

## **Dr. Jamuna Prakash : A Brief**

Dr. Jamuna Prakash is a Professor at Department of Food Science and Nutrition, University of Mysore, Mysore, INDIA, with teaching and research experience of 39 years. A gold medallist from University of Mysore, she has had an exemplary academic career with many awards and accolades to her credit. She is actively involved in research as evident from publication of more than 200 research and review papers, 4 books /book chapters, 10 book reviews and more than 300 presentations with total citations for published papers exceeding 1500. She is on Editorial Board of 6 journals. Many of the presented and published papers have won awards. Fourteen students have completed Ph.D. under her guidance. She has completed many research and educational projects funded by different organizations and is an active consultant for Food Companies. Her research Interests in the area of food science and nutrition are compositional analysis of foods, product formulation, sensory evaluation, nutrient digestibility and bioavailability, specifically for protein, starch, vitamins, minerals and antioxidants, functional properties of foods, nutrition status of population, food behaviour, diet surveys, nutrition and cognition, nutrition education, etc.

She has undertaken extensive work in the area of development, compositional analysis, storage stability and sensory evaluation of value added foods such as fortified products, products utilizing dehydrated greens, and bio-waste from food industry such as rice bran, wheat bran, pulp residue, peels of fruits and vegetables, etc. Use of different processes and ingredients for lowering the fat absorption in fried products have been a major contribution such as pre-thermal processing of ingredients, use of jack seed flour, soy flour, dehydration techniques and natural emulsifiers for lowering the fat content of curries. Another area of work has been food and nutrition security as impacted by utilization of nutrients. Food matrix is a major determinant of nutritional quality of foods as the amount of utilizable nutrient from a food depends on the overall food matrix apart from the composition. This concept has been forwarded through research studies undertaken on the digestibility/bioaccessibility of nutrients.

She is also a very popular resource person for extension lectures taking the results of research to field in true spirit of lab to land with more than 100 invited lectures to her credit. In the community nutrition area, many studies involving population groups for assessing nutritional status, dietary intakes, food behaviour as well as for studying the impact of nutrition intervention programs have been completed. Nutrition education and training form a very important component for improving the overall nutrition status of population as actively demonstrated by programs undertaken for school children, for cooks involved in mid-day meal program and in residential schools, for health workers, for housewives, etc. Different projects undertaken to facilitate these are utilizing green leafy vegetables in diets for women, longitudinal educational program for school children along with impact assessments, demonstrations/exhibitions for health workers, etc. Notable is the Development of a model training module for improving the quality of Mid-Day meal program through training of personnel, submitted to DST, New Delhi. A three year longitudinal nutrition education project sponsored by DRDO, New Delhi was undertaken for school children with impact assessments. The educational intervention resulted in remarkable improvement in food behaviour and cognitive performance of school children.

She is also a prolific writer, having contributed extensively to lesson plans for Distance Education Program of National Open School, New Delhi and Karnataka State Open University, Mysore. She coordinated and edited the course writing for Diploma and Certificate courses in food science and nutrition programs of KSOU. She is a member of many National and International committees involved with food science and nutrition and a life member of many professional organizations. She has visited many countries for giving lectures in various conferences. She has been nominated as Visiting Professor from International Union of Food Science and Technology, Canada under educational programs for developing countries. She is the recipient of prestigious Dr. Rajammal Devdas Award for research in Applied Nutrition, Prof. M. Vishwanathan Honour award for research achievements, Best Teacher award, Leela Phadnis Memorial Award, Kellogg Award for research on iron, Mohan Memorial Award, to name a few.

## Detailed Curriculum vitae : Dr. Jamuna Prakash

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## Detailed Curriculum vitae : Dr. Jamuna Prakash

### Professor

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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.	First Rank
B.Sc.	1974	Home Science	Bangalore University.	First

(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.

### Professional Work Experience:

**Professor** : Since Jan. 2005. Post-graduate teaching, research and guidance for Ph.D.

**Reader** : Sept. 94 - Dec. 2004. –do-.

**Lecturer** : Nov. 77- Sept. 1994. –do-.

**Senior Research Fellow (CSIR)**: Department of Oilseeds Technology, CFTRI, Mysore.

**Lecturer** : Food Craft Institute , Bangalore. Feb. 77- Aug. 77.

**Lecturer** : Part time, Bangalore University. Sept. 76 – Nov. 77.

## Honors and Merits

- Nominated as '**IUFoST Visiting Proessor**' for Food Science and Technology for Vietnam. 2015-2020. International Union of Food Science and Technology, Canada.
- **Dr. Rajammal P. Devadas Memorial Award for outstanding contributions in the field of Applied Nutritional Sciences.** Nutrition Society of India, Hyderabad. 22 Nov. 2013.
- **Best Postgraduate Teacher Award,** Negilayogi Social Welfare Trust and Vidya Vardhaka Sangha, Mysore. 30<sup>th</sup> Sept. 2012.
- **Prof. M Vishwanathan Honour award for research achievements** given by Prof. M. Vishwanathan Diabetes Research Center, Royapuram, Chennai, 24<sup>th</sup> Dec. 2011.
- **Awards for presented papers / posters at conferences :** 2014, 2013, 2012, 2011, 2009, 2007, 2006, 2004, 2003, 2002, 2000, 1998, 1996, 1995, 1992, 1991.
- **Young Scientist Award** to Co-author of paper presented during 39<sup>th</sup> National conference of Nutrition Society of India, NIN, Hyderabad, 18-19th November. 2007.
- **Young Scientist Award** to Co-author of paper presented during *Annual Meeting of Nutrition Society of India*, NIN, Hyderabad, 18-19th November. 2005.
- **Kellog Award for Best Paper on Iron Research** presented on at 36th Annual Meet of Nutrition Society of India, Univ. of Mysore, CFTRI and DFRL, Mysore 5-6<sup>th</sup> Nov. 2004.
- **Dr. Leela Phadnis Memorial Lecture Award.** "Nutraceuticals: 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. 2004.
- **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. 2002.
- **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. 1998.
- **Gold Medal** for securing I rank in M.Sc. 1976.
- **Senior Research Fellowship** of CSIR while working for Ph.D. in CFTRI, Mysore. (1988-91).

## Professional Experience - Others

1. **Research Guidance :** M.Sc., Ph.D. and Post Doctoral students.
2. **Invited for delivering lectures** in many national and International conferences, workshops, refresher courses and orientation courses.
3. **Reviewed many books** at national and International levels.
4. Constantly **reviewing scientific papers** for many National and International Journals.

5. **Examiner** for Ph.D., post graduate and undergraduate courses for many Indian and Foreign Universities.
6. **Coordinated writing Lesson plans for Distance Education Programs** of National Open School, New Delhi and KSOU, Mysore for Certificate, Diploma and PG Diploma courses.
7. **Member of Faculty of Science**, Univ. of Mysore, Mysore.
8. Served as **Member/ Chairperson of Board of Studies in Food Science and Nutrition** for the following
  - Univ. of Mysore, Mysore.
  - Bangalore University
  - 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
9. **Member of Editorial Board** for the following -
  - International Journal of Food Nutrition and Dietetics (Red Flower Publications, New Delhi).
  - 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).
10. **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.
11. **Advisor** for Karnataka region, Dept. of Science and Technology for project presentations on Food Preservation, Children's Science Congress, 2006.
12. **Regional Mentor** for INSPIRE AWARD program for school children of Dept. of Science and Technology, New Delhi.
13. **Member of Research Advisory Board and Human Ethics Committee** of different organizations.
14. **Member, Kerala State Council for Science and Technology** for Project proposal review.

15. **Member, Committee for Review of project proposals**, U.G.C., New Delhi.
16. **Member of Panel of Biological Hazards**. Food Safety and standards Authority of India. New Delhi. 2011-2013.
17. **Technical Expert** Maternal, Child Health and Nutrition Research Priority Setting In India: An ICMR – INCLIN – CHNRI Initiative. INCLIN Trust International & CHNRI, New Delhi, India. 2013.
18. **Member of Panel on Health Claims and Food Labeling**. Food Safety and standards Authority of India. New Delhi. 2013-2015.
19. **Member, National Committee, International Union of Nutritional Sciences**, ICSU, National Science Academy, New Delhi. (2012-2016).
20. **Indian Ambassador** for Global Harmonization Initiative, Austria.
21. **Member, Task force Committee on Nutrition Education, Communication and Training**, Indian Council of Medical Research, New Delhi.
22. **Member of Working group on Nutritional supplements**, Scientific Panel on Nutraceuticals. Food Safety and Standards Authority of India. New Delhi. (2012-2014).
23. **Member, Expert committee for online evaluation of Project proposals on Nutrition**, Indian Council of Medical Research, New Delhi.

## **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.
- Association of Carbohydrates Chemists and Technologists, India.
- Indian Women Scientists Association, Mumbai.
- Home Science Association of India, Bangalore.

## 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).

## 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).

## Industry Projects

- Principal Investigator - **Product development, menu design, shelf-life study and nutrition communication for catered foods.** Corporate Wellness Solutions, Bangalore. (August 2013 - July 2015).
- Consultant – **Product design and Quality assessment.** Yoga Health Foods Lt. Bangalore. (July-Dec. 2014).
- Consultant – **Development of Healthcare Products.** Soukhyam Healthcare Division, Dhathri Ayurveda Limited, Ernakulum. (May 2013 - Nov 2013).
- 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).

