

List of Publications and Patents of Dr. S. N. Jha,
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Papers/articles in Refereed Journals

1. Kumar C. Ram CL, **Jha SN**, Vishwakarma RK (2021). Warehouse storage management of wheat and their role in food security. *Frontiers in Sustainable Food Systems*, section sustainable food processing. Vol 5, 1-14, (article 675626). DOI: 10.3389/fsufs.2021.675626.
2. Sharma K, Patel S, **Jha SN**, Devi Mridula, Vishwakarma RK (2021). Rotating orifice feeding system for continuous and uniform discharge of *makhana* seeds (*Euryale ferox*). *Journal of Food Engineering*, 299, 1-12. DoI DOI: 10.1016/j.jfoodeng.2021.110504.
3. Jha SN, Jaiswal P, Kaur J, Ramya HG (2021). Rapid detection and quantification of Aflatoxin B1 in milk using Fourier transform infrared spectroscopy. *Journal of The Institution of Engineers (India) series A*, 102 (1):259 – 265. doi 10.1007/s40030-020-00507-8.
4. Jha S N (2020). Food for all, Solution Forever. Scientific opinion, *Current Science (25 September)*, 119(6): 899-900.
5. Jha SN, Pranita P, Kaur J, Kumari L, Ramya HG, Lawnia S (2020). Detection and quantification of patulin in apple juice using Fourier transform infrared Spectroscopy by modulating pH. *Agricultural Research*, 10(2): 314 – 323, doi.org/10.1007/s40003-020-00504-0.
6. Mridula D, Sharma K, **Jha SN**, Arora S, Patel S, Kumar Y, Vishwakarma RK (2020). Effect of popping on physico-chemical, technological, antioxidant and microstructural properties of *makhana* seed. *Journal of Food Processing and Preservation*, 44(10): e14787, DOI: 10.1111/jfpp.14787.
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9. Jaiswal P, **Jha S N**, Lawania S, Singh Neha (2019) Rapid detection of live and dead *Escherichia coli* in suspension using spectroscopy and chemometrics. *Journal of Agricultural Engineering*, 56(3): 212 – 222.
10. Jaiswal P, **Jha S N***, Kaur J, Borah A, Ramya H G (2018). Detection of aflatoxin M1 in milk using spectroscopy and multivariate Analyses. *Food Chemistry*, 238:209-214
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14. Jha S N, Jaiswal P, Grewal M K, Gupta M, Bharadwaj R (2016). Detection of adulterants and contaminants in liquid foods – A Review. *Critical Reviews of Food Science and Nutrition*, doi 10.1080/10408398.2013.798257, 56(110): 1662 – 1684.
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41. Jha, S. N.; Rai, D. R. and Rajiv Sharma (2012). Physico-chemical quality parameters and overall quality index of apple during storage. *Journal of Food Science and Technology*, 49(5): 594 – 600.
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Books

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108. **Jha S. N. (editor) (2010). Nondestructive Evaluation of Food Quality: Theory and Practice. Springer – Verlag GmbH Berlin Heidelberg, Germany, ISBN 978-3-642-15795-0, doi 10.1007/978-3-642-15796-7: 288p.**
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110. Jha, S. N. (2006). Dairy and Food Processing Plant Maintenance: Theory and Practice (ISBN No. 81-8189—088-4). Publisher: International Book Distributing Company (Publication division), Lucknow.

Chapters in Books

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