

Curriculum Vitae



Name: NISAR AHMAD MIR

[Ph.D. Food Engineering and Technology, SLIET Longowal]

Currently: Assistant Professor,
Department of Food Technology,
Islamic University of Science and Technology, J & K, India.

✉ **Email:** nisarmir89@gmail.com

☎ **Contact No:** +91-9419025961; +91-7006795967

Area of Expertise

- Protein extraction from different underutilized plant sources
- Protein modification by physical, chemical and enzymatic approaches
- Detoxification of toxic compounds present in different fruit kernels
- Development of bioactive based edible films
- Nano-reduction of plant proteins for efficient delivery of bio active compounds

RESEARCH HIGHLIGHTS

❖ Cumulative Impact Factor:	122.6
❖ h-index:	13
❖ i-10 index:	15
❖ Highest Impact Factor Publication:	15.3
❖ Citations:	793
❖ Total Manuscripts:	19
❖ Research Articles	16
❖ Review Articles	3
❖ Book Chapters:	9
❖ Edited Books (In Process):	1

AWARDS AND APPRECIATIONS

- ❖ Received **National Postdoctoral Fellowship (NPDF)** from Science and Engineering Research Board (SERB), Department of Science and Technology (DST), Govt. of India.
- ❖ Received **Institutional Fellowship** from MHRD, Govt. of India for Ph.D. research.
- ❖ Qualified **ASRB NET** on 02 December, 2016.
- ❖ Received **Best poster presentation award** on 2nd Research Scholars Day SLIET Longowal.
- ❖ Received cash award and **Certificate of Appreciation** from SLIET quality publication awards (SQPA) for publishing review article in “**Trends in Food Science and Technology**” (**Elsevier**) with impact factor of **15.3**.
- ❖ Received cash award and **Certificate of Appreciation** from SLIET quality publication awards (SQPA) for publishing research article in “**Ultrasonics Sonochemistry**” (**Elsevier**) with impact factor of **8.4**.
- ❖ Received cash award and **Certificate of Appreciation** from SLIET quality publication awards (SQPA) for publishing research article in “**Food Hydrocolloids**” (**Elsevier**) with impact factor of **10.7**.
- ❖ Received cash award and **Certificate of Appreciation** from SLIET quality publication awards (SQPA) for publishing research article in “**Food Structure**” (**Elsevier**) with impact factor of **4.7**.
- ❖ Received **Certificate of Appreciation** from Department of Food Engineering and Technology, SLIET Longowal for coordinating quiz competition on “World Food Day, 2019”.
- ❖ Received **Certificate of Appreciation** from Department of Food Technology, IUST Awantipora for coordinating quiz competition on “World Food Day, 2023”.

RECOGNITIONS

- ❖ Serving as **Guest Editor** and **Review Editor** for **Frontiers in Nutrition**.
- ❖ Serving as **Reviewer** for high impact journals like:
 - Trends in Food Science and Technology
 - Food and Bioprocess Technology
 - Food Hydrocolloids
 - Food Chemistry
 - Journal of the Science of Food and Agriculture
 - Journal of Food Process Engineering
 - Bioactive Carbohydrates and Dietary Fiber
 - International Journal of Biological Macromolecules
 - Food Hydrocolloids for Health
 - Biomass conversion and Biorefinery
 - Measurement: Food
 - Heliyon
 - Food Biophysics

MEMBERSHIPS

- Life Member of World Academy of Science, Engineering and Technology (WASET).

EDUCATIONAL QUALIFICATIONS

Degree/Fellowship/NET	Institute/Agency
▪ National Post-doctoral Fellow (SERB, DST) University of Kashmir, Jammu and Kashmir, India	DST, SERB
▪ Doctor of Philosophy in Food Engineering and Technology Sant Longowal Institute of Engineering and Technology, Longowal, Punjab, India (Govt. of India funded Institute)	SLIET Longowal, Punjab
▪ National Eligibility Test (NET)	ASRB
▪ Master of Technology in Food Engineering and Technology Sant Longowal Institute of Engineering and Technology, Longowal, Punjab, India (Govt. of India funded Institute)	SLIET Longowal, Punjab
▪ Bachelor of Technology in Food Technology Islamic University of Science and Technology, Awantipora, J&K	IUST, Awantipora, J & K