## Visits abroad

Year	Organized	Level of participation	Title of program
24 <sup>th</sup> April, 2014.	Korean Society of Food Science and Technology and Ottogi Co. Ltd. Seoul, South Korea.	Invited speaker	Curry! Food Culture and Health Functionality. 4 <sup>th</sup> International Symposium on Curry and Spice.
25 <sup>th</sup> – 30 <sup>th</sup> Nov. 2013.	<ul style="list-style-type: none"> <li>▪ Saigon Technological University, Ho Chi Min City, Vietnam.</li> <li>▪ Tien Giang University, My Tho city, Vietnam.</li> </ul>	Visiting Professor	For lectures and interaction sessions with faculty and students of University.
May 3-5 <sup>th</sup> , 2013.	Australian College of Nutrition and Environmental Medicine, CSIRO, Sydney, Australia.	Delegate	3 <sup>rd</sup> International Conference on The Science of Nutrition in Medicine and Healthcare.
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, Brazil.	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. Dubai.	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, Hungary.	Delegate	Advances in Food Preservation Techniques.
8-11 <sup>th</sup> Nov. 2009	University of Campinas, Campinas, Brazil.	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, Thailand	Delegate, Presented papers	19 <sup>th</sup> International Congress of Nutrition.
29-30 <sup>th</sup> Oct. 2008	Agricultural Research and Development Agency. Bangkok, Thailand.	Invited speaker	Hygiene, Health and Food Safety of Fresh and processed foods
24 <sup>th</sup> Oct. 2008	Korean Food Safety Research Institute, Seoul, Korea	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, China.	Delegate	Global Food Safety Issues.
14 <sup>th</sup> Oct. 2008	Symposium on Spices and curry. Seoul, Korea	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, South Africa	Invited speaker	Nutrition Safari
July 10 – 14. 1993.	McCormick Place, Chicago. U.S.A.	Delegate, presented paper	Institute of Food Technologists Annual Meet.

## Travel Fellowships:

1. Indian National Science Academy for 19<sup>th</sup> International Congress of Nutrition. Bangkok, Thailand, Oct. 2009.
2. Center for Institutional Cooperation in Science, Chennai for 16<sup>th</sup> IUFoST World Congress of Food Science and Tehnology. Foz do Iguacu, Brazil. Aug. 2012.



## GUIDANCE FOR Ph.D. PROGRAMS

No.	Year	Name	Title
<b>Completed</b>			
1	2001	Dr. Jyothi Lakshmi A.	Determinants of undernutrition in preschool children and impact of intervention programs.
2	2001	Dr. Kala A.	An investigation on the nutritional and sensory profile of microwaved and conventionally cooked vegetables.
3	2002	Dr. Naveeda Khatoon	Nutritional and sensory profile of microwave and conventionally cooked cereal and legume based preparations.
4	2005	Dr. Perpetua Machado	Socio-cultural determinants of nutritional status in rural population of Honavar taluka - A coastal area of Karnataka.
5	2005	Dr. Reihaneh Ahmedzadeh Ghavidel	Functional and nutritional properties of germinated legumes and their utilization in composite weaning mixes.
6	2007	Dr. Sheetal Gupta	Studies on green leafy vegetables: Nutritional composition, product formulation and sensory analysis.
7	2008	Dr. Surekha Puyed	Effect of modification of protein on fat absorption characteristics of deep fried foods.
8	2009	Dr. Asma Kulsum	Growth pattern and nutritional status of children from low socio-economic group (3-10 years): an analysis of associative factors.
9	2011	Dr. Nikousaleh Azadeh	Antioxidant properties of selected spices and their efficacy in food systems.
10	2012	Dr. Shirin Adel Pilerood	Nutritional effects and antioxidant properties of selected herbs and spices.
11	2013	Dr. Morteza Oghbaei	Influence of food matrix on in vitro bioavailability of nutrients and bioactive components with reference to dietary fibre in selected foods.
12	2013	Dr. Shekhara Naik	Nutritional status and scholastic performance of school children with reference to micronutrients.
13	2014	Dr. Shyamala B.N.	Formulation of dietary supplements from fruit and vegetable bio-waste.
14	2014	Dr. Deepa Prakash	Determinants of food behaviour in children with reference to physical endurance, cognitive performance and nutrition education.
<b>Ongoing</b>			
15	2009	Ms. Vijayalaxmi Kamaraddi	Effect of varietal differences and degree of polishing of rice on nutritional and sensory characteristics.
16	2010	Ms. Bhavya S.N.	Nutritional quality of processed foods with special reference to digestibility and availability of nutrients.
17	2011	Ms. Madhusmita Sahoo	Dill based gherkin pickles- A study on physico-chemical, sensory and nutritional aspects with HACCP based approach.
18	2014	Ms. Prabhavathi S.N.	Studies on flavour potentiating effect of monosodium glutamate with special reference to synergism between spices and salt in different food matrices.
19	2014	Ms. Mamatha Mishra	Development of training modules for food safety and impact assessment of training in food handlers from catering establishments.
20	2014	Ms. Sindhu Diwakar	Development and quality assessment of grain based functional foods for health promotion.
21	2014	Ms. Mozghan Poodineh	Assessment and Utilization of Mastic gum ( <i>Pitichio atlantica</i> subsp <i>kurdica</i> and <i>mutica</i> ) as fat replacer in dairy based products.

## Publications (Numbers):

	National	International	Total
Research papers published:	71	96	167
Review Articles/papers published:	27	8	35
Papers presented at conferences:	200	122	322
Book Reviews	9	1	10
Books/ Booklets /Chapters	4	-	4
Popular/ feature articles published	29	3	32

## LIST OF PUBLICATIONS

### Books/ Booklets/Chapters:

- **Jamuna Prakash** and Praveen Kulkarni (2014). **Health and Nutrition**. Chamarajanagara District. Human Development Report. 2014. Govt. of Karnataka.
- 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.

### Lessons for Distance Education Programs

1. Food Processing. National Open School, New Delhi. (1996).
2. Certificate course in Food Preservation. Karnataka State Open University, Mysore. (2005)
3. Postgraduate Diploma in Nutrition and Dietetics. (2009).
4. Diploma course in Food Preservation Technology. (2013).
5. Diploma course in Health and Nutrition Education. (2013).

## Research Papers : International Journals

1. Azadeh Nikousaleh and **Jamuna Prakash**. (2016). Antioxidant properties of selected spices used in Iranian cuisine and their efficacy in preventing lipid peroxidation in meat sausages. *Journal of Agriculture Science and Technology*. 18 (1): [in press].
2. Morteza Oghbaei and **Jamuna Prakash**. (2015) Antioxidant components and their in vitro bioaccessibility in processed and stored chick pea and amaranth greens mix. *Croatian Journal of Food Technology, Biotechnology and Nutrition*. Sept. [in press].
3. Vljayalaxmi Kamaraddi and **Jamuna Prakash**. (2015) Varietal differences in Physico-chemical and cooking quality characteristics of selected rice (*Oryza sativa*) grains. *International Journal of Food, Nutrition and Dietetics*. 3 (1). 17-21.
4. Shyamala B.N. and **Jamuna Prakash**. (2015) Nutritional composition, acceptability and shelf stability of carrot pomace incorporated cookies with special reference to total and  $\beta$ -carotene retention. *Cogent Food and Agriculture*. DOI. 10.1080/23311932.2015.1039886. Published 5<sup>th</sup> May, 2015.
5. Shirin Adel Pile Rood and **Jamuna Prakash**. (2015) Nutritional and antioxidant properties of dehydrated whole lime (*Citrus latifolia*) and shallot (*Allium cepa var. aggregatum*), two popular ingredients used in Iran. *Malaysian Journal of Nutrition*. 21 (1): 93-103.
6. Shyamala B. N. and **Jamuna Prakash**. (2015) Quality parameters of fruit cheese developed using pineapple pomace. *International Journal of Food, Nutrition and Dietetics*. 3 (1). 29-34.
7. Sheema Faiza, Shyamala B.N., Morteza Oghbaei and **Jamuna Prakash**. (2015). Formulation of nutritious premixes based on natural ingredients and evaluating their efficacy for value addition. *International Food Research Journal*. 22 (2): 546-555.
8. Azadeh Nikousaleh and **Jamuna Prakash**. (2014). Effect of microwave heating and roasting on the antioxidant properties of cinnamon. *Advances in Food Sciences*. 36 (4): 177-183.
9. Yoya Luithui and **Jamuna Prakash**. (2014). Formulation and evaluation of peanut cookies enriched with sesame seed and flax seed. *International Journal of Food, Nutrition and Dietetics*. 2 (3). 89-98.
10. Shyamala Bellur Nagarajaiah and **Jamuna Prakash**. (2014). Chemical composition and bioactive potential of dehydrated peels of *Benincasa hispida*, *Luffa acutangula* and *Sechium edule*. *Journal of Herbs, Spices and Medicinal plants*. 21(2): 193-202.
11. Vandana Joshi, Prachi Thatte, **Jamuna Prakash** and Jyothi Lakshmi A. (2014) Effect of oilseed protein concentrates and exogenous amino acids on the dialysability of iron and zinc. *LWT- Food Science and Technology*. 59: 540-546.
12. Amritha Prakash, **Jamuna Prakash** and Prabhavathi S.N. (2014) Sensory attributes and shelf stability of monosodium glutamate incorporated rice crackers prepared using different oils. *Advances in Food Science*. 36 (2): 48-53.
13. Divyashree S., **Jamuna Prakash** and Pabhavatni S.N. (2013) Microbial quality of selected commercial fresh fruit juices sold in Mysore city. *Journal of Food Science and Technology, Nepal*. 8 (2): 83-87.
14. Shirin Adel Pilerood, **Jamuna Prakash**, Shrisha D.L. and Raveesha K.A. (2013) Antibacterial potential of selected herbs and spices against human pathogenic bacteria. *International Journal of Pharmaceutical and Biological Archives*. 4 (4): 647-652.
15. Deepa Prakash, Shilpa M.S. and **Jamuna Prakash**. (2013) Impact of Nutrition education of parents of preschool children on quality of packed school lunch. *International Journal of Food, Nutrition and Dietetics*. 1 [2], 61-68.
16. Zainab, Zakkiyah Romjaun and **Jamuna Prakash**. (2013) Development and assessment of fiber enriched muffins. *Advances in Food Science*. 35 (4): 159-165.

