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Ongoing Research Projects

 All India Coordinated Research Project (AICRP) on Postharvest Engineering and Technology (PHET) funded by ICAR (Co-PI).

Important Research Publications

- Sharma A, Dhiman AK and Attri S. 2020. Utilization of internal waste fluffy portion of Cucurbita maxima for extraction of carotene pigment. Pigment and Resin Technology 49(2): 81-8.
- Sharma A, Dhiman AK, and Attri S. 2020. Encapsulation of extracted carotenoids of *Cucurbita maxima* through lyophilization. *Pigment and Resin Technology*, **50**(6): 523-32.
- Singh S, Sharma A, Reddy R, and Samota MK. 2022. Eco-friendly processing of *Momordica Charantia L.* based chemical free functionally enriched nectar and evaluation of its nutritional profile. *Bangladesh Journal of Botany* **51**(3): 445-53.
- Sharma A and Thakur NS. 2016. Influence of active packaging on quality attributes of dried wild pomegranate arils during storage. *Journal of Applied and Natural Science* 8(1): 398-404.
- Sharma A and Thakur NS. 2016. Comparative studies on quality attributes of open sun and solar poly-tunnel dried wild pomegranate arils. *International Journal of Bio-resource and Stress Management* **7**(1): 136-41.
- Sharma A and Thakur NS. 2016. Effect of different packaging treatments on some chemical constituents of *anardana*. *International Journal of Farm Sciences* **6**(3): 64-9.
- Thakur NS and Sharma A. 2016. Screening of methods for the extraction of wild pomegranate (*Punica granatum* L.) arils. *Journal of Hill Agriculture*. **7**(2):262-6.
- Thakur NS, Dhaygude GS and Sharma A. 2017. Development of cultivated and wild pomegranate mixed fruit jelly and its quality evaluation during storage. *Journal of Applied and Natural Science*. **9**(1): 587-92.
- Attri S and Sharma A. 2016. Standardization of recipes for preparation of sweet pickle from peach, *Prunus persica* (L) Batsch fruit. *International Journal of Farm Sciences*. 6(1): 148-55.
- Dhiman AK, Devi L, Attri S and Sharma A. Studies on preparation and storage of osmotic dehydrated wild pear (*Pyrus serotina*). *International Journal of Bio-resource and Stress Management.* **7**(5):1000-7.

Awards & Recognitions

• Young Scientist Award-2021 for significant research contribution in the field of Food Technology by Society of Agricultural Research and Social Development.

- Best Poster Presentation Award-2019 in National Conference on Functional Foods-Research, Innovations and Challenges (AMIFOST)
- Chiranjit Parmar Distinguished Publication Awards in Wild Fruits-2016 for best thesis (MSc) by Society for Advancement of Human and Nature, Dr YS Parmar University of Horticulture and Forestry, Nauni, Solan 173230 Himachal Pradesh