




INSTITUTE OF HOME ECONOMICS
UNIVERSITY OF DELHI



Name	Dr. Rajni Chopra	Photograph
Designation	Assistant Professor	
E-mail	rajnichopra145@gmail.com rajni.chopra@ihe.du.ac.in	
Educational Qualifications: B.Sc. Home Science, Himachal Pradesh Agricultural University, Palampur, 1999 M.Sc Food and Nutrition, Acharya NG Ranga Agricultural University, Hyderabad, 2001 Ph. D: Biochemistry, Central Food Technological Research Institute (CFTRI), University of Mysore, Mysore 2008		
Teaching experience: 156 Months		
Subjects/Papers Taught: Master Courses: Food Science and Quality Control, Principles of Food Science, Food Processing, Advanced Food Science Undergraduate Courses: Fundamental of Nutrition and Food Science, Food Science and Processing, Food Science		
Awards received: ICAR-JRF for pursuing master degree UGC- JRF for pursuing doctoral research		
Research Interest/Specialization Lipid Science and Technology, enzymatic interesterification, designer fats, Nutraceuticals and Functional foods, Food packaging and, plant based proteins		
ORCID No.: 0000-0002-9566-2415		
Research Projects: NA		
Title	Funding agency/organization	Duration of Project
Research papers since 2010 (APA format)		

1. Meena, P., Garg, M., Wason, S., **Chopra, R.**, Dhyani, A., & Sadhu, S.D., (2021) Effect of Frying on Physicochemical Properties of Sesame and Soybean Oil Blend. *Journal of Applied and Natural Science*, 13(3)
2. Garg, M., Balodi, A., Trivedi, R., Rao, E.S., Sadhu, S.D., Singh, P., & **Chopra, R.** (2021) An overview of recent innovations in food packaging and their role in food safety and quality. *Science, Technology and Development*. 10(6), 801-817
3. Ghazala, R., Naik, S. N., Garg, M., & **Chopra, R.** (2021). *Phytochemical Composition of an underutilized plant Sorrel/Roselle (Hibiscus Sabdariffa L.) cultivated in India. Letters in Applied NanoBioScience*, 10(2), 2138–2147.
4. Khanna, P., & **Chopra, R.** (2020). Oxidative and thermal stability of linseed oil blend and it's application as a frying oil. *Annals: Food Science and Technology*, 21(4).
5. Dhyani, A., **Chopra, R.**, & Garg, M. (2019). *A review on nutritional value, functional properties and pharmacological application of Perilla (Perilla FrutescensL, Biomed Pharmacol J.* 12(2), 640–660.
6. Dhyani, A., **Chopra, R.**, & Garg, M. (2019). A Review on Blending of oils and their functional and nutritional benefits. *Chemical Science Review and Letters*, 7(27), 840–847.
7. Riaz, G., & **Chopra, R.** (2018). A Review on photochemistry and therapeutic uses Hibiscus sabdariffa L. *Biomedicine and Pharmacotherapy*, 102, 575–586. <https://doi.org/10.1016/j.biopha.2018.03.023>
8. Prakash, K., & **Chopra, R.** (2018). Effect of supplementation of malted sorghum flour on sensorial quality attributes of muffins and murukkus. *International Journal of Food Sciences and Nutrition*, 3(4), 67–75.
9. Arya, S., & **Chopra, R.** (2017). Use of Aloe vera gel as a fat replacer in the preparation cakes. *International Journal of Agricultural and Food Science*, 7(1), 5–11.
10. Sachdeva, A., Vashist, S., **Chopra, R.**, & Puri, D. (2017). Antimicrobial activity of active packaging film to prevent bread spoilage. *International Journal of Food Sciences and Nutrition*, 2(4), 29–37.
11. Prakash, K., & **Chopra, R.** (2016). Development of healthy snacks from finger millet (Eleusine Coracana) malt: An alternative approach to functional foods. *Journal for Innovative Research in Science & Technology*, 3(1), 123–130.
12. Prakash, P., & **Chopra, R.** (2016). Enhancement of nutritional and sensorial attributes of murukkus by accompaniment of malted finger millet (Eleusine Coracana). *Asian Journal of Science and Technology*, 7(6), 3038–3043.
13. Sharma, S., & **Chopra, R.** (2015). Formulation, Chemical and Textural Analysis of biscuits prepared with Malted Green Gram (*Vigna radiata*). *International Journal of Agricultural and Food Science*, 5(3), 98–103.
14. Sharma, S., & **Chopra, R.** (2015). Nutritional, sensory and textural analysis of biscuits supplemented with malted barley (*Hordeum vulgare*). *International Journal of Food and Nutritional Sciences*, 4(4), 97–101.
15. **Chopra, R.**, Rastogi, N. K., & Sambaiah, K. (2011). Enrichment of rice bran oil by enzymatic acidolysis with α - linolenic acid obtained from linseed oil: Optimization by response surface methodology. *Food and Bioprocess Technology*, 4(7), 1153–1163. <https://doi.org/10.1007/s11947-009-0191-1>
16. **Chopra, R.**, & Sambaiah, K. (2009). Synthesis of lipase catalyzed structured lipids from rice bran oil and long chain n-3 PUFA from cod liver oil. *Journal of Food Science and Technology*, 46(1), 26–30.
17. **Chopra, R.**, & Sambaiah, K. (2009). Effects of structured lipids from rice bran oil enriched with long chain n-3 PUFA on serum and liver lipid of rats. *Lipids*, 44, 34–47
18. **Chopra, R.**, Reddy, S. R. Y., & Sambaiah, K. (2008). Structured lipids from rice bran oil and stearic acid using immobilized lipase from *Rhizomucormiehei*. *European Journal of Lipid Science and Technology*, 110(1), 32–39. <https://doi.org/10.1002/ejlt.200700094>
19. **Chopra, R.**, Reddy Yella Reddy, S., Lokesh, B. R., & Sambaiah, K. A process for preparation of non-hypercholesterolemic stearic acid rich solid fat from rice bran oil. 715/del. (2007 a) [Patent].
20. **Chopra, R.**, Kumari, K., & Nagraj, G. (2004). Fatty acid profile and shelf- life of linseed- ground nut, ~~linseed-sunflower and linseed-palm oil blends. Journal of Oil Technologists Association of India~~, 36(1), 21–24.

