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**Assistant Professor** 

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2020	Effect of parboiling methods on the physicochemical characteristics and glycemic index of rice varieties SK Sivakamasundari, JA Moses, C Anandharamakrishnan Journal of Food Measurement and Characterization 14 (6), 3122-3137
2020	Photolytic and photocatalytic detoxification of mycotoxins in foods P Murugesan, DK Brunda, JA Moses, C Anandharamakrishnan Food Control, 107748
2020	Predicting human glucose response curve using an engineered small intestine model in combination with mathematical modeling SR Priyadarshini, A Elumalai, JA Moses, C Anandharamakrishnan Journal of Food Engineering, 110395
2020	Production of bromelain aerosols using spray-freeze-drying technique for pulmonary supplementation MN Lavanya, R Preethi, JA Moses, C Anandharamakrishnan Drying Technology, 1-13
2020	Customized Shapes for Chicken Meat–Based Products: Feasibility Study on 3D-Printed Nuggets A Wilson, T Anukiruthika, JA Moses, C Anandharamakrishnan Food and Bioprocess Technology, 1-16
2020	Aerosol Performance of Beta-carotene Supplementation Prepared by Spray and Spray-Freeze Drying MN Lavanya, S Deotale, JA Moses, C Anandharamakrishnan International Research Journal of Pure and Applied Chemistry, 18-31
2020	Empirical characterization of hydration behavior of Indian paddy varieties by physicochemical characterization and kinetic studies S Aruva, S Dutta, JA Moses Journal of Food Science 85 (10), 3303-3312
2020	Effect of varietal differences on the oral processing behavior and bolus properties of cooked rice P Sethupathy, SK Sivakamasundari, JA Moses, C Anandharamakrishnan International Journal of Food Engineering 1 (ahead-of-print)
2020	Conductive hydro drying of beetroot ( <i>Beta vulgaris</i> L) pulp: Insights for natural food colorant applications R Preethi, SM Deotale, JA Moses, C Anandharamakrishnan Journal of Food Process Engineering, e13557
2020	Stability of Instant Coffee Foam by Nanobubbles Using Spray-Freeze Drying Technique  SM Dootele, S Dutte, IA Moses, C Apandharamekrishnan

SM Deotale, S Dutta, JA Moses, C Anandharamakrishnan

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2020	Solar dryers for food applications: Concepts, designs, and recent advances Y Mohana, R Mohanapriya, T Anukiruthika, KS Yoha, JA Moses, Solar Energy 208, 321-344
2020	Utilization of food waste streams for the production of biopolymers S Ranganathan, S Dutta, JA Moses, C Anandharamakrishnan Heliyon 6 (9), e04891
2020	Water decontamination of using non-thermal plasma: Concepts, applications, and prospects P Murugesan, JA Moses, C Anandharamakrishnan Journal of Environmental Chemical Engineering, 104377
2020	Total conjugated linoleic acid content of ruminant milk: The world status insights K Zongo, S Krishnamoorthy, JA Moses, F Yazici Food Chemistry, 127555
2020	Conductive hydro drying as an alternative method for egg white powder production R Preethi, D Shweta, JA Moses, C Anandharamakrishnan Drying Technology, 1-13
2020	Edible coating with resveratrol loaded electrospun zein nanofibers with enhanced bioaccessibility MM Leena, KS Yoha, JA Moses, C Anandharamakrishnan Food Bioscience, 100669
2020	3D Extrusion Printability of Rice Starch and Optimization of Process Variables R Theagarajan, JA Moses, C Anandharamakrishnan Food and Bioprocess Technology
2020	One step synthesis of fluorescent carbon dots from <i>neera</i> for the detection of silver ions P Murugesan, JA Moses, C Anandharamakrishnan Spectroscopy Letters, 1-9
2020	Development of fiber-enriched 3D printed snacks from alternative foods: A study on button mushroom K Keerthana, T Anukiruthika, JA Moses, C Anandharamakrishnan Journal of Food Engineering, 110116
2020	Nanotechnology in the Beverage Industry: Fundamentals and Applications A Amrane, S Rajendran, TA Nguyen, AM Sharoba, AA Assadi Elsevier
2020	Multilayer packaging: Advances in preparation techniques and emerging food

