

**DETAILED CURRICULUM VITAE**

**PROFESSOR JAMUNA PRAKASH**

**DEPARTMENT OF FOOD SCIENCE  
AND NUTRITION**

**UNIVERSITY OF MYSORE,  
MANASAGANGOTRI, MYSORE**

**SEPTEMBER 2012**

## Curriculum vitae : Dr. Jamuna Prakash

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### Academic Qualifications:

Degree	Year	Subject	University	Class
Ph.D.	1992	Food Science	Univ. of Mysore, Mysore.	--
M.Sc.	1976	Foods & Nutrition	Univ. of Mysore, Mysore.	<b>First Rank</b>
B.Sc.	1974	Home Science	Bangalore University.	<b>First</b>

(Title of Ph.D. thesis: "***Studies on rice bran proteins and their use in food formulation*** ")

### Specialized training (International courses)

1. Fundamentals of Nutrigenomics and Its Applications. 19<sup>th</sup> ICN Pre-Congress Symposium. International Life Science Institute & Commonwealth Scientific and Industrial Research Organization. Bangkok, Thailand, 4<sup>th</sup> Oct. 2009.
2. Enhancing the efficiency of nutritional investigations – Improving priorities, design, management and application of nutrition research. 18-22 June, 2006. International Nutrition Foundation, USA, and United Nation's University, Japan, C.F.T.R.I., Mysore.
3. Metrological concepts for strengthening food and nutritional measurements. 26-30 June, 2006. International Nutrition Foundation, USA, and United Nation's University, Japan, C.F.T.R.I., Mysore.

### Research Interests

**Food Science** - Compositional analysis of foods, product formulation, sensory evaluation, nutrient digestibility and bioavailability, functional properties of foods, nutritional quality of processed foods, antioxidant components and antioxidant activity of foods, bio-waste utilization.

**Nutrition** - Nutrition status of population, food behaviour, diet surveys, nutrition and cognition, nutrition education.

## Honors and Merits

### Merit Scholarships:

- 1968-70, for securing I rank in Board examination.
- 1972-74, for securing highest marks in Hindi.
- 1975-76, for securing highest marks in I year M. Sc.

### Fellowship:

- **Senior Research Fellowship** of CSIR while working for Ph.D. in CFTRI, Mysore (1988-91).

### Medals/Prizes:

- 1976

**Gold Medal** for securing I rank in M.Sc.

- 1991

**I prize for poster paper** presented at *9th convention of Association of Food Scientists and Technologists*, CFTRI, 10-12th June.

- 1992

**Certificate of Appreciation** for the paper presented during *Annual Meeting of Nutrition Society of India*, NIN, Hyderabad, 18-19th December.

- 1995

a) **I prize for poster paper** presented at *ICFoST-95, Association of Food Scientist and Technologists*, C.F.T.R.I. Mysore. Sept. 7-9.

b) **II prize for poster paper** presented at *ICFoST-95, Association of Food Scientist and Technologists*, C.F.T.R.I. Mysore. Sept. 7-9.

- 1996

**Certificate of Appreciation** for the paper presented during *Annual Meeting of Nutrition Society of India*, NIN, Hyderabad, 21-22nd Nov.

- 1998

(a) **Mohan Memorial award for paper published** in *Indian Food Packer* as Best Research Paper for the year 1997 by *All India Food Processors Association*, New Delhi.

(b) **III prize for poster paper** presented at *IFCON-98, Association of Food Scientist and Technologists* C.F.T.R.I. Mysore. Nov. 23-27.

(c) **Certificate of Appreciation** for the paper presented during *Annual Meeting of Nutrition Society of India*, NIN, Hyderabad, 26-28th December.

- **2000**

**III prize for poster paper** presented at *IcFOST-2000, Association of Food Scientist and Technologists, C.F.T.R.I. Mysore. Nov. 22-24.*

- **2002**

- a) **I prize for poster paper** presented at International Conference on Vegetables, *Dr. Premnath Agricultural Science Foundation, Bangalore, Nov. 11-14.*
- b) **Mohan Memorial award for paper published** in Indian Food Packer as Best Research Paper for the year 2002 by *All India Food Processors Association, New Delhi.*
- c) **II prize for poster paper** presented at *IcFOST 2002, Association of Food Scientists and Technologists, C.F.T.R.I. Mysore, Dec. 12-13.*

- **2003**

**Certificate of Appreciation** for the paper presented during *Annual Meeting of Nutrition Society of India, NIN, Hyderabad, 12-13th December.*

- **2004**

- a) **Dr. Leela Phadnis Memorial Lecture Award.** "Neutraceuticals: Potential for Health and Business". Association of Food Scientists and Technologists, Bangalore Chapter and Food Research Enterprise for Safety and Hygiene. Bangalore, 24<sup>th</sup> July.
- b) **Kellog Award for Best Paper Iron Research** presented on at 36<sup>th</sup> Annual Meet of Nutrition Society of India, Univ. of Mysore, CFTRI and DFRL, Mysore 5-6<sup>th</sup> Nov. 2004.
- c) **CSIR awards for four papers** presented at 36<sup>th</sup> Annual Meet of Nutrition Society of India, Univ. of Mysore, CFTRI and DFRL, Mysore 5-6<sup>th</sup> Nov. 2004.
- d) **II prize for poster paper** presented at *IcFOST - 2004, Association of Food Scientists and Technologists, Mysore, Dec. 9 -10th.*
- e) **Consolation prize for poster paper** presented at *IcFOST - 2004, Association of Food Scientists and Technologists, Mysore, Dec. 9 -10th.*

- **2005**

**Young Scientist Award** to Co-author of paper presented during *Annual Meeting of Nutrition Society of India, NIN, Hyderabad, 18-19th November. [Reihaneh Ahmedzadeh and Jamuna Prakash. Protein quality determination of legume based supplementary food formulations.]*

- **2006**

- a) **II prize for poster paper** presented at International symposium on Building leadership skills in Food and Nutrition, Essential for National Development. C.F.T.R.I., Mysore. 23-25<sup>th</sup> June.

- b) **III prize for poster paper** presented at International symposium on Building leadership skills in Food and Nutrition, Essential for National Development. C.F.T.R.I., Mysore. 23-25<sup>th</sup> June.
- **2007**
  - a. **Young Scientist Award** to Co-author of paper presented during 39<sup>th</sup> National conference of Nutrition Society of India, NIN, Hyderabad, 18-19<sup>th</sup> November.
  - b. **I Prize for poster paper** presented at 77<sup>th</sup> Annual Session & symposium of The national Academy of Sciences, India on Novel approaches for food and nutrition security. CFTRI, DFRL and University of Mysore. Mysore. 6-8<sup>th</sup> Dec.
- **2009**
  - a. **Best poster award** for paper presented at 5<sup>th</sup> Nutraceutical Summit International Seminar on Nutraceuticals. CFTRI, CSIR and MM Activ. New Delhi, 27<sup>th</sup>- 30<sup>th</sup> Oct.
  - b. **Best Poster award** : 41<sup>st</sup> National Conference, Nutrition Society of India. National Institute of Nutrition, ICMR, Hyderabad. 20-21<sup>st</sup> Nov.
  - c. **Best Poster award** : 41<sup>st</sup> National Conference, Nutrition Society of India. National Institute of Nutrition, ICMR, Hyderabad. 20-21<sup>st</sup> Nov.
  - d. **Distinguished poster** : 19<sup>th</sup> International Congress of Nutrition, IUNS, Bangkok, Thailand, 4-9<sup>th</sup> Oct.
- **2011**
  - a. **Best Poster award** : 6<sup>th</sup> Nutra India Summit, International Conference on Nutraceuticals. Mumbai, 15-18<sup>th</sup> Feb.
  - b. **Certificate of Appreciation** for the paper presented during *Annual Meeting of Nutrition Society of India*, NIN, Hyderabad, 11-12<sup>th</sup> Nov.
- **Prof. M Vishwanathan Honour award for research achievements given by Prof. M Vishwanathan Diabetes Research Center, Royapuram, Chennai, 24<sup>th</sup> Dec.**
- **2012**
  - a. **Best Poster Award** : Shyamala B. N. and Jamuna Prakash. Nutritional composition and shelf stability of cookies incorporated with dehydrated carrot (*Daucus carota*) residue. 7<sup>th</sup> Neutra Summit. International Conference on Nutraceuticals and nutritionals. Bangalore 15-17<sup>th</sup> March.
  - b. **Best Poster Award** : Deepa Prakash and Jamuna Prakash. Effecting desirable food behaviour through nutrition education in school children. 7<sup>th</sup> Neutra Summit. International Conference on Nutraceuticals and nutritionals. Bangalore 15-17<sup>th</sup> March.

## PROFESSIONAL EXPERIENCE

Institution	Post held	Year	Responsibilities
Department of Food Science and Nutrition, Manasagangotri, Mysore.	<b>Professor</b>	Jan.2005 onwards	Post-graduate teaching, research and guiding for project/dissertation work
-do-	<b>Reader</b>	Sept.94 – Dec.2005	-do-
-do-	<b>Lecturer</b>	Nov.77 – Sept. 94	-do-
Department of Oilseeds Technology, CFTRI, Mysore.	<b>Senior Research Fellow (CSIR)</b>	July 88 – June 91	Worked for Ph.D. in the area of Food Science
Food Crafts Institute, Bangalore.	<b>Lecturer</b>	Feb. 77 – Aug. 77	Undergraduate teaching
Bangalore University, Bangalore.	<b>Lecturer (part-time)</b>	Sep. 76 – Nov. 77	Post graduate teaching

### OTHERS:

1. **Guiding dissertation/project work** of M.Sc. students based on research, many of which have been published in peer - reviewed journals.
2. **Recognized Ph.D. Guide** for Univ. of Mysore (1993) and guiding Ph.D. students. Completed - 13 and registered - 4.
3. **Guided Post-Doctoral Research** – One.
4. **Invited for delivering lectures** in many national and International conferences, workshops, refresher courses and orientation courses.
5. Involved in giving **Extension lectures** to various agencies for short term courses.
6. **Reviewed Book** entitled “Anioxidant assays, Principles, Methods and Analyses” for University Putra Malaysia, 2012.
7. **Expert Member** for Book review Commttee in Food and Nutrition, U.G.C., New Delhi.
8. Constantly **reviewing scientific papers** for many National and International Journals.

9. Serving as an **Examiner** for Ph.D., post graduate and undergraduate courses for many National and International Universities.
10. **Invited for writing Lesson plans** from National Open School, New Delhi and KSOU, Mysore for Certificate and PG Diploma courses.
11. **Reviewed following books** for Association of Food Scientists and Technologists, C.F.T.R.I. Mysore.
  - 'Evaluation of certain food additives'. Sixty –ninth report of the Joint FAO/WHO Expert Committee on Food Additives. WHO Technical Report Series No. 952. (2009). World Health Organization. Geneva. J. Food Sci. Technol. 47 (4):2010, 465-467.
  - `Food preservation and processing' II Edn. by Manoranjan Kalia and Sangita Sood published by Kalyani Publishers, New Delhi. (2008). J. Food Sci. Technol. 45:2008, 466.
  - “A Professional Text to Bakery and Confectionary”, By John Kingslee published by new Age International (P) Limited Publishers. New Delhi. (2006). J. Food Sci. Technol. 43:2006, 446.
  - 'Healthy Horizons' By Manjari Ladies Association, Bangalore, (2001). J. Food Sci. Technol. 39:2002, 446-447.
  - `Dietetics' by Srilakshmi B. published by New Age International, Chennai, II Edition, (1999). J. Food Sci. Technol. 36:1999, 207-208.
  - `Trace Elements in Human Nutrition and Health' by World Health Organization, Geneva. (1996). J. Food Sci. Technol. 33:1996, 532-534.
  - `Greek Vegetarian Cooking' by E. Caradja, V. Caradja and M. Symeonidou published by Wiley Eastern Ltd. New Delhi. (1993). J. Food Sci. Technol. 32:1995, 78-79.
  - `Low Calorie Foods' edited by A. M. Altshul, published by Marcel Dekker Inc. USA. (1993). J. Food Sci. Technol. 31:1994, 85-86.
12. Served/serving as a **Member of Faculty of Science**, Univ. of Mysore, Mysore.
13. Served as **Member/ Chairperson of Board of Studies in Food Science and Nutrition** for the following
  - Univ. of Mysore , Mysore.
  - Avinashilingam Univ. for Women, Coimbatore.
  - Yuvaraja's College, Mysore.
  - Mount Carmal College, Bangalore.
  - Karnataka State Open Univ. Mysore.
  - Pondicherry Univ. Pondicherry.
  - SDM College, Ujire.
  - Davangere University
  - Sri Padmavathi Mahila University

14. Served as a **Member of Editorial Board** for scrutinizing lessons for various certificate and Diploma courses offered by Karnataka State Open University, Mysore.
15. **Member of Editorial Board** for the following -
  - Journal of Food Science and Technology (Association of Food Scientists and Technologists, C.F.T.R.I. Campus, Mysore.)
  - Indian Journal of Nutrition and Dietetics (Avinashilingam Deemed Univ., Coimbatore).
  - Research Reach, Research Unit, Nirmala Niketan, Mumbai.
  - Food (Global Science Publishers, Japan).
  - Fresh Produce (Global science Publishers, Japan).
16. **Executive Council Member**, Nutrition Society of India, and **Convener** for Mysore Chapter. Organized National Level Conference on Nutrition on 5-6<sup>th</sup> Nov. 2004 at Mysore in collaboration with CFTRI and DFRL.
17. **Advisor** for Karnataka region, Dept. of Science and Technology for project presentations on Food Preservation, Children's Science Congress, 2006.
18. **Member of Research Advisory Board and Human Ethics Committee** of different organizations.
19. **Member, Kerala State Council for Science and Technology** for Project proposal review.
20. **Member, Committee for Review of project proposals**, U.G.C., New Delhi.
21. **Member of Panel of Biological Hazards**. Food Safety and standards Authority of India. New Delhi.
22. **Member, National committee, International Union of Nutritional Sciences**, ICSU, National Science Academy, New Delhi.
23. **Indian Ambassador** for Global Harmonization Initiative, Austria.
24. **Member, Task force committee on Nutrition Education, Communication and Training**, Indian Council of Medical Research, New Delhi.
25. **Member of Working group on Nutritional supplements**, Scientific Panel on Nutraceuticals. Food Safety and Standards Authority of India. New Delhi.
26. **Member, Expert committee for online evaluation of Project proposals on Nutrition**, Indian Council of Medical Research, New Delhi.

