

Detailed Curriculum Vitae (CV)

Professor Sankar Chandra Deka, FRSC, FRSB
DoJ as Professor: 24.09.2009
Department of Food Engineering and Technology, Tezpur University
Assam, PIN-784028, India
Mobile: 094354-08396, 091017-91652
Email ID: sankar@tezu.ernet.in (Alternate: sankardeka1965@gmail.com)
PhD degree awarded: 17; Publications in Journal (Scopus/SCI Indexed): >155

Research Publication User Details

- **ORCID ID:** <https://orcid.org/0000-0003-2172-3331>
- **Google Scholar:** <https://scholar.google.com/citations?hl=en&user=PMIXhDgAAAAJ>;
Vidwan (Expert Database & National Researcher's Network): <https://vidwan.inflibnet.ac.in/profile/48138>;
Researcher ID A-2605-2016; **Scopus ID** 6602881252;
Link to Profile of WoS <https://www.webofscience.com/wos/author/record/A-2605-2016>
Link to Profiles of Scopus <https://www.scopus.com/authid/detail.uri?authorId=6602881252>

Leadership for Academicians Programme (LEAP) under MHRD, GoI

1. Professor Sankar Chandra Deka, Department of Food Engineering & Technology, Tezpur University, Assam has successfully completed 3 weeks Leadership for Academicians Programme (LEAP) under MHRD., Govt. of India at IIT Kharagpur (Domestic: 11th-22nd November 2019), and University of Cambridge, UK (5th-9th January 2020)
2. Professor Sankar Chandra Deka participated in the "Nurturing Future Leadership Programme" at IIM Nagpur w.e.f. 18-22 March 2024 under the Ministry of Education, GoI, New Delhi.

Awards/Honors/Membership

1. Fellow of the Royal Society of Chemistry (FRSC) 2020.
2. Fellow of the Royal Society of Biology (FRSB) 2021
3. Fellow of Indian Society of Agricultural Biochemists, Kanpur, India 1998.
4. Life Member of the Association of Food Scientists & Technologists (India), CSIR - CFTRI Campus, Mysuru, Karnataka.
5. Life Member of Assam Science Society.

Administrative Responsibility

Sl. No.	Responsibility	University/Department/Subject	From	To	University
1.	Chairperson	Training and Placement (T&P)	11.08.2023	Till Date	Tezpur University, Assam
2.	Chairperson	Guest House Management Committee (GHMC)	26.10.2023	Till Date	Tezpur University, Assam
3.	Controller of Examinations	Tezpur University, Assam	16.8.2022	14.10.2024	Tezpur University, Assam
4.	Chief Proctor	Tezpur University, Assam	24.09.2018	30.10.2022	Tezpur University, Assam
5.	Head of the Department	Food Engineering & Technology	01.01.2010	31.03.2013	Tezpur University, Assam

6.	Professor-in-Charge	Training & Placement Activities, School of Engineering	22.09.2017	22.9.2021	Tezpur University, Assam
7.	Programme Coordinator	National Service Scheme(NSS)	2007	2009	Tezpur University, Assam

Academic Records

Sl. No	Examination Passed	Division (with % of marks)	Subject(s)	Year	Board/University	Distinction Achieved if any
1.	Ph.D.	84.40	Biochemistry (Thesis title: Quality evaluation of Basmati rice (<i>Oryzasativa</i> L.)	1998	CCS Haryana Agricultural University, Hisar	CGPA: 3.72 out of 4.00 Scale Distinction
2.	M.Sc.	87.40	Biochemistry	1990	Assam Agricultural University, Jorhat	CGPA: 3.87 out of 4.00 Scale
3.	B.Sc.	82.81	Agriculture	1988	Assam Agricultural University, Jorhat	CGPA: 3.75 out of 4.00 Scale Distinction
4.	HSSLC	70.10	Phy, Chem, Bio, Mathes, Eng, MIL	1983	Cotton Collegiate Govt. Boys H. S. School, Guwahati, Assam	70.10%

Patents and Technology Transfer

1. Australia Innovation Patent No. 2020103333; Title: A process for manufacturing bottle gourd juice; Filed with the Australian Patent Office on 09.11.2020 (Patent Country: Australia, Patent Granted, 2021)
2. App. Number: TEMP/E-1/9377/2020-KOL (Ref. No./Application No. 202031008809); Title: Self stable microencapsulated polyphenols comprising microbeads comprising nonthermally encapsulated polyphenols including alginate- β -lactoglobulin (Patent Country: India)
3. “Development of ready to eat anti-inflammatory functional food from Norabogori (*Prunus persica*) of Assam” transferred to Quality Bakery, Gotlong, Tezpur, Dist: Sonitpur, PIN-781027, Assam, India by Tezpur University, Assam on 9th September, 2022.
4. Design Patent filed under the Controller General of Patents, Design and Trademarks, Department of Industrial Policy and Promotion, Ministry of Commerce, and Industry, GoI. Title: “Food packaging machine” Application No: 416855-001, CBR No. 208211, CBR date: 14.05.2024. Applicant Name: Payal Dhar, Binayak Sen, Abhijit Bhowmik and Sankar Chandra Deka.

Scholarship/Fellowship

i. Obtained University Merit-I scholarship during U.G. & P.G. Programmes

ii. Obtained ICAR-SRF during Ph.D. Programme

Professional Experience

Sl. No.	Post Held	Department/Subject	From	To	University
1.	Head of the Department	Food Engineering & Technology	01.01.2010	31.03.2013	Tezpur University, Assam
2.	Professor	Food Engineering & Technology	24.9.2009	Till date	Tezpur University, Assam
3.	Associate Professor	Food Engineering & Technology	27.2.2006	23.9.2009	Tezpur University, Assam
4.	Associate Professor	Biochemistry	23.6.1999	25.2.2006	Assam Agricultural University, Jorhat, Assam
5.	Assistant Professor	Biochemistry	14.12.1990	22.6.1999	Assam Agricultural University, Jorhat, Assam

Members & Roles in Various Bodies

25. Chairperson, Guest House Management Committee, Tezpur University (wef 26.10.2023)

24. Chairperson and overall in-charge of Training and Placement Cells of Tezpur University, Assam (11.08.2023)

23. Chairperson, Water Bodies Management Committee, Tezpur University (wef 10.08.2023)

22. Member of the Specialist Panel of LSRB, FSH&ABB, DRDO, Ministry of Defence, New Delhi.

21. Advisory role in “Processing of jackfruit and other fruits and ready to eat cereals-based products under the Common Incubation Centre component under the PMFME Scheme at Tezpur University, Assam”
(F. No. FM-11/75/2020-AS/70 Dated 11.02.2022)

20. Chief Coordinator of Association of Indian Universities (AIU) AIU East Zone Vice Chancellors Meet 2021-22 at Tezpur University, Assam during January 10-11, 2022 (Virtual Mode).

19. Member of The National Assessment and Accreditation Council (NAAC) for assessing and accreditation of Higher Education Institutions (HEI).

18. Representatives of National Institutes of Specific Food Sector as Expert Member for Minor Forest Produce Processing for Evaluating States / UTs for Establishing Common Incubation Centre (CIC) under PMFME scheme.

17. Member of Disciplinary Committee for students (F.18-5/5/2003(Acad)/1205 Dated 28.8.2018) for 2 years

16. Member of the Executive Board Review (EBR) Meeting in the programme of Arunodaya (Project No. TD/14-15/DRL-99; Soldier Preparedness in High Mountains of NE Region), Defence Research Development Organization (DRDO), Ministry of Defence, GoI.

15. External Member of Departmental Advisory Committee (DAC) of the Department of Computer Science and Engineering and Department of Molecular Biology and Biotechnology, Tezpur University, Assam
(Vide No.F.18-20/2/2006(Acad) Dated 7.12.2017).

14. Convenor of Venue Committee, XV Convocation (21 December 2017), Tezpur University, Assam.

13. Member of Academic Council of Northeastern Regional Institute of Science and Technology (NERIST), Nirjuli, Arunachal Pradesh for the period 2015-17, 2017-19.
12. Expert Committee Member of SAP, UGC, New Delhi.
11. Member of DRC of Biotechnology & Bioengineering (2011-14) IST, Gauhati University, Assam.
10. Member of Internal Quality Assurance Cell (IQAC) (2011-13) of Tezpur University, Assam.
9. Expert Committee Member NIT, Rourkela; CIT, Assam; Gauhati University, Assam; FSSAI, New Delhi.
8. Expert Committee Member of AICTE (a statutory body of MHRD, GoI).
7. Chairman, Techxetra2015, Tezpur University, Tezpur, Assam.
6. Member of Academic Council of Tezpur University, Assam.
5. Member of Research Council of Tezpur University, Assam.
4. Member of Board of Studies, Dept. of Food Engineering & Technology, Tezpur University, Assam.
3. Core Member of DST-"Fund for Improvement of S&T Infrastructure in Universities & Higher Educational Institutions (FIST)" of the Department of Food Engineering and Technology, Tezpur University.
2. Core Member of UGC-SAP Project under DRS Phase-I of the Department of Food Engineering and Technology, Tezpur University.
1. Acted as one of the Expert Committee Members for preparation of "Biotech Policy for Assam" organized by ASTEC, Guwahati, Assam (24th November 2012) submitted to the Department of Science and Technology, Govt. of Assam. Coordinator of the programme Prof. P. J. Handique, Department of Biotechnology, Gauhati University, Assam. Draft Biotech Policy for Assam, unveiled by the Chief Minister of Assam on 5th Jan 2017 in the Biotech Conclave organised by Guwahati Biotech Park.

