

Curriculum Vitae



Dr. Jashanveer Kaur

PERSONAL INFORMATION

Department of Food Science and Technology, Maharaja Ranjit Singh Punjab Technical University, Bathinda, Punjab-151001



+91 8283901418



jashansidhu0054@gmail.com



16-08-1995

LANGUAGES

- English
- Punjabi
- Hindi

PERSONAL SKILLS

- Consistency and excellent lab accuracy
- Good patience level in the lab
- Excellent verbal and written communication skills
- Ability to deal with people diplomatically.
- Quick learner and hard worker

PERSONAL STATEMENT

- I aim to advance in a career where my academic and professional accomplishments align perfectly.
- To venture into research and development in Food Science and Technology.
- To be proficient and skillful in the chosen profession.

EXPERIENCE

- Worked as an Assistant Professor (Ad hoc basis) at the PG Department of Food Science and Technology, Khalsa College, Amritsar from 02.09.2024 to 30.04.2026 and 23.07.2025 to 30.04.2026.

EDUCATION

YEAR	Degree/Exam	CGPA/%
2025	Ph.D. in Food Science and Technology	8.02
2018	M.Sc Microbial and Food Technology	70.07
2016	B.Sc in Biotechnology	68.73%
2013	Higher Secondary	66.20%
2011	Secondary	9.20

- Qualified **National Eligibility Test** conducted by ASRB on behalf of ICAR in the discipline of Food Technology (2021)
- **NPTEL online course** conducted by IIT, Kharagpur, Dairy and Food Process and Products Technology with a consolidated score of 71 % (2021)

KEY SKILLS

- Working knowledge of laboratory apparatus: Laminar Air Flow, Spectrophotometer, Autoclave, Centrifuge, Microscope
- Expertise in various scientific graphing, statistical analysis, and optimization software, such as Origin Lab, SPSS, and Design Expert
- Extraction, modification, and characterization of starches and other polysaccharides
- Food product development, food processing, and microbiological testing
- Good manufacturing practices of food processing plants.

PROJECTS

- Synergism of Aloe Vera Gel and Bacteriocin to Extend Shelf Life of Apples
- Utilization of native and modified Litchi seed and Jackfruit seed starch in combination with Aloe vera gel for the development of edible films and coatings

PUBLICATIONS

Research and Review Papers

- **Kaur, J.**, Gupta, P., Borah, A., Shrivastava, A., Jain, H., & Singh, L. (2026). Aloe vera gel integrated native and modified litchi seed starch films for shelf-life extension of minimally processed Papaya. *Journal of Food Measurement and Characterization*, 1-19. (I.F- 3.6)
- Singh, L., Sharma, A., Verma, J., Kaur, **J.**, **Kaur**, S., & Jain, H. (2026). Edible Nanozymes as Functional Nutrients: Redefining Antioxidant and Metabolic Roles in Food Systems. *Food and Bioprocess Technology*, 19(9), 455. (I.F-5.6)
- Singh, L., Malitha, M. D., **Kaur, J.**, Jaswal, S., Mishra, S., & Sharma, S. (2026). Biopolymer-based edible coatings with integrated spoilage sensing and shelf-life extension functions: a review. *Journal of Food Measurement and Characterization*, 1-31. (I.F-3.6)
- Jain, H., Oladipo, I. C., **Kaur, J.**, Uçbaş, D., & Singh, L. (2026). Metal–phenolic network-based edible coatings: a new class of antimicrobial and antioxidant barriers for fresh produce preservation. *Sustainable Food Technology*. (I.F-9.0)
- **Kaur, J.**, Borah, A., Chutia, H., & Gupta, P. (2024). Extraction, modification, and characterization of native litchi seed (*Litchi chinesis* Sonn.) starch. *Journal of the Science of Food and Agriculture*, 104(1), 215-224. (I.F.- 4.0)
- **Kaur, J.**, Gupta, P., & Borah, A. (2024). Physicochemical and Morphological Properties of Litchi Seed Starch Oxidized by Different Levels of Sodium Hypochlorite. *Starch-Stärke*, 2300119 (I.F.- 2.6)
- **Kaur, J.**, & Borah, A. (2021). Application of bacteriocins and aloe vera gel as biopreservatives in edible coatings to extend the shelf life of fruits and vegetables: A review. *The Pharma Innovation*, 10(4), 1185-1191.
- Mounika, A. S., Saklani, R., Kaur, N., **Kaur, J.**, Kalsi, R., & Borah, A. (2022). Edible coating/film and its application for minimally processed fruits and vegetables: A review. *The Pharma Innovation Journal*, 11(6), 1142-1147

PAPER PRESENTATIONS/INTERNSHIPS/WORKSHOPS

- **7-9th February, 2025:** Oral Presentation on Physiochemical and morphological properties of oxidized litchi seed starch” at a National Conference on “Current Trends in Science and Technology’ organized by Punjab Academy of Sciences, Patiala, Punjab.
- **8th February, 2025:** Participated in a **one-day faculty development programme** on ‘International Patent Search and Filing’, organized by Punjab State Council for Science and Technology.
- **22nd – 23rd November 2023:** Oral Presentation on “Effects of citric acid modification on structural

and physiochemical properties of jackfruit seed starch” at an International conference on “Recent trends in Smart and sustainable agriculture for Food Security- 2023” organized by the School of Agriculture, Lovely Professional University, Punjab.

- **16th- 21st November 2022:** Oral presentation on “Effects of citric acid modification on structural and physiochemical properties of litchi seed starch” in the International Conference on Innovative Food System Transformations for Sustainable Development in Agro-Food and Nutrition sector, VFSTR, Andhra Pradesh.
- **21st-22nd January 2021:** Oral presentation on “Optimization of litchi seed starch extraction using Response Surface methodology” in an International conference on “Recent trends in Smart and sustainable agriculture for Food Security” organized by the School of Agriculture, Lovely Professional University, Punjab
- **June 2017:** Undergone one month of industrial training at Weikfield Foods Pvt. Ltd. The main focus of the training was Microbiological testing, nutrient estimation, and chemical analysis of raw material and final product batches
- **November 2022:** One-day online International workshop on ‘Emerging Trends and New Opportunities in High-Pressure Processing’ organized by Kerala Agriculture University, Kerala.
- **June 22-June 26, 2020:** Participated in the Online Short-Term Course ‘National Workshop on Statistical Analysis using SPSS’ organized by Lovely Professional University, Punjab.
- **August 8- 10, 2020:** Attended Online Workshop on “Application of Statistics in Science and Technology using SPSS” organized by the World Food Preservation Center, USA

Msc. THESIS SUPERVISION

- Completed – 02

DECLARATION

I hereby declare that all the particulars mentioned above are true to the best of my knowledge.

JASHANVEER KAUR