NATIONAL INSTITUTE OF FOOD TECHNOLOGY ENTREPRENEURSHIP & MANAGEMENT

FACULTY PUBLICATIONS

(RESEARCH AND REVIEW PAPERS IN SCOOPS/WoS)
(2012-2020)

1. Arora, V.K., Bhushan, G., and Aggarwal, M.L. 2014. Fatigue life prediction of leaf springs in automotive vehicles using CAE tools. *International Journal of Computer Aided Engineering and Technology*, 6(3), 271–292. DOI: 10.1504/IJCAET.2014.063119.
2. Arora, V.K., Bhushan, G., and Aggarwal, M.L. 2015. Effect of surface decarburisation, scragging stress and individual leaf camber on fatigue life of 65Si7 leaf springs. *International Journal of Design Engineering*, 6(1), 22–44. DOI: 10.1504/ijde.2015.073845.
3. Arora, V.K., Bhushan, G., and Aggarwal, M.L. 2015. Static structural CAE analysis of symmetrical 65Si7 leaf springs in automotive vehicles. *Engineering Solid Mechanics*, 3(1), 59–74. DOI: 10.5267/j.esm.2014.10.002.
4. Arora, V.K., Bhushan, G., and Aggarwal, M.L. 2016. Precise estimation of individual leaf camber and stepping in symmetrical 65Si7 leaf springs. *Journal of the Brazilian Society of Mechanical Sciences and Engineering*, 38(6), 1717–1729. DOI: 10.1007/s40430-015-0396-3.
5. Arora, V.K., Bhushan, G., and Aggarwal, M.L. 2017. Enhancement of fatigue life of multi-leaf spring by parameter optimization using RSM. *Journal of the Brazilian Society of Mechanical Sciences and Engineering*, 39(4), 1333–1349. DOI: 10.1007/s40430-016-0638-z.
6. Arora, V.K., Bhushan, G., and Aggarwal, M.L. 2018. Mathematical modelling for fatigue life prediction of a symmetrical 65Si7 leaf spring. *International Journal of Computer Aided Engineering and Technology*, 10(3), 287–319. DOI: 10.1504/IJCAET.2018.10011626.
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in male mice liver: protection by vitamins E and C. *Environmental Toxicology*, 31(9), 1147-1158.

9. Badgujar, P.C., Jain, S.K., Singh, A., Punia, J.S., Gupta, R.P., and Chandratre, G.A. 2013. Immunotoxic effects of imidacloprid following 28 days of oral exposure in BALB/c mice. *Environmental Toxicology and Pharmacology*, 35(3), 408-418.
10. Badgujar, P.C., Pawar, N.N., Chandratre, G.A., Telang, A.G., and Sharma, A.K. 2015. Fipronil induced oxidative stress in kidney and brain of mice: protective effect of vitamin E and vitamin C. *Pesticide Biochemistry and Physiology*, 118, 10-18.
11. Badgujar, P.C., Selkar, N.A., Chandratre, G.A., Pawar, N.N., Dighe, V.D., Bhagat, S.T., Telang, A.G., and Vanage, G.R. 2017. Fipronil-induced genotoxicity and DNA damage in vivo: protective effect of vitamin E. *Human and Experimental Toxicology*, 36(5), 508-519.
12. Bajpai, A., Kumar, Y., Prabhakar, P.K., and Meghwal, M. 2019. Effect of moisture content on the engineering properties of jamun (*Syzgium cuminii*) seed. *Journal of Food Process Engineering*, DOI: 10.1111/jfpe.13325.
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15. Bashir, K., and Aggarwal, M. 2017. Thermo-rheological and functional properties of gamma irradiated whole wheat flour. *International Journal of Food Science and Technology*, 52(4), 927-935. Doi: 10.1111/ijfs.13356.
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19. Bhushan, B., Singh, B.P., Kumari, M., Saini, K., Tomar, S.K., and Mishra, V. 2019. Role of microbes, their metabolites and effector molecules as key drivers of host-microbiota interaction: a pharmacological outlook. *Environmental Chemistry Letters*, 17(4), 1801-1820.
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21. Chandratre, G.A., Telang, A.G., Badgujar, P.C., Raut, S.S., and Sharma, A.K. 2014. Toxicopathological alterations induced by high dose dietary T-2 mycotoxin and its residue detection in Wistar rats. *Archives of Environmental Contamination and Toxicology*, 67(1), 124-138.
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26. Chouhan, A., Kaur, B.P., and Rao, P.S. 2015. Effect of high pressure processing and thermal treatment on quality of hilsa (*Tenualosa ilisha*) fillets during refrigerated storage. *Innovative Food Science and Emerging Technologies*, 29, 151-160.
27. Dabur, R., Shirolkar, A., Mishra, V., and Yadav, B.S. 2017. Non-invasive qualitative urinary metabolomic profiling discriminates gut microbiota derived metabolites in the moderate and chronic alcoholic cohorts. *Current Pharmaceutical Biotechnology,* 18(14), 1175-1189.

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35. Ghanghas, N., Mukilan, M.T., Sharma, S., and Prabhakar, P.K. 2020. Classification, composition, extraction, functional modification and application of rice (*Oryza sativa*) seed protein: a comprehensive review. *Food Reviews International*, 1-30. https://doi.org/10.1080/87559129.2020.1733596.
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