
***PUBLICATIONS AND
CONFERENCE***

LIST OF PUBLICATIONS

Published article:

- Rohilla, S., and Mahanta, C.L. Optimization of extraction conditions for ultrasound-assisted extraction of phenolic compounds from tamarillo fruit (*Solanum betaceum*) using response surface methodology. *Journal of Food Measurement and Characterization*, 15(2):1763-1773, 2021.
- Rohilla, S., Chutia, H., Marboh, V., and Mahanta, C.L. Ultrasound and supercritical fluid extraction of phytochemicals from purple tamarillo: Optimization, comparison, kinetics, and thermodynamics studies. *Applied Food Research*, 2(2):100210, 2022.
- Rohilla, S. and Mahanta, C.L., Foam mat dried tamarillo powder: Effect of foaming agents on drying kinetics, physicochemical and phytochemical properties. *Journal of Food Processing and Preservation*: e17164, 2022.
- Rohilla, S., Bora, J., and Mahanta, C. L. Effect of thermal treatment and addition of olive oil on the antioxidant properties of tamarillo puree. *Journal of Food Science and Technology*, 2023.
- Rohilla, S., Singha, S., and Mahanta, C. L. "Development of carotenoids enriched mayonnaise utilizing yellow tamarillo peel waste: An innovative approach for extracting carotenoids using high shear disperser and ultrasound as green extraction technique. *Waste and Biomass Valorization* (Ms. No. WAVE-D-22-00973R1, Accepted February 2023).

Conferences

- Poster presentation on "Optimization of ultrasound-assisted extraction of phenolic compounds from yellow tamarillo (*Solanum betaceum*) fruit pulp using response surface methodology and study of the antimicrobial properties of extract" in TiiFH 2019 at Tezpur University.
- Poster presentation on "Study the effect of time and temperature on thin layer drying of tamarillo puree" in 27th ICFoST 2019 at Tezpur University.

- Poster presentation on “Optimization of extraction parameters of total phenolic compounds and total anthocyanin content by supercritical fluid extraction (SCFE) from tamarillo” in ETFT 2021 at a webinar conducted by Ghani Khan Choudhury Institute of Engineering and Technology.
- Poster presentation on “Effect of thermal treatment and addition of olive oil on the antioxidant properties of tamarillo puree” in SAFETY 2021 at a webinar conducted by Tezpur University and University of Georgia.
- Oral presentation on “Foam mat dried tamarillo powder: Effect of foaming agents on drying kinetics, physicochemical, and phytochemical properties” in NERC conducted by Indian Institute of Technology Guwahati, 2022.

Manuscript Submitted

- Rohilla, S., and Mahanta, C. L. Phytochemical composition and *in-vitro* bioaccessibility of phenolics in different varieties of tamarillo (*Solanum betaceum*) fruits.