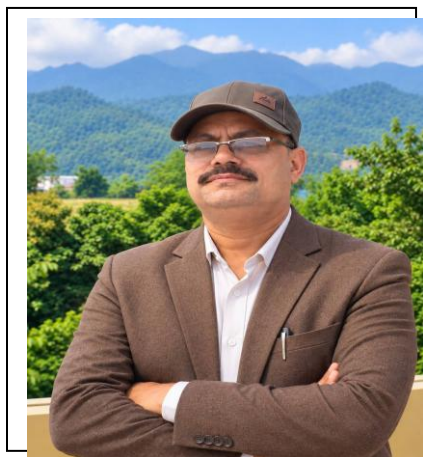


CURRICULUM VITAE



Dr. Krishan Kumar

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Rajiv Gandhi University (A Central University)
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Scopus id: <https://www.scopus.com/authid/detail.uri?authorId=55040540400>

PROFESSIONAL PROFILE

Dr. Krishan Kumar is an Associate Professor in the Department of Food Technology, Rajiv Gandhi University, Arunachal Pradesh, with over 20 years of experience in teaching, research, academic administration, and institutional service. He served at Eternal University, Baru Sahib, for more than eight years, including as Head, Department of Food Technology.

His research interests include food processing and preservation, underutilized grains and millets, functional foods and nutraceuticals, starch and protein extraction and characterization, food product development, food quality and shelf-life studies, and utilization of food industry by-products and wastes. He has 45 research publications, 9 books/book chapters, and one published Indian patent. He has guided/co-supervised 6 Ph.D. scholars and 8 M.Sc. students and is currently supervising 2 Ph.D. scholars.

He has served as a peer reviewer for Elsevier, Wiley, Springer Nature, and Bentham Science journals and as an editorial board member of journals in food science, nutrition, and nutraceuticals. His sponsored research includes projects as PI and Co-PI, notably the Akal Food Safety and Quality Control Laboratory funded by MoFPI, Government of India, and an Integrated Farming System project funded by NABARD. He also coordinated the Food Processing Unit established by PPHF, New Delhi, under the HDFC-sponsored HRDP Project PARIVARTAN.

His key academic and institutional responsibilities include Head of Department, Vice-President, Institution Innovation Council, Chairman, Centre of Excellence for Food and Agriculture, Board of Studies Member, Departmental Research Committee Member, Laboratory Coordinator, Shodh Chakra Nodal Officer, Anti-Ragging Squad/Mentor, and coordinator of national seminars and academic programmes.

He is a Founder Member of the Akal Food Safety and Quality Control Laboratory Society and a Life Member of the Indian Science Congress Association, Nutrition Society of India, and SADHNA. His current interests focus on sustainable food processing, value addition of underutilized crops, functional and nutraceutical foods, food quality and safety, and innovative utilization of food processing resources and by-products.

EDUCATIONAL QUALIFICATIONS

Ph.D. in Food Technology

Guru Jambheshwar University of Science & Technology, Hisar, Haryana

M.Sc. in Food Processing & Technology

Guru Jambheshwar University of Science & Technology, Hisar, Haryana

B.Sc. (General)

Kurukshetra University, Kurukshetra, Haryana

National Eligibility Test (NET)

Food Science & Technology – ICAR/ASRB

PROFESSIONAL EXPERIENCE

Associate Professor

Department of Food Technology, Rajiv Gandhi University, Arunachal Pradesh | December 2023 – Present

Associate Professor

Department of Food Technology, Eternal University, Baru Sahib, Sirmour, Himachal Pradesh | August 2017 – December 2023

Assistant Professor

Department of Food Technology, Eternal University, Baru Sahib, Sirmour, Himachal Pradesh | June 2015 – July 2017

Assistant Professor

Baba Farid Institute of Technology (BFIT), Dehradun, Uttarakhand | September 2014 – May 2015

Assistant Professor

Doon Valley Institute of Engineering & Technology, Karnal, Haryana | August 2006 – June 2014

RESEARCH INTERESTS

- Food Processing and Preservation
- Processing and Utilization of Underutilized Grains and Millets
- Extraction and Characterization of Starch and Proteins
- Fruits and Vegetable Processing
- Food Product Development and Value Addition
- Functional Foods and Nutraceuticals
- Food Quality, Safety and Shelf-Life Studies

- Bioactive Food Components
- Utilization of Food Processing By-products and Wastes
- Sustainable Food Processing

ADMINISTRATIVE AND ACADEMIC LEADERSHIP EXPERIENCE

Head, Department of Food Technology

Eternal University, Baru Sahib, Sirmour, Himachal Pradesh | August 2017 – December 2023

Led the Department of Food Technology and managed academic, administrative, teaching, research, faculty and student-related activities.

In-charge, Akal Food Safety and Quality Control Laboratory

Eternal University, Baru Sahib | March 2021 – December 2023

Managed laboratory facilities, analytical activities, equipment, quality-control activities and technical support for teaching and research. The laboratory was established with financial support from the Ministry of Food Processing Industries (MoFPI), Government of India, with a grant-in-aid of ₹338.95 lakh.

Vice-President, Institution Innovation Council (IIC)

Eternal University, Baru Sahib

Supported and coordinated institutional innovation, entrepreneurship, research and related academic activities.

Chairman, Centre of Excellence for Food and Agriculture

Eternal University, Baru Sahib

Provided academic and administrative leadership for research, academic programmes and institutional activities related to food and agriculture.

Member, Board of Studies, Department of Food Technology

Rajiv Gandhi University | August 2026 – Present

Contributing to curriculum development, academic planning and departmental academic governance.

Member, Departmental Research Committee (DRC)

Rajiv Gandhi University | August 2026 – Present

Contributing to departmental research planning, research governance and monitoring of research activities.

