

## **DOCTORAL COMMITTEE MEMBER**

### **Dr. Nazni.P**

Professor & Head  
Department of Clinical Nutrition and Dietetics  
Periyar University  
Salem-636011  
Mobile number :+91 9884817954  
Email :naznip@gmail.com

### **List of last 5 year publication details**

1. Samuel, KS., Nazni.P., Pearl millet protein bar: nutritional, organoleptic, textural characterization, and in-vitro protein and starch digestibility, 2020, Journal of Food Science and Technology 57 (9), 3467-3473
2. Samuel, KS., Nazni.P., Optimization of wheat dextrin yogurt formulation using response surface methodology, 2020, Journal of Food Science and Technology, 1-10
3. Anbalagan, S., Nazni, P., Comparative study on Physico-chemical characteristics of different periods of soaked minor millets flour-based diarrheal replacement fluids, 2020, International Journal of Research in Pharmaceutical Sciences 11 (2), 2189-2197
4. Samuel, KS., Nazni.P., Nutraceutical characterization and shelf life analysis of millet incorporated nutrition bars, 2020, International Journal of Research in Pharmaceutical Sciences 11 (2), 2056-2062
5. Bhoopathi, PS., Nazni, P., Review on the significant dietary practices in irritable bowel syndrome, 2018, International Journal of Food and Nutritional Sciences 7 (4), 75
6. Ezhilarasi, IC., Nazni, P., Development of value added vermicelli from malted pearl millet and psyllium husk flours, 2018, International Journal of Food and Nutritional Sciences 7 (4), 61
7. Nazni, P., Nutritional compositions of millet-based weaning food suitable for infants under the age group of 6-12 months, 2020, International Journal of Food and Nutritional Sciences 7 (1), 106
8. Arivuchudar, P., and Nazni, P., Implications of different species and strains of probiotics in various health domains- a systematic review, 2017, International Journal of Current Advanced Research; Vol 6, Issue 8, 5229-5234.
9. Abdul Qayoum Lone and Nazni, P., A comparative study on midday meal and non-mid-day meal Beneficiaries of Kulgam district, 2017, International Journal of Food and Nutritional Sciences, Vol. 6, No. 3, 131-134.
10. Sangeethalakshmi, T., and Nazni, P., Formulation of foxtail millet incorporated dosa using response surface methodology, 2017, International Journal of Agricultural and Food Science, 7(2): 23-27.

11. Nazni,P., and Sangeethalakshmi, T., Optimization of millet-based idli formulations using response surface methodology,2017, Innovare Journal of Food science, Vol 5, Issue 2, 1- 7.
12. Abdul Qayoum Lone and Nazni,P., A comparative study on the anthropometric, intellectual and social development of Mid-day meal and non-Mid-day meal beneficiaries of Baramulla district.2017,International Journal of Health sciences,vol.7, Issue 1, 1-5.
13. Nazni,P., and Abdul qayoum Lone. A comparative study on Mid-day meal and non-Mid-day meal beneficiaries of Budgam district.2017, Innovare Journal of Food science, vol.5, Issue 2, 1-3.
14. Nazni, P., and Karuna TD., Development and Quality Evaluation of Barnyard Millet Bran Incorporated Rusk and Muffin,2017, International Journal of Food & Industrial Microbiology, Volume 2, Issue 2, 1-6.
15. Nazni, P., and Shiny R., Impact of nutrition education on Nutritional Knowledge, Attitude and Practices of Mothers of Autistic children.2016, International Journal of Agricultural and Food Science, 6(2): 61-65.
16. Nazni, P., and Bhuvaneswar.J., Functional, pasting and thermal characteristics of finger millet and little starch,2016, International Journal of Food and Nutritional Sciences, Vol.5, Iss.3, 91-98.
17. Shobana Devi and Nazni, P., Sensory characteristics, total polyphenol content and in-vitro antioxidant activity of value added processed barnyard millet incorporated chappati. 2016,International Journal of Food processing and technology, Vol 7 Issue 6; 1-8.
18. Parameshwari,S.,and Nazni, P., Optimization of Roasted Linseed Powder (RLSP) Incorporated omapodi snacks using response surface methodology,2016, International Journal of Home Science, Vol 2(1), 85-91.
19. Parameshwari,S.,and Nazni, P., Optimization of Roasted Linseed Powder (RLSP) Incorporated Chidwa Laddu Food using response surface methodology,2016, International journal of Pharma and Bio Sciences,Vol.7 (3), 512-524.
20. Nazni, P., and Shiny R., Assessment of Autism Severity Among Children Under 5-15 Years Using ISAA Scale.2016, International Journal of Food and Nutritional Sciences, vol.5, iss.2, 87-92.
21. Nazni, P.,and Shobanadev.R., Effect of Processing on the Characteristics Changes in Barnyard and Foxtail Millet,2016, J Food Process Technol. 7:3, 1-8.
22. Nazni, P.,and S.Deepa. Minerals and heavy metal present in the selected red seaweeds of south coast region of Tamilnadu.2015, International Journal of Research in Biological Sciences, 5(4): 45-49.

