

Dr. Maninder Kaur

Area of Research Interest:

- Characterization of seeds, flours and starches from various botanical sources (present).
- Characterization of bio-macromolecules, their modifications and applications (Future).

Orientation/ Refresher course attended:

1. Attended General Orientation Course at Guru Nanak Dev University, Amritsar from 21-02-2005 to 19-03-2005.
2. Attended Refresher Course in “Nano Science and Technology” at Guru Nanak Dev University, Amritsar from 23-12-2008 to 12-01-2009.

List of research publications:

S. No.	Publications
1.	Maninder Kaur and Kawaljit Singh Sandhu. Characterization of flours from different Indian lentil (<i>Lens culinaris</i>) cultivars. <i>Journal of Food Science and Technology</i> (Submitted).
2.	Kawaljit Singh Sandhu, Maninder Kaur , Narpinder Singh and Seung-Taik Lim. A comparison of native and oxidized normal and waxy corn starches: Physicochemical, thermal, morphological and pasting properties. <i>LWT-Food Science and Technology</i> 41, 1000-1010 (2008).
3.	Maninder Kaur , Narpinder Singh and Kawaljit Singh Sandhu. Preparation and characterization of protein isolates from different lentil (<i>Lens culinaris</i>) cultivars. <i>Journal of Food Science and Technology</i> 44 (3), 327-329 (2007).
4.	Maninder Kaur , Kawaljit Singh Sandhu and Narpinder Singh. Comparative study of the functional, thermal and pasting properties of flours from different field pea and pigeon pea cultivars. <i>Food Chemistry</i> 104, 259-267, (2007).
5.	Maninder Kaur and Narpinder Singh. Relationships between various functional, thermal and pasting properties of flours from different Indian Black gram cultivars. <i>Journal of the Science of Food and Agriculture</i> , 87, 974-984 (2007).
6.	Maninder Kaur and Narpinder Singh. Characterization of protein isolates from different Indian chickpea (<i>Cicer arietinum</i> L.) cultivars. <i>Food</i>

Chemistry, 102, 366-374 (2007).

7. **Maninder Kaur** and Narpinder Singh. A comparison between the properties of seed, starch, flour and proteins separated from chemically hardened and normal kidney beans. *Journal of the Science of Food and Agriculture*, 87, 729-737 (2007).
8. **Maninder Kaur** and Narpinder Singh. Relationships between selected properties of seeds, flours and starches from different chickpea cultivars. *International Journal of Food Properties*, 9/4, 597-608 (2006).
9. **Maninder Kaur** and Narpinder Singh. Studies on functional, thermal and pasting properties of flours from different Chickpea (*Cicer arietinum* L.) cultivars. *Food Chemistry* 91(3), 403-411 (2005).
10. **Maninder Kaur**, Narpinder Singh and Navdeep Singh Sodhi. Physicochemical, cooking, textural and roasting characteristics of Chickpea (*Cicer arietinum* L.) cultivars. *Journal of Food Engineering* 69(4), 511-517 (2005).
11. Narpinder Singh, **Maninder Kaur** and Kawaljit Singh Sandhu. Physicochemical and functional properties of freeze-dried and oven dried corn gluten meals. *Drying Technology*, 23/4, 975-988 (2005).
12. Narpinder Singh, Kawaljit Singh Sandhu and **Maninder Kaur**. Physicochemical properties including granular morphology, amylose content, swelling and solubility, thermal and pasting properties of starches from normal, waxy, high amylose and sugary corn. *Progress in Food Biopolymer Research [E-journal]* 1, 44-54 (2005).
13. **Maninder Kaur**, Narpinder Singh, Kawaljit Singh Sandhu and Harmeet Singh Guraya. Physico-chemical, morphological, thermal and rheological properties of starches separated from kernels of some Indian mango cultivars (*Mangifera indica* L.). *Food Chemistry* 85/1, 131-140 (2004).

The above paper was Rapid Communication in Food Chemistry.

