

Publications (Last Five Years)

Paper Published (2015-16):

- Tikle Aswini and Singh Alpana (2015). Evaluation of chickpea products from different chickpea varieties for physio-chemical, functional and textural properties. *Advances in Bio-research*, Vol. 6 (4), 1-6. (UIF Germany - 0.971, GIF Australia - 0.56)
- Azmi Khan Afsharika, Parihar Pratibha, Agrawal Ankur, (2015) Nutritional aspects of kodo fortified papad, *Bulletin of Pharmaceutical and Medical Sciences*, 3:2, 3109-3114.
- Azmi Khan Afsharika, Parihar Pratibha, Agrawal Ankur, M. Patil Milind, (2015) Nutritional aspects of kutki fortified snack food, *Journal of Biology, Agriculture and Healthcar*, 5:1, 28-32.
- Deshmukh Gauri, Upadhyay Anubha, Nayak Preeti Sagar and Parihar P, (2015) Formulation, development and evaluation of baby foods, *Progressive Research – An International Journal*, 10 (special-vii) : 4007-4011
- Dubey Himashu, Parihar Pratibha and Singh Alpana (2015) Studies on storage behaviour of ber (*Zizyphus mauritiana lamk*) preserve. *Progressive Research – An International Journal*, 10 (special-vii): 3996-3998.
- Golhani Rama, Singh Alpana and Parihar Pratibha, (2015) Quality evaluation of instant chakli mixes from little millet (*panicum sumatrense*) and lentil (*lens culinaris*). *Progressive Research – An International Journal*, 10 (special-vii): 3999-4003.
- Rahangdale Hemant, Khan M A, Dubey Alok Dhar and Verma A K (2015). Process standardization and Quality Evaluation of Kodo based fortified khichdi for diabetic patient. *Trends in Biosciences* 8 (15).
- Selvamuthukumaran M, Muthukumaran S and Shukla Shiv Shankar, (2015) Bifidus Milk Powder: Processing Parameter Standardization and Shelf Stability Evaluation. *Journal of Food Science and Technology*, Apr; 53 (4): 2054-2060.

- Singh Alpana and Vaidya Meera (2015). Traditional weaning foods and practices in Jabalpur district with reference to prevalence of malnutrition. Asian Journal of Dairy and Food Research, 34(1) January-April, 36-42.

Paper Published (2016-17):

- Ahirwar Brishbhan, Bhowmick A K , Gupta P K, Khan M A, Sharma S R and Nayak Siddarth (2016). Efficacy of insecticides against sucking pests and yield of Mung bean. Annals of Plant Protection Sciences 24 (1): 34-37 (March, 2016).
- Parihar Pratibha, Nema Sushma and Rajput Smita (2016) Effect of Storage conditions on quality and germinability of stored Mustard seeds, Journal of Life Science 2016
- Rana Gajendra Kumar, Singh Yogendra, Dubey A.D. and Khan M A. (2016). Study on correlation among sensory, physical and nutritional qualities of multi-grain dalia formulated from cereal and legume grains. International Journal of Agricultural Sciences Vol. 8, Issue 4, pp-993-995.
- Singh Alpana, Deshmukh R, Thakur R S and Gautam S (2016). Molecular characterization of wild edible mushrooms from Madhya Pradesh (India) using RAPD markers. The Bioscan, Vol. 11 (3): 1837-1841.
- Rathour Suneel, Shukla Shiv Shanker, Rahangdale Hemant and Dubey Alok Dhar (2016) To study the physical and functional properties of spray dried malted milk powder blend of ragi malt with cow's milk Progressive Research – An International Journal Volume 11 (Special-VIII) : 5172-5174 (2016)
- Yadav Swati and Singh Alpana (2017). Suitability of full fat soy flour for the development of instant mangodi mix. International Journal of Food and Nutritional Science, 6(1) 87-94.

Paper Published (2017-18)

