

Department of Food Science and Technology (MRSPTU, Bathinda) Books/ Book chapter

2023	
1.	Synergistic effects of sonication and microwave on safety and quality of foods. Manju Nehra, Jogender Duhan, Mohsin Khan, Kawaljit Singh Sandhu , Mohammad Javed Ansariee. <i>Academic Press</i> , 363-378 (2023).
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2.	Nutritional profile of maize and effect of processing methods. Sukhvinder Singh Purewal, Pinderpal Kaur, Kawaljit Singh Sandhu , Sneha Punia Bangar, Anil Kumar Siroha, Surender Kumar Singh, Maninder Kaur, Raj Kumar Salar, Dilip Kumar Markandey. <i>CRC Press</i> , 77-100 (2022).
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3.	Phytochemicals in Giloy (<i>Tinospora cordifolia</i> L.): Structure, Chemistry, and Health Benefits. Pradyuman Kumar, Deepak Kumar Verma, G Kimmy, Prem Prakash Srivastav, Kawaljit Singh Sandhu . <i>Apple Academic Press</i> , 127-150 (2021).
4.	Effect of Processing on Bioactive Phytochemicals of Barley: A Cereal Grain with Potent Antioxidants and Potential Human Health Benefits. Sukhvinder Singh Purewal, Maninder Kaur, Ashish Baldi, Pinderpal Kaur, Kawaljit Singh Sandhu . <i>Apple Academic Press</i> , 91-123 (2021).
5.	The emphasis of effect of cooking and processing methods on antinutritional phytochemical of legumes and their significance in human health. Deepak Kumar Verma, Mamta Thakur, Smita Singh, Soubhagya Tripathy, Kawaljit Singh Sandhu , Maninder Kaur, Prem Prakash Srivastav. <i>CRC Press</i> (2021)
6.	Silver-Based Solvent Extraction of EPA/DHA from Fish Oil: Chemistry and Process Development. Kirubanandan Shanmugam, Deepak Kumar Verma, Mamta Thakur, Ramandeep Kaur, Kawaljit Singh Sandhu , Maninder Kaur. Edited by: K Shanmugam et al. <i>CRC Press</i> (2021)
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7.	Pearl millet: A draught arrested crop. Sneha Punia, Anil Kumar Siroha, Kawaljit Singh Sandhu , Suresh Kumar Gahlawat, and Maninder Kaur. Pearl Millet: Properties, Functionality and its Applications. Edited by: S Punia et al. <i>CRC Press</i> (2020).
8.	Shelf Life Enhancement of Pearl Millet Flour. Shamandeep Kaur, Maninder Kaur, Kawaljit Singh Sandhu , and Sneha Punia. Pearl Millet: Properties, Functionality and its Applications. Edited by: S Punia et al. <i>CRC Press</i> (2020).
9.	Phytochemicals and Antioxidant Properties in Pearl Millet. Kawaljit Singh Sandhu , PinderPal Kaur, Anil Kumar Siroha, and Sukhvinder Singh Purewal. Pearl Millet: Properties, Functionality and its Applications. Edited by: S Punia et al. <i>CRC Press</i> (2020).
2018	
10.	Pearl millet: flour and starch properties. Kawaljit Singh Sandhu , Anil Kumar Siroha, Maninder Kaur, and Sneha Punia. Edited by: Harish K Sharma. <i>Apple Academic Press</i> (2018).
2017	
11.	Recent advances in biodegradable films, coatings and their applications. Kawaljit Singh Sandhu , Loveleen Sharma, Charanjiv Singh and Anil Kumar Siroha. Plant Biotechnology: Recent Advancements and Developments. Edited by: S K Gahlawat et al. <i>Springer-Verlag</i> (2017).
12.	Starch nanoparticles: their preparation and applications. Kawaljit Singh Sandhu and Vikash Nain. Plant Biotechnology: Recent Advancements and Developments. Edited by: S K Gahlawat et al. <i>Springer-Verlag</i> (2017).

13.	Fermentation in cereals: A tool to enhance bioactive compounds. Kawaljit Singh Sandhu , Sneh Punia and Maninder Kaur. Plant Biotechnology: Recent Advancements and Developments. Edited by: S K Gahlawat et al. <i>Springer-Verlag</i> (2017).
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Books:

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1.	Nutritional Profile of Maize and Effect of Processing Methods. ukhvinder Singh Purewal, Pinderpal Kaur, Kawaljit Singh Sandhu, Sneh Punia Bangar, Anil Kumar Siroha, Surender Kumar Singh, Maninder Kaur, Raj Kumar Salar, Dilip Kumar Markandey. CRC Press (2022).
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2.	Biotechnical Processing in the Food Industry: New Methods, Techniques, and Applications. Edited by: Deepak Kumar Verma, Ami R Patel, Kawaljit Singh Sandhu, Ashish Baldi, Sandra Garcia. CRC Press (2021).
3.	Millets: Properties, Processing, and Health Benefits. Anil Kumar Siroha, Sneh Punia, Sukhvinder Singh Purewal and Kawaljit Singh Sandhu Authored Book. <i>CRC Press</i> (2021)
2020	
4.	Pearl Millet: Properties, Functionality and its Applications. Edited by: S Punia, A K Siroha, K S Sandhu, S K Gahlawat, and Maninder Kaur. CRC Press (2020).
5.	Essential Fatty Acids: Sources, Processing Effects, and Health Benefits. Edited by: Sanju Bala Dhull, Sneh Punia, Kawaljit Singh Sandhu. CRC Press (2020)