


Title	Dr.	First Name	Maanas	Last Name	Sharma	Photograph
Designation	Assistant Professor					
Address (Campus)	Department of Food Technology and Home Science, Vivekananda College, Vivek Vihar, Delhi-110095					
(Residence)						
Phone No. (Office)						
(Residence)						
Mobile	+919013530707					
Fax						
Email	maanassharma@vivekanand.du.ac.in ; maanas.sharma8@gmail.com					
Web-Page	https://vidwan.inflibnet.ac.in/profile/213497					
Educational Qualifications	Ph.D. Food Engineering and Technology, M.Sc. Food Science and Technology, B.Sc. (Hons.) Food Technology					
Degree	Institution			Year		
Ph.D. Food Engineering and Technology	Tezpur University, Assam			2022		
M.Sc. Food Science and Technology	Pondicherry University, Puducherry			2017		
B.Sc. (H) Food Technology	Bhaskaracharya College of Applied Sciences, University of Delhi, New Delhi			2015		
Career Profile						
Designation				Duration		
Assistant Professor, Department of Food Technology and Nutrition, School of Agriculture, Lovely Professional University, Punjab				1 Year 10 Days (03-02-2023 – 13-2-2024)		
Administrative Assignments						
Subjects Taught:						
Undergraduate level courses taught						
BA Program-Discipline (Food Technology): Food Science-II (UGCF-NEP 2022)						
BSc (Hons.) Home Science: Research Methodology						
SEC: Small Scale Catering						
Processing Technology of Milk and Milk Products, Confectionary Technology, Confectionary Technology Lab, Food Quality Management, Food Chemistry, Food Chemistry Lab						
Postgraduate level courses taught						
Food Technology Laboratory-II, Food Analysis Quality Systems and Management Laboratory,						

Research Guidance: 0

Publications profile:

<https://orcid.org/0000-0003-3454-413X>; [Sharma, Maanas - Author details - Scopus Preview](#)

Research/ review publications:

1. Sharma, M., Dash, K.K. & Badwaik, L.S. (2023). Development of chewing gum model system from phytochemicals of black jamun (*Syzygium cumini*) pulp and study of its dissolution kinetics. J Food Science Technology.
2. Sharma, M., Dash, K. K., Badwaik, L. S., & Bhagya Raj, G. V. S. (2023). Characterization and storage stability of microencapsulated black jamun (*Syzygium cumini*) pulp extract via freeze drying. Journal of Food Process Engineering, e14447.
3. Dash, K. K., Sharma, M., & Tiwari, A. (2022). Heat and mass transfer modeling and quality changes during deep fat frying: A comprehensive review. Journal of Food Process Engineering, 45(4), e13999.
4. Sharma, M., & Dash, K. K. (2022). Microwave and ultrasound-assisted extraction of phytochemicals from black jamun pulp: Kinetic and thermodynamics characteristics. Innovative Food Science & Emerging Technologies, 102913.
5. Sharma, M., Dash, K. K., & Badwaik, L. S. (2022). Physicochemical and release behaviour of phytochemical compounds based on black jamun pulp extracts-filled alginate hydrogel beads through vibration dripping extrusion. International Journal of Biological Macromolecules, 194, 715-725.
6. Sharma, M., & Dash, K. K. (2021). Deep eutectic solvent-based microwave-assisted extraction of phytochemical compounds from black jamun pulp. Journal of Food Process Engineering, e13750.
7. Gupta, A.K.; Rather, M.A.; Kumar Jha, A.; Shashank, A.; Singhal, S.; Sharma, M.; Pathak, U.; Sharma, D.; Mastinu, A. *Artocarpus lakoocha* Roxb. and *Artocarpus heterophyllus* Lam. Flowers: New Sources of Bioactive Compounds. Plants 2020, 9, 1329.
8. Sharma, M., & Dash, K. K. (2019). Effect of ultrasonic vacuum pretreatment on mass transfer kinetics during osmotic dehydration of black jamun fruit. Ultrasonics sonochemistry, 58, 104693.

BOOK CHAPTER

Dash, K. K., Sharma, M., & Baren, M. A. (2020). Modelling of Heat Transfer during Deep Fat Frying of Food. In Mathematical and Statistical Applications in Food Engineering (pp. 398-421). CRC Press.

