

Important Research Publications

Sr. No.	Publication	NAAS Rate of Journals
1.	Biswal AK, Dhaliwal HS, Singh Z, Mahajan BVC and Gill KS 2020. Postharvest application of methyl jasmonate, 1-methylcyclopropene and salicylic acid extends the cold storage life and maintain the quality of 'Kinnow' mandarin (<i>Citrus nobilis</i> L. X <i>C. deliciosa</i> L.) fruit. <i>Postharvest Biology and Technology</i> , 161: 111064	9.93
2.	Kapoor Swati , Gandhi N, Tyagi SK, Kaur Amarjeet and Mahajan BVC 2020. Extraction and characterization of guava seed oil: A novel industrial by product. <i>Food Science Technology-LWT</i> 132: 109882.	9.71
3.	Shilpa, Mahajan BVC , Singh Navprem, Sharma Sucheta, Kaur Sumanjit 2020. Alleviation of enzymatic browning and maintenance of postharvest quality of litchi (<i>Litchi chinensis</i>) fruit with packaging films. <i>Indian Journal of Agricultural Sciences</i> 90: 142-145.	6.25
4.	Mohini Prabha Singh, Pooja Nikhanj , Harpreet Singh Sodhi (2020) Physico-chemical and nutritional studies on vinegar dips for shelf life extension of <i>Agaricus bisporus</i> . <i>Journal of Food Processing and Preservation</i> .	7.29
5.	Suruchi Vij, Dharminder Pathak, Pankaj Rathore and Pooja (2020) Genetic analysis of some morphological traits in synthetic × naturally polyploid cotton derivatives. <i>Journal of Genetics</i>	6.83
6.	Shilpa, Mahajan, BVC , Navprem Singh and Sumanjit Kaur (2019). Hydrocooling delays pericarp browning, enzymatic activities and maintains quality of litchi fruits under cold chain conditions. <i>Indian J. Horticulture</i> 76(1):162-167	6.11
7.	Kapoor Swati, Mahajan BVC , Sharma Satpal and Gandhi N 2019. Storage behaviour of different potato varieties under ambient conditions. <i>Agric Res J</i> 56: 576-578.	4.71
8.	Mahajan, BVC , Chahel TS, Dhillon WS and Kapoor Swati (2018). Postharvest quality maintenance of W. Murcott mandarin using packaging films. <i>Indian Journal of Agricultural Sciences</i> 88(8): 1270-1274	6.23
9.	Mahajan, BVC, Kapoor, Swati and Tandon, Ritu (2018) . Transformation in physico-chemical and bioactive constituents in variable grades of Kinnow mandarin during different stages of maturity. <i>Nutri Food Sci Int J</i> . 2018; 6(1): 555679 DOI: 10.19080/NFSIJ.2018.05.555679	6.08
10.	Gandhi N, Singh B, Sharma S and Kapoor S (2018) Extrusion Process Optimization of Corn Starch to Develop Instant Vegetable Soup Mix. <i>Int. J. Curr. Microbiol. App. Sci</i> 7: 2886-2910	5.03
11.	Sandeep Singh Yadav, Eresh kumar khuruba, C M Abroal and Varsha Kanojia . 2018. Assessment of physical parameters of water chestnut based extruded snacks. The Andhra agricultural journal. 65 (spl):pp-410-415. ISSN: 0003-2950.	4.14
12.	S. Z. Hussain, B. Ammatullah, Varsha Kanojia , M. Reshi, B. Naseer and H.R.Naik. 2018. Design and development of technology for walnut cracking. <i>Journal of food science and technology</i> . 55 (5).	7.80

13.	Varsha kanojia , Monisa Yousouf, Monika Reshi and Abdul Rouf. 2018. Applications and advanced innovation of freeze drying technique for preservation of fruits and vegetables. <i>The Andhra agricultural journal</i> . 65 (spl):pp-494-499	4.14
14.	Kaur M, Mahajan BVC , Tandon, R , Dhatt, Ajmer Singh and Dhillon, WS (2017). Effect of polymeric films on physiological, biochemical and enzymatic changes in eggplant (<i>Solanum melongena</i>) under ambient conditions. <i>Indian Journal of Agricultural Sciences</i> , 87 (7): 923–929	6.23
15.	Dhillon WS, Mahajan BVC , Gill PPS, Tandon, R and Kumar, M. (2017). Shelf-life extension of pear with coatings under ambient and super market Conditions. <i>Indian Journal of Horticulture</i> , 74(3): 429-435.	6.11