## Research Projects

- Principal investigator - **“Nutritional quality of processed foods with reference to digestible and available nutrients using predictive food models”** UGC, New Delhi (Feb. 2009 – Jan. 2013).
- Principal investigator - **“Development of a model training module for improving the quality of Mid-Day meal program through training of personnel”** DST, New Delhi (August 2008 – August 2009).
- Principal investigator - **'Food behaviour in children – Determinants, effect on Nutritional status and cognitive performance and impact of nutrition education.'** Defense Institute of Psychological Research, DRDO, New Delhi. (Dec. 2006 – March 2010).
- Co-investigator – **Hypertension in children – A longitudinal study.** Indian Council of Medical Research, New Delhi, (Project funded to JSS Medical College, Aug. 2006 – July 2011).
- Principal investigator - **'Processing and utilization of green leafy vegetables as a source of micronutrients.'** Council of Scientific and Industrial Research, New Delhi. (Jan. 2001 - March 2004).
- Principal investigator - **'Studies on modification of fat absorption characteristics in deep fried products.'** Department of Food Processing Industries, Ministry of Agriculture, New Delhi. (April 2001 - March 2003).
- Principal investigator - **'Nutritional profile of microwaved and conventionally cooked foods.'** Council of Scientific and Industrial Research, New Delhi. (Aug. 1995 - Jan. 1999).
- Co-investigator - **'Study on water related health and nutritional problems of women and children in selected rural areas of Mysore.'** Rajiv Gandhi National Drinking Water Mission, Ministry of Rural Development, Govt. of India, New Delhi. (June 1995 - Dec. 1997).
- Co-investigator - **'Assessment of Nutritional Status of Employees and Evaluation of Canteen Services at Indal Aluminium Co. Ltd. (Electronics Division) Nanjangud, Mysore.'** (Aug-Oct, 1994).

## Educational Projects:

- Member - **An educational intervention program on health and nutrition in selected schools of Mysore city.** Association of Food Scientist and Technologists, Mysore. (July 2007- June 2008).

- Member - `Potable water for health and nutrition'. One day workshop for Anganawadi workers. Sponsored by Karnataka Rajya Vigyan Parishat and Ministry of Environment and Forestry, New Delhi. 13<sup>th</sup> March, 1999.
- Coordinator – ‘Qualitative improvement of dietary patterns through use of green leafy vegetables – An awareness creation program for women.’ Karnataka Vigyan Parishat, Mysore. (June 1999- May 2000).

## Visits abroad

Year	Organized	Level of participation	Title of program
4 <sup>th</sup> - 9 <sup>th</sup> August 2012	16 <sup>th</sup> IUFoST World Congress of Food Science and Tehnology. Foz do Iguacu, <b>Brazil</b> .	Invited speaker, presented papers	Integration between Agriculture, Food Science and Food Technology for Food and Nutrition Security.
21-22 <sup>nd</sup> Feb. 2012	Dubai Municipality, Govt. of Dubai. <b>Dubai</b> .	Delegate	7 <sup>th</sup> Dubai International Food Safety Conference & IAFPS First Middle East Symposium of food safety.
11-12 <sup>th</sup> Nov. 2009	European Federation of Food Science and Technology. Budapest, <b>Hungary</b> .	Delegate	Advances in Food Preservation Techniques.
8-11 <sup>th</sup> Nov. 2009	University of Campinas, Campinas, <b>Brazil</b> .	Invited speaker	8 <sup>th</sup> Latin American Symposium on Food Science.
4-9 <sup>th</sup> Oct. 2009	International Union of Nutritional Sciences, Bangkok, <b>Thailand</b>	Delegate, Presented papers	19 <sup>th</sup> International Congress of Nutrition.
29-30 <sup>th</sup> Oct. 2008	Agricultural Research and Development Agency. Bangkok, <b>Thailand</b> .	Invited speaker	Hygiene, Health and Food Safety of Fresh and processed foods
24 <sup>th</sup> Oct. 2008	Korean Food Safety Research Institute, Seoul <b>Korea</b>	Delegate	Learning from the previous food borne out-breaks: International Experiences.
19-23 <sup>rd</sup> Oct. 2008	International Union of Food Science and Technology, Shanghai, <b>China</b> .	Delegate	Global Food Safety Issues.
14 <sup>th</sup> Oct. 2008	Symposium on Spices and curry. Seoul, <b>Korea</b>	Invited speaker	Korean Society of Food Science and Technology.
19 <sup>th</sup> – 23 <sup>rd</sup> Sept. 2005	International Union of Nutritional Sciences, Durban, <b>South Africa</b>	Invited speaker	Nutrition Safari
July 10 – 14. 1993.	McCormick Place, Chicago. <b>U.S.A.</b>	Delegate, presented paper	Institute of Food Technologists Annual Meet.

## LIFE MEMBERSHIP OF ORGANIZATIONS

- Global Harmonization Initiative, Austria.
- Nutrition Society of India. National Institute of Nutrition, Hyderabad.
- Association of Food Scientists and Technologists, C.F.T.R.I. Mysore.
- Society of Biological Chemists, C.F.T.R.I. Mysore.
- Indian Science Congress, Calcutta.
- Indian Society of Vegetable Research, Varanasi.
- Indian Women Scientists Association, Mumbai.
- Home Science Association of India, Bangalore.

## Publications (Numbers):

	National	International	Total
Research papers published:	63	77	140
Review Articles/papers published:	23	4	27
Papers presented at conferences:	152	98	250
Book Reviews	9	1	10
Books/ Booklets	3	-	3
Popular articles published	25	-	25

## LIST OF PUBLICATIONS

### Books/ Booklets:

- Deepa Prakash and **Jamuna Prakash** (2009) **Feeding your child the healthy way**. Defense Institute of Psychological Research, DRDO, New Delhi.
- **Jamuna Prakash**, Khyrunnisa Begum and Saraswarthi G. (1998) **Health and Nutritional problems of women and children in rural areas near Mysore**, Rajiv Gandhi National Drinking Water Mission, Ministry of Rural Development. New Delhi.
- Hemalatha M.S. and **Jamuna Prakash** (2000) **Eating for health: Nutrition through green leafy vegetables**. Karnataka Rajya Vigyan Parishat, Mysore.

## Research Papers : International Journals

### 2012

1. Bhavya S.N. and Jamuna Prakash. Nutritional quality and antioxidant properties of ready-to-eat corn based breakfast cereals. Malaysian Journal of Nutrition. [in press].
2. Shirin Adel Pile Rood and **Jamuna Prakash**. Ionizability and bioaccessibility of externally added iron in legumes and their water soluble protein fractions. Journal of Food Properties. [in press]
3. Morteza Oghbaei and **Jamuna Prakash**. Bioaccessible nutrients and bioactive components from fortified products prepared using finger millet (*Eleusine coracana*). Journal of Science of Food and Agriculture. 92 (11): 2281-2290.
4. Shyamala B.N. and **Jamuna Prakash**. Chemical composition and antioxidant potential of peels from three varieties of *Musa Paradisiaca* (Banana). Asian Journal of Food and Agro-Industry. 4 (1), 31-46.

### 2011

5. Shirin Adel Pile Rood and **Jamuna Prakash**. Evaluation of nutritional composition and antioxidant properties of Borage (*Borago officinalis*) and Valerian (*Valerian officinalis*). Journal of Food Science and Technology. DOI 10.1007/s13197-011-0573-z.
6. Farheen Dhinda, Jyothi Lakshmi A., Jamuna Prakash and Indrani D. Effect of ingredients on rheological, nutritional and quality characteristics of high protein, high fiber and low carbohydrate bread. Food and Bioprocess Technology. DOI 10.1007/s11947-001-0752-y. 20<sup>th</sup> Dec.
7. Rashmi H. A., Morteza Oghbaei, Shyamala B. N. and **Jamuna Prakash**. Influence of water activity on Physico-Chemical properties of proteins from selected oilseed flours. Food Science and Technology Research. 17 (3) : 257-266.
8. Morteza Oghbaei and **Jamuna Prakash**. Effect of compositional alteration of food matrices and processing on availability of selected nutrients and bioactive components in rice products. International Journal of Food Sciences and Nutrition. 62 [3] : 250-261.
9. Sheetal Gupta and **Jamuna Prakash**. Utilization of micronutrient rich dehydrated green leafy vegetables in formulation of traditional products. Advances in Food Science. 33. (1): 34-43.
10. Reihaneh A. Ghavidel and **Jamuna Prakash**. Assessment of changes in phytase, amylase and protease activities of some legume seeds during germination. Agro Food Industry Hi-Tech (Italy). 22(3): 45-47.
11. Sheetal Gupta and **Jamuna Prakash**. Nutritional and sensory quality of micronutrient-rich traditional products incorporated with green leafy vegetables. International Food Research Journal. 18, 653-661.

### 2010

12. K.B. Dachana, Jyotsna Rajiv, D. Indrani, **Jamuna Prakash**. Effect of dried *moringa* leaves on rheological, microstructural, nutritional, textural and organoleptic characteristics of cookies. Journal of Food Quality. 33: 660-677. DOI: 10.1111/j.1745-4557.2010.00346.x
13. Shirin Adel Pilerood and **Jamuna Prakash**. Nutritional composition and antioxidant properties of ginger root (*Zingiber officinale*). Journal of Medicinal Plants Research Vol. 4 (24), pp. 2674-2679.

14. Shyamala B.N. and **Jamuna Prakash**. Chemical Composition and Antioxidant Activity of Pulp Waste from *Daucus carota* and *Beta vulgaris*. Malaysian Journal of Nutrition. 16 (3): 397-408.
15. Reihaneh A. Ghavidel and **Jamuna Prakash**. Composite weaning mixes: formulation and evaluation of quality characteristics. Food Science and Technology Research. 16 (1): 65-70.
16. Surekha S. Puyed, Khyrunnisa Begum, Saraswathi G. and **Jamuna Prakash**. Shelf stability and sensory attributes of a deep-fried product incorporated with pre-treated soy flour. Journal of Food Processing and Preservation. 34 (3), 439-459.
17. Supreetha S., Purnima Kaul and **Jamuna Prakash**. Retention of lysine in foods processed with microwave and conventional heating. International Journal of Food Engineering. 5 (3) Art No.15, DOI-10.2202/1556-3758.1146.

## 2009

18. Reena Kumari R.K. and **Jamuna Prakash**. Shelf stability and sensory quality of a fried chickpea snack incorporated with soy protein concentrate. Nepal Journal of Food Science and Technology. 5: 48-56.
19. Ujwal Hegde, Jyothi Lakshmi A., Radha C., Ramesh Kumar P. and **Jamuna Prakash**. Effect of soya protein on the dialysability of exogenous iron and zinc. Food Chemistry. 117 (4): 577-581.
20. Surekha S. Puyed and **Jamuna Prakash**. Fat uptake, shelf stability and sensory quality of rice crackers produced using soy and selected additives. Journal of Foodservice. 20: 189-199.
21. Asma Kulsum, Jyothi Lakshmi A. and **Jamuna Prakash**. Dietary adequacy of Indian children residing in an urban slum – Analysis of proximal and distal determinants. Ecology of Food and Nutrition. 48 (3): 161-177.
22. Sheetal Gupta and **Jamuna Prakash**. Studies on Indian green leafy vegetables for their antioxidant activity. Plant Foods for Human Nutrition. 64(1), 39-45.

