

## **DOCTORAL COMMITTEE MEMBER**

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### **LIST OF PUBLICATIONS – Last 5 years**

1. Samuel, K.S., Peer Khan, N. Pearl millet protein bar: nutritional, organoleptic, textural characterization, and in-vitro protein and starch digestibility. 2020. J Food Science Technology **57**, 3467–3473.
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3. S Anbalagan, P Nazni - International Journal of Research in Pharmaceutical, 2020. Comparative study on Physico-chemical characteristics of different periods of soaked minor millets flour-based diarrheal replacement fluids International Journal of Research in Pharmaceutical Sciences, **11**, 2189-2197.
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6. R.Arivuchudar and P.Nazni. Implications of different species and strains of probiotics in various health domains- a systematic review International Journal of Current Advanced Research. 2017; Volume 6; Issue 8, 5229-5234.
7. Abdul Qayoum Lone and P. Nazni. A comparative study on midday meal and non-mid-day meal Beneficiaries of Kulgam district International Journal of Food and Nutritional Sciences, 2017; Vol. 6, No. 3, 131-134.
8. T.Sangeethalakshmi and P.Nazni. Formulation of foxtail millet incorporated dosa using response surface methodology. International Journal of Agricultural and Food Science, 2017; 7(2): 23-27.

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15. R.Shobana Devi and Nazni P. Sensory characteristics, total polyphenol content and in-vitro antioxidant activity of value added processed barnyard millet incorporated chappati. *International Journal of Food processing and technology*, 2016; Vol 7 Issue 6; 1-8.
16. S. Parameshwari and P. Nazni. Optimization of Roasted Linseed Powder (RLSP) Incorporated omapodi snacks using response surface methodology. *International Journal of Home Science*, 2016; Vol 2(1), 85-91.
17. S. Parameshwari P. Nazni. Optimization of Roasted Linseed Powder (RLSP) Incorporated Chidwa Laddu Food using response surface methodology. *International journal of Pharma and Bio Sciences*, 2016, Vol.7 (3), 512-524.
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