Laboratory Coordinator (LAB-02)

Rajiv Gandhi University | December 2025 – December 2026

Responsible for laboratory management, equipment maintenance, safety and coordination of teaching and research activities.

Departmental Nodal Officer, Shodh Chakra Web Portal

Rajiv Gandhi University | 2025 – Present

Coordinating departmental research records, including submission, updating and maintenance of research-related information.

Coordinator, Food Processing Unit

Rajiv Gandhi University | March 2025 – Present

Coordinating the Food Processing Unit funded by People to People Health Foundation (PPHF), New Delhi, under HRDP Project PARIVARTAN sponsored by HDFC Bank. Provided technical support for initial optimization of drying processes and formulation of value-added products from different spices.

Other Institutional Responsibilities

- In-charge, Analytical Laboratories and Pilot Plants funded by MoFPI, Eternal University.
- Member, Board of Studies, Akal College of Agriculture, Eternal University.
- Management Representative (MR), ISO-9001:2008, Doon Valley Institute of Engineering & Technology, Karnal, for five years.
- Member, University-Level Academic Journal Expert Committee, Eternal University.
- Member, Library Advisory Committee, Eternal University.
- Member, Committee for implementation of Food Safety and Standards Act, 2006, Eternal University.

SPONSORED RESEARCH PROJECTS / PROJECT COORDINATION

1. Setting up of Akal Food Safety and Quality Control Laboratory at Baru Sahib, Sirmour, Himachal Pradesh. Funding Agency: Ministry of Food Processing Industries (MoFPI), Government of India. Sanction Year: 2019. Role: Principal Investigator (PI). Grant: ₹338.95 lakh.
2. Integrated Farming System with Allied Sectors for Socio-Economic Upliftment of Rural Farmer Families of Himachal Pradesh. Funding Agency: NABARD. Sanction Year: 2020. Role: Co-Principal Investigator (Co-PI). Provided training and technical guidance to rural farmer families on post-harvest processing and value addition of farm produce to reduce post-harvest losses, enhance utilization and income generation, and promote sustainable farming-based livelihoods.
3. Characterization and Molecular Breeding of Popping Volume and SCLB Resistant Traits in Popcorn (*Zea mays*). Funding Agency: Eternal University, Baru Sahib. Sanction Year: 2016. Role: Co-Principal Investigator (Co-PI). Project Duration: 3 years (2016–2019). Total Sanctioned Cost: ₹6.93 lakh. Provided food technology expertise in the evaluation of popcorn quality, particularly popping characteristics, including popping volume and related quality attributes.
4. Food Processing Unit under HRDP Project PARIVARTAN. Funding Agency: HDFC Bank through People to People Health Foundation (PPHF), New Delhi. Appointment Year: 2025. Role: Coordinator, Food Processing Unit. Provided technical support for initial optimization of drying processes and formulation of value-added products from different spices.

RESEARCH GUIDANCE — PH.D. SCHOLARS

1. Priyanka Thakur - Completed 2022, Eternal University. Role: Supervisor / Major Guide. Topic: Development and characterization of gluten-free food products from pseudo-cereals, soyabean and brown rice.
2. Divya Chauhan - Completed 2022, Eternal University. Role: Supervisor / Major Guide. Topic: Characterization of functional foods from antioxidant-rich underutilized grains.
3. Sumaira Jan - Completed 2022, Eternal University. Role: Supervisor / Major Guide. Topic: Value addition of bakery and extruded products by incorporation of black rice, wheat bran, millets and soyabean.

4. Qurat-Ul-Eain-Hyder Rizvi - Completed 2022, Eternal University. Role: Supervisor / Major Guide. Topic: Characterization of value-added food products from bio-fortified wheat and underutilized pulses.
5. Simmi Gupta - Completed 2020, Amity University, Jaipur. Role: Co-Supervisor. Topic: Efficacy of *Terminalia arjuna* and *Glycyrrhiza glabra* for development of functional food.
6. Shweta Dhiman - Completed 2025, Eternal University. Role: Co-Supervisor / Co-Major Guide. Topic: Extraction, modification, and characterization of starch and protein from different cultivars of barley (*Hordeum vulgare* L.).
7. Dimpi Dave - Ongoing, Amity University, Jaipur. Role: Co-Supervisor. Topic: Utilization of chilli stalks for the development of non-dairy lactic acid bacteria-based food products.
8. Jumken Lendo - Ongoing (from 2024), Rajiv Gandhi University. Role: Supervisor. Topic: Development and Quality Assessment of Antioxidant-rich Wine and Vinegar From Colored Rice Cultivars Enriched With *Saurauia roxburghii* Fruit of Arunachal Pradesh.

M.SC. FOOD TECHNOLOGY STUDENTS GUIDED

1. Ms. Anushree, Rajiv Gandhi University-Development of Antioxidant-Rich Fruit Cheese Enriched with Hibiscus (*Hibiscus rosa-sinensis*) Flower Extracts Processed by Different Drying Techniques
2. Ms. Koj Koniya, RGU – Development and Characterization of Cookies and Pasta Products Fortified with Finger Millet (*Eleusine coracana* L.) and Oyster Mushroom (*Pleurotus ostreatus* L.).
3. Robee Pangia, RGU – Development and Nutritional Characterizations of Tomato-Mushroom (*Pleurotus ostreatus* L.) Mixed Ketch-Up.
4. Ms. Arshdeep Kaur, Eternal University – Nutritional Evaluation and Utilization of Different Cultivars of Finger Millet (*Eleusine coracana* L.) for Development of Nutraceuticals and Functional Foods.
5. Ms. Ramandeep Kaur, Eternal University – Nutritional Quality and Value Addition of Some Parental Lines and Hybrids of Pearl Millet (*Pennisetum glaucum* L.).
6. Ms. Divya Chauhan, Eternal University – Nutritional Evaluation of Different Cultivars of Oat (*Avena sativa* L.) and Their Utilization for Development of Functional Foods.
7. Ms. Loveleen Kaur, Eternal University – Development and Nutritional Evaluation of Sorghum (*Sorghum bicolor* L.) Based Functional Foods.
8. Ms. Neha Dadwal, Eternal University – Development and Nutritional Evaluation of Millet Based Gluten Free Food Products.