## 2008

23. Morteza Oghbaei and **Jamuna Prakash**. Nutritional and Functional Properties of “*Kashk*” – Fermented Sheep Milk Powder. Nepal Journal of Food Science and Technology. 4: 38-42.
24. Asma Kulsum, Jyothi Lakshmi A. and **Jamuna Prakash**. Food intake and energy protein adequacy of children from an urban slum in Mysore, India. Malaysian Journal of Nutrition. 14: 163-172.
25. Azadeh Nikousaleh and **Jamuna Prakash**. Effect of dry heat treatment of six spices on antioxidant activities of their water extracts. Foods. 2 (2): 139-144.
26. Savitha Y.S., Indrani D. and **Jamuna Prakash**. Effect of replacement of sugar with sucralose and maltodextrin on rheological characteristics of wheat flour and quality of soft dough biscuits. Journal of Texture Studies. 39(6): 605-616.
27. Shekara Naik R. and **Jamuna Prakash**. Nutritional status and cognitive performance of school children from Mysore taluk, Karnataka. Asian Journal of Development Matters. 2 (2): 1-4.
28. Sheetal Gupta and **Jamuna Prakash**. Influence of antioxidant components on antioxidant activity of dehydrated green leafy vegetables. Food Science and Technology Research. 14 (1): 104-109.
29. Gowri B.S., Khyrunnisa Begum, Saraswathi G. and **Jamuna Prakash**. The effect of additives on fat uptake from deep fried foods. Nutrition and Food Science. 38 (3): 222-228.

## 2007

30. Kala A. and **Jamuna Prakash**. Insoluble and soluble dietary fiber content in vegetables cooked by different methods. *Nepal Journal of Food Science and Technology*. 3: 77-82.
31. Surekha S. Puyed and **Jamuna Prakash**. Sensory and keeping quality of a ready-to-eat snack incorporated with pre-treated soy flour. *Foods*. 1 (2):354-360.
32. Suma R.C., Sheetal Gupta, Jyothi Lakshmi A. and **Jamuna Prakash**. Influence of phytin phosphorous and dietary fiber on *in vitro* iron and calcium bioavailability from rice flakes. *International Journal of Food Science and Nutrition*. 58 (8): 637-643.
33. Thara G., Leelavathi K. and **Jamuna Prakash**. Iron bioavailability and sensory quality of iron fortified wheat biscuits. *Food and Nutrition Bulletin*. 28 (3): 299-306.
34. Reihaneh A. Ghavidel and **Jamuna Prakash**. The impact of germination and dehulling on nutrients, antinutrients, *in vitro* iron and calcium bioavailability and *in vitro* starch and protein digestibility of some legume seeds. *LWT, Food Science and Technology*, 40 (7), 1292-1299.
35. Purnima Mahesh, Gowri B.S. and **Jamuna Prakash**. Utilizing natural emulsifiers for formulation of low fat traditional Indian gravy mixes. *Journal of Foodservice*. 18: 80-85.
36. Shyamala B.N., Sheetal Gupta, Jyothi Lakshmi A. and **Jamuna Prakash**. Antioxidants in leafy vegetables and their efficacy in preventing lipid peroxidation in heated and stored oils. *Foods*. 1 (1): 68-72.
37. Richa Sinha, Radha C., **Jamuna Prakash** and Purnima Kaul. Whey Protein Hydrolysate : Functional Properties, nutritional quality and utilization in beverage formulation. *Food Chemistry*. 101(4): 1501-1508.
38. Deepashri B. N. **Jamuna Prakash**. A study on nutritional status of diabetics and associated risk factors. *J. Human Ecology – International*. 21: 21(4): 269-274.
39. Naveeda Khatoon and **Jamuna Prakash**. Physicochemical characteristics, cooking quality and sensory attributes of microwave cooked rice varieties. *Food Science and Technology Research*. 13 (1): 35-40.

## 2006

40. Jyothi Lakshmi A., Sheetal Gupta, and **Jamuna Prakash**. Effect of processed beverages on 14bioavailable iron from rice based meals in comparison with fresh fruits. *Malaysian Journal of Nutrition*. 12(2), 189-199.
41. Sheetal Gupta, Jyothi Lakshmi A., and **Jamuna Prakash**. *In vitro* bioavailability of calcium and iron from selected green leafy vegetables. *Journal of Science of Food and Agriculture*. 86 (13): 2147-2152.
42. Jyothi Lakshmi A., Sheetal Gupta, and **Jamuna Prakash**. Comparative analysis of influence of promoters and inhibitors on *in vitro* available iron using two methods. *International Journal of Food Sciences and Nutrition*. 57: 559-569.
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## PAPER PRESENTATIONS

### INVITED PAPERS PRESENTED AT INTERNATIONAL CONFERENCES/ SYMPOSIA

#### 2012

1. **Jamuna Prakash.** Agriculture and Food Technology for Food and Nutrition Security. 16<sup>th</sup> IUFoST World Congress of Food Science and Technology. Foz do Iguacu, Brazil, Aug.5-9<sup>th</sup>.
2. **Jamuna Prakash.** Improving Maternal and child Nutrition: The way forward. International Workshop on Maternal and Young Child Nutrition. Mead Johnson and PFANDAI, Bangalore. 23<sup>rd</sup> April.
3. **Jamuna Prakash.** The goodness of whole grains : A relook. 7<sup>th</sup> Neutra Summit. International Conference on Nutraceuticals and nutritionals. Bangalore 15-17<sup>th</sup> March.

#### 2010

4. **Jamuna Prakash.** Diversity of Indian traditional foods- a Nutritional Perspective. International Conference on traditional foods. Dept. of Food Science and Technology, Pondicherry Univ. Pondicherry, Dec. 1-3.

#### 2009

5. **Jamuna Prakash.** Nutritional Security and nutritional quality of foods. 8<sup>th</sup> Latin American Symposium on Food Science. University of Campinas, Campinas, Brazil. 8-10<sup>th</sup> Nov.
6. **Jamuna Prakash.** Healthy Ageing and Nutraceuticals. 5<sup>th</sup> Nutraceutical Summit International Seminar on Nutraceuticals. CFTRI, CSIR and MM Activ. New Delhi, 27<sup>th</sup>- 30<sup>th</sup> Oct.

#### 2008

7. Saraswathi G., Khyrunnisa Begum, **Jamuna Prakash**, Arundhathi T.S., Aswini C., Kokila A., Sreelakshmi M., Ullasini J. Impact of educational intervention program on health and nutrition knowledge of school children in Mysore city. IFCON, 2008, Newer challenges in Food Science and Technology: Industrial Perspective. AFST, CFTRI, MFPI and DFRL. Mysore, 15-19<sup>th</sup> Dec.
8. **Jamuna Prakash.** Hygiene, safety and nutrition of traditionally processed foods. Symposium on Hygiene, Health and Food Safety of Fresh and processed foods. Agricultural Research and Development Agency. 29-30<sup>th</sup> Oct. Bangkok, Thailand.
9. **Jamuna Prakash.** An appraisal of spices : multi functional ingredients of Indian curry. Symposium on Spices and curry. Korean Society of Food Science and Technology. 14<sup>th</sup> Oct. Soul Korea.
10. **Jamuna Prakash.** Nutritional quality of processed food: The concept of food synergy and interacting components. European-Indian Scientific Meet on Nutrition, Health and Food Technology. INRA, France and CFTRI, Mysore. Sept. 29-30<sup>th</sup>.

11. Jyothi Lakshmi A. and **Jamuna Prakash**. Better nutrition through capacity development: An integrated approach. International Workshop on Capacity and Leadership Development in Nutritional Sciences. Hoam Convention Center, Seoul National University, Seoul, Korea. Sept. 4-6.
12. **Jamuna Prakash**. Influence of food matrix on bioavailability of nutrients and nutraceuticals. 4<sup>th</sup> Nutraceutical Summit, International Conference. Mumbai. 21-23<sup>th</sup> Feb.

## 2005

13. **Jamuna Prakash**. Traditional wisdom and modern solutions for improving iron nutrition: An integrative approach. Nutrition Safari, 18<sup>th</sup> International Union of Nutritional Sciences, Durban, South Africa. 19- 23<sup>rd</sup> Sept.
14. **Jamuna Prakash**. Quality nutrition –Fruits and Vegetable in Health Management. 2<sup>nd</sup> Nutraceutical Summit, International Conference. Delhi 3-5<sup>th</sup> Feb.

## 2004

15. **Jamuna Prakash**. A Nutritional perspective of Indian traditional eating patterns. Seminar on Role of Ethnic Foods in Nutrition. CASNA – Capacity Building in Nutrition for Asian Countries and CFTRI, Mysore. 28<sup>th</sup> Aug.

## 2003

16. **Jamuna Prakash**. Changing dietary patterns and co-existence of under and overnutrition – the emerging problem in Asian countries. IFCON-2003, Fifth International Food Convention of Association of Food Scientist and Technologists, C.F.T.R.I. Mysore. Dec. 5-8.
17. **Jamuna Prakash**. Nutrition transition in Indian population: Overnutrition, undernutrition and preventive strategies. CAMHADD/WHO Global consultative workshop on population based cost effective strategies to prevent hypertension and diabetes: Time to act globally. RG Univ. of Health Sciences, Bangalore , 3-7<sup>th</sup> Nov.
18. **Jamuna Prakash**. Effective utilization of rice bran and rice bran oil for better nutrition. IX Asian Congress of Nutrition, New Delhi, Feb 23-27<sup>th</sup>.

## INVITED PAPERS PRESENTED AT NATIONAL CONFERENCES/ SYMPOSIA

## 2012

1. **Jamuna Prakash**. Nutrition insecurities and adolescents. UGC-SAP National Seminar on Developmental Concerns of Adolescents. Dept. of Home Science, SVU College of Sciences. Sri Venkateshwara Univ. Tirupati. 6-7<sup>th</sup> March.

2. **Jamuna Prakash.** Scientific Evolution of Food Safety. Workshop on Food Safety and Standards Act 2006, Rules 2011, Regulations 2011. Guidelines for Corporate and Industries. Health First and ISMR, Bangalore, 31<sup>st</sup> Jan.

## 2011

3. **Jamuna Prakash. Deriving the best from foods: Designing diets for preventive care. Prof. M. Vishwanathan Award Lecture. Prof. M. Vishwanathan Diabetes Research Center, Royapuram, Chennai, 24<sup>th</sup> Dec.**
4. **Jamuna Prakash.** Non nutritional components of diets – Role in Health. Current trends in nutritional health and food safety issues: Management and Measurement Perspectives. NSI, Mysore Chapter and Gopal-Ayengar Foundation. JSS Management Institute, Mysore. 15-16<sup>th</sup> Nov.
5. **Jamuna Prakash.** Food matrix and tertiary nutrition security. 44<sup>th</sup> Annual National Conference of Indian Dietetic Association. AIIMS, New Delhi. 3-5<sup>th</sup> Nov.
6. **Jamuna Prakash.** Sensory Analysis- Design and Data analysis. Workshop on Nutrition research Methodology – Design and Data analysis. Dept. of Nutrition and Dietetics, PSG College of Arts and Science, Coimbatore, 16-17<sup>th</sup> Sept.

## 2010

7. **Jamuna Prakash.** Scientific research: Discerning through a glass, some critical issues. Path Finder – Explore, Experiment, Elucidate Research: A Colloquium – 2010. Avinashilingam University for Women, Coimbatore, 22-23<sup>rd</sup> Dec.
8. **Jamuna Prakash.** Nutraceuticals for healthy Ageing. Winter School on nutraceuticals : Challenges and opportunities in 21<sup>st</sup> Century. Dept of Food Science and Nutrition, College of Agriculture, Univ. of Agricultural Sciences. GKVK, Bangalore. 7<sup>th</sup> Dec.
9. **Jamuna Prakash.** Nutraceuticals, Nutrients and Healthy Ageing. National Conference on Frontiers in Biotechnology, School of Sciences, Sri Padmavathi Mahila University, Tirupati, 27-28<sup>th</sup> March.

## 2009

10. **Jamuna Prakash.** Processed foods and Health: The Nutrition Perspective. Nutrition for Modern Living. One day seminar, Alva's College, Moodbidri. Sept. 23<sup>rd</sup>.

## 2007

11. **Jamuna Prakash.** Addressing food and nutrition security in urbanizing India, Issues, concerns and interventional approaches. 77<sup>th</sup> Annual Session & symposium of The national Academy of Sciences, India on Novel approaches for food and nutrition security. CFTRI, DFRL and University of Mysore. Mysore. 6-8<sup>th</sup> Dec.
12. **Jamuna Prakash.** Dietary fats in health and preventive nutrition with special reference to rice bran oil. 10<sup>th</sup> National Seminar on rice bran oil. Solvent Extractors Association of India, Chennai, 30<sup>th</sup> June- 1<sup>st</sup> July.

