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Important Research Publications

- Banga S, Kumar V, Kumar S, Sharma R, Kaur R, and Grover K. 2022. Process optimization for the development of fruit-based diet drink: a low-calorie approach. *Journal of Food Processing and Preservation* **46**(7): e16674.
- Bassi P, Kumar V, Kau, R, Kumar S, Saini RK and Janghu S. 2023. Valorisation of kinnow peel for development of phytochemical enriched tea infusion: standardization of tea bag loading, dipping temperature and dips per minute for the better extraction of bioactive compounds. *International Journal of Food Science and Technology* **58**(5): 2715-21.
- Kumar V, Joshi VK, Thakur NS, Kumar S, Gupta RK, Sharma N and Sharma A. 2022. Bioprocess optimization for production of apple tea wine: Influence of different variables on the quality attributes. *Food Measurement and Characterization* **16**: 1528-39.
- Kumar N, Thakur K, Devi K and Kumar S. 2022. Effect of non-destructive edible coating materials and refrigerated storage on quality and shelf life of bell pepper (*Capsicum annuum*). *Indian Journal of Agriculture Sciences* **92**(3): 305-10.
- Kumar S and Thakur KS. 2020. Active packaging technology to retain storage quality of pear cv. "Bartlett" during shelf-life periods under ambient holding after periodic cold storage. *Packaging Technology and Science* **33**(7): 239-254.
- Kumar S and Thakur KS. 2020. Effect of 1-methylcyclopropene (1-MCP) application and periodic cold storage on ripening of "Bartlett" pear during ambient shelf life periods. *Journal of Food Processing and Preservation*, **44**(6): e14467.
- Kumari M, Kumar V, Kaur R, Kumar S and Sharma R. 2022. Process optimization for the development of nutritionally enhanced nuggets using *Ficus geniculata*: a nutritional approach. *Plant Foods for Human Nutrition*, **77**(2): 241-249.
- Pinakin DJ, Kumar V, Kumar S, Kaur S, Prasad R and Sharma BR. 2020. Influence of pre-drying treatments on physico-chemical and phytochemical potential of dried mahua flowers. *Plant Foods for Human Nutrition* **75**: 576-582.
- Sharma K, Kumar V, Kumar S, Pinakin DJ, Babbar N, Kaur J and Sharma B. R. 2022. Process optimization for drying of *Bauhinia variegata* flowers: effect of different pre-treatments on quality attributes. *Journal of Food Processing and Preservation* **46**(2): e16229.
- Thakur A, Vaidya D, Kumar S, Kaushal M and Chauhan N. 2022. Standardization and characterization of Himalayan wild apricot (geographical indicator) kernel press cake protein isolate and utilization for manufacture of gluten-free pasta. *Journal of Food Processing and Preservation* **46**(2): e16271.

Books

- Megh RG, Junaid AM, Kumar S and Ritesh BW. 2022. Nanotechnology Horizons in Food

Process Engineering. Food Preservation, Food Packaging and Sustainable Agriculture Volume-I. Apple Academic Press Inc. (CRC), USA, 343p.

- Megh RG, Mishra SK and Kumar S. 2022. Nanotechnology Horizons in Food Process Engineering. Scope, Biomaterials, and Human Health Volume-II. Apple Academic Press Inc. (CRC), USA, 385p.
- Megh RG, Mishra SK and Kumar S. 2022. Nanotechnology Horizons in Food Process Engineering. Trends, Nanomaterials, and Food Delivery Volume-III. Apple Academic Press Inc. (CRC), USA, 401p.

Awards & Recognitions

- **Editorial board member of Archives-Of-Food-Science-And-Nutrition** <https://contusmpublications.com/archives-of-food-science-and-nutrition-research-editorial-board-members.php>
- **Editorial board member** of Clinicals in Case Reports (CCR) an international open access journal. <https://clinicalincasereports.com/editorial-board.php>
- **Uma Dutt Mangain Memorial Best Research Award** in 2014 by Society for Advancement of Human and Nature (*SADHNA*) UHF Nauni, for fabrication of apple fruit coring and seed separation assembly