

Curriculum Vitae

Asima Jan, Ph.D.

Assistant Professor

Department of Food Science and Technology

University of Kashmir, India

EDUCATIONAL QUALIFICATIONS:

Ph.D.: University of Kashmir
Date of completion: 2017
Specialization: Food Technology
M.Sc.: University of Kashmir
Year of study: 2009-2011
Specialization: Food Technology
B.Sc.: University of Kashmir
Year of study: 2006-2008.

PATENTS:

1. SEMI-AUTOMATIC KRADI MAKING MACHINE, Indian Patent Application No. 202211057391, National Research Development Corporation (NRDC), Ministry of Science and Technology, GOI, 2021 (Filed).

RESEARCH CONTRIBUTION:

H Index: **39**

i10 Index: **68**

Citations: **4447**

Extramural Projects

S. No.	Title of Project	Funding Agency	Amount	Date of sanction and Duration	Level of involvement
01	β -glucan nanoparticles-its nutraceutical potential and utilization as bioactive nanocarrier for development of functional foods	DST, GOI	1.1 Crore	5 years	PI (completed)

02	“Stabilisation and valorisation of seed oils from stone fruits by developing nano pickering emulsions	DBT, GOI	56 Lakhs	3 years	PI (Ongoing)
03	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	NMHS, Ministry of Environment, Forest & Climate Change	49 Lakhs	3 Years	Co-PI (completed)
04	Refinement of Traditional Fermentation Technology of Some Vegetable Pickles of J&K region	Ministry of Food Processing Industries (MOFPI), GOI	42.71 Lakhs	3 years	Co-PI (completed)

PROFESSIONAL RECOGNITION, AWARDS, FELLOWSHIPS RECEIVED

1. INSPIRE Faculty Awardee (DST-GOI).
2. National Postdoctoral Fellowship Awardee (SERB- GOI).
3. NET-2014
4. Best Oral Presentation Award at 11th JK Science Congress & Regional Science Congress on “Scientific, Social, and Economic Dimensions of Climate Change”-2015.
5. Young researcher Award at National Conference on Advances in Biopolymers-2018, University of Kashmir, India.
6. Outstanding Achievement in Research Award at National Conference on Advances in Biopolymers-2018, University of Kashmir, India.
7. Best poster Award at “Fifth International Conference on Nanotechnology for Better Living, ICNBL-2019.
8. Best Oral Presentation Award at “International Conference on Nanotechnology for Better Living ” NBL-2021.

RESEARCH EXPERIENCE

1. **SRF** in “Nutraceutical potential of β - glucan, its utilization for making functional Foods and as an encapsulating material for target delivery of probiotics” funded by DBT (Govt. of India).
2. **JRF** in “National Mission of Himalayan Studies (NMHS)” funded by Ministry of Environment, Forest, and Climate Change, Government of India.

PROFESSIONAL MEMBERSHIP

1. AFSTI Lifetime member (Association of Food Scientists & Technologists, India).
2. ASM Lifetime member (American Society for Microbiology)
3. Member “Gender Advancement in Transforming Institutions (GATI)”, DST, India for Pilot programme- University of Kashmir.

CONFERENCES ORGANIZED/ATTENDED

- Organizing secretary of Karyashala- a high end workshop on “Active nano-packaging films loaded with bioactive components for increasing the shelf life of foods” funded by SERB-DST, 28 Nov-11 Dec, 2022 organized by Department of Food Science & Technology, University of Kashmir.
- Organizing secretary of International Conference on interface between Agriculture, Food, Chemical and Biological Sciences 27-29 July 2022, organized by Department of Food Science & Technology, University of Kashmir.
- Invited Speaker in a Karyashala- a 12 days high end workshop on “Emerging Techniques for Evaluation of Milk Products” funded by SERB-DST, 28 February-18 March, 2022 organized by Department of Food Science & Technology, University of Kashmir.
- Invited Speaker in a Karyashala- a 12 days high end workshop on “Utilization of Green Techniques for Extraction of Functional Ingredients from Fruit and Vegetable By-Products for Development of Edible Coating in Fresh Cut Produce” funded by SERB-DST, 17 -28 August, 2023 organized by Department of Food Science & Technology, University of Kashmir.
- “National Conference on Advances in Biopolymers-2018”, University of Kashmir, India, 30-31 October, 2018.
- 6th world Congress on Nanomedical Sciences-ISNSCON-2018, Vigyan Bhawan, New Delhi, 7-10, January, 2019.
- “Fifth International Conference on Nanotechnology for Better Living, ICNBL-2019 organized by NIT Srinagar & IIT- Kharagpur, 7-11, April-2019
- “International Conference on Nanotechnology for Better Living ” NBL-2021 organized by NIT Srinagar, 7-11, September-2021.
- 13th JK Science Congress “Emerging Technologies and Human Society: Applications and Constraints”, 2-4 April, 2018.