## 2005

13. **Jamuna Prakash.** Food and Nutrition Security and the environment. Workshop on Bio-diversity for food security. UGC sponsored workshop at Yuvaraja's College, Mysore, 24-25<sup>th</sup> June.

## 2004

14. **Jamuna Prakash.** Traditional Indian Meal Patterns: A nutritional Perspective. First National Convention on Science and Tradition of food – India's Heritage of 5000 years. Academy of Sanskrit Research, Melkote and Central Food Technological Research Institute, Mysore 25-27<sup>th</sup> July.
15. **Jamuna Prakash. Neutraceuticals: Potential for Health and Business. Dr. Leela Phadnis Memorial Lecture. Association of Food Scientists and Technologists, Bangalore Chapter and Food Research Enterprise for Safety and Hygiene. Bangalore, 24<sup>th</sup> July.**
16. **Jamuna Prakash.** Rice bran oil in context of modern diseases. 7<sup>th</sup> National Seminar on rice bran oil. Solvent Extractors Association of India, Raipur 2-3<sup>rd</sup> July.
17. **Jamuna Prakash.** Food and Nutrition Security throughout life cycle – Present status and future concerns. Colloquium on Plant proteins and National Nutrition Security. DuPont-Solay Co. and CFTRI, Mysore 30<sup>th</sup> March.

## 2003

18. **Jamuna Prakash.** Plant proteins and Food and Nutrition Security – An Indian Perspective. Colloquium on Plant proteins – Development and Food Applications. Dupont Protein Technologies and C.F.T.R.I., Mysore, March 3<sup>rd</sup>.

## 2002

19. **Jamuna Prakash.** Energy density of Indian diets: Implications for health and Nutrition. National Carbohydrate Conference. Association of Carbohydrate Chemists and Technologists and C.F.T.R.I. Mysore, Nov. 21<sup>st</sup> –22<sup>nd</sup>.

## 2001

20. **Jamuna Prakash.** Food processing and its effects. Seminar on Food: Now and Then. Kannada Sahyodaya Baliga. C.F.T.R.I., Mysore, Nov. 4<sup>th</sup>.
21. **Jamuna Prakash.** Nutrition for the elderly. Seminar on Food and health of the elderly. Elderly Citizen Council, Jayalakshmiapuram, Mysore, May 22<sup>nd</sup>.
22. **Jamuna Prakash.** Food Fortification and Nutritional Security. Indian Science Congress. Indian Institute of Agricultural Research. New Delhi. Jan. 3-7.
23. Jyothi Lakshmi A. and **Jamuna Prakash.** Maternal characteristics and nutritional and health status of rural children. National Seminar on Economics of Health care services with reference to India and Karnataka. Division of Studies in Economics, S. M. V. P.G. Center, Mandya Dec. 14-15.

## 2000

24. Kala A. and **Jamuna Prakash**. Health benefits of fruits and vegetables. National seminar on fruits and vegetable processing sponsored by Ministry of Food Processing. C.F.T.R.I., Mysore, Oct. 13-14.

## 1997

25. **Jamuna Prakash** Nutritional value of small millets: An Overview. National Seminar on small millets. Indian Council of Agricultural Research and Tamilnadu Agricultural University, Coimbatore. April 23-24.

## 1996

26. **Jamuna Prakash**. Age and Nutrition. Gerontology, diet and life styles. One day symposium arranged by Elder Citizens Council, Jayalakshmpuram, Mysore. Oct.19.

## ORAL/POSTER PAPERS PRESENTED AT INTERNATIONAL CONFERENCES/SYMPOSIA

### 16<sup>th</sup> IUFoST World Congress of Food Science and Technology. Foz do Iguacu, Brazil, Aug.5-9<sup>th</sup>. 2012.

1. Shyamala B.N. and Jamuna Prakash. Nutritional composition, antioxidant properties and product formulation utilizing orange (*Citrus Aurantium*) bio-waste (peel and residue).
2. Morteza Oghbaei and Jamuna Prakash. Nutritional quality of Bengal gram (*Cicer arietinum*) germinated using mineral fortified soak water.

### 7<sup>th</sup> Neutra Summit. International Conference on Nutraceuticals and nutritionals. Bangalore 15-17<sup>th</sup> March. 2012.

3. Yoya Luithui and Jamuna Prakash. Formulation and evaluation of peanut cookies enriched with sesame seed and flax seed.
4. Nida Ume Salma and Jamuna Prakash. Sensory attributes of guava fruit cheese fortified with iron salts.
5. Zainab Zakkiyah Romjaun and Jamuna Praksh. Developing and assessing organoleptic properties of fiber enriched vanilla muffins.
6. Darshan C.B., Bhavya S.N. and Jamuna Prakash. Antioxidant activity of commercially available and freshly dehydrated Brahmi leaves (*Centella Asiatica*) in different extracts.
7. Bhavya S.N. and Jamuna Prakash. Garden cress seeds (*Lepidium sativum*) as bio-functional ingredient in buns.

8. Morteza Oghbaei and Jamuna Prakash. Effect of processing and storage on bioactive components and their bioaccessibility from curry mixes based on decorticated green gram and amaranth leaves.
9. Shirin Adel Pilerood, Vijaya Prakash, N. Prakash and Jamuna Prakash. Antioxidant potential of Borage petals (*Echium amoenum*) in reducing lipid peroxidation and oxidative stress in diabetic subjects.
10. **Shyamala B. N. and Jamuna Prakash. Nutritional composition and shelf stability of cookies incorporated with dehydrated carrot (*Daucus carota*) residue.**
11. **Deepa Prakash and Jamuna Prakash. Effecting desirable food behaviour through nutrition education in school children.**

**7<sup>th</sup> Asia Pacific Conference on Clinical Nutrition, Bangkok, Thailand, 5<sup>th</sup>- 8<sup>th</sup> June 2011.**

12. Deepa Prakash and **Jamuna Prakash**. Reducing obesity in children through modified food behavior in an obesogenic environment.

**6<sup>th</sup> Nutra India Summit, International Conference on Nutraceuticals. Mumbai, 15-18<sup>th</sup> Feb. 2011.**

13. Morteza Oghbaei and **Jamuna Prakash**. Using legume and green combinations as predictive food models to study the effects of processing and storage on antioxidant components and their *in vitro* bioaccessibility.
14. Shirin Adel Pilerood and **Jamuna Prakash**. Effect of a short term intervention with Borage flowers on selected biochemical parameters of diabetic subjects.
15. **Bhavya S.N. and Jamuna Prakash. Antioxidant activity in different extracts from corn based ready-to-eat breakfast cereals.**
16. Shyamala B.N. and **Jamuna Prakash**. Unconventional greens: Analysis of nutritional and nutraceutical potential.

**International Conference on Food and Nutraceuticals for Nutrition and Health: Technology & Delivery. Periyar University, Salem. 20-22<sup>nd</sup> Jan. 2011.**

17. Morteza Oghbaei and **Jamuna Prakash**. Nutritional quality of whole wheat and its milled fraction. International
18. Bhavya S.N. and **Jamuna Prakash**. The chemical composition and nutritional quality of ready-to-eat breakfast cereals.
19. Shirin Adel Pilerood and **Jamuna Prakash**. Biochemical parameters, organ weights, food intake and body weights of adult wistar rats fed on valerian root (*Valerian officialise*).

**The sixth International Multi-Disciplinary Conference: Knowledge in New millennium and International Dental workshop. Mysore. 14-15<sup>th</sup> Jan. 2011.**

20. Morteza O., Rashmi H.A. Shyamala B. N. and **Jamuna Prakash**. Influence of water activity on functional properties of defatted Soybean and Rice bran.

21. Deepa Prakash and **Jamuna Prakash**. Modification of food behavior in children through parental education.
22. Divya Prakash J., Jyothi Lakshmi A. and **Jamuna Prakash**. Antioxidant potential of *Citrus Aurantium* (Bitter Orange) on processing.
23. Morteza Oghbaei, Aruna H.K., Shyamala B.N. and **Jamuna Prakash**. Effect of processing on antioxidant components and activity in carrots (*Daucus carota*).
24. Shyamala B.N., Sheema Faiza, Morteza O. and **Jamuna Prakash**. Nutritional quality of dehydrated unleavened bread incorporated with nutritious pre-mixes.
25. Shirin Adel Pilerood, Kumai Swati and **Jamuna Prakash**. Formulation and acceptability of low sodium vegetable soup mixes.
26. Bhavya S.N. And **Jamuna Prakash**. Comparative evaluation of nutritive value of processed breakfast cereals and Indian traditional breakfast foods.

**International Conference on traditional foods. Dept. of Food Science and Technology, Pondicherry Univ. Pondicherry, Dec. 1-3. 2010.**

27. Morteza Oghbaei and **Jamuna Prakash**. Effect of compositional alteration of food matrices and processing on availability of nutrients and bioactive components in ragi (*Eleusine coracana*) products.
28. Shirin Adel Pilerood and **Jamuna Prakash**. Effect of feeding dry ginger (*Zingiber officinale*) on biochemical parameters, organ weights, food intake and body weights of adult rats.
29. Bhavya S.N. and **Jamuna Prakash**. The Chemical composition and nutritional quality of ready to eat breakfast cereals.

**5<sup>th</sup> Nutraceutical Summit International Seminar on Nutraceuticals. CFTRI, CSIR and MM Activ. New Delhi, 2<sup>7th</sup>- 3<sup>0th</sup> Oct. 2009.**

30. Morteza Oghbaei and **Jamuna Prakash**. *In vitro* bioaccessibility of natural bioactive components from rice (*Oryza sativa*) and ragi (*Eleusine coracana*) based processed products.
31. Azadeh Nikousaleh and **Jamuna Prakash**. Composition and antioxidant properties of thermally treated cinnamon extracted in different solvents.
32. Azadeh Nikousaleh and **Jamuna Prakash**. Antioxidant activity of water extract from two thermally treated Iranian spices: Sumac (*Rhus coriaria* L.) and Golpar (*Heracleum persicum* desf. Ex Fisher).
- 33. Shirin Adel Pile Rood and Jamuna Prakash. An analysis of antioxidant components and properties of Iranian Borage (*Echium Amoenum*) extracted in different solvents.**
34. Shyamala B.N. and **Jamuna Prakash**. Antioxidant activities of extracts of watermelon peel, carrot and beetroot residue.

**International Conference on Horticulture. Horticulture for livelihood security and economic growth. Premnath Agricultural Science Foundation, Bangalore. 9-12<sup>th</sup> Nov. 2009.**

35. Shyamala B.N. and **Jamuna Prakash**. Nutritional composition and antioxidant activity in selected vegetable and fruit waste.

**19<sup>th</sup> International Congress of Nutrition, IUNS, Bangkok, Thailand, 4-9<sup>th</sup> Oct. 2009.**

36. Asma Kulsum, Jyothi Lakshmi A. and **Jamuna Prakash**. Growth velocity in impoverished children from an urban slum as determined by longitudinal anthropometry.
37. **Jamuna Prakash. Legumes – nutritional quality and utilization in Indian dietaries. 19<sup>th</sup> International Congress of Nutrition, IUNS, Bangkok, Thailand, 4-9<sup>th</sup> Oct.**
38. Shekhara Naik R. and **Jamuna Prakash**. Influence of nutritional status of school children on cognitive performance. 19<sup>th</sup> International Congress of Nutrition, IUNS, Bangkok, Thailand, 4-9<sup>th</sup> Oct.

**IFCON, 2008, Newer challenges in Food Science and Technology: Industrial Perspective. AFST, CFTRI, MFPI and DFRL. Mysore, 15-19<sup>th</sup> Dec. 2008.**

39. Morteza O, Rashmi H.A. Shyamala B. N. and **Jamuna Prakash**. Influence of water activity on functional properties of defatted groundnut and sunflower seeds.
40. Shirin Adel Pilerood and **Jamuna Prakash**. Nutritional composition and antioxidant properties of selected herbs and spices.
41. Shyamala B.N. and **Jamuna Prakash**. Antioxidant properties of extracts of peels from different varieties of banana.
42. Dachana K.B. Jyotsna Rajiv, Indrani D. and **Jamuna Prakash**. Effect of dried moringa (*Moringa olefera* Lam) leaves on quality characteristics of cookies.
43. Divya Prakash J. Jyothi Lakshmi A. and **Jamuna Prakash**. Effect of processing on antioxidant potential of bitter gourd.
44. Azadeh Nikousaleh and **Jamuna Prakash**. An exploratory study on composition and antioxidant properties of thermally treated Iranian spice, Sumac (*Rhus coriara L.*) extracted in different solvents.

