


Title	Dr.	First Name	C.	Last Name	Lalmuanpuia	Photograph
Designation	Assistant Professor					
Address (Campus)	Vivekananda College, Vivek Vihar					
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Educational Qualifications	PhD Food Technology					
Degree	Institution			Year		
B.Sc	Lovely professional University			2013		
M.Sc	Sam Higginbottom Institute of Agriculture, Technology & Sciences			2015		
PhD	Punjab Agricultural University			2019		
Career Profile						
Designation					Duration	
Assistant Professor (Adhoc) at Bhaskaracharya College of Applied Sciences, University of Delhi					2 years and 13 days	
Project Scientist I at Mizoram Science, Technology and Innovation Council					10 months and 14 days	
Guest Lecturer at Mizoram University					10 months	
Chief Executive at Ropuiliani Women Farmer Producer Company Limited					1 year	
Administrative Assignments						
Subjects Taught						
Food Chemistry, Food Additives, Food Safety, Bakery Technology, Fundamentals of Food Technology, Introduction to Food Technology, Dairy Technology etc						
Research Guidance:						
Publications profile:						
<u>A. Chapters contributed towards books</u>						
<ul style="list-style-type: none"> • C. Lalmuanpuia, Baljit Singh and Savita Sharma (2017) Functional lipids: An overview. In Trends & Prospects in Food Technology, Processing and Preservation. Pp 78-101, Today and Tomorrow's Printers and Publishers, New Delhi, India. • C. Lalmuanpuia, Baljit Singh and Savita Sharma (2017) Waxy Cereals. In Recent 						

Trends & Advances in Food Science & Post Harvest Technology. Pp 23-42.

- Twinkle Kesharwani and **C. Lalmuanpuia** (2021) Pinto beans as an important agricultural crop and its health benefits. In handbook of cereals, pulses, roots and tubers. CRC Press.
- Prachi Jain, **C. Lalmuanpuia**, Antima Gupta and Arashdeep Singh (2021) Adzuki beans (*Vigna Angularis*) Nutritional and functional properties. In handbook of cereals, pulses, roots and tubers. CRC Press.

B. Abstracts

- **C. Lalmuanpuia**, Baljit Singh and Savita Sharma (2018) “Cooking quality, pasting profiles and extrusion behavior of glutinous and non-glutinous rice varieties” in National Conference on Emerging and Sustainable Technologies in Food Processing held on 15-16th March, 2018 at SLIET, Sangrur, Punjab.
- **C. Lalmuanpuia**, Baljit Singh and Savita Sharma (2019) “Effect of gums, vital gluten and pregelatinized flour on the cooking and sensory quality of glutinous rice pasta” in National Horizons in Food Processing Technology and Nutrition held on 1-2 March, 2019 at Chandigarh.

C. Research papers

- **C. Lalmuanpuia**, Shanjer Suwan Singh and Vipin Kumar Verma (2017) Preparation and quality assessment of fortified cookies by using wheat flour, flaxseed flour and carrot pomace. *The Pharma Innovation Journal* 6:250-56.
- Eram S Rao, Roshanlal Yadav, Rizwana, **C. Lalmuanpuia**, Ankita Marwaha, Richa Bharti and Prem Lata Meena (2022) Impact of Nutrition Education on Whole Grains Consumption amongst Primary and Middle School Children in Delhi. *Food Science and Technology* 10(2): 23-33.
- **C. Lalmuanpuia**, Baljit Singh, Savita Sharma and Eram S. Rao (2022) Optimization of extrusion conditions for puffed snacks from red glutinous rice using Response Surface Methodology. *Zeichen Journal* 8(3): 410-435.
- **C. Lalmuanpuia**, Baljit Singh, Savita Sharma and Eram S Rao (2021) Effect of different binding agents on the cooking quality of glutinous rice-based pasta. *Science, Technology and Development* 10(7):75-81.

D. Review papers

- Eram S Rao and **C. Lalmuanpuia** (2020) Salt reduction strategies in foods. *International Journal of Chemical Studies* 8(6): 2458-2468.
- Eram S Rao, Rizwana, **C. Lalmuanpuia**, Upadhyay Kumar Krishna and Gayakwad Saloni (2021) Naturally occurring non-nutritive sweeteners: A review. *International Journal of Applied Research* 7(7): 12-21.
- Eram S. Rao, Rizwana, **C. Lalmuanpuia**, G. Aparajita and K. Prateek (2021) Food Additives and Hypersensitivity: A Review. *International Journal of Current Microbiology and Applied Sciences* 10(2): 1697-1717.
- Eram S. Rao, **C. Lalmuanpuia**, Rizwana, Utkarsh Singh and Divyanshu Prajapat (2021) Endocrine Disruptors in Food Chain. *International Journal of Current Microbiology and Applied Sciences* 10(6): 175-187.
- **C. Lalmuanpuia**, Rachit Mishra, Divyanshu Prajapat, Anshu, Eram S. Rao (2022) Post-harvest management techniques of fruits and vegetables. *GIS science journal* 9(12): 200-217.

Conference organization/Presentations (in the last three years):

Research Projects (Major Grants/Research Collaboration)
Awards and Distinctions:
Awarded the Maulana Azad National Fellowship from UGC during Ph.D.
Other Activities