

## DOCTORAL COMMITTEE MEMBER

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### LIST OF PUBLICATIONS – Last 5 years

1. Mohan Naik, Sunil CK, Ashish Rawson, Venkatachalapathy N . (2020). Tender Coconut Water: A Review on Recent Advances in Processing and Preservation. Food Reviews International , 1-22.
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3. Abhirami P, Modupalli N, Natarajan V (2020) Novel Post-harvest Intervention using rice bran wax edible coating for shelf-life enhancement of Solanum lycopersicum fruit- Journal of Food Processing and Preservation. e14989.
4. Anand, M. T., Venkatachalapathy, N., Anandakumar, S., & Pare, A. (2020). Effect of Roller Speed and Inclination Angle on the Stem Cutting Efficiency of Shallot Onion. Current Journal of Applied Science and Technology, 177-183.
5. Naik G.M., Abhirami P, & Venkatachalapathy N.(2020). Mung Bean. In Pulses. Springer,213-228.
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7. Sivabalan K, Sunil CK,Venkatachalapathy N (2019) Mass modeling of coconut (*Cocos nucifera* L.) with physical characteristics International Journal of Chemical Studies, 3, 5067-5072.
8. Lavanya M.N., Saikiran K.C& Venkatachalapathy N.(2019).Stabilization of rice bran milling fractions using microwave heating and its effect on storage. Journal of Food science and technology, 56(2), 889-895.

9. Ashokkumar KN, Anand T,Venkatachalapathy N (2019) Studies on Pre-Processing Techniques of Coconut and Optimization to Separate Coconut Meat from the Testa Int. J. Pure App. Biosci 7(2) 532 – 543.
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11. Saikiran, K. C. S., & Venkatachalapathy, N. (2018). Cooking Qualities of Thin Layered Humidified Paddy. Chemical Science International Journal, 1-6.
12. Saikiran K,Perli M, Reddy N S, Venkatachalapathy N (2018) Mechanical Methods of Microencapsulation: A Review Int. J Curr.Microbiol. App. Sci. 7 (11), 1251-1260
13. Saikiran K,ReddyN.S.,&Venkatachalapathy, N. (2018). Different Drying Methods for Preservation of Dates: A Review. Current Journal of Applied Science and Technology, 1-10.
14. Adwitiya D, Natarajan V(2017) A review on impact of biopolymer blends on film attributes for packaging applications. Trends in Biosciences 10 (34), 7184-88
15. A Samaddar, MM Azam, K Singaravadivel (2017) Postharvest Management and Value Addition of Rice and Its By-Products The Future Rice Strategy for India, 301-334.
16. Lavanya M.N, Venkatachalapathy N. Manickavasagan A. (2017). Physicochemical characteristics of rice bran. In Brown Rice Springer, Cham. 79-90.
17. Manickavasagan A., Santhakumar C., &Venkatachalapathy N.(2017). Brown Rice. Springer 290.
18. Salu A.K.,Yadav B.K., Santhakumaran A.,Venkatachalapathy N& Singaravadivel, K. Effect of temperature on the respiration of milky mushroom. International Journal of Science, Environment and Technology 5 (4), 2161-68
19. Das A,Venkatachalapathy N(2016).Profitable exploitation of coffee pulp-a review International Journal of Applied and Natural Sciences,5 (1), 75-82.
20. Sunil, C. K., Venkatachalapathy, N., Shanmugasundaram, S., & Loganathan, M. (2016). Engineering properties of foxtail millet (*Setaria italic* L): Variety-HMT 1001. International Journal of Science, Environment and Technology, 5(2), 632-637.
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