**3<sup>rd</sup> Nutraceutical Summit, International Conference. Mumbai. 15-17<sup>th</sup> Nov. 2006.**

45. Sheetal Gupta and **Jamuna Prakash**. Antioxidant components and antioxidant capacity of dehydrated green leafy vegetables.

**International symposium on Building leadership skills in Food and Nutrition, Essential for National Development. C.F.T.R.I., Mysore. 23-25<sup>th</sup> June. 2006.**

46. Deepa Prakash and **Jamuna Prakash**. Building brand nutrition: a model to improve Human nutrition.
47. **Shekhara Naik R. and Jamuna Prakash. Creating nutritional literacy and addressing food insecurity through mid day school lunch in India : a proposed model.**
48. **Asma Kulsum, Jyothi Lakshmi A. and Jamuna Prakash. A multifactorial model for improving the health and nutrition of underprivileged women and children.**
49. Deepa Prakash and **Jamuna Prakash**. Exploring techniques for modifying food behaviour in children.
50. Sheetal Gupta and **Jamuna Prakash**. Dehydrated green leafy vegetables – Can they be a concentrated source of micronutrients?

**International Seminar on Rural Marketing. Univ. of Mysore, Mysore 16<sup>th</sup> – 18<sup>th</sup> Dec. 2004.**

51. Reihaneh Ahmedzadeh and **Jamuna Prakash**. Utilization of low cost value added supplementary foods for improving nutrition of rural children.

**IFCON-2003. Fifth International Food Convention of Association of Food Scientist and Technologists, C.F.T.R.I. Mysore. Dec. 5-8. 2003.**

52. Purnima Mahesh, Gowri B.S. and **Jamuna Prakash**. Utilizing natural emulsifiers for formulation of reduced fat traditional gravy mixes.
53. Chandini S. Kumar, E. Rati Rao and **Jamuna Prakash**. Effect of varietal differences and polishing of rice on quality parameters of 'Idli'.
54. Leena Sebastian, Gowri B.S. and **Jamuna Prakash**. Effect of incorporation of ragi (*Eleusine coracana*) on the quality characteristics of 'Chakli'- an Indian deep fried product.
55. Perpetua A. Machado and **Jamuna Prakash**. Cultural influences on dietary intake of women residing in a coastal area of Karnataka.
56. Asma Kulsum, Gayathri G.N., Jyothi Lakshmi A. and **Jamuna Prakash**. Dietary adequacy of women residing in a slum in relation to nutritional status.
57. Jyothi Lakshmi A., Sheetal Gupta and **Jamuna Prakash**. Influence of enhancers and inhibitors on available iron in model systems.
58. Sheetal Gupta, Jyothi Lakshmi A. and **Jamuna Prakash**. Compositional changes in green leafy vegetables on dehydration.
59. Surekha A. Puyed and **Jamuna Prakash**. Functional properties of defatted groundnut flour.
60. Naveeda Khatoon and **Jamuna Prakash**. Cooking characteristics and sensory quality of microwave cooked rice varieties.
61. Asma Kulsum, Gayathri G.N., Jyothi Lakshmi A. and **Jamuna Prakash**. Growth pattern and nutritional status of children residing in slum areas of Mysore. IX Asian Congress of Nutrition, New Delhi, Feb. 23-27<sup>th</sup>.

**International Conference on Vegetables. Prem Nath Agricultural Science Foundation, Bangalore, Nov. 11<sup>th</sup> –14<sup>th</sup>. 2002.**

62. Kala A. and **Jamuna Prakash**. Insoluble and soluble dietary fiber contents of selected vegetables.
63. Mamatha Kumari and **Jamuna Prakash**. Iron bioavailability in greens cooked in different utensils. International Conference on Vegetables.
64. **Gayathri G. N., Jamuna Prakash, Kalpana Platel and K Srinivasan. Effect of acidulants and antioxidants on Beta carotene retention in processed vegetables.**

**Fourth International Food Convention of Association of Food Scientist and Technologists, C.F.T.R.I. Mysore. Nov. 23- 27. 1998.**

65. Geethalakshmi and **Jamuna Prakash**. Processing variables and quality parameters of *chakli* - A traditional deep fried product. IFCON-98,

66. Jogyabathi A., Naveeda Khatoon and **Jamuna Prakash**. Effect of cooking media on cooking quality and *in vitro* digestibility of selected legumes.
67. Vidya Gopalakrishan M. and **Jamuna Prakash**. *In vitro* digestibility of foods : Time as a determinant of enzymic hydrolysis.
68. Kala A., Ranjani S. and **Jamuna Prakash**. Factors determining selection and purchase of processed foods.
- 69. Srirajajeshwari H. and Jamuna Prakash. Jack fruit seeds: Composition, functionality and use in product formulation.**
70. Kala A., Shanthi Narasimhan and **Jamuna Prakash**. Nutrient content and sensory attributes of microwave versus conventionally cooked greens.
71. Naveeda Khatoon, Shanthi Narasimhan and **Jamuna Prakash**. Nutritive value and sensory profile of microwave cooked dhals.
72. Chethana H.S., **Jamuna Prakash** and G. Saraswathi. Effect of microwave heating on physicochemical properties of wheat and rice based fried products.
73. Rekha G., **Jamuna Prakash** and G. Saraswathi. Effect of processing on sensory attributes and fat absorption in potato chips with special reference to microwave heat treatment.

**Institute of Food Technologists Annual Meet. Anaheim, Los Angeles, USA. June 3-7. 1996.**

74. **Jamuna Prakash** & Jyothi Lakshmi A. Utilizing full fat rice bran in traditional foods.

**Institute of Food Technologists Annual Meet. McCormick Place, Chicago. U.S.A. July 10 – 14. 1993.**

75. **Jamuna Prakash** and G. Ramanatham. Nutritional and functional properties of weaning food formulations based on rice bran proteins.

**Third International Food Convention of Association of Food Scientist and Technologists, C.F.T.R.I. Mysore. Sept. 7-11. 1993.**

76. **Jamuna Prakash** and G. Ramanatham. Rice bran proteins: Characterization and *in vitro* enzyme hydrolysis.
77. Shashikala M. and **Jamuna Prakash**. *In vitro* digestibility of proteins in blackgram and greengram dhal papads.
78. Kavita V. and **Jamuna Prakash**. Effect of storage time and temperature on formation of resistant starch in selected food items.
79. Mamatha and **Jamuna Prakash**. Acceptability trials on Indian papads incorporating rice bran.
80. Archana G.N., **Jamuna Prakash**, Asha M.R. and Nagin Chand. Effect of processing on pigments of certain selected vegetables.

## ORAL/POSTER PAPERS PRESENTED AT NATIONAL CONFERENCES/SYMPOSIA

**43<sup>rd</sup> National Conference, Nutrition Society of India. National Institute of Nutrition, ICMR, Hyderabad. 11-12<sup>th</sup> Nov. 2011.**

1. **Deepa Prakash and Jamuna Prakash. Impact of nutrition education on nutrition knowledge of children and their parents and food behavior of children.**

**Annual Conference of Indian Dietetic Association. National Institute of Nutrition, Hyderabad. 1-3<sup>rd</sup> Dec. 2010.**

2. Farheen Dhinda, Jyothi lakshmi A., **Jamuna Prakash**, Indrani D. Interventions to increase protein, fiber and decrease carbohydrate with addition of soy protein isolate, chickpea flour and oat bran in bread.

**42<sup>nd</sup> National Conference of Nutrition Society of India, Mumbai. 19-20<sup>th</sup> Nov. 2010.**

3. Devaraju SK, Prachi Thatte, **Jamuna Prakash** and Jyothi Lakshmi A. Enhancing dialysability of iron and zinc of milk protein through enzymatic hydrolysis.

**National conference on Plant Diversity and Plant Health. Department of Botany. University of Mysore, Mysore. 11-12<sup>th</sup> March. 2010.**

4. Shirin Adel Pile Rood, **Jamuna Prakash**, Raveesha K.A. and Raghavendra M. P. Antibacterial activity of selected herbs and spices against human pathogenic bacteria.

**41<sup>st</sup> National Conference, Nutrition Society of India. National Institute of Nutrition, ICMR, Hyderabad. 20-21<sup>st</sup> Nov. 2009.**

5. **Azadeh Nikousaleh and Jamuna Prakash. Composition and antioxidant properties of thermally treated Clove extracted in different solvents.**
6. Shirin Adel Pile Rood and **Jamuna Prakash**. Antioxidant activity and antioxidant component of valerian (*Valeriana officinalis*).
7. Dachana K.B., Divya Prakash J. and **Jamuna Prakash**. Mid-day meal Program - A comprehensive analysis of operational constraints and development of model training module for personnel involved.
8. Dachana K.B., Divya Prakash J. and **Jamuna Prakash**. Nutritional status and dietary intake of children from urban and rural schools providing mid-day meal.
9. Mortaza Oghbaei and **Jamuna Prakash**. Effect of compositional alteration of food matrices and processing on nutrient availability in rice products.
10. **Deepa Prakash and Jamuna Prakash. An analysis of family food behavior and dietary pattern of selected school children from Bangalore city.**
11. Shyamala B.N., Sheema Faiza, Mortaza Oghbaei and **Jamuna Prakash**. Formulation and evaluation of nutritious premixes based on natural ingredients.
12. Vandana Joshi, Prachi Thatte, Jyothi Lakshmi A. and **Jamuna Prakash**. Dialyzability of iron and zinc from food matrices with varying levels of protein and exogenous amino acids.

**Role of Home Science education and interdisciplinary subjects towards promoting health for all. UGC sponsored seminar at Smt. VHD Central Institute of Home Science Bangalore, 23-24<sup>th</sup> July, 2009.**

13. Divya Prakash J., Dachana K.B. and **Jamuna Prakash**. Mid day meal program: A qualitative analysis of related facilities in selected schools of Mysore.

**NUTRIFE[A]ST, 40<sup>th</sup> National Conference, Nutrition Society of India. NSI, Chennai chapter, Chennai. 20-22<sup>nd</sup> Nov. 2008.**

14. Asma Kulsum, Jyothi Lakshmi A. and **Jamuna Prakash**. Comparative influence of age and gender on nutritional status of children residing in an urban slum.
15. Asma Kulsum, Jyothi Lakshmi A. and **Jamuna Prakash**. A longitudinal growth profile of slum children through anthropometry over four years.
16. Shwetha N. and **Jamuna Prakash**. Iron and calcium bioavailability from reconstituted dehydrated greens.
17. Azadeh Nikousaleh and **Jamuna Prakash**. Efficacy of clove and cinnamon in prevention of lipid peroxidation in thermally treated rice bran oil.
18. Shekara Naik and **Jamuna Prakash**. Association between nutritional status and cognitive performance in school children.

**Functional foods for health promotion and disease prevention. UGC Sponsored Seminar. Department of Food Science and Nutrition, University of Mysore, Manasagangotri, Mysore. Feb. 14-15<sup>th</sup>. 2008.**

19. Surekha S. Puyed and **Jamuna Prakash**. Effect of enzyme treatment on functional properties of defatted soy and peanut proteins.
20. Reena Kumari R.K. and **Jamuna Prakash**. Influence of soy protein incorporation on acceptability and shelf - stability of *jowar* based 'seviya'.
21. Deepa Prakash, Shilpa M.S. and **Jamuna Prakash**. Impact of nutrition education of parents on quality of packed school lunch of preschoolers.

**77<sup>th</sup> Annual Session & symposium of The national Academy of Sciences, India on Novel approaches for food and nutrition security. CFTRI, DFRL and University of Mysore. Mysore.6-8<sup>th</sup> Dec. 2007.**

22. Deepa Prakash and **Jamuna Prakash**. Improving micronutrient malnutrition in children through school lunch program with better utilization of horticultural produce.
23. Shehkara Naik and **Jamuna Prakash**. Food and Nutrition Security: A study on per capita food availability in selected urban households of Mysore.
24. Asma Kulsum, Jyothi Lakshmi A. and **Jamuna Prakash**. Food intake and iron nutriture of children residing in an urban slum.
25. Prakruthi B.S. and **Jamuna Prakash**. Nutritional status and dietary pattern of selected rural women with reference to energy intake and expenditure.
26. Sheetal Gupta and **Jamuna Prakash**. Development of a novel food adjunct utilizing dehydrated curry leaf (*Murraya koenigii*).

**27. Azadeh Nikousaleh and Jamuna Prakash. Antioxidant activity of water extracts from thermally treated black pepper and cumin.**

28. Chandrashekar S.V. Ashok N.C. **Jamuna Prakash**, Prabhakar A.K. and Vijaya Simha R. A comparative study of calorie intake and selected factors among subjects in urban and rural areas.
29. Nagaprabha P. and **Jamuna Prakash**. Development and acceptability of green gram based instant dosai mix.

