

# Bhaskaracharya College of Applied Sciences (University of Delhi)

Sector II, Phase I, Dwarka, New Delhi – 110075

## FACULTY PROFILE

Title	Dr.	First Name	Meenakshi	Last Name	Garg	Photograph		
Designation		Assistant Prof	essor					
Department		Food Technol	ogy					
Address (College)								
Contact Details		01125087597						
Fax (College)		011-25081015						
Email Id		meenakshi.garg@bcas.du.ac.in						
Educational Qualification		Subject			Institution			
Ph.D		Food and Nutrition			Chaudhary Charan Singh Haryana Agricultural University, Hisar, Haryana			
M.Sc.		Food and Nut		Chaudhary Charan Singh Haryana Agricultural University, Hisar, Haryana				
PGDIP		Packaging	Indian	Indian Institute of Packaging, Mumbai				
Research Interests/ Specialization								
Food Processing and Packaging Value added and New Product Development								
Teaching Interest								
Food Packaging Food and Nutrition Food Processing Food Chemistry								

#### **Achievements/Patents**

- INDIA Patent Application No. 471/DEL/2013, Dated February 19, 2013 entitled "NUTRITIONAL COMPOSITIONS AND METHODS FOR MANUFACTURING THE SAME"
- INDIA Patent Application No. 473/DEL/2013, Dated February 19, 2013 entitled "COATING COMPOSITIONS AND METHODS FOR PREPARATION THERE OF"

## **Publications (Last Five Years)**

Year of Publication	Title	Journal	Co-author/s	
2016	Advancement in conventional Packaging-Edible Packaging	World Journal of Pharmaceutical and Life Sciences	Kaur, P; Garg,M; Aditi and Sadhu,S.D,	
2015	Thermal Studies of the Starch and Polyvinyl Alcohol based Film and its Nano Composites	Journal of Nanomedic Nanotechnol	S. D. Sadhu, A. Soni and M. Garg	
2015	Understanding physical activity and quality of life among young Indian adults.	International Journal of Pharmacy and Integrated Life Sciences.	Garg.M, Wason S.and Varmani S.G	
2015	Evaluation of Mathematical Model to Describe Thin Layer Drying and Determine Drying Rate of Potato Peels Using Tray Drying.	International Journal of Scientific Engineering and Applied Sciences.	Garg M, Kaur, P, Sharma S, Varmani S, Sadhu S	
2015	Nutritional quality of value added ladoos from amylase rich flour of chickpea and fieldpea	International Journal of Pharmacy and Integrated Life Sciences.	Garg. M, Dahiya S.and Kaur. P	
2014	Nutritional health status of North Indian adults.	International Journal of Food and Nutrition Sciences	Garg M and Varmani S	
2014	Drying kinetics of thin layer pea pods using tray drying	International Journal of Food and Nutrition Sciences.	Garg M, Sharma S, Varmani S, Sadhu S.	
2014	Health benefits of Moringa Oleifera: A miracle tree.	International Journal of Food and Nutrition Sciences	Varmani S and Garg M	
Conference Publ	lications			
2016	Soy-Oat Yoghurt: Preparation and its Quality Evaluation,	Proceedings of the first national conference advances in food science and technology (NCAFST2016)2016.	Garg.M, Wason, S Akansha, Manjoor and Sadhu S	
2014	Study of mechanical properties of starch-poly vinyl alcohol blend based nanocomposites for food packaging	Proceedings of APA International Conference.	Sadhu S.D, A Soni, <b>Garg M,</b> S.G. Varmani.	

2014	Biopolymers: A solution to Environmental Hazard.	Proceedings of ICPAM International Conference	Sadhu S.D, Raj R, <b>Garg M</b> , Varmani S. G,
2012	Development of multi-cereal protein bar with jaggery.	Proceedings of ICBPN 2012.	Umais, S., Garg, M, Varmani, S, Sadhu,S.

### Project (Minor/Major)

- Principal Investigator for major UGC project 2012-15 titled "Effect of religious fasting on weight loss of overweight and obese Indian adults"
- Principal Investigator for the MAJOR project approved under Delhi University Innovation project scheme 2012-13 titled "Development of low cost nutritious bar and its packaging in sustainable nano bio polymer".
- Principal Investigator for the project approved by Delhi University Innovation project scheme 2013-14 titled "Development of edible packaged health snack from fruit and vegetable waste and its effect on healthy respondents
- Principal Investigator for the project approved by Delhi University Innovation project scheme 2015-16 titled "Development of an intelligent, eco-friendly, multilayer package and nutritious snack from fruits and vegetable seeds and peels.