Ph.D. Thesis Citation Details

Created and maintained by INFLIBNET Centre, Items in Shodhganga; Name of the University: Tezpur University, Name of the Department: Department of Food Engineering and Technology

1. Thesis Title: Characterization of starch from different Taro (*Colocasia esculenta*) cultivars of Assam and effect of ultrasound enzymatic treatment on yield and properties of starch
(<https://shodhganga.inflibnet.ac.in:8080/jspui/handle/10603/99807>)
Guide(s): Deka, S. C. Researcher: Sit, Nandan
Please use this link for citation: <http://hdl.handle.net/10603/99807>
2. Thesis Title: Physicochemical changes in bamboo shoot of Assam during processing and its quality study by application of antimicrobial antibrowning edible coating
(<http://shodhganga.inflibnet.ac.in:8080/jspui/handle/10603/100205>)
Guide(s): Deka, S. C. Researcher: Badwaik, Laxmikant Shivnath
Please use this link for citation: <http://hdl.handle.net/10603/100205>
3. Thesis Title: Value addition of culinary banana Musa ABB
(<http://shodhganga.inflibnet.ac.in:8080/jspui/handle/10603/134938>)
Guide(s): Deka, S. C.; Dash, K.K.
Researcher: Prerna Khawas
Please use this link for citation: <http://hdl.handle.net/10603/134938>
4. Thesis Title: Spray dried misti dahi sweetened yoghurt powder process technology encapsulation of bacterial cells texture improvement and sorption studies

(<http://shodhganga.inflibnet.ac.in:8080/jspui/handle/10603/302118>)

Researcher: Seth, Dibyakanta Guide(s): Deka, S C; Mishra, H. N.

Please use this link for citation: <http://hdl.handle.net/10603/302118>

5. Thesis Title: Studies on green leafy vegetables and pasta quality incorporated with leaf protein concentrate of edible fern *Diplazium esculentum*
(<http://shodhganga.inflibnet.ac.in:8080/jspui/handle/10603/151276>)
Guide(s): Deka, S. C. Researcher: Saha, Jayabrata
Please use this link for citation: <http://hdl.handle.net/10603/151276>
6. Thesis Title: Biochemical and microbiological characterization of rice beer produced in Assam and therapeutic application of a novel ester synthesized from its components
(<http://shodhganga.inflibnet.ac.in:8080/jspui/handle/10603/213590>)
Guide(s): Deka, S. C.; Miyaji, Tatsuro Researcher: Das, Arup Jyoti
Please use this link for citation: <http://hdl.handle.net/10603/213590>
7. Thesis Title: Development of functional extruded food product using red rice (*Oryza sativa*) and passion fruit (*Passiflora edulis* Sims) and its antidiabetic potential
(<http://shodhganga.inflibnet.ac.in:8080/jspui/handle/10603/201813>)
Guide(s): Deka, S. C. Researcher: Samyor, Dui
Please use this link for citation: <http://hdl.handle.net/10603/201813>
8. Thesis Title: Studies on dietary fibre and anthocyanin of culinary banana *Musa ABB* flower bracts and their application
(<http://shodhganga.inflibnet.ac.in:8080/jspui/handle/10603/309288>)
Researcher: Yesmin Ara Begum Guide(s): Deka, S C
Please use this link for citation: <http://hdl.handle.net/10603/309288>
9. Thesis Title: Value addition of khonphal *Haematocarpus validus* from Meghalaya India
(<http://shodhganga.inflibnet.ac.in:8080/jspui/handle/10603/307554>)
Researcher: Sasikumar R Guide(s): Deka, S C
Please use this link for citation: <http://hdl.handle.net/10603/307554>
10. Thesis Title: Value Addition of Cassava *Manihot esculenta* Crantz Cultivar of Manipur India
(<https://shodhganga.inflibnet.ac.in:8443/jspui/handle/10603/427723>)
Researcher: Khurshida, Singamayum Guide(s): Deka, S C and Sit, Nandan
Please use this link for citation: <http://hdl.handle.net/10603/427723>
11. Thesis Title: Studies on the immunomodulatory effects of wild type *Pediococcus pentosaceus* SLB001 and bioflavonoids derived from *Albizia myriophylla*
(<https://shodhganga.inflibnet.ac.in:8443/jspui/handle/10603/430290>)
Researcher: Mangang, Khwairakpam Chanu Salailenbi Guide(s): Deka, S C
Please use this link for citation: <http://hdl.handle.net/10603/430290>
12. Title: Development of a probiotic enriched bottle gourd *Lagenaria siceraria* beverage from local cultivar of Assam and evaluation of its health benefits
(<https://shodhganga.inflibnet.ac.in:8443/jspui/handle/10603/502745>)
Researcher: Das, Manas Jyoti Guide(s): Deka, S C
Please use this link for citation: <http://hdl.handle.net/10603/502745>
13. Title: Development of dietary fiber enriched functional food from green pea peel
(<https://shodhganga.inflibnet.ac.in/handle/10603/527457>)
Researcher: Kumari, Tapasya
Guide(s): Deka, S C and Das, Amit Baran
Please use this link for citation: <http://hdl.handle.net/10603/527457>
14. Title: Supercritical Fluid Extraction and Ultrasound Assisted Extraction of Phytochemicals from Underutilized Bhimkol *Musa balbisiana* Banana Blossom its Antidiabetic Property and Application.

(<https://shodhganga.inflibnet.ac.in/handle/10603/502741>)

Researcher: Sangita Muchahary

Guide(s): Deka, S C

Please use this link for citation: <http://hdl.handle.net/10603/502741>

15. Title: In vitro and silico study on anti-inflammatory properties of Norabogori *Prunus persica* from Assam and its application in food model.
(<https://shodhganga.inflibnet.ac.in/handle/10603/8988>)
Researcher: Urbashi Neog
Guide(s): Deka, S C and Jha, Nath, Anupam
Please use this link for citation: <http://hdl.handle.net/10603/533532>
16. Title: Development and characterization of starch polyphenol complex from gorgon nut *Euryale ferox* and its application.
<https://shodhganga.inflibnet.ac.in/handle/10603/8988>
Researcher: Maibam Baby Devi, Guide(s): Deka, S C
Please use this link for citation: <http://hdl.handle.net/10603/533538>

Publications:

(A) Peer Reviewed Journals

- (154) Dhar, P., Nickhil, C. and Deka, S. C. (2024). Enzymatic modification of dietary fiber extracted from Queen pineapple waste: implications for functional and structural properties. *Journal of Food Measurement and Characterization* (Accepted).
- (153) C. Nickhil and S. C. Deka (2024). Nondestructive estimation of mandarin orange fruit quality during the ripening stage using machine learning based spectroscopic techniques. *Journal of Food measurement and Characterization* (Accepted).
- (152) Raj Singh, R. Nisha, Konga Upendar, C. Nickhil and S. C. Deka (2024). A comprehensive review of advance deep learning approaches for food freshness detection. *Food Engineering Reviews* (Accepted).
- (151) Raj Singh, C. Nickhil, R. Nisha, Konga Upendar and S. C. Deka (2024). Investigating the effect of oxygen, carbon dioxide and ethylene gases on Khasi Mandarin's orange fruit during storage. *Agricultural Science and Technology* (Accepted).
- (150) Kumari, T., Das, A. B. and Deka, S. C. (2024). Synergistic role of prebiotics and probiotics in gut microbiome health: mechanisms and clinical applications. *Food Bioengineering*. (Accepted).
- (149) Kumari, T., Das, A. J., Das, A. B., Reddy, C. K. and Deka, S. C. (2024). Prebiotic activity of enzymatically modified pea peel dietary fiber: an in vitro study. *Bioactive Carbohydrates and Dietary Fibre*.
(<https://doi.org/10.1016/j.bcdf.2024.100452>).
- (148) Singh, R., Nisha, R., Naik, R., Upendar, K., Nickhil C. and Deka, S. C. (2024). Sensor fusion techniques in deep learning for multimodal fruit and vegetable quality assessment: A comprehensive review. *Journal of Food Measurement and Characterization*. (DOI <https://doi.org/10.1007/s11694-024-02789-z>)
- (147) Nickhil, C., Singh, Raj & Deka, S. C. and Nisha, R. (2024). Exploring finger millet storage: An in-depth review of challenges, innovations and sustainable practices. *Cereal Research Communications*.
<https://doi.org/10.1007/s42976-024-00550-2>
- (146) Das, M. J., Banerjee, D., Banerjee, A., Muchahary, S., Sinha, A., Gogoi, D., Dasgupta, S., Chattopadhyay, P., & Deka, S. C. (2024). Safety and antidiabetic activity of *Lagenaria siceraria* (Molina) Standl. juice in streptozotocin-induced diabetic rats. *Journal of Ethnopharmacology*, 319:117111.

