

**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**, Mridula D, Nandan S, Vishwakarma R K (2024). Aging-Induced Changes in Popping, Structural, Functional, Thermal, and Crystalline Properties of Roasted Makhana Seeds. *Food and Bioprocess Technology*, DOI:10.1007/s11947-024-03428-7.
2. 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.
3. Dhingra D. Alagusundaram K. **Jha S N**. (2021). Post-harvest management – a strategy for climate resilient agriculture. *Agricultural Engineering Today*, 45 (4): 16 – 22.
4. 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.
5. 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.
6. 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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8. 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.
9. 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.
10. 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.
11. 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.
12. 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.
13. 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
14. Upadhyay N, Jaiswal P, **Jha S N** (2018). Application of Attenuated Total Reflectance Fourier Transform Infrared spectroscopy (ATR–FTIR) in MIR range coupled with chemometrics for

- detection of pig body fat in pure ghee (heat clarified milk fat). *Journal of Molecular Structure*, 1153, 275-281.
15. Jaiswal P, **Jha SN\*** Jaspreet Kaur, Ramya HG (2017). Rapid detection and quantification of soybean oil and common sugar in bovine milk using ATR-FTIR. *International Journal of Dairy Technology*, doi 10.1111/1471-0307.12432.
  16. Jaiswal P, **Jha S N\***, Kaur Jasmeet, Bora A. (2017). Detection and quantification of anionic detergent (lissapol) in milk using attenuated total reflectance – Fourier transform infrared spectroscopy. *Food Chemistry*, 221: 815 -821, doi 10.1016/j.foodchem.2016.11.095, 221:815-821.
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## Books

109. Jha S. N. Rai P, Singh K. P. (2024). *Directory of Agricultural Engineering Institutions in India*. Indian Society of Agricultural Engineers. Pp 56
110. Jha S N and Srivastava (2023). *The Impression: Treatise of ISAE Growth and Impact*. Indian Society of Agricultural Engineers, New Delhi, pp 55
111. **Jha S N (2015). *Rapid Detection of Food Adulterants and Contaminants: Theory and Practice*. Elsevier, USA (ISBN 9780124200845), p266.**
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113. **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.**
114. 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

116. Sharma K, Vishwakarma RK, Patel S, **Jha SN**, Devi M. (2023). Organic production, post-harvest processing, and value added intervention of Fox nut (*Euryale ferox*) for export (Chapter 16). In: *Transforming Organic Agri-produces into Processed Food Products* (edi: Kumar Deepak, Ravisankar N, Panghal A). Apple Academic Press Inc. USA. pp 363 – 394.
117. 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.

118. 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.
119. Saad AG, Jaiswal P, **Jha SN** (2018). Nondestructive quality evaluation of vegetables. In: Advances in Postharvest Technologies of Vegetable Crops (edi Bijendra Singh, Sudhir Singh, Tanmay K. Koley). Apple Academic press Inc, NJ USA, ISBN 9781771886192, pp 107 – 126.
120. Jha SN (2016). Post-harvest losses and their mitigation strategies. In: Doubling Farmers' Income through Horticulture (Chapter 68, ed: K L Chadha, S K singh, Kalia P, Dhilon WS, Behra TK, Prakash J). The Horticultural Society of India, Astral Publication, New Delhi, pp 611 - 618
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