

Dr. Balmeet Singh Gill

Research Area

Present

Cereal Grains, Isolation, characterization and modification of starch, Waste management in tomato Processing through microbial methods

Future

Studies on pigments isolated from yeast grown on tomato waste

Studies on Degradation and utilization of pigments isolated from yeast

Publications

Research Publications

1. Gurpreet Kaur Chandi, Summeypal Singh, Balmeet Singh Gill, Dalbir Singh Sogi, Prabhjot Singh (2010) Optimization of carotenoids by *Rhodotorula glutinis*. Food Science and Biotechnology 19 (4) 881-887.
2. Mahesh Gupta, Balmeet Singh Gill and Amarinder Singh Bawa. Gelatinization and X ray crystallography of buckwheat starch: Effect of microwave and annealing treatments. International Journal of Food Properties 11, 173-185 (2008)
3. Amandeep Kaur, Devinder Kaur, DPS Oberoi, Balmeet Singh Gill and Dalbir Singh Sogi. Effect of dehydration on physiochemical properties of mustard, mint and spinach. Journal of Food Processing and Preservation 32, 103 – 116 (2008)
4. Ravi Sharma, Davinder Pal Singh Oberoi, Dalbir Singh Sogi and Balmeet Singh Gill. Effect of sugar and gums on the pasting properties of cassava starch. Journal of Quality and Preservation (Revised) (2007)
5. Rupinder Kaur, Balmeet Singh Gill, Dalbir Singh Sogi. Studies on the effect of aqueous hydrochloride acid on properties of wheat starch. Journal of Food science and Technology (I) 44 (4), 386-390 (2007)
6. Balmeet Singh Gill, Narpinder Singh. Physico-chemical, water and oil absorption and thermal properties of gluten isolated from different wheat cultivars. Journal of Food Science and Technology (I) 43 (3), 251-255 (2006)

7. Balmeet Singh Gill, Narpinder Singh, Navdeep Singh Sodhi. Studies on physicochemical, textural and functional properties of wheat flour from different Indian. *Journal of Food Science and Technology (I)* 43 (1), 104-119 (2006)
8. Devinder Kaur, D S Sogi, Ali Abbas Wani, Balmeet Singh Gill, Rekhika Sharma. Physico-chemical changes in seven tomato (*Lycopersicon esculentum*) cultivars during ripening. *International Journal of Food Properties* (9), 747-757 (2006)
9. Balmeet Singh Gill, Navdeep Singh Sodhi, Manmeet Kaur. Effect of chickpea, ghee, sodium chloride, mixing time and resting time on instrumental texture and sensory quality of chapati. *Journal of Food Science and Technology (I)* 42 (6) 481-488 (2005).
10. Balmeet Singh Gill, Narpinder Singh. The impact of starch on noodle making properties of wheat flour. *International Journal of Food Properties* 7 (1) 59-74 (2004).
11. Balmeet Singh Gill, Navdeep Singh Sodhi, Davinder Singh, Mandeep Singh. Effects of °brix, Sodium Alginate and drying temperature on colour, texture and sensory properties of 'Dushehari' mango leather. *Journal of Food Science and Technology (I)* 41 (5) 373-378 (2004)
12. Narpinder Singh, Jaspreet Singh, Lovedeep Kaur, Navdeep Singh Sodhi, Balmeet Singh Gill. Morphological, thermal and rheological properties of starches from different botanical sources. *Food Chemistry* 81 (2): 219-231 (2003).
13. Balmeet Singh Gill, Navdeep Singh Sodhi, Amit Mittal. Dehydration characteristics of Plum pulp. *Journal of Food Science and Technology (I)* 40 (2): 228-229 (2003).
14. Surinder Harjot; Navdeep Singh Sodhi, Balmeet Singh Gill. Studies on dehydration kinetics of mango pulp. *Indian Food Packer*, Vol. 56 (5): 54-56 (2002).
15. Pankaj Khandari, Balmeet Singh Gill, Navdeep Singh Sodhi. Effects of concentration and temperature on rheology of mango pulp. *Journal of Food Science and Technology (I)*: 39 (2), 152-154 (2002).

