

**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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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.
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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.
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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.
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## **Books**

109. Sharda R, Mann S, Jha SN (2025). Greenhouse design for Indian Agro-climatic zones. Indian Council of Agricultural Research, New Delhi – in press.
110. Jha S N, Dhingra D., Singh P. L., Narsaiah K, and Thakur A. K. (Editor/coordinator) (2025). Handbook of Agricultural Engineering (second edition ISBN:978-81-7164-286-1), Indian Council of Agricultural research, New Delhi. pp1200.
111. Jha S. N. Rai P, Singh K. P. (2024). Directory of Agricultural Engineering Institutions in India. Indian Society of Agricultural Engineers. Pp 56
112. Jha S N and Srivastava (2023). The Impression: Treatise of ISAE Growth and Impact. Indian Society of Agricultural Engineers, New Delhi, pp 55
113. Jha S N (2015). Rapid Detection of Food Adulterants and Contaminants: Theory and Practice. Elsevier, USA (ISBN 9780124200845), p266.
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115. 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.
116. Patil, R. T.; Jha S. N. and Wanjari O. D. (editors) (2009). Agricultural Structures and Environmental Control for Plants, Animals and Fisheries. CIPHET, Ludhiana.
117. 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**

118. Bala, M., Anurag, R. K., Jaiswal, P., Oberoi, H. S., & Jha, S. N. (2025). Food Safety and Quality, Chapter 53. Handbook of Agricultural Engineering (Revised 2nd Ed., ISBN: 978-81-7164-286-1). Indian Council Agricultural Research, New Delhi.
119. Jha, S. N., Dhingra, D., Kotwaliwale, N., Dawange, S., Thakur, A. K., & Vishwakarma, R. (2025). Secondary Agriculture, Chapter 55. Handbook of Agricultural Engineering (Revised 2nd Ed., ISBN: 978-81-7164-286-1). Indian Council Agricultural Research, New Delhi.
120. Narsaiah, K., Jha, S. N., Kotwaliwale, N., Chandra, P., Murugkar, D. A., & Dawange, S. P. (2025). Engineering Properties of Bio-materials, Chapter 37. Handbook of Agricultural Engineering (Revised 2nd Ed., ISBN: 978-81-7164-286-1). Indian Council Agricultural Research, New Delhi.
121. Singh, K. K., Jha, S. N., Kulkarni, S. D., Dhingra, D., Deshpande, S. D., & Kalnar, Y. (2025). Unit Operations in Agricultural Processing, Chapter 38. Handbook of Agricultural Engineering (Revised 2nd Ed., ISBN: 978-81-7164-286-1). Indian Council Agricultural Research, New Delhi.
122. 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 (ed: Kumar Deepak, Ravisankar N, Panghal A). Apple Academic Press Inc. USA. pp 363 – 394.
123. 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.
124. 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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