	applications T Anukiruthika, P Sethupathy, A Wilson, K Kashampur, JA Moses Comprehensive Reviews in Food Science and Food Safety 19 (3), 1156-1186
2020	Conductive hydro drying through refractance window drying – An alternative technique for drying of <i>Lactobacillus plantarum</i> (NCIM 2083) KS Yoha, JA Moses, C Anandharamakrishnan Drying Technology 38 (5-6), 610-620
2020	Nanofibre-based bilayer biopolymer films: enhancement of antioxidant activity and potential for food packaging application SKV Bharathi, MM Leena, JA Moses, C Anandharamakrishnan International Journal of Food Science & Technology 55 (4), 1477-1484
2020	Foaming Characteristics of Beverages and Its Relevance to Food Processing S Deotale, S Dutta, JA Moses, VM Balasubramaniam Food Engineering Reviews, 1-22
2020	Performance of an atmospheric plasma discharge reactor for inactivation of <i>Enterocococcus faecalis</i> and <i>Escherichia coli</i> in aqueous media P Murugesan, JA Moses, C Anandharamakrishnan Journal of Environmental Chemical Engineering, 103891
2020	Three fluid nozzle spray drying for co-encapsulation of curcumin and resveratrol and controlled release MM Leena, MG Antoniraj, JA Moses, C Anandharamakrishnan Journal of Drug Delivery Science and Technology, 101678
2020	Effect of encapsulation methods on the physicochemical properties and the stability of <i>Lactobacillus plantarum</i> (NCIM, 2083) in synbiotic powders and in-vitro digestion conditions KS Yoha, JA Moses, C Anandharamakrishnan Journal of Food Engineering, 110033
2020	3D printing of grinding and milling fractions of rice husk S Nida, T Anukiruthika, JA Moses, C Anandharamakrishnan Waste and Biomass Valorization, 1-10
2020	Iron deficiency anemia: A comprehensive review on iron absorption, bioavailability and emerging food fortification approaches S Kumar, T Anukiruthika, S Dutta, AV Kashyap, JA Moses Trends in Food Science & Technology
2020	Zein-based anti-browning cling wraps for fresh-cut apple slices SK Vimala Bharathi, M Maria Leena, JA Moses, C Anandharamakrishnan International Journal of Food Science & Technology 55 (3), 1238-1245

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2020	Food Oral Processing and Tribology: Instrumental Approaches and Emerging Applications P Sethupathy, JA Moses, C Anandharamakrishnan Food Reviews International, 1-34
2020	Trends in Food Science & Technology Iron deficiency anemia: A comprehensive review on iron absorption, bioavailability and emerging food fortification approaches. 99 (March K Shubham, T Anukiruthika, S Dutta, AV Kashyap, JA Moses,
2020	Synergistic potential of nutraceuticals: mechanisms and prospects for futuristic medicine MM Leena, G Silvia, V Kannadasan, M Jeyan, C Anandharamakrishnan Food & Function
2020	Nanopatterning of Biomolecules SM Deotale, S Dutta, JA Moses, C Anandharamakrishnan Elsevier
2020	Nanodevices for the detection of pathogens in milk P Priyadharshini, V Amalnath, AB Perumal, JA Moses Nanotechnology in the Beverage Industry, 435-469
2020	Recent Trends in Nanocomposite Packaging Materials SKV Bharathi, P Murugesan, JA Moses, C Anandharamakrishnan Elsevier
2020	Solid Lipid Nanoparticles: Formulation and Applications in Food Bioactive Delivery SK Sivakamasundari, M Leena, JA Moses, C Anandharamakrishnan Elsevier
2020	Cross-linked chitosan microparticles preparation by modified three fluid nozzle spray drying approach M Gover Antoniraj, M Maria Leena, JA Moses, C Anandharamakrishnan International Journal of Biological Macromolecules
2020	Biopolymer Nanocomposites and Its Application in Food Processing R Preethi, MM Leena, JA Moses, C Anandharamakrishnan Green Nanomaterials, 283-317
2020	Surface Modification of Bio-polymeric Nanoparticles and Its Applications KS Yoha, SR Priyadarshini, JA Moses, C Anandharamakrishnan Green Nanomaterials, 261-282