17. Morteza Oghbaei and **Jamuna Prakash**. (2013) Effects of processing and digestive enzymes on retention, bioaccessibility and antioxidant activity of bioactive components in food mixes based on legumes and green leaves. *Food Bioscience*. 4 : 21-30.
18. Abdol Hossein Azimi, **Jamuna Prakash** and Prabhavathi S.N. (2013) Nutritional status and dietary pattern of Iranians residing in Mysore. *International Journal of Food, Nutrition and Dietetics*. 1 [2], 45-54.
19. Asma Kulsum, Jyothi Lakshmi A. and **Jamuna Prakash**. (2013) Living environs and nutritional status of children from an urban Indian slum: an analysis of associative factors. *International Journal of child Health and Nutrition*. 2 [2]: 153-165.
20. Sheema Faiza, Shyamala B.N., Morteza Oghbaei and **Jamuna Prakash**. (2013) Nutritional and sensory quality of 'Chapathis' incorporated with nutritious premixes based on nutrient dense ingredients. *Advances in Food Science*. 35 (3): 110-116.
21. Shirin Adel Pile Rood and **Jamuna Prakash**. (2013) Ionizability and bioaccessibility of externally added iron in legumes and their water soluble protein fractions. *Journal of Food Properties*. DOI:10.1080/10942912.2011.600492.
22. Bhavya S.N. and **Jamuna Prakash**. (2012) Nutritional quality and antioxidant properties of ready-to-eat corn based breakfast cereals. *Malaysian Journal of Nutrition*. 18 (3): 373-382.
23. Morteza Oghbaei and **Jamuna Prakash**. (2012) 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.
24. Shyamala B.N. and **Jamuna Prakash**. (2012) 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.
25. Farheen Dhinda, Jyothi Lakshmi A., **Jamuna Prakash** and Indrani D. (2012) Effect of ingredients on rheological, nutritional and quality characteristics of high protein, high fiber and low carbohydrate bread. *Food and Bioprocess Technology*. 5, 2998-3006.
26. Rashmi H. A., Morteza Oghbaei, Shyamala B. N. and **Jamuna Prakash**. (2011) Influence of water activity on Physico-Chemical properties of proteins from selected oilseed flours. *Food Science and Technology Research*. 17 (3) : 257-266.
27. Morteza Oghbaei and **Jamuna Prakash**. (2011) 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.
28. Sheetal Gupta and **Jamuna Prakash**. (2011) Utilization of micronutrient rich dehydrated green leafy vegetables in formulation of traditional products. *Advances in Food Science*. 33. (1): 34-43.
29. Reihaneh A. Ghavidel and **Jamuna Prakash**. (2011) 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.
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2. Shirin Adel Pilerood and **Jamuna Prakash**. (2013) Nutritional and medicinal properties of valerian (*Valeriana officinalis*) herb: A review. *International Journal of Food, Nutrition and Dietetics*. 1 [1], 25-32.
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5. Shyamala B.N. and **Jamuna Prakash**. (2009) Nutritional composition and antioxidant activity in selected vegetable and fruit waste. *Proceedings of the International Conference on Horticulture. Horticulture for livelihood security and economic growth*. Premnath Agricultural Science Foundation, Bangalore. 9-12<sup>th</sup> Nov.
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10. **Jamuna Prakash.** (2014). Enhancing the bioavailability of natural and synthetic fortificants from foods through alteration in compositional matrices. Nutrition Foundation of India Bulletin. 35(4): 5-8.
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12. **Jamuna Prakash.** (2013) Exploring food based approaches for translational nutrition: From research to practice. Proceedings of 45<sup>th</sup> Annual Conference of Nutrition Society of India. National Institute of Nutrition, Hyderabad. 21-22<sup>nd</sup> Nov.
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15. **Jamuna Prakash** (2008) Addressing food and nutrition security in urbanizing India, Issues, concerns and interventional approaches. Ind. J. Nutr. Dietet. 45 : 109-118.
16. Deepa Prakash and **Jamuna Prakash** (2007) The role of social marketing in nutrition education. Research Reach. 6: 12-21.
17. **Jamuna Prakash** (2007) Dietary fats in health and preventive nutrition with special reference to rice bran oil. Proceedings of the 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.
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24. **Jamuna Prakash.** (2004) Rice bran oil in context of modern diseases. Proceedings of the 7<sup>th</sup> National Seminar on rice bran oil. Solvent Extractors Association of India, Raipur 2-3<sup>rd</sup> July.

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## Popular articles

1. Jamuna Prakash (2015). Enhancing tertiary nutrition security – food based approaches for combating malnutrition. NuFFoods Spectrum. 2(7) March :50-52.
2. Jamuna Prakash (2014). Dietary and Nutrition Transition in Indians: Processed foods and Health. NuFFoods Spectrum. 1(5) April: 44-46.
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4. Jamuna Prakash (2013) Points to ponder: Food regulatory issues and Nutrition security. Mandatory training for food safety for all food handlers. GHI Matters. Newsletter, Global Harmonization Initiative. Issue, July-Sept. P 2.
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29. Jamuna Rani Rao (1976) Dietary treatment of peptic ulcer (Hindi), Khadya-Vigyan, 18: 84-86.
30. Jamuna Rani Rao (1976) Nutrition for the eyes. (Hindi) Khadya-Vigyan, 18: 20-22.
31. Jamuna Rani Rao (1976) Some recipes for the housewives. Khadya-Vigyan, 18: 14-16.
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## PAPER PRESENTATIONS

### INVITED PAPERS PRESENTED AT INTERNATIONAL CONFERENCES/ SYMPOSIA

1. **Jamuna Prakash.** Nutrition of The Girl Child : Hope of Healthy India . 10<sup>th</sup> Nutra Summit. International Conference on Nutraceuticals and nutritionals. Mumbai, 18-19<sup>th</sup> March. 2015
2. **Jamuna Prakash.** Curry in Indian culture and significance for health. 4<sup>th</sup> International Symposium on Curry and Spice. Korean Society of Food Science and Technology and Ottogi Co. Ltd. Seoul, Korea. 24<sup>th</sup> April, 2014.
3. **Jamuna Prakash.** Enhancing the nutritional quality of foods through value addition. Symposium on Food and Nutrition for College teachers of Food Technology. Saigon Technological University, Ho Chi Minh City, Vietnam. 25<sup>th</sup> Nov. 2013.
4. Deepa Prakash and **Jamuna Prakash.** Superfoods in Indian Dietaries: Educational intervention to promote consumption in children. International Conference on Technological Advances in Superfoods for Healthcare. International Institute of Food and Nutritional Sciences, Pondicherry, May 3-4<sup>th</sup>. 2013.
5. **Jamuna Prakash.** Nutrition Transition, Processed Foods and Health. International Conference on Enhancing Health, Wellbeing and Sustainability – Opportunities, Challenges and Future Directions. Nirmala Niketan, Mumbai. 10-12<sup>th</sup> Jan. 2013.
6. **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>. 2012.
7. **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. 2012.
8. **Jamuna Prakash.** The goodness of whole grains : A relook. 7<sup>th</sup> Nutra Summit. International Conference on Nutraceuticals and nutritionals. Bangalore 15-17<sup>th</sup> March. 2012.
9. **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. 2010.
10. **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. 2009.
11. **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. 2009.
12. 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. 2008.
13. **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. 2008.
14. **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. Seoul Korea. 2008.



15. **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>. 2008.
16. 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. 2008.
17. **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. 2008.
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19. **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. 2005.
20. **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. 2004.
21. **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. 2003.
22. **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. 2003.
23. **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>. 2003.

## INVITED PAPERS PRESENTED AT NATIONAL CONFERENCES/ SYMPOSIA

1. Mamatha Mishra and **Jamuna Prakash.** Food safety in selected IT companies : A status report. Nutrizione-15, National conference on Nutritional, Functional and Safety challenges of food. SRM University, Chennai, 26-27<sup>th</sup> March, 2015.
2. **Jamuna Prakash.** Role of wholegrain nutrition in health. Regional conference on Science and Technology for Food and Nutrition. Karnataka Science and Technology Academy and BLDE University, Bijapur. 20-21<sup>st</sup> Feb. 2015.
3. **Jamuna Prakash.** Bioaccessible iron and zinc in fortified foods as influenced by altered food matrices. Brainstorming on Food to Food Fortification for Addressal of Micronutrient Deficiencies. DBT & CFTRI, Mysore 9<sup>th</sup> Sept. 2014.
4. **Jamuna Prakash.** Motivating factors in adolescents Food Choices- Strategies to prevent fast food consumption and promote healthy dietary habits in adolescents. UGC Sponsored Seminar on “Challenges related to adolescents – A public health issue. SDM College, Ujjire. 26<sup>th</sup> August. 2014.
5. **Jamuna Prakash.** The pragmatism of Gandhian thoughts in addressing nutritional challenges of rural India. National Seminar on “Gandhian Concepts of ideal Village and its contemporary relevance”. Department of Gandhian Studies, University of Mysore, Mysore, 28-29<sup>th</sup> March. 2014.

6. **Jamuna Prakash. Exploring food based approaches for translational nutrition: From research to practice. 4<sup>th</sup> Rajammal Devadas Memorial lecture. 45<sup>th</sup> Annual Conference of Nutrition Society of India. National Institute of Nutrition, Hyderabad. 21-22<sup>nd</sup> Nov. 2013.**
7. **Jamuna Prakash.** Bioactive components in foods: Retention and bioavailability in processed and stored products. National Conference on Bioactive components in Functional foods in Health and Disease Management. National Institute of Food Technology, Entrepreneurship and Management. Sonapat, 15-16<sup>th</sup> Nov. 2013.
8. **Jamuna Prakash.** Culture and tradition of Indian foods. (Inaugural Talk). National Seminar on Anthropology of Traditional Indian Food. Anthropological Association, Mysore, 12<sup>th</sup> March. 2013.
9. **Jamuna Prakash.** Challenges for food and nutrition. Sambhrama- Millenium Development Goals and Social sector performance. UGC sponsored National Conference. SDM College, Ujire. 22-23<sup>rd</sup> Feb. 2013.
10. **Jamuna Prakash.** Whole grain nutrition: Bioactive components in cereal brans and their bioaccessibility in fiber enriched products. National Carbohydrate conference [Carbo-XXVII] Association of Carbohydrates Chemists and Technologies. CFTRI, Mysore 13-15<sup>th</sup> Dec. 2012.
11. **Jamuna Prakash.** Issues and guidelines for framing regulations for Dietary Supplements. Annual Conference of Nutrition Society of India. Sri Venkateshwara Univ. Tirupati. 15<sup>th</sup> Nov. 2012.
12. **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. 2012.
13. **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. 2012.
14. **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. 2011.**
15. **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. 2011.
16. **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. 2011.
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18. **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. 2010.
19. **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. 2010.
20. **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. 2010.
21. **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>. 2009.