RESEARCH PUBLICATIONS (TOTAL: 45)

2026

1. Chauhan, D., **Kumar, K.**, Lendo, J., Thakur, P., Jan, S., Rizvi, Q., Dewan, A., Kumar, S. (2026). *Characterisation of Different Cultivars of Oat (Avena sativa L.) for Development of Oat-incorporated Cookies*. Current Research in Nutrition and Food Science, 14(2), 856–872. DOI: 10.12944/CRNFSJ.14.2.10. **Corresponding Author; Scopus; IF: 1.5.**
2. Dhiman, S., **Kumar, K.**, Lendo, J., Dewan, A. (2026). *Comprehensive Insights into the Nutritional Value, Bioactive Constituents, and Health-Promoting Potential of Underutilized Grains*. Current Nutraceuticals. DOI: 10.2174/0126659786475533260807110655. **Corresponding Author.**

3. Ubaid, M., Ahmed, M., Sheikh, M. A., Jan, T., Sheikh, I., Ahmed, N., **Kumar, K.**, Kumar, A., Vashisht, A. J. (2026). *Potato Starch as a Next-Generation Biopolymer: Functionality, Modification, Sustainability, and Industrial Perspectives*. Food Physics, 3, 100082. DOI: 10.1016/j.foodp.2026.100082. **Co-author.**

2025

4. Kour, R., Jan, T., Ahmed, N., Sheikh, M. A., Ubaid, M., Yadav, N., **Kumar, K.**, Sheikh, I., Chauhan, P., Shreaz, S., Yadav, A., Puri, P., Kaur, N., Yadav, A. N. (2025). *A Comprehensive Exploration of Compositional Characteristics, Bioactive Compounds, Anti-nutritional Factors, and Food Applications of Amaranths*. Journal of Applied Biology & Biotechnology, 14(1), 18–31. DOI: 10.7324/JABB.2025.215892. **Co-author.**
5. Jan, S., **Kumar, K.** (2025). *Impact of Various Fermentation Treatments on Nutritional, Anti-Nutritional and Bioactive Compounds of Black Rice*. Journal of Applied Biology & Biotechnology, 13(12), 749–763. DOI: 10.12944/CRNFSJ.13.2.14. **Corresponding Author; Scopus; IF: 1.5.**

2024

6. Dhiman, S., **Kumar, K.**, Jan, T., Ahmed, N., Sheikh, M. A., Sheikh, I., Rai, A. K., Rustagi, S., Singh, S., Shreaz, S., Puri, P., Yadav, N., Yadav, A. N. (2024). *Prospecting the Potential for Sustainability, Nutritional Composition, Health Benefits, and Versatile Application of Millets: Current Research and Future Challenges*. Journal of Applied Biology & Biotechnology, 13(3), 4–14. DOI: 10.7324/JABB.2025.190911. **Corresponding Author; Scopus.**
7. Malik, M., Dewan, A., Arya, D., Singh, A., **Kumar, K.**, Luthra, A. (2024). *Formulation and Characterization of Pomegranate-beetroot Gummies: A Healthy Confectionary Approach*. Current Nutrition & Food Science, 21(7), 841–848. DOI: 10.2174/0115734013332977240912052834. **Co-author; Scopus; IF: 1.4.**
8. Jan, T., Negi, R., Sharma, B., Kumar, S., Singh, S., Rai, A. K., Shreaz, S., Rustagi, S., Chaudhary, N., Kaur, T. J. H., Sheikh, M. A., **Kumar, K.**, Yadav, A. N., Ahmed, N. (2024). *Next Generation Probiotics for Human Health: An Emerging Perspective*. Heliyon, 10(16), e35980. DOI: 10.1016/j.heliyon.2024.e35980. **Co-author; Scopus; IF: 3.6.**
9. Rizvi, Q. U. E. H., Guiné, R. P., Ahmed, N., Sheikh, M. A., Sharma, P., Sheikh, I., Yadav, A. N., **Kumar, K.** (2024). *Effects of Soaking and Germination Treatments on the Nutritional, Anti-Nutritional, and Bioactive Characteristics of Adzuki Beans (*Vigna angularis* L.) and Lima Beans (*Phaseolus lunatus* L.)*. Foods, 13(9), 1–17. DOI: 10.3390/foods13091422. **Corresponding Author; Scopus; IF: 6.0.**
10. Ritika, **Kumar, K.**, Sanyukta, Kaur, M., Kaur, N., Samyor, D., Ahmed, N., Sheikh, A. (2024). *Studies on the Drying of Oyster Mushrooms (*Pleurotusajor-caju*) and Its Utilization in Mushroom-incorporated Cookies*. Journal of Postharvest Technology, 12(2), 76–86. **Corresponding Author; UGC-CARE.**
11. Samyor, D., Bosco, J. D., Cynthia, Bepary, R. H., Mahnot, N. K., **Kumar, K.**, Tsomu, T., Maying, B., Tasung, A., Tamut, O. (2024). *Physico-chemical Characteristics of a Local Spice (*Zanthoxylum armatum* DC) of Arunachal Pradesh and Its Utilization for Development of Blended Tea*. Journal of Postharvest Technology, 12(2), 44–56. **Co-author; UGC-CARE.**
12. Ahmed, N., Sheikh, M. A., Ubaid, M., Chauhan, P., **Kumar, K.**, Choudhary, S. (2024). *Comprehensive Exploration of Marine Algae Diversity, Bioactive Compounds, Health Benefits, Regulatory Issues, and Food and Drug Applications*. Measurement: Food, 14, 1–12. DOI: 10.1016/j.meafao.2024.100163. **Co-author; Scopus; IF: 6.3.**

13. Jan, T., Negi, R., Sharma, B., Singh, S., Kumar, S., Rustagi, S., Shreaz, S., Rai, A. K., Rai, P. K., Sheikh, M. A., **Kumar, K.**, Ahmed, N., Yadav, A. N. (2024). *Probiotic Formulations for Human Health: Current Research and Future Perspective*. Journal of Applied Biology & Biotechnology, 12(4), 14–29. DOI: 10.7324/JABB.2024.166024. **Co-author; Scopus**.

