

Department of Food Processing Technology

Dr. Rupinder Kaur

Research Publications

Research/Review Papers in Peer Reviewed Journals

1. S. Kumari, P.S. Panesar, **Rupinder Kaur** and M.B. Bera. (2019). Statistical modeling of β -galactosidase production from novel yeast isolate using cheese whey. *Journal of Scientific & Industrial Research*. 78:81-85.
2. **Rupinder Kaur**, Parmjit S. Panesar and Ram S. Singh (2018). Utilization of agro-industrial residues for the production of β -galactosidase using fungal isolate under solid state fermentation conditions. *Acta Alimentaria*. 47(2):162-170
3. P. S. Panesar, **Rupinder Kaur**, R.S. Singh and J. F. Kennedy (2018). Biocatalytic Strategies in the Production of Galacto-oligosaccharides and its Global Status. *International Journal of Biological Macromolecules*. 111: 667-679.
4. Parmjit S. Panesar, **Rupinder Kaur**, Ram S. Singh (2016). Isolation and screening of fungal strains for β -galactosidase production. *International Journal of Biological, Biomolecular, Agricultural, Food and Biotechnological Engineering*. 10(7): 341-345.
5. Parmjit S. Panesar, **Rupinder Kaur**, Gisha Singla, Rajender S. Sangwan (2016). Bio-processing of agro-industrial wastes for production of food-grade enzymes: Progress and Prospects. *Applied Food Biotechnology*. 3(4): 208-227.
6. **Rupinder Kaur**, Parmjit S. Panesar, Ram S. Singh (2015) Utilization of whey for the production of β -galactosidase using yeast and fungal culture. *International Journal of Biological, Biomolecular, Agricultural, Food and Biotechnological Engineering*. 9(7):654-658.

Book Chapter

1. **Rupinder Kaur**, P.S. Panesar, G. Singla and R.S. Sangwan (2018). Bioprocessing of foods: Current Scenario and Future Prospects. In *Technologies in Food Processing* (Ed. Sharma, H.K; Panesar, P.S.) Apple Academic Press Inc and CRC Press, Boca Raton, FL, USA
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