

Food Engineering & Technology

Sant Longowal Institute of Engineering & Technology, Longowal



About Department

Vision, Mission and Programme Educational Objectives (PEOs)

Courses and Programs

Schemes and Syllabi

Faculty

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Published Research Papers

Consultancy

Admission in Ph.D. programme

Ph.D awarded from 2017-2022

Projects, Patents & Awards

Books and Book Chapters

FoSTAC Training & Certification Programme

Remedial Classes

Green Practices

Major Projects

Internship and Project Record (2019-2023)

B.E. Industrial Project and Internship

Placements

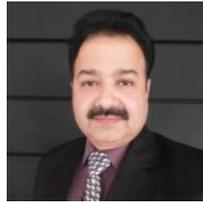
GATE Qualified

GATE Classes for Advanced Learners

Students Achievements

Industrial Visit

Dr. Parmjit S. Panesar



Profile

Basic Details

Name	Dr. Parmjit S. Panesar
Designation	Professor
Department	Deptt. of Food Engg. & Technology

Contact

Phone (O)	+91-1672-253252
Phone(R)	+91-1672-253253
Mobile	+91-94174-94849
e-mail	pspbt@yahoo.com

Educational Details

Educational Qualification	M.Sc. Ph.D., Post Doctorate (UK)
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Experience

Experience	Academic/Research: 25+ years (Post Ph.D.) Industrial: 1 year & 6 months
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Book Authored

Book authored	Oilseed Meal as a Sustainable Contributor to Plant-Based Protein: Paving the Way Towards Circular Economy and Nutritional Security, Manoj Kumar, Sneha Punia Bangar, Parmjit S. Panesar, Springer Cham, Singapore [2024]. https://doi.org/10.1007/978-3-031-47880-2 Microbial Exopolysaccharides, Shashi Kant Bhatia, Parmjit Singh Panesar, Sanjeet Mehariya, CRC Press, Boca Raton, FL, USA [2024].
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Visit to Science City, Kapurthala	https://doi.org/10.1201/9781003342687		
Celebrations of Various National/International Days	Freeze Drying of Food Products: Fundamentals, Processes and Applications, Roji Balaji Waghmare, Manoj Kumar, Parmjit S. Panesar, John Wiley & Sons Ltd, Hoboken, NJ, USA [2024]. https://doi.org/10.1002/9781119982098.ch1		
Project Sanctioned to Students	Valorization of Agro-Industrial Byproducts: Sustainable Approaches for Industrial Transformation Anil K. Anal and P.S. Panesar, CRC Press, Boca Raton, FL, USA [2022]		
Society of Food Technocrats (SOFT)	Nanosensing and Bioanalytical Technologies in Food Quality Control, Pranjal Chandra and P.S. Panesar, Springer Publications, Singapore [2022]		
Lectures by Eminent Scientists	Probiotics, Prebiotics and Synbiotics: Technological Advancements Towards Safety and Industrial Applications, Parmjit S. Panesar, Anil K. Anal, John Wiley and Sons, Hoboken, NJ, USA [2022].		
Department Library	Technologies in Food Processing, Harish Kumar Sharma and Parmjit S. Panesar, Published by Apple Academic Press Inc and CRC Press, Boca Raton, USA [2018]		
Laboratories	Science and Technology of Fruit Wine Production (2017), M.R. Kosseva, V.K. Joshi, P.S. Panesar (ISBN 9780128008508), Academic Press, USA, UK		
Virtual Tour of Labs	Biotechnology in Agriculture and Food Processing : Opportunities and Challenges, Parmjit S. Panesar, Satwinder S. Marwaha, Published by CRC Press, Boca Raton, FL, USA [2014]		
Conferences and Webinars	Bio-organic Chemistry, H.K. Chopra. A. Parmar and P.S. Panesar, Published by Narosa Publishing House Pvt. Ltd., New Delhi. [2012]		
Activities under MoU	Bio-processing of Foods, P.S. Panesar, H.K. Sharma, B.C. Sarkar, published by Asiatech Publishers Inc. (ISBN: 81-87680-27-X), New Delhi [2011]		
Department Committees	Enzymes in Food Processing: Fundamentals & Potential Applications, P. S. Panesar, S. S. Marwaha, H.K. Chopra, (ISBN 978-93-80026-33-6), Published by IK International Pvt. Ltd., New Delhi. [2010]		
Board of Studies MoM	Food Chemistry, H.K. Chopra and P.S. Panesar, Published by Narosa Publishing House Pvt. Ltd. (ISBN 978-81-8487-039-8), New Delhi. [International Edition has been published by Alpha Science International Ltd. Harrow U.K. [2010] (ISBN 978-1-84265-599-3).		
Alumni Relations			
Admission (B.E. & M. Tech)- A Case Study			
Counselling			
Photo Gallery			
Digital Newsletter			
	Patent		
	<table border="1"> <tr> <td>Patent</td> <td>Anil Kumar, Avinash Thakur, and Parmjit S. Panesar (2021) A process for the removal of phenol using green emulsion liquid membrane (Patent No. 202111002380) Granted.</td> </tr> </table>	Patent	Anil Kumar, Avinash Thakur, and Parmjit S. Panesar (2021) A process for the removal of phenol using green emulsion liquid membrane (Patent No. 202111002380) Granted.
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	Professional Membership		
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	Publications		