TEACHING/RESEARCH EXPERIENCE

Designation	University/Institute/Agency	Duration
▪ Assistant Professor	Department of Food Technology, Islamic University of Science and Technology, Awantipora, J & K.	1 Year
▪ National Post-doctoral Fellow	SERB, DST	1 Year
▪ Assistant Professor	Department of Biotechnology Engineering and Food Technology, Chandigarh University, Mohali, Punjab.	6 Months
▪ Senior Research Fellow	Division of Food Grains and Oil Seeds Processing, ICAR-CIPHET Ludhiana, Punjab	9 Months
▪ Assistant Professor	Department of Food Science, Nutrition and Technology, CSKHPKV, Palampur, Himachal Pradesh.	1 Year and 6 Months
▪ In-Plant Training	Jai Beverages Pvt. Ltd (Pepsico) Sidco Industrial Complex, Phase –I, Ismailpur Road, Jammu	3 Months

PUBLICATIONS

JOURNAL ARTICLES

1. **Nisar A. Mir.**, Charanjit S. Riar., & Sukhcharn Singh, (2018). Nutritional constituents of pseudo cereals and their potential use in food systems: A review. *Trends in Food Science & Technology*, 75, 170-180. **[IMPACT FACTOR: 15.3]**
2. **Nisar A. Mir.**, Charanjit S. Riar., & Sukhcharn Singh. (2020). Structural modification in album (*Chenopodium album*) protein isolates due to controlled thermal modification and its relationship with protein digestibility and functionality. *Food Hydrocolloids*, 103, 105708. **[IMPACT FACTOR: 10.7]**
3. **Nisar A. Mir.**, Charanjit S. Riar., & Sukhcharn Singh. (2019). Physicochemical, molecular and thermal properties of high-intensity ultrasound (HIUS) treated protein isolates from Album (*Chenopodium album*) seed. *Food Hydrocolloids*, 96, 433-441. **[IMPACT FACTOR: 10.7]**
4. **Nisar A. Mir.**, Charanjit S. Riar., & Sukhcharn Singh, (2022). Effect of film forming solution pH on antibacterial, antioxidant and structural characteristics of edible films from modified Quinoa protein. *Food Hydrocolloids*, 135, 108190. **[IMPACT FACTOR: 10.7]**
5. **Nisar A. Mir.**, Charanjit S. Riar., & Sukhcharn Singh, (2019). Effect of pH and holding time on the characteristics of protein isolates from Chenopodium seeds and study of their amino acid profile and scoring. *Food Chemistry*, 272, 165-173. **[IMPACT FACTOR: 8.8]**
6. **Nisar A. Mir.**, Charanjit S. Riar., & Sukhcharn Singh, (2019). Structural modification of quinoa seed protein isolates (QPIs) by variable time sonification for improving its physicochemical and functional characteristics. *Ultrasonics Sonochemistry*, 58, 104700. **[IMPACT FACTOR: 8.4]**
7. **Nisar A. Mir.**, Charanjit S. Riar., & Sukhcharn Singh, (2021). Effect of lysozyme infusion, high-intensity ultrasound and controlled thermal treatment on the physicochemical and functional characteristics of *Chenopodium album* protein isolate based active packaging film. *Food Packaging and Shelf Life*, 29, 100686. **[IMPACT FACTOR: 8.0]**
8. **Nisar A. Mir.**, Basharat Yousuf, & Adil Gani. (2023). Recent Advances in the Modification of Underutilized Pseudocereal Proteins for Improving Their Functionality: A Practical, Comprehensive and Up-To-Date Review. *Food Reviews International*, 1-29. **[IMPACT FACTOR: 5.8]**
9. **Nisar A. Mir.**, Charanjit S. Riar., & Sukhcharn Singh, (2021). Improvement in the functional properties of quinoa (*Chenopodium quinoa*) protein isolates after controlled heat-treatment: Effect on structural properties. *Food Structure*, 28, 100189. **[IMPACT FACTOR: 4.7]**

