Research Projects undertaken/ongoing/Financial assistance received:

Dr. Narpinder Singh

S.No	Title of project	Funding Agency	Amount (Rs)	Status
(i)	Peptidyl Prolyl Cis-Trans Isomerases: Role in Storage Protein Deposition in Wheat Relevance to Industry *Co-Principal Investigator* (2008-2011)	Department of Biotechnology	67.74 lakh	Ongoing
(ii)	Ramanna Fellowship (2007-2010)	Department of Science & Technology, Ministry Science and Technology	34.80 lakh	Ongoing
(iii)	Isolation and characterization of starch and protein from different legumes (2007-2010)	Department of Science and Technology, Ministry Science and Technology	31.69 lakh	Ongoing
(iv)	Production, characterization and modification of gluten proteins (2007-2010)	University Grants Commission	8.21 lakh	Ongoing
(v)	Creation of infrastructure facilities	Ministry of Food Processing Industries, Govt. of India	49 lakh	Completed
(vi)	Isolation, characterization and utilization of starch from broken Indian rice (2002-2005)	Indian Council of Agricultural Research	12.38 lakh	Completed
(vii)	Screening potato cultivars for novel properties (2003-2006)	Department of Science and Technology, Ministry Science and Technology	19.57 lakh	Completed
(viii)	Studies on the processing behaviour of Indian corn types (2003-2006)	All India Council of Technical Education	8.5 lakh	Completed
(ix)	Studies on the utilization of sunflower meal (1995-98)	Indian Council of Agricultural Research	6.72 lakh	Completed
(x)	Studies on Utilization and prevention of crystal formation in honey (1994-1997)	Indian National Science Academy	1.50 lakh	Completed

List of publications

(*Publications as corresponding author)

Research Papers

1. Amrit Pal Kaur, **Narpinder Singh***, Rajarathnam Ezekiel and Navdeep Singh Sodhi. Properties of starches separated from potatoes stored under different conditions. *Food*

Chemistry

2. **Narpinder Singh***, Richa Bedi, Rhythm Garg, Mukti Garg and Jaghmohan Singh. Physico-chemical, thermal and pasting properties of fractions obtained during three successive reduction milling of different corn types. *Food Chemistry*, **2009**, 113, 71-77.

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9. Vani Aggarwal, **Narpinder Singh***, Sukhdev Singh Kamboj1Preparation and characterization of acid modified starch from mung and pea cultivars. *Journal of Food Science and Technology*, **2008**, 45, 143-147.

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Annexure IV

(i) Presented two research papers in 3rd International Food Convention held at Mysore from 7-12 September 1993.

(ii) Presented a research paper in ICFOST-1994 held at New Delhi on September 2-3, 1994.

(iii) Delivered an invited lecture in a seminar on Near Infrared Spectrophotometer and Non-Dispersive Infrared Analyser and Applications held at Hyderabad on 12th August, 1995.

(iv) Presented two invited lectures and chaired one technical session in National Seminar on Recent Trends in Food Processing held from 17-18th April 1998 organized by Guru Jamadeswer University, Hissar.

(v) Presented two research papers in 83rd American Association of Cereal Chemists Annual Meeting held from September 13-17, 1998 at Minneapolis, USA.

(vi) Delivered two lectures as subject expert in the Refresher course for university scientists and teachers on "Advances in Food Science & Technology" on 30-12-2001 at Guru Jambheshwar University, Hisar.

(vii) Delivered an invited lecture in Rotary Club Amritsar on 6th Feb., 2002.

(viii) Delivered a lecture on "Elderly people diet" in Chinmaya Mission, Amritsar on 17th March, 2002.

(ix) Delivered two lectures as subject expert in the summer school "Advances in Food Science and Technology" sponsored by ICAR, New Delhi, in Dept. of Food Science and Technology, PAU, Ludhiana on 12th June, 2002.

(x) Co-chaired "Starch Processing Technical Session" in the 87th Annual Meeting of American Association of Cereal Chemists held from Oct 13-17, 2002 at Montreal, Canada.

(xi) Presented two research papers in Annual Meeting of American Association of Cereal Chemists held at Montreal, Canada from Oct 13-17, 2002.

(xii) Delivered a lecture in "World Food Day" on 16th Oct, 2003 in the GNDU, Amritsar.

(xiii) Organized a workshop on "Soy enriched bakery/food products" on 26th March, 2004.

(xiv) Delivered on lecturer in a Seminar on 11th August, 2004 in Graduate School of Human Life Science, Osaka City University, Japan.

(xv) Delivered a lecture in symposium on 'Starch' on 13th Dec, 2004 organized by Graduate School of Human Life Science, Osaka City University, Japan.

(xvi) Delivered a lecture as resource person in General Orientation Course-65 on 10th June, 2005 organised by GNDU, Amritsar.

(xvii) Delivered two lectures in the Summer school (ICAR) as resource person in the Summer School (ICAR) organized by CSK Himachal Pradesh Agricultural University, Palampur (HP) on 10-3-2006.

(xviii) Delivered lecture "Ingredients functionality, sugars and lipids" in the short course on "Extrusion Technology" organized by ASSOCOM-India Pvt. Ltd., Department of Grain Science and Technology, Kansas State University and American Soyabean Association on 20-3-06 at Vadodra.

(xix) Delivered lecture "Extrusion Applications Breakfast Cereals and Snacks" in the short course on "Extrusion Technology" organized by ASSOCOM-India Pvt. Ltd., Department of Grain Science and Technology, Kansas State University and American Soyabean Association on 21-0306 at Vadodra.

(xx) Delivered a lecturer on 'starch processing and functionality' in the extrusion course on 17th August, 2006 by International Grain Programe, Kansas State University, USA.

(xxi) Delivered a lecturer on 'Moprphological, thermal, rheological and retrogradation properties of starch from different plant sources' in the Department of Grain Science and Technology, Kansas State University, USA on 22nd August, 2006.

(xxii) Delivered a lecture 'Functional food for better health' on 7th March, 2007 in the Seminar organized by GNDU, Amritsar.

(xxiii) Delivered two lectures as resource person in General Orientation Course-70 organised on 21st May, 2007 by GNDU, Amritsar.

(xxiv) Delivered a lecture in a motivational programme organized for talented standard students by Punjab State Council for Science and Technology on 10th July, 2008.

(xxv) Delivered a Lecture on 'Food for better health' in Rotary club, Amritsar on 4t August, 2008.

(xxvi) Delivered an invited lecture “Functional properties of normal, waxy and sugary corn starch’ in the international conference (15^{th} to 19^{th} December, 2008) organized by the Association of Food Scientits and Technologist (I) at Mysore.