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DEPARTMENT OF FOOD TECHNOLOGY

Publication details

S.No	Name of the Faculty	Number of Publications
1.	Dr Jeevarathinam G	22
2.	Dr Visvanathan R	9
3.	Dr Deepa J	12
4.	Dr Premkumar J	1
5.	Dr Navarasam R	3
6.	Ms Swathi K	1
7.	Mr Dillwyn S	2
8.	Ms Nageswari G	1
9.	Ms Nivetha T	4
10.	Ms Neethu C S	1
11.	Ms Princy N	1



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Faculty competencies in Research Paper Publication under SCOPUS, UGC -CARE, WEB OF SCIENCE and others

S. No.	Title of the paper	Name of the author/s	Name of the journal	Year of publication	ISSN number			
	AY 2023-2024							
1.	Applications of electrolyzed water in the food industry: A comprehensive review of its effects on food	Samiye Adal, Berrak Delikanlı Kıyak, Guls ah Çalıs kan Koc, Ozge Sufer, Azime Ozkan Karabacak, Nuray Inan Çınkır, Yasemin Celebi,	Future Foods	2024	2666-8335			
	texture	G.Jeevarathinam,						
		Sarvesh Rustagi, R. Pandiselvam						
	Infrared-aided hot-air drying of coconut:	R. Pandiselvam, Sneha Davison, M. R. Manikantan,	Journal of Food					
2.	Impact on drying kinetics and quality metrics	G. Jeevarathinam,	Process	2024	1745-4530			
		Anjitha Jacob, S. V. Ramesh, P.P. Shameena Beegum	Engineering					
3.	Encapsulation of quercetin fraction from <i>Musa balbisiana</i> banana blossom in chitosan	Sangita Muchahary, C. Nickhil, G.Jeevarathinam,	International Journal of	2024	0141-8130			
3.	alginate solution, its optimization and characterizations	Sarvesh Rustagi, Sankar Chandra Deka	Biological Macromolecules					
4.	Acrylamide in food products: Formation,	Ravi Pandiselvam, Ozge Sufer, Zeynep	Food Science	2024	2643-8429			



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S. No.	Title of the paper	Name of the author/s	Name of the journal	Year of publication	ISSN number
	technological strategies for mitigation, and future outlook	Tugba Ozaslan, NA Nanje Gowda, Manoj Kumar Pulivarthi, Anto Pradeep Raja Charles, Bharathi Ramesh, Seema Ramniwas, Sarvesh Rustagi, Zahra Jafari, G. Jeevarathinam			
5.	Macromolecular, thermal, and nonthermal technologies for reduction of glycemic index in food-A review	G.Jeevarathinam, Seema Ramniwas, Punit Singh, Sarvesh Rustagi, Syed Mohammed Basheeruddin Asdaq, R. Pandiselvam	Food Chemistry	2024	0308-8146
6.	Effect of Fermentation Methods and Turning Interval on the Quality of Cocoa Beans (Theobroma cacao)	R Arulmari, R Visvanathan	Agricultural Research	2024	2395-146X
7.	Cooking Qualities of Parboiled Little millet and Proso millet: Effect of Soaking and Steaming	Rangaraju Visvanathan, Patil Sagar Balkrishna	Agricultural Engineering International: (CIGR) Journal of International Commission of Agricultural and Biosystems Engineering.	2024	1682-1130



