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### List of last 5 year publication details

1. Aruna Nair U.K., Hema, V., Sinija, V.R., and Hariharan, S., *Millet milk: A comparative study on the changes in nutritional quality of dairy and nondairy milks during processing and malting*, 2019, Journal of Food Process Engineering, WILEY, 10.1111/jfpe.13324, 1-7.
2. Hemanth Kumar, J., Sinija, V.R., Shanmugasundaram, S., Bhuvana, S., and Hema, V., *Production of aqueous extracts from high-protein rice and evaluation of its extraction methods on quality of rice milk*, 2019, International Journal of Pure and Applied Bioscience, ISSN:2320-7051, 7 (3):410-418.
3. Gnana Moorthy Eswaran, Vidhyalakshmi, Tito Anand and Hema, V., *Exploration on the effectiveness of radio frequency treatment and flash pasteurization on enzyme and microbial activity for coconut water preservation*, 2019, Biotechnology Journal International, ISSN:2456-7051, 23 (2):1-7.
4. Hemanth Kumar, J., Hema Malini, S., Sinija, V. R., Hema, V., *Accelerated shelf-life study on protein-enriched carbonated fruit drink*, 2019, Journal of Food Process Engineering, WILEY, 10.1111/jfpe.13311, 1-8.
5. Hema Malini S., Sinija, V.R., Vidhyalakshmi, R., Anandakumar, S., and Hema, V., *Baking and sensory characteristics of bread made with high-protein rice flour*, 2019, International Journal of Pure and Applied Bioscience, ISSN:2320-7051, 7 (2):415-422.
6. Rammiya, U.S., Hema, V., Shanmugasundaram, S., Sinija, V.R., *Study on physiochemical properties on carbonated guava drink*, 2019, International Journal of Chemical Studies, ISSN:2321-4902.

7. Kusuma N , Anandakumar,S., and Hema, V., (2019). *Optimize the process parameters and study the characteristics of coconut spread*. International Journal of Chemical Studies. 2019; 7(4): 353-357.
8. Bhosale Yuvraj K., Aruna Nair K., Hema V, Sinija VR., Potential application of phase change material (PCM) for sustainable utilization of renewable energy, 2019,Food and Beverage News.4-8.
9. Srinivasan.A and Hema, V., (2016), *Development of Energy Rich Maladoo Cookies*, 2016,Advances in Life Sciences 5(16), Print: ISSN 2278-3849, 6262-6267.
10. Srinivasan, A., Hema, V., and Kumari,V., *Effect of Different Storage Condition on Nutritional Value of Puttu*,2016.,IOSR Journal of Environmental Science, Toxicology and Food Technology (IOSR-JESTFT) e-ISSN: 2319-2402, p- ISSN: 2319-2399.Volume 10, Issue 7,Pp86-89.
11. Srinivasan, A, Hema, V., and Kumaran,M, *Effect of Different Extraction Techniques of Grape Juice on Their Physico-Chemical Parameters*, 2016,Trends in Biosciences 9 (14), Print: ISSN 0974-8431, 772-775.
12. Aruna Nair, K., Hema V., Sinija VR., *Development and optimization of pretreatment process for the preparation of quick cooking whole legume: Chickpea (Cicer arietinum L.)*, 2016,Plant Food for Human Nutrition,12-18.

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