Department of Food Science and Technology (MRSPTU, Bathinda)

Books/ Book chapter

Sr. No.	Department	AcademicYear	Name of Faculty	Title of the book/chapterpublished	Title of the paper	Year of publication	ISBN/ISSN number of the proceeding	Whether atthe time of publication affiliating institutions was same (Yes/No)	Name of thepublisher
1.	Food Science and Technology	2020-2021	Dr. Kawaljit Singh Sandhu	Silver-Based Solvent Extraction of EPA/DHA from Fish Oil: Chemistry and Process Development		2021	9.781E+12	Yes	Taylor & Francis
2.	Food Science and Technology	2020-21	Dr. Kawaljit Singh Sandhu	Biotechnical Processing in the Food Industry: NewMethods, Techniques, and Applications		2021	9.78177E+12	Yes	Taylor & Francis
3.	Food Science and Technology	2020-21	Dr. Kawaljit Singh Sandhu	Millets: Properties, Processing, and Health Benefits		2021	9.78037E+12	Yes	Taylor & Francis
4	Food Science and Technology	2019-2020	Dr. Kawaljit Singh Sandhu	Pearl millet: A draught arrestedcrop		2020	9.78043E+12	Yes	Taylor & Francis
5.	Food Science and Technology	2019-2020	Dr. Kawaljit Singh Sandhu	Shelf Life Enhancement ofPearl Millet Flour		2020	9.78043E+12	Yes	Taylor & Francis
6.	Food Science and Technology	2019-2020	Dr. Kawaljit Singh Sandhu	Phytochemicals and Antioxidant Properties in Pearl Millet		2020	9.78043E+12	Yes	Taylor & Francis
7.	Food Science and Technology	2020-2021	Dr. Kawaljit Singh Sandhu	Pearl Millet: Properties, Functionality and its Applications		2020	9.78043E+12	Yes	Taylor & Francis

8.	Food Science and Technology	2020-2021	Dr. Kawaljit Singh Sandhu	Essential Fatty Acids: Sources, Processing Effects, and Health Benefits		2020	9.78037E+12	Yes	Taylor & Francis
9.	Food Science and Technology	2019-20	Dr. Kawaljit Singh Sandhu	Nanobiotechnologyin Bioformulations	Nanotechnology: A Successful Approach to Improve Nutraceutical Bioavailability	2019	2523-8027	Yes	Springer
10.	Food Science and Technology	2017-18	Dr. Kawaljit Singh Sandhu	Pearl millet: flour and starch properties		2018	9.78177E+12	Yes	Taylor & Francis

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