

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

1. Sharma K, Patel S, **Jha S N**, Devi M, Vishwakarma RK (2023). Effect of physico-chemical changes of gelatinized starch on popping behaviour of stored roasted makhana seeds. *International Journal of Biological Macromolecules*. Submitted
2. Jha S. N. (2023). Millets (Shree Ann): A Wonderful Food - Engineers making cultivation and Value Addition Easy. *Agricultural Engineering Today*, 47 (1): 1-3.
3. Narsaiah K, Jaiswal P, Arora M, Choudhary P, **Jha S N** (2023). Carotenoids content in mango, extraction methods, its metabolic pathways underlining the changes during ripening and quantification methods-A review. *Food Chemistry*. – under review.
4. Kumari L, Jaiswal P, Jha, B, **Jha S N**, Jha B. (2023). Dielectric properties of food- A review on applications for nondestructive quality evaluation. *Innovative Food Science and Emerging Technologies* – under review
5. Jha S.N. (2022). Transforming Agriculture through Innovation. *Agricultural Engineering Today* 46(4): 1-3.
6. Jha S. N. (2022). Agri-Food System Transformation. *Agricultural Engineering Today*. 46(3): 6-10
7. Jha S. N. (2022). India@2047: Agricultural Engineering perspective. *Agricultural Engineering Today*, 46(2):4-6.
8. Tauqueer Ahmad, Rai Anil, Sahoo P M, **Jha S N**, Vishwakarma R (2021). Sampling methodology for estimation of harvest and post-harvest losses of major crops and commodities. *Journal of Indian Society of Agricultural Statistics*, 75(1), 37 – 46.
9. Dhingra D. Alagusundaram K. **Jha S N**. (2021). Post-harvest management – a strategy for climate resilient agriculture. *Agricultural Engineering Today*, 45 (4): 16 – 22.
10. 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.
11. 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.
12. 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.
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14. 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.

15. 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.
16. Vishwakaram RK, **Jha SN**, Dixit Anil, K, Rai Anil, Ahmed T. (2020). Estimation of harvest and post-harvest losses of cereals and effect of mechanization in different agro-climatic zones of India. *Indian Journal of Agricultural Economics*, 75(3): 317 – 336.
17. Vishwakaram RK, **Jha SN**, Dixit Anil, Kaur A, Rai Anil, Ahmed T. (2019). Assessment of harvest and post-harvest losses of major pulses in India. *Agricultural Economics Research Review*, 32 (2): 247 – 258.
18. 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.
19. 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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117. **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.**
118. Patil, R. T.; **Jha S. N.** and Wanjari O. D. (editors) (2009). Agricultural Structures and Environmental Control for Plants, Animals and Fisheries. CIPHET, Ludhiana.
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Chapters in Books

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121. Jha SN, Singh KK., Mehta CR, Kotwaliwale N, Saxena S, Shakywar DB, Sharma KK (2022). Achievements in Agricultural Engineering in Post-independent India (chapter 12). In: Indian Agriculture after Independence (ed; Pathak H, Mishra JP, Mohapatra T). Indian Council of Agricultural research, New Delhi, ISBN No. : 978-81-7164-256-4 pp 282-310.
122. Jaiswal P, Grewal MK, **Jha SN** and Bhardwaj R.(2018). Infra-Red Spectroscopy: Scope in Food Microbiology. In: Recent Advances in Microbiology, Volume 3 (Eds. NC Gautam,S.P. Tiwari, and R Sharma). Nova Science Publishers,In c., ISBN :978-1-53614-057-6, pp 185-198.
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