

Curriculum Vitae

Name	Basharat Nabi Dar
Personal Details	<p>Official Address: :Department of Food Technology IUST, Awantipora, Pulwama, J & K-192122</p> <p>Email: darnabi@gamil.com darnabi@iust.ac.in</p>
Areas of Interest	Byproducts utilization, Food Waste valorization, Nutritional & anti-nutritional components, Functional Foods, Bioactive Compounds, Nutraceuticals, Supercritical fluid extrusion, Advanced food analysis techniques, Food emulsions, Shelflife, food safety and food security
Technical expertise	<p>Expertise in Supercritical fluid extrusion, Rheometry, DSC, HPLC, Texture analyser, FTIR</p> <p>Expertise in Statistical analysis, RSM, PCA, Minitab, XLSTAT and Curve expert.</p>
Educational Qualifications	<ul style="list-style-type: none"> ✓ Ph.D. (Food Science & Technology) from Department of Food Science & Technology, Punjab Agricultural University, Ludhiana, India (2011) ✓ M.Sc. (Post Harvest Technology) from Sher-e-Kashmir University of Science & Technology-Kashmir, J & K (2008) ✓ B.Sc. (Agriculture) from Sher-e-Kashmir University of Science & Technology-Jammu, J & K (2006)
Professional Experience	<p>Assistant Professor: Feb , 2012- Present IUST, Awantipora, J & K, India</p> <p>Technical Expert Member on JEMRA, WHO/FAO , July 2021-Present</p> <p>Visiting Scientist: Sep, 2016-Oct, 2017, CALS, Cornell University, USA</p> <p>Research Associate: Oct, 2008-Jan, 2009 SKUAST-K, Shalimar, J and K, India.</p>
Awards & achievements:	<ul style="list-style-type: none"> ✓ Received letter of appreciation from WHO/FAO for JEMRA. ✓ Research Award Scheme (2014-2016) University Grants Commission, New Delhi, India ✓ CV Raman Fellowship (2016) for Post Doc at Cornell University, Ithaca, NY, USA ✓ Resource person/Consultant to JKHPMC for establishing CIC's in J&K ✓ Appointed to the expert panel of external reviewer for proposals for European research process. ✓ HACCP (Food Safety) Lead Internal Auditor by TNS Consulting ✓ 1st Prize at National Seminar on Bioengineered Foods: Strategies and Perspective (2009) ✓ Qualified National Eligibility Test –NET (2010) ✓ JFST Best Paper-Food Technology for the year (2012-13). ✓ Best paper award at 2nd International Conference on Food Properties (iCFP 2016) Anantara Riverside Resort, Bangkok, Thailand (May 31-June 2, 2016).

	<ul style="list-style-type: none"> ✓ JFST Best paper award for highest citations 2016-17.
Membership & Member of Committees	<ul style="list-style-type: none"> ✓ Member Institute of Food Technologists (IFT). (ID: 01104065) ✓ Life Member of Association of Food Scientists & Technologists (India) AFST/LM/4-2020/SRN/3487 ✓ Member of “Academic Society for Functional Foods and Bioactive Compounds (ASFFBC)” USA for one year ✓ International Association for Food Protection (IAFP) (Member ID:44827) ✓ Member of FSSC 22000 Food Safety System Canada ✓ Member of Technical Committee of department of CA &PD Govt of J & K, India ✓ Expert member of the State Food Processing Development Council (SFPDC) J & K. ✓ Member of World Academy of Science, Engineering and Technology (WASET). ✓ Member, ISEKI-Food Association, 1190 Vienna, Austria <p>Member, International Society of Science Engineering and Technology (ISEST)</p>

Projects Handled and Supervised

S.No	Name of the Project	Role	Funding agency	Duration of Project	Grant Amount INR (Lacs)	Status
1	“Processing and value addition of Temperate Horticulture Crops for Women empowerment in Kashmir Valley	Co-PI	ICAR, New Delhi	2012-14	17.00	Completed
2	“Skill Development Training”	PI/Coordinator	Agriculture Production Department	2013-14	4.36	Completed
3	Saffron and Seabuckthorn based Health foods	PI	University Grants Commission	2014-16	25.00	Completed
4	Establishment of Food Testing Laboratory	PI/Coordinator	Ministry of Food Processing, GOI	2014-16	386.00	Completed
5	Identification and characterization of the nutritional as well as anti-nutritional components of minor	PI	Department of Biotechnology, New Delhi	2015-17	46.00	Completed

	fruits					
6	Design Innovation Centre	Member	MHRD, GOI	2015-17	100.00	On going
7	Apple disease diagnosis .App development	Member	IUST	2017-18	5.85	On going
8	Extraction of Oil from Lavender	Member	IUST	2017-18	5.00	Completed
9	Preparation and characterization of biodegradable composite films and their application in foods	PI2	MHRD	2019-21	12.79 Lacs	Completed
10	Nano-emulsions as carriers for targeted delivery of bioactive compounds	PI2	MHRD	2019-21	16.02 Lacs	Completed
11	Development and promotion of Seabuckthorn based Foods	PI2	MHRD	2019-21	14.05 Lacs	Completed
12	Studies on Extraction, Screening, Quantification and Nanoencapsulation of Bioactive Phenolics from Indian Gooseberry (<i>Phyllanthus Emblica</i>) Fruit and their Utilization in Development of Novel Functional Toned Milk''	Mentor	ICMR	2021-	N/A	On going
13	Circular Economy Approach to Recover Pectin, Cellulose and Starch Like Industrially Important Polymeric Compounds from Early Drop Wasted Apples SERB - DST	CoPI	SERB	2021-22	32.95 Lacs	On going