22. **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. 2007
23. **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. 2007
24. **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. 2005.
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26. **Jamuna Prakash. Nutraceuticals: 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. 2004.**
27. **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. 2004.
28. **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. 2004.
29. **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>. 2003.
30. **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>. 2003.
31. **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>. 2001.
32. **Jamuna Prakash.** Nutrition for the elderly. Seminar on Food and health of the elderly. Elderly Citizen Council, Jayalakshmpuram, Mysore, May 22<sup>nd</sup>. 2001.
33. **Jamuna Prakash.** Food Fortification and Nutritional Security. Indian Science Congress. Indian Institute of Agricultural Research. New Delhi. Jan. 3-7. 2001.
34. 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. 2001.
35. 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. 2000.
36. **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. 1997.
37. **Jamuna Prakash.** Age and Nutrition. Gerontology, diet and life styles. One day symposium arranged by Elder Citizens Council, Jayalakshmpuram, Mysore. Oct.19. 1996.

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

Sixth International Conference on Emerging Technologies in Food and Nutrition for Health Management, ICAR-NDRI, Bengaluru. 14-15<sup>th</sup> May, 2015.

1. Divya Prakash J., Navya M.C. and **Jamuna Prakash**. Development of low fat chick pea snack: studies on spice adhesion, sensory quality and storage stability.

10<sup>th</sup> Nutra Summit. International Conference on Nutraceuticals and nutritionals. Mumbai, 18-19<sup>th</sup> March, 2015.

2. Mamatha C. and **Jamuna Prakash**. Formulation of iron fortified Masala powders and assessment of its nutritional and sensory quality.

Advances in Home Science Studies. International Conference sponsored by UGC. SPM University, Tirupati. 20-21<sup>st</sup> Feb. 2015.

3. Maheshwari H.M, Prabhavathi S.N and **Jamuna Prakash**. Using monosodium glutamate as a flavour potentiator in salt reduced products.
4. Prabhavathi S.N., Abdol Hadi Tajer, Aisha Siddiqi, Divya Prakash J. and **Jamuna Prakash**. Orange peel: antioxidant properties and efficacy in preventing lipid peroxidation in stored oils.
5. Shwetha K., Aisha siddiqi, Divya Prakash J., **Jamuna Prakash** and Prabhavathi S.N. Utilization and quality evaluation of whole grains for formulating '*chat poories*'.
6. Hemalatha, M.S. Sonia Agnes D'Souza, Anitha C., **Jamuna Prakash**. Impact of education programme on consumption of junk foods in adolescents.

2<sup>nd</sup> International Workshop on Micronutrients and Child Health. All India Institute of Medical Sciences, New Delhi. 3-7<sup>th</sup> Nov. 2014.

7. Shekhara Naik R. and **Jamuna Prakash**. Dietary intake and micronutrient status of selected school children from Mysore Taluk.

9<sup>th</sup> Nutra Summit. New Sutra for Nutra for Emerging Global Economies. International Conference on Nutraceuticals and nutritionals. Bangalore 12-14<sup>th</sup> March. 2014.

8. Bhavya S.N. and **Jamuna Prakash**. Effect of storage duration and *in vitro* digestion on retention of antioxidant properties in foxtail millet (*Setaria Italica*) based soup mix.
9. Sandeep P.G., Vinod Raj M.C., Bhavya S.N. and **Jamuna Prakash**. Salt consumption behaviour among selected subjects and salt content of common processed foods.
10. Bhavya S.N. and **Jamuna Prakash**. Enhancing bioaccessible iron in fortified whole grain products through germination.

11. Divya Prakash J., Aisha Siddiq A., Deepa Prakash, Tapan Kumar Das and **Jamuna Prakash**. Product design : Tool to improve the nutritional quality of traditional meals.
12. Aisha Siddiq A., Bhavya S.N. and **Jamuna Prakash**. Nutritional and antioxidant properties of coarse and fine cereal flour fractions.
13. **Shyamala B.N., Aruna H.K. Moteza Oghbaei and Jamuna Prakash**. Retention of antioxidant components and antioxidant activity in processed and stored cabbage.
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19. Deepa Prakash and **Jamuna Prakash**. Can nutrition education alter food behaviour in children?

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

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24. Zainab Zakkiyah Romjaun and **Jamuna Prakash**. Developing and assessing organoleptic properties of fiber enriched vanilla muffins.
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26. Bhavya S.N. and **Jamuna Prakash**. Garden cress seeds (*Lepidium sativum*) as bio- functional ingredient in buns.
27. 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.
28. 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.
29. **Shyamala B. N. and Jamuna Prakash. Nutritional composition and shelf stability of cookies incorporated with dehydrated carrot (*Daucus carota*) residue.**
30. **Deepa Prakash and Jamuna Prakash. Effecting desirable food behaviour through nutrition education in school children.**

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34. **Bhavya S.N. and Jamuna Prakash. Antioxidant activity in different extracts from corn based ready-to-eat breakfast cereals.**
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40. Deepa Prakash and **Jamuna Prakash**. Modification of food behavior in children through parental education.
41. Divya Prakash J., Jyothi Lakshmi A. and **Jamuna Prakash**. Antioxidant potential of *Citrus Aurantium* (Bitter Orange) on processing.
42. Morteza Oghbaei, Aruna H.K., Shyamala B.N. and **Jamuna Prakash**. Effect of processing on antioxidant components and activity in carrots (*Daucus carota*).



43. Shyamala B.N., Sheema Faiza, Morteza O. and **Jamuna Prakash**. Nutritional quality of dehydrated unleavened bread incorporated with nutritious pre-mixes.
44. Shirin Adel Pilerood, Kumari Swati and **Jamuna Prakash**. Formulation and acceptability of low sodium vegetable soup mixes.
45. Bhavya S.N. And **Jamuna Prakash**. Comparative evaluation of nutritive value of processed breakfast cereals and Indian traditional breakfast foods.

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51. 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).
52. Shirin Adel Pile Rood and **Jamuna Prakash**. **An analysis of antioxidant components and properties of Iranian Borage (*Echium Amoenum*) extracted in different solvents.**
53. Shyamala B.N. and **Jamuna Prakash**. Antioxidant activities of extracts of watermelon peel, carrot and beetroot residue.

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55. Asma Kulsum, Jyothi Lakshmi A. and **Jamuna Prakash**. Growth velocity in impoverished children from an urban slum as determined by longitudinal anthropometry.
56. **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.**
57. 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.

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60. Shyamala B.N. and **Jamuna Prakash**. Antioxidant properties of extracts of peels from different varieties of banana.
61. Dachana K.B. Jyotsna Rajiv, Indrani D. and **Jamuna Prakash**. Effect of dried moringa (*Moringa oleifera* Lam) leaves on quality characteristics of cookies.
62. Divya Prakash J. Jyothi Lakshmi A. and **Jamuna Prakash**. Effect of processing on antioxidant potential of bitter melon.
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68. Deepa Prakash and **Jamuna Prakash**. Exploring techniques for modifying food behaviour in children.
69. Sheetal Gupta and **Jamuna Prakash**. Dehydrated green leafy vegetables – Can they be a concentrated source of micronutrients?

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

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72. Chandini S. Kumar, E. Rati Rao and **Jamuna Prakash**. Effect of varietal differences and polishing of rice on quality parameters of 'Idli'.
73. 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.
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82. Mamatha Kumari and **Jamuna Prakash**. Iron bioavailability in greens cooked in different utensils.
83. **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.**

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85. Jogyabathi A., Naveeda Khatoon and **Jamuna Prakash**. Effect of cooking media on cooking quality and *in vitro* digestibility of selected legumes.
86. Vidya Gopalakrishnan M. and **Jamuna Prakash**. *In vitro* digestibility of foods : Time as a determinant of enzymic hydrolysis.
87. Kala A., Ranjani S. and **Jamuna Prakash**. Factors determining selection and purchase of processed foods.
88. **Srirajrajeshwari H. and Jamuna Prakash. Jack fruit seeds: Composition, functionality and use in product formulation.**
89. Kala A., Shanthi Narasimhan and **Jamuna Prakash**. Nutrient content and sensory attributes of microwave versus conventionally cooked greens.
90. Naveeda Khatoon, Shanthi Narasimhan and **Jamuna Prakash**. Nutritive value and sensory profile of microwave cooked dhals.
91. Chethana H.S., **Jamuna Prakash** and G. Saraswathi. Effect of microwave heating on physicochemical properties of wheat and rice based fried products.
92. 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.

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93. **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.**

94. **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.**

95. **Jamuna Prakash** and G. Ramanatham. Rice bran proteins: Characterization and in vitro enzyme hydrolysis.
96. Shashikala M. and **Jamuna Prakash**. *In vitro* digestibility of proteins in blackgram and greengram dhal papads.
97. Kavita V. and **Jamuna Prakash**. Effect of storage time and temperature on formation of resistant starch in selected food items.
98. Mamatha and **Jamuna Prakash**. Acceptability trials on Indian papads incorporating rice bran.
99. 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**

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1. Mamatha C. and **Jamuna Prakash**. Formulation of iron fortified tamarind jelly candies and assessment of its nutritional and sensory quality.

**10<sup>th</sup> Kannada Vijnana Sammelana. Karnataka Science and Technology Board and University of Mysore, Mysore, 15-17<sup>th</sup>, Sept, 2014.**

2. Prabhavathi S.N. and **Jamuna Prakash**. Processed foods and food insecurity as contributory factors towards nutrition transition in Indian population.

