




**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	Associate Professor					
Department	Food Technology					
Address (Campus)	Bhaskaracharya College of Applied Sciences (University of Delhi) Sector 2, Phase 1, Dwarka, New Delhi-110075, India					
Contact Details	Department of Food Technology Bhaskaracharya College of Applied Sciences (University of Delhi) Sector 2, Phase 1, Dwarka, New Delhi-110075, India Tel: 011-25087597, 011-25081015					
Fax (Campus)						
Email Id	Meenakshi.garg@bcas.du.ac.in					
Educational Qualification	Subject	Institution				
Ph.D.	Food and Nutrition	Chaudhary Charan Singh Haryana Agricultural University				
Diploma in Packaging 2 years	Packaging	Indian Institute of Packaging, Mumbai				
M. Tech						
M.Sc.	Food and Nutrition	Chaudhary Charan Singh Haryana Agricultural University				
Research Interests/ Specialization						
Food Processing and Packaging						
Teaching Interest						
Food Packaging Technology of Fruit, Vegetables and plantation crops Food Processing Food and Nutrition						
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 thereof”

Publications

Year of Publication	Title	Journal	Co-author/s
2021	Effect of Frying on Physicochemical Properties of Sesame and Soybean Oil Blend	Journal of Applied and Natural Sciences	Meenakshi Garg , Prem Lata Meena, Surabhi Ason, Susmita Dey Sadhu and Rajni Chopra and Akriti Dhyani
2021	An overview of recent innovations in food packaging and their role in food safety and quality	Science, Technology and Development Journal	Garg, M. , Balodi, Trivedi, R., Rao, E.S., Sadhu, S.D., Singh, P., and Chopra, R
2021	Thermo-mechanical investigation of PEG–PVA biohybrid active film grafted with copper nanoparticles for packaging applications	<i>Bull Mater Sci</i> 44 , 80	Bhasha Sharma, Avinash Sandilya, Sachin Sharma, Meenakshi Garg and Susmita Dey Sadhu
2021	Phytochemical composition of an underutilized plant Sorrel/ Roselle (Hibiscus Sabdariffa L.)	Letters in Applied Nanobiosciences, vol.10, issue 2, 2138-2147	Ghazala Riaz, Satya Narayan Naik, Meenakshi Garg and Rajni Chopra
2020	Cellulose Acetate/gelatin/Polyethylene Glycol Blend: Its Preparation, Characterization and Biodegradation	International Journal of Research and Analytical Reviews, Vol 7, Issue 3, June	S. Dey Sadhu, Meenakshi Garg and P. L. Meena
2019	A review on nutritional value, functional properties and pharmacological application of Perilla (Perilla frutescens L.)	Biomedical and Pharmacological journal, 12 (2), 649-660.	Akriti Dhyani, Rajni Chopra, and Meenakshi Garg
2018	A Review on Blending of Oils and Their Functional and Nutritional Benefits	Chem Sci Rev Lett 2018, 7(27), 840-847	Akriti Dhyani, Rajni Chopra, and Meenakshi Garg
2016	Advancement in conventional packaging –edible packaging	World Journal of Pharmaceutical and Life Sciences; Vol. 2, Issue 3, Pg:160-170.	Prabhjot K. Sabharwal, Meenakshi Garg , Aditi and Susmita Dey Sadhu

