

DOCTORAL COMMITTEE MEMBER

Dr.M.SUKUMAR

Professor,
Centre for Food Technology,
A.C.Tech., Anna University,
Chennai 600025
Mobile Number : +91 9444309138
Email :sukumarcbt@gmail.com

List of last 5 year publication details

1. Venkatachalapathy,R.,Packirisamy, A., Anoop Chandra, Lalitha Priya, Maria Peter, K. Senthilnathan, Vajha Aafrin, B.,Sukumar,M.,2020,Removal of pesticides from strawberries using plant extracts and assessed by gas chromatography-triple quadrupole mass spectrometry,International Journal of Environmental Analytical Chemistry, 1-12.
2. Venkatachalapathy,R.,Packirisamy, A., Anoop Chandra, Lalitha Priya, Maria Peter, K. Senthilnathan, Vajha Aafrin, B.,Sukumar,M.,2020,Assessing the effect of chitosan on pesticide removal in grape juice during clarification by gas chromatography with tandem mass spectrometry,Process Biochemistry 94 ,305-312.
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6. Mohan, C.C., Harini, K., Aafrin, B.V., Babuskin, S., Karthikeyan, S., Sudarshan, K., Renuka, V., Sukumar, M., 2018, Extraction and characterization of polysaccharides from tamarind seeds, rice mill residue, okra waste and sugarcane bagasse for its bio-thermoplastic properties. Carbohydrate polymers, 186, 394-401.
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10. Azhagu Saravana Babu, P., VajihaAafrin, B., Archana, G., Sabina, K., Sudharsan, K., Sivarajan, M., Sukumar, M., 2017, Effects of Polyphenols from *Caralluma fimbriata* on Acrylamide Formation and Lipid Oxidation—An Integrated Approach of Nutritional Quality and Degradation of Fried Food, International Journal of Food Properties, 20, 1378-1390.
11. Chandra mohan, C., Rakhavan, K.R., Sudharsan, K., Radha Krishnan, K., Babuskin, S., Azhagu Saravana Babu, P., Sukumar, M., 2017, Impact of *S. aromaticum* and *C. cassia* incorporated edible films on shelf life of seer fish (*Scomberomorus guttatus*) stored at different temperature conditions, Journal of Food Processing and Preservation, 41, 13056.
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22. Babuskin, S., Radha krishnan, K., Azhagu Saravana Babu, P., Sukumar, M., 2014, Mohammed A. Fayidh, K. Sabina, G. Archana and M. Sivarajan, Effects of Rosemary extracts on oxidative stability of chikkis fortified with microalgae biomass, *Journal of Food Science and Technology*, 52(6), 3784-3793.
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