OVERSEAS VISIT

Name of the place	Country	Duration of the visit with dates	Purpose
Sharjah	UAE	22-24, Jan, 2018	3 rd International Conference on Food Properties (ICFP-2018)

SOME IMPORTANT RESEARCH PUBLICATIONS

S.No	Title	Year
1	Zanoor Ul Ashraf, Asir Gani, Asima Shah, Adil Gani. Identification of antidiabetic peptides from broad bean protein: Sequencing using LC-MS-QTOF and in-vitro confirmative studies. <i>Food Bioscience</i> , 61, 104903.	2024
2	Zanoor Ul Ashraf, Asir Gani, Asima Shah , Adil Gani, Hilal Ahmad Punoo. Ultrasonication assisted enzymatic hydrolysis for generation of pulses protein hydrolysate having antioxidant and ACE-inhibitory activity. <i>International Journal of Biological Macromolecules</i> , 278, 134647.	2024
3	Zanoor ul Ashraf, Asir Gani, Asima Shah , Adil Gani Techno-Functional Characterization of Pulse Proteins (Broad Bean, Mung Bean, and Lentil Bean) as Sustainable Plant-Based Meat and Dairy Alternatives. <i>ACS Food Science & Technology</i> , 4, 1341-1351.	2024
4	Zanoor Ul Ashraf, Asima Shah , Asir Gani, Adil Gani. Effect of enzymatic hydrolysis of pulse protein macromolecules to tailor structure for enhanced nutraceutical properties. <i>LWT</i> , 205, 116502.	2024
5	Zanoor Ul Ashraf, Asir Gani, Asima Shah , Adil Gani, Hilal Ahmad Punoo. Ultrasonication assisted enzymatic hydrolysis for generation of pulses protein hydrolysate having antioxidant and ACE-inhibitory activity. <i>International Journal of Biological Macromolecules</i> , 278, 134647.	2024
6	Faiza Jhan, Nairah Noor, Adil Gani, Zanoor ul Ashraf, Asima Shah . Fabrication of protein crocin nanocomplex and its addition in proso millet flour for development of functional snacks with anti-diabetic, anti-hypertensive and antioxidant. <i>International Journal of Food Science & Technology</i> , 58, 4196-4204.	2023
7	Asima Shah* , Zanoor Ul Ashraf, Asir Gani, Faiza Jhan, Adil Gani and Munazah Sidiq. Encapsulation of catechin into β -Glucan matrix using wet milling and ultrasonication as a coupled approach: Characterization and bioactivity retention. <i>Foods</i> , 11, 1493. https://doi.org/10.3390/foods11101493 .	2022
8	Asima Shah* , Zanoor ul Ashraf, Asir Gani, FA Masoodi, Adil Gani. β -Glucan from mushrooms and dates as a wall material for targeted delivery of model bioactive compound: Nutraceutical profiling and bioavailability. <i>Ultrasonics Sonochemistry</i> , 82, 105884	2022
9	Asir Gani, Zanoor Ul Ashraf, Asima Shah , Azza Silotry Naik, Idrees Ahmed Wani, Adil Gan. Upscaling of Apple By-Product by Utilising Apple Seed Protein as a Novel Wall Material for Encapsulation of Chlorogenic Acid as Model Bioactive Compound. <i>Foods</i> , 11, 3702.	2022
10	Asir Gani, Nairah Noor, Adil Gani, Jenno Joseph-Leenose-Helen, Asima Shah , Zanoor ul Ashraf. Extraction of protein from churpi of yak milk origin: Size reduction, nutraceutical potential and as a wall material for resveratrol. <i>Food Bioscience</i> , 46, 101612	2022
11	Asima Shah , Masoodi, F.A., Gani, A., ul Ashraf, Z., Ashwar, B.A. Effect of different pretreatments on antioxidant activity of oats grown in the Himalayan region. <i>Journal of Food Science and Technology</i> ,	2022
12	Nairah Noor, Adil Gani, Faiza Jhan, Abdul Aala Fazli, Asima Shah , and Qingrong Huang. Effect of Nanoreduction on Functional and Structural Properties of Resistant-Starch from Lotus Stem. <i>ACS Food Science & Technology</i> , 1, 8, 1444–1455	2021

