Appendix

Publications (From the present work)

Journal

1. **Makroo, H. A**. Prabhakar, P. K, Rasogi, N. K and Srivastav, B. Characterization of Mango Puree based on Total Soluble Solids and Acid Content: Effect on Physico-chemical, Rheological, Thermal and Ohmic Heating Behaviour. *L*WT Food Science and Technology, 103, 316-324, 2019.
2. **Makroo, H. A**., Saxena, J., Rastogi, N. K. and Srivastav, B. Ohmic heating assisted Polyphenol oxidase inactivation of watermelon juice: effects of the treatment on pH, Lycopene, Total Phenolic Content, and Color of the juice. Journal of Food Processing and Preservation, 41(6), e13271, 2017.
3. **Makroo, H. A**., Rastogi, N. K., and Srivastav, B. Enzyme Inactivation of Tomato Juice by Ohmic Heating and Its Effects on Physico-Chemical Characteristics of Concentrated Tomato Paste. Journal of Food Process and Engineering. 40(3), e12464, 2016.

Conference Abstract

1. **Makro**o, **H A.**, Saxena, j., Wu, C Y., Rastogi, N K and Srivastava, B. "Effects of Electric Field Strength on Characteristics of Pineapple Juice during Ohmic Heating." In 19th International Conference on Food Processing & Technology, 23^{rd} – 25^{th} October 2017, Paris France.
2. **Makro**o, **H A.**, Wu, C Y., Rastogi, N K and Srivastava, B. "Ohmic Heating of Litchi Juice: Study on Heating Behaviour and Changes in Various Quality Parameters." *In SPSAS Reverse Engineering of Processed Food*s, 25 September 2017 to 04 October 2017 at School of Food Engineering, UNICAMP, Campinas Brazil.

Proceeding Chapter

1. **Makroo, H A** and Srivastava, B. Effects of Ohmic Heating on Different Liquid Food Materials. Trends and Innovation in Food Processing Technology: Prospects and Challenges, pp 95-115. New India Publishing Agency, New Delhi, India, 2017.