

## **List of publications obtained from the thesis**

### **Research and Review articles:**

1. Singh, A., & Sit, N. (2025). Optimization of ingredient composition for meat analogue prepared from Manila tamarind protein isolate by freeze texturization. *International Journal of Gastronomy and Food Science*, 39, 101095.
2. Singh, A., & Sit, N. (2023). Dual modification of Manila tamarind protein-isolate by ultrasonication and autoclaving and their characterization. *Food and Bioprocess Technology*, 16(12), 2947-2960.
3. Singh, A., & Sit, N. (2022). Meat analogues: Types, methods of production and their effect on attributes of developed meat analogues. *Food and Bioprocess Technology*, 15(12), 2664-2682.

### **Book Chapters:**

- Singh, A., & Sit, N. (2024). Fungi-based meat analogs. In *Handbook of Plant-Based Meat Analogs* (pp. 99-119). Academic Press.

### **Participation in International/National Conference:**

- A. Singh and N. Sit, (2021), “Composition and functional properties of protein isolates obtained from Manila tamarind seed flour”. Oral presentation at Virtual International Conference SAFETy-2021 organized by Department of Food Engineering & Technology, Tezpur University and Department of Food Science and Technology, University of Georgia, USA.
- A. Singh and N. Sit, (2022), “Effect of modification on protein functionality of Manila Tamarind seed proteins”. Oral Presentation at Virtual International Conference SAFETy-2022 organized by the Department of Food Engineering & Technology, Tezpur University, India, and Department of Soil, Water & Agricultural Engineering, Sultan Qaboos University, Oman.
- A. Singh and N. Sit, (2025), “Modelling the mass transfer dynamics of texturized proteins from Manila Tamarind seeds during deep-fat frying at various temperatures”. Oral Presentation at National Conference ET-SAFe-2025 organized by the Department of Food Engineering & Technology, Tezpur University, India.