16.	Swati Kapoor , Aasima Rafiq and Savita Sharma (2017) Protein engineering and its applications in food industry. <i>Critical Reviews in Food Science and Nutrition</i> 57 (11): 2321-2329	11.18
17.	Dadi Bhaskar, Sunil K Kahtkar, Rekha Chawla, Harsh Panwar and Swati Kapoor (2017) Effect of β -glucan fortification on physico-chemical, rheological, textural, color and organoleptic characteristics of low fat dahi. <i>J Food Sci Technol</i> 54(9): 2684-2693	7.85
18.	Nikhaj P , Kocher GS (2017) Statistical optimization of ethanol fermentation parameters for processing local grape cultivars to wines. <i>Journal of Food Processing and Preservation</i> . DOI 10.1111/jfpp.13319	6.89
19.	Sourav Kumar, Pooja Nikhanj and G S Kocher (2017) Fermentation of diverse substrates for wine production. <i>International Journal of Current Microbiology and Applied Sciences</i> . 6(12):2676-82	5.38
20.	Varsha Kanojia and Mohan Singh. 2017. A study on techno-economic feasibility for production of brown rice based extruded snacks. <i>International Journal of Chemical Studies</i> . 2017; 5(6): 1857-1859	5.31
21.	Gill K S, Dhaliwal H S, Mahajan B V C , Paliyath, G and Boora, R S (2016). Enhancing postharvest shelf life and quality of guava (<i>Psidium guajava</i> L.) cv. Allahabad Safeda by pre-harvest application of hexanal containing aqueous formulation. <i>Postharvest Biology and Technology</i> , 112:224-232.	9.11
22.	Mahajan B V C , Dhillon W S, Kaur M K, Jindal S K, Dhaliwal M S and Singh S P (2016). Effect of packaging and storage environments on quality and shelf-life of bell pepper (<i>Capsicum annuum</i>). <i>Indian Journal of Agricultural Sciences</i> , 86 (6): 738–42.	6.23
23.	Dhillon, WS, Mahajan, BVC , Chahil, TS, Kumar Mahesh, Sidhu, M.K. and Singh, SP (2016). Effect of packaging films on shelf life and quality of Daisy mandarin under ambient conditions. <i>Indian Journal of Horticulture</i> , 73: 262-266.	6.10
24.	Gill, K.S., Dhaliwal, H.S. and Mahajan, B.V.C. (2016). Preharvest application of salicylic acid and n-propylgallate for enhancing shelf life of guava. <i>Indian Journal of Horticulture</i> , 73: 279-286.	6.11
25.	Dhillon W S, Mahajan B V C , Chahil, TS, Kumar, M, and Singh S P (2016). Effect of different packaging films on shelf-life and quality of Daisy mandarin under ambient conditions. <i>Indian Journal of Horticulture</i> 73(2): 262-266	6.11
26.	Gill, K.S., Dhaliwal, H.S. and Mahajan, B.V.C. (2016). Preharvest	6.11

	application of salicylic acid and n-propylgallate for enhancing shelf life of guava. <i>Indian Journal of Horticulture</i> , 73(2): 279-286	
27.	Sandhya, Kumar M, Mahajan BVC and Singh Derminder (2016). Estimation of Geometric properties of different grades of kinnow. <i>Agricultural Engineering Today</i> 40(4): 42-49	5.30
28.	Swati Kapoor and Pushpinder Singh Ranote (2016) Antioxidant components and physico-chemical characteristics of jamun powder supplemented pear juice. <i>J Food Sci Technol</i> 53(5): 2307-2316.	7.85
29.	Aggarwal Poonam, Goyal Payal and Kapoor Swati (2016) Effect of drying methods and pre-treatments on phytonutrients of tomato slices. <i>Int. J. Food Ferment. Technol.</i> 6(2): 1-9.	4.03
30.	Pooja , G. S Kocher and M I S Gill (2016) Dynamics of biochemicals of Punjab MACS purple and H-144 from veraison to maturity under Punjab conditions. <i>Indian Journal of Horticulture</i> . 73 (3):400-404	6.11
31.	Varsha Kanojia and Mohan Singh. (2016). Production of value added snacks from Rice Broken and Okara by Extrusion Cooking Technology. <i>International Journal of Agriculture Sciences</i> . Vol. 8, Issue 51	4.10
32.	Champa, W.A.H., Gill, M.I.S., Mahajan, B.V.C and Bedi, S. (2015). Exogenous Treatment of Spermine to Maintain Quality and Extend Postharvest 1 Life of Table Grapes (<i>Vitis Vinifera</i> L.) cv. Flame Seedless Under Low Temperature Storage. <i>LWT Food Science and Technology</i> , 60:412-419	9.13