**National Seminar on 'Emerging Health Issues Across Life stages. Department of Food Science and Nutrition, University of Mysore, Manasagangotri, Mysore, 6-7<sup>th</sup> March, 2014.**

3. Aisha Siddiqui A., Syeda Farha, Bhavya S.N. and **Jamuna Prakash**. *Cicer arietinum* : An Investigation on Hard-to-Cook phenomena and nutritional quality.
4. Aisha Siddiqui A., Sandeep P.G. and **Jamuna Prakash**. Qualitative analysis of street foods and identification of constraints for ensuring their safety.
5. Shirin Adel Pilerood and **Jamuna Prakash**. Effect of Borage Supplementation on eight different mood states.
6. Prabhavathi S.N., Vatsala L., and **Jamuna Prakash**. Assesment of food security among the households of Belawadi village of Mysore city.
7. Vijayalaxmi Kamaraddi and **Jamuna Prakash**. Formulation and analysis of nutritional, functional and antioxidant properties of Brown Rice based multigrain mix.

8. Vijayalaxmi Kamaraddi and **Jamuna Prakash**. An investigation on nutritional superiority of Brown Rice varieties as functional food.
9. Shekhara Naik R. and **Jamuna Prakash**. Influence of age on cognitive performance of school children.
10. Shekhara Naik R. and **Jamuna Prakash**. Association between birth order and cognitive performance in selected school children.
11. Prabhavathi S.N. and **Jamuna Prakash**. Iron deficiency anemia in infancy and possible approaches for prevention.

**45<sup>th</sup> National Conference, Nutrition Society of India. National Institute of Nutrition, Hyderabad, 21-22<sup>nd</sup>, Nov. 2013.**

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14. Shekhara Naik R and **Jamuna Prakash**. Dietary adequacy among selected women from urban and rural area of Mysore, Karnataka.
15. Prabhavathi S.N., Jinju Mathew, S.N. Mothi, K.S. Gururaj, V.H.T. Swamy, Srirama and **Jamuna Prakash**. Nutritional status of women and children with HIV-AIDS and perception of caregivers
16. Puttarathnamma D., **Jamuna Prakash**, and Prabhavathi S.N. Consumption trends of processed foods among selected rural population from Mysore district.
17. Vatsala L., **Jamuna Prakash** and Prabhavathi SN. Nutritional status and dietary pattern of selected women from Belawadi village of Mysore district.
18. Vijayalaxmi Kamaraddi and **Jamuna Prakash**. Standardization and characterization of Germinated Brown Rice as functional dietary staple for enhanced nutrition.

**Science and Technology for Societal Transformation. 5<sup>th</sup> Annual KSTA Conference. Dayananda Sagar Institutions. Bangalore. Dec. 19-20, 2012.**

19. Shyamala B.N. and **Jamuna Prakash**. In vitro bile acid binding and alpha-amylase inhibition properties of fiber rich fruit and vegetable bio-wastes.
20. Prabhavathi S.N., Amritha Prakash and **Jamuna Prakash**. Sensory attributes and shelf stability of monosodium glutamate incorporated Chakli using different oils.

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21. Bhavya S.N. and **Jamuna Prakash**. Nutritional and sensory quality of buns enriched with soy fiber.
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**44<sup>th</sup> National Conference, Nutrition Society of India. Sri Venkateswara University, Tirupati . 16-17<sup>th</sup> Nov. 2012.**

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26. Shyamala B. N. and **Jamuna Prakash**. Nutritional composition and bioactive potential of blue grapes (*Vitis vinifera*) pomace.
27. **Shyamala B. N. and Jamuna Prakash**. Chemical composition, antioxidant properties and product formulation utilizing ridge gourd (*Luffa acutangula*) peel.
28. Prabhavathi S.N. Abdol Hossein Azimi and **Jamuna Prakash**. Nutritional status and dietary pattern of Iranian's residing in Mysore.
29. Bhavya S.N. and **Jamuna Prakash**. Nutritional and organoleptic quality of buns fortified with garden cress seeds (*Lepidium sativum*).
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31. Shekhara Naik R. and **Jamuna Prakash**. Somatic status of selected women from urban and rural areas of Mysore.
32. Shekhara Naik R. and **Jamuna Prakash**. Anthropometric indices of school children from selected urban and rural areas of Mysore.

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34. **Shyamala B. N. and Jamuna Prakash**. Nutritional composition, bioactive potential and product formulation utilizing pineapple (*Ananas comosus*) pomace.
35. Nida Ume Salma and **Jamuna Prakash**. Nutritional composition and sensory profile of iron fortified pineapple cheese.
36. Syeda Farha, Bhavya S.N. and **Jamuna Prakash**. Effect of storage on Functional properties of desi and kabuli varieties of Bengal gram (*Cicer arietinum*).
37. Bhava S.N. and **Jamuna Prakash**. Effect of composite flour addition on quality of low fat baked snacks.

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

38. **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.**

39. 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.**

40. 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.**

41. 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.**

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46. Mortaza Oghbaei and **Jamuna Prakash**. Effect of compositional alteration of food matrices and processing on nutrient availability in rice products.
47. **Deepa Prakash and Jamuna Prakash. An analysis of family food behavior and dietary pattern of selected school children from Bangalore city.**
48. Shyamala B.N., Sheema Faiza, Mortaza Oghbaei and **Jamuna Prakash**. Formulation and evaluation of nutritious premixes based on natural ingredients.
49. 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.**

50. 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.**

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

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56. Surekha S. Puyed and **Jamuna Prakash**. Effect of enzyme treatment on functional properties of defatted soy and peanut proteins.
57. Reena Kumari R.K. and **Jamuna Prakash**. Influence of soy protein incorporation on acceptability and shelf - stability of *jowar* based 'seviya'.
58. 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.**

59. Deepa Prakash and **Jamuna Prakash**. Improving micronutrient malnutrition in children through school lunch program with better utilization of horticultural produce.
60. Shehkara Naik and **Jamuna Prakash**. Food and Nutrition Security: A study on per capita food availability in selected urban households of Mysore.
61. Asma Kulsum, Jyothi Lakshmi A. and **Jamuna Prakash**. Food intake and iron nutriture of children residing in an urban slum.
62. Prakruthi B.S. and **Jamuna Prakash**. Nutritional status and dietary pattern of selected rural women with reference to energy intake and expenditure.
63. Sheetal Gupta and **Jamuna Prakash**. Development of a novel food adjunct utilizing dehydrated curry leaf (*Murraya koenigii*).
64. **Azadeh Nikousaleh and Jamuna Prakash. Antioxidant activity of water extracts from thermally treated black pepper and cumin.**
65. 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.
66. 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.**

67. **Sheetal Gupta and Jamuna Prakash. Antioxidant components and antioxidant capacity of selected green leafy vegetables.**
68. Asma Kulsum, Jyothi Lakshmi A. and **Jamuna Prakash**. An Analysis of distal determinants of nutritional status of children residing in an urban slum.
69. Shekhara Naik R. and **Jamuna Prakash**. Comparison between nutritional status of selected urban and rural women from Mysore Taluk.
70. Shekhara Naik R. and **Jamuna Prakash**. Nutritional status of selected school children from urban and rural Mysore Taluk.
71. Ujwal Hegde, Jyothi Lakshmi A., Radha, Ramesh Kumar P. and **Jamuna Prakash**. Bioavailability of iron and zinc from soya protein matrix.
72. Sushma W. Eipson, **Jamuna Prakash** and Kalpana Platel. Bioaccessibility of selected minerals from malted finger millet and wheat.
73. Bhavyashree S.H., **Jamuna Prakash**, K. Srinivasan and Kalpana Platel. Bioaccessibility of minerals from whole meals and ready-to-eat foods.
74. Shirin Adel Pilerood and **Jamuna Prakash**. Inhibition of ionizable iron by legume proteins: An in vitro determination.
75. Shweatha H.E. Purnima Kaul and **Jamuna Prakash**. Utilization of tomato processing waste in product development.
76. Azadeh Nikousaleh and **Jamuna Prakash**. Antioxidant activity of water extract from thermally treated clove and cinnamon.
77. Mortaza Oghbaei and **Jamuna Prakash**. Nutritional and functional properties of “Kashk” fermented sheep milk powder.
78. 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.**

79. 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.**

80. Reihaneh Ahmedzadeh and **Jamuna Prakash**. Effect of dehulling and germination on functional properties of selected legumes.
81. Thara G., Leelavathi K. and **Jamuna Prakash**. Influence of promoters on bioavailable iron from fortified biscuits.
82. Ashwini S. Madhu, Sheetal Gupta and **Jamuna Prakash**. Proximate composition and in vitro digestibility of starch and protein in different varieties of rice flakes.
83. 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.**

84. **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.**

85. Surekha S. Puyed and **Jamuna Prakash**. Studies on soy incorporated papads.  
86. Asma Kulsum, Jyothi Lakshmi A. and **Jamuna Prakash**. Protein adequacy of non vegetarian school children from an urban slum.  
87. 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. Bhandarkar College of Science, Thane, 13<sup>th</sup> – 14<sup>th</sup> Dec. 2004.**

88. 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.**

89. **Reihaneh Ahmedzadeh and Jamuna Prakash. Composite weaning mixes: Formulation and analysis of nutritional, sensory and microbial qualities.**  
90. **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.**

91. 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.  
92. Supreetha S., Purnima Kaul and **Jamuna Prakash**. The effect of heat processing on lysine content of selected foods.  
93. **Reihaneh Ahmedzadeh and Jamuna Prakash. Effect of germination on nutritive value of selected legumes.**  
94. 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.  
95. Shymala B. N., Sheetal Gupta, Jyothi Lakshmi A. and **Jamuna Prakash**. Leafy vegetable extracts – antioxidant activity and effect on storage stability of heated oils.  
96. Savitha Y. S., Indrani D. and **Jamuna Prakash**. Development of Sugar free biscuits.  
97. **Reihaneh Ahmedzadeh and Jamuna Prakash. In vitro protein and starch digestibilities, bioavailable iron and antinutritional factors in selected germinated legumes.**  
98. Deepti L., Jyothi Lakshmi A. and **Jamuna Prakash**. An investigation on diet related risk factors for osteoporosis in pre and post menopausal women.  
99. **Surekha S. Puyed, K. Begum, Saraswathi G. and Jamuna Prakash. Effect of selected additives on fat uptake and keeping quality of a traditional deep fried product.**