2020	Characterisation of Green Nanomaterials T Anukiruthika, S Priyanka, JA Moses, C Anandharamakrishnan Green Nanomaterials, 43-79
2020	Biomedical and food applications of biopolymer-based liposome S Dutta, JA Moses, C Anandharamakrishnan Biopolymer-Based Formulations, 167-192
2020	Nanoencapsulation of nutraceutical ingredients MM Leena, L Mahalakshmi, JA Moses, C Anandharamakrishnan Biopolymer-Based Formulations, 311-352
2020	Micro-and nano-encapsulation of $\beta$ -carotene in zein protein: size-dependent release and absorption behavior L Mahalakshmi, MM Leena, JA Moses, C Anandharamakrishnan Food & Function 11 (2), 1647-1660
2020	Potential applications of nanofibers in beverage industry MM Leena, SKV Bharathi, JA Moses, C Anandharamakrishnan Nanoengineering in the beverage industry, 333-368
2020	Nanoencapsulation of Green Tea Polyphenols S Dutta, SK Sivakamasundari, JA Moses, C Anandharamakrishnan Nanoengineering in the Beverage Industry, 229-261
2020	3D printing of egg yolk and white with rice flour blends T Anukiruthika, JA Moses, C Anandharamakrishnan Journal of Food Engineering 265, 109691
2020	Physical, sensory, <i>in-vitro</i> starch digestibility and glycaemic index of granola bars prepared using sucrose alternatives P Sethupathy, P Suriyamoorthy, JA Moses, A Chinnaswamy International Journal of Food Science & Technology 55 (1), 348-356
2019	Formulation and characterization of $\beta$ -carotene loaded solid lipid nanoparticles S Selvakumar, AB Janakiraman, ML Michael, M Jeyan Arthur, Journal of Food Processing and Preservation 43 (12), e14212
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2019	Refractance Window Drying and Its Applications in Food Processing

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2019	Coffee oil as a natural surfactant SM Deotale, S Dutta, JA Moses, C Anandharamakrishnan Food chemistry 295, 180-188
2019	Properties of food packaging biocomposites and its impact on environment KS Yoha, MM Leena, JA Moses, C Anandharamakrishnan Composites for environmental engineering, 347-381
2019	Bio-composites from food wastes P Choudhary, P Suriyamoorthy, JA Moses, C Anandharamakrishnan Composites for Environmental Engineering, 319-345
2019	3D extrusion printing and post-processing of fibre-rich snack from indigenous composite flour P Krishnaraj, T Anukiruthika, P Choudhary, JA Moses Food and Bioprocess Technology 12 (10), 1776-1786
2019	Photocatalytic disinfection efficiency of 2D structure graphitic carbon nitride-based nanocomposites: a review P Murugesan, JA Moses, C Anandharamakrishnan Journal of Materials Science, 1-30
2019	Applications of 3D printing in food processing N Nachal, JA Moses, P Karthik, C Anandharamakrishnan Food Engineering Reviews 11 (3), 123-141
2019	Preservatives and Preservation Approaches in Beverages: Volume 15: The Science of Beverages A Grumezescu, AM Holban Academic Press
2019	Liposomal Encapsulation of $\alpha$ -lipoic Acid as a Food Supplement S Dutta, P Choudhary, JA Moses, C Anandharamakrishnan International Journal of Food Engineering 5 (2)
2019	Improvement of bioavailability for resveratrol through encapsulation in zein using electrospraying technique H Jayan, MM Leena, SKS Sundari, JA Moses, C Anandharamakrishnan Journal of Functional Foods 57, 417-424
2019	Influence of different hydrocolloids on dispersion of sweet basil seeds ( <i>Ocimum basilicum</i> ) in fruit-flavoured beverages T Prabhuswamy, K Tamilselvan, MJMichael, JAMoses Croatian journal of food science and technology 11 (1), 37-43