33.	Mahajan BVC , Dhillon WS, Kumar M, Singh B (2015) Effect of different packaging films on shelf life and quality of peach under super and ordinary market conditions. . <i>Journal Food Science and Technology</i> , 52(6): 3756-3762.	7.80
34.	Mahajan B V C , Dhillon W S, Kumar M, Singh B and Vashisht V K (2015). Shelf life of different cultivars of potato under ambient conditions. <i>Agric Res J</i> 52 (4): 118-120	4.71
35.	Champa, W.A.H., Gill, M.I.S., Mahajan, B.V.C and Arora, N.K. (2014). Postharvest treatment of polyamines maintains quality and extends shelf-life of table grapes (<i>Vitis vinifera</i> L.) cv. Flame Seedless. <i>Postharvest Biology and Technology</i> , 91:57-63.	9.11
36.	Dhall R. K. Sharma S. R. Mahajan B. V. C. (2014). Development of postharvest protocol of okra for export marketing. <i>Journal of Food science and Technology</i> , 51(8):1622-1625.	7.80
37.	Champa, W.A.H., Gill, M.I.S., Mahajan, B.V.C and Arora, N.K. (2014). Preharvest salicylic acid treatment to improve quality and postharvest life of table grapes cv. Flame Seedless. <i>Journal of Food Science and Technology</i> , Published online vide DOI 10.1007/s13197-014-1422-7	7.80
38.	Pooja , G. S Kocher, M.I.S Gill and N.K Arora (2014) Evaluation of local guava varieties for quality wine production. <i>Indian Journal of Horticulture</i> . 71(4): 554-559	6.11
39.	Kaur, K., Dhillon, W.S. and Mahajan, B.V.C. (2013). Effect of different packaging materials and storage intervals on physical and biochemical characteristics of pear. <i>Journal of Food Science and Technology</i> , 50(1): 147-152	7.80

40.	Mahajan, B.V.C. , Kumar, Dinesh and Dhillon, W.S. (2013). Effect of different polymeric films on shelf life and quality of pear fruits under supermarket conditions. <i>Indian Journal of Horticulture</i> , 70(2): 309-312.	6.11
41.	Mahajan, B.V.C. , Dhillon, W.S. and Kumar, Mahesh (2013). Optimization of storage temperature for Kinnow fruit. <i>Journal of Research Punjab Agricultural University</i> , 50 (1&2): 42-44.	4.71
42.	Dhall, R.K., Sharma. S.R. and Mahajan, B.V.C. (2012). Effect of shrink wrap packaging for maintaining quality of cucumber during storage. <i>Journal of Food Science and Technology</i> , 49(4): 495-499	7.80
43.	Mahajan B.V.C. and Sharma, S.R. (2012). Effect of 1-methylcyclopropene on storage life and quality of peaches. <i>Indian Journal of Horticulture</i> , 69(2):263-267.	6.11
44.	Singh, Jaspreet, Mahajan, B.V.C. and Dhillon, W.S. (2012). Effect of different packaging films on shelf life of individually wrapped pear fruits. <i>Journal of Research Punjab Agricultural University</i> , 49 (1&2): 35-39.	4.71
45.	Pongener,A., Mahajan, B.V.C. and Singh, H. (2011). Effect of different packaging films on storage life and quality of peach fruits under cold storage conditions. <i>Indian Journal of Horticulture</i> , 68: 240-245.	6.11
46.	Kaur, Sumanjit, Dhillon, W.S., Garg, Anita and Mahajan, B.V.C. (2011). Effect of diphenylamine on antioxidant metabolites, in pear cultivars. <i>Indian Journal of Biochemistry</i> , 24(2): 123-126.	4.69
47.	Mahajan B. V. C. Kaur Tajender, Gill M. I. S., Dhaliwal H. S., Ghuman B. S. and Chahil B. S. (2010). Studies on optimization of ripening techniques for banana. <i>Journal of Food Science and Technology</i> , 47(3):315–319	7.80
48.	Mahajan B. V. C. Singh K. Dhillon W. S. (2010). Effect of 1-MCP on storage life and quality of pear fruits. <i>Journal of Food science and Technology</i> , 47(3):351–354.	7.80
49.	Dhall R. K. Sharma S. R. Mahajan B. V. C. (2010) . Effect of packaging on storage life and quality of cauliflower stored at low temperature. <i>Journal of Food science and Technology</i> , 47(1):132-135	7.80