2023

14. Jan, T., Negi, R., Sharma, B., Kour, D., Kumar, S., Sheikh, I., Chauhan, P., **Kumar, K.**, Ahmed, N., Yadav, A. N. (2023). *First Report on Bacillus subtilis EU-WG-01 Endophytic Bacterium from Wheat Grass and Development of Probiotic Formulation*. Food Bioscience, 56, 103273. DOI: 10.1016/j.fbio.2023.103273. **Co-author; Scopus; IF: 6.2**.
15. Jan, T., Negi, R., Sharma, B., Kour, D., Kumar, S., Kumar, A., Rustagi, S., Singh, S., Sheikh, M. A., **Kumar, K.**, Ahmed, N., Yadav, A. N. (2023). *Diversity, Distribution and Role of Probiotics for Human Health: Current Research and Future Challenges*. Biocatalysis and Agricultural Biotechnology, 53, 102889. DOI: 10.1016/j.bcab.2023.102889. **Co-author; Scopus; IF: 4.6**.
16. Kaur, J., Ahmed, N., Kaur, A., **Kumar, K.**, Sheikh, I. (2023). *Physico-chemical and Functional Properties of Different Cultivars of Maize*. European Chemical Bulletin, 12(5), 3510–3514. **Co-author; Scopus; CiteScore: 1.6**.
17. Kaur, J., Ahmed, N., Kaur, A., **Kumar, K.**, Sheikh, I., Sheikh, M. A., Singh, T. P., Kumar, S., Chauhan, D. (2023). *Development and Evaluation of Corn Starch Fortified Read-To-Eat Extruded Product*. Journal of Harbin Engineering University, 44(8), 662–667. **Co-author; Scopus**.

2022

18. Kour, H., Kour, D., Kour, S., Singh, S., Hashmi, S. A. J., Yadav, A. N., **Kumar, K.**, Sharma, Y. P., Ahluwalia, A. S. (2022). *Bioactive Compounds from Mushrooms: An Emerging Bioresources of Food and Nutraceuticals*. Food Bioscience, 50, 102124. DOI: 10.1016/j.fbio.2022.102124. **Co-author; IF: 6.2**.
19. Chauhan, D., **Kumar, K.**, Ahmed, N., Thakur, P., Rizvi, Q. U. E. H., Jan, S., Yadav, A. N. (2022). *Impact of Soaking, Germination, Fermentation, and Roasting Treatments on Nutritional, Anti-nutritional and Bioactive Composition of Black Soybean (Glycine max L.)*. Journal of Applied Biology & Biotechnology, 10(5), 186–192. DOI: 10.7324/JABB.2022.100523. **Corresponding Author; Scopus**.
20. Chauhan, D., **Kumar, K.**, Ahmed, N., Thakur, P., Rizvi, Q. U. E. H., Yadav, A. N., Dhaliwal, H. S. (2022). *Effect of Processing Treatments on the Nutritional, Anti-Nutritional, and Bioactive Composition of Blue Maize (Zea mays L.)*. Current Research in Nutrition and Food Science, 10(1), 171–182. DOI: 10.12944/CRNFSJ.10.1.12. **Corresponding Author; Scopus; IF: 1.5**.
21. Jan, S., **Kumar, K.**, Yadav, A. N., Ahmed, N., Thakur, P., Chauhan, D., Rizvi, Q. U. E. H., Dhaliwal, H. S. (2022). *Effect of Diverse Fermentation Treatments on Nutritional Composition, Bioactive Components and Anti-nutritional Factors of Finger Millet (Eleusine coracana L.)*. Journal of Applied Biology & Biotechnology, 10(2), 46–52. DOI: 10.7324/JABB.2022.10s107. **Corresponding Author; Scopus**.
22. Rizvi, Q. U. E. H., **Kumar, K.**, Ahmed, N., Yadav, A. N., Chauhan, D., Thakur, P., Jan, S., Sheikh, I. (2022). *Influence of Soaking and Germination Treatments on the Nutritional, Anti-nutritional, and Bioactive Composition of Pigeon Pea (Cajanus cajan L.)*. Journal of Applied Biology & Biotechnology, 10(3), 127–134. DOI: 10.7324/JABB.2022.100317. **Corresponding Author; Scopus**.
23. Thakur, P., **Kumar, K.**, Ahmed, N., Yadav, A. N., Kumar, S., Rizvi, Q. U. E. H., Chauhan, D., Jan, S. (2022). *Impact of Diverse Processing Treatments on Nutritional and Anti-nutritional*

Characteristics of Soybean (Glycine max L.). Journal of Applied Biology & Biotechnology, 10(3), 97–105. DOI: 10.7324/JABB.2022.100313. **Corresponding Author; Scopus**.

24. Jain, A., Mehra, R., Garhwal, R., Rafiq, S., Sharma, S., Singh, B., Kumar, S., **Kumar, K.**, Kumar, N., Kumar, H. (2022). *Manufacturing and Characterization of Whey and Stevia-based Popsicles Enriched with Concentrated Beetroot Juice*. Journal of Food Science and Technology, 59, 3591–3599. DOI: 10.1007/s13197-022-05364-w. **Co-author; Scopus; IF: 3.4**.