**39<sup>th</sup> National Conference, Nutrition Society of India. National Institute of Nutrition, Hyderabad, 15-16<sup>th</sup> Nov. 2007.**

**30. Sheetal Gupta and Jamuna Prakash. Antioxidant components and antioxidant capacity of selected green leafy vegetables.**

31. Asma Kulsum, Jyothi Lakshmi A. and **Jamuna Prakash**. An Analysis of distal determinants of nutritional status of children residing in an urban slum.
32. Shekhara Naik R. and **Jamuna Prakash**. Comparison between nutritional status of selected urban and rural women from Mysore Taluk.
33. Shekhara Naik R. and **Jamuna Prakash**. Nutritional status of selected school children from urban and rural Mysore Taluk.
34. Ujwal Hegde, Jyothi Lakshmi A., Radha, Ramesh Kumar P. and **Jamuna Prakash**. Bioavailability of iron and zinc from soya protein matrix.
35. Sushma W. Eipson, **Jamuna Prakash** and Kalpana Platel. Bioaccessibility of selected minerals from malted finger millet and wheat.
36. Bhavyashree S.H., **Jamuna Prakash**, K. Srinivasan and Kalpana Platel. Bioaccessibility of minerals from whole meals and ready-to-eat foods.
37. Shirin Adel Pilerood and **Jamuna Prakash**. Inhibition of ionizable iron by legume proteins: An in vitro determination.
38. Shweatha H.E. Purnima Kaul and **Jamuna Prakash**. Utilization of tomato processing waste in product development.
39. Azadeh Nikousaleh and **Jamuna Prakash**. Antioxidant activity of water extract from thermally treated clove and cinnamon.
40. Mortaza Oghbaei and **Jamuna Prakash**. Nutritional and functional properties of "Kashk" fermented sheep milk powder.
41. Deepa Prakash and **Jamuna Prakash**. An analysis of food behaviour pattern of selected young adult men as reflectance of dietary diversity.

**38<sup>th</sup> Annual Meet. Nutrition Society of India. All India Institute of Public Health and Hygiene. Kolkata. 4-6<sup>th</sup> Nov. 2006.**

42. Sheetal Gupta and **Jamuna Prakash**. Utilizing dehydrated Shepu greens in product formulation.

**IcFost – 2005, 17<sup>th</sup> Indian Convention of Food Scientists and Technologists. Association of Food Scientists and Technologists, Bangalore, 9-10<sup>th</sup> Dec. 2005.**

43. Reihaneh Ahmedzadeh and **Jamuna Prakash**. Effect of dehulling and germination on functional properties of selected legumes.
44. Tara G., Leelavathi K. and **Jamuna Prakash**. Influence of promoters on bioavailable iron from fortified biscuits.

45. Ashwini S. Madhu, Sheetal Gupta and **Jamuna Prakash**. Proximate composition and in vitro digestibility of starch and protein in different varieties of rice flakes.
46. Sheetal Gupta and **Jamuna Prakash**. Sensory quality and nutritive value of dehydrated 'Keerae' (*Amaranthus sp.*) leaves incorporated 'Mathri'.

**37<sup>th</sup> Annual Meet of Nutrition Society of India, National Institute of Nutrition, Hyderabad 5-6<sup>th</sup> Nov. 2005.**

- 47. Reihaneh Ahmedzadeh and Jamuna Prakash. Protein quality determination of legume based supplementary food formulations.**

**Colloquium on Novel proteins in health and nutrition. DuPont-Solay Co. and CFTRI, Mysore 22<sup>nd</sup> March. 2005.**

48. Surekha S. Puyed and **Jamuna Prakash**. Studies on soy incorporated papads.
49. Asma Kulsum, Jyothi Lakshmi A. and **Jamuna Prakash**. Protein adequacy of non vegetarian school children from an urban slum.
50. Rajesh M. and **Jamuna Prakash**. Functional properties of enzyme hydrolysed albumin fractions from selected legumes.

**National Conference on Human Health and Nutrition: A Biotechnological Approach. Dept. of Botany, B. N. Bandodkar College of Science, Thane, 13<sup>th</sup> – 14<sup>th</sup> Dec. 2004.**

51. Perpetua Machado and **Jamuna Prakash**. Diet patterns, health status and associative nutritional deficiencies in women residing in coastal Karnataka.

**IcFost – 2004, 16<sup>th</sup> Indian Convention of Food Scientists and Technologists. Association of Food Scientists and Technologists, D.F.R.L. and C.F.T.R.I. Mysore, 9-10<sup>th</sup> Dec. 2004.**

- 52. Reihaneh Ahmedzadeh and Jamuna Prakash. Composite weaning mixes: Formulation and analysis of nutritional, sensory and microbial qualities.**
- 53. Shymala B. N., Sheetal Gupta, Jyothi Lakshmi A. and Jamuna Prakash. Effect of leafy vegetables on storage stability of oils.**

**36<sup>th</sup> Annual Meet of Nutrition Society of India, Univ. of Mysore, CFTRI and DFRL, Mysore 5-6<sup>th</sup> Nov. 2004.**

54. Suma R.C., Sheetal Gupta, Jyothi Lakshmi A. and **Jamuna Prakash**. Influence of phytin phosphorus and dietary fiber in iron and calcium bioavailability from rice flakes.
55. Supreetha S., Purnima Kaul and **Jamuna Prakash**. The effect of heat processing on lysine content of selected foods.
- 56. Reihaneh Ahmedzadeh and Jamuna Prakash. Effect of germination on nutritive value of selected legumes.**
57. Kaveri G. V., Sheetal Gupta, Jyothi Lakshmi A. and **Jamuna Prakash**. Physico chemical characteristics and sensory attributes of wheat based Papads incorporated with green leafy vegetables.

58. Shymala B. N., Sheetal Gupta, Jyothi Lakshmi A. and **Jamuna Prakash**. Leafy vegetable extracts – antioxidant activity and effect on storage stability of heated oils.
59. Savitha Y. S., Indrani D. and **Jamuna Prakash**. Development of Sugar free biscuits.
60. **Reihaneh Ahmedzadeh and Jamuna Prakash. *In vitro* protein and starch digestibilities, bioavailable iron and antinutritional factors in selected germinated legumes.**
61. Deepti L., Jyothi Lakshmi A. and **Jamuna Prakash**. An investigation on diet related risk factors for osteoporosis in pre and post menopausal women.
62. **Surekha S. Puyed, Khyrunnisa Begum, Saraswathi G. and Jamuna Prakash. Effect of selected additives on fat uptake and keeping quality of a traditional deep fried product.**
63. Sheetal Gupta, Jyothi Lakshmi A. and **Jamuna Prakash**. Nutritive value of dehydrated green leafy vegetables.
64. Perpetua Machado and **Jamuna Prakash**. Morbidity profile of women residing in Honavar Taluka – A coastal area of Karnataka.
65. **Perpetua Machado and Jamuna Prakash. Assessment of Haemoglobin status and anemia among women of child bearing age of Honavar Taluka – A coastal area of Karnataka.**
66. **Asma Kulsum, Jyothi Lakshmi A. and Jamuna Prakash. Determining factors for dietary adequacy of school children residing in slum area.**
67. Kavishree S., Surekha S. Puyed, **Jamuna Prakash**, Saraswathi G. and Khyrunnisa Begum. Storage stability and sensory attributes of products fried in safflower oil.
68. Vidya S. Surekha S. Puyed, **Jamuna Prakash**, Saraswathi G. and Khyrunnisa Begum. Sensory profile of fresh and stored potato chips fried in safflower oil.

**Colloquium on Plant proteins and National Nutrition Security. DuPont-Solay Co. and CFTRI, Mysore 30<sup>th</sup> March. 2004.**

69. Jyothi Lakshmi A. Khyrunnisa Begum, Saraswathi G. and **Jamuna Prakash**. Food security and nutritional status of preschool children with reference to protein.
70. Surekha S. Puyed, Khyrunnisa Begum, Saraswathi G. and **Jamuna Prakash**. Incorporating pretreated soy flour in traditional fried products – Effect on sensory and keeping quality.
71. Reihaneh Ahmedzadeh and **Jamuna Prakash**. Functional properties of germinated green gram.

**XXXV Annual Meeting of Nutrition Society of India, National Institute of Nutrition, Hyderabad, Dec.12 –13<sup>th</sup>, 2003.**

72. **Jyothi Lakshmi A., Sheetal Gupta and Jamuna Prakash. Effect of fresh fruit, fruit juices and processed beverages on the dialyzable iron of a rice based meal.**
73. Sheetal Gupta, Jyothi Lakshmi A. and **Jamuna Prakash**. Influence of oxalic acid, phytic acid, tannin, and dietary fiber on mineral availability from green leafy vegetable.
74. Asma Kulsum, Gayathri G.N., Jyothi Lakshmi A. and **Jamuna Prakash**. Growth pattern of children residing in slum area of Mysore.
75. Perpatua A. Machado and **Jamuna Prakash**. Growth pattern of school going children of a coastal area in Karnataka.

76. Perpatua A. Machado and **Jamuna Prakash**. Socio-cultural determinants of nutritional status of women in a coastal area of Karnataka.
77. Naveeda Khatoon and **Jamuna Prakash**. Nutrient retention in microwave cooked germinated legumes.
78. Naveeda Khatoon and **Jamuna Prakash**. Nutritional quality of microwave cooked rice varieties.
79. Gayathri G.N., Asma Kulsum, Jyothi Lakshmi A. and **Jamuna Prakash**. Assessment of nutritional status of children from an urban slum in Mysore.

**Colloquium on Plant proteins – Development and Food Applications. Dupont Protein Technologies and C.F.T.R.I., Mysore, March 3<sup>rd</sup>. 2003.**

80. Surekha S. Puyed and **Jamuna Prakash**. Effect of denaturation of proteins on functional properties of defatted soy flour.

**Indian Science Congress, Bangalore Univ. Bangalore Jan. 3-7<sup>th</sup>. 2003.**

81. Sheetal Gupta, Jyothi Lakshmi A. and **Jamuna Prakash**. Sensory attributes of Chapathis incorporated with differently dried greens.
82. Deepashri B. N., Sheetal Gupta and **Jamuna Prakash**. A study on nutritional status of diabetics and associated risk factors.

**IcFost –2002, 15<sup>th</sup> Indian Convention of Food Scientists and Technologists. Association of Food Scientists and Technologists and C.F.T.R.I. Mysore, Dec.12 – 13<sup>th</sup>. 2002.**

83. Sheetal Gupta, Jyothi Lakshmi A. and **Jamuna Prakash**. Blanching treatments and ascorbic acid retention in green leafy vegetables.
84. Sheetal Gupta, Jyothi Lakshmi A. and **Jamuna Prakash**. Chemical composition of underutilized unconventional green leafy vegetable.
85. Surekha S. Puyed, Khyrunnisa Begum, Saraswathi G. and **Jamuna Prakash**. Influence of modified proteins on fat uptake and keeping quality of deep fried products.
86. **Gowri B. S., Khyrunnisa Begum, Saraswathi G. and Jamuna Prakash. An exploratory study on the effect of additives on fat uptake from deep fried foods.**
87. Rhicha Sinha, Radha C., Purnima Kaul and **Jamuna Prakash**. Enzymatically hydrolysed whey protein concentrate: functional properties and beverage formulation.

**33<sup>rd</sup> Annual Meeting of Nutrition Society of India, National Institute of Nutrition, Hyderabad. Dec. 1-2. 2001.**

88. Hemalatha M.S. and **Jamuna Prakash**. Impact of an awareness creation program for women on nutrition through green leafy vegetables.
89. Archana Shenoy H., Shanthala M. and **Jamuna Prakash**. Utilizing dried curry leaf for value addition in selected products.
90. Jyothi Lakshmi A., Poornima B.K., Sudha K., **Jamuna Prakash**, Khyrunnisa Begum and Saraswathi G. Dietary adequacy of rural preschool children – influencing factors.

91. Jyothi Lakshmi A., Poornima B.K., Sudha K., **Jamuna Prakash**, Khyrunnisa Begum and Saraswathi G. Nutritional status of preschool children – mediating factors.

**IcFost – 2000, 14<sup>th</sup> Indian Convention of Food Scientists and Technologists. Association of Food Scientists and Technologists, C.F.T.R.I., Mysore, Nov. 22-24. 2000.**

92. Kala A. and **Jamuna Prakash**. Nutritional composition of starchy vegetables.
93. Kala A. and **Jamuna Prakash**. Dietary fiber profile of raw and processed vegetables.
94. **Gowri B. S., Jamuna Prakash, Kalpana Platel and Srinivasan K. Influence of Amla fruits (*Embilica Officinalis*) on the bioavailability of dietary iron.**
95. Mamatha P. M. and **Jamuna Prakash**. Tea preparation methods and adsorption of milk calcium.
96. Jowi Carolyne A., **Jamuna Prakash** and Bhagya Swamilingappa. Chemical, nutritional and functional properties of enzyme modified supplementary food formulations.