23. S.Parameshwari and Nazni.P Analysis of Bioactive Compounds Inraw (Dried), Autoclaving, Boiling and Roasted LinumUsitatissimumseed Using Gas Chromatography and Mass Spectroscopy,2015,Indian Journal of Applied Research,Volume 5, Issue 8,168-171.
24. Nazni.P and Deepa.S., Evaluation of proximate and pigment compositions of red seaweed present in south coastal regions of Tamilnadu,2015, International Journal of research in marine sciences, 4(2): 38-41.
25. Parameshwari.S and Nazni.P., Physicochemical and Nutrient Analysis of Linseed (LinumUsitatissimum) Powder2015,. International of Journal of Multidisciplinary Research and Development, Vol: 2 Issue: 10. 392-395.
26. Parameshwari.S and Nazni.P., Effect of different consumer parameters on sensory attributes of the developed linseed (LinumUsitatissium) products.2015, International Journal of Applied Research, Vol:1(11). 762-766.
27. Parameshwari.S and Nazni.P., Optimization of roasted linseed powder (RLSP) incorporated chappathi food using response surface methodology,2015 International Journal of Current Research, Vol. 7, Issue, 09, 20488-20492.
28. Parameshwari.S. andNazni.P., Optimization of Roasted Linseed Powder (RLSP) Incorporated Dalia Porridge Food Using Response Surface Methodology.2015,International Journal of Science and Research (IJSR), Vol 4 Issue 8, 1772-1782.
29. Nazni.P and Gomathi.S., Optimization of fiber rich foxtail millet bran chappatis using response surface methodology,2015, International Journal of food and nutritional sciences, Vol.4, Issue.3, 147-151.
30. Nazni.P and J.Bhuvaneswari., Analysis of physiochemical and functional characteristics of finger millet and little millet,2015, International Journal of food and nutritional sciences, 2015; Vol.4, Iss.3, 109-114.
31. Nazni.P and Renuga., Minerals composition of the selected brown seaweed from Mandapam, Gulf of Mannar region, Tamilnadu International Journal of Research in Marine Sciences 4(1): 1- 5.
32. Nazni.P and Renuga., Nutrient Composition of the Selected Brown Seaweeds from Mandapam Coastal Regions; Southeast Coast of India International Journal of Agricultural and Food Science,5(2): 38-42.
33. Nazni.P. and Parameshwari.S., Formulation of omega 3 enriched biscuits using response surface methodology,2014 International Journal of Agricultural and Food Science 5(1): 13-20.
34. Nazni.P.,Association of western diet & lifestyle with decreased fertility,2014 , Indian J Med Res 140 (Supplement), 78-81.

35. Nazni.P and Ravinder Singh. Meta-analysis study of glycemic index of various food groups,2014, International Journal of Food and Nutritional Sciences, Vol.3, Iss.4, 179-184.
36. P. Nazni and J. Gracia Enrichment of Chappathi with Shade Dried Moringa olifera Flower Powder using Response Surface Methodology (RSM),2014 ,Indian Journal of Research in Food Science and Nutrition, Vol 1(1), 32– 39.
37. Nazni. P and Gracia.J., Application of Response Surface Methodology in the Development of Barnyard Millet Bran Incorporated Bread,2014,International Journal of Innovative Research in Science, Engineering and Technology, Vol. 3, Issue 9, 16041-16048.
38. Nazni. P and Gracia. J., Optimization of Fiber Rich Barnyard Millet Bran Cookies Using Response Surface methodology, 2014,International Journal of Agricultural and Food ,4, Issue (3): 100-105.
39. Nazni. P and Jaganathan.J.,A. Standardization and Proximate Analysis of Street Foods Sold In Salem District ,2013International Journal of Agricultural and Food Science, Vol.4, Issue (3): 94-99.
40. Nazni. P and Jaganathan.J., A Study on Microbial Analysis of Street-Vended Food Samples Sold In Salem District,2014, International Journal of Research in Biological Sciences, Vol. 4 Issue (3): 75-78.
41. Nazni.P and Komathi,K., Quality evaluation of the fruit pulp added yoghurt, 2014, International Journal of Nutrition and Agriculture Research, 1(1), 48 – 54.
42. Nazni.P and Gomathi.K., Nutritional, physiological and organoleptical characteristics of fruit pulp added yoghurt,2014, International Journal of Food and Nutritional Sciences,Vol 3 Iss 3, 158-162.
43. Nazni.P and Durgadevi.R., Formulation and quality evaluation of amaranth gain flour incorporated idli using response surface methodology,2014, International Journal of Food and Nutritional Sciences, Vol 3 Iss 3, 49-60.
44. Nazni.P and Vigneshwar,P., Study on Extraction and Organoleptic Evaluation of Okra and Hybiscus Mucilage Incorporated Products,2014, International Journal of Food and Nutritional Sciences, Vol.3, Iss.1, 99-103.
45. Nazni.P and Dharmaligam,R., Isolation and Separation of Phenolic Compound from Coriander Flowers,2013, International Journal of Agricultural and Food Science, Vol.4, Iss.1, 13-21.
46. Dharmalinga,R And Nazni.P., Phytochemical Evaluation of Coriandrum L Flowers ,2013,International Journal of Food and Nutritional Sciences, Vol.2, Iss.4, 35-39.
47. Nazni.P and Gracia, J., Optimization of oven-dried Moringa Olifera flower powder incorporated chappathi using response surface methodology,2013,International Journal of Food and Nutritional Sciences, Vol.2, Iss.3, 66-73.

48. Nazni.P and Bhuvaneswari.J., Effect of yogic practice on nutritional and academic performance of the selected adolescents,2013, International Journal of Food and Nutritional Sciences, Vol.2, Iss.3, 116-119.
49. Nazni.P and Mythili,A., Formulation and Optimization of Vitamin-C Rich Beverage Prepared from Ziziphus Jujube,2013, International Journal of Food and Nutritional Sciences, Vol.2, Iss.2,54-61.
50. Nazni.P and Vimala.S., Supplementary effect of roselle tea on hypertensive subjects , 2013,International Journal of Food and Nutritional Sciences, Volume 02, Issue 01, 138- 141.