14	Extraction characterization and antimicrobial activity of walnut hull : Studies on its food and non food applications JK-STIC DST	CoPI	JKS&T	2021-22	7.52 lacs	On going
15	Elucidating nutraceutical Properties of traditional apple cultivars of kashmir as potential functional food	CoPI	JK S&T	2021-22	9.10 Lacs	Ongoing
16	PURSE	PI	DST	2022-26	1000.00L acs	Ongoing

Publications

1. Bhat, M. I., Junaid, S., Ishfaq, M., Rafiq, S., Fayaz, I., Mir, J., ... **Dar, B. N.**, & Makroo, H. A. (2024). Comparative study on thermo-mechanical, structural and functional properties of pectin extracted from immature wasted apples and commercial pectin. *International Journal of Biological Macromolecules*, 127658.
2. Rather, J. A., Akhter, N., Rather, S. A., Masoodi, F. A., & **Dar, B. N.** (2023). Effect of xanthan gum treatment on the shelf-life enhancement of retorted meatballs (Goshtaba): A traditional meat product of India. *Measurement: Food*, 100127.
3. Alam, M., Malakar, S., Pant, K., **Dar, B. N.**, & Nanda, V. (2023). Comparative studies on the rheological characteristics, functional attributes, and baking stability of xanthan and guar gum formulated honey gel matrix. *Food Science and Technology International*, 10820132231219715.
4. Rafiq, S., Bhat, M. I., Ahmad, M. I., Rashid, S. J., Fayaz, I., Sofi, S. A., ... **B.N.Dar** & Makroo, H. A. (2023). Non-edible biomass as innovative substrate for lipid biosynthesis: a step towards circular economy. *Biomass Conversion and Biorefinery*, 1-13.
5. Rather, J. A., Akhter, N., Ayaz, Q., Mir, S. A., Singh, A., Goksen, G., ... & **Dar, B. N.** (2023). Fruit Peel Valorization, Phytochemical Profile, Biological Activity, and Applications in Food and Packaging Industries: Comprehensive Review. *Current Food Science and Technology Reports*, 1-17.
6. Sharma, T., Kaur, G., Singh, A., Kaur, P., **Dar, B. N.**, & Kaur, A. (2023). An emerging sustainable approach for development and characterization of gluten-based nanocomposite films reinforced with starch nanocrystals in conjugation with chitosan. *Sustainable Chemistry and Pharmacy*, 36, 101338.
7. Allai, F. M., Junaid, P. M., Azad, Z. R. A. A., Gul, K., **Dar, B. N.**, Siddiqui, S. A., & Loenzo, J. M. (2023). Impact of moisture content on microstructural, thermal, and techno-functional characteristics of extruded whole-grain-based breakfast cereal enriched with Indian horse chestnut flour. *Food Chemistry: X*, 100959.
8. Bernabeu, M., Gharibzahedi, S. M. T., Ganaie, A. A., Macha, M. A., Dar, B. N., Castagnini, J. M., ... & Barba, F. J. (2023). The potential modulation of gut microbiota and oxidative stress by dietary carotenoid pigments. *Critical Reviews in Food Science and*

Nutrition, 1-19.

9. Alam, M., Pant, K., Brar, D. S., Dar, B. N., & Nanda, V. (2023). Exploring the versatility of diverse hydrocolloids to transform techno-functional, rheological, and nutritional attributes of food fillings. *Food Hydrocolloids*, 109275.
10. Seh, M.A., Amin, T., Hussain, S.Z., Bashir, O., Bashir, S., Makroo, H.A., Jan, S., Manzoor, S., Gani, G., Kaur, G. and **Dar, B.N.**, 2023. Physicochemical, thermal, pasting, morphological, functional and bioactive binding characteristics of starches of different oat varieties of North-Western Himalayas. *International Journal of Biological Macromolecules*, p.126612.
11. Singh, P., Kaur, G., Singh, A., Sharma, T., & **Dar, B. N.** (2023). Improved mechanical, functional and antimicrobial properties of corn starch-based biodegradable nanocomposites films reinforced with lemongrass oil nanoemulsion and starch nano-crystal. *Materials Chemistry and Physics*, 128267.
12. Rafiq, S., Bhat, M. I., Sofi, S., Muzzafar, K., Majid, D., **Dar, B. N.**, & Makroo, H. A. (2023). Bioconversion of agri-food waste and by-products into microbial lipids: Mechanism, cultivation strategies and potential in food applications. *Trends in Food Science & Technology*.
13. Sharma, R., Bhandari, M., Kaur, K., Sohu, R. S., Bhardwaj, R., **Dar, B. N.**, ... & Sharma, S. (2023). Influence of Gaseous Ozonation on Bio-Techno-Functionality, In Vitro Nutrient Digestibility, and Molecular Properties of Red Sorghum Flour. *Ozone: Science & Engineering*, 1-15.
14. Zhou, J., Wang, M., Grimi, N., **Dar, B. N.**, Calvo-Lerma, J., & Barba, F. J. (2023). Research progress in microalgae nutrients: emerging extraction and purification technologies, digestive behavior, and potential effects on human gut. *Critical Reviews in Food Science and Nutrition*, 1-21.
15. Assad, A., Bhat, M. R., Bhat, Z. A., Ahanger, A. N., Kundroo, M., Dar, R. A., ... & **Dar, B. N.** (2023). Apple diseases: detection and classification using transfer learning. *Quality Assurance and Safety of Crops & Foods*, 15(SP1), 27-37.
16. Singh, P., Kaur, G., Singh, A., & **Dar, B. N.** (2023). Effect of montmorillonite and starch nanocrystals based biodegradable films loaded with lemongrass oil nanoemulsion on quality, enzymatic activity and shelf life of strawberry. *Food Chemistry Advances*, 100343.
17. Bhat, Z. F., Bhat, H. F., Manzoor, M., Proestos, C., Hassoun, A., **Dar, B. N.**, ... & Bekhit, A. E. D. A. (2023). Edible packaging systems for enhancing the sensory quality of animal-derived foods. *Food Chemistry*, 136809.
18. Wani, T. A., Majid, D., **Dar, B. N.**, Makroo, H. A., & Allai, F. M. (2023). Utilization of novel techniques in extraction of polyphenols from grape pomace and their therapeutic potential: a review. *Journal of Food Measurement and Characterization*, 1-14.
19. Siddiqui, S.A., Ghisletta, M., Yunusa, B., Abdullahi, F., Saraswati, Y.R., Fernando, I., Nagdalian, A.A., Gvozdenko, A.A., Shah, M.A., Lorenzo, J., & **Dar, B.N.** (2023). Grasshoppers and locusts as human foods – a comprehensive review. *Journal of Insects as Food and Feed*.
20. Singh, H., Sharma, R., Gupta, A., Joshi, S., **Dar, B. N.**, Singh, B., & Sharma, S. (2023). Characterization of jackfruit seed enriched pasta: product-functionality profile, secondary protein structures, bioactive composition and molecular morphology. *Quality Assurance and Safety of Crops & Foods*, 15(2), 11-19.
21. Khan, Z. S., Sodhi, N. S., Fayaz, S., Bakshi, R. A., Siddiqi, R. A.,