13	Nairah Noor, A Gani, A Gani, Asima Shah , Z ul Ashraf. Exploitation of polyphenols and proteins using nanoencapsulation for anti-viral and brain boosting properties–Evoking a synergistic strategy to combat COVID-19 pandemic. International Journal of Biological Macromolecules , 180, 375-384	2021
14	Asir Gani, Zanoor Ul Ashraf, Asima Shah* , Nairah Noor, and Adil Gani. Encapsulation of Vitamin D3 into β -Glucan Matrix Using the Supercritical Carbon Dioxide. ACS Food Science & Technology , 1, 10, 1880–1887	2021
15	Zanoorul Ashraf, Asima Shah* , Asir Gani, Adil Gani, F.A.Masoodi. Nanoreduction as a technology to exploit β -Glucan from cereal and fungal sources for enhancing its nutraceutical potential, Carbohydrate Polymers , 258	2021
16	Bilal Ahmad Ashwar, Asir Gani, Adil Gani, Mudassir Ahmad. Encapsulating probiotics in novel resistant starch wall material for production of rice flour extrudates. LWT-Food Science and Technology , 140	2021
17	Faiza Jhan, Asir Gani, Nairah Noor, Zanoorul Ashraf, Adil Gani, Asima Shah . Characterisation and utilisation of nano-reduced starch from underutilised cereals for delivery of folic acid through human GI tract, Scientific Reports 11 (1), 1-15	2021
18	Nairah Noor, Asir Gani, Adil Gani, Asima Shah , Zanoorul Ashraf. Exploitation of polyphenols and proteins using nanoencapsulation for anti-viral and brain boosting properties–Evoking a synergistic strategy to combat COVID-19 pandemic. International Journal of Biological Macromolecules .	2021
19	Bilal Ahmed Ashwar, Asir Gani, Zanoorul Ashraf, Faiza Jhan, Asima Shah , Adil Gani, TA Wani. Prebiotic potential and characterization of resistant starch developed from four Himalayan rice cultivars using β -amylase and transglucosidase enzymes, LWT-Food Science and Technology , 143, 111085	2021
20	Asir Gani, Romee Jan, Bilal Ahmad Ashwar, Zanoorul Ashraf, Asima Shah . Encapsulation of saffron and sea buckthorn bioactives: Its utilization for development of low glycemic baked product for growing diabetic population of the world, LWT-Food Science and Technology , 142	2021
21	Faiza Jhan, Adil Gani, Asima Shah , Bilal Ahmad Ashwar, Naseer Ahmad Bhat. Gluten-free minor cereals of Himalayan origin: Characterization, nutraceutical potential and utilization as possible anti-diabetic food for growing diabetic population of the world Food Hydrocolloid , 123	2020
22	Faiza Jhan, Asima Shah , Adil Gani, Mudassir Ahmad, Nairah Noor. Nano-reduction of starch from underutilised millets: Effect on structural, thermal, morphological and nutraceutical properties. International Journal of Biological Macromolecules , 159, 1113-1121.	2020
23	Irfana Assad, Sami Ullah Bhat, Adil Gani, Asima Shah . Protein based packaging of plant origin: Fabrication, properties, recent advances and future perspectives. International Journal of Biological Macromolecules , 164, 707-716.	2020
24	Adil Gani, Bilal Ahmad Ashwar, Gazalla Akhter, Asir Gani, Asima Shah , Farooq Ahmad Masoodi, Idrees Ahmed Wani. Resistant starch from five Himalayan rice cultivars and Horse chestnut: Extraction method optimization and characterization Scientific Reports-Nature , 1, 1-9.	2020
25	Zanoorul Ashraf, Asima Shah* , Adil Gani, F.A.Masoodi, Nairah Noor. 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	2020

