microwave roasting on antioxidant & anticancerous activity of barley. Paper present at "Ninth JK Science Congress & Regional Science Congress" held at University of Kashmir on Octobar 1st -3rd, 2013.
 - 19. Saiyama Sheikh, AdilGani, **F. A. Masoodi**, Asima Shah and Mehwish Mushtaq (2013). Comparative study of buck wheat and wheat flour with respect to antioxidant and antiproliferative activity. Paper present at "Ninth JK Science Congress & Regional Science Congress" held at University of Kashmir on Octobar 1st -3rd, 2013.
 - 20. Asima Shah, **F. A. Masoodi**, Adil Gani, &Sajad A. Rather (2013). Effect of irradiation on antioxidant activity of oats and barley β-Glucan. Paper present at "Ninth JK Science Congress & Regional Science Congress" held at University of Kashmir on Octobar 1st -3rd, 2013.
 - 21. Sajad A. Rather, **F. A. Masoodi** & Asima Shah (2013).Replacement of fat in meat emulsions with hydrocolloids of microbial origin. Paper present at "Ninth JK Science Congress & Regional Science Congress" held at University of Kashmir on Octobar 1st -3rd, 2013. Amreen Nazir, S. M. Wani, Adil Gani, **F. A. Masoodi** & E. Haq (2013). Antioxidant & antiproliferative properties of Persimmon (*Diospyros kaki*). Paper present at "Ninth JK Science Congress & Regional Science Congress" held at University of Kashmir on Octobar 1st -3rd, 2013.
 - 22. Idrees A. Wani, Dilshan A. Lone &**F. A. Masoodi** (2013). Physic-chemical and functional properties of Rainbow Trout Fish protein isolate. Paper present at "Ninth JK Science Congress & Regional Science Congress" held at University of Kashmir on Octobar 1st -3rd, 2013.
 - 23. Sheeba Shah, Adil Gani & **F. A. Masoodi** (2013). Comparative study of Green & Black tea with respect to antioxidant & antiproliferative activity. Paper present at "Ninth JK Science Congress & Regional Science Congress" held at University of Kashmir on Octobar 1st -3rd, 2013.
 - 24. Huzaifa Nazir, Mohd Shahid Bhat, Sabeera Muzaffar, **F. A. Masoodi** & Mohd Munaff Bhat (2013). Effect of cooking on antioxidant activity of selected vegetables. Paper present at "Ninth JK Science Congress & Regional Science Congress" held at University of Kashmir on Octobar 1st -3rd, 2013.
 - 25. Qazi Mubariq Rafiq, Sabeera Muzaffar, **F. A. masoodi** & Mohd Munaff Bhat (2013). Antioxidant potential of green leafy vegetables. Paper present at "Ninth JK Science Congress & Regional Science Congress" held at University of Kashmir on Octobar 1st

- 3rd, 2013.
- 26. Sajad A. Mir, S. M. Wani, Adil Gani, **F. A. Masoodi** & Amreen Nazir (2013). Antioxidant activity of various fractions & processed products of Quinace. Paper present at “*Ninth JK Science Congress & Regional Science Congress*” held at University of Kashmir on Octobar 1st -3rd, 2013.
 - 27. Arifa Rashid, S. M. Wani, Adil Gani, **F. A. Masoodi** & Amreen Nazir (2013). Processing, quality evaluation and antioxidant properties of Apple Sauce. Paper present at “*Ninth JK Science Congress & Regional Science Congress*” held at University of Kashmir on Octobar 1st -3rd, 2013.
 - 28. Umaya Riyaz, S. M. Wani, Adil Gani, **F. A. Masoodi** and Amreen Nazir (2013). Processing of Apricots (*Prunus armeniaca* cv. *Narmo*). Paper present at “*Ninth JK Science Congress & Regional Science Congress*” held at University of Kashmir on Octobar 1st -3rd, 2013.
 - 29. Ulfat Rashid, Adil Gani and **F. A. Masoodi** (2013). Effect of sand roasting on the antioxidant and antiproliferative activity of Barley. Paper present at “*Ninth JK Science Congress & Regional Science Congress*” held at University of Kashmir on Octobar 1st -3rd, 2013.
 - 30. Javid Shakeel Wani, **F.A. Masoodi** & Sajad A. Rather (2012). Study of physicochemical properties of different varieties of Chilli powder marketed in Kashmir valley. Paper present at “*8th JK Science Congress*” held at University of Kashmir on Sep. 17 -19, 2012.