- Dhumketi Ketki, Singh Alpana and Rajput LPS (2017) Suitability of foxtail millet semolina and soy grits for the formulation of instant upma mix, International Journal of Chemical Studies, Vol.5(5):75-79
- Dhumketi Ketki, Singh Alpana and Agrawal Priyanka (2018) Formulation and Quality Evaluation of Modified Upma Mix from Foxtail Millet and Soy for Nutritional Security, International Journal of Current Microbiology and Applied Sciences, Vol.7(2):888-896
- Dhumketi Ketki, Singh Alpana and Rajput LPS (2017). Quality attributes of instant upma mix from foxtail millet semolina and soy grits. JNKVV Res J 51(2) 197-204(In press).
- Garade Parasmal, Singh Alpana & Gupta OP (2018). Quality attributes of khaman fortified with soy–mushroom blend. JNKVV Res J. 51(3) 326-332 (In press).
- Goswami Priyanka, Parihar Pratibha, Dubey Dhar Alok and Kori Sachin (2017) Process Standardization of nutritive rich ragi products. Paper published in Progressive Research- An International Journal. Vol. (12): 1040-1043.
- Gour Lokesh, Maurya S B, Koutu G K, Singh S K, Shukla S S and Mishra D K (2017) Characterization of Rice (*Oryza Sativa* L.) Genotypes Using Principal Component Analysis including Scree Plot & Rotated Component Matrix (2017). International Journal of Chemical Studies; 5 (4): 975-983.
- Joshi L K, Parihar Pratibha and Rahangdale Hemant (2017). Effect on sensory evaluation of vegetables warri at home scale level using various vegetables, soybean, black gram and green gram. Paper published in Progressive Research- An International Journal. Vol.(12): 1812-1817.
- Kashyap Anita, Parihar Pratibha and Rahangdale Hemant (2017). Effect on sensory and physicochemical attributes of kheer mix with storability of the products in different packaging materials. Progressive Research - An International journal. Vol. (12): 1722-1727.

- Kori Sachin, Shukla S. S. and Dubey Alok Dhar (2017) Chemical composition and sensory quality attribute of canned baby corn JNKVV Res.J 51 (1) 29-36(In press).
- Marwaha Prachi, Pathak Smita and Singh Alpana (2018) Bacterial Profile of Street Vended Panipuri from Different Zones of Jabalpur City of MP, India, International Journal of Researches in Biosciences, Agriculture and Technology, Vol. VI (Special issue 1), January 2018:132-142
- Ohariya Pradeep, Singh Alpana and Rajput LPS (2017) Quality attributes of instant kodo-soy idli mix as affected by fermentation period, International Journal of Chemical Studies, Vol.5(4):1611-15
- Patel Anamika, Parihar Pratibha and Dhumketi Ketki (2018) Nutritional evaluation of Kodo millet and puffed kodo millet and puffed kodo. Paper published in International Journal of Chemical Studies. Vol. 6(2): 1636-1642.

Paper Published (2018-19)

- Joshi L K, Parihar Pratibha and Thakur R.S (2018) Physicochemical evaluation of soy fortified vegetable warri based on blackgram and greengram, JNKVV Res. J 51(2) 189-196 (2018) (In press).
- Marwaha Prachi, Pathak Smita and Singh Alpana (2018). Seasonal bacterial profiling of street vended panipuri sold in Jabalpur city of Madhya Pradesh. Research Review International Journal of Multidisciplinary, Volume-03 Issue-06 June-2018, P 244-248,ISSN: 2455-3085 (Online)
- Maurya S.B, Shukla S.S and Gour L (2018) Nutritional quality of tofu (Soy paneer) as affecting by gamma irradiation during storage, International Journal of Chemical Studies 6(1): 879-883
- Maurya, S.B. Shukla S.S. and Gour. Lokesh (2018) Studies on Physical and Hunter Colour of Gamma Irradiated Tofu (Soy Paneer) International Journal of Current Microbiology and Applied Sciences ISSN: 2319-7706 Volume 7 Number 03 Journal homepage: <http://www.ijcmas.com>

- Patel Aaradhana, Singh Mohan, Rai A K , Khan M A and Garg S K (2019). Time-temperature combination of ohmic heating system for parboiling of paddy. Current Journal of Applied Science and Technology 33 (6): 1-9, 2019; Article No. CJAST 48130.
- Pawar Ramesh, Parihar Pratibha, Thakur R.S and Rajput L.P.S (2018), Process Standardization for Preparation of Ready-to- Eat Wood Apple Chutneys, Journal of Tropical Forestry, 34(11): 42-45.
- Sharma Rambaran, Rajput L P S, Khan M A and Tiwari Rishikesh (2018). Fermentation standardization for instant idli mix of foxtail millet with black gram formulation. International Journal of Chemical Studies 2018; 6 (2): 127-129.
- Shukla Renu, Sarkar Nandita and Singh Alpana (2018). Formulation and quality evaluation of fibre rich namakpare using nutricereal kodo (*Paspalum scrobiculatum*) millet. International Journal of Research in Advent Technology, Vol.6, No.7, July 2018,P 1416-1419, E-ISSN: 2321-9637 Available online at www.ijrat.org
- Shukla Renu, Sarkar Nandita and Singh Alpana (2018).Consumption pattern of snacks among working and non-working women, Research Review International Journal of Multidisciplinary, Volume-03, Issue-08, August-2018.P 72-74,ISSN: 2455-3085 (Online).
- Shukla Renu, Sarkar Nandita and Singh Alpana (2018).Nutritional and sensory evaluation of high fiber biscuit using kodo flour. RESEARCH REVIEW International Journal of Multidisciplinary,Volume-03,Issue-07,July-2018,P 5-7, ISSN: 2455-3085 (Online)
- Thakur R. S. and Rai D. C. (2018). Development and optimization of shelf stable ready to eat palak paneer. International Journal of Chemical Studies, 6(1):1670-1680.
- Thakur R. S. and Rai D. C. (2018). Process optimization and shelf-life evaluation of retort processed shelf stable ready to eat rice. International Journal of Current Microbiology and Applied Sciences (2018) 7(3): 489-505