**32<sup>nd</sup> Annual Conference of Nutrition Society of India. Avinashilingam University, Coimbatore. 25-26<sup>th</sup> Nov. 1999.**

97. Jyothi Lakshmi A., Poornima B.K., Sudha K., **Jamuna Prakash**, Khyrunnisa Begum & Saraswathi G. Morbidity profile of preschoolers: Influence of selected factors.
98. Jyothi Lakshmi A., Poornima B.K., Sudha K., **Jamuna Prakash**, Khyrunnisa Begum and Saraswathi G. Improving health and nutritional status of preschool children through interventions.
99. Usharani K., Savitha C.B., Chethana K.L. and **Jamuna Prakash**. Dietary history of cancer patients.
100. Archana Shenoy and **Jamuna Prakash**. Formulation of high fiber chapattis using wheat bran.
101. Saraswathi G. Khyrunnisa Begum and **Jamuna Prakash**. Nutrition and health education: experiences in rural area near Mysore city. Initiatives in nutrition and health education; Problems and prospects. Dept. of Food Science and Nutrition, Sri Padmavathy Mahila Vishwavidyalaya, Tirupathy. 26-27<sup>th</sup> Oct.
102. Saraswathi G. Khyrunnisa Begum and **Jamuna Prakash**. Nutrient supplementation for women and children. Workshop on Brain storming session on 'Improving the nutrition of rural poor through community based food processing'. Sponsored by Department of Women and Child Development and UNICEF, New Delhi. C.F.T.R.I. Mysore. 6<sup>th</sup> Aug.

**31<sup>st</sup> Annual Meeting of Nutrition Society of India. National Institute of Nutrition, Hyderabad. 26-28<sup>th</sup> Nov. 1998.**

103. **Usharani K., Vijaylakshmi, Roy, R.K. and Jamuna Prakash. Nutritional status of cancer patients on different treatment modalities.**

**Seminar on Hurdle Technology and Related areas. Defense Food Research Laboratory, Mysore, 29-30<sup>th</sup> Dec. 1997.**

104. Tanzia Naaz and **Jamuna Prakash**. Effect of spices on storage stability of ghee.

**30<sup>th</sup> Annual Conference of Nutrition Society of India. National Institute of Nutrition, Hyderabad. 27-28<sup>th</sup> Nov. 1997.**

105. Kala A., Shanthi Narasimhan and **Jamuna Prakash**. Effect of cooking methods on nutritional and sensory profile of selected vegetables.
106. Naveeda Khatoon, Shanthi Narasimhan and **Jamuna Prakash**. Microwaved legumes: Nutritional and sensory profile.
107. Jyothi Lakshmi A., Sudha K., Poornima B. K., Parvathy M., **Jamuna Prakash**, Khyrunnisa Begum and Saraswathi G. Nutritional and morbidity profile of children (1-5) years in selected rural areas of Mysore.
108. Poornima B. K., Jyothi Lakshmi A., Sudha K., Parvathy M., **Jamuna Prakash**, Khyrunnisa Begum and Saraswathi G. A study on health and nutritional profile of selected rural women from Mysore.
109. Kala A., Shanthi Narasimhan and **Jamuna Prakash** Nutritional composition and sensory profile of cooked vegetables. ICFoST-97, Association of Food Scientist and Technologists and Food Technology Division, BARC, Mumbai. Sept. 25-26.
110. Naveeda Khatoon, Shanthi Narasimhan & **Jamuna Prakash**. Nutrient retention and sensory attributes of microwaved legumes. ICFoST-97, Association of Food Scientist and Technologists & Food Technology Division, BARC, Mumbai. Sept. 25-26.
111. Naveeda Khatoon, Aparna K. and **Jamuna Prakash** Cooking media of legumes : Effect on cooking quality and *in vitro* digestibility. ICFoST –97, Association of Food Scientist and Technologists and Food Technology Division, BARC, Mumbai. Sept. 25-26.

**29<sup>th</sup> Annual Conference of Nutrition Society of India. National Institute of Nutrition, Hyderabad. 21-22<sup>nd</sup> Nov. 1996.**

112. **Chethana K. L. and Jamuna Prakash Dietary Survey of Cancer patients.**
113. Vani H. P. and **Jamuna Prakash**. Do spices affect *in vitro* protein digestibility of pulses?
114. Sehar Anjum, Savitha C. B., **Jamuna Prakash**, Khyrunnisa Begum and G. Saraswathi. Assessment of nutritional status of workers and evaluation of canteen services in an industry.
115. **Jamuna Prakash**. Fruits: The lesser known health benefits. Phala Samskarana-95, Univ. of Agricultural Sciences, Hebbal, Bangalore, Aug.7-9.

**ICFoST-95, Association of Food Scientist and Technologists, C.F.T.R.I. Mysore. Sept. 7-9. 1995.**

116. **Susan Verghese and Jamuna Prakash. Effect of cooling and heating on resistant starch formation in gelatinized food starches.**
117. **Nagmani B. Jamuna Prakash. Functional properties of thermally treated legume flours.**
118. Chitra G. R., Jyothilakshmi A. and **Jamuna Prakash**. Resistant starch formation in germinated and fermented foods.
119. Jyothilakshmi A. and **Jamuna Prakash**. Storage studies on chutney powders based on rice bran.

**National seminar on Strategies for packaging and storage of fresh and processed fruits and vegetables in 21<sup>st</sup> century. ICFOST-94, IARI, New Delhi. 2-3 Sept. 1994.**

120. **Jamuna Prakash** and G. Ramanatham. Effect of drying technique on functionality of protein concentrates.

**Annual Meeting of Indian Dietetic Association, Univ. of Agricultural Sciences, Hebbal, Bangalore, 8-9<sup>th</sup> Jan. 1993.**

121. **Jamuna Prakash** and G. Ramanatham. Rice bran proteins: Quality evaluation and utilization in food formulations.

**Society of Biological Chemists, C.F.T.R.I. Mysore. Dec. 14. 1993.**

122. Kavita V. and **Jamuna Prakash**. Resistant starch formation in selected legumes.

**National Meet of Food Scientists Technologists, AFST(I), C.F.T.R.I. Mysore, 10<sup>th</sup> April, 1992.**

123. **Jamuna Prakash** and G. Ramanatham. Protein extractability profile and nutritional quality of stabilized rice bran.

**Annual Meeting of Nutrition Society of India, National Institute of Nutrition, Hyderabad, 18- 19<sup>th</sup> Dec. 1992.**

**124. Jamuna Prakash and G. Ramanatham. Effect of acid stabilization of rice bran on nutritional quality of protein concentrates.**

**IX Indian Convention of Food Scientists & Technologists on Application of Biotechnology in the Development of Food Processing Industries. AFST(I), C.F.T.R.I. Mysore, 10 – 12<sup>th</sup> June, 104. 1991.**

**125. Jamuna Prakash and G. Ramanatham. Effect of acid stabilization of rice bran on nutritional and functional properties of rice bran protein concentrates.**

**Proceedings of Nutrition Society of India, National Institute of Nutrition, Hyderabad, 13-14<sup>th</sup> Dec. 31: 109-110. 1985.**

126. **Jamuna Prakash** and Indira C.S. Nutritional quality and cost of some processed health foods and infant foods.

## **INVITED LECTURES AT DIFFERENT FORUMS**

1. Relevance of Science : in tradition and today. Induction program for graduate science students, SDM College for Women, Mysore 12<sup>th</sup> July, 2012.
2. Diet in obesity and related disorders. State Level CME Program. Govt. Ayurveda Medical College, Mysore. Oct. 22, 2011.
3. Nutrition for Healthy ageing. Elder Citizen Council. Mysore. 18<sup>th</sup> July, 2011.
4. Healthy cooking and healthy eating. Participants of Training Program on Nutrition, Mahila Samakhya Yojana, March 4-5<sup>th</sup> and 11-12, 2011. Mysore.
5. Food preservation and storage - principles and techniques. Participants of Biology orientation program for High School teachers. Science and Technology Vision Group, Govt. College of Teacher Education, Vasantha Mahal Complex, Nazarbad. Mysore 29<sup>th</sup> Jan. 2011.
6. Influence of food matrix on bioavailability of nutrient and bioactive components. Special lecture, Nutrition Society. Avinashilingam University for Women, Coimbatore, 21<sup>st</sup> Dec. 2010.
7. Conserving nutrients while cooking. Participants of Training Program on Nutrition, Mahila Samakhya Yojana, Oct. 21 -22<sup>nd</sup>, 2010. Mysore.
8. Eating for health and nutrition. Lecture and interactive session at Summer camp for Women organized by Nestle Foods India Ltd. Nanjangud, 16<sup>th</sup> April 2010.
9. Coordinated contact program for Karnataka State Open University, Mysore for Diploma course in Nutrition and Public Health Education. May 2-8<sup>th</sup> 2009 and delivered many lectures.
10. Coordinated contact program for Karnataka State Open University for Postgraduate Diploma course in Nutrition and Dietetics. May 11-20<sup>th</sup> 2009 and delivered many lectures.
11. Delivered lectures to students of Certificate course in Food Preservation, KSOU, Mysore. 17<sup>th</sup> July, 2009.
12. Special lectures (Chemistry of foods, GM foods, Microencapsulation, Fat replacers, Active food packaging) delivered to Food Science and Nutrition students at Pondicherry University, Pondicherry. 5-6<sup>th</sup> March 2009.
13. Quality assurance in nutrition surveillance - Part I: Measuring food and nutrition security. Workshop on Quality in Food and Nutrition Measurements. CFTRI. Mysore 6<sup>th</sup> Nov. 2008.
14. Quality assurance in nutrition surveillance - Part II: Measuring nutritional status. Workshop on Quality in Food and Nutrition Measurements. CFTRI. Mysore 7<sup>th</sup> Nov. 2008.
15. Diet and Nutrition for stress management and lifestyle diseases. Refresher course for Sub. Inspectors. Karnataka Police Academy, Mysore. 29<sup>th</sup> Feb. 2008.

16. Chemistry of foods –Basis of functional behaviour. Special Lecture Series. Dept. of Chemistry. Yuvaraja's College Mysore. 27<sup>th</sup> Sept. 2007.
17. Science, tradition and culture – An Indian Perspective. Science Forum, Maharani's Science College, Mysore. 2<sup>nd</sup> Aug. 2007.
18. Nutrition and health. Special lecture for Members of Bank Retirees Association. Mysore, 18<sup>th</sup> Feb. 2006
19. Antioxidants in fruits and vegetables, occurrence and health benefits. Participants of Continuing Education Program on Antioxidants in health and stress. Defense Food Research Laboratory, Mysore, 9<sup>th</sup> Nov. 2006.
20. Dietary Assessment methods – improving the quality of measurements. Refresher course in Home Science. Bangalore University. 18th July, 2006.
21. Functional foods and Nutraceuticals. Refresher course in Home Science. Bangalore University. 18th July, 2006.
22. Nutrition of the girl child – Implications for later life. Workshop for health functionaries. Department of Women and Child development. Govt. of Karnataka. 11<sup>th</sup> July. 2006.
23. Nutritional deficiency diseases. Contact program - Post graduate diploma in Public Health and Nutrition. KSOU, Mysore 8<sup>th</sup> July, 2006.
24. Maternal Malnutrition. Contact program - Post graduate diploma in Public Health and Nutrition. KSOU, Mysore 8<sup>th</sup> July, 2006.
25. Dietary Assessment methods – Issues related to measurements. International course on Metrology – the science of measurements. CFTRI, 29<sup>th</sup> June, 2006.
26. Nourishing your child. Program on packed school lunch for pre-schoolers. Department of Food Science and Nutrition and Nutriplanet. 4<sup>th</sup> Feb. 2006.
27. Nutrition and health status of children – Should we be concerned? Zonal Workshop on Children – Our concern. Rotary Club. Mysore, 29<sup>th</sup> Jan. 2006.
28. Traditional food habits and Modern Science of healthy eating. Nutrition week celebrations. SDM College and FPAI, Mysore, 3<sup>rd</sup> Sept. 2005.
29. Food Preservation. Contact program - Post graduate diploma in Public Health and Nutrition. KSOU, Mysore 22nd July. 2005.
30. Nutrition transition in Indian Population and its implications. Association of Family Physicians, Mysore. 19<sup>th</sup> June. 2005.
31. Traditional food processing technologies and their importance. Refresher course for college teachers. SP Mahila Univ. Tirupati. 25<sup>th</sup> Feb. 2005.
32. Value added products and their importance for health. Refresher course for college teachers. SP Mahila Univ. Tirupati. 25<sup>th</sup> Feb. 2005.