100. Sheetal Gupta, Jyothi Lakshmi A. and **Jamuna Prakash**. Nutritive value of dehydrated green leafy vegetables.
101. Perpetua Machado and **Jamuna Prakash**. Morbidity profile of women residing in Honavar Taluka – A coastal area of Karnataka.
102. **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.**
103. **Asma Kulsum, Jyothi Lakshmi A. and Jamuna Prakash. Determining factors for dietary adequacy of school children residing in slum area.**
104. Kavishree S., Surekha S. Puyed, **Jamuna Prakash**, Saraswathi G. and K. Begum. Storage stability and sensory attributes of products fried in safflower oil.
105. Vidya S. Surekha S. Puyed, **Jamuna Prakash**, Saraswathi G. and K. 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.**

106. Jyothi Lakshmi A. K. Begum, Saraswathi G. and **Jamuna Prakash**. Food security and nutritional status of preschool children with reference to protein.
107. Surekha S. Puyed, K. Begum, Saraswathi G. and **Jamuna Prakash**. Incorporating pretreated soy flour in traditional fried products – Effect on sensory and keeping quality.
108. 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.**

109. **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.**
110. 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.
111. Asma Kulsum, Gayathri G.N., Jyothi Lakshmi A. and **Jamuna Prakash**. Growth pattern of children residing in slum area of Mysore.
112. Perpatua A. Machado and **Jamuna Prakash**. Growth pattern of school going children of a coastal area in Karnataka.
113. Perpatua A. Machado and **Jamuna Prakash**. Socio-cultural determinants of nutritional status of women in a coastal area of Karnataka.
114. Naveeda Khatoon and **Jamuna Prakash**. Nutrient retention in microwave cooked germinated legumes.
115. Naveeda Khatoon and **Jamuna Prakash**. Nutritional quality of microwave cooked rice varieties.
116. 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.**

117. 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.**

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

**lcFost –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.**

120. Sheetal Gupta, Jyothi Lakshmi A. and **Jamuna Prakash**. Blanching treatments and ascorbic acid retention in green leafy vegetables.
121. Sheetal Gupta, Jyothi Lakshmi A. and **Jamuna Prakash**. Chemical composition of underutilized unconventional green leafy vegetable.
122. Surekha S. Puyed, K. Begum, Saraswathi G. and **Jamuna Prakash**. Influence of modified proteins on fat uptake and keeping quality of deep fried products.
123. **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.**
124. Rihcha 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.**

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

**lcFost – 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.**

129. Kala A. and **Jamuna Prakash**. Nutritional composition of starchy vegetables.
130. Kala A. and **Jamuna Prakash**. Dietary fiber profile of raw and processed vegetables.
131. **Gowri B. S., Jamuna Prakash, Kalpana Platel and Srinivasan K. Influence of Amla fruits (*Embilica Officinalis*) on the bioavailability of dietary iron.**
132. Mamatha P. M. and **Jamuna Prakash**. Tea preparation methods and adsorption of milk calcium.
133. 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.**

134. Jyothi Lakshmi A., Poomima B.K., Sudha K., **Jamuna Prakash**, K.Begum & Saraswathi G. Morbidity profile of preschoolers: Influence of selected factors.
135. Jyothi Lakshmi A., Poomima B.K., Sudha K., **Jamuna Prakash**, K.Begum and Saraswathi G. Improving health and nutritional status of preschool children through interventions.
136. Usharani K., Savitha C.B., Chethana K.L. and **Jamuna Prakash**. Dietary history of cancer patients.
137. Archana Shenoy and **Jamuna Prakash**. Formulation of high fiber chapathis using wheat bran.

**Initiatives in nutrition and health education; Problems and prospects. Dept. of Food Science and Nutrition, Sri Padmavathy Mahila Vishwavidyalaya, Tirupati. 26-27<sup>th</sup> Oct. 1999.**

138. Saraswathi G., K.Begum and **Jamuna Prakash**. Nutrition and health education: experiences in rural area near Mysore city.

**Workshop on Brain storming session on 'Improving the nutrition of rural poor through community based food processing'. Sponsored by Dept. of Women & Child Development and UNICEF, New Delhi. C.F.T.R.I. Mysore. 6<sup>th</sup> Aug. 1999.**

139. Saraswathi G., K.Begum and **Jamuna Prakash**. Nutrient supplementation for women and children.

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

140. 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.**

141. 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.**

142. Kala A., Shanthi Narasimhan and **Jamuna Prakash**. Effect of cooking methods on nutritional and sensory profile of selected vegetables.
143. Naveeda Khatoon, Shanthi Narasimhan and **Jamuna Prakash**. Microwaved legumes: Nutritional and sensory profile.
144. Jyothi Lakshmi A., Sudha K., Poomima B. K., Parvathy M., **Jamuna Prakash**, K.Begum and Saraswathi G. Nutritional and morbidity profile of children (1-5) years in selected rural areas of Mysore.
145. Poomima B. K., Jyothi Lakshmi A., Sudha K., Parvathy M., **Jamuna Prakash**, K.Begum and Saraswathi G. A study on health and nutritional profile of selected rural women from Mysore.

**ICFoST-97, Association of Food Scientist and Technologists and Food Technology Division, BARC, Mumbai. Sept. 25-26. 1997.**

- 146.Kala A., Shanthi Narasimhan and **Jamuna Prakash** Nutritional composition and sensory profile of cooked vegetables.
- 147.Naveeda Khatoon, Shanthi Narasimhan & **Jamuna Prakash**. Nutrient retention and sensory attributes of microwaved legumes.
- 148.Naveeda Khatoon, Aparna K. and **Jamuna Prakash** Cooking media of legumes : Effect on cooking quality and in vitro digestibility.

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

- 149.**Chethana K. L. and Jamuna Prakash. Dietary Survey of Cancer patients.**
- 150.Vani H. P. and **Jamuna Prakash**. Do spices affect *in vitro* protein digestibility of pulses?
- 151.Sehar Anjum, Savitha C. B., **Jamuna Prakash**, K.Begum and G. Saraswathi. Assessment of nutritional status of workers and evaluation of canteen services in an industry.
- 152.**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.**

- 153.**Susan Verghese and Jamuna Prakash. Effect of cooling and heating on resistant starch formation in gelatinized food starches.**
- 154.**Nagmani B. Jamuna Prakash. Functional properties of thermally treated legume flours.**
- 155.Chitra G. R., Jyothilakshmi A. and **Jamuna Prakash**. Resistant starch formation in germinated and fermented foods.
- 156.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.**

- 157.**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.**

- 158.**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.**

- 159.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.**

160. **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.**

161. **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.**

162. **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.**

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

**INVITED LECTURES AT DIFFERENT FORUMS [Selected list]**

1. Food safety – How to ensure the food on your plate is safe to eat? World Health day. Department of Public Health Dentistry. JSS Dental College and Hospital, Mysore 11<sup>th</sup> April, 2015.
2. Eating for Healthy Living. Orientation programs for college teachers. Academic Staff College, University of Mysore, Mysore. 2014- 2015.
3. How much junk is there in junk foods? Summer Camp for Children. Karnataka, Rajya Vigyan Parishat. Mysore, 5<sup>th</sup> May, 2014.
4. Safety of junk foods. Special lecture [Video conference mode], SDM College, Ujire. 10<sup>th</sup> March, 2014.
5. Nutritional considerations for children with cerebral palsy. Orientation program for parents. All India Institute of Speech and Hearing. Mysore. 29<sup>th</sup> Jan. 2014.
6. Special Lecture on Value addition of processed foods. Tien Giang University. My Tho city, Vietnam. 26<sup>th</sup> Nov. 2013.
7. Special lecture on Processed foods : Positive and negative issues. Saigon Technological University. 25<sup>th</sup> Nov. 2013.
8. Special lectures on Nutrition- delivered to Trainees of Old Age Home, Little Sisters of the Poor Organization. Gandhinager, Mysore. 21<sup>st</sup> Oct. & 8<sup>th</sup> Nov. 2013.
9. Dietary fiber and Associated Antioxidants: Role in Health. IDA Chapter and Dept. of Foodservice Management. Avinashilingam University, Coimbatore, 30<sup>th</sup> Oct., 2013.

10. Toxicity of Heavy Metals in Human Systems. UGC Special Lecture Series, JSS College for Women, Mysore. 27<sup>th</sup> March 2013.
11. Inaugural Talk. National Seminar on Anthropology of traditional Indian food. Anthropological Association, Mysore, 12<sup>th</sup> March, 2013.
12. How much junk is there in junk foods? Interaction between students and scientists. Two day workshop sponsored by DST, New Delhi and Karnataka Rajya Vigyan Parishat. Mysore 3<sup>rd</sup> Dec. 2012.
13. Dietary Supplements : Issues and guidelines for framing regulations. Food Safety and Standards – Current regulations. Pre-Conference workshop, Annual Conference of Nutrition Society of India. Sri Venkateshwara Univ. Tirupati. 15<sup>th</sup> Nov. 2012.
14. Designing diets for preventive care : How to derive the best from foods. IDA Chapter and Dept of Foodservice Management. Avinashilingam University, Coimbatore 28<sup>th</sup> Sept. 2012.
15. Relevance of Science : in tradition and today. Induction program for graduate science students, SDM College for Women, Mysore 12<sup>th</sup> July, 2012.
16. Diet in obesity and related disorders. State Level CME Program. Govt. Ayurveda Medical College, Mysore. Oct. 22, 2011.
17. Nutrition for Healthy ageing. Elder Citizen Council. Mysore. 18<sup>th</sup> July, 2011.
18. 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.
19. 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.
20. 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.
21. Conserving nutrients while cooking. Participants of Training Program on Nutrition, Mahila Samakhya Yojana, Oct. 21 -22<sup>nd</sup>, 2010. Mysore.
22. 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.
23. 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.
24. 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.
25. 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.
26. Diet and Nutrition for stress management and lifestyle diseases. Refresher course for Sub. Inspectors. Karnataka Police Academy, Mysore. 29<sup>th</sup> Feb. 2008.
27. Chemistry of foods –Basis of functional behaviour. Special Lecture Series. Dept. of Chemistry. Yuvaraja's College Mysore. 27<sup>th</sup> Sept. 2007.
28. Science, tradition and culture – An Indian Perspective. Science Forum, Maharani's Science College, Mysore. 2<sup>nd</sup> Aug. 2007.
29. Nutrition and health. Special lecture for Members of Bank Retirees Association. Mysore, 18<sup>th</sup> Feb. 2006
30. 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.