Publications

Research Publications:

- 193+ Research Papers/Reviews published in Journals
- 57+ Chapters published in Books
- 50 Book reviews published
- 125+ Papers presented at conferences

Research Papers/Reviews published in National/International Journals:

Research Papers/Reviews Papers:

Junaid, P. M., Dar, A. H., Dash, K. K., Rohilla, S., Islam, R. U., Shams, R., Vinay Kumar Pandey, Shivangi Srivastava, Parmjit S. Panesar, & Zaidi, S. (2024). Polysaccharide-based hydrogels for microencapsulation of bioactive compounds: A review. *Journal of Agriculture and Food Research*, 101038. <https://doi.org/10.1016/j.jafr.2024.101038> (Impact Factor- 3.8)

Ravinderjit Kaur, Parmjit S. Panesar*, Brahmeet Kaur & Charanjit Singh Riar (2024). Hydrothermal extraction of dietary fiber from pearl millet bran: optimization, physico-chemical, structural and functional characterization. *J Food Sci Technol*. <https://doi.org/10.1007/s13197-023-05921-x> (Impact Factor- 3.1)

Brahmeet Kaur, Parmjit S. Panesar*, & Avinash Thakur (2023). Biovalorization of mango byproduct through enzymatic extraction of dietary fiber. *Environmental Science and Pollution Research*, 1-11. <https://doi.org/10.1007/s11356-023-31450-3> (Impact Factor- 5.8)

Ritika Kaushal, Brahmeet Kaur, Parmjit S. Panesar*, & Anil K. Anal & Son Chu-Ky (2023). Valorization of pineapple rind for bromelain extraction using microwave assisted technique: optimization, purification, and structural characterization. *Journal of Food Science and Technology*, 1-12. <https://doi.org/10.1007/s13197-023-05863-4> (Impact Factor- 3.117)

Avinash Thakur, Parmjit S. Panesar, Manohar Singh, and Anil Kumar (2023). Stability study of emulsion liquid membrane via membrane breakage on lactic acid extraction from aqueous solution using TOA. *Scientia Iranica*. doi: 10.24200/SCI.2023.62592.7966 (Impact Factor- 1.416)

Tripathi, Anjali, Shivangi Srivastava, Vinay Kumar Pandey, Rahul Singh, Parmjit S. Panesar, Aamir Hussain Dar, Sarvesh Rustagi, Rafeeya Shams, and R. Pandiselvam (2023). Substantial utilization of food wastes for existence of nanocomposite polymers in sustainable development: a review. *Environment, Development and Sustainability*, 1-27. (Impact Factor- 4.9)