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S. No.	Title of the paper	Name of the author/s	Name of the journal	Year of publication	ISSN number
8.	Mathematical Modelling on Drying of Tamarind Fruits	P. Rajkumar, J. Deepa, C. Indu Rani	Journal of Scientific and Industrial Research	2023	0975-1084
9.	Role of additives in starch based edible films and coating: A review with current knowledge	Toiba Majeed, Aamir Hussain Dar, Vinay Kumar Pandey, Kshirod Kumar Dash, Shivangi Srivastava, Rafeeya Shams, G.Jeevarathinam, Punit Singh, Noemi Echegaray, R.Pandiselvam	Progress in Organic Coatings	2023	0033-0655
10.	Recent insights into green antimicrobial packaging towards food safety reinforcement: A review	i i lussaili Dai, villav	Journal of Food Safety	2023	1745-4565
11.	Optimization of Microwave Assisted Aqueous Extraction of Pigments from Annatto Seeds using BoxBehnken Design	P. Sudha, V. Manoja, J. Deepa , Jikky Jayakumar, S. Ganga Kishore, R. Pandiselvam	Biomass Conversion and Biorefinery	2023	2190-6815
12.	Performance analysis of solar and heat pump dryer of small cardamom using energy	Jikky Jayakumar, G. Jeevarathinam, I.P. Sudagar, V. Arun Prasath, Punit Singh, S. Dinesh Kumar,	Biomass Conversion and Biorefinery	2023	2190-6815



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S. No.	Title of the paper	Name of the author/s	Name of the journal	Year of publication	ISSN number
	analysis, drying kinetics and quality	R. Pandiselvam			
13.	Experimental investigation and modeling of date drying under forced convection solar dryers	T. Seerangurayar, Abdulrahim M. Al- Ismaili, L. H. Janitha Jeewantha, G. Jeevarathinam, R. Pandiselvam, S. Dinesh Kumar, M. Mohanraj & Punit Singh	Biomass Conversion and Biorefinery	2023	2190-6815
14.	Microwave assisted fluidized bed drying of bitter gourd: Modelling and Optimization of process conditions based on bioactive components	Insha Zahoor, Aamir Hussain Dar, Kshirod Kumar Dash, R. Pandiselvam, Alexandru Vasile Rusu, Monica Trif, Punit Singh, G. Jeevarathinam	Food Chemistry	2023	0308-8146
15.	Valorization of dairy wastes into wonder products by the novel use of microbial cell factories	Vandana Chaudhary, Priyanka Kajla, Digvijay Verma, Tejinder Pal Singh, Anjineyulu Kothakota, V. Arun Prasath, G. Jeevarathinam, Manoj Kumar, Seema Ramniwas, Sarvesh Rustagi, R. Pandiselvam,	Trends in Food Science & Technology,	2023	0924-2244
AY 2022-2023					



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S. No.	Title of the paper	Name of the author/s	Name of the journal	Year of publication	ISSN number
16.	Green Synthesis of α-Fe2O3 Nanoparticles Mediated Musa Acuminata: A Study of Their Applications as Photocatalytic Degradation and Antibacterial Agent	T Indhumathi, N. Krishnamoorthy, R. Valarmathy, K. Saraswathi, S. Dillwyn, S. Prabhu	Nano Biomedicine and Engineering	2022	2150-5578
17.	Impact of Drying Methods on the Quality of Bioactive Components in Tree Tomato (Cyphomandra betacae)	Pragalyashree M M	Trends in Sciences	2022	2774-0226
18.	Pharmacological Property Analysis of	L. Veerapandi, T. Nivetha, R. Sinthiya, N. Karunyah Amirthadharshini, K. Bumaasri and R. Aishwarya	Journal of Natural Remedies	2022	2320-3358
19.	Effect of incorporation of wheat bran, rice bran and banana peel powder on the mesostructured and physicochemical characteristics of biscuits	Wani Suhana Ayoub, Insha Zahoor, Aamir Hussain Dar, Nadira Anjum, R. Pandiselvam, Salma Farooq, Alexandra Vasile Rusu, Joao Miguel Rocha, Monica Trif and G. Jeevarathinam	Frontiers in Nutrition	2022	2296-861X