2019	Diarylheptanoids as nutraceutical: A review G Ganapathy, R Preethi, JA Moses, C Anandharamakrishnan Biocatalysis and agricultural biotechnology 19, 101109
2019	Spray freeze drying: Emerging applications in drug delivery DA Vishali, J Monisha, SK Sivakamasundari, JA Moses Journal of Controlled Release 300, 93-101
2019	Valorisation of grape pomace (cv. <i>Muscat</i> ) for development of functional cookies R Theagarajan, L Malur Narayanaswamy, S Dutta, JA Moses International Journal of Food Science & Technology 54 (4), 1299-1305
2019	Alginates for food packaging applications R Theagarajan, S Dutta, JA Moses, C Anandharamakrishnan Alginates: Applications in the biomedical and food industries, 207)
2019	Potential application of alginates in the beverage industry S Vijayalakshmi, SK Sivakamasundari, JA Moses Alginates: Applications in the Biomedical and Food Industries 13, 233-261
2019	Nanocomposite for Food Packaging SKV Bharathi, B Rohini, JA Moses, C Anandharamakrishnan Food Nanotechnology, 275-307
2019	Electrospraying and spinning techniques: Fabrication and its potential applications M Leena, KS Yoha, JA Moses, C Anandharamakrishnan Food Nanotechnology, 187-216
2019	Characteristics and Behavior of Nanofluids SKV Bharathi, S Dutta, JA Moses, C Anandharamakrishnan Food Nanotechnology, 29-44
2019	Influence of spray-drying conditions on microencapsulation of fish oil and chia oil MN Lavanya, T Kathiravan, JA Moses, C Anandharamakrishnan Drying Technology
2019	Computational Modelling of Hydration Kinetics of Paddy KS Priya, A Dharani, NG Kumar, JA Moses, C Anandharamakrishnan Journal of Agricultural Engineering 56 (4), 269-275
2019	Progress in Supercritical Extraction of Nutraceuticals From Herbs and Spices P Sethupathy, S Dutta, JA Moses, C Anandharamakrishnan Elsevier
2019	Nanofibers in Food Applications MM Leena, KS Yoha, JA Moses, C Anandharamakrishnan Elsevier

2019	Toxicology Aspects of Nanomaterials R Preethi, MM Leena, JA Moses, C Anandharamakrishnan Elsevier
2019	Advances in Supercritical Carbon dioxide Assisted Sterilization of Biological Matrices SM Deotale, S Dutta, JA Moses, C Anandharamakrishnan Elsevier
2019	Nanocomposite for Food Packaging in: Food Nanotechnology: Principles and Applications SK Vimala Bharathi, B Rohini, JA Moses, C Anandharamakrishnan Taylor & Francis Group
2019	Hermetic storage of coriander (Coriandrum sativum L.) seeds for improved quality MP Thanushree, KS Yoha, JA Moses, M Loganathan International Journal of Chemical Studies 7 (3), 5165-5172
2019	Modern Applications of Supercritical Fluids Extraction in Food Toxicology T Anukiruthika, S Dutta, JA Moses, C Anandharamakrishnan Elsevier
2019	Comparative study on hydration kinetics of selected Indian paddy varieties S Aruva IJCS 7 (4), 738-743
2019	Optimizing Beverage Pasteurization Using Computational Fluid Dynamics A Jha, JA Moses, C Anandharamakrishnan Preservatives and Preservation Approaches in Beverages, 237-271
2019	Electrospraying and Spinning Techniques: Principles and Applications L Maria, KS Yoha, JA Moses, C Anandharamakrishnan Food Nanotechnology 1, 187-216
2019	Multilayer Encapsulation Techniques: Principles and Applications S Dutta, JA Moses, C Anandharamakrishnan Food Nanotechnology 1, 411-434
2019	Nanocomposite for Food Packaging: Principles and Applications BSK Vimala, B Rohini, JA Moses, C Anandharamakrishnan Food Nanotechnology 1, 275-307
2019	Understanding the Risk: Principles and Applications SKS Sundari, JA Moses, C Anandharamakrishnan Food Nanotechnology 1, 45-66
2019	Characteristics and Behavior of Nanofluids: Principles and Applications