Patent publications:

1. Sharma, M., Abshar, M., Jha, A. (2023). Ultrasonic vacuum assisted osmotic dehydration system for improving mass transfer rate from Black Grape fruits
2. Jha, A., Sharma, M. (2023). Development of extruded products from Triphala extract
3. Kour, J., Sharma, V., Gupta, A.K., Ranjan, R., Sharma, M., Sharma, R., Sangeet, R. (2023). IoT based vertical sterilizing system

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

1. **Sharma, M.**, Dash, K. K. & Badwaik, L. S. Characterization of Encapsulated Phytocompounds from Black Jamun (*Syzygium cumini*) Pulp Extracts through Extruded Ion Gelation Technique (Oral Presentation). International Conference on Emerging Technologies in Food Processing (ETFP-2021) organised by **Ghani Khan Choudhury Institute of Engineering & Technology**, Malda, West Bengal, 25 March 2021.
2. **Sharma, M.**, Dash, K. K., & Badwaik, L. S. Release behaviour of phytochemical compounds based on Black Jamun pulp extracts-filled alginate hydrogel beads through Ionotropic encapsulation (Oral Presentation). International Conference on Sustainable Approaches in Food Engineering and Technology (SAFETY) organised by **Tezpur University and University of Georgia, U.S.A.** on 24 June 2021. (1st Prize).
3. Adhikary, P., Chetia, J., **Sharma, M.**, Badwaik, L.S. Extraction of phenolics compounds from Assam Lemon Pomace and its utilisation in nanoparticles synthesis (Oral Presentation). North-East Research Conclave (NERC-Assam Biotech Conclave 2022) organised by IIT Guwahati on 20-22 May 2022.
4. **Sharma, M.**, Dash, K. K., & Badwaik, L. S. Development of microencapsulates from phytocompounds of black jamun (*Syzygium cumini*) pulp and its application in Assam lemon juice-based jelly, National Conference on Underutilized Food Resources: Nutrient Composition, Value Addition and Quality Assurance organised by Department of Food Technology, Mizoram University, Aizawl, Mizoram, India – 796004 on 25th – 26th May 2023.
5. **Sharma, M.**, Dash, K. K., & Badwaik, L. S. Characterization and Controlled Release of Microencapsulated Phytocompounds from Black Jamun (*Syzygium cumini*) Pulp and its Application in Chewing Gum Model System. 9th International Food Convention (IFCoN) on 10th December 2023 by AFSTI & CSIR-CFTRI, Mysuru.

Research Projects (Major Grants/Research Collaboration)**Awards and Distinctions:**

1. First position in technical session-1 on Engineering Aspects in Food Processing International Conference on Sustainable Approaches in Food Engineering and Technology (SAFETY) organised by Tezpur University and University of Georgia, U.S.A. on 24 June 2021.
2. First position in oral presentation at National Conference on Underutilized Food Resources: Nutrient Composition, Value Addition and Quality Assurance organised by Department of Food Technology, Mizoram University, Aizawl, Mizoram, India – 796004 on 25th – 26th May 2023.
3. Best poster award at 9th International Food Convention (IFCoN) on 10th December 2023 by CSIR-CFTRI, Mysuru.
4. UGC-NFOBC Fellowship by UGC, New Delhi, India, 1 April 2018 to 14 October 2022.

Other Activities**EDITORIAL/JOURNAL ACTIVITIES AS REVIEWER:**

1. Food Research International (Elsevier)
2. International Journal of Biological Macromolecules (Elsevier)
3. Scientific Reports (Nature)
4. RSC Advances (Royal Society of Chemistry)
5. LWT- Food Science and Technology (Elsevier)
6. Food Analytical Methods (Springer-nature)
7. Journal of Food Measurement and Characterization (Springer-nature)
8. Measurement: Food (Elsevier)
9. Future Foods (Elsevier)

MEMBERSHIP

1. Life member of Association of Food Scientists and Technologies of India (2021-Present)
2. Member of SCI, London (Number: 234393) since July 2023
3. Member of American Chemical Society (Number: 32875706) since December 2023