- Thakur RS and Rai DC, (2018) Heat penetration characteristics and physico-chemical properties of retort processed shelf stable ready to eat palak paneer, International Journal of Chemical Studies, Vol. 6, Issue 4 (2018)
- Tiwari Sudha, Sarkar Nandita and Singh Alpana (2018). Nutritional quality, functional property and storage potential of malted ragi flour. Journal of Pharmaceutical, Chemical and Biological Sciences, 6(3): 276-281

Paper Published (2019-20)

- Patel K Surendra, Khan M A, Rana K Gajendra, Mehra Mayank (2019). Formulation, Development and Quality Assessment of Nutri-Rich Snack Food. Assian Journal of Dairy and Food Research. Vol 38(3): 257-260.
- Rajput L.P.S., Parihar P, Dhumketi K, Naberia S and T Suji K (2019). Development and acceptability of novel food products from millets for school children. International Journal of Current Microbiology and Applied Sciences Vol 8(4): 2631-2638.
- Rajput L.P.S., Parihar P, Dhumketi K, Naberia S T Suji K and Naberia S (2019) Assesment of Nutritional Composition of different cultivars of Kodo and Kutki Millets. International Journal of Current Microbiology and Applied Sciences. Vol 8(10): 2724-2732.

Book

- Nutritious Soy Products published in Hindi and English under JICA project (2017)
- Laghu Dhanya : Upyogita, Prasanskaran avam Mulya Samvardhan (2019)

Practical Manual Published

- **2017-18**

Fundamentals of Plant Biochemistry and Biotechnology for U.G Students

- **2018-19**

Post Harvest Management and value addition of fruits and vegetables for U.G Students

Popular Article (2016-17):

- Singh Alpana, Yadav Swati and Agrawal Priyanka (2016-17). वर्तमान परिवेश में कार्यकारी खाद्य की उपयोगिता, published in Raksha Khadya Vigyan Patrica, No. 25, P No.12.
- Dhumketi Ketki, Yadav Swati , Singh Alpana and Upadhyay Anubha (2016-17). बहुगुणी खाद्य—मुनगा, published in Raksha Khadya Vigyan Patrica, No. 25, P No.15-18.

Popular Article (2017-18):

- डॉ. एल.पी.एस.राजपूत (2018) फल एवं सब्जियों के परिरक्षण के सिद्धांत एवं विधियाँ, उद्यानिकी फसलें एवं मूल्य संवर्धन प्रशिक्षण संक्षेपिका में प्रकाशित
- डॉ. एस.एस. शुक्ला (2018) फल और सब्जियों की डिब्बाबन्दी, उद्यानिकी फसलें एवं मूल्य संवर्धन प्रशिक्षण संक्षेपिका में प्रकाशित
- डॉ. श्रीमति प्रतिभा परिहार एवं डॉ. एल.पी.एस.राजपूत (2018) फलो एवं सब्जियों का निर्जलीकरण, उद्यानिकी फसलें एवं मूल्य संवर्धन प्रशिक्षण संक्षेपिका में प्रकाशित
- डॉ. राजेंद्र सिंह ठाकुर (2018) फलों से आर.टी.एस. पेय का निर्माण, उद्यानिकी फसलें एवं मूल्य संवर्धन प्रशिक्षण संक्षेपिका में प्रकाशित
- डॉ. प्रतिभा परिहार एवं डॉ. एल.पी.एस.राजपूत (2018) फलों से जैम एवं जैली बनाने के प्रसंस्करण की विधियाँ, उद्यानिकी फसलें एवं मूल्य संवर्धन प्रशिक्षण संक्षेपिका में प्रकाशित
- डॉ. एस.एस. शुक्ला (2018) टमाटर के उत्पाद, उद्यानिकी फसलें एवं मूल्य संवर्धन प्रशिक्षण संक्षेपिका में प्रकाशित