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2019	Protein- and Polysaccharide-Based Nanoparticles: Principles and Applications S Priyanka, S Kritika, JA Moses, C Anandharamakrishnan Food Nanotechnology 1, 125-154
2019	Fabrication of Nanomaterials: Principles and Applications R Preethi, L Maria, JA Moses, C Anandharamakrishnan Food Nanotechnology 1, 95-124
2019	Ethical and Regulatory Issues in Applications of Nanotechnology in Food: Principles and Applications L Maria, JA Moses, C Anandharamakrishnan Food Nanotechnology 1, 67-92
2018	Encapsulation of nutraceutical ingredients in liposomes and their potential for cancer treatment S Dutta, JA Moses, C Anandharamakrishnan Nutrition and cancer 70 (8), 1184-1198
2018	Improving Bread-Baking Process Under Different Oven Load Conditions by CFD Modeling N Chhanwal, JA Moses, C Anandharamakrishnan Computational Fluid Dynamics in Food Processing 2e, 225
2018	Ageing of rice: A review A Saikrishna, S Dutta, V Subramanian, JA Moses Journal of Cereal Science 81, 161-170
2018	Refractance window drying of foods: A review LM Raghavi, JA Moses, C Anandharamakrishnan Journal of food engineering 222, 267-275
2018	Interaction phenomena between packaging and product SKV Bharathi, JA Moses, C Anandharamakrishnan Bio-based Materials for Food Packaging, 33-56
2018	Detection Techniques for Insect Infestation in Stored Grains MP Thanushree, BSK Vimala, JA Moses, C Anandharamakrishnan Agricultural Engineering Today 42 (4), 48-56
2018	Hermetic storage-an ecofriendly safe storage method for long term storage of black gram R Meenatchi, J Alice, PP Patricia, JA Moses, C Anandharamakrishnan Julius-Kühn-Archiv, 661-666

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2018	Testing methods for packaging materials H Jayan, JA Moses, C Anandharamakrishnan Bio-based Materials for Food Packaging, 57-79
2018	Modern frontiers and applications of spray-freeze-drying in design of food and biological supplements S Dutta, JA Moses, C Anandharamakrishnan Journal of Food Process Engineering 41 (8), e12881
2018	Nano and microencapsulation using food grade polymers SKV Bharathi, JA Moses, C Anandharamakrishnan Polymers for food applications, 357-400
2017	Nano Food Fortification T Kathiravan, JA Moses, C Anandharamakrishnan EVERYMANS SCIENCE 52 (3), 171-175
2017	Green Synthesis of Metal Nanoparticles using Spices KS Bharath, LM Maria, JA Moses, C Anandharamakrishnan Cuting Edge 3, 42-45
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2016	Effect of insect infestation on the physical properties of black gram ( <i>Vigna mungo</i> ) BSK Vimala, PV Vishnu, E Vishnu, JA Moses, J Alice Research and Reviews: Journal of Crop Science and Technology 5 (1), 17-24
2016	Pasting characteristics of raw rice flour obtained from various mill types B Prabhakaran, JA Moses Advances in Life Sciences 5 (5), 1605-1609
2016	Machine Vision System for Food Grain Quality Evaluation: A Review P Vithu, JA Moses Trends in Food Science & Technology

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2015	Hermetic Storage of Food Grains JA Moses, ARP Sujeetha Popular Kheti 3 (3), 77-79
2015	Vacuum packaging of meat P Karthickumar, JA Moses Food Marketing and Technology 5, 42-43
2015	Vacuum frying technology for foods P Karthicumar, JA Moses Food Marketing and Technology 7, 30-33
2015	Indigenous food grain storage concepts of India JA Moses Trends in Biosciences 8 (22), 6210-6216
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