



Dr. Brij Lal Karwasra

Assistant Professor (c)
Dept. Food Science & Technology, Chaudhary Devi
Lal University, Sirsa (Hr.) India.

Total h-index: **05** Total citations: **73** i-10 index: **02**

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Qualification:

Ph. D.: Food Technology, Guru Nanak Dev University, Amritsar (Punjab) India

NET: ASRB-ICAR NET

M. Sc.: Food Science & Technology, Chaudhary Devi Lal University, Sirsa (Hr) India

Teaching experience: (total: 4 yrs. & 11 months)

- Assistant Professor (c): from 17th July, 2017 to 01st February, 2018 at Department Food Science & Technology, Khalsa College, Amritsar (Punjab) India
- Assistant Professor (c): from 02nd February, 2018 to till date at Department Food Science & Technology, Chaudhary Devi Lal University, Sirsa (Haryana) India

Research area:

- **Ph. D.:** “Studies on functional, morphological, antioxidant and rheological properties of Indian wheat (*Triticum aestivum* L.) cultivars”.
- **Others:** Bioactive compounds of different functional foods, amino acids of cereal and legume proteins, starch morphology and starch structural properties.

Professional experience:

- Co-supervisor in research project of 25 (M. Sc.) students from Dept. FST, CDLU, Sirsa.
- Assistant Coordinator for the conduct of online mode of examination for Sept., 2021 at Nodal centre Dept. of FST, CDLU, Sirsa.

- Lectures delivered (eight) at **Krishi Vigyan Kendra, Sirsa (ICAR)** on “Preservation Techniques”.
- Life membership (Membership No. **AFST/LM/2-2019/ZON/2898**) of **Association Food Scientists & Technologists (India)**.

Publications: (total: 9 international research articles)

1. **Brij Lal Karwasra**, Maninder Kaur, Kawaljit Singh Sandhu, Anil Kumar Siroha and Balmeet Singh Gill (2021). Formulation and evaluation of a supplementary food (*Panjiri*) using wheat and flaxseed flour composites: micronutrients, antioxidants and heavy metals content. *Journal of Food Processing and Preservation*, 45, e14998 <https://doi.org/10.1111/JFPP.14998>. **WILEY (impact factor: 1.288)**
2. **Brij Lal Karwasra**, Maninder Kaur, Balmeet Singh Gill (2020). Impact of ultrasonication on functional and structural properties of Indian wheat (*Triticum aestivum* L.) cultivar starches. *International Journal of Biological Macromolecules*, 164, 1858–1866. <https://doi.org/10.1016/j.ijbiomac.2020.08.013>. **ELSEVIER (impact factor: 6.953)**
3. **Brij Lal Karwasra**, Balmeet Singh Gill, Maninder Kaur and Harpreet Kaur (2018). Influence of germination period on physicochemical, pasting and antioxidant properties of Indian wheat cultivars. *Journal of Food Measurement and Characterization*, 12 (1), 68–77. **SPRINGER (impact factor: 2.431)**
4. **Brij Lal Karwasra**, Balmeet Singh Gill and Maninder Kaur (2017). Rheological and structural properties of starches from different Indian wheat cultivars and their relationships. *International Journal of Food Properties*, 20 (S1), S1093–S1106. **TAYLOR & FRANCIS (impact factor: 3.483)**
5. **Brij Lal Karwasra**, Balmeet Singh Gill, Maninder Kaur and Harpreet Kaur (2017). Indian wheat (*Triticum aestivum* L.) cultivars: physical characteristics, micronutrients and heavy metal content. *Quality Assurance and Safety of Crops & Foods*, 9 (3), 295-302. **WAGENINGEN ACADEMIC PUBLISHERS (impact factor: 0.922)**
6. Harpreet Kaur, Balmeet Singh Gill, **Brij Lal Karwasra** (2018). *In vitro* digestibility, pasting and structural properties of starches from different cereals. *International*

- Journal of Food Properties*, 21(1), 85–100. **TAYLOR & FRANCIS (impact factor: 3.483)**
7. Harpreet Kaur, Balmeet Singh Gill and **Brij Lal Karwasra** (2017). Physicochemical, functional, pasting and antioxidant properties of flours from different cereals: A comparative evaluation. *International Journal of Advanced Biotechnology and Research (IJBR)*, 8 (4), 283–292. **BioIT International Journals, India (impact factor: 7.17 Google Scholar)**
 8. Anil Kumar Siroha, Sneh Punia, Kawaljit Singh Sandhu, **Brij Lal Karwasra** (2020). Physicochemical, pasting, and rheological properties of pearl millet starches from different cultivars and their relations. *Acta Alimentaria*, 49(1), 49–59. **AKADEMIAI KIADO (impact factor: 0.650)**
 9. Manju Nehra, Vikas Nain and **Brij Lal Karwasra** (2020). Fruit industry waste: raw material for antioxidant extraction. *IJRAR*, 7(1), 430-433. **BioIT International Journals, India (impact factor: IC value 87.97)**

