



Institute of Home Science University of Kashmir

Hazratbal Srinagar-190006-(Kashmir) J&K

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NUMBER OF RESEARCH PAPERS PUBLISHED PER TEACHER IN THE
JOURNALS AS NOTIFIED ON UGC CARE LIST DURING THE LAST FIVE YEARS
(2019-2023)



Number of research papers published Prof. F. A. Masoodi in the Journals as notified on UGC CARE list during the last five years (2019-2023)

Title of Paper	Name of the Authors	Department of the teacher	Name of Journal	Year of Publication	ISSN No.	Link to the recognition in UGC enlistment of the Journal
Nano-encapsulation of catechin in starch nanoparticles: Characterization, release behavior and bioactivity retention during simulated in vitro digestion	Ahmad, M., Mudgil, P., Gani, A., Hameed, F., Masoodi, F.A., and Maqsood, S	Food Science and Technology	Food Chemistry	2019		https://doi.org/10.1016/j.foodchem.2018.07.024
Effect of edible coating on the shelf life enhancement of apricot	Wani, S.M., Gull, A., Wani, T.A., Masoodi, F.A., and Ganaie, T.A.	Food Science and Technology	J. Postharvest Technology	2019		http://jpht.in
Relationship of forest biomass carbon with biophysical parameters in north Kashmir region of Himalayas	Wani, A.A., Bhat, A.F., Gattoo, A.A., Zahoor, S., Mehraj, B., Mir, N.A., and Masoodi, T.H.	Food Science and Technology	Environmental monitoring and Assessment	2019		
Himalayan cheese fermented with different probiotics strains: In vitro investigation of nutraceutical properties	Mushtaq, M., Gani, A., Masoodi, F.A.		Lwt	2019		http://doi.org/10.1016/j.lwt.2019.01.024
Water extractable pentosans – Quantification of ferulic acid using RP-HPLC, rheological and antioxidant properties	Shah, A., Masoodi, F.A., Gani, A., and Ashwar, B.A.		International journal of biological macromolecules	2019		http://doi.org/10.1016/j.ijbiomac.2019.04.112
Gum-Based Delivery Systems	Shah, U., Chatur, P., Al-Ali, H., Ahmad, M., Gani, A.,		CRC Press	2019	9780429470585	

	Gani,A., and Masoodi,F.A.					
Resistant starch from five Himalayan rice cultivars and horse chestnut: Extraction method optimization and characterization	Gani.A., Ashwar,B.A., Akhter,G., Gani,A., Shah,A., Masoodi, F.A., and Wani,I.A.		Scientific Reports	2020		
Effect of hydrocolloids and storage on physicochemical, phenolic and antioxidant properties of sea buckthorn squash	Irshad,U., Gull,A., Wani,S.M., Masoodi,F.A., Ganaie, T.A., and Jan,N.		Applied Biological Research	2020		http://doi.org/10.48165/
Effects of gamma-irradiation on the thermal,rheological and antioxidant properties of three wheat cultivars grown in temperate indian climate	Bhat,N.A., Wani,I.A., Hamdani,A.M., and Masoodi, F.A.		Radiation physics and chemistry	2020		http://doi.org/10.1016/j.radphyschem.2020.108953
Effect of supplementation of amaranath flour on various quality attributes and antioxidant activities of bread	Mukhtar, H., Gull,A., Ganaie,T.A., Rather,S.A., Masoodi,F.A., and Ganie,S.		Current Nutrition and Food Science	2020		http://doi.org/10.2174/157340131566619
Physicochemical and nutraceutical properties of tomato powder as affected by pretreatments, drying methods, and storage period	Farooq,S., A,Rather,S., Gull,A., Ahmad Ganai, S., Masoodi,F.A., Mohd wani,S., and Ganaie,T.A.		International Journal of Food Properties	2020		http://doi.org/10.1080/10942912.2020.1758716
Optimization of process parameters for spray drying of ginger oleoresin	Ahad, T., Masoodi, F.A., Gull, A., Wani,S.M., and Shafi,M.N.		Journal of food processing and	2021		http://doi.org/10.1111/jfpp.15190

powder using response surface methodology			preservation			
Physicochemical, functional properties, and in vitro digestibility studies of starch from rice cultivars grown in indian temperate region	Qadir,N., Wani,I.A., and Masoodi,F.A.		Starch-Starke	2021		http://doi.org/10.1002/star.202000188
Effect of the incorporation of apricot pulp powder on physicochemical, functional, rheological and nutraceutical properties of wheat flour based cookies	Nisar,A., Jan,N., Gull,A., Masoodi,F.A., Amin,T., Bashir,O., and Wani,S.M.		British Food Journal	2021	0007-070X	http://doi.org/10.1108/BFJ-11-2020-1000
Physicochemical and nutraceutical properties of tomato powder as affected by pretreatments, drying methods, and storage period	Farooq,S., A,Rather,S., Gull,A., Ahmad Ganai, S., Masoodi,F.A., Mohd wani,S., and Ganaie,T.A.		International Journal of Food Properties	2020		http://doi.org/10.1080/10942912.2020.1758716
Optimization of process parameters for spray drying of ginger oleoresin powder using response surface methodology	Ahad, T., Masoodi, F.A., Gull, A., Wani,S.M., and Shafi,M.N.		Journal of food processing and preservation	2021		http://doi.org/10.1111/jfpp.15190
Physicochemical, functional properties, and in vitro digestibility studies of starch from rice cultivars grown in indian temperate region	Qadir,N., Wani,I.A., and Masoodi,F.A.		Starch-Starke	2021		http://doi.org/10.1002/star.202000188
Effect of the incorporation of apricot pulp	Nisar,A., Jan,N., Gull,A.,		British Food Journal	2021	0007-070X	http://doi.org/10.1108/BFJ-11-2020-1000

