

## **Publications of Dr. N.C. Shahi, Professor, PHPFE (2020-22)**

1. Shweta Suri, Anuradha Dutta, **Navin Chandra Shahi**, And Chandra Shekhar Chopra (2022). Formulation, process optimization, and quality evaluation of barnyard millet (*Echinochloa frumentacea*) based ready to eat (RTE) extruded snack. *Journal of Food Processing and Preservation* DOI: 10.1111/jfpp.16936
2. Sonali Shukla, Umesh C. Lohani, **Navin Chandra Shahi** and Ashutosh Dubey (2022). Extraction of Natural Pigments from Red Sorghum (*Sorghum bicolor*) Husk by Ultrasound and Microwave Assisted Extraction: A Comparative Study through Response Surface Analysis. *Journal of Food Process Engineering* DOI: 10.1111/jfpe.14130
3. Harapriya Nayak, Archana Kushwaha, Sarita Srivastava, **Navin Chandra Shahi** and Anil Kumar (2022) Economically viable Mushroom (*Pleurotus djamor*) farming for nutritional security in Uttarakhand. *Indian Journal of Agricultural Sciences* 92(5):577-581.
4. Pooja Mer, Pratima Awasthi and **Navin Chandra Shahi** (2022). Development, Quality Evaluation and Numerical Optimization of Process Parameters of Water Chestnut (*Trapa natans*) Flour Incorporated Rusk. *Journal of Food Processing and Preservation* DOI: 10.1111/jfpp.16981.
5. Junaid Aman, **Navin Chandra Shahi**, Umesh C. Lohani and Avvaru Praveen Kumar (2022). Optimization for Development of Guar Gum-Based Biodegradable Hydrogel Film Using Response Surface Methodology. *Bioinorganic Chemistry and Applications* 2022(Special issue):1-13 DOI: 10.1155/2022/9180000.
6. Mohd Ishfaq Bhat, **Navin Chandra Shahi**, Umesh C. Lohani and Ranjna Sirohi (2022). Microwave irradiation assisted intensive and quick delignification of lignocellulosic biomass, and confirmation by spectral, morphological and crystallinity characterization *Bioresource Technology* 351(1) DOI: 10.1016/j.biortech.2022.127029.
7. Shweta Suri, Anuradha Dutta, Rita Singh Raghuvanshi, **Navin Chandra Shahi** and C. S. Chopra (2022) Study on Dietary Pattern, Nutritional Status and Socio-Demographic Determinants of the Preschool Children Aged 3-6 Years Ecology of Food and Nutrition 61(2):1-18 DOI: 10.1080/03670244.2021.1969926.
8. Rajeev Ranjan Thakur, **Navin C. Shahi**, Shukadev Mangaraj, Umesh Chandra Lohani and Khan Chand (2021). Development of an organic coating powder and optimization of process parameters for shelf life enhancement of button mushrooms (*Agaricus bisporus*) January 2021, *Journal of Food Processing and Preservation* 45(14) DOI: 10.1111/jfpp.15306
9. Rishi Richa, **Navin Chandra Shahi**, Umesh C. Lohani and Anil Kumar (2021). Design and development of resistance heating apparatus-cum- solar drying system for enhancing fish drying rate *Journal of Food Process Engineering* 45(2) DOI: 10.1111/jfpe.13839
10. Rushda Anam Malik, Sarita Srivastava and **Navin Chandra Shahi** (2021). Formulation of quinoa incorporated protein rich biscuits and numerical optimization of its process parameters. *Journal of Food Processing and Preservation* DOI: 10.1111/jfpp.16209
11. Shweta Suri, Anuradha Dutta, Rita Singh Raghuvanshi, **Navin Chandra Shahi** and C. S. Chopra (2021). Study on Dietary Pattern, Nutritional Status and Socio-Demographic