10. **Nisar A. Mir.**, Khalid Gul., & Charanjit S. Riar, (2015). Physicochemical, pasting and thermal properties of water chestnut flours: A comparative analysis of two geographic sources. *Journal of Food Processing and Preservation*, 39(6), 1407-1413. **[IMPACT FACTOR: 2.5]**
11. **Nisar A. Mir.**, Khalid Gul., & Charanjit S. Riar, (2015). Techno functional and Nutritional Characterization of Gluten-Free Cakes Prepared from Water Chestnut Flours and Hydrocolloids. *Journal of Food Processing and Preservation*, 39(6), 978-984. **[IMPACT FACTOR: 2.5]**
12. **Nisar A. Mir.**, Charanjit S. Riar., & Sukhcharn Singh, (2021). Rheological, structural, and thermal characteristics of protein isolates recovered from album (*Chenopodium album*) and quinoa (*Chenopodium quinoa*) seeds. *Food Hydrocolloids for Health*. 1, 100019. **[IMPACT FACTOR: 1.9]**
13. Zubair-ul-Islam, **Nisar A. Mir.**, Adil Gani, (2023). Islam, Z. U., Mir, N. A., & Gani, A. (2023). Effect of controlled enzymatic treatment on the physicochemical, structural and functional properties of high-intensity ultrasound treated album (*Chenopodium album*) protein. *Food Hydrocolloids*, 144, 108940. **[IMPACT FACTOR: 10.7]**
14. Dipak Das., **Nisar A. Mir.**, Narender Kumar Chandla., & Sukhcharn Singh, (2021). Combined effect of pH treatment and the extraction pH on the physicochemical, functional and rheological characteristics of amaranth (*Amaranthus hypochondriacus*) seed protein isolates. *Food Chemistry*, 129466. **[IMPACT FACTOR: 8.8]**
15. Ahmed Taha., Shahida Anusha Siddiqui., Ravi Pandiselvam., Taha Mehany., **Nisar A. Mir.**, Mudasir Ahmad Malik Sujayasree Chaitanya., Anandu Chandra Khanashyam., Xiaoyun Xu., Siyi Pana., Hao Hu. (2023). Sonoprocessing: mechanisms and recent applications of power ultrasound in food. *Critical Reviews in Food Science and Nutrition*, 1-39. **[IMPACT FACTOR: 10.2]**
16. Deep Narayan Yadav., **Nisar A. Mir.**, Ritika Wadhwa., Surya Tushir., Swati Sethi., Rahul Kumar Anurag., Harinder Singh Oberoi, (2021). Hydrolysis of peanut (*Arachis hypogea L*) protein concentrate by fungal crude protease extract: Effect on structural, functional and in-vitro protein digestibility. *Journal of Food Science and Technology*, 59(6), 2141-2149. **[IMPACT FACTOR: 3.1]**
17. Deep Narayan Yadav., Surya Tushir., Swati Sethi., **Nisar A. Mir.**, Ritika Wadhwa, Sangita Bansal, (2021). A superior approach for production of protein isolates from de-oiled soy meal and its comparison with conventional method. *International Journal of Food Science and Technology*. 9, 57. **[IMPACT FACTOR: 3.3]**

18. Soumya Neekhra., Junaid Ahmad Pandith., Nisar A. Mir., Arshied Manzoor., Saghir Ahmad., Rizwan Ahmad & Rayees Ahmad Sheikh, (2022). Innovative approaches for microencapsulating bioactive compounds and probiotics: An updated review. *Journal of Food Processing and Preservation*, e16935. **[IMPACT FACTOR: 2.3]**
19. Farhana Mehraj Allai, Z.R. Azaz Ahmad Azad, Nisar A. Mir., Khalid Gul. (2023). Recent Advances in Non-Thermal Processing Technologies for Enhancing Shelf Life and Improving Food Safety. *Applied Food Research*, 100258.

EDITED BOOKS

- ❖ Plant proteins: Nutritional Aspects and Processing Applications, Edited by **Dr. Nisar Ahmad Mir** and Dr. Mohd Khalid Gul, publisher Elsevier (USA). [In Process]