Other Articles

1. Roop Sidhu, Balmeet Singh Gill, Dalbir Singh Sogi, Davinder Pal Singh. Edible Films and Coatings – II. *Beverage and Food World* 34 (10): 36-41 (2007).
2. Davinder Pal Singh Oberoi, Dalbir Singh Sogi, Balmeet Singh Gill. Noodle Processing Technology. *Beverage and Food World* 34 (10): 68-70 (2007).
3. Davinder Pal Singh, Balmeet Singh Gill, Dalbir Singh Sogi. Soybean: A healthful food. *Food pack Com* 1 (7), 12-14 (2007).

4. Abhay Kumar, Balmeet Singh Gill. Enzymes as processing aids in fruits and vegetables products. *Beverage and Food World* 33 (7): 72-74 (2006).
5. Balmeet Singh Gill, Abhay Kumar. Enzymes in Baking. *Beverage and Food World* 32 (9): 19-24 (2005).
6. Balmeet Singh Gill, Mahesh Gupta. Hurdle Technology-An Intelligent Food Preservation. *Beverage and Food World* 30 (9): 46-50 (2003).
7. Balmeet Singh Gill. Consumer Perceptions and Food Packaging. *Beverage and Food World* 30 (9): 62-63 (2003).
8. Balmeet Singh Gill, Narpinder Singh, Navdeep Singh Sodhi. Opportunities for starch utilization. *Processed Food Industry*. 8: 23-25 (2003).
9. Balmeet Singh Gill. Role of sensory science in food development. *Beverage and Food World* 29 (11): 18 (2002).
10. Balmeet Singh Gill. Human Resource Management in Small and Cottage Scale Food Processing Sector. *Processed Food Industry* 10: 31-35 (2002).
11. Balmeet Singh Gill. Food Processing in rural areas. *Processed Food Industry* 3: 19-20 (2002).
12. Balmeet Singh Gill. Human senses and food perception. *Processed Food Industry* 2: 14-17 (2002).

Major Research Projects

1. **Project Title** Extraction of Pigment from Cull Tomatoes their Stabilization and Application in Food Products
 Total Budget – Rs 5.91 (lacs)
 Funding Agency - University Grants Commission, New Delhi
 Duration - 2004-07
 Status – Completed
2. **Project Title** Utilization of tomato processing waste for pigment production by *Rhododroma glutenins*
 Total Budget – Rs 50.128 (lacs)
 Funding Agency – Department of Bio-Technology, New Delhi
 Duration - 2007-10
 Status – Ongoing

Conferences/Seminar /Workshops

1. Workshop on National and International Food Regulations organized by Association of Food Scientists and Technologist (Amritsar Chapter) at Guru Nanak Dev University, Amritsar, 2002.
2. Seminar on Organic Food -Scope, Production and Benefits organized by Association of Food Scientists and Technologist (Amritsar Chapter) at Guru Nanak Dev University, Amritsar, 2002 2003.
3. Identification and remedial measures of existing and future problems of sugar and textile industry organized by Dept. of Applied Chemical Sciences and Dept of Food Science and Technology at Guru Nanak Dev University, Amritsar, 2004
4. Indo-Pak Trade: The Road Ahead PHD organized by Chamber of Commerce and Industry, New Delhi at Guru Nanak Dev University, Amritsar 2005
5. Latest Trends in Sugar, Alcohol and Food Technology organized by Dept. of Applied Chemical Sciences & Dept of Food Science and Technology at Guru Nanak Dev University, Amritsar 2006
6. Hazard Analysis and Critical Control Points organized by SGS India Pvt. Ltd, Ludhiana 2006