powder on physicochemical, functional, rheological and nutraceutical properties of wheat flour based cookies	Masoodi,F.A., Amin,T., Bashir,O., and Wani,S.M.					
Impact of thermal processing time on various quality attributes of meatballs during storage	Mir,S.A., Wani,S.M., and Masoodi,F.A.		Journal of Food Process Engineering	2021		http://doi.org/10.1111/jfpe.13905
Effect of Gum Arabic, xanthan and carrageenan coatings containing antimicrobial agent on postharvest quality of strawberry:Assessing the physiochemical, enzyme activity and bioactive properties.	Wani,S.M., Gull,A., Ahad,T., Malik,A.R., Ganaie, T.A., Masoodi,F.A., and Gani,A.		International journal of biological macromolecules	2021		http://doi.org/10.1016/j.ijbiomac.2021.06.008
Research output of jammu and Kashmir articles:a scientometric analysis using science citation index-expanded	Malik,B.A., Mushtaq,M., and Malik,M.A.		The Serials Librarian	2021		http://doi.org/10.1080/0361526x.2021.1882641
Neutraceutical Properties of Resistant Starch	Akhtar,G., Farooq,S., Ganaie,T.A., Mir,S.A., and Maasoodi,F.A.		Food Polymers: Structural, Functional and nutraceuticals properties.	2021		
An overview on traditional vs. green technology of extraction methods for producing high quality walnut oil	Masoodi,I., Gull,A., Masoodi.F.A., Gani,A., Nissar,J., Ahad,T., and Solberg,S.O.		Agronomy	2022		http://doi.org/10.3390/agronomy12102258

Exploiting encapsulated Himalayan walnut oil as a vivid source of essential fatty acids for the development of novel functional bread	Akhtar,G., Masoodi,F.A., Rather,Z.U.K., and Wani,T.A.		International Journal of Food Science and Technology	2022		http://doi.org/10.1111/ijfs.15729
Soy protein isolate-maltodextrin-pectin microcapsules of Himalayan walnut oil: Complex coacervation under variable PH systems and characterization	Akhtar,G., Masoodi,F.A., Murtaza,M., and Rather, Z. U. K.		ACS Food Science and Technology	2022		http://doi.org/10.1021/acsfoodscitech.2c00125
Development of novel functional foods using Himalayan honey having enhanced nutraceutical and nutritional potential	Ganie,T.A., Wani, S.A., Rather,S.A., Masoodi,F.A., Siddiqui, S.A., and Ibrahim,S.A.		Frontiers in Sustainable Food Systems	2022		http://doi.org/10.3389/fsufs.2022.1006528
Effects of process parameters on production of ginger oleoresin powder by spray drying using whey protein isolate as the wall material	Ahad, T., Gull,A., Masoodi,F,A., Hussain,D.S., and Alkahtani,J.		Biomass Conversion and Biorefinery	2022		
Effects of different pretreatments on antioxidant activity of oats grown in the Himalayan region	Shah,A., Masoodi, F.A., Gani,A., ul Ashraf, Z., and Ashwar,B.A.		Journal of Food Science and Technology			
Ascertaining the refrigerated storage life of wheat bran and grape seed extract enriched meatballs (Goshtaba)	Sajad,S., Ahmad,S.R., Wani, S.A., Sofi,A.H., Farooq,J., Khan, A.A., and Nazir, T.		Journal of Meat Science	2022		http://doi.org/10.48165/jms.2022.170209

under aerobic conditions: Ascertaining the refrigerated storage life						
Effect of excipient wall materials on the development of ginger oleoresin microcapsules: assessing the physicochemical, antioxidant, and structural properties	Ahad,T., Gull,A., Masoodi, F.A., Nissar,J., Masoodi,L., and Sajad Wani, M.		Journal of the Science of Food and Agriculture	2023		http://doi.org/10.1002/jsfa.12113
Supercritical fluid extraction tandem responsive polarity modifier separation of hydroxytyrosol rich phenolic raffinates from olive oil	Wani,T.A., Haris,S., Baba,W.N., Akhter,R., Al- Marzouqi,A.H. , and Masoodi,F.A.		Journal of Food Sciences and Technolog y	2023		http://doi.org/10.1111/ijfs.16668
Protein and polysaccharide based encapsulation of ginger oleoresin : impact of wall materials on powder stability, release rate and microbial characteristics	Ahad,T., Gull,A., Masoodi, F.A., Nissar,J.,Ganai e,T.A., Masoodi,L.		Internation al journal of Biological Macromole cules	2023		http://doi.org/10.1016/j.jbiomac.2023.124331
Effect of sodium alginate coatings enriched with atocopherol on quality of fresh walnut kernels	Gull,A., Masoodi,F.A., Masoodi,L., Gani,A., and Muzaffar,S.		Food Chemistry Advances	2023		http://doi.org/10.1016/j.focha.2022.100169
Walnut Kernel waste valorization for gluten free burfi development and effect of storage period on its various quality attributes	Bhat,S.A., Mir,S.A., Wani,S.M., and Masoodi,F.A.		Food and Humanity	2023		http://doi.org/10.1016/j.foohum.2023.11.001

Pullulan production by Aureobasidium pullulans MTCC 1991 from Apple pomace and its characteristics	Wani,S.M., Masoodi,F.A., Mir,S.A., and Khanday, F.A.		Food Bioscience	2023		http://doi.org/10.1016/j.fbio.2022.102254
Advances in Vacuum frying : Recent developments and potential applications	Manzoor,S., Masoodi,F.A., Rashid,R., Wani,S.M., Naqash,F., and Ahmad, M.		Journal of Food Process Engineerin g	2023		http://doi.org/10.1111/jfpe.14219