- (145) Singhal, S., Deka, S.C., Koidis, A., Hulle, NRS. (2024). Standardization of extraction of pectin from Assam lemon (*Citrus limon* Burm f.) peels using novel technologies and quality characterization. *Biomass Conversion and Biorefinery*, 1-12
- (144) Nath, K.D., Nickhil, C., Borah, D., Pandiselvam, R., Deka, S.C. (2024). Preparation, Characterization, and Nutritional Analysis of *Napham*: An Indian Traditional Smoke-Dried-Fermented Fish Paste. *Journal of Food Biochemistry* (<https://doi.org/10.1155/2024/7410065>)
- (143) Nath, K.D., Roy, D., Deka, S.C. (2024) Processing technologies of various ethnic fish products consumed in Asian countries: a review *Indian Journal of Traditional Knowledge (IJTK)* 23 (4), 324-335
- (143) Saha, J., Kumari, T., Nickhil, C., Deka, S.C. (2024). Studies on the cytotoxicity of leaf protein concentrate from *Diplazium esculentum*, pasta preparation and assessment of its quality during storage. *Food Chemistry Advances* 4, 100667
- (142) Muchahary, S., Nickhil, C., Jeevarathinam, G., Rustagi, S. Deka, S.C. (2024). Encapsulation of quercetin fraction from *Musa balbisiana* banana blossom in chitosan alginate solution, its optimization, and characterizations. *International Journal of Biological Macromolecules* 264, 130786
- (141) Singhal, S., Deka, S.C., Koidis, A., Hulle, NRS. (2024). Standardization of extraction of pectin from Assam lemon (*Citrus limon* Burm f.) peels using novel technologies and quality characterization. *Biomass Conversion and Biorefinery*, 1-12
- (140) Choudhury, N., Nickhil, C., Deka, S.C., (2023) Food Food Bioscience, 103416, Comprehensive review on the nutritional and therapeutic value of banana by-products and their applications in food and non-food sectors. *Food Bioscience*, 103416
- (139) Dhar, P., Nickhil, C., Pandiselvam, R. & Deka, S.C (2023). Pineapple waste-based-biorefinery for sustainable generation of value-added products, *Biomass Conversion and Biorefinery*, 1-22.
- (138) Bepary, R. H., Roy, A., Pathak, K., & Deka, S. C. (2023). Biochemical composition, bioactivity, processing, and food applications of winged bean (*Psophocarpus tetragonolobus*): A review. *Legume Science*, e187.
- (137) Maibam, B. D., Chakraborty, S., Nickhil, C., & Deka, S. C. (2023). Effect of *Euryale ferox* seed shell extract addition on the in vitro starch digestibility and predicted glycemic index of wheat-based bread. *International Journal of Biological Macromolecules*, 226:1066-1078.
- (136) Muchahary, S., Nickhil, C., & Deka, S. C. (2023). An artificial intelligence approach for modeling nachos developed from bhimkol banana (*Musa balbisiana*) blossom. *Journal of Food Process Engineering*, 46(2):e14227.
- (135) Neog, U., Dhar, P., Kumari, T., Nickhil, C., Deka, S. C., & Pandiselvam, R. (2023). Optimization of microwave-assisted process for extraction of phytochemicals from norabogori fruit (*Prunus persica* L. Batsch) and its application as fruit leather. *Biomass Conversion and Biorefinery*, 1-15. (<https://doi.org/10.1007/s13399-023-04035-w>)
- (134) Dhar, P., & Deka, S. C. (2023). Effect of ultrasound-assisted extraction of dietary fiber from the sweetest variety Queen pineapple waste of Tripura (India). *Journal of Food Process Engineering*, 46(6):e14220.
- (133) Devi, Y. B., Dhar, P., Kumari, T., & Deka, S. C. (2023). Development of functional pasta from pineapple pomace with soyflour protein. *Food Chemistry Advances*, 2:100198.
- (132) Devi, S. R., Kumari, T., & Deka, S. C. (2023). Extraction of dietary fiber and phytochemicals from bottle gourd seeds (*Lagenaria siceraria*), its physicochemical properties and application in food model. *Food Chemistry Advances*, 2:100252.
- (131) Sharma, S., Kumari, T., Choudhury, N., & Deka, S. C. (2023). Extraction of dietary fiber and encapsulated phytochemical enriched functional pasta from bottle gourd (*Lagenaria siceraria*) peel waste. *Food Chemistry Advances*, 100492.

- (130) Kumari, T., Das, A. B., & Deka, S. C. (2023). Effect of enzymatic modified pea peel dietary fibre on syneresis, texture, rheology and microstructural properties of yogurt. *Biomass Conversion and Biorefinery*, 1-13.
- (129) Maibam, B. D., Nickhil, C., & Deka, S. C. (2023). Preparation, physicochemical characterization, and in vitro starch digestibility on complex of *Euryale ferox* kernel starch with ferulic acid and quercetin. *International Journal of Biological Macromolecules*, 250:126178 (<https://doi.org/10.1016/j.ijbiomac.2023.126178>)
- (128) Thokchom, R., Das, M. J., Muchahary, S., Ghosh, T., & Deka, S. C. (2023). Nanocellulose Fibers Derived from Culinary Banana Flower (*Musa ABB*) Waste: Its Characterization and Application. *Journal of Packaging Technology and Research* <https://doi.org/10.1007/s41783-023-00156-9>
- (127) Dhar, P. and Deka, S. C. (2023). Effect of ultrasound-assisted extraction of dietary fibre from the sweetest variety Queen pineapple waste of Tripura (India), *Journal of Food Process Engineering* (DOI: 10.1111/jfpe.14220)
- (126) Singh, P. M., Dhar, P., Bhagya Raj, G. V. S. and Deka, S. C. (2022). Effect of ultrasound assisted extraction of dietary fibre from pineapple peel and its application with anthocyanin rich black rice. *Journal of Food Processing and Preservation* (Article DOI: 10.1111/jfpp.17111).
- (125) Kumari, T., Das, A. B. and Deka, S. C. (2022). Effect of extrusion and enzyme modification on functional and structural properties of pea peel (*Pisum sativum* L.) insoluble dietary fiber and its effect on yogurt rheology. *International Journal of Food Science and Technology* (<https://doi.org/10.1111/ijfs.16012>).
- (124) Das, A. J., Das, M. K., Singh, S. P., Saikia, P. P., Singh, N., Islam, J., Ansari, A., Chattopadhyay, P., Rajamani, P., Miyaji, T. and Deka, S.C. (2022). Synthesis of salicylic acid phenylethyl ester (SAPE) and its implication in immunomodulatory and anticancer roles. *Scientific Reports* (Springer Nature) (DOI:10.1038/s41598-022-12524-7)
- (123) Samyor, D., Calderwood, D., Carey, M., Das, A. B., Green, B.D. and Deka, S. C. (2022). Dipeptidyl peptidase-4 (DPP-4) inhibitory activity and glucagon-like peptide (GLP-1) secretion in arsenically safe pigmented red rice (*Oryza sativa* L.) and its product. *Journal of Food Science and Technology*. 59(10):4016-4024 <https://doi.org/10.1007/s13197-022-05444-x>
- (122) Kumari, T., Das, A. B. and Deka, S. C. (2022). Impact of extraction methods on functional properties and extraction kinetic of insoluble dietary fiber from green pea peels: A comparative analysis. *Journal of Food Processing and Preservation*. 46 (4), e16476
- (121) Das, M. J., Chakraborty, S. and Deka, S. C. (2022). Sensory evaluation of microwave-ultrasound treated bottle gourd juice using hybrid features of fuzzy logic and proportional odd modelling approach. *Journal of Food Science and Technology* (DOI:10.1007/s13197-022-05541-x).
- (120) Thakur, R.; Gupta, V.; Dhar, P.; Deka, S. C. and Das, A. B. (2022). Ultrasound-assisted extraction of anthocyanin from black rice bran using natural deep eutectic solvents: Optimization, diffusivity, and stability. *Journal of Food Processing and Preservation* (DOI: 10.1111/jfpp.16309).
- (119) Devi, M. B. and Deka, S. C. (2022). Physicochemical properties and structure of starches of foxnut (*Euryale ferox* Salisb.) from India and its application. *Journal of Food Processing and Preservation* (DOI: 10.1111/JFPP.16262).
- (118) Singamayum, K., Das, M. J., Deka, S. C. and Sit, N. (2021). Effect of dual modification sequence on physicochemical, pasting, rheological and digestibility properties of cassava starch modified by acetic acid and ultrasound. *International Journal of Biological Macromolecules* (<https://doi.org/10.1016/j.ijbiomac.2021.08.062>)
- (117) Sasikumar, R.; Das, A. J. and Deka, S. C. (2021). In vitro cytoprotective activity of cyanidin 3-glucoside extracts from *Haematocarpus validus* pomace on streptozotocin induced oxidative damage in pancreatic β -cells. *Saudi Journal of Biological Sciences* (<https://doi.org/10.1016/j.sjbs.2021.05.065>).
- (116) Muchahary, S. and Deka, S. C. (2021). Impact of supercritical fluid extraction (SCFE), ultrasound assisted extraction (UAE) and conventional method on phytochemicals and antioxidant activity of bhimkol (*Musa balbisiana*) banana blossom. *Journal of Food Processing and Preservation* 00:e15639 (<https://doi.org/10.1111/jfpp.15639>)

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1. **Sankar Chandra Deka**, C. Nickhil and A. K. Haghi (2025). Engineering Solutions for Sustainable Food and Dairy Production. Springer Publication. (Upcoming Book) (ISBN 978-3-031-75833-1).
2. Ali Pourhashemi, **Sankar Chandra Deka** and A. K. Haghi (2019). Research Methods and Applications in Chemical and Biological Engineering (In Production, Pub Date: April 2019, Hard ISBN: 9781771887687) (<http://www.appleacademicpress.com/research-methods-and-applications-in-chemical-and-biological-engineering-9781771887687>) Edited by Ali Pourhashemi, Sankar Chandra Deka and A. K. Haghi. Apple Academic Press, Distribution by CRC Press of Taylor and Francis Group.
3. **Sankar Chandra Deka**, Dibyakanta Seth and Nishant Rachayya Swami Hulle (2019). Technologies for Value Addition in Food Products and Processes (<http://www.appleacademicpress.com/technologies-for-value-addition-in-food-products-and-processes-9781771887984>). Edited by Sankar Chandra Deka, Dibyakanta Seth and Nishant Rachayya Swami Hulle, Pub Date: August 2019, Hard ISBN: 9781771887984. Apple Academic Press, Distribution by CRC Press of Taylor and Francis Group.
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29. Kumari, T., Das, A. J. and Deka, S. C. (2023). In: Fermentation of Cereals (Chapter 7). Cereal Processing Technologies: Impact on Nutritional, Functional and Biological properties (pp 134-157). Published by CRC Press and Taylor & Francis Group. (DOI: 10.1201/9781003242192-10)
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25. Dihingia, K., Muchahary, S. and **Deka, S. C.** (2019). Chemical Modification and Characterization of Culinary Banana (*Musa ABB*) Starch and Its Application (Chapter 1). In: Food Bioactives: Functionality and Applications in Human Health, Edited by Deka, S. C.; Seth, D. and Hulle, N. R. S., by Apple Academic Press, Inc., Exclusive worldwide distribution by CRC Press, a member of Taylor & Francis Group. In Production, Pub Date: December 2019, Hard ISBN: 9781771887991, E-Book ISBN: 9780429242793
24. Das, M. K.; Singh, N.; Baishya, P.; Rajamani, P.; **Deka, S. C.** and Ramteke, A. (2019). Recent Trends on Dietary Natural Products for Prevention and Treatment of Cancer (Chapter 3). In: Food Bioactives: Functionality and Applications in Human Health, Edited by Deka, S. C.; Seth, D. and Hulle, N. R. S., by Apple Academic Press, Inc., Exclusive worldwide distribution by CRC Press, a member of Taylor & Francis Group. In Production, Pub Date: December 2019, Hard ISBN: 9781771887991, E-Book ISBN: 9780429242793
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30. Conference Paper/Workshop/Symposia/Invited Talk

(50) Mangang, K. C. S. and Deka, S. C. (2020). Viability of *P. pentosaceus* strains encapsulated along with bioflavonoids extract from *Albizia myriophylla* bark under simulated gastrointestinal conditions (Page No. 50). In: Souvenir, 27th Indian Convention of Food Scientists and Technologists (ICFoST) 30th January -1st February 2020, Tezpur University, Assam, Organized by AFSTI, CFTRI, Tezpur University and DRDO, India.