	<p>Dar, B. N., ... & Dhillon, B.(2023). Valorization of seabuckthorn seed protein to hydrolysates: Characterization of morphological, structural, functional, and in-vitro radical scavenging activity. <i>JSFA Reports</i>.</p> <p>22. Lone, A. B., Bhat, H. F., Ait-Kaddour, A., Hassoun, A., Aadil, R. M., Dar, B. N., & Bhat, Z. F. (2023). Cricket protein hydrolysates pre-processed with ultrasonication and microwave improved storage stability of goat meat emulsion. <i>Innovative Food Science & Emerging Technologies</i>, 103364.</p> <p>23. Echegaray, N., Goksen, G., Kumar, M., Sharma, R., Hassoun, A., Lorenzo, J. M., & Dar, B. N. (2023). A critical review on protein-based smart packaging systems: Understanding the development, characteristics, innovations, and potential applications. <i>Critical Reviews in Food Science and Nutrition</i>, 1-16.</p> <p>24. Makroo, H. A., Manzoor, N., Rather, J. A., Ashraf, Q. S., Gupta, A. K., Bora, J., ... & Dar, B. N. (2023). Morphological, Functional, and Physico-chemical Properties of Non-Conventional Starch Derived from Discarded Immature Apples. <i>Starch-Stärke</i>, 2200284.</p> <p>25. Kouser, F., Kumar, S., Bhat, H. F., Noor, S., Manzoor, M., Dar, B. N., ... & Bhat, Z. F. (2023). Effectiveness of Terminalia bellerica Based Bioactive Edible Film in Controlling the Microbial Growth and Lipid Oxidation of Cheese during Storage: T. bellerica Based Film for Cheese. <i>Food Chemistry Advances</i>, 100213.</p> <p>26. Sofi, S. A., Muzaffar, K., Farooq, A., Rafiq, S., Majid, D., Makroo, H. A., ... & Dar, B. N. (2023). Spectroscopic techniques for elucidation of structural changes in temperate cowpea cultivars under germination: A useful tool for quality determination and industrial application. <i>Applied Food Research</i>, 3(1), 100246.</p> <p>27. Naqash, F., Masoodi, F. A., Dar, B. N., & Manzoor, N. (2023). Effect of Degree of Esterification on the Encapsulation Properties and gut Health Potential of Apple Pectin. <i>Journal of Polymers and the Environment</i>, 1-10.</p> <p>28. Sofi, S. A., Rafiq, S., Singh, J., Mir, S. A., Sharma, S., Bakshi, P., ... & Dar, B. N. (2023). Impact of germination on structural, physicochemical, techno-functional, and digestion properties of desi chickpea (Cicer arietinum L.) flour. <i>Food Chemistry</i>, 135011.</p> <p>29. Sofi, S. A., Ahmed, N., Farooq, A., Rafiq, S., Zargar, S. M., Kamran, F., ... B.N.Dar & Mousavi Khaneghah, A. (2022). Nutritional and bioactive characteristics of buckwheat, and its potential for developing gluten-free products: An updated overview. <i>Food Science & Nutrition</i>.</p> <p>30. Rather, J. A., Yousuf, S., Ashraf, Q. S., Mir, S. A., Makroo, H. A., Majid, D., ... & Dar, B. N. (2023). Nutritional and bioactive composition, nutraceutical potential, food and packaging applications of Cydonia oblonga and its byproducts: A review. <i>Journal of Food Composition and Analysis</i>, 105000.</p> <p>31. Wani, S. A., Naik, H., Wagay, J., Ganie, N. A., Mulla, M. Z., & Dar, B. N. (2022). Mentha: A review on its bioactive compounds and potential health benefits. <i>Quality Assurance and Safety of Crops & Foods</i>, 14(4), 154-168.</p> <p>32. Barba, F. J., Rajha, H. N., Debs, E., Abi-Khattar, A. M., Khabbaz, S., Dar, B. N., ... & Louka, N. (2022). Optimization of Polyphenols' Recovery from Purple Corn Cobs Assisted by Infrared Technology and Use of Extracted Anthocyanins as a Natural Colorant in Pickled Turnip. <i>Molecules</i>, 27(16), 5222.</p> <p>33. Naqash, S., Jan, T., Naik, H. R., Hussain, S. Z., Dar, B. N., & Makroo, H. A. (2022). Influence of controlled curing process on physico-chemical, nutritional, and bio-active composition of brown Spanish onion. <i>Journal of Food Composition and Analysis</i>, 114,</p>
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34. Rather, J. A., Akhter, N., Ashraf, Q. S., Mir, S. A., Makroo, H. A., Majid, D., ... & **Dar, B. N.** (2022). A comprehensive review on gelatin: Understanding impact of the sources, extraction methods, and modifications on potential packaging applications. *Food Packaging and Shelf Life*, 34, 100945.
35. Khan, Z. S., Sodhi, N. S., Fayaz, S., Wani, S. A., Bhat, M. S., Mishra, H. N., **Dar, B.N** & Dhillon, B.(2022). Seabuckthorn seed protein concentrate: a novel seed protein; emulsifying properties as affected by ultrasonication and enzymatic hydrolysis. *International Journal of Food Science & Technology*.
36. Sharma, N., Kaur, G., Sharma, S., & **Dar, B. N.** (2022). Effect of turmeric powder, curcumin essential oil and curcumin loaded nanoemulsions on stability, total phenolic content, cooking quality and cytotoxicity of pasta. *Journal of Food Processing and Preservation*, e16922.
37. Naseer, B., Naik, H. R., Hussain, S. Z., Qadri, T., Dar, **B. N.**, Amin, T., ... & Fatima, T. (2022). Development of low glycemic index instant Phirni (pudding) mix-its visco-thermal, morphological and rheological characterization. *Scientific Reports*, 12(1), 1-15.
38. Mir, S. A., Farooq, S., Shah, M. A., Sofi, S. A., **Dar, B. N.**, Sunooj, K. V., & Khaneghah, A. M.(2022). Recent advancements in the development of multigrain bread. *Cereal Chemistry*.
39. Naqash, S., Naqash, F., Fayaz, S., Khan, S., **Dar, B. N.**, & Makroo, H. A. (2022). Application of Natural Antimicrobial Agents in Different Food Packaging Systems and Their Role in Shelf-life Extension of Food: A Review. *Journal of Packaging Technology and Research*, 1-17.
40. Allai, F. M., Azad, Z. R. A. A., **Dar, B. N.**, Gul, K., & Jabeen, A. (2022). Breakfast cereals from whole grain and Indian horse chestnut flours obtained through extrusion: Physical, mechanical and functional characteristics. *Applied Food Research*, 100137
41. Rather, J. A., Majid, D., Dar, A. H., Amin, T., Makroo, H., Mir, S. A., ... & **Dar, B. N**(2022). Extraction of Gelatin from Poultry Byproduct: Influence of Drying Method on Structural, Thermal, Functional and Rheological Characteristics of the Dried Gelatin Powder. *Frontiers in Nutrition*, 1154.
42. Huertas-Alonso, A. J., Gonzalez-Serrano, D. J., Hadidi, M., Salgado-Ramos, M., Orellana-Palacios, J. C., Sánchez-Verdú, M. P., ... **Basharat Nabi Dar*** & Moreno, A. (2022). Table Olive Wastewater as a Potential Source of Biophenols for Valorization: A Mini Review. *Fermentation*, 8(5), 215.
43. Pant, K., Thakur, M., Chopra, H. K., Dar, B. N., & Nanda, V. (2022). Assessment of fatty acids, amino acids, minerals, and thermal properties of bee propolis from Northern India using a multivariate approach. *Journal of Food Composition and Analysis*, 104624.
44. Sharma, R., Sharma, S., Makroo, H. A., & Dar, B. N. (2022). Role of pulses to modulate the nutritive, bioactive and technological functionality of cereal-based extruded snacks: a review. *International Journal of Food Science & Technology*, 57(7), 3882-3891.
45. Rafiq, S., Sofi, S. A., Kaul, R., & **Dar, B. N**(2022). Effect of freeze-dried kinnow peel powder incorporation on nutritional, quality characteristics, baking, sensorial properties and storage