Books published/edited

Anupama Singh, Komal Chauhan, **Rajni Chopra**, Rakhi Singh, Anurag Singh, Pramod K Prabhakar, Shruti Shukla (2021) Green Perspectives in Food Processing” NIPA Publisher.

Book chapters published/edited

1. Meenakshi Garg and **Rajni Chopra** (2019) A chapter on “Advances in Food Packaging” in book titled Food Frontiers, New Delhi, Publishers (ISBN: 978-93-86453-84-6).
2. Preeti Khanna, **Rajni Chopra**, Meenakshi Garg (2021) Book chapter on “Laws impacting chemicals added to food” in Food Chemistry: Role of additives, preservatives, and adulteration. Edited by Mousami Sen, Scrivener Publisher LLC. Wiley (ISBN: 9781119791614)
3. Bhasha Sharma, Meenakshi Garg, Susmita D Sadhu, **Rajni Chopra**, (2021) Book chapter on “Role of packaging in food processing” in Food Chemistry: Role of additives, preservatives and adulteration. Edited by Mousami Sen, Scrivener Publisher LLC. Wiley 73-96 (ISBN: 9781119791614)

Administrative Assignments/Positions:

Teacher-in-charge from July 2018 to June 2020

Association with Professional Societies

Life time member of Association of Food Scientists and Technologists of India

Any other

Published research papers in international and national journals, presented various papers in the national and international conferences; process patented and guided more than 25 M.Sc. dissertations, guiding 05 PhD research students and 02 M Tech students presently. She has also delivered invited talks and presented several papers in national and international conferences.