26	Asima Shah , F.A.Masoodi, Adil Gani, Bilal Ahmad Ashwar. Water extractable pentosans - Quantification of ferulic acid using RP-HPLC, techno-rheological and antioxidant properties. International Journal of Biological Macromolecules , 133, 365-371	2019
27	Asima Shah , FA Masoodi, Adil Gani, B Ashwar. Dual enzyme modified oat starch: Structural characterisation, rheological properties, and digestibility in simulated GI tract. International Journal of Biological Macromolecules , 106, 140-147	2018
28	Nairah Noor, Asima Shah , Asir Gani, Adil Gani, F.A. Masoodi. Microencapsulation of caffeine loaded in polysaccharide based delivery systems. Food Hydrocolloids , 82, 312-321.	2018
29	Adil Gani, Asima Shah , M Ahmad, BA Ashwar, FA Masoodi. β -d-glucan as an enteric delivery vehicle for probiotics. International Journal of Biological Macromolecules 106, 864-869	2018
30	BA Ashwar, A Gani, Adil Gani, Asima Shah , FA Masoodi. Production of RS4 from rice starch and its utilization as an encapsulating agent for targeted delivery of probiotics. Food chemistry , 239, 287-294	2018
31	Asima Shah , FA Masoodi, Adil Gani, BA Ashwar. Physicochemical, rheological and structural characterization of acetylated oat starches. LWT-Food Science and Technology 80, 19-26	2017
32	Asima Shah , AdilGani, FA Masoodi, SM Wani, BA Ashwar. Structural, rheological and nutraceutical potential of β -glucan from barley and oat. Bioactive Carbohydrates and Dietary Fibre 10, 10-16	2017
33	Adil Gani, BA Ashwar, G Akhter, Asima Shah , IA Wani, FA Masoodi. Physico-chemical, structural, pasting and thermal properties of starches of fourteen Himalayan rice cultivars. International Journal of Biological Macromolecules , 95, 1101-1107	2017
34	BA Ashwar, Adil Gani, Asima Shah , FA Masoodi. Production of RS4 from rice by acetylation: Physico-chemical, thermal, and structural characterization. Starch-Stärke , 69 (1-2)	2017
35	R Mukhtar, Asima Shah , N Noor, AdilGani, IA Wani, BA Ashwar, FA Masoodi. 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	2017
36	BA Ashwar, AdilGani, Asima Shah , FA Masoodi. Physicochemical properties, in-vitro digestibility and structural elucidation of RS4 from rice starch. International Journal of Biological Macromolecules 105, 471-477	2017
37	S Anjum. A Gani, M Ahmad, Asima Shah , FA Masoodi, Y Shah, A Gani. Antioxidant and antiproliferative activity of walnut extract (<i>Juglans regia</i> L.) processed by different methods and identification of compounds using GC/MS and LC/MS. Journal of Food Processing and Preservation 41 (1)	2017
38	Asima Shah , Farooq Ahmad Masoodi, Adil Gani, Bilal Ahmad Ashwar. In-vitro digestibility, rheology, structure, and functionality of RS3 from oat starch. Food Chemistry , 212, 749-758	2016
39	Adil Gani, A Jan, Asima Shah , FA Masoodi, M Ahmad, BA Ashwar, R Akhter. Physico- chemical, functional and structural properties of RS3/RS4 from kidney bean (<i>Phaseolus vulgaris</i>) cultivars. International Journal of Biological Macromolecules 87, 514-521	2016
40	BA Ashwar, AdilGani, IA Wani, Asima Shah , FA Masoodi, DC Saxena. Production of resistant starch from rice by dual autoclaving-retrogradation treatment: In vitro digestibility, thermal and structural characterization. Food Hydrocolloids 56, 108-117	2016