	<p>stability of traditional wheat-based Soup sticks. <i>Journal of Food Processing and Preservation</i>, e16652.</p> <p>46. Khalid Muzaffar, Sajad Ahmad Sofi, Hilal Ahmad Makroo, Darakshan Majid, B. N. Dar (2022). Insight about the biochemical composition, postharvest processing, therapeutic potential of Indian gooseberry (amla), and its utilization in development of functional foods—A comprehensive review. <i>Journal of Food Biochemistry</i>. https://doi.org/10.1111/jfbc.14132</p> <p>47. Allai, F. M., Dar, B. N., Gul, K., Adnan, M., Ashraf, S. A., Hassan, I., ... & Azad, Z. R. A. A. (2022). Development of protein rich pregelatinized whole-grain cereal bar enriched with non-traditional ingredient: Nutritional, phytochemical, textural and sensory characterization. <i>Frontiers in Nutrition</i>, 512.</p> <p>48. Braich, A. K., Kaur, G., Singh, A., & Dar, B. N (2022). Amla essential oil-based nano-coatings of Amla fruit: Analysis of morphological, physiochemical, enzymatic parameters and shelflife extension. <i>Journal of Food Processing and Preservation</i>, e16498.</p> <p>49. Shah A. S, Bhat S. V, Muzaffar K, Ibrahim S. A, Dar B. N (2022). Processing Technology, Chemical Composition, Microbial Quality and Health Benefits of Dried Fruits. <i>Curr Res Nutr Food Sci</i>; 10(1).</p> <p>50. Mulla, M. Z., Subramanian, P., & Dar, B. N. (2022). Functionalization of legume proteins using high pressure processing: Effect on technofunctional properties and digestibility of legume proteins. <i>LWT</i>, 113106.</p> <p>51. Showkat, Q. A., Majid, D., Rather, J. A., Naqash, S., Dar, B. N., & Makroo, H. A. (2022). Drying of lotus rhizome slices: Influence of drying conditions on Fourier transform infrared spectroscopy, rheology, functional, and physicochemical characteristics of lotus rhizome powder. <i>Journal of Food Process Engineering</i>.</p> <p>52. Rather, J. A., Makroo, H. A., Showkat, Q. A., Majid, D., & Dar, B. N. (2022). Recovery of gelatin from poultry waste: Characteristics of the gelatin and lotus starch-based coating material and its application in shelf-life enhancement of fresh cherry tomato. <i>Food Packaging and Shelf Life</i>, 31, 100775.</p> <p>53. Mir, S. A., Dar, B. N., Mir, M. M., Sofi, S. A., Shah, M. A., Sidiq, T., ... & Khaneghah, A. M. (2021). Current strategies for the reduction of pesticide residues in food products. <i>Journal of Food Composition and Analysis</i>, 104274.</p> <p>54. Boukid, F., Lamri, M., Dar, B. N., Garron, M., & Castellari, M. (2021). Vegan Alternatives to Processed Cheese and Yogurt Launched in the European Market during 2020: A Nutritional Challenge?. <i>Foods</i>, 10(11), 2782.</p> <p>55. Naqash, S., Naik, H., Hussain, S. Z., Makroo, H., & Dar, B. N. (2021). Effect of thermal treatment on physicochemical, phytochemical, and microbiological characteristics of brown Spanish onion paste. <i>Quality Assurance and Safety of Crops & Foods</i>, 13(4), 1-12.</p> <p>56. Nayik, G. A., Nanda, V., Zohra, B., Dar, B. N., Ansari, M. J., Al Obaid, S., & Bobis, O. (2021). Response surface approach to optimize temperature, pH and time on antioxidant properties of Wild Bush (<i>Plectranthus rugosus</i>) honey from high altitude region (Kashmir Valley) of India. <i>Saudi Journal of Biological Sciences</i>.</p> <p>57. Maqbool, N., Sofi, S. A., Makroo, H. A., Mir, S. A., Majid, D., & Dar, B. N. (2021). Cooking methods affect eating quality, bio-functional components, antinutritional compounds and sensory</p>
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Editorship Books	<ol style="list-style-type: none"> 1. Dar, B. N., & Mir, S. A. (Eds.). (2020). Emerging Technologies for Shelf-life Enhancement of Fruits. CRC Press. 2. Dar, B. N., Manzoor A Shah & Mir, S. A (2021). Food safety and Shelflife , Taylor & Francis Group, CRC) 3. Rajan Sharma, Savita Sharma & B.N.Dar (2023). Cereal Processing Technologies: Impact on Nutritional, Functional, and Biological Properties. Taylor & Francis Group, CRC 4. Sajad A Sofi, Khalid Muzaffar, B.N.Dar. Minor Fruits: Nutritional Composition, Bioactive Potential and their Food Application (Tentative) APA,Taylor & Francis Group (2023) 5. Majid, I., Kehinde, B. A., Dar, B., & Nanda, V. (Eds.). (2023). <i>Advances in Plant Sprouts: Phytochemistry and Biofunctionalities</i>. Springer Nature. 6. Kapoor, S., Kaur, G., Dar, B. N., & Sharma, S. (Eds.). (2023). Emerging Techniques for Food Processing and Preservation. 7. Arashdeep Singh, Savita Sharma, and B.N.Dar (2022). Germinated Crops. Springer 8. Arashdeep Singh, Savita Sharma, Fatema Boukid and B.N.Dar (2024). Pigmented Grains – Nutritional Properties, Bioactive Potential, and Food Application. Elsevier 9. B.N.Dar, Hilal Makroo and Arun Kumar Gupta (2023). Shelf-life extension of fruit juices by Novel Food Processing Methods: Challenges and Future Prospect 10. Sajid Ali, Shabir A Mir, Ejaz and B.N.Dar (2023). <i>Sustainable Postharvest Technologies for Fruits and Vegetables</i>. CRC
Book Chapters	<ol style="list-style-type: none"> 1. Kapoor, S., Gupta, M., Rana, S., Kaur, G., Dar, B. N., & Sharma, S. (2024). Introduction to Emerging Technologies in the Food Processing Sector. <i>Emerging Techniques for Food Processing and Preservation</i>, 1-26. 2. Kehinde, B. A., Rafiq, S., & Dar, B. N (2023). Phytochemical Composition, Nutraceutical, and Techno-Functional Attributes of Amaranth (<i>Amaranthus cruentus</i>). In <i>Nutri-Cereals</i> (pp. 269-288).