Tejinder Kaur, Parmjit S. Panesar & Charanjit Singh Riar (2023). Optimization of hydrothermal (soak-boil and soak-steam) treatments of foxtail (*Setaria italica* L.) millet and their effect on milling, antioxidant, pasting, and drying characteristics. *Journal of Food Measurement and Characterization*, 1-16. <http://dx.doi.org/10.1007/s11694-023-02168-0> (Impact Factor- 3.4)

Tejinder Kaur, Parmjit S. Panesar & Charanjit Singh Riar (2023). Combined effect of hydrothermal treatments and drying temperature on the physicochemical, milling, and nutritional characteristics of foxtail millet. *Journal of Cereal Science*, 103788. <http://dx.doi.org/10.1016/j.jcs.2023.103788> (Impact Factor- 3.8)

Ravinderjit Kaur, Parmjit S. Panesar*, & Charanjit Singh Riar (2023). Green extraction of dietary fiber concentrate from pearl millet bran and evaluation of its microstructural and functional properties. *Biomass Conv. Bioref.* (2023). <https://doi.org/10.1007/s13399-023-04627-6> (Impact Factor- 4.050)

Brahmeet Kaur, Parmjit S. Panesar*, Anil K. Anal, & Son Chu-Ky (2023). Recent trends in the management of mango by-products. *Food Reviews International*, 39(7), 4159-4179. <https://doi.org/10.1080/87559129.2021.2021935> (Impact Factor- 6.043)

Brahmeet Kaur, Parmjit S. Panesar*, & Anil K. Anal (2023). Ultrasound-assisted extraction of mango seed kernel butter and assessment of its physicochemical, thermal, and structural properties. *Journal of Food Process Engineering*, 46(6), e14174. <https://doi.org/10.1111/jfpe.14174> (Impact Factor- 3.0)

Avinash Thakur, Parmjit S. Panesar, Manohar Singh Saini, & Anil Kumar. (2023). Parametric study of lactic acid extraction using tri-n-octyl amine and hexane through emulsion liquid membrane. *Iranian Journal of Chemistry and Chemical Engineering*. 10.30492/IJCCE.2023.548925.5186

Samandeep Kaur, Parmjit S. Panesar*, & Harish K. Chopra (2023). Extraction of dietary fiber from kinnow (*Citrus reticulata*) peels using sequential ultrasonic and enzymatic treatments and its application in development of cookies. *Food Bioscience*, 102891. <https://doi.org/10.1016/j.fbio.2023.102891> (Impact Factor- 5.2)

Dipak Das, Parmjit S. Panesar*, & C. S. Saini (2023). Ultrasonic extraction of soy protein isolate: Characterization and comparison with microwave and enzymatic extraction methods. *Journal of Food Science*. 88: 2758–2779. <https://doi.org/10.1111/1750-3841.16654> (Impact Factor- 3.9)

Dipak Das, Parmjit S. Panesar*, & C. S. Saini (2023). Effect of pH shifting on different properties of microwave-extracted soybean meal protein isolate. *Food and Bioprocess Technology*, 1-16. <https://doi.org/10.1007/s11947-023-03160-8> (Impact

Factor- 5.6)

