

INSTITUTE OF HOME ECONOMICS

UNIVERSITY OF DELHI



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Name	Dr. Vandana	Photograph	
Designation	Assistant Professor		
E-mail	vandana.sablania@ihe.du.ac.in		
Educational (Qualifications : PhD – Food Science and Technology		
Teaching exp	erience: Jan 2019 till today		
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Subjects/Pape	ers Taught		
B.Sc. (H) Foo	d Technology		
	rocessing Technology		
- Techno	logy of dairy, and seafood		
- Techno	ology of fruits, vegetables, and plantation crops		
- Techno	ology of cereal, pulses and oilseeds		
- Food E	ngineering		
- Food q	uality management		
- Food P	ackaging		
- Food sa	afety		
M.Sc. (Food a	nd Nutrition)		
- Advane	- Advanced Food Science		
- Princip	Principles of Food Preservation		
- Food P	rocessing Technology		
B.Sc. (H) Hon	ne Science		
- Food N	Icrobiology and Food Safety		

Achievements

- ✓ Selected for Innovation Project entitled "Development and study of alternate packaging material from the agro waste and its application in food packaging" funded by Delhi University (2012).
- ✓ Qualified for the "Certificate course in Food Safety and Quality" by IGNOU, Delhi (2013).
- ✓ Selected for Rajiv Gandhi National Fellowship, University Grants Commission (2015).
- ✓ Qualified Junior Research Fellowship (UGC-NET) (2015).
- ✓ Qualified ICAR NET in Food Technology (2021).

Research Interest/Specialization

- Food Processing Technology
- Food Preservation
- Food Packaging
- Encapsulation Techniques

ORCID No.: 0000-0003-1087-7175 (https://scholar.google.co.in/citations?user=ddE44nkAAAAJ&hl=en)

Research papers since 2010 (APA format)

- ✓ Meenakshi Garg, Manjoor Ali, Vandana Batra, Susmita D. Sadhu, Sadhana Sharma, Suradeep Basak and Vandana Sablania, *Journal of Food Science and Technology*, 2023, Quality evaluation of nutri- premix prepared by using millets and seeds of fruits and vegetable (<u>https://doi.org/10.1007/s13197-023-05796-y</u>) (*Impact factor- 3.117*)
- ✓ Vandana Sablania, Suradeep Basak, Sowriappan John Don Bosco, Journal of Food measurement and charatcterization, 2023. Effect of spray drying on physical, structural, and functional properties of Murraya koenigii leaf extract (<u>https://doi.org/10.1007/s11694-023-01992-8</u>) (*Impact factor-3.006*)
- ✓ M Garg, RL Yadav, R Chopra, B Pani, V Sablania Journal of Food Science and Technology, 2023. Optimization and evaluation of quality characteristics of traditional Indian snack (baked balls) made by using pumpkin peel powder (DOI- <u>https://doi.org/10.1007/s13197-023-05749-5</u>) (*Impact factor- 3.117*)
- ✓ Vandana Sablania, Sowriappan John Don Bosco, Tanveer Ahmed, V. Venkateswara Sarma (2019), Antimicrobial and antioxidant properties of spray dried *Murraya koenigii* leaf powder, Journal of Food Measurement and Characterization. (*Impact factor- 3.006*)
- ✓ Vandana Sablania, Sowriappan John Don Bosco (2018). Optimization of spray drying parameters for *Murraya koenigii* (Linn) leaves extract using response surface methodology, Powder Technology, 335, 35–41. (*Impact factor- 5.64*)
- ✓ Vandana Sablania, Sowriappan John Don Bosco, Shubham Rohilla, Manzoor Ahmad Shah (2018). Microencapsulation of *Murraya koenigii* L.leaf extract using spray drying. Journal of Food Measurement and Characterization, 12 (2), 892-901. (*Impact factor- 3.006*)
- ✓ Vandana Sablania, Sowriappan John Don Bosco, Mudasir Bashir (2019). Extraction process optimization of *Murraya koenigii* leaf extracts and antioxidant properties, Journal of Food science and Technology, 1-9. (*Impact factor-3.117*)
- ✓ Vandana Sablania, Sowriappan John Don Bosco, Shubham Rohilla (2019). Effect of extraction temperature and different carrier agents on the physicochemical and antioxidant properties of spray dried *Murraya koenigii* (Linn.) leaf extract, Advances in Plant and Microbial Technology, 85-93. (Proceedings)