	<p>CRC Press.</p> <ol style="list-style-type: none"> 3. NAQASH, F., AYOB, O., NAZIR, S., & DAR, B. (2023). SCOPE OF NANOEMULSIONS FOR QUALITY AND SAFETY OF FRUITS AND VEGETABLES: NANOTECHNOLOGY AND ESSENTIAL OILS. <i>Quality Control in Fruit and Vegetable Processing: Methods and Strategies</i>, 209. 4. Pandohee, J., Wani, S. A., Rafiq, S., & Dar, B. N(2022). Effect of Preharvest and Postharvest Technologies on Bioactive Compounds. In <i>Apples</i> (pp. 245-264). CRC Press. 5. A.R. Malik, B.N. Dar, S.H.Wani 2010. Noni (<i>Morinda Citrifolia</i> L.)- A Hope In A Bottle. <i>Biotechnology : Cracking New Pastures</i> . Page: 345 6. Savita Sharma and B.N.Dar. Non-Thermal Alternative Technologies in Meat: Meat, Egg and Poultry Science & Technology. IK International Publishing House. 7. Shivani Pathania, Baljit Singh, Ishrat Majid and B.N.Dar. Optical Technology and Food Processing in Novel Food Processing & Technologies. New India Publishing agency. Page:77 8. Shah, M. A., Wani, S. M., Ganai, S. A., Mir, S. A., Ahmad, T., & Dar, B. N. (2020). Modified Atmosphere Packaging as a Tool to Improve the Shelf Life of Fruits. <i>Emerging Technologies for Shelf-Life Enhancement of Fruits</i>, 109. 9. RAFIQ, S. I., RAFIQ, S. M., DAR, B., & KHAN, Z. S. (2020). SAFETY MANAGEMENT OF FRUITS FROM FARM TO FORK. <i>Emerging Technologies for Shelf-Life Enhancement of Fruits</i>, 156. 10. Shah, M. A., Mir, S. A., & Dar, B. N. (2021). Advances in Extrusion Technologies. <i>Food Formulation: Novel Ingredients and Processing Techniques</i>, 147-163. 11. Kaur, G., Singh, A., & Dar, B. N. (2020). Mangosteen (<i>Garcinia mangostana</i> L.). In <i>Antioxidants in Fruits: Properties and Health Benefits</i> (pp. 83-101). Springer, Singapore. 12. Allai, F. M., Azad, Z. R., Gul, K., Dar, B. N., Jabeen, A., & Majid, D. (2020). Black Currant. In <i>Antioxidants in Fruits: Properties and Health Benefits</i> (pp. 271-293). Springer, Singapore. 13. Majid, D., Dar, B. N., Parveen, S., Jabeen, A., Allai, F. M., Sofi, S. A., & Ganaie, T. A. (2020). Avocado. In <i>Antioxidants in Fruits: Properties and Health Benefits</i> (pp. 103-123). Springer, Singapore. 14. Effect of pre- and post-harvest technologies on bioactive compounds in apples 15. Shemilah Fayaz, Farah Naqash, Spurti Morab, Basharat Nabi Dar(2022). Food Quality and Safety Regulation Issues 16. Khalid Muzaffar, Sajad Ahmad Sofi, Fozia Kamran, Barbara E Teixeira Costa, Shabir A Mir and B.N.Dar (2022). Fruit Processing Wastes and Byproducts. In <i>Handbook of Fruit Wastes and By-Products: Chemistry, Processing Technology, and Utilization</i> (CRC Press)
Patents	A SYSTEM FOR DETECTION OF DIESEASE IN PLANTS AND