- Samandeep Kaur, Parmjit S. Panesar* & Harish K. Chopra (2023) Standardization of ultrasound-assisted extraction of bioactive compounds from kinnow mandarin peel. *Biomass Conversion and Biorefinery*, 13: 8853–8863, <https://link.springer.com/article/10.1007/s13399-021-01674-9>. (Impact Factor- 4.050)
- Divyani Panwar, Parmjit S. Panesar*, & Harish K. Chopra (2023). Evaluation of nutritional profile, phytochemical potential, functional properties and anti-nutritional studies of Citrus limetta peels. *Journal of Food Science and Technology*, 60(8): 2160-2170 <https://doi.org/10.1007/s13197-023-05743-x> (Impact Factor- 3.117)
- Rafeeya Shams, Jagmohan Singh, Kshirod K. Dash, Aamir Hussain Dar, & Parmjit S. Panesar (2023). Evaluation of cooking characteristics, textural, structural and bioactive properties of button mushroom and chickpea starch enriched noodles. *Journal of Food Science and Technology*, 60(6):1803-1813. <https://doi.org/10.1007/s13197-023-05721-3> (Impact Factor- 3.117)
- Anil Kumar, Avinash Thakur, & Parmjit S. Panesar (2023). A review on the industrial wastewater with the efficient treatment techniques. *Chemical Papers*, 77(8), pp. 4131–4163. <https://doi.org/10.1007/s11696-023-02779-3> (Impact Factor- 2.2)
- Panwar, D., Panesar, P. S., & Chopra, H. K. (2023). Ultrasound-assisted extraction of pectin from Citrus limetta peels: Optimization, characterization, and its comparison with commercial pectin. *Food Bioscience*, 51, 102231. (Impact Factor- 5.314)
- Kaur, S., Panesar, P. S., & Chopra, H. K. (2023). Sequential Extraction of Functional Compounds from Citrus reticulata Pomace Using Ultrasonication Technique. *Food Chemistry Advances*, 2, 100155.
- Dipak Das, Parmjit S. Panesar*, Charanjiv S. Saini (2022). pH shifting treatment of ultrasonically extracted soybean meal protein isolate: Effect on functional, structural, morphological and thermal properties. *Process Biochemistry*. <https://doi.org/10.1016/j.procbio.2022.06.015> (Impact Factor- 4.885)
- Brahmeet Kaur, Kamble B. Venkatrao, Parmjit S. Panesar*, Harish K. Chopra & Anil K. Anal (2022). Optimization of ultrasound-assisted enzymatic extraction of resistant starch from green banana peels and its structural characterization. *Journal of Food Science and Technology*, 1-10. (Impact Factor- 3.117)
- Shreya Rajput, Samandeep Kaur, Parmjit S. Panesar* & Avinash Thakur (2022). Supercritical fluid extraction of essential oils from Citrus reticulata peels: optimization and characterization studies. *Biomass Conversion and Biorefinery*, 1-10. (Impact Factor- 4.050)