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S. No.	Title of the paper	Name of the author/s	Name of the journal	Year of publication	ISSN number
20.	properties of quercetin	Ahmad Khan, Iqra	Frontiers in Nutrition	2022	2296-861X
21.	continuous flow pulsed light system process parameters for microbial inactivation in tender	G. Jeevarathinam, J. Deepa , A. P. Mohan	Journal of Food Process Engineering	2022	1745-4530
22.	Nutritional Profile, Phytochemical Compounds, Biological Activities, and Utilization of Onion Peel for Food Applications: A Review	Irtiqa Shabir, Vinay Kumar Pandey, Aamir Hussain Dar, R. Pandiselvam, Sobiya Manzoor, Shabir Ahmad Mir, Rafeeya Shams, , Kshirod Kumar Dash, Ufaq Fayaz, Shafat Ahmad Khan, G. Jeevarathinam, Yue Zhang, Alexandru	Sustainability	2022	2071-1050



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S. No.	Title of the paper	Name of the author/s	Name of the journal	Year of publication	ISSN number
		Vasile Rusu, and Monica Trif			
23.	Effect of Plasma activated water (PAW) on Physicochemical and Functional Properties of Foods	Abhipriya Patra, V. Arun Prasath, R. Pandiselvam, Parag Prakash Sutar, G. Jeevarathinam	Food Control	2022	0956-7135
	I	AY 2021-2	022		
24.	Design, development, and evaluation of rotary drum dryer for turmeric rhizomes (Curcuma longa L.)	R. P. Kingsly	Journal of Food Process Engineering	2022	1745-4530
25.	Extraction and Optimization of Pectin from Coffee Robusta Pulp and its application in the Food Product	Neethu C.S, Princy N, Nageswari G, Rajkumar A, Ashik S. J	International Journal of Advanced Research	2022	2320-5407
26.	Chemical Properties of	R. Navarasam, Ayyavoo Preamnath Manoharan, V. Appa Rao, T.R. Pugazhenthi and K. Senthilkumar	An International Journal of Biological Forum	2022	2249-3239
27.		Krishnakumar,	Journal of Food Process Engineering	2021	1745-4530



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S. No.	Title of the paper	Name of the author/s	Name of the journal	Year of publication	ISSN number
	Implications for the design of continuous type peeling machine	Ankush Giri Namrata, Jijabrao More Sanket, Ganesan Jeevarathinam, Velmurugan Muthusamy			
28.	Evaluation and Comparative Study of Antimicrobial Activity of Anthocyanins Derived from Various	Veerapandi L, Nivetha T, Karunyah Amirthadharshini N, Sinthiya R1	Journal of Natural Remedies	2021	2320-3358
29.	Natural Sources Evaluation and Comparative Study of Anti- diabetic Activity of Anthocyanins Derived from Various Natural Sources	L. Veerapandi, T. Nivetha, N. Karunyah Amirthadharshini and R. Sinthiya	Solid State Technology	2021	0038-111X
30.	Development of Herbal Tea Infused with the Dried Psidium Guajava Leaf Powder	Veerapandi L, Nivetha T, Karunyah Amirthadharshini N, Sinthiya R	Solid State Technology	2021	0038-111X
31.	Design, Development, and Drying Kinetics of Infrared Assisted Hot Air Dryer for Turmeric Slices.	G. Jeevarathinam, R. Pandiselvam, T. Pandiarajan, P.Preetha, T. Krishnakumar, M. Balakrishnan, V. Thirupathi, S. Ganapathy, D. Amirtham	Journal of Food Process Engineering	2021	1745-4530