	ANALYSING TREATMENT PROCESS THEREOF is 202211016238.
Policy Documents/International reports	<ol style="list-style-type: none"> 1. World Health Organization. (2023). Prevention and control of microbiological hazards in fresh fruits and vegetables Parts 1 & 2: General principles. Food and Agriculture Organization of the United Nations. 2. World Health Organization. (2023). Prevention and control of microbiological hazards in fresh fruits and vegetables: part 3: sprout: meeting report (No. CC3810EN/1/01.23). Food and Agriculture Organization of the United Nations. 3. World Health Organization. (2023). Prevention and control of microbiological hazards in fresh fruits and vegetables: part 4: specific commodities. Food and Agriculture Organization of the United Nations.
Abstracts Published	<ol style="list-style-type: none"> 1. B.N.Dar*, Baljit Singh, H.M.Mandge and Savita Sharma. Bioprocessing of Cereal grains. 2. B.N.Dar* and Savita Sharma.Free Radical Scavenging properties of cereal brans and their assessment. 3. B.N.DAR, HAFIZA AHSAN, Harshad m mandge and S.M.WANI. Sensory Evaluation of Cherry Candies as affected by CaCl₂, Citric Acid and Storage period 4. Gurkirat Kaur, Savita Sharma, B N Dar and Baljit Singh.Bacteriocin: A Potential biopreservative. 5. Baljit Singh*, Savita Sharma and B N Dar.Potential use of Extruder as Continuous Bioreactor. 6. Gurkirat Kaur*, Savita Sharma and B N Dar Effect of different cereal brans incorporation on the pasting properties of blends. 7. Gurkirat Kaur*, Savita Sharma, HPS Nagi and B N Dar Potential use of different cereal brans for dietetic pasta. 8. Sarita Singh, Savita Sharma , Sharma N S and B N Dar .Quality of Bulgur Wheat in Relation to Storage. 9. Harshad M Mandge, Savita Sharma*, Baljit Singh and B.N.Dar Modelling of Extrusion Processing of Instant Multigrain Porridge using Response Surface Methodology. 10.Satinder Kaur, Savita Sharma*, Baljit Singh and B.N.Dar. Inactivation of Antinutritional factors in cereal brans by different heat processing methods. 11.Gurkirat Kaur, Savita Sharma, Priyanka Sharma and B N Dar. Biopreservation- A novel gateway for food processing . 12.B.N.Dar and Savita Sharma. Total Phenolic Content of Cereal Brans using conventional and Microwave assisted Extraction 13.Gurkirat Kaur, Savita Sharma, Baljit Singh and B.N.Dar. Rheological and Thermal Properties of HTST Modified Flours. 14.Priyanka Sharma, Savita Sharma, Gurkirat kaur and