41	BA Ashwar, Adil Gani, Asima Shah , IA Wani, FA Masoodi. Preparation, health benefits and applications of resistant starch-A review. Starch-Stärke 68 (3-4), 287-301	2016	
42	U Shah, Adil Gani, BA Ashwar, Asima Shah , IA Wani, FA Masoodi. Effect of infrared and microwave radiations on properties of Indian Horse Chestnut starch. International Journal of biological macromolecules 84, 166-173	2016	
43	Asima Shah , FA Masoodi, AdilGani, BA Ashwar. Newly released oat varieties of himalayan region-Techno-functional, rheological, and nutraceutical properties of flour. LWT-Food Science and Technology , 70, 111-118	2016	
44	Asima Shah , AdilGani, M Ahmad, BA Ashwar, FA Masoodi. β -Glucan as an encapsulating agent: Effect on probiotic survival in simulated gastrointestinal tract. International Journal of Biological Macromolecules 82, 217-222	2016	
45	Asima Shah , FA Masoodi, Adil Gani, BA Ashwar. Geometrical, functional, thermal, and structural properties of oat varieties from temperate region of India. Journal of Food Science and Technology 53 (4), 1856-1866	2016	
46	Asima Shah , FA Masoodi, Adil Gani, BA Ashwar. Effect of γ -irradiation on antioxidant and antiproliferative properties of oat β -glucan. Radiation Physics and Chemistry , 117, 120-127	2015	
47	Asima Shah , Adil Gani, Asir Gani, Bilal Ahmad Ashwar, Farooq Ahmad Masoodi, Idrees Ahmed Wani, Mudasir Ahmad, Sajad Mohd Wani. Effect of γ -irradiation on structure and nutraceutical potential of β -d-glucan from barley (<i>Hordeum vulgare</i>). International Journal of Biological Macromolecules 72, 1168-1175	2015	
48	U Shah, AdilGani, BA Ashwar, Asima Shah , M Ahmad, A Gani, IA Wani, FA Masoodi. A review of the recent advances in starch as active and nanocomposite packaging films. Cogent Food & Agriculture , 1 (1), 1115640	2015	
49	Adil Gani, AA Broadway, FA Masoodi, AA Wani, S Maqsood, BA Ashwar, Asima Shah , Sajad Ahmad Rather, Asir Gani. Enzymatic hydrolysis of whey and casein protein-effect on functional, rheological, textural and sensory properties of breads. Journal of Food Science and Technology 52 (12), 7697-7709	2015	
50	U Rashid, Adil Gani, Asima Shah , M Ahmad, WN Baba, FA Masoodi. Effect of sand roasting on the antioxidant and antiproliferative activity of barley (<i>Hordeum vulgare</i>). Nutrafoods 14 (4), 227-236	2015	
51	S Shah, Adil Gani, M Ahmad, Asima Shah , AdilGani*, FA Masoodi. In vitro antioxidant and antiproliferative activity of microwave-extracted green tea and black tea (<i>Camellia sinensis</i>): a comparative study. NutraFoods 14 (4), 207-215	2015	
52	I u Nisa, BA Ashwar, A Shah, Adil Gani , A Gani, FA Masoodi. Development of potato starch based active packaging films loaded with antioxidants and its effect on shelf life of beef. Journal of Food Science and Technology 52 (11),7245-7253	2015	
53	AA Khan, Adil Gani, Asima Shah , FA Masoodi, PR Hussain, IA Wani, FA Khanday. Effect of γ -irradiation on structural, functional and antioxidant properties of β -glucan extracted from button mushroom (<i>Agaricus bisporus</i>). Innovative Food Science & Emerging Technologies 31, 123-130	2015	
54	Adil Gani, A Hussain, M Ahmad, WN Baba, A Gani, FA Masoodi, SM Wani, Asima Shah , Idrees Ahmad Wani, Sajid Maqsood. Engineering and functional properties of four varieties of pulses and their correlative study. Journal of Food Measurement and Characterization 9 (3), 347-358	2015	2.43

55	Adil Gani, N Rasool, Asima Shah , M Ahmad, A Gani, TA Wani, IA Wani, SM Wani, FA Masoodi. DNA scission inhibition, antioxidant, and antiproliferative activities of water chestnut (<i>Trapa natans</i>) extracted in different solvents. Cyta-Journal of Food 13 (3), 415-419	2015	1.40
56	BA Ashwar, Asima Shah , Adil Gani, U Shah, A Gani, IA Wani, SM Wani, Farooq Ahmad Masoodi. Rice starch active packaging films loaded with antioxidants- development and characterization. Starch-Stärke 67 (3-4), 294-302	2015	2.9
57	A Hamdani, SA Rather, Asima Shah , Adil Gani, SM Wani, FA Masoodi, A Gani. Physical properties of barley and oats cultivars grown in high altitude Himalayan regions of India. Journal of Food Measurement and Characterization 8 (4), 296-304	2014	2.43
58	Adil Gani*, S Nazia, SA Rather, SM Wani, Asima Shah , M Bashir, FA Masoodi, AsirGani. Effect of γ -irradiation on granule structure and physicochemical properties of starch extracted from two types of potatoes grown in Jammu & Kashmir, India. LWT- Food Science and Technology 58 (1), 239-246	2014	4.01
59	BA Ashwar, Asima Shah , Adil Gani*, SA Rather, SM Wani, IA Wani, FA Masoodi. Effect of gamma irradiation on the physicochemical properties of alkali-extracted rice starch. Radiation Physics and Chemistry 99, 37-44	2014	2.9
60	U Shah, WN Baba, M Ahmad, Asima Shah , AdilGani, FA Masoodi, A Gani. In vitro antioxidant and anti-proliferative activities of seed extracts of <i>Nymphaeae amexicana</i> in different solvents and GC-MS analysis. International Journal of Drug Development and Research 6 (4)	2014	0.5
61	A Mudasir, Adil Gani , WN Baba, G Asir, SM Wani, FA Masoodi, Asima shah . Effect of extraction time on physiologically important constituents of green tea (<i>Camellia sinensis</i>) using GC/MS. Journal of Food Processing and Technology 4 (11)	2013	1.41
62	Faiza Jhan, Adil Gani, Nairah Noor, and Asima Shah . Nanoreduction of Millet Proteins: Effect on Structural and Functional Properties. ACS Food Science & Technology , 1, 8, 1418–1427	2021	

