

List of publications

Publications

1. Maibam, B. D., & Deka, S. C. (2022). Physicochemical properties and structure of starches of foxnut (*Euryale ferox* Salisb.) from India and its application. *Journal of Food Processing and Preservation*, 46(2): e16262. **(Published)**
2. Maibam, B. D., Chakraborty, S., Nickhil, C., & Deka, S. C. (2023). Effect of *Euryale ferox* seed shell extract addition on the in vitro starch digestibility and predicted glycemic index of wheat-based bread. *International Journal of Biological Macromolecules*, 226: 1066-1078. **(Published)**
3. Maibam, B. D., Nickhil, C., & Deka, S. C. (2023). Preparation, physicochemical characterization, and in vitro starch digestibility on complex of *Euryale ferox* kernel starch with ferulic acid and quercetin. *International Journal of Biological Macromolecules*, 250: 126178. **(Published)**

Manuscript under preparation

1. Maibam, B. D., & Deka, S. C. Preparation, physicochemical characterization and *in vitro* digestibility of *Euryale ferox* kernel starch modified using gallic acid and rutin **(Ready for communication)**
2. Maibam, B.D., Sharma, M., Sinha, A., Dasgupta, S., Mukhopadhyay, R., & Deka, S.C. Anti-diabetic and anti-inflammatory activities of *Euryale ferox* seed shell extract and identification of phenolic compounds by HR-LCMS. **(Ready for communication)**

Participation in National/International conferences

1. Maibam, B.D., & Deka, S.C. Effect of *Euryale ferox* seed shell extract on antioxidant, textural, and sensory properties of bread”. Poster presented during the “International Conference on Sustainable Approaches in Food Engineering and Technology (SAFETy)” held at the Department of FET, Tezpur University on 24-25 June, 2021.
2. Maibam, B.D., & Deka, S.C. “Preparation, Characterization, digestibility and antioxidant activity of quercetin grafted *Euryale ferox* kernel Starch”. Poster

presented in the 27th Indian Convention of Food Scientists and Technologists held on 30 January-1 February 2020 at the Department of FET, Tezpur University.

3. Maibam, B.D., & Deka, S.C. “Resistant starch from the kernel of *Euryale ferox* as prebiotic”. Presented poster on the topic during the National Symposium on Probiotics and Functional Foods on Health Management during 4-5 March, 2019 at the Department of FET, Tezpur University
4. Maibam, B.D., & Deka, S.C. Characterization of physicochemical properties of flour and starch obtained from the kernel of *Euryale ferox* seed. Poster presented in the International Conference on Technological Innovations for Integration of Food and Health: A Focus on North-Eastern India during 14-16 February, 2019, at the department of FET, Tezpur University
5. Maibam, B.D., & Deka, S.C. Nutritional evaluation of *Euryale ferox* seed’. Poster presented in the Indo-Japan Bilateral Symposium on Future Perspective of Bioresource Utilization in North-East India during 1-4 February, 2018 at IIT, Guwahati, Assam
6. Best poster award on the topic “Effect of *Euryale ferox* seed shell extract on antioxidant, textural, and sensory properties of bread” during the “International Conference on Sustainable Approaches in Food Engineering and Technology (SAFETy)” held in the Department of FET, Tezpur University on 24-25 June, 2021.

Training/Workshop attended

1. Attended week long training program on “Analytical techniques in Chemical Sciences” organized by the Department of Chemical Science, Tezpur University, in association with the Teaching Learning Centre, Tezpur University from 20 January to 25 January, 2020.
2. Attended hands on training programmed on JEOL Field Emission Scanning Electron Microscopy at Sophisticated Analytical Instrumentation Centre, Tezpur University on 13th October, 2017.
3. Attended “User awareness workshop on web of Science and Endnote” on 29th August, 2017 at Central Library, Tezpur University, Assam.
4. Attended “Patent Search and Analysis workshop” organized by the IPR Cell, Tezpur University, Assam, on 25th February, 2017.