2021

25. **Kumar, K.**, Mehra, R., Guiné, R. P. F., Lima, M. J., Kumar, N., Kaushik, R., Ahmed, N., Yadav, A. N., Kumar, H. (2021). *Edible Mushrooms: A Comprehensive Review on Bioactive Compounds with Health Benefits and Processing Aspects*. Foods, 10(12), 2996. DOI: 10.3390/foods10122996. **First Author; IF: 6.0**.
26. Thakur, P., **Kumar, K.**, Ahmed, N., Chauhan, D., Rizvi, Q. U. E. H., Jan, S., Singh, T. P., Dhaliwal, H. S. (2021). *Effect of Soaking and Germination Treatments on Nutritional, Anti-nutritional, and Bioactive Properties of Amaranth (Amaranthus hypochondriacus L.), Quinoa (Chenopodium quinoa L.), and Buckwheat (Fagopyrum esculentum L.)*. Current Research in Food Science, 4, 917–925. DOI: 10.1016/j.crfs.2021.11.019. **Corresponding Author; IF: 7.7**.
27. Patyal, P., **Kumar, K.**, Dhaliwal, H. S. (2021). *Nutritional Facts, Bio-active Components and Processing Aspects of Pseudocereals: A Comprehensive Review*. Food Bioscience, 42, 101170. DOI: 10.1016/j.fbio.2021.101170. **Corresponding Author; IF: 6.2**.
28. Ahmed, N., Siddiqui, S., Gehlot, R., Arora, S., **Kumar, K.** (2021). *Effect of Phyto-protein Enrichment on Organoleptic Evaluation of Mango Squash*. The Pharma Innovation Journal, 10(8), 1259–1262. **Co-author**.
29. Saklania, A., Kaushik, R., **Kumar, K.** (2021). *Response Surface Analysis and Process Optimization of Non-cereals (Elephant Foot Yam, Taro and Water Chestnut) Snacks*. International Journal of Food Studies, 10(2), 296–310. DOI: 10.7455/ijfs/10.2.2021.a2. **Co-author; Scopus**.

2020

30. Sharma, Y., Sheikh, I., Sharma, A., **Kumar, K.**, et al. (2020). *Transfer of Grain Softness from 5U-5A Wheat-Aegilops triuncialis Substitution Line to Bread Wheat through Induced Homeologous Pairing*. Journal of Plant Biochemistry and Biotechnology, 29, 407–417. DOI: 10.1007/s13562-020-00554-z. **Co-author; Scopus; IF: 2.0**.
31. Kaur, A., **Kumar, K.**, Dhaliwal, H. S. (2020). *Physico-chemical Characterization and Utilization of Finger Millet (Eleusine coracana L.) Cultivars for the Preparation of Biscuits*. Journal of Food Processing and Preservation. DOI: 10.1111/jfpp.14672. **Corresponding Author; IF: 3.1**.

2019

32. Radhika, Virk, A., Kaur, M., Thakur, P., Chauhan, D., Rizvi, Q. U. E. H., Jan, S., **Kumar, K.** (2019). *Development and Nutritional Evaluation of Multigrain Gluten Free Cookies and Pasta Products*. Current Research in Nutrition and Food Science, 7(3), 842–853. DOI: 10.12944/CRNFSJ.7.3.23. **Corresponding Author; IF: 1.5**.
33. **Kumar, K.** (2019). *Nutraceutical Potential and Processing Aspects of Oyster Mushrooms (Pleurotus Species)*. Current Nutrition & Food Science, 16(1), 3–14. DOI: 10.2174/1573401314666181015111724. **Single Author; IF: 1.4**.

2018

34. Chauhan, D., **Kumar, K.**, Kumar, S., Kumar, H. (2018). *Effect of Incorporation of Oat Flour on Nutritional and Organoleptic Characteristics of Bread and Noodles*. Current Research in Nutrition and Food Science, 6(1), 148–156. DOI: 10.12944/CRNFSJ.6.1.17. **Corresponding Author; IF: 1.5.**
35. Sharma, A., Sheikh, I., Kumar, R., **Kumar, K.**, Vyas, P., Dhaliwal, H. S. (2018). *Evaluation of End-use Quality and Root Traits in Wheat Cultivars Associated with 1RS.1BL Translocation*. Euphytica, 214, 62. DOI: 10.1007/s10681-018-2144-0. **Co-author; IF: 1.8.**

2017

36. **Kumar, K.**, Ray, A. (2017). *Shelf Life Studies on Osmo-air Dried White Button Mushroom*. Current Research in Nutrition and Food Science, 5(2), 144–153. DOI: 10.12944/CRNFSJ.5.2.11. **First Author; Scopus; IF: 1.5.**
37. **Kumar, K.**, Yadav, A. N., Kumar, V., Vyas, P., Dhaliwal, H. S. (2017). *Food Waste: A Potential Bioresource for Extraction of Nutraceuticals and Bioactive Compounds*. Bioresource and Bioprocessing, 4, 18. DOI: 10.1186/s40643-017-0148-6. **Corresponding Author; IF: 6.3.**
38. Kumar, V., Yadav, A. N., Verma, P., Sangwan, P., Saxena, A., **Kumar, K.**, Singh, B. (2017). *β -Propeller Phytases: Diversity, Catalytic Attributes, Current Developments and Potential Biotechnological Applications*. International Journal of Biological Macromolecules, 98, 595–609. DOI: 10.1016/j.ijbiomac.2017.01.134. **Co-author; IF: 8.7.**