- Dipak Das, Parmjit S. Panesar*, Charanjiv S. Saini and John F. Kennedy (2022) Improvement in properties of edible film through non-thermal treatments and nanocomposite materials: A review. *Food Packaging and Shelf Life*, 32, 100843 (Impact Factor- 8.749)
- Divyani Panwar, Parmjit S. Panesar*, Harish K. Chopra (2022) Green extraction of pectin from Citrus limetta peels using organic acids and its characterization. *Biomass Conversion and Biorefinery*, DOI:10.1007/s13399-021-02127-z (Impact Factor- 4.050)
- Brahmeet Kaur, Parmjit S. Panesar*, Anil K. Anal, Son Chu-Ky (2022). Recent trends in the management of mango by-products. *Food Reviews International*, DOI: 10.1080/87559129.2021.2021935 (Impact Factor– 6.043)
- Samandeep Kaur, Parmjit S. Panesar* and Harish K. Chopra (2022). Exploration of microwaves for biorefining of phenolic antioxidants from *Citrus reticulata* peels: spectrophotometric and spectroscopic analysis. *Journal of Food Processing and Preservation*, DOI: 10.1111/jfpp.16395. (Impact Factor-2.609)
- Palak Mahajan, Manab B. Bera, Parmjit S. Panesar (2022). Structural, functional, textural characterization and in vitro digestibility of underutilized Kutki millet (*Panicum sumatrense*) starch. *LWT*, 154: 112831. (Impact Factor- 6.056)
- Mohsin B. Aga, Aamir H. Dar, Gulzar A. Nayik, Parmjit S. Panesar, Farhana Allai, Shafat A. Khan, Rafeeya Shams, John F. Kennedy, Aayeena Altaf (2021). Recent insights into carrageenan-based bio-nanocomposite polymers in food applications: A review. *International Journal of Biological Macromolecules*, 192: 197-209. (Impact Factor- 8.025)
- Palak Mahajan, Manab B. Bera, Parmjit S. Panesar (2021). Modification of kutki millet (*Panicum sumatrense*) starch properties by the addition of amino acids for the preparation of hydrogels and its characterization. *International Journal of Biological Macromolecules*, 191: 9–18. (Impact Factor- 8.025)
- Gisha Singla, Parmjit S. Panesar, Rajender S. Sangwan (2021). Effect of packaging materials on the shelf-life of vermicelli supplemented with enzyme processed kinnow pulp residue. *Journal of Food Process Engineering*, e13862. (Impact Factor- 2.889)
- Tanu Malik, Ruchi Sharma, Parmjit S. Panesar, Rakesh Gehlot, Ozlem Tokusoglu, Sanju Bala Dhull, Halil Vural, Ajay Singh (2021). Nutmeg nutraceutical constituents: In vitro and in vivo pharmacological potential. *Journal of Food Processing and Preservation*, e15848. (Impact Factor- 2.609)
- Brahmeet Kaur, Parmjit S. Panesar*, & Anil K. Anal (2021) Standardization of ultrasound assisted extraction for the recovery of phenolic compounds from mango peels. *Journal of Food Science and Technology*, 1-8. <https://doi.org/10.1007/s13197-021-05304-0> (Impact Factor- 3.117)