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S. No.	Title of the paper	Name of the author/s	Name of the journal	Year of publication	ISSN number
32.	Infrared assisted hot air dryer for turmeric slices: Effect on drying rate and quality Parameters	Pandiarajan, P.Preetha,	LWT –Food Science and Technology	2021	0023-6438
33.	Microencapsulation of bixin pigment by spray drying: Evaluation of characteristics	M. Balakrishnan, S. Gayathri, P.Preetha, R. Pandiselvam, G. Jeevarathinam, D. S. Aniesrani Delfiya, Anjineyulu kothakota	LWT –Food Science and Technology	2021	0023-6438
34.	Optimization and scale- up of α-amylase production by Aspergillus oryzae using solid-state fermentation of edible oil cakes	M. Balakrishnan, G. Jeevarathinam, S. Kiran Santhosh Kumar, Iniyakumar Muniraj and Sivakumar Uthandi	BMC Bio Technology	2021	1472-6750
35.	Novel Fumigation Method for the Management of Storage Pests of Rice	R. Visvanathan, P. Yasodha, C.G.L. Justin, S. Selvam And P. Masilamani	Asian journal of Microbiology and Biotechnology	2021	0972-3005
36.	Modification of Cocoa Pod Divergent Roller Grader	R Visvanathan, Yadav Parish Ashok	Agricultural Engineering International: (CIGR) Journal of International Commission of Agricultural and	2021	1682-1130



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S. No.	Title of the paper	Name of the author/s	Name of the journal	Year of publication	ISSN number
			Biosystems Engineering.		
37.	Briquetting of mango seed shell: effect of temperature, pressure and binder	T. V. Arun Kumar (LM-10603), Pramod P. Aradwad, V. Thirupathi, P. Rajkumar, R. Viswanathan	Agricultural Engineering Today	2021	2230-7265
38.	Conjoint Analysis for Selecting the Ingredients Levels of Fortified Beverage	R. Navarasam, Ayyavoo Preamnath Manoharan, V. Appa Rao, T. R. Pugazhenthi and A. Serma Saravana Pandian	International Journal of Current Microbiology and Applied Sciences	2021	2319-7706
39.	An emerging segment of fortification technology-evaluation of Micronutritional status of fortified beverage	R Navarasam, Ayyavoo Preamnath Manoharan, V Appa Rao, R Palani Dorai and TR Pugazhenthi	The Pharma Innovation Journal	2021	2277- 7695



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Books/Book Chapters

S.No.	Title of Pools / Chanton	Name of the author/s	Year of	E-Book
5.110.	Title of Book / Chapter	Name of the author/s	publication	ISBN number
1.	A Practical Manual on Food Processing Laboratories	Dr Jeevarathinam G	2023	9788196041212
2.	Castration of Goat	Mr Charan Adithya. S Ms Neha Naijo Areekal	2023	9788196348724
3.	Application of Supercritical Fluid Extraction in Herbs	G. Jeevarathinam, C. S. Neethu, M. Dharshith Kumar, S. Shahir, S. Dinesh Kumar, R. Pandiselvam, P. Preetha, T. Krishnakumar, V. Arun Prasanth, and M. Balakrishnan	2023	9781774919064
4.	Novel and Alternative Methods in Food Processing Thermophysical and Physicochemical technologies for drying of food products	Namrata A. Giri, T. Krishna kumar, G. Jeevarathinam, and M. S. Sajeev	2023	9781003328605



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S.No.	Title of Book / Chapter	Name of the author/s	Year of	E-Book
			publication	ISBN number
5.	Introduction to Supercritical Fluid Extraction: History and Principles	S. Shahir, V.		
		Chandrasekar, G.	2023	9781774919064
		Jeevarathinam, and		
		R. Pandiselvam"		
6.	Role of Artificial	Dr Balakrishnan M		
	Intelligence in Food	Dr Jeevarathinam G	2022	9786205517352
	Processing	Dr Preetha P		
7.	Thermo-Physical and	Namrata A. Giri,	2022	9781774911624
	Physicochemical	T. Krishnakumar,		
	Technologies for Drying of	G. Jeevarathinam,		
	Food Products	M. S. Sajeev		
8.	Traditional foods of India	T.Krishnakumar,	2021	9798852847942
		M.S.Sajeev,		
		Pradeepika C,		
		Jeevarathinam. G and		
		M.Govindasamy		
9.	Pigeon Pea	G. Jeevarathinam	2020	9783030413767
		and V. Chelladurai		