BOOK CHAPTERS

1. Nisar A. Mir., Basharat Yousuf., Khalid Gul., Mohd Aaqib Sheikh., Charanjit S. Riar & Sukhcham Singh. Technological and Analytical Aspects of Bioactive Compounds and Nutraceuticals from Coarse Grain Cereal Sources. (2022). In **C.S Riar and P.S Panesar**, Bioactive Compounds and Nutraceuticals from Plant Sources: Extraction Technology, Analytical Techniques, and Potential Health Prospective. **Apple Academic Press.**
2. Nisar A. Mir., Basharat Yousuf., Khalid Gul., Charanjit S. Riar., Sukhcham Singh. Cereals and Pseudocereals: General Introduction, Classification, and Nutritional Properties (2019). In **S. C. Deka, D. Seth, N. R. S. Hulle** (Eds.), Food Bioactives Functionality and Applications in Human Health. **Apple Academic Press**
3. Nisar A. Mir., Basharat Yousuf., Mamta Bhardwaj., Khalid Gul., Charanjit S. Riar., and Sukhcham Singh, (2019). Food Proteins: An Overview, In Gani, A (Eds.). Food Biopolymers: Structural, Functional and Nutraceutical Properties. **Springer**
4. Basharat Yousuf., Nisar A. Mir., Mamta Bhardwaj., Khalid Gul., Ali Abbas Wani. (2019). Introduction to food hydrocolloids. In A. Gani, U. Shah (Eds). Food Hydrocolloids as Encapsulating Agents in Delivery Systems (pp 1-28). **CRC Press**
5. Khalid Gul., Nisar A. Mir., Preeti Singh., & Ali Abbas Wani. (2018). Postharvest biology and technology of apple. In S. A. Mir, M. A. Shah, & M. M. Mir (Eds.), Postharvest biology and Technology of Temperate Fruits (pp. 223–244). **Springer**
6. Khalid Gul., Nisar A. Mir., Basharat Yousuf., Farhana Mehraj Allie., Savita Sharma, (2019). Starch an Overview. In Gani, A (Eds.). Food Biopolymers: Structural, Functional and Nutraceutical Properties. **Springer**

7. Khalid Gul., **Nisar A. Mir.**, Basharat Yousuf, Preeti Singh, (2019). Approaches of Gamma Irradiation for Extending the Shelf Life of Fruits, In B. N. Dar, S. A. Mir (Eds.), Emerging Technologies for Shelf-Life Enhancement of Fruits. **Apple Academic Press**
8. Shagaf Kaukab., **Nisar A. Mir.**, & Deep Narayan Yadav. (2022). Interventions in Wheat Processing Quality of End Products. In *New Horizons in Wheat and Barley Research* (pp. 789-808). **Springer, Singapore.**
9. Jessica Pandohee, J., Shankaraswamy, J., Mohammad Aaqib Sheikh., & **Nisar A. Mir.**, Utilization of Plum Peels and Seeds. In *Handbook of Plum Fruit* (pp. 213-228). **CRC Press.**
10. Ren-You Gan., Khalid Gul., Lokeswari Ramireddy., **Nisar A. Mir** & Farhana Mehraj Allai. Technological and Analytical Aspects of Bioactive Compounds and Nutraceuticals from Cereal Processing By-Products. (2022). In **C.S Riar and P.S Panesar**, Bioactive Compounds and Nutraceuticals from Plant Sources: Extraction Technology, Analytical Techniques, and Potential Health Prospective. **Apple Academic Press.**

INVITED LECTURES/TALKS

1. Delivered lecture during National Conference on, “Millet for Food and Nutritional Security” organized by the Department of Food Processing Technology, GKCIET, Malda, West Bengal dated 14 November 2022 to 15 November 2022.
2. Delivered lecture during Accelerate Vigyan Science and Engineering Research Board sponsored High-End-Workshop Karyashala titled, “Active nano-packaging films loaded with bioactive components for increasing the shelf life of foods” organized by the Department of Food Science and Technology, University of Kashmir, Hazratbal, Srinagar from 28th November to 11th December 2022.
3. Delivered lecture on, “Good Manufacturing Practices” during two days training program for DRPs in One District One Product under the Pradhan Mantri Formalization of Micro Food Processing Enterprises Scheme (PMFME) organized by the Department of Food Technology, Islamic University of Science and Technology, Awantipora, J & K on 18 March 2023.
4. Delivered lecture on, “Plant proteins and their modification by different approaches” during High End Workshop on, “Plant proteins: Role of cutting-edge technologies on the modification of plant proteins, techno-functionalities and their application in food sectors” organized by the Department of Food Process Engineering, NIT Rourkela.
5. Delivered lecture on, “Alternative proteins: Sources and importance” during High End Workshop on, “Breaking new ground in sustainable foods: Advanced techniques for analysing next generation plant, animal and marine based foods” organized by the Department of Food Process Engineering, NIT Rourkela.