- Brahmeet Kaur, **Parmjit S. Panesar*** & Avinash Thakur (2021) Extraction and evaluation of structural and physicochemical properties of dietary fiber concentrate from mango peels by using green approach. *Biomass Conversion and Biorefinery*. 1-10 <https://doi.org/10.1007/s13399-021-01740-2> (**Impact Factor- 4.050**).
- Samandeep Kaur, **Parmjit S. Panesar*** & Harish K. Chopra (2021) Standardization of ultrasound-assisted extraction of bioactive compounds from kinnow mandarin peel. *Biomass Conversion and Biorefinery*. 1-11, <https://doi.org/10.1007/s13399-021-01674-9>. (**Impact Factor- 4.050**)
- Samandeep Kaur, **Parmjit S. Panesar*** & Harish K. Chopra (2021) Citrus processing by-products: an overlooked repository of bioactive compounds. *Critical Reviews in Food Science and Nutrition*, 1-20, DOI: 10.1080/10408398.2021.1943647. (**Impact Factor- 11.208**)
- Anjana, Gaurav Raturi, Shweta Shree, Amita Sharma, **Parmjit S. Panesar**, Saswata Goswami (2021) Recent approaches for enhanced production of microbial polyhydroxybutyrate: Preparation of biocomposites and applications. *International Journal of Biological Macromolecules*. 182: 1650-1669. (**Impact Factor- 8.025**)
- Sawinder Kaur, **Paramjit S. Panesar**, Sushma Gurumayum, Prasad Rasane, and Vikas Kumar (2021) Optimization of Carotenoid Pigment Extraction from *Epicoccum nigrum* Fermented Wheat Bran. *Industrial Biotechnology*. Apr 2021.100-104.
- Divyani Panwar, Anuradha Saini, **Parmjit S. Panesar*** and Harish K. Chopra (2021) Unraveling the scientific perspectives of citrus by-products utilization: Progress towards circular economy. *Trends in Food Science & Technology*, 111: 549-562 (**Impact Factor- 16.002**).
- Palak Mahajan, M.B. Bera, **Parmjit S. Panesar** and A. Chauhan (2021) Millet Starch: A Review. *International Journal of Biological Macromolecules* 180: 61-79. **Impact Factor-8.025**
- Manoj Kumar, Anil Dahuja, Sudha Tiwari, Sneha Punia, Yamini Tak, Ryszard Amarowicz, Anilkumar G. Bhoite, Surinder Singh, Shourabh Joshi, **Parmjit S. Panesar**, Ravi Prakash Saini et al. (2021) Recent trends in extraction of plant bioactives using green technologies: A review. *Food Chemistry* 353, 129431. (**Impact Factor- 9.231**).
- G. Singla, U.Singh, R.S. Sangwan, **Parmjit S. Panesar**, and M. Krishania (2021). Comparative study of various processes used for removal of bitterness from kinnow pomace and kinnow pulp residue. *Food Chemistry*, 335, 127643. (**Impact Factor- 9.231**).
- A. Saini, **Parmjit S. Panesar** and M.B. Bera (2020). Valuation of *Citrus reticulata* (kinnow) peel for the extraction of lutein using ultrasonication technique. *Biomass Conversion and Biorefinery*, 1-9. (**Impact Factor- 4.050**)
- A. Saini, Divyani Panwar, **Parmjit S. Panesar** and M.B. Bera (2020). Encapsulation of functional ingredients in lipidic nanocarriers and antimicrobial applications: A Review. *Environmental Chemistry Letters*, 1-28. (**Impact Factor- 13.615**)
- Singla, G., **Panesar, P. S.**, Sangwan, R. S. and Krishania, M. (2020). Enzymatic processing of *Citrus reticulata* (Kinnow) pomace using naringinase and its valorization through preparation of nutritionally enriched pasta. *Journal of Food Science and Technology*, 1-8. (**Impact Factor- 3.117**)
- Singla, G., **Panesar, P. S.**, Sangwan, R. S. and Krishania, M. (2020) Enzymatic debittering of *Citrus reticulata* (Kinnow) pulp residue and its utilization for the preparation of vermicelli. *Journal of Food Processing and Preservation*, 45(2), 1-8. (**Impact Factor- 2.609**)
- Sharma, B. R., Kumar, V., Kumar, S., and **Panesar, P. S.** (2020). Microwave assisted extraction of phytochemicals from *Ficus racemosa*. *Current Research in Green and Sustainable Chemistry*, 3, 100020.
- Saini, A., and **Panesar, P.S.** (2020). Beneficiation of food processing by-products through extraction of bioactive compounds using neoteric solvents. *LWT*, 134, 110263. (**Impact Factor- 4.952**)
- Divyani Panwar, **Parmjit S. Panesar** and Harish K. Chopra (2019) Recent trends on the valorization strategies for the management of citrus by-products, *Food Reviews International*, 37: 91-120 (**Impact Factor- 6.043**)
- A. Saini, **Parmjit S. Panesar**, M.B. Bera (2019). Comparative Study on the extraction and quantification of polyphenols from citrus peels using maceration and ultrasonic technique. *Current Research in Nutrition and Food Science*, 7(3), <https://bit.ly/2mECbmU>
- A. Saini, Divyani Panwar, **Parmjit S. Panesar**, M.B. Bera (2019). Bioactive compounds from cereal and pulse processing byproducts and their potential health benefits. *Austin Journal of Nutrition and Metabolism*, 6(2): 1068. (**Impact Factor- 2.4**)
- Khan N. Jan, **Parmjit S. Panesar** and S. Singh (2019). Effect of moisture content on the physical and mechanical properties of quinoa seeds. *International Agrophysics*, 33(1): 41-48. (**Impact Factor- 1.627**)
- Avinash Thakur, **Parmjit S. Panesar** and Manohar S. Saini (2019). L(+) lactic acid production by immobilized *Lactobacillus casei* using low cost agro-industrial waste as carbon and nitrogen source. *Waste and Biomass Valorization*, 10(5):1119-1129. (**Impact Factor- 3.449**)