- Tiwari Sanindra, Rajan Pavej, Khan M A, Dubey Sona and Maravi Mithlesh “औषधीय मुलहठी की उत्पादन तकनीक” published in Krishak Vandana, December 2018, PP-15.
- Rajan Pavej, Dubey Sona, Khan M A, Mahajan S K and Maravi Mithlesh “जल की रानी अब घर की शान” published in Krishak Vandana, August 2018, PP-29.
- Khan M A, Rajput L P S, Rajan Pavej, Mahajan S K and Maravi Mithlesh “मछलियों के परिरक्षण की विभिन्न विधियाँ” published in Krishak Vandana, March 2018, PP-26.
- Rajan Pavej, Khan M A, Parihar P and Choube Rashmi “खेतों में मौत की फसल मत उगाइए” published in Krishak Vandana, September 2018, PP-12.
- Mirza Sazia, Rajan Pavej, Khan M A, Maravi Mithlesh, Goswami Priyanka and Mehra Mayank “जामुन की उन्नत बागवानी” published in Krishak Vandana, July 2018, PP-17.
- Rajan Pavej, Mahajan Rashi, Dubey Sona, Parihar P and Maravi Mithlesh “बेचारे वास्तु के मारे – देशी विदेशी कछुए ” published in Krishak Vandana, October 2018, PP-25.
- Khan M A, Rajan Pavej, Choube Rashmi and Maravi Mithlesh “फलोत्पादन का महत्व एवं संभावनाएँ” published in Krishak Vandana, April 2018, PP-21.

Popular Article (2018-19)

- Mahajan K.C., Garg S.K. and Tiwari Gyanendra, “लाभदायक संरक्षित खेती” published in Krishak Doot, dated 05th-11th March, 2019, PP-8.
- Mahajan K.C., Garg S.K. and Tiwari Gyanendra, “फलो एवं सब्जियों का निर्जलीकरण” published in Krishak Doot, dated 26th March-1st April, 2019, PP-12.
- Mahajan K.C., Garg S.K. and Tiwari Gyanendra, “फलों को कृत्रिम रूप से पकाने में कार्बाइड का प्रयोग हो सकता है घातक” published in Krishak Doot, dated 2nd -8th April, 2019, PP-12.

- Mahajan K.C., Garg S.K., Tiwari Gyanendra and Jain Preeti. “भण्डारण का महत्व और उन्नत भण्डारण पात्र” published in Krishak Doot, dated 4th -10th June, 2019, PP-06.
- Garg S.K., Mahajan K.C., Tiwari Gyanendra and Sharma Satish Kumar. “प्लास्टिक मल्लिंग का महत्व”, published in Krishak Doot, dated 18th -24th June, 2019, PP-06.
- Mahajan K.C., Garg S.K., Tiwari Gyanendra and Sharma S. K. “कंटूर ट्रेचो से करें पहाड़ी क्षेत्रों का उपचार ” published in Krishak Doot, dated 30th July-5th August, 2019, PP-08.
- Dubey Alok Dhar and Shukla Shivshakar. जोखिम विश्लेषण अहम् नियंत्रण बिंदु (HACCP) : Khadya Suraksha ki Mahatwapoorna Pranali, 2018-19, 27, pp 48-50.
- Patel Anamika, Singh Alpana, Pariah Pratibha and Dhumketi Ketki. ल्यूपिन—एक स्वास्थ्यवर्धक दलहन, 2018-19, 27, pp 114-117.
- Singh Alpana and Pandey Archana., खाद्यान्न भंडारण तकनीक 2019, pp 64-68.

Leaflet

- सोया बिस्कुट—पौष्टिक एवं बहुपयोगी, JICA Project, Department of Food Science and Technology, JNKVV, Jabalpur, (MP)
- सोया उत्पाद स्वास्थ्यवर्धक एवं पौष्टिक आहार, JICA Project, Department of Food Science and Technology, JNKVV, Jabalpur, (MP)
- वसायुक्त सोया आटा, JICA Project, Department of Food Science and Technology, JNKVV, Jabalpur, (MP)
- दैनिक आहार में सोयाबीन, JICA Project, Department of Food Science and Technology, JNKVV, Jabalpur, (MP)
- टोफू (सोया—पनीर), JICA Project, Department of Food Science and Technology, JNKVV, Jabalpur, (MP)