

s. n o	Title of the paper	Authors	Publication date	Journal	Volume, issue, pages	Publisher
1	A short extraction time of vegetable oil from <i>Carica papaya</i> L. seeds using continuous ultrasound acoustic cavitation: Analysis of fatty acid profile and thermal behavior	Jeeva Senrayan, Sivakumar Venkatachalam	2018	Journal of Food Process Engineering	e12950	John Wiley & Sons, Inc.
2	Optimization of ultrasound-assisted solvent extraction (UASE) based on oil yield, antioxidant activity and evaluation of fatty acid composition and thermal stability of <i>Coriandrum sativum</i> L. seed oil	Jeeva Senrayan, Sivakumar Venkatachalam	2018	Food Science and Biotechnology	Vol. , Issue , pp 1-10.	Springer Singapore
3	Microwave assisted extraction process of betalain from dragon fruit and its antioxidant activities	K Thirugnanasambandham, V Sivakumar	2017/1/1	Journal of the Saudi Society of Agricultural Sciences	Vol. 16, Issue 1, pp. 41-48	Elsevier
4	Optimization of foaming properties and foam mat drying of muskmelon using soy protein	Sangamithra Asokapandian, Sivakumar Venkatachalam, Gabriela John Swamy, Kannan Kuppusamy	2016/12		Vol.39 , Issue 6 , pp. 692-701	wiley
5	Response surface modelling and optimization of treatment of meat	K Thirugnanasambandham, V Sivakumar, J	2015/1/1	Journal of the Taiwan Institute	Vol.46 , pp. 160-167	Elsevier

	industry wastewater using electrochemical treatment method	Prakash Maran		of Chemic al Enginee rs		
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