14. **Maninder Kaur**, Narpinder Singh and Kawaljit Singh Sandhu. Relationship between selected properties of black gram seeds and their composition. *International Journal of Food Properties* 7(3), 541-552 (2004).

15. Narpinder Singh, **Maninder Kaur**, Kawaljit Singh Sandhu and Navdeep Singh Sodhi. Physico-chemical, cooking and textural characteristics of some Indian Black gram varieties (*Phaseolus mungo* L.). *Journal of the Science of Food and Agriculture* 84, 977-982 (2004).
 16. Narpinder Singh, **Maninder Kaur**, Kawaljit Singh Sandhu and Harmeet Singh Guraya. Physicochemical, thermal, morphological and pasting properties of starches from some Indian black gram (*Phaseolus mungo* L.) varieties. *Starch* 56, 535-544 (2004).
 17. **Maninder Kaur** and Narpinder Singh. Effect of Ammonium Bicarbonate on Extrusion Behaviour of Rice and Corn grits. *Journal of Food Science and Technology* 41, 223-225 (2004).
 18. Kawaljit Singh Sandhu, Narpinder Singh and **Maninder Kaur**. Characteristics of the different corn types and their grain fractions: physicochemical, thermal, morphological, and rheological properties of starches. *Journal of Food Engineering* 64/1, 119-127 (2004).
- The above paper has been listed in the TOP25 Hottest Articles - Downloaded during July-September, 2004 – within the Journal of Food Engineering.*
19. Narpinder Singh, Kawaljit Singh Sandhu and **Maninder Kaur**. Characterization of starches from Indian chickpea (*Cicer arietinum* L.) cultivars. *Journal of Food Engineering* 63/4, 441-449 (2004).
 20. Narpinder Singh, Sonia Anthak, **Maninder Kaur** and Faqir Chand Shukla. Effects of additives and mixing duration on dough development, gaseous release and bread making properties. *Processed Food Industry* 32-35, 54-55 (2003).
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Paper Presentation:

1. **Maninder Kaur**. Isolation and characterization of starches from cereals, legumes and on-conventional sources. Paper presented at 6th International Food Convention organized by Association of Food Scientists and Technologists, held at Mysore, India (15-19 December, 2008).
 2. Narpinder Singh, Kawaljit Singh Sandhu and **Maninder Kaur**. Functional properties of corn starches. Paper presented at Proceedings of National Symposium held at Punjabi University, Patiala (February, 2004).
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Poster Presentation:

1. **Maninder Kaur** and Kawaljit Singh Sandhu. Effect of various processing methods on pasting properties and in vitro starch digestibility of mung bean. Poster presented at 6th International Food Convention organized by Association of Food Scientists and Technologists, held at Mysore, India (15-19 December, 2008).
 2. Kawaljit Singh Sandhu and **Maninder Kaur**. Comparative study of physical, structural and digestibility properties of field pea and pigeon pea starches. Poster presented at 6th International Food Convention organized by Association of Food Scientists and Technologists, held at Mysore, India (15-19 December, 2008).
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Conferences/Workshops/Training Courses Attended:

- 6th International Food Convention, organized by Association of Food Scientists and Technologists (India) at Mysore, India from 15-19 December, 2008.
- Seminar on “Organic Foods-Scope, Production and Benefits” held at Guru Nanak Dev University, Amritsar.
- Workshop on “National and International Food Regulations” held at Guru Nanak Dev University, Amritsar.
- Training course in “Fish Culture” conducted by Fish Farmers Development Agency, Amritsar.
- “Bakery Workshop” conducted by N.M.C.P, Netherlands, held at Guru Nanak Dev University, Amritsar.
- Silver jubilee congress of Indian Association of Sports Medicine held at Guru Nanak Dev University, Amritsar.
- “Nutrela health workshop” conducted by American Soybean Association held at Guru Nanak Dev University, Amritsar.
- Training course at "Amritsar Beverages" (Coca Cola India Ltd.) Chheharta, Amritsar.