2016

39. **Kumar, K.**, Ray, A. (2016). *Development and Shelf-life Evaluation of Tomato-Mushroom Mixed Ketch-up*. Journal of Food Science and Technology, 53(5), 2236–2243. DOI: 10.1007/s13197-016-2179-y. **First and Corresponding Author; IF: 3.4.**

2010

40. **Kumar, K.**, Ray, A. (2010). *Effect of Incorporation of Mushroom Pulp with Tomato Pulp on Physico-chemical Characteristics of Mixed Soup*. Beverage and Food World, 37(1), 71–72. **First Author.**

2008

41. **Kumar, K.**, Ray, A. (2008). *Shelf Life Studies on Pickled Button Mushroom (*Agaricus bisporus* L.)*. Mushroom Research – An International Journal, 17(1), 25–30. **First Author; NAAS Rating: 5.33.**
42. **Kumar, K.**, Ray, A. (2008). *Nutritional Evaluation and Storage Studies of Chutney Prepared from White Button Mushroom (*Agaricus bisporus* L.)*. Haryana Journal of Horticultural Sciences, 37(3 & 4), 236–239. **First Author.**
43. **Kumar, K.**, Ray, A., Sharma, A. (2008). *Storage Stability of Musambi (*Citrus sinensis*) RTS Beverage in Different Storage Conditions*. Beverage and Food World, 35(2), 47–48. **First Author.**

2007

44. **Kumar, K.**, Ray, A. (2007). *Nutritional Evaluation and Storage Studies of Button Mushroom Powder Fortified Biscuits*. Mushroom Research – An International Journal, 16(1), 31–35. **First Author; NAAS Rating: 5.33.**
45. **Kumar, K.**, Ray, A. (2007). *Studies on Drying Characteristics of White Button Mushroom Dried by Different Drying Techniques*. Mushroom Research – An International Journal, 16(1), 37–40. **First Author; NAAS Rating: 5.33.**

BOOKS AND BOOK CHAPTERS

1. **Kumar, K.**, Ahmed, N., Samyor, D. (2024). Recent Advances in Non-Thermal Processing of Food. In Research Trends in Food Technology and Nutrition. AkiNik Publisher, Delhi, pp. 81–98.
2. **Kumar, K.**, Ahmed, N., Jan, S., Thakur, P., Chauhan, D., Kaur, J. (2022). Guava Wastes and By-Products: Chemistry, Processing, and Utilization. In Handbook of Fruit Wastes and By-Products. CRC Press, pp. 99–112.
3. Ahmed, N., **Kumar, K.**, Kaur, J., Rizvi, Q. U. E. H., Jan, S., Chauhan, D., Thakur, P., Singh, T. P., Kumar, S. (2022). Apple Wastes and By-Products: Chemistry, Processing, and Utilization. In Handbook of Fruit Wastes and By-Products. CRC Press, pp. 73–86.
4. Mehra, R., Kumar, H., Kumar, N., **Kumar, K.** (2021). Potentials of Functional Food Bioactive Components in Human Health. In Research Trends in Food Technology and Nutrition. AkiNik Publications, New Delhi, pp. 29–58.
5. **Kumar, K.** (2020). Cold Preservation and Processing. In Food Processing and Preservation. Scientific Publisher. ISBN: 978-93-89184-91-4.
6. **Kumar, K.** (2020). Nutraceutical Potential and Utilization Aspects of Food Industry By-products and Wastes. In Food Industry Waste, Assessment and Recuperation of Commodities. Academic Press, Elsevier, pp. 89–111. DOI: 10.1016/B978-0-12-817121-9.00005-X.
7. **Kumar, K.**, Kumar, H., Kumar, S. (2017). Nutraceutical Potential and Processing Aspects of Millets. In Human Health and Nutrition. Gyankosh Publishers and Distributors, pp. 9–19. ISBN: 978-81-93275-57-3.
8. Kumar, H., Ranvir, S., **Kumar, K.**, Kumar, S., Seth, R. (2017). Immunoglobulin (IgG) Enrichment in Goat Colostrums Whey Powder Using Ultrafiltration. In Human Health and Nutrition. Gyankosh Publishers and Distributors, pp. 47–52.
9. Kumar, S., Prasad, K., **Kumar, K.**, Kumar, H. (2017). Physico-chemical and Sensory Evaluation of Coated Flaked and Puffed Rice Products. In Human Health and Nutrition. Gyankosh Publishers and Distributors, pp. 106–112.

PATENT

H. S. Dhaliwal, Amandeep Kaur, Punesh Sangwan, Vinod Kumar, Rajesh Kumar, **Krishan Kumar**, Imran Sheikh (2023). A Process for the Development of Functional Foods from Foxtail Millet (*Setaria italica*). Indian Patent Application No.: 202311055602, Patent Office, India. Publication Date: 24 November 2023.

EDITORIAL BOARD MEMBERSHIP

- Editorial Board Member, Current Research in Nutrition and Food Science – Scopus.
- Editorial Board Member, Current Nutrition and Food Science, Bentham Science Publishers – Scopus.
- Editorial Board Member, Current Nutraceuticals, Bentham Science Publishers.

PEER REVIEWING

Served as a peer reviewer for journals published by Elsevier, Wiley, Springer Nature and Bentham Science Publishers, covering Food Technology, Food Science, Food Processing, Functional Foods, Nutraceuticals, Food Quality and Food Chemistry.

AWARDS AND HONOURS

- Best University Researcher Award 2022, Eternal University, Baru Sahib – received on 05 May 2023.
- Second Prize in Paper Presentation, “Role of Dietary Supplements in Management of Addiction Related Disorders,” International Consortium-2017 on De-addiction, Eternal University.
- Qualified National Eligibility Test (NET) in Food Science and Technology, ICAR/ASRB, 2005.