31. Dietary Assessment methods – improving the quality of measurements. Refresher course in Home Science. Bangalore University. 18th July, 2006.
32. Functional foods and Nutraceuticals. Refresher course in Home Science. Bangalore University. 18th July, 2006.
33. 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.
34. Dietary Assessment methods – Issues related to measurements. International course on Metrology – the science of measurements. CFTRI, 29<sup>th</sup> June, 2006.
35. 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.
36. 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.
37. Traditional food habits and Modern Science of healthy eating. Nutrition week celebrations. SDM College and FPAI, Mysore, 3<sup>rd</sup> Sept. 2005.
38. Nutrition transition in Indian Population and its implications. Association of Family Physicians, Mysore. 19<sup>th</sup> June. 2005.
39. Traditional food processing technologies and their importance. Refresher course for college teachers. SP Mahila Univ. Tirupati. 25<sup>th</sup> Feb. 2005.
40. Value added products and their importance for health. Refresher course for college teachers. SP Mahila Univ. Tirupati. 25<sup>th</sup> Feb. 2005.
41. 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.
42. Hunger and Malnutrition : The Indian Scene. Refresher course for college teachers. Academic staff College, Univ. of Mysore, Mysore. 11<sup>th</sup> Dec. 2004.
43. 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.
44. Food Habits and Teenagers. Summer School of Science, Mahajana Education Society, Jayalakshmiapuram, Mysore. 22nd May 2004.
45. Nutrition for preschoolers. Workshop for parents and teachers of Preschoolers. Indian Association for Preschool Education, Mysore Branch. 21<sup>st</sup> Feb. 2004.
46. Hunger amidst plenty – The Indian Paradox. World Food Day. Maharani's Science College for Women. 16<sup>th</sup> Oct. 2003.
47. Eating for health. Inauguration of Nutrition Week. FPAI, 4<sup>th</sup> Sept. 2003.
48. Nutrition and Mental Performance. Nutrition Week Celebration. Science Forum. Maharani's Science College for Women, Mysore. 3<sup>rd</sup> Sept. 2003.
49. 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.
50. 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.
51. Eating nutritious foods. St. Ann's School. Awareness cum Motivation program for students. 6<sup>th</sup> June 2001.
52. Food groups and balanced diets. Participants of adult education workshop. DIET. T. Narasipura Taluk, Mysore. 23 Jan. 2001.

53. Food security and fighting hunger. Symposium on 'Fight Hunger to reduce poverty': World Food day. FPAI, Mysore and Dept of Food Science and Nutrition. 16<sup>th</sup> October, 2001.
54. 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.
55. Nutrition for Adolescents. Summer School of Science, Mahajana Education Society, Jayalakshmpuram Mysore. 11<sup>th</sup> May 2000
56. Nutrition and Brain Development. Summer Science Camp for children. Science center, Karnataka Raja Vigyan Parishat, Mysore. 14<sup>th</sup> May 2000.
57. Nutrition and Health. Members of Elder Citizen Council. Jayalakshmpuram, Mysore. 4<sup>th</sup> Sept. 2000.
58. Malnutrition in India :Causes and Consequences. Refresher course for college teachers. Academic staff College, Univ. of Mysore, Mysore. 19<sup>th</sup> Dec. 2000.
59. Diet and Nutrition. Orientation workshop for primary school teachers. District Institute of Education and Training, Mysore. 22<sup>nd</sup> Sept. 1999.
60. 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. 13<sup>th</sup> March, 1999.
61. Sustainable Food Processing Technologies. 29<sup>th</sup> UGC Refresher Courses for Home Science College and Univ. Teachers, Avinashilingam Deemed Univ. Coimbatore. 14<sup>th</sup> March 1998.
62. Health and Nutrition with special reference to women. All India Institute of Speech and Hearing, Mysore. 26<sup>th</sup> March 1998.
63. 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.
64. 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.
65. 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.
66. 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. April 24-27., and Dec. 11-14. 1995.
67. Food Preservation. Workshop for school teachers on evaluation of nutrition information in school text books. Science Centre. Jan. 9-11. 1995.
68. Infant Nutrition. Workshop on Nutrition for health workers by Ministry of Human Resource Development, Govt. of India. Feb. 14-19 1994.
69. 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.



## Coordination / Facilitation of Various Programs

[Seminars, symposia, workshop, training programs, exhibitions, educational programs, etc.]

No.	Date	Program	Particulars
1	3 -11 <sup>th</sup> Nov. 2014	Course in Nutrition for the Trainees of Old Age Home, Little Sisters of the Poor Organization. Gandhinagar, Mysore.	Coordinator and resource person.
2	6-7 <sup>th</sup> March, 2014.	National Seminar on 'Emerging Health Issues Across Life stages. Department of Food Science and Nutrition, University of Mysore, Manasagangothri, Mysore.	Convener
3	Oct. - Nov. 2013	Course in Nutrition for the Trainees of Old Age Home, Little Sisters of the Poor Organization. Gandhinagar, Mysore.	Coordinator and resource person.
4	15 <sup>th</sup> - 21 <sup>st</sup> April 2013.	Contact program, Diploma Course in Nutrition and Health Education, KSOU, Mysore.	Coordinator and resource person.
5	30 <sup>th</sup> March to 8 <sup>th</sup> April 2013.	Contact program, PG Diploma Course in Nutrition and Dietetics, KSOU, Mysore.	Coordinator and resource person.
6	13-15 <sup>th</sup> Dec., 2012.	National Carbohydrate conference [Carbo-XXVII] Association of Carbohydrates Chemists and Technologies. CFTRI, Mysore.	Member of Organizing committee.
7	3 <sup>rd</sup> May, 2012	Workshop on preparation on learning material for health workers. Bharath Jnana Vigyana Samithi, IISc. Bangalore.	Member of Organizing committee.
8	16-17 <sup>th</sup> Dec., 2011.	Series of Training Program on Healthy cooking, Hygiene and Nutrition with lectures, exhibition and demonstrations to Cooks and helpers of 32 schools [Kasrturba Shale for school drop out girls], Karnataka State, Mahila Samakhya Yojana. Mysore.	Organizer and resource person.
9	30 <sup>th</sup> Nov. -1 <sup>st</sup> Dec., 2011.		
10	18-19 <sup>th</sup> Nov., 2011.		
11	15-16 <sup>th</sup> Nov., 2011.	Symposium on Current trends in nutritional health and food safety issues : Management and Measurement Perspectives. NSI, Mysore Chapter and Gopal-Ayengar Foundation. Mysore.	Organizing Secretary.
12	4-6 <sup>th</sup> June, 2011	Contact program, Certificate Course in Food Preservation, KSOU, Mysore	Coordinator and resource person.
13	1-3 <sup>rd</sup> June, 2011	Contact program, Certificate Course in Nutrition and Health, KSOU, Mysore	Coordinator and resource person.
14	1-7 <sup>th</sup> June, 2011	Contact program, Diploma Course in Nutrition and Health Education of KSOU, Mysore	Coordinator and resource person.
15	24 <sup>th</sup> May-2 <sup>nd</sup> June, 2011	Contact program, PG Diploma Course in Nutrition and Dietetics, KSOU, Mysore.	Coordinator and resource person.
16	14-15 <sup>th</sup> Jan., 2011.	The Sixth International Multi-Disciplinary Conference: Knowledge in New millennium and International Dental workshop. Mysore.	Member of Organizing committee for review of papers.
17	11-12 <sup>th</sup>	Series of Training Program on Healthy cooking, Hygiene	Organizer and resource

	March, 2011.	and Nutrition with lectures, exhibition and demonstrations to Cooks and helpers of 32 schools [Kasrturba Shale for school drop out girls], Karnataka State, Mahila Samakhya Yojana. Mysore.	person.
18	4-5 <sup>th</sup> March 2011.		
19	Oct. 21 -22 <sup>nd</sup> , 2010.		
20	Dec., 2009. – Jan. 2010.	Series of Nutrition Education program for school children – Govt. Primary School from rural Mysore.	Organizer and resource person.
21	6 <sup>th</sup> Sept., 2010.	Exhibition and demonstration, on healthy breakfast foods and snacks. Army Public School, Bangalore	Organizer and resource person.
22	3-5 <sup>th</sup> Sept., 2010.	Nutrition week celebrations, Exhibition and lecture on Food groups and balanced diets, for School children and teachers of Govt. School, Belagola, Mysore.	Organizer and resource person.
23	11-20 <sup>th</sup> May, 2009	Contact program, Diploma Course in Nutrition and Health Education of KSOU, Mysore	Coordinator and resource person.
24	2-8 <sup>th</sup> May, 2009	Contact program, PG Diploma Course in Nutrition and Dietetics, KSOU, Mysore.	Coordinator and resource person.
25	Feb.- March 2009.	Series of Nutrition Education program for school children – Army Public School. Bangalore.	Organizer and resource person.
26	8 <sup>th</sup> Nov., 2008.	One day Seminar on Contemporary issues in Food Science and Nutrition. Dept. of Food Science and Nutrition, University of Mysore, Mysore	Member of Organizing committee.
27	14-15 <sup>th</sup> Feb., 2008.	Functional foods for health promotion and disease prevention. UGC Sponsored Seminar. Department of Food Science and Nutrition, University of Mysore, Manasagangotri, Mysore.	Member of Organizing committee.
28	6-8 <sup>th</sup> Dec., 2007.	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.	Member of Organizing committee.
29	6 <sup>th</sup> Sept., 2007.	Lecture and Interactive session, Exhibition, demonstration of nutritious recipes. ICDS Supervisors, Dept. of women and Child Development, Mysore.	Member of Organizing committee.
30	9 <sup>th</sup> Sept., 2007.	Nutrition week celebration, Competitive events for children, distribution of awards to winners of various competitions and lecture sessions on nutrition.	Member of Organizing committee.
31	23-29 <sup>th</sup> July, 2007	Contact program, Diploma Course in Nutrition and Health Education of KSOU, Mysore	Coordinator and resource person.
32	6 <sup>th</sup> Sept., 2006.	Exhibition on Nutrition and nutritious recipes for Anganawadi workers. Dept. of Women and Child Development. Nutrition week celebrations.	Organizer and resource person.
33	4 <sup>th</sup> Feb.,	Nourishing your child. Program on packed school lunch for	Organizer and resource