	<p>B.N.Dar. Pasting Profile and DSC Characteristics of Orotein Enriched Flour.</p> <p>Savita Sharma, B.N.Dar and Baljit Singh. Cereal Bran Enriched Extruded products as Functional Foods.</p>
Conferences	<ol style="list-style-type: none"> 1. Quality of Bulgar wheat in relation to storage. 13th Punjab Science Congress. Climate Change: Concerns and Solutions 2010. 2. Potential use of different cereal brans for dietetic pasta. . Punjab Science Congress 2010 3. Effect of different cereal brans incorporation on the pasting properties of blends. ICFOST 2010 4. Biotechnological approaches in Cereal processing. National Seminar on “Bioengineered Foods: Strategies and Perspective.” held at SLIET, Longowal during 20-21 November 2009. 5. Modelling of Extrusion Processing of Instant Multigrain Porridge Using Response Surface Methodologyduring International Conference on Food Technology Edition II INCOFTECH -2010 held on 30/10/10 to 31/10/10 at Indian Institute of Crop Processing Technology, Thanjavur. (TN) 6. Inactivation of Antinutritional factors in cereal brans by different heat processing methods. 7. Sensory Evaluation and Economics of Cherry Candy as Influenced by Storage at 20th Indian Convention of Food Scientists and Technologists held at Begaluru during 21-23 December 2009. 8. Bacteriocin: A potential Biopreservative. National conference on New Horizons In bio-processing of Foods. 2011 9. Potential use of extruder as continuous Bioreactor (BVP-25). NHBF-2011 10. Biopreservation- A novel gateway for food processing. National Seminar on Emerging Trends in Food Science and Technology (sponsored by MFPI), held on 12th Nov, 2011 at MCM Dav College for Women, Sector 36-A, Chandigarh 11. Total Phenolic Content of Cereal Brans using conventional and Microwave assisted Extraction. XXI Indian Convention of Food Scientists and Technologists.20-21 January 2012. 12. Jahangir A. Rather, Qazi Showkat, B.N Dar and H.A Makroo (2021). Application of edible coatings on horticultural commodities for their shelf life extension. International conference on emerging techniques in food processing (ETPF) 25-26 March. 13. Jahangir A. Rather, Qazi Showkat, B.N Dar and H.A Makroo (2021). Application of edible coatings on horticultural commodities for their shelf life extension (poster presentation National seminar on “technological options and market intelligence for enhancing profitability in horticulture” 27-28 march. 14. Jahangir A. Rather, Qazi Showkat, B.N Dar and H.A Makroo

	<p>(2021). Recovery of Gelatin from Poultry Waste: Characteristics of the Gelatin and Lotus Starch-based Coating Material and Its Application in Shelf-Life Enhancement of Fresh Cherry Tomato. International conference on sustainable approaches in food engineering and technology (SAFETy-2021) 24-25 June.</p> <p>15. Qazi A Showkat, Jahangir Ahmad Rather, Darakshan Majeed, B.N Dar, Hilal A. Makroo³ (2021). Valorization of Lotus (<i>Nelumbo nucifera</i> Gaertn): A review on characterization, health benefits and applications in food Systems. International Conference on emerging techniques in food processing GKCEIT, West Bengal.</p> <p>16. Qazi A Showkat, Darakshan Majid¹, Jahangir A Rather, Abida Jabeen and B.N Dar (2021). Emerging trends in marketing of Agri/Horti produce and their role in capacity building of farmers. National seminar in “Technological options in market intelligence for enhancing profitability in horticulture at SKUAST, K.</p> <p>17. Qazi A Showkat, Darakshan Majeed, B.N Dar, Hilal A. Makroo, Jahangir Ahmad Rather. (2021). Drying of whole lotus (<i>Nelumbo nucifera</i> Gaertn) rhizome slices: Effect of drying condition on various powder characteristics. International conference on sustainable approaches in food engineering and technology -SAFETy-at Tezpur University</p>
Invited Talks	<ol style="list-style-type: none"> 1. Food Hygiene and Safety 2021. JKIMPARD, Food Safety Officers 2. Womens college Anantnag on Food Waste , 2021 3. B.N.Dar* and Savita Sharma. Free Radical Scavenging properties of cereal brans and their assessment..14th Punjab Science Congress. Role of Scientific Innovations & Knowledge in Economic Development.2011 4. B.N.Dar*, Baljit Singh, H.M.Mandge and Savita Sharma .Bioprocessing of Cereal grains..National conference on New horizons in Bioprocessing of Foods. 2011 5. B.N.Dar, Savita Sharma and Baljit Singh. Bioactive Compounds of Instant Breakfast Cereal. International Conference on Sustainable agriculture 2012.
Workshops/ Trainings attended	<ul style="list-style-type: none"> ✓ Two days Workshop on Extrusion Processing “Towards Food Security and the Second Green Revolution” organized by Kansas State University, USA, April 7-8, 2011. ✓ One day symposium on “Food and agri processors conclave” organized by ASSOCHAM and PAU, Ludhiana (sponsored by MoFPI), December, 16, 2011. ✓ ICAR Sponsored 21 days Summer school on Health Foods organized by CIPHET, Ludhiana from July 1- July 21, 2012. ✓ ICAR Sponsored 10 days Short Course on Climate