MEMBERSHIP OF PROFESSIONAL BODIES

- Founder Member, Akal Food Safety and Quality Control Laboratory Society, Baru Sahib, Sirmour, Himachal Pradesh.
- Life Member, Indian Science Congress Association.
- Life Member, Nutrition Society of India – Membership No. LM-2020-0048.
- Life Member, Society for Advancement of Human and Nature (SADHNA) – Membership No. LM #3801.

CONFERENCES / WORKSHOPS / TRAINING PROGRAMMES ORGANIZED

- Convener, One-Day National Seminar, “Integrating Traditional and Emerging Technologies for Sustainable Future Foods,” Department of Food Technology, Rajiv Gandhi University, 16 October, 2025.
- Convener, World Food Day programme on “Right to Foods for a Better Life and Better Future,” Department of Food Technology, Rajiv Gandhi University, 21 October 2024.
- Chairman, National Conference on “Advances in Food Science and Technology: Current Trends and Future Perspectives,” Eternal University, 24–25 March 2017.
- Coordinator/Organizing Role, One-Day FSSAI (FoSTaC) Training Programme, Eternal University, 16 October 2019.
- Organizing Committee Member, 2nd International Conference on Innovative Research in Engineering Science and Technology (IREST-2017), Eternal University.

SELECTED CONFERENCE PRESENTATIONS / ACADEMIC PARTICIPATION

1. National seminar on “Food Security and Sustainable Development” at Panjab University, Chandigarh on 19th September, 2019.
Title of paper presented: Development and Nutritional Evaluation of Gluten-Free Functional Food Products.
2. Attended International Conference on “Contemporary Issues in Integrating Health and Nutrition with the Emerging Areas of Food Technology, Agriculture, Environment and Allied Sciences” Organized by Department of Food Technology, Shyama Prasad Mukherji College for Women, University of Delhi, New Delhi, India on 6th April, 2019.
Title of paper presented: Nutritional importance and processing aspects of pseudo-cereal.

3. 2nd International conference on “Innovations in Chemical, Biological and Environmental sciences (Science and technology for a sustainable future)”. A multidisciplinary international conference on 27-28 February, 2019 at Arya P. G. College, Panipat.
Title of paper presented: Anti-nutritional factors in cereals and pulses and their management.
4. National Conference on "Contemporary Food Processing and Preservation Technologies" on 12-13 April, 2018 at School of Bio-engineering and Food Technology, Shoolini University, Solan- 173229.
Title of paper presented: Nutritional potential and health benefits of underutilized cereals and pseudocereals.
5. National conference on "Emerging and sustainable technologies in Food processing (ESTPF-2018)" on 15-16 March, 2018 at Department of Food Engineering and Technology, Sant Longowal Institute of Engineering and Technology (SLIET), Longowal, Sangrur (Pb.).
Title of paper presented: Nutraceutical potential and health benefits of bovine colostrum
6. One day National Conference “Food Processing for Value Addition: Trends and Innovations” on 27th November, 2017 at Department of Food Technology, Maharshi Dayanand University, Rohtak (Haryana).
Title of paper presented: Edible and biodegradable packaging-An overview
7. Attended National Seminar "Technological Interventions in Food Processing and Preservation-2017” on 17th November, 2017 at Amity Institute of Biotechnology, Amity University, Jaipur (Rajasthan) - 303002.
Title of paper presented: Barley: a potential source of functional food ingredients
8. Attended International Consortium-2017 on De-addiction ‘Envisioning Addiction Free society’ on 29th October, 2017, at Centre for Public Health and Health Care Administration, Eternal University, Baru Sahib, Sirmour, HP.
Title of paper presented: Role of dietary supplements in management of addiction related disorders.
9. 2nd international Conference on Innovative research in engineering science and technology on 7-8 April, 2017 at Eternal University, Baru Sahib, Sirmour, HP-173101.
Title of paper presented: Use of non-thermal technologies in food processing- An Overview
10. 6th National Conference on Chemical and environmental sciences: Emerging Dimensions and Challenges ahead on 1st April, 2017 at Arya P. G. College, Panipat.
Title of paper presented: Environmental pollution from food industry and its management
11. National Conference on Advances in Food Science and Technology: Current trends and future perspectives on 24-25 March, 2017 at Eternal University, Baru Sahib, sirmour, HP-173101.
Title of paper presented: Edible coating and biodegradable packing of fresh fruits and vegetable: A review
12. Second National Conference on New Horizons in Human Health and Nutrition, Shoolini university, Solan on March, 2-3, 2017.
Title of paper presented: Nutraceutical potential and processing aspects of millets
13. 86th annual session of National academy of sciences, India at Dehradun, Uttarakhand on December 2-4, 2016.
Title of paper presented: Development and nutritional evaluation of finger millet incorporated muffins

14. National conference on technologies in sustainable food system at department of Food Engineering and Technology, Sant Longowal Institute of Engineering and Technology (SLIET), Longowal, Sangrur (Pb.) on October 7-8, 2016.

Title of paper presented: Role of nanotechnology in food processing and preservation

15. 5th National Conference on Chemical Sciences: Emerging Scenario & Global Challenges (Role of Chemical Sciences to make in India) Sponsored by DG. Higher Education Haryana, At Arya P.G. College, Panipat (Hr.) on March, 26, 2016.

Title of paper presented: Chemical changes in food during processing and storage

16. National conference on food processing and technology: current status and future prospects, at Shoolini University, Solan (HP) on 25-26 Feb, 2016.

Title of paper presented: Use of supercritical fluid extraction (SCFE) technology in food processing

17. National Seminar on Food Safety and Quality on Oct 20-21, 2008 at Guru Jambheshwar University of Science & Technology, Hisar.