	2006.	pre-schoolers. Department of Food Science and Nutrition, University of Mysore and Nutriplanet.	person.
34	Dec., 2005 – April, 2006.	Nutrition counseling along with assessment of nutritional status to 250 employees of Nestle Factory at Mysore and Choladi on request.	Nutritional Consultancy.
35	1 <sup>st</sup> Sept., 2005.	Demonstration on Nutritious Recipes. Participants of self- help groups. Dept. of Women and Child Development. Nutrition week celebrations.	Organizer and resource person.
36	24-25 <sup>th</sup> June, 2005.	Workshop on Bio-diversity for food security. UGC sponsored workshop at Yuvaraja's College, Mysore.	Member of Organizing committee (Adviser).
37	5-6 <sup>th</sup> Nov., 2004.	36 <sup>th</sup> Annual Meet of Nutrition Society of India, Univ. of Mysore, CFTRI and DFRL, Mysore	Organizing Secretary.
38	1 <sup>st</sup> Sept., 2004.	Demonstration of nutritious recipes. Anganawadi workers, Nutrition week Celebrations.	Organizer and resource person.
39	28 <sup>th</sup> Aug., 2004	Symposium on Role of Ethnic foods in Nutrition' CASNA- Task Force on Capacity Building in Nutrition in Asia & CFTRI, Mysore	Resource person and Member of Organizing committee
40	30-31 <sup>st</sup> July, 2004	Processed foods and Health concerns.UGC Sponsored Seminar, Maharani's Science College, Mysore	Resource person and advisor
41	5-8 <sup>th</sup> Dec. 2003.	IFCON-2003, Fifth International Food Convention of Association of Food Scientist and Technologists, C.F.T.R.I. Mysore.	Member of Organizing committee.
42	29-31 <sup>st</sup> Dec., 2002.	Nutrition and cognitive development - An exhibition arranged during Children's Science Congress, Regional Institute of Education. Mysore,	Organizer and resource person.
43	21 <sup>st</sup> Sept., 2002.	Workshop on Obesity and weight management. Rotary Inner Wheel Club & Nutrition Society of India, Mysore Chapter.	Member of Organizing committee.
44	16 <sup>th</sup> Oct. 2001.	Symposium on Fight Hunger to reduce poverty: World Food day. FPAI, Mysore and Dept of Food Science and Nutrition.	Organizer and resource person.
45	29 <sup>th</sup> Sept., 2001.	Nutrition Awareness Workshop for health workers from voluntary organizations. A program sponsored by Bharath Hospital & Institute of Oncology, Mysore.	Organizer and resource person.
46	14 <sup>th</sup> Oct., 2000.	Symposium on Diet in diseases for undergraduate nutrition students.	Organizing Secretary.
47	Aug. – Sept. 1999.	Six week awareness program for women on utilizing green leafy vegetables in diets.	Organizer and resource person.
48	23 <sup>rd</sup> Jan. – 1 <sup>st</sup> Feb. 98.	Cooking the healthy way. Manasa-98. Exhibition arranged by Univ. of Mysore.	Organizer and resource person.
49	3-4 <sup>th</sup> Nov. 1997.	Workshop for college teachers of Karnataka on Food Science and Nutrition. Dept. of Studies in Food Science and Nutrition, Univ. of Mysore, Mysore.	Member of Organizing committee and resource person.
50	5-6 Nov.,	Seminar on Traditional Foods. Folk culture trust and Dept. of	Member of Organizing

	1997.	Food Science and Nutrition, Univ. of Mysore. Mysore	committee.
51	Sept. 1997.	Exhibition and Lectures on Nutrition for healthy living. Nutrition Week Celebration.	Member of Organizing committee and resource person.
52	24-25 <sup>th</sup> Jan., 1997.	Workshop on Trends in the management of Diabetes Mellitus. Dept. of Food Science and Nutrition, Univ. of Mysore. Mysore.	Member of Organizing committee.
53	20-21 <sup>st</sup> Oct., 1996.	Demonstration on Nutritious Recipes. Mahila Jagruti Shivira. Dassara Committe for Women and Children. Mysore.	Member of Organizing committee and resource person.
54	23-25 <sup>th</sup> March, 1996.	Exhibition on "Nutrition for all". Silver Jubilee celebrations of the Dept. Dept. of Food Science and Nutrition, University of Mysore, Mysore.	Member of Organizing committee and resource person.
55	11-14 <sup>th</sup> Dec., 1995.	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.	Member of Organizing committee.
56	31 <sup>st</sup> Oct., 1995.	Preparing Nutritious recipes. A program for girls. Family Planning Association of India. Mysore.	Member of Organizing committee and resource person.
57	24-27 <sup>th</sup> April, 1995.	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.	Member of Organizing committee and resource person.
58	27 <sup>th</sup> Jan., 1994.	Exhibition on Achievements of the Department on the occasion of inauguration of the new building and course.	Member of Organizing committee and resource person.
59	21-23 <sup>rd</sup> Oct., 1993.	Methods of Food Preservation. A training program on "Nutrition for You." Science Centre. Mysore.	Member of Organizing committee and resource person.
60	23 <sup>rd</sup> Jan., 1992.	Demonstration on Food Preservation for Housewives. Special training program for women.	Member of Organizing committee and resource person.
61	21-23 <sup>rd</sup> , Oct., 1980.	Exhibition on Nutrition for Health. Decade Celebrations of Dept. of Home Science.	Member of Organizing committee and resource person.
62	March, 1977.	Short term course on Nutrition for young women. Mahila Vidya Peetha, Nanjangud.	Member of Organizing committee and resource person.

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

### 2014

1. An investigation on nutritional composition of tamarind and formulation of tamarind based iron fortified products.
2. Development of low fat chickpea snack : Studies on spice adhesion, sensory quality and storage stability.
3. Development of nutrient database for legume based preparations.
4. Physico-chemical properties of selected rice varieties and development of nutrient data base for rice based preparations.
5. Synergistic effect of MSG and spices on salt reduction from fried products.
6. Development and evaluation of foxtail millet (*Italia setarica*) and little millet (*Panicum milliarae*) based snacks.
7. Assessing food safety in food establishments and designing & evaluation of education programs in food safety.
8. Effect of drying on the quality characteristics of turmeric (*Curcuma longa L.*) rhizomes.
9. Natural food colour adsorption characteristics by bacterial cellulose.
10. Antioxidant properties of orange and lemon peels and their efficacy in preventing lipid peroxidation in stored oils.
11. Formulation, storage stability and sensory evaluation of millet based snack poories.
12. Development of nutrient database for wheat based products.

### 2013

13. Effect of digestive enzymes on dietary fiber antioxidants from cereals.
14. Salt intake behaviour among selected adults and Salt content of commercial snack foods.
15. Efficacy of iron salts and amla (*Emblca officinalis*) in improving iron nutriture of women. (IGNOU).

### 2012

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

### 2011

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

### 2010

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

### 2009

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

## 2008

29. Effect of processing on antioxidant potential of bitter orange.
30. Bioavailable iron from reconstituted dehydrated greens.
31. Effect of dried *moringa* leaves on quality characteristics of cookies.
32. Influence of water activity on functional properties of oilseed flours.

## 2007

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

## 2006

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

## 2005

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

## 2004

51. Antioxidant activity of green leafy vegetables and their extracts.
52. Bioavailable iron and calcium from rice flakes.
53. Development of sugar free biscuits.
54. Effect of heat processing on lysine content of selected foods.
55. Dietary risk factors for osteoporosis in pre and post menopausal women.

## 2003

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

## 2002

60. Iron bioavailability in greens cooked in different utensils.
61. Effect of acidulants and spice antioxidants on B-carotene retention in selected processed vegetables.

62. Study on the functional properties and biological activity of enzyme hydrolysed peptides derived from whey protein concentrates

#### 2001

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

#### 2000

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

#### 1999

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

#### 1998

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

#### 1997

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

#### 1996

77. Effect of cooking media on cooking quality and *in vitro* digestibility of selected legumes.
78. Effect of selected spices on storage stability of ghee.
79. Dietary survey of cancer patients

#### 1995

80. Effect of thermal treatment on functional properties of legume flours.
81. Effect of processing techniques on resistant starch formation in selected foods.
82. Dietary survey of cancer patients

#### 1994

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

#### 1993

86. Acceptability trials on papads incorporating different levels of rice bran.
87. *In vitro* digestibility of proteins in black gram and green gram dhal papads.
88. Effect of storage time and temperature on formation of resistant starch in selected food items.



**1992**

89. Effects of processing on pigments of selected vegetables.

**1986**

90. Dietary fiber content of selected vegetables.

**1985**

91. Evaluation of nutrition information in textbooks of schools.  
92. Vitamin A nutritional status – a review.

**1984**

93. A comparative analysis of nutritional quality and cost of some processed health foods and infant foods.  
94. Anti infective properties of breast milk – a review.

**1983**

95. Chromium in human nutrition – a review.

**1982**

96. Nutrition and alcoholism – a review.

**1981**

97. Anthropometric measurements of children in selected schools of Mysore city (girls).  
98. Anthropometric measurements of children in selected schools of Mysore city (boys).

**1980**

99. Availability of calcium from Kilkeerai and Drumstick greens in weaning rats.  
100. Analysis of iron and ascorbic acid contents of selected Ayurvedic preparations.

**1979**

101. Analysis of some selected nutrients in puffed paddy.  
102. Analysis of nutritional composition of kilkeerai greens (*Amaranthus Tricolor*).