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List of last 5 year publication details

1. Pandiselvam, R., Thirupathi, V., Mohan, S., Vennila, P., Uma, D., Shahir, S.,Gaseous ozone A potent pest management strategy to control Callosobruchus infesting green gram,2019, Journal of applied entomology.143 (4).Pp:451-459

2. Shahir, S.,Visvanathan, R., Eyarkainambi, V., and Chandrasekar, V.,Mathematical modeling of physical properties of banana fruit for machine vision systems using image processing method,2018,Journal of Advanced Research in dynamical and control systems. 10 (10).Pp:611-617

3. Pandiselvam, R., Subhashini,S.,Banuu Priya, E.P., Kothakota, P., Ramesh,S.V., & Shahir, S.,2018, Ozone based food preservation: a promising green technology for enhanced food safety. Ozone: Science & Engineering. 41 (1).Pp:17 - 34.

4. Eyarkai Nambi, V., Thangavel, K.,Shahir, S., Chandrasekar, V., & Meena, V.S., 2017. Classification of ripening period and development of colour grade chart for Neelam mangoes using multivariate cluster analysis. The Horticultural Society of India (Regd.), 74(1), Pp 109-114.

5. Eyarkai Nambi, V., Thangavel, K., Manickavasagan, A., and Shahir, S.,. 2017. Comprehensive ripeness-index for prediction of ripening level in mangoes by multivariate modelling of ripening behaviour. International Agrophysics, 31(1). Pp 35-44

6. Eyarkai Nambi, V., Thangavel, K., Shahir, S., and Chandrasekar, V.,2016, Color Kinetics during Ripening of Indian Mangoes. International Journal of Food Properties, 19(10), Pp.2147-2155.

7. Eyarkai Nambi, V.,Thangavel, K., Shahir, S., and Thirupathi,V., 2016, Comparison of Various RGB Image Features for Nondestructive Prediction of Ripening Quality of "Alphonso" Mangoes for Easy Adoptability in Machine Vision Applications: A Multivariate Approach. Journal of Food Quality. 39(6). Pp.816-825.

8. Eyarkai Nambi, V., Thangavel, K., Shahir, S., and Geetha.V., 2015, Evaluation of colour behavior during ripening of Banganapalli mango using CIE-Lab and RGB colour coordinates. Journal of Applied Horticulture. 17(3). Pp.205-209.

9. Shahir, S.,, Visvanathan, R., Eyarkai Nambi, V., and Chandrasekar, V.,2015, Modelling the mass of banana fruit by geometrical attributes. Agricultural Engineering. 2 (1). Pp 91-99

10. V.Eyarkainambi, Thangavel, K., Shahir, S., and Chandrasekar, V.,2015, Mathematical modelling of physical properties of Indian mangoes using image processing method for machine vision systems. Agricultural Engineering. 2 (1). Pp 29-40.

11. Shahir, S., and Visvanathan, R., 2014, Changes in colour value of banana *var. Grand Naine* during ripening. Trends in Bioscience. 7 (9). Pp 726-728.

12. Shahir, S., and Visvanathan, R., 2014. Maturity measurement of Mango and banana as related to ripening. Trends in Bioscience. 7 (9). Pp 741-744.

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