


Name	:	Dr. Jagmohan Singh 
Designation	:	Professor
Contact Address	:	Division of Post Harvest Management, Faculty of Horticulture SKUAST-J, Chatha, Jammu (J&K)
Email	:	js.shant@gmail.com
Mobile	:	094197 24600
Professional Experience	:	Assistant Professor from 2001 to 2013 Associate Professor from 2013 to 2016 Professor from 2016 to till date
Area of specialization	:	Processing of fruits and vegetables
Research Interests	:	
Total No. of Publications (referred journals)	:	45
Selected publications (Best five)		
<p>Manzoor, M., Singh, J., & Gani, A. (2021). Assessment of physical, microstructural, thermal, techno-functional and rheological characteristics of apple (<i>Malus domestica</i>) seeds of Northern Himalayas. <i>Nature</i>, 11(1), 1-10. (NAAS rating= 20.0)</p> <p>Manzoor, M., Singh, J., & Gani, A. (2022). Exploration of bioactive peptides from various origin as promising nutraceutical treasures: In vitro, in silico and in vivo studies. <i>Food Chemistry</i>, 373, 131395. (NAAS rating= 13.51)</p> <p>Manzoor, M., Singh, J., Gani, A., & Noor, N. (2021). Valorization of natural colors as health-promoting bioactive compounds: Phytochemical profile, extraction techniques, and pharmacological perspectives. <i>Food Chemistry</i>, 362, 130141. (NAAS rating= 13.51)</p> <p>Manzoor, M., Singh, J., Bandral, J. D., Gani, A., & Shams, R. (2020). Food hydrocolloids: Functional, nutraceutical and novel applications for delivery of bioactive compounds. <i>International Journal of Biological Macromolecules</i>, 165, 554-567. (NAAS rating= 12.95)</p> <p>Manzoor, M., Singh, J., & Gani, A. (2021). Characterization of apple (<i>Malus domestica</i>) seed flour for its structural and nutraceutical potential. <i>LWT</i>, 151, 112138. (NAAS rating= 10.95)</p> <p>Sofi, S. A., Singh, J., Muzaffar, K., & Dar, B. N. (2021). Effect of Germination Time on Physicochemical,</p>		

Electrophoretic, Rheological, and Functional Performance of Chickpea Protein Isolates. *ACS Food Science & Technology*, 1(5), 802-812. **(NAAS rating= 10.95)**

No. of books/Manuals/ Monographs: Technical bulletin : 10

PROJECTS

Title Funding Agency		Period		Status Ongoing/ Completed
		From	To	
• Studies on processing of aonla cultivars	University funded	2010	2011	Completed
• Post harvest value addition of subtropical fruits and vegetables for women empowerment in Jammu region under (As CO-PI)	HTMM-3.29 Sponsored	2012	2014	Completed
• Evaluation of minor fruits from Jammu region for possible antioxidant role using DPPH assay and Vitamin C	University funded	2013	2014	Completed
• Value addition of Minor fruits from Kandi area of Jammu •	University Funded Research Project	2018	2021	Completed
• Value addition of subtropical fruits for women empowerment in Jammu District. (As CO-PI)	RKVY	2020	2021	Completed

Other achievements if any (please specify)

- Students guided as Major advisor
- M.Sc = 9 Ph.D=4

At present students guiding as Major advisor

M.Sc =3 Ph.D =3

- Acted as external subject expert in Food Science and Technology Cluster University for three years 2019-2022
- Nominated as Technical advisor for introduction of skill course in Food Technology and Food Processing at Govt. Degree College Samba

Research achievement:

- Different value added products on minor fruits viz Aonla, Karonda, Jamun, Bael have developed>. Antioxidant activities of Aonla, Jamun and wild pomegranate powder have determined

- Other value products on Mango, Peach, Bael, Apricot, Persimmon, Litchi, , Beetroot have been done along with their storage studies
- Worked on waste utilization viz mango peel for preparation of biscuits, protein hydrolysates from apple seed and its utilization as wall material for encapsulation of omega_# fatty acid_rich oil protein isolate from chickpea have been powder for the development of products.