(49) Khurshida, S., Muchahary, S., Sit, N. and Deka, S. C. (2020). Development and quality assessment of cookies using a mixture of wheat flour, cassava flour and starch (Page No. 50). In: Souvenir, 27th Indian Convention of Food Scientists and Technologists (ICFoST) 30th January -1st February 2020, Tezpur University, Assam, Organized by AFSTI, CFTRI, Tezpur University and DRDO, India.

(48) Sashikumar, R. and Deka, S. C. (2020). Process optimization of microencapsulated polyphenols from khooonphal pomace by jet flow vibration technology and its evaluation as a target delivery system (Page No. 51). In: Souvenir, 27th Indian Convention of Food Scientists and Technologists (ICFoST) 30th January -1st February 2020, Tezpur University, Assam, Organized by AFSTI, CFTRI, Tezpur University and DRDO, India.

(47) Begum, Y. A., Chakraborty, S. and Deka, S. C. (2020). Bread fortified with anthocyanin-rich dietary fibre extracted from culinary banana bract (Page No. 60). In: Souvenir, 27th Indian Convention of Food Scientists and Technologists (ICFoST)30th January -1st February 2020, Tezpur University, Assam, Organized by AFSTI, CFTRI, Tezpur University and DRDO, India.

(46) Das, M. J., Banerjee, D., Dasgupta, S. and Deka, S. C. (2020). *In vitro* study of antidiabetic potential of *Lagereria siceraria* juice (Page No. 61). In: Souvenir, 27th Indian Convention of Food Scientists and Technologists (ICFoST)30th January -1st February 2020, Tezpur University, Assam, Organized by AFSTI, CFTRI, Tezpur University and DRDO, India.

(45) Devi, M. B. and Deka, S. C. (2020). Preparation, characterization, digestibility and antioxidant activity of quercetin grafted *Euryale ferox* starch (Page No. 61). In: Souvenir, 27th Indian Convention of Food Scientists and Technologists (ICFoST)30th January -1st February 2020, Tezpur University, Assam, Organized by AFSTI, CFTRI, Tezpur University and DRDO, India.

(44) Muchahary, S. and Deka, S. C. (2020). *In vitro* study of potential α amylase activity of bhimkol banana (*Musa balbisiana*) blossom (Page No. 61). In: Souvenir, 27th Indian Convention of Food Scientists and Technologists (ICFoST)30th January -1st February 2020, Tezpur University, Assam, Organized by AFSTI, CFTRI, Tezpur University and DRDO, India.

(43) Neog, U. and Deka, S. C. (2020). Microwave-assisted extraction of total phenolics from Nora Bogori (*Prunus persica*) (Page No. 63). In: Souvenir, 27th Indian Convention of Food Scientists and Technologists (ICFoST)30th January -1st February 2020, Tezpur University, Assam, Organized by AFSTI, CFTRI, Tezpur University and DRDO, India.

(42) Samyor, D., Das, A. B., Calderwood, D., Green, B. and Deka, S. C. (2020). Assessment of antidiabetic potential of red rice and rice-based products (Page No. 77). In: Souvenir, 27th Indian Convention of Food Scientists and Technologists (ICFoST)30th January -1st February 2020, Tezpur University, Assam, Organized by AFSTI, CFTRI, Tezpur University and DRDO, India.

(41) Raju, S.; Das, M.; Pradhan, D. and Deka, S. C. (2018). Effect of inlet temperature and carrier agent concentration on khoonphal (*Haematocarpus validus*) juice powder by spray drying. Poster presentation at 8th International Food Convention during December 12-15, 2018 at CSIR-CFTRI, Mysore, India.

(40) Deka, S. C. (2018). Invited talk (Selected medicinal plants of North-eastern India used in beer preparation: A Review) and Chaired a Technical Session in the national seminar on "Recent discoveries in medicinal and aromatic plants research and its sustainable development in Northeast India (REDIMP-2018)" held on 17th and 18th August 2018 at A.D. P. College, Assam, India. DST (SERB) Sponsored, GoI, New Delhi.

(39) Delivered keynote address on "National Science Day" celebrated at A. D. P. College, Nagaon, Assam on 28th February 2018.

(38) Das M. J., Das, A. J. and Deka, S. C. (2017). Development of a probiotic vegetable drink from bottle gourd of Assam (India). Paper presented in the International Symposium on Microbes for Sustainable Development: Scope & Applications (MSDSA2017) 58th Annual Conference of Association of Microbiologists of India (AMI-2017) at Babasaheb Bhimrao Ambedkar (A Central) University, Lucknow, Uttar Pradesh (November 16-19, 2017).

(37) Invited talk on Functional Foods in the CEP course on Advances in Biotechnology and Its Impact on Human Health, 7-11th November 2016. Organised by Defence Research Laboratory, DRDO, Tezpur, Assam.

(36) Seth, D., Deka, S. C. and Mishra, H. N. (2016). Influence of processing conditions on functional and reconstitution properties of spray dried sweetened yoghurt powder. Paper presented in the 2nd International Conference on Food Properties (iCFP), Bangkok, Thailand, 31May-2 June 2016.

(35) Das, A. J., Khawas, P., Dash, K. K., Deka, S. C. and Miyaji, T. (2016). Fuzzy logic assisted sensory evaluation of five types of beer produced from various starch rice substrates. Paper presented in the 2nd International Conference on Food Properties (iCFP), Bangkok, Thailand, 31May-2 June 2016.

(34) Seth, D., Mishra H.N. and Deka, S.C. (2016). Optimization of a lab-scale spray drying process for misti dahi, using response surface methodology (pp79). In 50th Annual Convention of Indian Society of Agricultural Engineers and Symposium on "Agricultural Engineering in Nation Building: Contributions and Challenges", 19-21 January

2016, organised by Orissa University of Agriculture & Technology, Bhubaneswar-751003, Orissa, India.

(33) Mangang, K. C. S., Das, A. J. and Deka, S. C. (2015). Comparative shelf-life study of two different rice beers prepared using wild type and established microbial starters. Paper presented in the International Conference on "Ethnic Fermented Foods and Beverages: Microbiology and Health Benefits" held on November 20-21, 2015, organised by Sikkim University, Gangtok, India in association with Swedish South Asian Network on Fermented Foods (SASNET-FF).

(32) Samyor, D., Das, A. B. and Deka, S. C. (2015). Kiwi (*Actinidia deliciosa*) antioxidant powders obtained by cocrystallization and its characterization. Paper presented in the International Conference on Advances in Food Science and Technology (ICAFST-2015) November 20, 21 & 22, 2015 Kottayam (Dist), Kerala, India, Ayurveda-und Venen-Klinik, St. Primus Weg 68, A-9020 Klagenfurt, Austria., Institute for Holistic Medical Sciences (IHMS), Chathukulam Buildings, Parumbaikadu P.O, Kottayam, Kerala, India 686016, Institute of Macromolecular Science and Engineering (IMSE), Parumbaikadu P.O., Kottayam, Kerala, India.

(31) Deka, S. C. (2015). Invited talk on "Novel Utilization of Poietron - A Variety of Black Rice from Manipur, India" presented in the "National Conference on Prospects & Challenges in Indigenous Foods and Drinking Sector" held on 11-12 April 2015. Organized by Association of Food Scientists and Technologists (India) Manipur Chapter in collaboration with The Department of Commerce and Industries, Govt. of Manipur under National Mission on Food Processing (NMFP), Govt. of India at Central Agricultural University, Iroisemba, Imphal.

(30) Begum, Y. A., Khawas, P. and Deka, S. C. (2015). Green synthesis of hydroxyapatite nanoparticles using *Musa* ABB bract pectin and their spectral characterization. National Seminar cum Workshop on Innovative Prospects in Food Processing: Integration of Engineering and Biological Sciences. 27th -28th March 2015. Sponsored by AICTE-NEQIP, MoFPI and Nabard. Organized by Department of Food Engineering & Technology, Tezpur University, Tezpur, Assam, India. (Won 2nd best paper).

(29) Mangang, K. C. S., Das, A. J. and Deka, S. C. (2015). Storage studies of two types of rice beers prepared using a variety of black pigmented rice (*Oryza sativa* cv. Poiretron) from Manipur, India. National Seminar cum Workshop on Innovative Prospects in Food Processing: Integration of Engineering and Biological Sciences. 27th -28th March 2015. Sponsored by AICTE-NEQIP, MoFPI and NABARD. Organized by Department of Food Engineering & Technology, Tezpur University, Tezpur, Assam, India.

(28) Badwaik, L. S., Borah, P. K. and Deka, S. C. (2015). Development of antimicrobial-antibrowning edible coating and its effect on bamboo shoot quality. National Seminar cum Workshop on Innovative Prospects in Food Processing: Integration of Engineering and Biological Sciences. 27th -28th March 2015. Sponsored by AICTE-NEQIP, MoFPI and NABARD. Organized by Department of Food Engineering & Technology, Tezpur University, Tezpur, Assam, India. (Proceedings Publication pp212-219, ISBN No.978-93-84388-06-5).

