

Dr. T. Poongodi Vijayakumar, PROFESSOR and HEAD, Department of Food Science, Technology and Nutrition, Periyar University.

- 1) Saranya P, Poongodi Vijayakumar T. Preliminary phytochemical screening of raw and thermally processed Palmyra palm (*Borassus flabellifer* linn.) fruit pulp. JIPBS. 2016;3(1):186-193.
- 2) TP Vijayakumar, R Kowsalya, L Banupriya (2015). Characterization and mathematical modelling of drying behaviour of wood apple (*Limonia Acidissima*) pulp. NISCAIR-CSIR, India
- 3) Santhi, K. and Poongodi, V. T. (2014). Physical and functional characteristics of milling fractions of Indian kavun pigmented brown rice (*oryza sativa* l.). International Journal of Agricultural & Food Science, 4 (2): 78 –83.
- 4) Poongodi V.K.T., Punitha K. and Banupriya L., (2013). Drying characteristics and quality evaluation of wood apple (*Limonia acidissima* L.) fruit pulp powder. Inter. J. of Curr. Tre. Res., 2(1): 147-150.
- 5) Bukya A, Vijayakumar TP (2013) Properties of industrial fraction of sesame seed (*Sesamum indicum* L.). Int J Agric Food Sci 3:86–89.
- 6) Poongodi Vijayakumar T, Boopathy P (2012) Optimization of ingredients for noodle preparation using response surface methodology. J Food Science and Technology.
- 7) TP Vijayakumar, M Deepa, and S Sharmila. Innovative pretreatment process for puffing of red sorghum (*sorghum bicolor*). In On a Sustainable Future of the Earth's Natural Resources, pages 531–541.
- 8) M Deepa, Poongodi Vijayakumar, Optimizing alkali concentration and steeping time in sodium metabisulfite method of starch extraction from sorghum, Int. J. Cur. Tr. Res 2 (1), 7-13.
- 9) K Santhi, T Poongodi Vijayakumar, Moist Heat Treatment Effect on Properties of Isolated Native Red Sorghum (*Sorghum Bicolor*) Starch, Book on a Sustainable Future of the Earth's Natural Resources, 517-529.