BOOK/ BOOK CHAPTER

- Adil Gani, F. A. Masoodi, Umar Shah, **Asima Shah** (2019). Food Hydrocolloids as Encapsulating Agents in Delivery Systems. CRC Press, ISSN:781-138-60014-0.
- **Asima Shah**, Bilal Ashwar, Asir Gani, Dr. Adil Gani, F.A.Masoodi (2019). Starch -A Hydrocolloid- Structure, Properties, Modifications and Applications in Foods. SciMed Tech Publishing, ISBN: 978-81-928671-1-3.
- **Asima Shah**, F.A.Masoodi, Adil Gani, Zanoorul Ashraf, Nairah Noor (2020). Arabinoxylans. Food biopolymers: Structural, functional and nutraceutical properties. Springer, ISSN: 978-3030270605.
- Zanoorul Ashraf, **Asima Shah**, F.A.Masoodi, Adil Gani, Nairah Noor (2020). Mosambi (sweet lime): Antioxidants in Fruits: Properties and health benefits Ed (1).ISBN: 978-981-15-7284-5.
- Nairah Noor, **Asima Shah**, Adil Gani, Zanoorul Ashraf, F.A.Masoodi (2020). Nanomaterials in Food Packaging: Nanomaterials in Food Packaging. Applications of Nanomaterials in Agriculture, Food Science, and Medicine. IGI Global. ISBN: 9781799855637
- Bilal Ahmed Ashwar, Adil Gani, **Asima Shah**, Mudasir Ahmad, Asir Gani, Faiza Jhan, Nairah Noor (2020). Resistant Starch. Food biopolymers: Structural, functional and nutraceutical properties. Springer, ISSN: 978- 3030270605.
- Nairah Noor, **Asima Shah**, Adil Gani, Asir Gani, Faiza Jhan, Bilal Ahmad Ashwar, Tariq

Ahmad Ganie (2020). Pectin. Food biopolymers: Structural, functional and nutraceutical properties. Springer, ISSN: 978- 3030270605.

REVIEWER OF THE FOLLOWING INTERNATIONAL JOURNALS

- “Carbohydrate Polymers” Elsevier Journal.
- “ Food Chemistry” Elsevier Journal.
- “International Journal of Biological Macromolecules” Elsevier Journal.
- “Journal of Ayurveda and Integrative Medicine” Elsevier Journal.
- “Journal of the Saudi Society of Agricultural Sciences” Elsevier Journal.
- “Food Bioscience” Elsevier Journal.

WEBINARS ATTENDED

- International webinar on title “PREDICTIVE MICROBIOLOGY IN FOOD SAFETY”, held on 27th June 2020, organized by Department of Basic and Applied Sciences, NIFTEM, Haryana.
- Webinar on ‘Entrepreneurial Opportunities in Food Processing Sector’ held on 15th July 2020 organized by Department of Food Engineering, NIFTEM, Haryana.
- International webinar on “ Challenges & Opportunities in Global Food Sector”, organized by Department of Food Engineering & Technology, Institute of Engineering & Technology, Bundelkhand University, Jhansi on 15th June 2020.
- Webinar on SAMBHAV-Sustainable Advancements for Modernizing Bharats Food Processing Vision organized by NIFTEM-K held on 28th March 2024.

ADMINISTRATIVE RESPONSIBILITIES:

- Member Board of Studies for PG
- Member Board of Studies for UG
- Academic Counselor of Department
- Member Departmental Committee
- Invigilator of competitive Examinations
- Paper setter for UG and PG
- DSW Liaison Coordinator
- Nodal Trainer for e-office
- Member Admission Committee of the department