33. Nutritional problems in children and importance of good nutrition. Workshop for nurses and school teachers, Gopalagowda Shanthiveri. Nursing School and Hospital. Mysore 19<sup>th</sup> Feb. 2005.
34. Hunger and Malnutrition : The Indian Scene. Refresher course for college teachers. Academic staff College, Univ. of Mysore, Mysore. 11<sup>th</sup> Dec. 2004.
35. Traditional wisdom and Modern Science of healthy eating. Refresher course for college teachers. Academic staff College, Univ. of Mysore, Mysore. 13<sup>th</sup> Dec. 2004.
36. Food Habits and Teenagers. Summer School of Science, Mahajana Education Society, Jayalakshmpuram, Mysore. 22<sup>nd</sup> May 2004.
37. Nutrition for preschoolers. Workshop for parents and teachers of Preschoolers. Indian Association for Preschool Education, Mysore Branch. 21<sup>st</sup> Feb. 2004.
38. Hunger amidst plenty – The Indian Paradox. World Food Day. Maharani's Science College for Women. 16<sup>th</sup> Oct. 2003.
39. Eating for health. Inauguration of Nutrition Week. FPAI, 4<sup>th</sup> Sept. 2003.
40. Nutrition and Mental Performance. Nutrition Week Celebration. Science Forum. Maharani's Science College for Women, Mysore. 3<sup>rd</sup> Sept. 2003.
41. Eating nutritious foods. St. Ann's School. Awareness cum Motivation program for students. 6<sup>th</sup> June 2001.
42. Some basic facts about foods. Orientation training course for middle level functionaries. Food and Nutrition Board, Ministry of Human Resource Development, Govt. of India. Jan. 11-15, 2002.
43. Storage of food grains. Orientation training course for middle level functionaries. Food and Nutrition Board, Ministry of Human Resource Development, Govt. of India. Jan. 11-15, 2002.
44. Eating nutritious foods. St. Ann's School. Awareness cum Motivation program for students. 6<sup>th</sup> June 2001.
45. Food groups and balanced diets. Participants of adult education workshop. DIET. T. Narasipura Taluk, Mysore. 23 Jan. 2001.
46. Balanced Diets for health. Nutrition Awareness Workshop for health workers from voluntary organizations. A program sponsored by Bharath Hospital & Institute of Oncology, Mysore 29<sup>th</sup> Sept. 2001.
47. Nutrition for Adolescents. Summer School of Science, Mahajana Education Society, Jayalakshmpuram Mysore. 11<sup>th</sup> May 2000
48. Nutrition and Brain Development. Summer Science Camp for children. Science center, Karnataka Rajya Vigyan Parishat, Mysore. 14<sup>th</sup> May 2000.
49. Nutrition and Health. Members of Elder Citizen Council. Jayalakshmpuram, Mysore. 4<sup>th</sup> Sept. 2000.

50. Malnutrition in India :Causes and Consequences. Refresher course for college teachers. Academic staff College, Univ. of Mysore, Mysore. 19<sup>th</sup> Dec. 2000.
51. Diet and Nutrition. Orientation workshop for primary school teachers. District Institute of Education and Training, Mysore. 22<sup>nd</sup> Sept. 1999.
52. Potable water for health and nutrition. One day workshop for Anganawadi workers. Sponsored by Karnataka Vigyan Parishat and Ministry of Environment and Forestry, New Delhi. 13th March, 1999.
53. Sustainable Food Processing Technologies. 29th UGC Refresher Courses for Home Science College and Univ. Teachers, Avinashilingam Deemed Univ. Coimbatore. 14th March 1998.
54. Health and Nutrition with special reference to women. All India Institute of Speech and Hearing, Mysore. 26<sup>th</sup> March 1998.
55. Preparation of Manual for Food Science Practicals. Workshop for college teachers of Karnataka on Food Science and Nutrition. Dept. of Studies in Food Science and Nutrition, Univ. of Mysore, Mysore. Nov. 3-4. 1997.
56. Nutrition during pregnancy and Lactation. Workshop on Nutrition for health workers by Food and Nutrition Board, Ministry of Human Resource Development, Govt. of India. June 23-27, 1997.
57. Vitamin A deficiency, sources and prevention. Workshop on Nutrition for health workers by Food and Nutrition Board, Ministry of Human Resource Development, Govt. of India. June 23-27, 1997.
58. Advances in food processing. National workshop for college teachers on Latest Concepts in Food Science and Nutrition. Dept of Studies in Food Science and Nutrition, Univ. of Mysore, Mysore. Dec. 11-14. 1995.
59. Advances in food processing. Workshop for college teachers of Karnataka on Latest Concepts in Food Science and Nutrition. Dept of Studies in Food Science and Nutrition, Univ. of Mysore, Mysore. April 24-27. 1995.
60. Food Preservation. Workshop for school teachers on evaluation of nutrition information in school text books. Science Centre. Jan. 9-11. 1995.
61. Infant Nutrition. Workshop on Nutrition for health workers by Ministry of Human Resource Development, Govt. of India. Feb. 14-19 1994.
62. Nutrition during pregnancy and lactation. Workshop arranged for ICDS health workers by Ministry of Food and Civil Supplies, Govt. of Karnataka. July 14-22, 1991.

## TITLES OF RESEARCH STUDIES UNDERTAKEN FOR Ph.D. PROGRAMS

### Completed

1. Determinants of undernutrition in preschool children and impact of intervention programs.
2. An investigation on the nutritional and sensory profile of microwaved and conventionally cooked vegetables.
3. Nutritional and sensory profile of microwave and conventionally cooked cereal and legume based preparations.
4. Socio-cultural determinants of nutritional status in rural population of Honavar taluka - A coastal area of Karnataka.
5. Functional and nutritional properties of germinated legumes and their utilization in composite weaning mixes.
6. Growth pattern and nutritional status of children from low socio- economic group (3-10 years): an analysis of associative factors.
7. Studies on green leafy vegetables: Nutritional composition, product formulation and sensory analysis.
8. Effect of modification of protein on fat absorption characteristics of deep fried foods.
9. Antioxidant properties of selected spices and their efficacy in food systems.
10. Nutritional effects and antioxidant properties of selected herbs and spices.
11. Influence of food matrix on in vitro bioavailability of nutrients and bioactive components with reference to dietary fibre in selected foods.
12. Formulation of dietary supplements from fruit and vegetable bio-waste.
13. Nutritional status and scholastic performance of school children with reference to micronutrients.

### Ongoing

1. Determinants of food behaviour in children with reference to physical endurance, cognitive performance and nutrition education.
2. Effect of varietal differences and degree of polishing of rice on nutritional and sensory characteristics.
3. Nutritional quality of processed foods with special reference to digestibility and availability of nutrients.
4. Quality of Dill based pickles : A HACCP based study.

## LIST OF M.Sc. DISSERTATIONS / PROJECTS GUIDED

### 2012

1. *Centella asiatica* (mandukaparani) leaves: Nutritional composition, Antioxidant properties and Product formulation
2. Nutritional composition and sensory quality of iron fortified fruit cheese
3. Formulation and evaluation of peanut cookies enriched with sesame seed and flax seed
4. Development and assessment of fiber enriched muffins
5. Nutritional status of women and children with HIV-AIDS.
6. Effect of storage on functional properties and nutritional quality of stored Chick pea (*Cicer arietinum*)

### 2011

7. In vitro bioaccessibility of selected nutrients in microwave gelatinized from coarse and fine cereal flours.

### 2010

8. Effect of processing antioxidant components and activity in selected vegetables.
9. Effect of enzymatic hydrolysis on dialysability of extrinsic and extrinsic minerals in soy and casein.
10. Formulation and acceptability of low sodium vegetables soup mixes.
11. Effect of ingredients on rheological, nutritional and quality characteristics of high protein, high fiber, low carbohydrate bread.

### 2009

12. Dialysability of iron and zinc from food matrix with varying levels of protein.
13. Formulation and evaluation of nutritious premixes utilizing natural ingredients.

### 2008

14. Effect of processing on antioxidant potential of bitter orange.
15. Bioavailable iron from reconstituted dehydrated greens.
16. Effect of dried *moringa* leaves on quality characteristics of cookies.
17. Influence of water activity on functional properties of oilseed flours.

### 2007

18. Nutritional and functional properties of "Kashk" fermented sheep milk powder.
19. Inhibition of ionizable iron by legume proteins: An in vitro determination.
20. Bioaccessibility of selected minerals from malted finger millet and wheat.
21. Bioavailability of iron and zinc from soya protein matrix.
22. Influence of soy protein incorporation on acceptability and shelf - stability of 'seviya'.

## **2006**

23. Utilization of tomato processing waste in product development.
24. Bioaccessibility of minerals from whole meals and ready-to-eat foods.
25. Nutritional status and dietary pattern of selected rural women with reference to energy intake and expenditure.
26. Development and acceptability of green gram based instant dosai mix.
27. Impact of nutrition education of parents on quality of packed school lunch of preschoolers.
28. Detection thresholds and flavour potentiating effect of monosodium glutamate.
29. Dietary pattern and food behaviour of young women residing in a hostel.

## **2005**

30. Quality characteristics of lime pickles prepared using different salts.
31. Influence of promoters on bioavailable iron from fortified biscuits.
32. Proximate composition and in vitro protein and starch digestibility from rice flakes.
33. Effect of spices on in vitro protein digestibility from cereal pulse mixtures.
34. Functional properties of enzyme hydrolyzed water soluble protein fractions from legumes.
35. Chemistry of iron and copper as trace minerals in human nutrition. [Chemistry].

## **2004**

36. Antioxidant activity of green leafy vegetables and their extracts.
37. Bioavailable iron and calcium from rice flakes.
38. Development of sugar free biscuits.
39. Effect of heat processing on lysine content of selected foods.
40. Dietary risk factors for osteoporosis in pre and post menopausal women.

## **2003**

41. Utilization of oilseeds in formulation of low fat gravy mixes.
42. Effect of incorporation of ragi on quality parameters of Chakli – An Indian deep fried product.
43. Incorporation of green leafy vegetables in papads.
44. Effect of varietal differences and polishing of rice on quality parameters of Idli.

## **2002**

45. Iron bioavailability in greens cooked in different utensils.
46. Effect of acidulants and spice antioxidants on B-carotene retention in selected processed vegetables.
47. Study on the functional properties and biological activity of enzyme hydrolysed peptides derived from whey protein concentrates

## **2001**

48. Studies on compositional profile and nutritional evaluation of milk lipids.
49. A Study on nutritional status of diabetics and associated risk factors.

## 2000

50. Impact of an awareness creation program for women on nutrition through green leafy vegetables.
51. Influence of amla fruits (*Embilica Officinalis*) on the bioavailability of dietary iron.
52. Effect of tea preparation methods on adsorption of milk calcium.
53. Chemical, nutritional and functional properties of enzyme modified supplementary food formulations.

## 1999

54. Utilizing dried curry leaf for value addition in selected products.
55. Formulation of high fiber chapathis using wheat bran.

## 1998

56. Factors determining selection and purchase of processed foods.
57. Nutritional status of cancer patients on different treatment modalities.
58. Processing variables & quality parameters of 'Chakli' – A traditional deep fried product.

## 1997

59. Effect of cooking media on cooking quality and *in vitro* digestibility of selected legumes.
60. Enzyme hydrolysis of proteins: Time as a determinant of hydrolysis.
61. Functionality of jack seed proteins and utilization in food formulation.

## 1996

62. Effect of cooking media on cooking quality and *in vitro* digestibility of selected legumes.
63. Effect of selected spices on storage stability of ghee.
64. Dietary survey of cancer patients

## 1995

65. Effect of thermal treatment on functional properties of legume flours.
66. Effect of processing techniques on resistant starch formation in selected foods.
67. Dietary survey of cancer patients

## 1994

68. Effect of cooling and heating on formation of resistant starch in gelatinized food starches.
69. Effect of selected spices on *in vitro* digestibility of proteins in legumes.
70. Effect of household storage on sensory quality of chutney powders based on rice bran.

## 1993

71. Acceptability trials on papads incorporating different levels of rice bran.
72. *In vitro* digestibility of proteins in black gram and green gram dhal papads.

73. Effect of storage time and temperature on formation of resistant starch in selected food items.

**1992**

74. Effects of processing on pigments of selected vegetables.

**1986**

75. Dietary fiber content of selected vegetables.

**1985**

76. Evaluation of nutrition information in textbooks of schools.

77. Vitamin A nutritional status – a review.

**1984**

78. A comparative analysis of nutritional quality and cost of some processed health foods and infant foods.

79. Anti infective properties of breast milk – a review.

**1983**

80. Chromium in human nutrition – a review.

**1982**

81. Nutrition and alcoholism – a review.

**1981**

82. Anthropometric measurements of children in selected schools of Mysore city (girls).

83. Anthropometric measurements of children in selected schools of Mysore city (boys).

**1980**

84. Availability of calcium from Kilkeerai and Drumstick greens in weaning rats.

85. Analysis of iron and ascorbic acid contents of selected Ayurvedic preparations.

**1979**

86. Analysis of some selected nutrients in puffed paddy.

87. Analysis of nutritional composition of kilkeerai greens (*Amaranthus Tricolor*).