50.	Mandal Goutam , H. S. Dhaliwal and B. V. C. Mahajan (2010) . Effect of preharvest calcium sprays on postharvest life of winter guava. <i>Journal of Food science and Technology</i> , 47(5):501-506.	7.80
51.	Kuldeep Singh, B.V.C. Mahajan and W.S. Dhillon (2010). Effect of pre-storage application of diphenylamine (DPA) on storage life and quality of pear fruits. <i>Indian J Hort. (special issue-November)</i> : 413-418.	6.11
52.	Pongener,A., Mahajan,B.V.C. and Singh, H. (2010). Effect of packaging films on shelf life of peach fruits under supermarket conditions. <i>Journal of Research. P.A.U.</i> 47: 149-153.	4.71
53.	Mahajan, B.V.C. Dhatt, A.S., Kumar, Satish and Manohar L (2009). Studies on cool storage of grapes for extended marketability. <i>Journal of Food science and Technology</i> , 46(4): 363-366	7.80
54.	Mahajan, B.V.C. Dhatt, A.S., Kumar, Satish and Manohar L (2009). Studies on cool storage of grapes for extended marketability. <i>Journal of Food science and Technology</i> , 46(4): 363-366	7.80
55.	Kumar, Satish, Mahajan, B.V.C. and Dhatt, A.S. (2009). Evaluation of	6.11

	corrugated cartons for transport and storage of horticultural produce. <i>Indian Journal of Horticulture</i> , 66(2): 249-253.	
56.	Mahajan, B.V.C. , Singh Gagandeep and. Dhatt, A.S. (2008). Studies on ripening behaviour and quality of winter guava with ethylene gas and ethephon treatments. <i>Journal of Food science and Technology</i> , 45(1): 81-84.	7.80
57.	Mahajan, B.V.C. , and Singh, Gagandeep (2008). Effect of 1-methylcyclopropene on storage life and quality of winter guava. <i>Journal of Food science and Technology</i> , 45(6): 537-539	7.80
58.	Mahajan, B.V.C. , Randhawa, J.S.,Kaur, Harminder and Dhatt A.S. (2008). Effect of postharvest application of calcium nitrate and gibberellic acid on the storage life of plum. <i>Indian Journal of Horticulture</i> , 65 (1): 94-98	6.11
59.	Mahajan, B.V.C. , Dhatt, A.S., Sandhu, K.S and Garg, Anita (2008). Effect of CIPC (isopropyl-N (3-chlorophenyl) carbamate) on storage and processing quality of potato. <i>Journal of Food Agriculture & Environment</i> , 6 (1): 34-38.	5.0
60.	Mahajan, B.V.C. Dhatt, A.S., Kumar, Satish and Manohar L (2006). Effect of pre-storage treatments and packagings on storage behaviour and quality of Kinnow. <i>Journal of Food science and Technology</i> , 43(6): 589-593.	7.80
61.	Mahajan, B.V.C. , Dhillon, W.S. and Dhatt, A.S. (2006). Studies on waxing of pear: Effect of cold storage and shelf life environments on the storage behaviour and quality of pear cv Pathernakh. <i>Indian Journal of Horticulture</i> , 63 (2): 166-170.	6.11
62.	Mahajan, B.V.C. , Dhatt, A.S., Harmail Singh, Kumar, Satish and Sandhu, K.S. (2005). Studies on optimization of storage temperature for Ber fruits. <i>Journal of Research Punjab Agric. Univ.</i> 42(2): 175-180.	4.71
63.	Singh, J., Randhawa, J.S. and Mahajan, B.V.C. (2005). Studies on determining maturity indices of Satluj Purple plum. <i>Journal of Research Punjab Agric. Univ.</i> 42(3): 290-293	4.71
64.	Mahajan, B.V.C. and Dhatt, A.S. (2004). Studies on postharvest calcium chloride application on storage behavior and quality of Asian pear during cold storage. <i>Journal of Food Agriculture & Environment</i> , 2 (3 & 4): 157-159.	5.0
65.	Mahajan, B.V.C. , Dhatt, A.S. and Dhillon, W.S. (2004). Effect of pre-storage treatments on the quality and storage life of Asian pear. <i>Indian Journal of Horticulture</i> , 61 (4): 342-344.	6.11
66.	Dhatt, A.S., Bhatt, A.R., and Mahajan, B.V.C. (2003). Effect of postharvest calcium dips on uptake and fruit firmness in Asian Pear. <i>Indian Journal of Plant Physiology</i> (special issue): 475-479.	5.18