Title of paper presented: Nutritional evaluation and storage studies of button mushroom (*Agaricus bisporus* L.) powder fortified Bread

18. National Conference on Food and Nutrition Security on March 22-23, 2007 at Sant Longowal Institute of Engineering and Technology (SLIET), Longowal, Sangrur (Pb).

Title of paper presented: Effect of incorporation of mushroom pulp with tomato pulp on physico-chemical and sensory characteristics of mixed ketchup

TRAINING / FACULTY DEVELOPMENT / WORKSHOPS

1. One Week National Level Online Faculty Development Programme on Indian Knowledge Systems (IKS), organized by UGC-Malaviya Mission Teacher Training Centre (UGC-MMTTC), Gauhati University and IQAC, Gauhati University, in association with ipsr solutions limited, 18–24 March 2026. Successfully completed all assessments and secured A Grade.
2. One-Day National Workshop on Bees to Business: Unlocking Opportunities in Beekeeping, Honey Processing and Value Addition, Department of Food Safety and Quality, DSLD College of Horticultural Engineering and Food Technology, University of Horticultural Sciences, Bagalkot, 5 August 2026.
3. One-Day National Workshop on Food Safety Rules & Regulations: Bharat and Global Perspective, Department of Food Safety and Quality, DSLD College of Horticultural Engineering and Food Technology, University of Horticultural Sciences, Bagalkot, 13 August 2025.
4. TEQIP-III Sponsored One Week Faculty Development Programme, “Opportunities and Challenges in Different Sectors of Biotechnology Post-Pandemic,” UIET, Kurukshetra University, 8–12 March 2021.
5. International Faculty Development Programme, “Green Perspectives in Food Processing Sector,” NIFTEM, 5–21 October 2020.
6. Four-Week agMOOCs Online Course, “Functional Foods: Concept, Technology and Health Benefits,” 2018.
7. National Faculty Development Programme, DST-NIMAT sponsored, NIFTEM, 18–30 December 2017.
8. Workshop on Intellectual Property Rights: Issues and Challenges, Eternal University, 28 March 2019.
9. State-Level Sensitizing Workshop on Intellectual Property Rights – IPRIC-2017, Eternal University, 14 March 2017.

10. Winter School, NDRI, Karnal, “Advances in Bioactive Components and Dietary Supplements,” 25 November–15 December 2008.
11. Summer School, NDRI, Karnal, “Instrumental Analysis of Dairy Foods for Quality Standards,” 6–26 July 2007.

SOUVENIR / ACADEMIC PUBLICATION / LAB MANUAL

- Edited Souvenir, National Conference on “Advances in Food Science and Technology: Current Trends and Future Perspectives (AFST-2017),” Eternal University, 24–25 March 2017. ISBN: 978-81-932755-8-0.
- Written Laboratory Manual: Practical Aspects of Food Processing and Preservation, Eternal University.

POPULAR SCIENCE / ACADEMIC ARTICLES

1. **Kumar, K.**, Sharma, M. (2019). Celiac Disease: Symptoms and Management. EU Voice Magazine, Vol. IV, pp. 35–36.
2. Thakur, P., **Kumar, K.** (2019). Pseudo-cereals: Nutritional and Processing Aspects. EU Voice Magazine, Vol. IV, pp. 51–53.
3. Sharma, M., **Kumar, K.**, Kumar, S. (2019). Food Polyphenols: Small Nutrients Big Hope. EU Voice Magazine, Vol. IV, pp. 46–48.
4. Chauhan, D., **Kumar, K.** (2019). Oat: An Underutilized but Nutritious Cereal. EU Voice Magazine, Vol. IV, pp. 49–50.
5. **Kumar, K.**, Kumar, V., Vyas, P. (2017). Nutritional and Health Benefits of Millets. EU Voice Magazine, Vol. III, pp. 27–28.
6. **Kumar, K.**, Yadav, A. N. (2017). Role of Probiotics, Prebiotics and Synbiotics as Functional Foods. EU Voice Magazine, Vol. III, pp. 33–34.
7. Kumar, R., **Kumar, K.** (2017). Nutraceutical Benefits of Chia Seeds (*Salvia hispanica*). EU Voice Magazine, Vol. III, pp. 25–26.
8. Yadav, A. N., Verma, P., Kumar, R., Kumar, V., **Kumar, K.** (2017). Current Applications and Future Prospects of Eco-friendly Microbes. EU Voice Magazine, Vol. III, pp. 21–22.
9. Kumar, S., Kumar, H., **Kumar, K.** (2017). Flaked and Puffed Rice: An Emerging Breakfast Food Item. EU Voice Magazine, Vol. III, pp. 37–38.

EXAMINATION / ACADEMIC EVALUATION

- Paper setting and evaluation for Ph.D. Food Technology coursework.
- Paper setting/evaluation for B.Tech Food Technology and B.Sc. (Hons.) Agriculture.
- Evaluation of academic examinations at Eternal University and Gauhati University.
- Invigilation duties at Rajiv Gandhi University.
- Served as Deputy Superintendent for M.Sc. Food Technology examinations.
- Preparation/moderation of RGUCET/RGUPET question papers.
- Ph.D. research evaluation and participation in Research Advisory Committees.

ACADEMIC AND INSTITUTIONAL ACTIVITIES

- Member, Board of Studies, Department of Food Technology, RGU.
- Member, Departmental Research Committee, Department of Food Technology, RGU.
- Member, Research Advisory Committees for Ph.D. scholars, RGU.
- Departmental Nodal Officer, Shodh Chakra Web Portal.
- Laboratory Coordinator, RGU.
- Member, Anti-Ragging Squad/Mentor.
- In-charge, On-Campus Induction-cum-Foundation Course (Deeksharambh, UGS-111).
- In-charge, Orientation Programme for B.Sc. (Hons.) Agriculture students under RAWA Programme.
- Member, institutional committee related to RGUSU Election 2025.