(27) Seth, D., Mishra, H. N. and Deka, S. C. (2015). Influence of spray drying conditions on the physical properties of mistidahi powder. National Seminar cum Workshop on Innovative Prospects in Food Processing: Integration of Engineering and Biological Sciences. 27th - 28th March 2015. Sponsored by AICTE-NEQIP, MoFPI and NABARD. Organized by Department of Food Engineering & Technology, Tezpur University, Tezpur, Assam, India.

(26) Sit, N. and Deka, S. C. (2015). Effect of various enzymes and their combination on yield of starch from taro tubers. National Seminar cum Workshop on Innovative Prospects in Food Processing: Integration of Engineering and Biological Sciences. 27th -28th March 2015. Sponsored by AICTE-NEQIP, MoFPI and NABARD. Organized by Department of Food Engineering & Technology, Tezpur University, Tezpur, Assam, India. (Proceedings Publication pp78-83, ISBN No.978-93-84388-06-5).

(25) Samyor, D., Deka, S.C. and A. B. Das (2015) Effect of different pH and temperature on the stability of anthocyanidin content of red rice. National Seminar cum Workshop on Innovative Prospects in Food Processing: Integration of Engineering and Biological Sciences. 27th - 28th March 2015. Sponsored by AICTE-NEQIP, MoFPI and NABARD. Organized by Department of Food Engineering & Technology, Tezpur University, Tezpur, Assam, India.

(24) Khawas, P. and Deka, S. C. (2015). Encapsulation of bioactive compounds by cocrystallisation and its application in functional food formulation. An invited talk in the National Seminar cum Workshop on Innovative Prospects in Food Processing: Integration of Engineering and Biological Sciences. 27th -28th March 2015. Sponsored by AICTE-NEQIP, MoFPI and NABARD. Organized by Department of Food Engineering & Technology, Tezpur

University, Tezpur, Assam, India. (Proceedings Publication pp109-124, ISBN No.978-93-84388-06-5).

(23) Das, A. J., Das, G., Miyaji, T. and Deka, S. C. (2014). Purified polyphenols and their *in vitro* oxidation activities from four plant species used in rice beer preparation in Assam, India. (Page 106). Paper presented in the International Conference on Disease Biology and Therapeutics, 3rd-5th December 2014, Organized by Institute of Advanced Study in Science and Technology (IASST), Vigyan Path, Paschim Boragaon, Garchuk, Guwahati-781035, Assam.

(22) Samyor, D., Das, A. B. and Deka, S. C. (2014). Pigmented rice- A potential source of bioactive compounds. National Conference on Emerging Technology Trends in Agricultural Engineering. November 7-9, 2014 (ETTAE 2014). Organized by Department of Agricultural Engineering, Northeastern Regional Institute of Science and Technology, Nirjuli, Itanagar, Arunachal Pradesh (Poster in Proceedings Publication, pp 538, ISBN No. 9789383842797).

(21) Saha, J. and Deka, S. C. (2014). Mineral contents of some underutilized green leafy vegetables of Assam, India. National Conference on Emerging Technology Trends in Agricultural Engineering. November 7-9, 2014 (ETTAE 2014). Organized by Department of Agricultural Engineering, Northeastern Regional Institute of Science and Technology, Nirjuli, Itanagar, Arunachal Pradesh (Poster in Proceedings Publication, pp 537, ISBN No. 9789383842797).

(20) Khawas, P., Das, A. J., Dash, K. K. and Deka, S. C. (2014). Thin-layer drying characteristics of culinary banana and assessment of physicochemical and microstructural properties in dried banana slices. National Conference on Emerging Technology Trends in Agricultural Engineering. November 7-9, 2014 (ETTAE 2014). Organized by Department of Agricultural Engineering, Northeastern Regional Institute of Science and Technology, Nirjuli, Itanagar, Arunachal Pradesh. (Proceedings Publication, pp 179-192, ISBN No. 9789383842797).

(19) Das, A. J., Gitashri and Deka, S. C. (2014). Biotechnology Research in Northeast India Present and Future, Vth Scientific workshop 18th - 20th September 2014, Organized by DBT AAU Centre, Assam Agricultural University, Jorhat, Assam.

(18) Khawas, P., Das, A. J. and Deka, S. C. (2014). Encapsulation of natural antioxidant compounds from culinary *Musa* by co-crystallization. Biotechnology Research in Northeast India Present and Future, Vth Scientific workshop 18th -20th September 2014, Organized by DBT AAU Centre, Assam Agricultural University, Jorhat-785013. (Proceedings Publication, pp 84-92, ISBN No. 978-81-930496-0-0).

(17) Miyaji, Tatsuro; Endo, Akihito; Nakagawa, Junichi and Deka, S. C. (2014). Microbial formation of nitrite ion in salted salmon roe (Sujiko). Paper presented in the 2nd AFSA Conference of Food Safety and Security wef 15-18 August 2014, Dong Nai, Vietnam. Organized by Asian Food Safety and Security Association (AFSA), Dong Nai University of Technology (DNTU), Vietnam and Lincoln University, New Zealand (1st author presented the paper).

(16) Malakar, B., Jha, P., Das, A. J. and Deka, S. C. (2014). Probiotic properties of microflora isolated from tungrymbai: a fermented soybean product of Meghalaya. Paper presented in the National Seminar on Recent Trends of Research in Science and Technology (59th Annual Technical Session of Assam Science Society), 29th March, 2014, hoisted by Cotton College State University, Guwahati, Assam.

(15) Saha, J. and Deka, S. C. (2013). Nutrient content of green leafy vegetables of Assam, India. Presented at the 7th International Food Convention, IFCON 2013 wef 18-21 December 2013 (venue CSIR-CFTRI, Mysore, India), Organized by AFSTI, Mysore, CSIR-CFTRI, Mysore, MoFPI, New Delhi, NIFTEM, Haryana, and DFRL, Mysore. (Page 321 of Souvenir).

(14) Samyor, D., Das, A. B. and Deka, S. C. (2013). Studies on physicochemical properties of some selected underutilized rice cultivars of Arunachal Pradesh. Presented at the 7th International Food Convention, IFCON 2013 wef 18-21 December 2013 (venue CSIR-CFTRI, Mysore, India), Organized by AFSTI, Mysore, CSIR-CFTRI, Mysore, MoFPI, New Delhi, NIFTEM, Haryana, and DFRL, Mysore. (Page 211 of Souvenir).

(13) Das, A. J., Das, G., Khawas, P., Miyaji, T. and Deka, S. C. (2013). Phytochemical estimation and HPLC analysis of polyphenols in few plant species used for rice beer preparation in Assam. Presented at the 7th International Food Convention, IFCON 2013 wef 18-21 December 2013 (venue CSIR-CFTRI, Mysore, India), Organized by AFSTI, Mysore, CSIR-CFTRI, Mysore, MoFPI, New Delhi, NIFTEM, Haryana, and DFRL, Mysore. (Page 188 of Souvenir).

(12) Khawas, P., Das, A. J., Das, G. and Deka, S. C. (2013). Biochemical and nutritional compositions of culinary *kachkal* peel (*Musa ABB*) affected by various growth stages. Presented at the 7th International Food Convention, IFCON 2013 wef 18-21 December 2013 (venue CSIR- CFTRI, Mysore, India), Organized by AFSTI, Mysore, CSIR-CFTRI, Mysore, MoFPI, New Delhi, NIFTEM, Haryana, and DFRL, Mysore. (Page 182 of Souvenir).

(11) Khawas, P., Deka, S. C., Das, A.J., Sit, N. and Badwaik, L.S. (2013). Development of Type-III resistant starch from culinary banana (*Musa ABB*) of Assam and determination of glycemic index in disease free humans. Paper presented in the International Conference on Innovations in Food Processing, Value Chain Management & Food Safety (IFpvs) January 10- 11, 2013 at National Institute of Food Technology Entrepreneurship and Management (under MOFPI, New Delhi), Kundli, Haryana.

(10) Das, A.J., Deka, S. C., Miyaji, T., Khawas, P., Sit, N. and Badwaik, L.S. (2013). Quality assessment of twelve different varieties of starter cakes used for rice beer preparation in Northeast India. Paper presented in the International Conference on Innovations in Food Processing, Value Chain Management & Food Safety (IFpvs) January 10- 11, 2013 at National Institute of Food Technology Entrepreneurship and Management (under MOFPI, New Delhi), Kundli, Haryana.

(9) Miyaji, T., Muramatsu, Y., Fujimura, S., Nakagawa, J. and Deka, S.C. (2012). Estimation of microbial count in ground pork using Small Columnar Agar Medium (SCAM) and microbial calorimetry. The Asian Food Security Association (AFSA) 1st AFSA Conferences on Food Safety and Food Security September 15-17, 2012. Osaka, Japan. Venue: Rinku Campus, Osaka Prefecture University, Japan (Abstract Published in Journal of Food Science and Engineering Vol.12 No.9 P55, 2012).

(8) Deka, S. C. (2011). Food Processing and Value Addition (Invited talk), DBT Workshop at National seminar on biochemical and biotechnological research approaches for bio resource management of northeast India towards sustainable rural development. November 11-12, 2011, BN College of Agriculture, Assam Agricultural University, Biswanath Chariali.

(7) Khawas., P., Deka., S. C., Das., A. J. and Sit., N. (2011). Isolation and Partial Characterization of Starch from Culinary Banana "*Kachkal*" (*Musa ABB*) of Assam. Paper presented at 5th International Conference on "Fermented Foods, Health Status and Social Well Being: Challenges and Opportunities" held at CFTRI, Mysore, India December 15-16, 2011.

(6) Khawas., P., Deka., S. C., Das., A. J. and Sit., N. (2011). Biochemical and Nutritional Composition of Culinary *kachkal* (*Musa ABB*) of Assam. Paper presented at National seminar on role of bioactive compounds in foods on human health November 14-16, 2011, Department of Food Engineering and Technology, Tezpur University, Napaam, Tezpur, Assam, India.