	<p>Change.....organized by SKUAST-K Shalimar Srinagar from 14-23 May 2013.</p> <ul style="list-style-type: none"> ✓ Two days Training on “Rheological Characterization of Food Samples” organized by Anto-Paar India at Gurgoan, June 11-12, 2013. ✓ Two days conference on “Rashtriya Sangoshti” organized by CIPHET Ludhiana Punjab, January 28-29, 2014. ✓ 4 weeks General orientation Course (65th), Academic Staff College, University of Kashmir, July 15- August 14, 2014. ✓ 7th National Seminar of Mobilization on Sustainable Rural Livelihood: Technological and Institutional Perspective organised by Society for Community Mobilization for sustainable development in collaboration with SKUAST-Jammu, January 8-10, 2015. ✓ “Competence Building in Food Processing Industry in J&K” at SMVD University, Katra, J&K from 17th -19th April 2015 organised by School of Business, Faculty of Management, Shri Mata Vaishno Devi University in collaboration with JK SIDCO, State Mission Directorate, Ministry of Food Processing, GOI under National Mission on Food Processing. ✓ IFT 17.....Las Vegas USA ✓ Latex 2018,,,,,,,,, ✓ Springer.....2018 ✓ Two day national workshop on Nanoscience-Opportunities and Challenges 4-5 September 2018 Organised by department of Chemistry and Physics, IUST, Awantipora. ✓ Management..... ✓ AICTE recognized Short Term Course on E-governance in Technical Institutions through ICT. 27/7/2015 to 31/07/2015 by Entrepreneurship Development & Industrial Coordination Department
Popular Articles	<ol style="list-style-type: none"> 1. Dhaar Mehak and Basharat Nabi Dar. Does J&K need to worry about food Security. Nov,3 2023, Greater Kashmir 2. Mehak Majeed and Basharat Nabi Dar. When will we be free of hunger and Poverty. Nov, 05, 2023, Outlook India 3. Basharat Nabi Dar and Mehak Majeed. An Apple From Farm To Fork: Addressing Post-Harvest Losses In Apple Produce Of India. Nov 18, 2023, Outlook India
Trainings/ Workshops/Seminars Organized	<ul style="list-style-type: none"> ✓ Organized one day workshop on “Food Rheology” in collaboration with Anton-Par India at IUST Awantipora. ✓ Skill development Training for employment generation sponsored by Agriculture Production Department Govt of J & K ✓ DIC IUST..... ✓ DIC IUST.....
Courses designed & taught	<ul style="list-style-type: none"> • Designed M Tech Food Tech Courses at IUST Awantipora • Designed PhD Food Technology Courses at IUST Awantipora • Designed B Tech Food Technology Courses at IUST Awantipora

	<p><i>Courses taught:</i></p> <ul style="list-style-type: none"> ✓ Food Chemistry (B.Tech & M.Sc, MTech, Ph.D) ✓ Cereal Technology (B.Tech & M.Sc) ✓ Grain Storage (B.Tech) ✓ Emerging Techniques in Food Processing (M.Tech) ✓ Introduction to Biochemistry and Microbiology
Supervisorship	<p>PhD= 1(Supervisor), 04 (Co-supervisor)</p> <p>Twenty three Students guided for master's dissertation at IUST.</p> <p>M.Tech= 02+02</p>
Editor/Associate editor/Reviewer of Journals	<p><i>Editor:</i></p> <ul style="list-style-type: none"> ✓ Guest Associate editor Frontiers in Food Chemistry ✓ Associate Editor Frontiers in Sustainable Food Systems ✓ Associate Editor Frontiers in Food Science and Technology ✓ Preventive Nutrition and Food Science (The Korean Society of Food Science & Nutrition) ✓ International Journal of Gastronomy and Food Science (Elsevier) ✓ Current research in nutrition and food science ✓ Current Food Science and Technology Reports (Springer) <p><i>Advisory Board:</i></p> <p>Journal of the Saudi Society of Agricultural Sciences (Elsevier)</p> <p><i>Reviewer:</i></p> <ul style="list-style-type: none"> ✓ Trends in Food Science & Technology ✓ Comprehensive reviews in Food science and Food safety ✓ Food & Function (RSC Journal) ✓ Journal of Cereal Science ✓ Journal of Food Science and Technology ✓ American Journal of Food Technology ✓ Food and Nutrition Science ✓ Journal of Food Quality ✓ International Journal of Food and Nutritional Sciences. ✓ Journal of Food Processing and Preservation ✓ International Journal of Food Properties ✓ Cogent Food & Agriculture ✓ Journal of Food Measurement & Characterization ✓ Food Science Technology International ✓ Journal of Functional Foods

	<ul style="list-style-type: none"> ✓ Starch ✓ International Journal of Dairy Technology ✓ <i>International Journal of Environmental Analytical Chemistry</i> ✓ Italian Journal of Food Science ✓ International Journal of Food Science & Technology
Webinars attended	<ul style="list-style-type: none"> ✓ National Webinar on “Unlocking the Lockdown through Examination” Organized by IET, Dr. RMLAU, Ayodhya, U.P & SPIU, U.P. April 20, 2020. <p>Accelerate research planning using Elsevier, ScienceDirect and Mendeley, organized by IUST & Elsevier, May 5, 2020</p>
Licenses & Certifications	<ul style="list-style-type: none"> ✓ Stanford Introduction to Food and Health (Stanford University), Platform-Coursera 2019 ✓ Global Postharvest Loss Prevention: Fundamentals, Technologies, and Actors (University of Illinois at Urbana-Champaign), Platform-Coursera ✓ Academic Research Foundations: Quantitative (April, 2020-No Expiry) Platform-LinkedIn Learning ✓ Strategic Thinking (March, 2020- No Expiry) Platform-LinkedIn Learning ✓ Flipping the Classroom(March, 2020- No Expiry) Platform-LinkedIn Learning ✓ HACCP (Food Safety) Auditor 17025:2017 by TNS Consulting

B.N.Dar