

Dr. BARINDERJEET SINGH TOOR

PERSONAL INFORMATION

Date of Birth: 01-11-1993

Address (Office): Department of Food Science and Technology, Maharaja Ranjit Singh Punjab Technical University, Bathinda, Punjab-151001

Designation: Assistant Professor (Regular)

Mobile no. +91-7710157757

E-mail. dr.barinderjeetsinghst@mrsptu.ac.in

EDUCATION

CLASS	COLLEGE / SCHOOL	YEAR	MAJOR SUBJECTS
Ph.D.	Punjab Agricultural University, Ludhiana – 141004 (Punjab, India)	2018-2022	Food Technology
M. Tech.	National Institute of Food Technology Entrepreneurship and Management, Kundli – 131028 (Haryana, India)	2015-2017	Food Technology and Management
B. Tech.	Punjab Agricultural University, Ludhiana – 141004 (Punjab, India)	2011-2015	Food Technology

QUALIFIED

- ❖ Qualified **ASRB-NET (2021)**
- ❖ Qualified **UGC-NET JRF (2017)**
- ❖ Qualified **GATE-XE (2015)**

PUBLICATIONS

RESEARCH PAPERS

- ❖ Gandhi H, **Barinderjeet Singh Toor**, Kaur A and Kaur J (2022) Effect of processing treatments on physicochemical, functional and thermal characteristics of lentils (*Lens culinaris*). *Food Measurement and Characterization* 16(6), 4603-14. (**NAAS – 9.01**)
- ❖ **Barinderjeet Singh Toor**, Kaur A and Kaur J (2022) Fermentation of legumes with *Rhizopus oligosporus*: effect on physicochemical, functional and microstructural properties. *International Journal of Food Science & Technology* 57(3): 1763-72. (**NAAS – 9.61**)

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- ❖ **Barinderjeet Singh Toor**, Kaur A, Sahota P P and Kaur J (2021) Antioxidant potential, antinutrients, mineral composition and FTIR spectra of legumes fermented with *Rhizopus oligosporus*. *Food Technology and Biotechnology* 59(4): 530-42. (NAAS – 8.33)
- ❖ Dhillon N K, **Barinderjeet Singh Toor**, Kaur A and Kaur J (2022) Characterization and evaluation of yellow pea flour for use in ‘Missi Roti’ a traditional Indian flat bread in comparison with Desi chickpea flour. *The Pharma Innovation* 11(5): 58-64. (NAAS – 5.23)
- ❖ **Barinderjeet Singh Toor**, Singh R and Kaur A (2020) Nutritional and bioactive potential of wheat grass juice powder. *Chemical Science Review and Letters* 9(35): 821-28. (NAAS – 4.75)

CHAPTERS

- ❖ Kumar D K, **Barinderjeet Singh Toor**, Roberts P, Sagar B, Narsaiah K, Dhanavath S, Usmani Z, Gupta V K, Bhat R and Sharma M (2023) Lactic acid. In: Gupta V K, Tuohy M, Ramteke P, Nguyen Q and Bhat R (eds) *Valorization of Biomass to Bioproducts. Organic Acids and Biofuels*. Elsevier, Pp. 79-100.
- ❖ Bhullar H K, **Barinderjeet Singh Toor** and Kaur A (2023) Applications of electrospinning technology in foods: An overview. In: Malik J A, Goyal M R, Birwal P and Watharkar R B (eds) *Advanced Research Methods in Food Processing Technologies*. CRC Press, Florida, USA. (In press)
- ❖ **Barinderjeet Singh Toor**, Kataria A, Kaur A and Sharma S (2022) Advances in food fermentation. In: Goyal M R, Mishra S K and Birwal P (eds) *Food Processing and Preservation Technology: Advances, Methods, and Applications*. CRC Press, Florida, USA Pp. 203-44.
- ❖ **Barinderjeet Singh Toor**, Bhullar H K and Kaur A (2021) Advances in osmotic dehydration. In: Goyal M R, Birwal P and Sharma M (eds) *Handbook of Research on Food Processing and Preservation Technologies: Volume 1: Nonthermal and Innovative Food Processing Methods*. CRC Press, Florida, USA Pp. 245-76.

ARTICLES IN MAGAZINES

- ❖ Kataria A and **Barinderjeet Singh Toor** (2020) A focus on probiotics and prebiotics as functional foods. *Food & Drink Industry* 6(1): 42-45.
- ❖ Kataria A and **Barinderjeet Singh Toor** (2020) Dairy industry faces 30% dip in demand during Covid-19 lockdown period. *Food & Beverage News* <http://www.fnbnews.com/Hotels-Hospitality/dairy-industry-faces-30-dip-in-demand-during-covid19-lockdown-period-55796> (Published online 5 May’ 2020).
- ❖ **Barinderjeet Singh Toor** and Kataria A (2019) Cryogenic freezing and chilling systems – uses and benefits. *Food & Beverage News* 11(Special Feature): 14.

CONFERENCES

- ❖ **Barinderjeet Singh Toor**, Kaur A and Kaur J (2019) Envisioning the exploitation of propolis in the food industry. *International Conference on Contemporary Issues in Integrating Health and Nutrition with the Emerging Areas of Food Technology, Agriculture, Environment and Allied Sciences* pp. 90. Shyama Prasad Mukherji College for Women, University of Delhi, New Delhi (Abstr). – Oral presentation
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- ❖ **Barinderjeet Singh Toor**, Kaur K and Kaur A (2019) Approaches to the food and medicinal uses of plant based genotoxic carcinogens. *Proc. A Multi-Track National Conference SLIETCON-2019* pp. 28. Sant Longowal Institute of Engineering & Technology, Longowal (Abstr). – *Oral presentation*.
- ❖ **Barinderjeet Singh Toor**, Kaur A and Bhullar H K (2019) Mushroom chips by microwave and baking processing. *Proc. A Multi-Track National Conference SLIETCON-2019* pp. 66-67. Sant Longowal Institute of Engineering & Technology, Longowal (Abstr). – *Poster presentation*.

DECLARATION

I hereby declare that the above written particulars are true to the best of my knowledge and belief.

Place : Bathinda