

Dr. Tarun Pal Singh, Ph.D.

Scientist (Livestock Products Technology),
Goat products lab, ICAR–Central Institute for Research on Goats,
Makhdoom, Farah, Mathura (Uttar Pradesh)–281122
e-mail: tarunsingh835@gmail.com



Field of Specialization / Area of Expertise

1. Milk and milk products processing
2. Value-added meat products development
3. Bioactive packaging
4. Use of bioactive components and nutraceuticals for designer and functional food development.

Ten best Research Papers

1. **Singh T.P.**, Agrawal R.K., Mendiratta S.K., Chauhan G. (2021). Preparation and characterization of licorice root extract infused bio-composite film and their application on storage stability of *chhana* balls-a Sandesh like product. *Food Control*, 10.1016/j.foodcont.2021.107993.
2. **Singh T.P.**, Chauhan G., Mendiratta S.K., Agrawal R.K., Arora, S., (2019). Optimization of ingredients for preparation of low calorie fiber enriched *chhana* balls-Sandesh like product. *Journal of Food Science and Technology*, 56(6), 3043-3054.
3. **Singh T.P.**, Chauhan G., Agrawal R.K., Mendiratta S.K., (2019). In vitro study on antimicrobial, antioxidant, FT-IR and GC-MS/MS analysis of *Piper betle* L. leaves extracts. *Journal of Food Measurement and Characterization*, 13 (1), 466-475.
4. **Singh T.P.**, Chauhan G., Agrawal R.K., Mendiratta S.K., (2018). Response surface modeling and optimization of tomato puree–casein bio-composite films. *Iranian Polymer Journal*, 27(11): 861- 879.
5. Lalawmpui, H., Chauhan G., Mendiratta S.K., **Singh T.P.**, Singh B.P., Kumar D., Jaiswal R.K. (2018). Optimization of processing conditions of milk “coagulum” rings and the effect of incorporation of extenders on their quality and storage stability under ambient temperature conditions. *British Food Journal*, 120(11): 2645-2659.
6. **Singh T.P.**, Chauhan G., Agrawal R.K., Mendiratta S.K., Kumar R.R., Talukder S. and Singh P. (2017). Development and Process Optimization of Biodegradable Films Based on Banana (*Musa* sp.) Flour. *Journal of Animal Research*, 7(4):733-740.
7. Sharma H., Mendiratta S.K., Agrawal R.K., Gurunathan K., Kumar S. and **Singh T.P.** (2017). Use of various essential oils as bio preservatives and their effect on the quality of vacuum packaged fresh chicken sausages under frozen conditions. *LWT -Food Science Technology*, 81:118-127.
8. Arya A., Mendiratta S.K., **Singh T.P.**, Agrawal R.K. and Bharti S.K. (2017). Development of sweet and sour chicken meat spread based on sensory attributes: process optimization using response surface methodology. *Journal of Food Science and Technology*, 54(13), 4220-4228.
9. Talukder S., Mendiratta S.K., **Singh T.P.** Kumar A., Kumar R.R. and Soni A. (2017). Effect of Honey on Quality Characteristics of Mutton Spread. *Agricultural Research*, 6(3):312-319.
10. **Singh T.P.**, Chatli M.K. and Sahoo J. (2015). Development of chitosan based edible films: process optimization using response surface methodology. *Journal of Food Science and Technology*, 52(5):2530-2543.

Technologies/Patents

-Nil-

Ongoing Projects

-Nil-