- Determinants of the Preschool Children Aged 3-6 Years. *Ecology of Food and Nutrition* 61(2):1-18 DOI: 10.1080/03670244.2021.1969926
12. Ayon Tarafdar, Ranjna Sirohi, Taru Negi, **Navin Chandra Shahi** and Ashok Pandey (2021). Nanofluid research advances: Preparation, characteristics and applications in food processing. *Food Research International*. DOI: 10.1016/j.foodres.2021.110751
  13. Dhiraj Kumar Yadav, Khan Chand, **Navin Chandra Shahi**, Ashok Kumar Verma (2021). Influence of fermentation conditions on the polyphenols, total flavonoids and antioxidant properties of wine produced from Burans petals. *Journal of Food Processing and Preservation* 45(14). DOI: 10.1111/jfpp.16009
  14. Rishi Richa, J.P. Pandey, **N.C. Shahi** and S.S. Kautkar (2021). Optimization of Storage Conditions of Malta(Citrus sinensis) Using Response Surface Methodology. *International Journal of Food Engineering*. DOI 10.1515/ijfe-2015-0231
  15. MohdIshfaq Bhat, **Navin Chandra Shahi**, Umesh C Lohani and Anil Kumar (2021). Influence of microwave-assisted chemical treatment on delignification of rice straw biomass *Environment Conservation Journal* 22(1): 87-95. DOI: 10.36953/ECJ. 2021. 221214.
  16. Harapriya Nayak, Archana Kushwaha, Prakash C Behera, Navin Chandra Shahi and Anil Kumar (2021). The Pink Oyster Mushroom, *Pleurotus djamor* (Agaricomycetes): A Potent Antioxidant and Hypoglycemic Agent *International Journal of Medicinal Mushrooms* 23(12):29-36 DOI:10.1615/IntJMedMushrooms.2021041411
  17. Arshi Siddiqui, Khan Chand and **Navin Chandra Shahi** (2021). Effect of Process Parameters on Extraction of Pectin from Sweet Lime Peels. *Journal of The Institution of Engineers (India) Series A* 102(11–12). DOI: 10.1007/s40030-021-00514-3
  18. Iftikhar Alam, **NC Shahi**, UC Lohani, Anil Kumar and Om Prakash (2021). Ultrasound assisted extraction of oil from black cumin (*Nigella sativa* L.). *International Journal of Chemical Studies* 2021; 9(2): 87-91.
  19. Sumit Kumar, Khan Chand, Umesh C. Lohani and Navin Chandra Shahi (2021) Process Optimization of Hand Operated Machine for Coating of Apples using Carboxymethyl Cellulose. *International Journal of Agriculture Innovations and Research* Volume 10, Issue 2, ISSN (Online) 2319-1473
  20. MohdIshfaq Bhat, **Navin Chandra Shahi**, Anupama Singh, Sheeba Malik and Asfaq (2020) Response surface optimization of quality parameters of turmeric slices in an innovative infrared assisted hybrid solar dryer. *International Journal of Chemical Studies* 2020; 8(3): 1958-1967
  21. Shweta Suri, Anuradha Dutta, **Navin C Shahi**, Rita S Raghuvanshi, Anupama Singh and C S Chopra (2020). Numerical optimization of process parameters of ready-to-eat (RTE)iron rich extruded snacks accepted for publication in *LWT- Food Science and Technology*. doi.org/10.1016/j.lwt.2020.110164
  22. Adinath Kate, Anupama Singh, **Navin C Shahi** and J P Pandey (2020) Modeling and kinetics of microwave assisted leaching based oil extraction from Bhat. Published in *Journal of Food Process Engineering*, DOI:10.1111/jfpe.13503. Rishi Richa, Jai Prakash, **Navin C Shahi**, U C Lohani (2020) Study of microbial load for storage and optimization conditions of Malta (*Citrus Sinensis*) using response surface methodology Published in *International Journal of Chemical Studies* 2020; 8(3): 2909-2914 DOI: 10.22271/chemi. 2020.v8.i3ap. 9655

23. Rajeev Ranjan Thakur, **Navin C. Shahi**, ShukadevMangaraj, Umesh Chandra Lohani and Khan Chand (2020) Effect of apple peel based edible coating material on physicochemical properties of button mushrooms (*Agaricusbisporus*) under ambient condition. Published in International Journal of Chemical Studies, Vol. 8(1): 2362-2370.