(5) Deka., S. C. (2011). A myriad of starter cultures used in rice beer preparation of North-East India. Invited paper, at 5th International Conference on "Fermented Foods, Health Status and Social Well Being: Challenges and Opportunities" held at CFTRI, Mysore, India December 15-16, 2011.

(4) Deka., S. C., Das., A. J. and Sit., N. (2011). Microbiological and biochemical characterization of nine different varieties of rice beer collected from different regions of North-East India. Paper presented at 5th International Conference on "Fermented Foods, Health Status and Social Well Being: Challenges and Opportunities" held at CFTRI, Mysore, India December 15-16, 2011.

(3) Saikia, S., Lahon, A. and Deka, S. C. (2011). Effect of various processing treatments on the biochemical compositions of *kachkal* (*Musa ABB*) peel of Northeastern India. Paper presented in the International Conference on Food and Nutraceuticals for Nutrition and Health: Technology and Delivery. (ICFAN - 2011, 20th - 22nd January, 2011) Organized by Department of Food Science. Periyar University, Salem, Tamil Nadu, India.

(2) Boro, A., Deka S. C., Kotoki, D and Saikia, S (2009). Nutritional evaluation of *Bhimkal* (*Musa AAB*) powder at different storage periods: An indigenous weaning food. Paper presented at National Conference on Indigenous Technology, Livelihood Options and Habitat Utilization Concepts and Perspective of Development 23-24 November 2009, Guwahati, Assam.

(1) Sood, D. R., Chhokar, V. and Deka, S.C. (1999). Biochemical investigations relating to therapeutic evaluation of garlic (*Allium sativum* L.). Paper presented at the 7th World Congress on Clinical Nutrition held at National Science

31. Outreach/Extension Activities/Papers

- a. Deka, S. C (2005) Residual toxicity problems in fruits and vegetables. *Assam Agrian*, Vol. XXVIII pp: 14 -19.
- b. Deka, S. C., Kotoki, D. and Saikia, S. (2009). Value addition of soya bean. A popular article published in the *Sandhanee* (pages 72 - 80), on occasion of 17th National Children Science Congress-2009, Assam State Congress, Sivsagar, 12-15th October 2009.
- c. Badwaik, L.S., Deka, S. C. and Dolui, S. K. (2012). Developing active and intelligent packaging. *Food Marketing & Technology India* (FMT Supplement)3(2):17-19
- d. Badwaik, L.S., Sit, N. and Deka, S. C. (2012). New trends in flexible packaging for the food industry. *Food Marketing & Technology India* Vol.3 No.9 (November):30-32.
- e. Extension article published by Down to Earth entitled "Potato Shield for Bamboo" April 30,2014 (www.downtoearth.org.in) from the original paper of Badwaik, L. S., Borah, P. K. and Deka, S. C. (2013) Antimicrobial and enzymatic antibrowning film used as coating for bamboo shoot quality improvement. *Carbohydrate Polymers* (Available online DOI: <http://dx.doi.org/doi:10.1016/j.carbpol.2013.12.027>)
- f. Deka et al. (2014). 16srDNA sequence of organisms isolated from fermented soybean product of Northeast India submitted to the National Center for Biotechnology Information (NCBI), Maryland, USA (Accession No. KJ690923 *Enterococcus faecium* strain BAS- TU1, KJ690924 *Enterococcus faecium* strain BAS-TU2, KJ690925 *Enterococcus faecium* strain BAS-TU3: Authors: Deka, S. C., Malakar, B. and Das, A. J.)

Research Projects Handled

Sl. No.	Name of the Project	Funding Agency	Period	Amount (Rs.)
1.	Participated in Several Research Projects under AICRP on Herbicides, AINP on Pesticide Residues, AICRP on Post Harvest Technology (all ICAR sponsored) Assam Agricultural University, Assam	ICAR, GoI	1990-2005	
2.	Studies on pesticide residues in major commercial vegetables of Assam[F.No. 34-112/2008(SR)]	UGC, New Delhi	2009-12 PI	10,40,000.00
3.	Preparation, demonstration, and popularization of various food products from locally available post-harvest food materials for welfare of rural population of Sonitpur district of Assam [BT/PR12011/SPD/24/366/2009/ Dated 30.09.2009]	DBT, New Delhi	2009-12 PI	7,22,000.00
4.	Effect of processing on biochemical compositions and production of resistant starch (RS), nutraceuticals and value-added products from culinary banana (<i>Musa ABB</i>) "Kachkal" of Northeast India [ERIP/ER/0803747/M/01/1196 Dated 28.01.2010]	DRDO, New Delhi	2010-13 PI	14,53,000.00
5.	Quality Improvement of Traditional Method of Rice Beer Production by the Tribal People of Northeast India [F.No. 12/MFPI/R&D/2009 Dated 26 th February, 2010]	MoFPI, New Delhi	2010-12 PI	78,68,534.00

6.	Development of Ready to Reconstitute <i>Misti Dahi Powder</i>	MoFPI, New Delhi	2011-12 Co-PI	15,97,000.00
7.	Processing and packaging of various edible bamboo shoot species growing in different agro-ecological regions of Assam	UGC, New Delhi	2011-14 Co-PI	9,51,800.00
8.	Osmotic dehydration and microwave vacuum drying of <i>kachkal</i> banana(SERB/MOFPI/0035/2012 December10, 2012)	DST, MoST, GoI	2012-14 Co-PI	
9.	Studies on functional properties of the dominant microflora found in rice beer of Assam [File No. 97/MFPI/R&D/2012 dated 18Feb-2013]	MoFPI, New Delhi	2013-15 PI	46,02,000.00
10.	Studies on development of cereal based functional breakfast food. from the underutilized crops of North-East India [File No. SERB/F/0368/2013-2014 dated 30.4.2013]	DST, MoST, GoI	2013-15 Co-PI	29,02,400.00
11.	Generation of a standardized technology for production of rice wine from ricevarieties of Northeast India	ASTEC, Guwahati, Assam	2013-15 PI	3,50,000.00
12.	Quality improvement of a traditional probiotic beverage of North-East India ascombat food (FileNo.ERIP/ER/1203059/M/0/15111 Dated 28 th January 2014)	DRDO, New Delhi	2013-16 PI	21,27,392.00
13.	Development of value-added food products from leaf protein concentrate of green leafy vegetables of Assam	DST, MoST, GoI	2015-17 PI	21,55,978.00
14.	Development of a probiotic vegetable drink based upon bottle gourd with blends of other vegetables and utilization of its wastes for making value added products (BT/PR12640/PFN/20/981/2014 Dated: 30.03.2016)	DBT, MoST, GoI, New Delhi	2016-19 PI	59,35,000.00
15.	Value addition of banana flower using green technologies to develop combat Food	DRDO, New Delhi	2018-20 PI	22,73,557.00
16.	Development of anti-inflammatory functional food from 'Norabogori' (<i>Prunuspersica</i>) of Assam	MoFPI, New Delhi	2019-21 PI	27,70,940.00
17.	Characterization and quality evaluation of smoked dried fermented fish product(Napham) prepared by Bodo community of Assam.	ASTEC,Guwahati	2022-24 PI	3,05,000.00

Departmental Projects Handled

Sl. No.	Name of the Project	Funding Agency	Period	Amount (Rs.)
1.	Regional Quality Control Laboratory (F.No. MFPI/Labs/33/2009 Dated22.03.2010) (As Coordinator)	MoFPI, NewDelhi	2010 till March, 2013	2,02,00,706
2.	Creation of infrastructure facilities for BTech course in Food Engineering &Technology (NERegion) (F. No. 5-7/2010-HRD Dated 24.3.2011) (As Coordinator)	MoFPI, NewDelhi	2011 till March, 2013	72, 63,774

Visit outside India

1. Visited Department of Food and Cosmetic Science, Faculty of Bio-industry, Tokyo University of Agriculture, 196, Yasaka, Abashiri, Hokkaido 099-2493, Japan, wef 26.2.2013 to 4.3.2013 for research and academic interest.

2. Visited under LEAP, MHRD., Govt. of India at University of Cambridge, UK (5th-9th January, 2020).

Other Technical Experiences

1. Fellow of Indian Society of Agricultural Biochemists, Kanpur, India.
2. Mahabaleswar Seminar on the Biology of Plant Viruses, held at Bangalore, Sponsored by Tata Institute of Fundamental Research (TIFR), GOI, November 28 to December 3, 1993.
3. Northeastern Regional Institute of Water and Land Management, Tezpur, held at AAU, Jorhat May 30-31, 1994.
4. Recent Advances in the Quality of Cereals, Pulses and Oilseeds, held at CSAZad University of Agriculture and Technology, Kanpur, Sponsored by ICAR, New Delhi May 25- June 14, 1999
5. c-DNA Cloning, ICAR Centre of Advanced Studies in Biochemistry, IARI, New Delhi September 16-30, 1999.
6. National Workshop on Application of Computers in Agricultural and Allied Sciences, held at Bioinformatics Sub centre, Dept. of Agril. Biotechnology, AAU, Jorhat Sponsored by DBT, GOI, December 28-29, 1999.
7. Workshop cum Training on Upgradation of Managerial Skills held at AAU, Jorhat Sponsored by GOI, New Delhi July 17-22, 2000.
8. Training in Pesticide Residue Analysis, held at Indian Agricultural Research Institute (IARI), New Delhi Aug. 16-31, 2001.
9. Patent Awareness Workshop, held at IPR Cell, AAU, Jorhat Sponsored by DST, GOI May, 2003.
10. National Workshop on Use of Computers and Internet in Biological Sciences held at Bioinformatics Subcentre, Dept. of Agril. Biotechnology, AAU, Jorhat, Sponsored by DBT, GOI June 26-27, 2003.
11. National Workshop on Green Chemistry, held at Indian Institute of Technology (IIT), Guwahati, sponsored by Ministry of Science and Technology, New Delhi 110016, February 25 - 26, 2005.
12. Advanced Biochemical and Molecular Techniques, organized by ICAR Center for Advanced Studies in Biochemistry, IARI, New Delhi, March 1-21, 2005.
13. Participated in the Coromandel lecture delivered by Dr. Norman E. Borlaug (Nobel laureate) on :From the Green to the Gene Revolution: A 21st Century Challenge", on the occasion of IARI Centenary Scientific Convention March 16 -19, 2005, New Delhi.
14. Developed Post Graduate courses on Environmental science and other courses in Biochemistry as per ICAR guidelines Assam Agril. University, Jorhat
15. (i) Several Popular Scientific articles were published in local dailies (ii) Several Scientific talks were broadcasted in AIR (iii) Several Scientific talks were telecasted in Doordarshan Assam
16. Attended seminar on "Instruments for Food & Agricultural Research" wef February 26-27, 2008, organized by Scientific and Digital Systems, New Delhi.
17. Attended AICTE-ISTE sponsored short term training programme on "Innovative Food Processing Technologies for Food Security", wef March 16- 20, 2009 organized by NERIST (Deemed University), Nirjuli, Arunachal Pradesh, India.
18. Workshop on Applied Computer in Developmental Studies (March 30- April 3, 2009) being organized by AAEO, Tezpur University in collaboration with Indian Statistical Institute- Kolkata
19. Resource person (Topic: Equipments and Machinery Required for Setting up a Food Processing Industry) on the workshop on "Enterprise Development in Food Processing Sector" organized by Indian Chambers of Commerce (ICC) and Ministry of Micro, Small and Medium Enterprise (MSME), GoI, September 7-8, 2009, at Guwahati.
20. Article to the 17th National Children's Science Congress, 2009 (12th - 15th October 2009) at Sivsagar Girls' College, Sivsagar (Article: Value Addition of Soyabean).
21. Resource person for the seminar "Health & nutritional benefit for soy food products" organised by American