 - 31. Sayieqa Mir & **F.A. Masoodi** (2012). Effect of storage temperature and package perforation on *Chenopodium album* leaves. Paper present at “*8th JK Science Congress*” held at University of Kashmir on Sep. 17 -19, 2012.
 - 32. Mehwish Mushtaq, S.M. Wani, Adil Gani, **F.A. Masoodi** & Shaiq A. Ganai (2012). Anthocyanins and human health. Paper present at “*8th JK Science Congress*” held at University of Kashmir on Sep. 17 -19, 2012.
 - 33. S.M. Wani, Adil Gani, **F.A. Masoodi** & Ehtishamul Haq (2012). Apricots as nutraceuticals. Paper present at “*8th JK Science Congress*” held at University of Kashmir on Sep. 17 -19, 2012.
 - 34. Jahangeer A. Dar, S.M. Wani, Adil Gani, **F.A. Masoodi**, Umaya Reyaz & Ambreen Nazir (2012). Cherry Jam-processing & antioxidant potential. Paper present at “*8th JK Science Congress*” held at University of Kashmir on Sep. 17 -19, 2012.
 - 35. Azra Hussain, **F.A. Masoodi** and Adil Gani (2012). Effect of diameter of lotus stem on dehydration characteristics and physicochemical properties of its starch. Paper present at “*8th JK Science Congress*” held at University of Kashmir on Sep. 17 -19, 2012.
 - 36. Mudasir Ahmad, Waqas Baba, Tauseef A. Wani, Asir Gani and **F.A. Masoodi** (2012). Effect of incorporation of Green Tea powder on quality of wheat flour & its suitability for cookies. Paper present at “*8th JK Science Congress*” held at University of Kashmir on Sep. 17 -19, 2012.
 - 37. Asima Shah, **F.A. Masoodi**, Adil Gani & S.M. Wani (2012). Nutraceutical value of Oat (*Avena sativa*). Paper present at “*8th JK Science Congress*” held at University of Kashmir on Sep. 17 -19, 2012.
 - 38. Sajad A. Rather & **F.A. Masoodi** (2012). Physicochemical and sensory characteristics of low fat traditional meat products with added fat replacers. Paper

- present at “*8th JK Science Congress*” held at University of Kashmir on Sep. 17 -19, 2012.
- 39. Asima Shah, **F.A. Masoodi** & Rehana Salim (2012). Resistant starch and its health benefits. Paper present at “*8th JK Science Congress*” held at University of Kashmir on Sep. 17 -19, 2012.
 - 40. Waqas Baba, Asima Shah, & **F.A. Masoodi** (2012). β -Glucan: Molecular characterization & functional properties. Paper present at “*8th JK Science Congress*” held at University of Kashmir on Sep. 17 -19, 2012.
 - 41. Babra Shabir & **F.A. Masoodi** (2012). Value addition & bioactive characterization of some underutilized fruits of Kashmir. Paper present at “*8th JK Science Congress*” held at University of Kashmir on Sep. 17 -19, 2012.
 - 42. Furheen Amin & **F.A. Masoodi** (2012). Effect of harvest maturity, packaging & prepackaging treatments on quality of shelled Walnuts stored under varying conditions. Paper present at “*8th JK Science Congress*” held at University of Kashmir on Sep. 17 -19, 2012.
 - 43. Sabeera Muzaffar, Firdous A. Ahangar, **F.A. Masoodi**, Mohd Munaff Bhat & Saima Hamid (2012). Physic chemical and sensory quality appraisal of different dahi brands sold at Srinagar city. Paper present at “*8th JK Science Congress*” held at University of Kashmir on Sep. 17 -19, 2012.
 - 44. Hilal Hassan, Tauseef A. Wani, S.M. Wani, AdilGani, **F.A. Masoodi** & Shaiq A. Ganai (2012). Processing, stability and antioxidant potential of Carrot juice (*Daucus carota L.*). Paper present at “*8th JK Science Congress*” held at University of Kashmir on Sep. 17 -19, 2012.
 - 45. Insha Sultanpuri, Adil Gani & **F.A. Masoodi** (2012). Physico-chemical, functional properties of flour obtained from lotus stem and its effects on cookies. Paper present at “*8th JK Science Congress*” held at University of Kashmir on Sep. 17 -19, 2012.
 - 46. Hilal A. Punoo, Nafisa Ahad & **F.A. Masoodi** (2012). Development of mango whey beverage. Paper present at “*8th JK Science Congress*” held at University of Kashmir on Sep. 17 -19, 2012.