2015	Thermal Studies of the Starch and Polyvinyl Alcohol based Film and its Nano Composites	Journal of Nanomedicine and Nanotechnology	Susmita Dey Sadhu, Anshuman Soni and Meenakshi Garg
2015	Preparation and Thermal and Morphological Characterization of Nanocomposite Based on Phenol Formaldehyde – Nylon Thermoset IPN	International Journal of Advanced Research, 2015, Volume 3, Issue 10, 505 - 510	S. Dey Sadhu and Meenakshi Garg
2015	Nutritional evaluation and utilization of pea pod powder for preparation of jaggery biscuits	Journal of Food Processing and Technology	Meenakshi Garg
2014	Nutritional quality of value added ladoos from amylase rich flour of chickpea and fieldpea.	International Journal of Pharmacy and Integrated Life Sciences	Meenakshi Garg , Dahiya S. and Sabhwal K. P.
2014	Evaluation of Mathematical models to describe thin layer drying and to determine drying rate of potato peels using tray drying	International Journal of Scientific Engineering and Applied Science	Meenakshi Garg , P. K. Sabharwal P, S. Sharma, S. G. Varmani and S. D. Sadhu
2014	Physico-Chemical Properties of papad from Field Pea Cultivar	International Journal of Science and Research	Meenakshi Garg and Kaur P
2014	Nutritional health status of North Indian adults	International Journal of Food and Nutrition Sciences	Meenakshi Garg and Varmani S
2014	Drying kinetics of thin layer pea pods using tray drying	International Journal of Food and Nutrition Sciences	Meenakshi Garg , Sharma S, Varmani S, Sadhu S
2014	Effect of processing on Amylase rich field pea porridge	International Journal of Food and Nutrition Sciences	Meenakshi Garg Sabharwal P, Dahiya S
2014	Polymers in Energy harvesting	International Journal of Engineering Science Invention	Sadhu S, Chakraborty S, Meenakshi Garg , Varmani S
2014	Preparation of starch polyvinyl alcohol (PVA) blend using potato and study of its mechanical properties	International Journal of Pharmaceutical Science Invention	Sadhu S, Soni A, Varmani S, Meenakshi Garg
2014	Health benefits of Moringa Oleifera: A miracle tree	International Journal of Food and Nutrition Sciences	Varmani S and Meenakshi Garg

Conference Publications			
2017	Development of a Paper From Fruits and Vegetable Peels and Biodegradable Polymer for Food Packaging	National Conference on "Clean & Green Energy: The Chemical and Environmental Aspects", Feb16-17,2017, haskaracharya College of Applied Sciences, DU, Dwarka, Full Paper in Proceedings of NCGE2017, ISBN : 978-1-63535-362-4.	Susmita Dey Sadhu, Rishi Raj, Meenakshi Garg and Vandana Batra
2017	Study of pH Values, Mechanical and Thermal Properties of Packaging Material Developed From Food Waste	National Conference on "Clean & Green Energy: The Chemical and Environmental Aspects", Feb16-17,2017, haskaracharya College of Applied Sciences, DU, Dwarka, Full Paper in Proceedings of NCGE2017, ISBN : 978-1-63535-362-4.	Vandana Batra, Akash, Tanay, Rajnandan, Diksha, Akansha, Susmita Dey Sadhu and Meenakshi Garg
2016	Soy-Oat Yogurt: Preparation and its quality evaluation	Proceedings of the first national conference advances in food science and technology (NCAFST2016) 2016, March 16-17, pg 35-39, ISBN 978-93-81156-43-8.	Meenakshi Garg , SurabhiWason, Manjoor, Ankansha, Susmita Dey Sadhu
2014	Study of mechanical properties of starch-poly vinyl alcohol blend based nanocomposites for food packaging	Proceedings of APA International Conference 2014.	Sadhu S.D, A Soni, Meenakshi Garg , S.G. Varmani
2014	Biopolymers: A solution to Environmental Hazard.	Proceedings of ICPAM International	Sadhu S.D, Raj R, Meenakshi Garg , Varmani S. G