Books published/ Book Chapters published / edited

- ✓ Nisha Chaudhary, Priya Dangi Malik, Vandana Chaudhary, Vandana Sablania, Aastha Dewan, Shourabh Joshi, Saleem Siddqui, Ajar Nath Yadav (2022). Probiotics and bioactive metabolites production. In: Probiotics for Human Nutrition in Health and Diseases. Elsevier (ISBN 978-0323-89916-1), Pg 171- 198.
- ✓ Sablania, V., Basak, S., Yadav, V. (2022). Bioactive compounds in saffron. In: Spice bioactive compounds, Properties, applications and health benefits. Ahmad, W.S., Singh, A., and Kumar, P. (eds). CRC Press, Boca Raton, Florida (ISBN 978-1-032-06291-4).
- ✓ Mudasir Bashir Mir, Vandana Sablania, Reshu Rajput, Sajad Ahmad Mir (2021), "Understanding the role of additives in gluten free breads", in book "Gluten free bread Technology" by Springer Nature Switzerland AG (ISBN 978-3-030-73898-3), Pg 121 to 154.
- ✓ Mudasir Bashir Mir, Sajad Ahmad Mir, Reshu Rajput, Vandana Sablania (2021) "Challenges in development of gluten free breads" in book "Gluten free bread Technology" by Springer Nature Switzerland AG (ISBN 978-3-030-73898-3), Pg 15 to 28.

Any other

✓ Attended online FDP programme on "Academic Research Writing" from 8-14 July, 2023 conducted by Ramanujan College in association with Institute of Home Economics, University of Delhi under the aegis of Ministry of education.

✓ Invited as a **Resource Person** of the 7-Days National Workshop on "**Hands on training to increase the shelf life of fruits and vegetables by using innovative food preservation and packaging technologies**" from July 3- July 11, 2023 organized by Internal Quality Assurance Cell and Department of Food Technology, BCAS, University of Delhi.

✓ Attended 8th Nutraceutical Symposium & Awards: Quality, standardization and regularization held on 15th February, 2023 at Hotel The Lalit, New Delhi.

✓ Participated in Hands on Training Program on Edible oil and wheat flour fortification at Centre of Excellence of Food Fortification held on 28th July 2022 at NIFTEM, Kundli, Sonipat.

✓ Participated in the online workshop on "National Education Policy 2020: Strategic action plan and Goals for Twinning/Joint/Dual degrees" held on 27th June 2022 conducted by HRDC, Mizoram University.

✓ Participated in the online workshop on "National Education Policy 2020: Strategic action plan and Goals for internalization of Higher Education" held on 24th June 2022 conducted by HRDC, Mizoram University.

✓ Participated in online training course on "HACCP overview" conducted on 21 June, 2022 conducted in association with FICSI, NSDC, and Skill India.

✓ Participated in "Food Assessment Project" to examine Healthy and useful foods and products during pandemic held in December 2021 conducted by PFNDI.

✓ Participated in National Symposium on Epidemiology and role of diet in prevention of Non-Communicable diseases held on 9th October, 2021 conducted by AZZURRA.

✓ Participated in a one day International webinar on 'Technologies for Processing Safe Foods, Entrepreneurial Prospects, and Ministry Support: Sufficing the Demands of the Food Industry' organized by Department of Food Technology, Rajiv Gandhi University held on 19th July 2021.