Book chapters: (total: 5 book chapters)

1. Anil Siroha, **Brij Lal Karwasra**, Vikash Nain (2021). Introduction of Biomacromolecules. In: *Principles of Biochemistry*, 1-22, SLM Publishers.
2. **Brij Lal Karwasra**, Manju Nehra, Amanjyoti, Vandana Dhaka (2021). Lipid Metabolism. In: *Principles of Biochemistry*, 136-148, SLM Publishers.
3. Nishant, **Brij Lal Karwasra**, Manju Nehra (2020). Polyphenolic components of beer. In: *Miraculous Food World*, 133-141. Shree Publishers, New Delhi.
4. Naina, Vikash Nain, Manju Nehra, **Brij Lal Karwasra** (2020). Traditional Indian Foods/Beverages for Summers. In: *Miraculous Food World*, 200-221, Shree Publishers, New Delhi.
5. Sonu, **Brij Lal Karwasra**, Manju Nehra (2020). Food Components defining Hunger, Satiety and improving Digestion. In: *Miraculous Food World*, 268-287, Shree Publishers, New Delhi.

Courses taught (level: PG):

Course code	Course name	Credits	Department & Institute
FTP-623	Experiment in Fish and Meat Products in Processing (practical) M. Sc.	2	Food Science and Technology, GNDU, Amritsar
FTL-051	Introduction to Food Processing Interdisciplinary Subject (PG)	3	Food Science and Technology, GNDU, Amritsar
FTL-001	Food Hygiene and Sanitation Interdisciplinary Subject (UG)	3	Food Science and Technology, GNDU, Amritsar
FTL-354	Packaging Technology B. Tech (FT)	3	Food Science and Technology, GNDU, Amritsar
FST-305	Cereal Milling and Legumes B.Sc. (theory)	3	Khalsa College, Amritsar
FST-305	Cereal Milling and Legumes B.Sc. (practical)	3	Khalsa College, Amritsar
MFT-304	Application of Enzymes in Food Industry (practical) M.Sc.	4	Khalsa College, Amritsar
MFT-301	Food Packaging Technology (theory)M.Sc.	3	Khalsa College, Amritsar
ESL-221	Environmental Studies – I (Compulsory) B. Sc.	1.5	Khalsa College, Amritsar
FST-105	Introductory Biochemistry B.Sc. (practical)	3	Khalsa College, Amritsar
FST-504	Oil & Fat Technology-I B.Sc. (theory)	3	Khalsa College, Amritsar
FST-504	Oil and Fat Technology-I B.Sc. (practical)	3	Khalsa College, Amritsar
FST-403	Nutraceuticals and Functional Foods	4	Chaudhary Devi Lal University, Sirsa
FST-407	LAB-IX Nutraceuticals and Functional Foods	4	Chaudhary Devi Lal University, Sirsa
FST-207	Food Additives	4	Chaudhary Devi Lal University, Sirsa
FST-202	Technology of Fruits and Vegetables	4	Chaudhary Devi Lal University, Sirsa
FST-205	Lab-IV Technology of	4	Chaudhary Devi Lal University,

	Fruits and Vegetables		Sirsa
FST-304	Food Packaging	4	Chaudhary Devi Lal University, Sirsa
FST-302	Lab-V Technology of Milk and Milk products	4	Chaudhary Devi Lal University, Sirsa
FST-408	Industrial Food Waste Management	4	Chaudhary Devi Lal University, Sirsa
FST-405	Advances of Food Processing and Preservation	4	Chaudhary Devi Lal University, Sirsa
FST-101	Principles of Food Preservation	4	Chaudhary Devi Lal University, Sirsa
FST-104	Lab-I Food Microbiology	4	Chaudhary Devi Lal University, Sirsa
OEC-FST-001	Nutrition & Health	4	Chaudhary Devi Lal University, Sirsa
MSc/FST/1/CC6	LAB-II Tech. of Animal Products	4	Chaudhary Devi Lal University, Sirsa

Date:

Place: Sirsa (Hr.)

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