FDP/TRAINING PROGRAM

1. Attended Five Day Faculty Development Programme Guru Dakshta on, “Implementation of New Education Policy 2020: Role of Faculty in Higher Education Institutions” organized by University Institute of Teachers Training and Research in collaboration with the office of Dean Academic Affairs from 20th to 24th December 2021 at Chandigarh University, Gharuan, Mohali, Punjab.
2. Attended short term training program on, “Waste Management Practices for Environmental Sustainability” (2018). SLIET, Longowal
3. Attended one day workshop on, “Statistical techniques using SPSS” (2016). SLIET, Longowal
4. Attended workshop cum-exhibition on, “Energy Efficient Building Materials” 2019. SLIET, Longowal

CONFERENCES/SEMINARS

1. Presented poster in, “National conference on technologies in sustainable food systems” (2016). SLIET Longowal.
2. Oral presentation in, “6th International conference on advancements in engineering and technology” (2018). BGIET, Sangrur
3. Presented poster in, “NABARD sponsored third national conference on contemporary food processing and preservation technologies” (2018). Shoolini University, Solan.
4. Presented poster in, “National science week on Research Scholars Day” (2018). SLIET, Longowal
5. Presented poster in, “National conference on emerging and sustainable technologies in food processing” (2018). SLIET, Longowal
6. Presented poster in, “National conference on nascent innovations in chemical sciences” (2016). SLIET, Longowal
7. Presented poster in, “National conference on food processing India 2017”. GJU, Hisar
8. Presented poster in National science week, “2nd Research Scholars Day” (2019). SLIET, Longowal
9. Attended Multi-Track National Conference SLIETCON-2019 on, "New Horizons in Food Processing Technology and Nutrition" organized by the Department of Food Engineering and Technology, SLIET Longowal dated 01 March 2019 to 02 March 2019.

COURSES TAUGHT AT SLIET LONGOWAL DURING Ph.D.

- ❖ Food Laws and Regulations
- ❖ Principles of Food Preservation
- ❖ Cereals, Pulses and Legume Technology

- ❖ Bakery and Confectionary Technology
- ❖ Biology for Engineers

COURSES TAUGHT AT CSKHPKV PALAMPUR

- ❖ Workshop Practices
- ❖ Food Processing Equipment-I
- ❖ Food Laws and Regulations
- ❖ Instrumentation and Process Control
- ❖ IT Applications in Food Industries
- ❖ Heat and Mass Transfer
- ❖ Fermented Food Products
- ❖ Principles of General Engineering
- ❖ Fruit and Vegetable Preservation
- ❖ Energy Generation and Conservation

COURSES TAUGHT AT CHANDIGARH UNIVERSITY

- ❖ Biochemistry and Food Nutrition
- ❖ Cereals, Pulses and Legume Technology
- ❖ IT Applications in Food Industry

COURSES TAUGHT AT IUST AWANTIPORA

- ❖ Heat Transfer Operations
- ❖ Novel Technique's in Food Packaging
- ❖ Mass Transfer Operations
- ❖ Hygiene and Food Safety

LIST OF REFEREES

- 1. Dr. Charanjit Singh Riar** (Professor)
Department of Food Engineering and Technology
SLIET Longowal
Email address: charanjitriar@yahoo.com; Cell no: +91-9815969140
- 2. Dr. Sukhcharn Singh** (Professor)
Department of Food Engineering

SLIET Longowal

Email address: sukhcharns@yahoo.com; Cell no: +91-9815980334

3. Dr. D. N. Yadav (Principal Scientist and Head)

Division of Dairy Technology

ICAR-NDRI, Karnal

Email address: deepyadav18@gmail.com; Cell no: +91-9877390942

Web Pages:

- ❖ Google Scholar: <https://scholar.google.com/citations?user=5gOgCNMAAAAJ&hl=en>
- ❖ Google Scholar ID: [5gOgCNMAAAAJ&hl](https://scholar.google.com/citations?user=5gOgCNMAAAAJ&hl=en)
- ❖ ORCID ID: [0000-0003-3776-6408](https://orcid.org/0000-0003-3776-6408)
- ❖ Research Gate: <https://www.researchgate.net/profile/Nisar-Mir>
- ❖ Loop: <https://loop.frontiersin.org/people/1672080/overview>
- ❖ Scopus: <https://www.scopus.com/authid/detail.uri?authorId=56293364200>
- ❖ Web of Science: <https://www.webofscience.com/wos/author/record/AEV-5387-2022>

Declaration

I hereby confirm that all the above information is accurate and true to the best of my knowledge. I bear the responsibility for the correctness of the above-mentioned particulars. Place: India.