Soybean Association-International Marketing & Northeastern Regional Agricultural Marketing Corporation Ltd. (NERAMAC) held on June 1, 2009.


22. Resource person (Topic: Equipments and Machinery Required for Setting up a Food Processing Industry) on the workshop on "Enterprise Development in Food Processing Sector" organized by Indian Chambers of Commerce (ICC) and Ministry of Micro, Small and Medium Enterprise (MSME), GoI, September 7-8, 2009, at Guwahati
23. Organized a seminar on "How to Manage Food Business Enterprises for Better Market Access?" held on 28th January 2010 at Tezpur University. Sponsored by Northeastern Regional Agricultural Marketing Corporation Ltd, Guwahati.
24. Resource person in the Indian Chambers of Commerce; Northeast Initiative; at the interactive session in research & development in Food Processing Sector in Northeastern States February 10, 2011, Guwahati, Assam (Sponsored by Ministry of Food Processing Industries, New Delhi)
25. Member of DRC of Biotechnology & Bioengineering, IST, Gauhati University (wef 4.8.2011 for 3 years Vide No.GU/ACA/DRC/Reconst/Biotech/2011/1144-57 Date 4.8.2011)
26. Member of IQAC (Internal Quality Assurance Cell) of Tezpur University wef 1.9.2011 to 31.8.2013 (F.36-21/2006(GA-I/2468-A Date 6.9.2011)
27. Attended National Workshop on Use and Deployment Web and Video Courses for Enriching Engineering Education; wef 4-5 November, 2011, organized by Indian Institute of Technology, Guwahati, MHRD Funded National Programme on Technology Enhanced Learning.
28. Membership of Scientific Societies: (i) Life Member of Agricultural Science Society for Northeast India (ii) Life Member of Assam Science Society (iii) Life Member of Society of Pesticide Science, India (iv) Indian Society of Agricultural Biochemists
29. Member of the Research Committee, Tezpur University, Assam.
30. Coordinator for "Training - Cum - Demonstration Program on Packaging of Fresh Fruits and Vegetables For Cottage, Micro-Small And Medium Entrepreneurs" on Thursday, 3rd March, 2011. Organized By Indian Institute of Packaging, New Delhi, NERAMAC & MoFPI, New Delhi.
31. Resource person in the IICPT-NIFTEM Seminar cum Workshop on Career and Business Prospects in Food Processing held on February 22, 2012 at District Library Auditorium, Tezpur, Assam (Topic: Food Safety)
32. Resource person (Topic: Processing Technology for Traditional Food products of Assam) "NE Food Tech Summit" Indian Chamber of Commerce in association with Ministry of Food Processing Industries, Government of India on 21st March, 2012, Guwahati, Assam.
33. Evaluated several DBT and DST projects.
34. Attended consultative programme in Guwahati to prepare a Draft Biotechnology Policy for the state of Assam on 24th November 2012, organised by Assam Science Technology & Environment Council (ASTEC). Meeting coordinated by Prof. & Head, Dept. of Biotechnology, Gauhati University, Guwahati, Assam
35. Participated in the Faculty Development Programme on ERP overview and oracle application held on 13th June 2012 at Tezpur University (conducted by Tata Consultancy Services)
36. Evaluated several Ph.D. theses of Biotechnology, Gauhati University and PG theses viva-voce examination at College of Fisheries, CAU, Lembuchera, Agartala.
37. Acted as Expert for Interview at FSSAI, Guwahati, for CIT, Kokrajhar, Assam, Question papers setter of several university.
38. Reviewer of several peer reviewed journals (JFST, IJFST)
39. Attended workshop in food safety, January 12, 2013 at National Institute of Food Technology Entrepreneurship, and Management (NIFTEM, under MOFPI, New Delhi), Kundli, Haryana
40. Member of the Tezpur University Organizing Committee of International Symposium under Advance DNA Technology "Technological Intervention in Microbial Resource" 4-5th Feb, 2018, Tezpur University,









Assam.

41. Resource person and Advisor in the Finishing School on "Trends in Food and Biotechnology: Analytical Approach' 19-24th March, 2018. Organised by Department of Food Engineering & Technology in collaboration with Institutional Biotech Hub, Tezpur University, Assam.

My Research Group

Ph.D.				
Sl.No	Name	Title	Status	Present address
1.	 Dr. Nandan Sit	Characterization of starch from different taro (<i>Colocasia esculenta</i>) cultivars of Assam and effect of ultrasound-enzymatic treatment on yield and properties of starch	Completed	Professor (TU)
2.	 Dr. L. S. Badwaik	Physiochemical changes in bamboo shoot of Assam during processing and its quality study by application of antimicrobial-antibrowning edible coating	Completed	Professor (TU)
3.	 Dr. Perna Khawas	Value addition of culinary banana (<i>Musa ABB</i>)	Completed	Melbourne, Australia
4.	 Dr. Jayabrata Saha	Studies on green leafy vegetables and pasta quality incorporated with leaf protein concentrate of edible fern (<i>Diplazium esculantum</i>)	Completed	Assistant Professor, USTM, Meghalaya
5.	 Dr. Dibyakanta Seth	Spray dried <i>misti dahi</i> (sweetened yoghurt) powder: process technology, encapsulation of bacterial cells, texture improvement and sorption studies	Completed	Assistant Professor, NIT Rourkela
6.	 Dr. Arup Jyoti Das	Biochemical and microbiological characterization of rice beer produced in Assam and therapeutic role of a novel ester synthesized from its components	Completed (SLET 2014)	Senior Technical Assistant (TU)

7.	Dr. Duyi Samyor 	Development of functional extruded food product using red rice (<i>Oryza sativa</i> L.) and passionfruit (<i>Passiflora edulis</i> Sims.) and its antidiabetic potential (A part of the thesis did in Belfast, UK (under Newton-Bhaba PhD Placement Funded by British Council in collaboration with DBT, New Delhi))	Completed (UGC- NET, UGC- Rajiv Gandhi National Fellowship)	Assistant Professor Rajiv Gandhi University, Arunachal Pradesh
8.	Dr. Yesmin Ara Begum 	Studies on dietary fiber and anthocyanin of culinary banana (<i>Musa</i> ABB) flower bracts and their application	Completed (UGC- MAN Fellowship)	Guwahati, Assam
9.	Dr. Singamayum Khurshida 	Value addition of cassava (<i>Manihot esculenta</i>) cultivar of Manipur (India)	Completed	Central Agricultural University, Manipur
10.	Dr. K. C. S. Mangang 	Exploring the synergistic effects of wild type <i>Pediococcus pentosaceus</i> strains and bioflavonoids derived from <i>Albizia myriophylla</i> on immunomodulation	Completed	Manipur
11.	Dr. Sashikumar Raju 	Value addition of khoonphal (<i>Haematocarpus validus</i>) from Meghalaya, India	Completed	Assistant Professor (NEHU, Meghalaya)
12.	Dr. Manas Jyoti Das 	Development of a probiotic enriched <i>Lagenaria siceraria</i> beverage from local cultivar of Assam and evaluation of its health benefit	Completed	IIT Ropar
13.	Maibam Baby Devi 	Development and characterization of starch-polyphenol conjugate from gorgon nut (<i>Euryale ferox</i>) and its application	Completed	ICAR Manipur
14.	Dr. Sangita Muchahary 	Studies on phytochemical enriched food product from underutilized bhimkol (<i>Musa balbisiana</i>) banana blossom	Completed	Assistant Professor, LPU, Punjab
15.	Urbashi Neog 	Development of ready to eat anti-inflammatory functional food from norabogori (<i>Prunus persica</i>) of Assam	Completed	New Delhi
16.	Payel Dhar 	Development of functional food from Queen pineapple (<i>Ananas comosus</i>) (Obtained Commonwealth PhD split-site scholarship, Queen's University Belfast, UK)	Completed	Assistant Professor, Chennai Institute of Technology Tamil Nadu
17.	Tapasya Kumari 	Development of dietary fibre enriched functional food from green pea peel	Completed	Assistant Professor GITAM, Visakhapatnam
18.	Kapil Deb Nath 	Quality Evaluation of Smoke-Dried Fermented Fish Product "Napham" of Assam	Ongoing	Assam Agril University

19.	 Nitamani Choudhury	Development of antioxidant-rich, shelf-stable, and low- fat functional bakery products using underutilized elephant apple (<i>Dillenia indica</i>) from Northeast India	Ongoing (B.Tech in FET, M.Tech in FSQM, NIFTEM (Gold Medalist, 2017-2019), visited Canada (2018), Qualified GATE(XE) 2017)	Udalguri Polytechnic, Assam
20.	 Honey Gupta	Studies on Northeastern finger millet with special reference to starch-polyphenol complex and its utilization in value added functional foods.	Ongoing	Tezpur University
21.	 Karishma Yasmin	Functional food development using spine gourd (<i>Momordica dioica</i>)	Ongoing	Tezpur University
22.	 Sagarika Das	Value addition of black rice (<i>Oryza sativa</i> L.) of Assam	Ongoing	Tezpur University
23.	 Pratyasha Gogoi	Utilization of black turmeric and tea flower for value addition	Ongoing	Tezpur University
23.	 Snigdha Chetia	Value addition of lablab bean (<i>Dolichus lablab</i>)	Ongoing	Tezpur University
24.	 Manaswini Barik	Studies on preparation and Characterization of Emulsion gel from <i>Curcuma caesia</i> Rhizome Extract and Development of functional food	Ongoing	Tezpur University
25.	 Olivia Das	Utilization of giant taro (<i>Alocassia macrorrhizos</i>) for development of functional food	Ongoing UGC- JRF	Tezpur University

M.Sc. & M.Tech.