		Conference 2014.	
2014	Atomic force microscopy for characterisation of polymers.	Proceedings of ICPAM International Conference	Sadhu S. D, Mallick K, Meenakshi Garg , Varmani S.G
Project (Minor/Major)			
<ul style="list-style-type: none"> Innovative project sponsored by University of Delhi from 15th May 2012 to 14th May 2013 on “Development of Cost-Effective Nutritious Multi-Cereal Bar and its Sustainable Packaging Using Nano-Biopolymer” (BCAS 103) Nutri bar was prepared using local multi grains, jaggery and other ingredients .It was packed in degradable inhouse developed packaging film. Shelf life analysis was done. Innovative Project sponsored by University of Delhi from 15th November 2013 to 14 November 2015 on “To Prepare Edible Packaged, Low Cost Healthy Snack from Fruit and Vegetable Waste And Study Its Effect In Healthy Respondents” (BCAS 205). Low cost nutritious food product was developed using peels of pumpkin, pea, gourd and potato. Coating of gelatin and beewax was applied on the surface of product to improve its barrier properties. Principal Investigator of UGC Major Project(2012-15) entitled “Effect of religious fasting on weight loss of overweight and obese Indian adults”. Final report of the project has been submitted in 2015. The present study investigated the effect of one day /week religious fasting on weight loss of 200 Indian overweight and obese respondents. Food consumption pattern, body composition and nutritional status of respondents were studied before and after fasting for a period of six months. Innovative project sponsored by University of Delhi from 1st Oct,2015 on “Development of an intelligent, eco-friendly multilayer package and nutritious snack from Fruits andVegetable seeds and peels.” (BCAS 302) Snack was prepared using seeds and peel of fruit and vegetable. In house packaging material was developed using peels of fruit and vegetable. Establishment of Herbal garden by Ministry of Ayush. Project no.HG/DL-01/2020-NMPBVIII 			
Any other information			
<u>Books Published</u>			
<ul style="list-style-type: none"> Meenakshi Garg, Saumya Chaturvedi, Sushmita D Sadhu, Manjeet Barwa, BalaRam Pani. led “Practical Handbook of Food Engineering” publisher ARYUSH EDUCATION, ISBN NO. 978-81-930437-5-2.; 2020 Meenakshi Garg, Premlata Meena, Sushmita D Sadhu, Tanveer Alam. “Food Packaging: A Practical Guide” The Computype Media (Publishing Division), ISBN No.614027934-9; 2020. 			
<u>Chapters in Edited Books</u>			

1. Contributed a chapter entitled “**Edible packaging of liquid foods** ” in the book “Edible Food Packaging :Applications, Innovations and Sustainability’ published by Springer (Edited by Poonia, Amrita, Dhewa, Tejpal),Bhasha Sharma,Rajni Chopra, Susmita Dey Sadhu and **Meenakshi Garg** ISBN: 978-981-16-2382-0
2. Contributed a chapter entitled “**Role of Packaging in Food Processing**” in the book “Food Chemistry: The Role of Additives, Preservatives and Adulteration’ published by Scrivener Publishing (Edited by Mousmi Sen),Bhasha Sharma,Rajni Chopra, Susmita Dey Sadhu and **Meenakshi Garg** ISBN: 9781119791614
3. Contributed a chapter entitled “**Sanitation and Hygiene Process in Storage**” in the book “Packaging and Storage of Fruits and Vegetables Emerging Trends” published by CRC Press Taylor and Francis Group (Edited by Tanweer Alam); **Meenakshi Garg**, Sadhana Sharma, Rajni Chopra, and Susmita Dey Sadhu; ISBN: 9781771889872, 2021
4. Contributed a chapter entitled “**Edible Coating for Improvement of Horticulture Crops**” in the book “Packaging and Storage of Fruits and Vegetables Emerging Trends” published by CRC Press Taylor and Francis Group (Edited by Tanweer Alam); **Meenakshi Garg**, Prabhjot Kaur, and Susmita Dey Sadhu, ISBN: 9781771889872, hardcopy production, 2021
5. Contributed a chapter entitled “**Advances in Food Packaging**” In the Book “Food Frontier” by New Delhi Publisher, ISBN No. 978-93-86453-84-6.; **Meenakshi Garg**, Sadhu, S.D, Premlata, M. and Chopra R. (2019).
6. Sadhu, S. D., Premlata, M., & **Garg M.** (2018). **Nano-Separation Techniques For Water Resources.** In Mishra, A. K., &Chaudhery, M. H. (Eds.). *Nanotechnology for Sustainable Water Resources.* (pp. 523-558), Scrivener Publishing, India. ISBN:9781119323655
7. Sadhu,S.D., Kumar,A, & **Garg, M.** (2018). **Major Environmental Issues & New Materials.** In Mishra, A., & Chaudhery M. H. (Eds.). *New Polymer Nanocomposites for Environmental Remediation,* (pp. 77-98), Elsevier, UK. ISBN: 9780128110331

Scholarships/Awards

- C.K.Lamba Gold Medal for highest OGPA IN B.SC
- Qualified ICAR Junior Fellowship in M.Sc
- A number of prizes for scoring highest marks in B.Sc, M.Sc and Ph. D
- Qualified UGC NET with JRF
- Qualified ASRB-NET conducted by ICAR