 - 47. Idrees A. Wani, Tariq A. Ganie & **F.A. Masoodi** (2012). Physic chemical & functional properties of chicken protein isolate. Paper present at “*8th JK Science Congress*” held at University of Kashmir on Sep. 17 -19, 2012.
 - 48. **F. A. Masoodi** (2013). The grains we neglected. Article in Greater Kashmir on 12th August, 2013.
 - 49. Sajad A. Rather, **F. A. Masoodi**, Rehana Akhter (2014). Low-fat meat batters formulated with microbial hydrocolloid (Xanthan gum) combination as functional fat replacer: Cooking properties, proximate composition, lipid & protein oxidation, texture analysis & microstructure. Accepted for presentation in “*Recent Developments in Human Nutrition*” held at Department of Food Science & Nutrition, University of Veterinary & Animal Sciences, Lahore on 19-20th March, 2014.
 - 50. Asima Shah, Bilal Ahmad Ashwar, Adil Gani, **F. A. Masoodi** (2014). Effect of sand roasting on antioxidant and anti-proliferative activity of barley grains. Accepted for presentation in “*Recent Developments in Human Nutrition*” held at Department of Food Science & Nutrition, University of Veterinary & Animal Sciences, Lahore on 19-20th March, 2014.
 - 51. Asma Ashraf Khan, AdilGani, **F. A. Masoodi**, Furheen Amin (2014). Antioxidant and functional properties of yeast β -glucan obtained from the local market of Srinagar.

Accepted for presentation in “*Recent Developments in Human Nutrition*” held at Department of Food Science & Nutrition, University of Veterinary & Animal Sciences, Lahore on 19-20th March, 2014.

52. Sajad A. Rather, Rehana Akhter, **F.A. Masoodi**, Adil Gani and S.M. Wani (2015). Effects of Double Alginate Coatings on Gastrointestinal Digestion and Thermal Tolerance of Lactic Acid Bacteria. Presented at “Biotechnological Interventions for upgradation of Food Products of India” in University of Kashmir, on 9-10th September, 2015.
53. Rehana Akhter, Sajad A. Rather, **F. A. Masoodi** (2014). Low-fat meat batters formulated with apple pomace as a fat replacer. 3rd Jammu and Kashmir Agricultural Science Congress, May 12-14.
54. Rehana Akhter, Sajad A. Rather, **F. A. Masoodi** (2015). Survival of micro-encapsulated lactic acid bacteria in simulated gastro-intestinal conditions. Presented at “3rd International Conference on Impacting Food Value Chain And Leveraging Innovation”, (NIFTEM- Haryana) in February, 2015.
55. Rehana Akhter, **F.A. Masoodi** and Sajad A. Rather (2015). Effect of Microbial Transglutaminase and *k*-carrageenan on Quality of Low Fat Goshtaba: A Traditional Meat Products of J & K, India. Presented at “Biotechnological Interventions for upgradation of Food Products of India” in University of Kashmir, on 9-10th September, 2015.
56. Adil Gani, Asima Shah, **F. A. Masoodi** (2015). Biopolymer based active packaging films- Development and characterization and release kinetics. *International Conference on Innovations in Food packaging, shelf life and Food safety* organized by Elsevier held at Munich Germany on 15-09-2015 to 17-09-2015.
57. Adil Gani, Asima Shah, Mudasir Ahmad, **F. A. Masoodi** (2015). DNA scission inhibition, antioxidant, and antiproliferative activities of water chestnut (*Trapa natans*) extracted in different solvent. *1st international conference on Food Properties*, Kuala Lumpur Malaysia, Jan 24-26 (ICFP2014) held at University of Malaysia, Kuala Lumpur Malaysia on 24-26 2014.
58. Adil Gani, Asima Shah, Mudasir Ahmad, **F. A. Masoodi** (2015). Utilization of Cereal Based Macromolecules for Microencapsulation and Active Packaging Material. *6th International conference on Food Factors (ICOFF2015) held at Korean Society of Food Science and Technology* held at Seoul, South Korea on 22 to 25, November, 2015.
59. S.M. Wani, **F. A. Masoodi**, S. Anjum, T. A. Wani, M. Ahmad (2016). Phytochemical and antioxidant properties of canned apricots. *European Federation of Food Science & Technology (EFFoST)*, International Conference held in Greece in 2015.