- Anil Kumar, Avinash Thakur and **Parmjit S. Panesar** (2019). A comparative study on experimental and response surface optimization of lactic acid synergistic extraction using green emulsion liquid membrane. *Separation and Purification Technology*, 211: 54-62. **(Impact Factor- 9.136)**
- Anil Kumar, Avinash Thakur and **Parmjit S. Panesar** (2019). A review on Emulsion Liquid Membrane (ELM) for the treatment of various industrial effluent streams. *Reviews in Environmental Science and Bio/Technology*, 18(1):153-182. **(Impact Factor- 14.284)**
- Gisha Singla, Meena Krishania, Pankaj P. Sandhu, Rajender S. Sangwan and **Parmjit S. Panesar** (2019) Value addition of kinnow industry byproducts for the preparation of fiber enriched extruded products. *Journal of Food Science and Technology*, 56: 1575-1582. **(Impact Factor- 3.117)**
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website

Website	http://fet.sliet.ac.in/people/pspanesar
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Research/Projects

Research	<p>Ongoing Projects Ø <i>"Probiotic-millet based synbiotic oral hydrogels for the amelioration of iron deficiency anemia and associated inflammation"</i> (joint project with National Agri-Food Biotechnology Institute (NABI), Mohali funded by Department of Biotechnology (DBT), Govt. of India., New Delhi with total fund amount of Rs. 64.216 lakh for 2022-2025 (Principal Investigator)</p> <p>Completed Projects:</p> <p>"Valorization of Tropical Fruit By-Products for the Extraction of High Value Compounds" funded by ASEAN India S&T Development Fund (AISTDF), SERB, Department of Science and Technology (DST), New Delhi with fund amount of Rs. 20.75 Lakh for 2020-2022 (Lead Principal Investigator).</p> <p><i>"Biorefining of Kinnow mandarin waste for the extraction of bioactive compounds for the development of novel functional foods using green technologies"</i> funded by CSIR, GOI, New Delhi, India with fund amount of Rs. 28.27 lakh for 2019-2022 (Principal Investigator).</p> <p>"Development of processes for production, downstream processing and applications of oligosaccharide producer enzymes" a network project (jointly with Department of Biotechnology, Punjabi University, Patiala, India) funded by Department of Biotechnology (DBT), Govt. of India., New Delhi with fund amount of Rs. 70 lakh for 2013-2015 (Principal Investigator at SLIET Longowal).</p> <p>"Development of immobilized cell technology for the production of L(+) lactic acid using waste potato starch" funded by CSIR, GOI, New Delhi with fund amount of Rs. 26.72 lakh for 2013-2015 (Principal Investigator).</p> <p>"Infrastructure Development & Augmentation of Food Biotechnology Laboratory" funded by AICTE, New Delhi with fund amount of Rs. 20.00 lakh for 2013-2014 (Chief Coordinator).</p> <p>"Lactulose production by permeabilized yeast cells using immobilized cell technology" funded by CSIR, GOI, New Delhi with fund amount of Rs. 18.22 lakh for 2009-2012 (Principal Investigator).</p> <p>"Development of bench scale technology for the production of lactose free milk" funded by MHRD, GOI, New Delhi with fund amount of Rs. 6.00 lakh. for 2000-2002 (Principal Investigator).</p> <p>"Bioseparation of microbial amylase: Process optimization and validation" funded by MHRD, GOI, New Delhi with fund amount of Rs. 6.00/- lakh for 2001-2003 (Co – Investigator).</p> <p>"Infrastructure Development & Augmentation of Molecular biology & Biotechnology Laboratory funded by MHRD, GOI, New Delhi with fund amount of Rs. 20.00/- lakh for 2004-2006 (Co-Investigator).</p>
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