**Dr. Jagmohan Singh**

**(Professor and Head)**

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| **S. No** | **RESEARCH PAPERS** | **NAAS Rating** |
| 1 | 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. *Food Chemistry*, 130141. | 12.31 |
| 2 | Manzoor, M., **Singh, J.,** & Gani, A. (2021). Assessment of physical, microstructural, thermal, techno-functional and rheological characteristics of apple (*Malus domestica*) seeds of Northern Himalayas. *Scientific reports*, *11*(1), 1-10. | 10.01 |
| 3 | 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. *Food Chemistry*, *362*, 130141. | 7.65 |
| 4 | Manzoor, M., **Singh, J.,** & Gani, A. (2021). Characterization of apple (*Malus domestica*) seed flour for its structural and nutraceutical potential. *LWT- Food Science and Technology*, *151*, 112138. | 10.95 |
| 5 | Sofi, S. A., **Singh, J.,** Muzaffar, K., & Dar, B. N. (2021). Effect of Germination Time on Physicochemical, Electrophoretic, Rheological, and Functional Performance of Chickpea Protein Isolates. *ACS Food Science & Technology*, *1*(5), 802-812. | 10.95 |
| 6 | 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. *Food Chemistry*, *373*, 131395. | 13.51 |
| 7 | Sofi, A. S., Rafiq, S., **Singh, J.,** Mir, A. S., Sharma, S., Bakshi, P., McClements, J.D., Khaneghaha, M. A., and Dar, N.B (2022). Impact of germination on structural, physicochemical, tecno-functional, and digestion properties of desi chickpea (*Cicer arietinum* *L*.) flour. *Food Chemistry*, 405,135011. | 13.51 |
| 8 | Manzoor,M.,**Singh, J**.,Bhat, Z.F. and Jaglan,S. Multifunctional apple seed protein hydrolytes: 2023 Impact of enzymolysis on biochemical, techno functional and in vitro α-glucosidase, pancreatic lipase and angiotensin-converting enzyme inhibition activities., *International Journal of Biological Macromolecules* Available online 4th Dec.2023. | 13.51 |
| 9 | Shams, R, **Singh, J.,** Dash, K. K., Dar, H. A. and Panesar, S. P. (2023). Evaluation of cooking characteristics, textural, structural and bioactive properties of button mushroom and chickpea starch enriched noodles. *Journal of Food Science and Technology ,1-11* | 9.12 |
| 10 | Shams, R.., **Singh, J.,** Dash, K. K., Dar, H. A. and Kovacs, B. (2023). Effect of Maltodextrin and Soy protein Isolate on Physico-chemical and Flow properties of Button Mushroom Powder. *Frontiers in Nutrition*, 1029. | 12.59 |

* Member in Board of studies for Faculty of post graduate studies for SKUAST-J, Vide University order No.39 (Acad) of 2023 Dated 10-07- 2023.
* Member in Board of studies for Faculty of post graduate studies for SKUAST-J, Vide University order No.40 (Acad) of 2023 Dated 10-07- 2023.
* Acted as Course reviewer for E-learning of 4 UG course B.Sc.(Horticulture) HC27.
* Acted as external subject expert in Food Science & Technology, Cluster University Jammu vide ;letter no. CLUJ/Acad/2019/3887-3800 dated 28-01-2019
* **No. of students passed out** **At present students**

M.sc - 12 Ph.D - 05 M.sc - 02 Ph.D - 03

**Projects as Co - PI**

* **Externally Funded Projects (on going) along with budget = 2 Nos**
* Walnut Processing and Packaging Centre at Bhaderwah, Doda, Jammu (NABARD)

Budget = Rs. 372.00 Lakhs

* Development of Rainfed Areas of J&K (UT) (HADP)

Budget = Rs. 304.35 Lakhs