




**INSTITUTE OF HOME ECONOMICS**  
**UNIVERSITY OF DELHI**



Name	Dr. Priya Dangi Malik	Photograph
Designation	Assistant Professor, Department of Food & Nutrition and Food Technology	
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**Educational Qualifications:**

- B.Sc from K.V.A. D.A.V College for Women, Karnal, Kurukshetra University, Kurukshetra, 2010
- M.Sc Food Technology- Guru Jambheshwar University of Science and Technology, Hisar, 2012
- PhD Food Technology- Guru Jambheshwar University of Science and Technology, Hisar, 2018

**Teaching experience:** 3 years

**Subjects/Papers Taught**

1. Food Chemistry - UG
2. Nutraceutical and Functional Foods - UG
3. Food Safety - UG
4. Technology of Dairy and Seafood - UG
5. Entrepreneurship Development - UG
6. Confectionary Technology - UG
7. Advances in Food Science - PG

**Research Interest/Specialization**

Grain Technology, Gluten proteins

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**Research Projects**

Title	Funding agency/organization	Duration of Project

**Research papers since 2010 (APA format)**

1. Chaudhary, N., **Dangi, P.\***, Chaudhary, V., Dewan, A., Sharma, S.P., Poonia, A., Kumar, M., (2021). A Review on Instant Controlled Pressure Drop Technology- A Strategic Tool for Extraction of Bioactive Compounds. International Journal of Food Science & Technology.
2. Chaudhary, N., Viridi, A.S., **Dangi, P.**, Khatkar, B.S., Mohanty, A.K., Singh, N., (2021). Protein, Thermal and Functional Properties of  $\alpha$ -,  $\gamma$ - and  $\omega$ -gliadins of wheat and their effect on bread making characteristics. Food Hydrocolloids, 107212.

3. **Dangi, P.,** Chaudhary, N. & Khatkar, B. S. (2019). Rheological and microstructural characteristics of low molecular weight glutenin subunits of commercial wheats. *Food Chemistry*, <https://doi.org/10.1016/j.foodchem.2019.124989>
4. **Dangi, P.,** & Khatkar, B. S. (2019). Extraction and purification of low molecular weight glutenin subunits using size exclusion chromatography. *Journal of Food Science and Technology*, 56(2), 951-956.
5. **Dangi, P.,** & Khatkar, B. S. (2018). Quantification and varietal variation of low molecular weight glutenin subunits (LMW-GS) using size exclusion chromatography. *Journal of Food Science and Technology*, 55, 1196-1200.
6. **Dangi, P.,** & Khatkar, B. S. (2017). Effect of glutenin addition on dough mixing characteristics of wheat varieties. *International Journal of Innovative Research in Science, Engineering and Technology*, 6(7), 13444-13447.
7. **Dangi, P.,** & Khatkar, B. S. (2017). Physicochemical and gluten quality characteristics of commercial wheat varieties. *International Journal of Innovative Research in Science, Engineering and Technology* 6(7), 13448-13454.
8. Chaudhary, N., **Dangi, P.,** & Khatkar, B. S. (2017). Fractionation of unreduced gluten proteins on SEC and their relationship with cookie quality characteristics. *Journal of Food Science and Technology*, 54, 342-348.
9. Chaudhary, N., **Dangi, P.,** & Khatkar, B. S. (2016). Assessment of molecular weight distribution of wheat gluten proteins for chapatti quality. *Food Chemistry*, 199, 28-35.
10. Chaudhary, N., **Dangi, P.,** & Khatkar, B. S. (2016). Relationship of molecular weight distribution profile of unreduced gluten protein extracts with quality characteristics of bread. *Food Chemistry*, 210, 325-331.
11. Chaudhary, N., **Dangi, P.,** & Khatkar, B. S. (2016). Evaluation of molecular weight distribution of unreduced wheat gluten proteins associated with noodle quality. *Journal of Food Science and Technology*, 53, 2695-2704.
12. Chaudhary, N., **Dangi, P.,** & Khatkar, B. S. (2016). Effect of gliadin addition on dough mixing properties of wheat varieties. *International Journal of Innovative Research in Science, Engineering and Technology* 5(6), 10942-10947.

#### Books published/edited

#### Book chapters published/edited

1. Chaudhary, N., **Dangi, P.,** Chaudhary, V., Sablania, V., Dewan, ., Joshi, S., . . . Yadav, A. N. (2022). Probiotics and bioactive metabolite production. In E. Leite de Souza, J. L. de Brito Alves & V. Fusco (Eds.), *Probiotics for Human Nutrition in Health and Disease* (pp. 171-198): Academic Press.
2. Chaudhary, N., **Dangi, P.,** (2022). Fruit and Vegetable Waste: A Taste of Future Foods, in: Poonia, A., Dhewa, T. (Eds.), *Edible Food Packaging: Applications, Innovations and Sustainability*. Springer Nature Singapore, Singapore, pp. 115-147.
3. **Dangi, P.,** Chaudhary, N., Gupta, A. & Garg, I. (2021). Rice Processing and Properties, Handbook of Cereals, Pulses, Roots and Tubers, 1st edition, Eds. Sneha Punia Bangar, Anil Kumar Siroha & Manoj Kumar, CRC Press, Taylor and Francis group.
4. **Dangi, P.,** Chaudhary, N., Joshi, R. & Saranya, P. (2021). Beta-glucan. Handbook of Cereals, Pulses, Roots and Tubers, 1st edition, Eds. Sneha Punia Bangar, Anil Kumar Siroha & Manoj Kumar, CRC Press, Taylor and Francis group.

5. **Dangi, P.**, Chaudhary, N., Gajwani, D. & Neha. (2021). Anti-nutritional Factors in Legumes. Handbook of Cereals, Pulses, Roots and Tubers, 1st edition, Eds. Sneha Punia Bangar, Anil Kumar Siroha & Manoj Kumar, CRC Press, Taylor and Francis group.
6. Chaudhary, N., **Dangi, P.**, Kumar, R. & Bishnoi, S. (2021). Chia seeds: A Renewable source as a functional food. Handbook of Cereals, Pulses, Roots and Tubers, 1st edition, Eds. Sneha Punia Bangar, Anil Kumar Siroha & Manoj Kumar, CRC Press, Taylor and Francis group.
7. Chaudhary, N., **Dangi, P.**, Mishra, M. L. & Kumar, V. (2021). Wheat: Contribution to Healthy Diet and Health. Handbook of Cereals, Pulses, Roots and Tubers, 1st edition, Eds. Sneha Punia Bangar, Anil Kumar Siroha & Manoj Kumar, CRC Press, Taylor and Francis group.
8. Chaudhary, N., **Dangi, P.**, Kumar, R., Bishnoi, S. & Rulahnia, K. (2021). Functional potential of Quinoa. Handbook of Cereals, Pulses, Roots and Tubers, 1st edition, Eds. Sneha Punia Bangar, Anil Kumar Siroha & Manoj Kumar, CRC Press, Taylor and Francis group.
9. Khatkar, B. S, Chaudhary, N, & **Dangi, P.** (2016). Production and Consumption of Grains: India. In C. Wrigley, H. Corke, K. Seetharaman & J. Faubion (Eds.), *Encyclopedia of Food Grains* (2<sup>nd</sup> ed., pp. 367-373): Oxford: Academic Press.

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