Sl.No	Name	Thesis Title	Roll No.	Year
1.	Mr. Banajit Deka	Development of a ready to serve beverage from soybean whey and pineapple juice	FPT06001	2008
2.	Mr. Rejaul Hoque Bepary	Quality characteristics of finger millet (<i>Elusine coracana</i>) products with special reference to flakes	FPT06004	2008
3.	Ms. Pranati Choudhury	Development of a sensory panel and sensory analysis of different products in BRITANNIA Industries Pvt. Ltd, New Delhi	FPT06007	2008

4.	Ms. Swagata Saikia	Determination of four important quality parameters of ten different ginger cultivars grown in NE region and preparation of ginger candy	FPT06012	2008
5.	Ms. Dimpi Kotoki			2008
6.	Ms. Debashree Sen	Effect of different post-harvest treatments on keeping quality vis-a-vis nutritional evaluation of Assam lemon (<i>Citrus limon</i> Burm.f.)	FPT07003	2009
7.	Ms. Walida Bora	Physico-chemical changes of amritsagarkal (<i>Musa</i> AAA) at different developing stages	FPT07006	2009
8.	Ms. Pompei Kakati			2009
9.	Ms. Anamika Boro	Nutritional evaluation of bhimkol (<i>Musa</i> AAB) powder baby food at different storage periods	FPT07012	2009
10.	Ms. Himadri Devi	Nutritional evaluation of malbhogkal (<i>Musa</i> AAB) at different stages of development	FPT07014	2009
11.	Ms. Kumari Sangeeta Deka	Effect of some conventional drying treatments on the proximate composition of three indigenous green leafy vegetables of Assam (<i>Houttuynia cordata</i> , <i>Amaranthus viridis</i> and <i>Homalomena aromatica</i>)	FPT08002	2010
12.	Ms. Devastuti Baruah	Effect of some conventional drying treatments on the proximate composition of three indigenous green leafy vegetables: <i>Paederia foetida</i> (Bhedailota), <i>Oxalis corniculata</i> (Tengesi), <i>Leucas aspera</i> (Doron) of Assam	FPT08005	2010
13.	Mr. Arindam Lahan	Effect of different thermal treatments on pulp and peel of kachkal (<i>Musa</i> ABB)	FPT08008	2010
14.	Mr. Bidyut Jyoti Hazarika	Effect of various processing treatments on biochemical compositions and preparation of banana blossom tea from the blossom of culinary banana kachkal (<i>Musa</i> ABB)	FPT08011	2010
15.	Ms. Nijumani Das	Effect of some conventional drying treatments on the proximate composition of three indigenous green leafy vegetables (<i>Ipomoea aquatica</i> , <i>Chenopodium album</i> and <i>Basella rubra</i>) of Assam	FPT08014	2010
16.	Ms. Reba Rani Das	Effect of some conventional drying treatments on the proximate composition of three indigenous green leafy vegetables of Assam (<i>Alternanthera sessilis</i> , <i>Hibiscus subderifa</i> , <i>Cantella asiatica</i>)	FPT08017	2010
17.	Mr. Pranjal Deka	Studies on optimization of preconditioning treatment for microwave puffed rice	FPT09002	2012
18.	Ms. Barsa Malakar	Studies on probiotic properties and identification of microflora isolated from tungrymbai: a fermented soyabean product of Meghalaya	FPL12008	2014
19.	Mr. Pankaj Jha	Development of a methodology for production of wine from black rice and utilization of black rice husk	FPL12018	2014
20.	Ms. Yesmin Ara Begum	Utilization of anthocyanin and green synthesis of hydroxyapatite nanoparticles from culinary banana flower	FPL13004	2015
21.	Ms. K. C. S. Mangang	Studies on quality improvement of Manipuri alcoholic beverage, atingba	FET11013	2015
22.	Mr. Debasis Das	Characterization of nanocellulose paper from culinary banana (<i>Musa</i> ABB) peduncle	FET12004	2016

23.	Ms. Garima Sharma	Application of dietary fibre concentrates extracted from Musa ABB Rhizome	FET12006	2016
24.	Ms. Mahuwa Ghosh	Waste valorization of culinary banana pseudo stem	FPL15015	2017
25.	Mr. Abhishek Gaurav	Development of pasta from popped makhana flour	FPL15006	2017
26.	Ms. Kironmoyee Dihingia	Chemical modification of culinary banana (<i>Musa ABB</i>) starch and its application	FET13007	2017
27.	Mr. Mrinal Konwar	Chemical modification of starch of purple and white coloured sweet potato (<i>Ipomea batatas</i>) Cultivars of Assam and its application	FET14003	2018
28.	Ms. Khusbu Basumatary	Effect of boiling on sweet potato (<i>Ipomea batatas</i>) of Assam and its application	FPL16012	2018
29.	Ms. Reparani Thokcham	Preparation of nanocellulose fibre (CNFs) from culinary banana flower (Musa ABB)	FPL17015	2019
30.	Mr. Salam Shreekant	Studies on nutritional parameters and starch in yam (<i>Dioscorea</i> sp) of Manipur	FPM18016	2020
31.	Mr. Pheiroijam Manojkumar Singh	Development of fibre enriched black rice (<i>Oryza sativa</i>) cookies using “Kew” variety pineapple (<i>Ananas comosus</i>) waste	FEM19002	2021
32.	Ms. Yumlembam Binita Devi	Development of protein-fibre enriched pasta using soy flour and extracted dietary fibre from pineapple pomace (<i>Ananas comosus</i>)	FEM19014	2021
33.	Ms. Sorokhaibam Romita Devi	Development of cookies incorporated with dietary fibre and phytochemicals extracted from matured bottle gourd (<i>Lagenaria siceraria</i>) seeds	FEM20005	2022
34.	Mr. Shubham Sharma	Development of dietary fibre and phytochemical enriched pasta with bottle gourd (<i>Lagenaria siceraria</i>) peel	FEM20009	2022
35.	Ms. Karishma Yasmin	Development of chitosan-based packaging film, its characteristics and application	FEM21024	2023
36.	Ms. Jahnabi Konwar	Physicochemical properties of oil extracted from Assam tea seed (<i>Camellia sinensis</i>) and its application	FEM22016	2024
37.	Ms. Gyamar Rina	Topic to be finalized	FEM23013	-

B.Tech.

Sl.No	Name	Thesis Title	Roll No.	Year
1.	Shantanu Kumar	Study of moisture sorption isotherm of pasta prepared from leaf protein concentrate of <i>Diplazium esculentum</i>	FPB12009	2016
2.	Ms. Gunjana Deka	Standardisation of process parameters for the saccharification of sweet potato (<i>Ipomea batatas</i>) Var. Dergaon Red, using <i>Rhizopus oryzae</i> TU465	FPB14009	2018
3.	Ms. Ananya Das	-do-	FPB14020	2018
4.	Partha Pratim Bonia	Extraction of dietary fibre from the spadix of <i>Musa ABB</i> and its application	FPB15029	2019
5.	Nurul H. Ahmed	-do-	FPB15030	2019

6.	Koustav M. Saharia	Development of herbal drink from Roselle (<i>Hibiscus sabdariffa</i>) leaves	FPB16023	2020
7.	Sagar Sarma	-do-	FPB16037	2020
8.	Himonabh Mahanta	Utilization of powdered pineapple (<i>Ananas comosus</i>) and powdered pineapple pomace in product development	FPB17025	2021
9.	Vedanta M. Shivam	-do-	FPB17027	2021
10.	Sarit Dey	Extraction of phytochemicals from the young bottle gourd stem and leaves (<i>Lagenaria siceraria</i>), its encapsulation and development of product	FEB18003	2022
11.	Kapil Das	-do-	FEB18010	2022
12.	Ankush Kumar	-do-	FEB18027	2022
13.	Porus Singh	Extraction of phytochemicals from hog plum (<i>Spondias pinnata</i>), its encapsulation and development of product	FEB19023	2023
14.	Hardik Sethi	-do-	FEB19036	2023
15.	V. Ganesh	Extraction of phytochemicals from Spine gourd (<i>Momordica dioica</i>) and its applications	FEB20040	2024
16.	Ms. Srutika Bordoloi	-do-	FEB20004	2024
17.	Ms. Juhi	Topic to be decided	FEB21030	-
18.	Mr. Utpal	-do-	FEB21023	-

Reviewer of Journals (Listed Few)

Journal of Food Science and Technology, International Food Research Journal, Food and Bioprocess Technology, International Journal of Food Engineering, Carbohydrate Polymers, Journal of Food Processing and Preservation, International Journal of Food Properties, International Journal of Biological macromolecules.