

## Publications (Research Papers /Book /Abstract/Article)

### Dr. Akanksha Yadav

1. Dr. Luxita Sharma, Shelly Garg, Dr Akanksha Yadav Functional And Sensory Properties Of Papads Developed With Semolina And Chia Seeds. INTERNATIONAL JOURNAL OF SCIENTIFIC & TECHNOLOGY RESEARCH. VOLUME 9, ISSUE 01, JANUARY 2020 ISSN 2277-8616
2. **YADAV, A., ARORA, M. AND SIDDHA, S.** Practical Manual of Nutrition And Dietetics, New Delhi: kalpaz publications; 2019: P 340.
3. Priyanka Bakshi, **Akanksha Yadav**, Ramesh Chandra and Bhuvnesh Yadav 2019 Development of a process to prepare milk based dessert using bottle gourd and rice powder. Asian Journal Of Dairy and Food Research. 2019.(38):1-6
4. **YADAV, A., Singh, P., Sarma, U., Bhatt, G., & Govila, V.K.** (2018). Nutritional and Sensory Attributes of Cookies Enriched With Garden Cress Seeds. *Int J Recent Sci Res.* 9(12), pp. 30146-30149.
5. **Akanksha Yadav**, Ramesh Chandra, Bhuvnesh Yadav, Monika Arora, Khushboo Chandra (2017) "Formulation, Standardization and Nutritional analysis of soymilk based dessert" *International Journal of Food and Nutritional Sciences, Volume 6, Issue-1*, pp. 31-35.
6. **Akanksha Yadav** and Ramesh Chandra. (2016) "Sensory assessment of paneer dessert prepared from soy milk by blending with Standardized Milk" Allahabad farmer journal, . VolLXXI , No.2 PP. 33-35
7. Arora M. Sheikh. S, Verma. A, **Yadav A.**(2016); "Nutritional Evaluation of Ready-To-Cook (RTC) Value Added Nutritious Mixes" *International Journal of Research in Applied, Natural and Social Sciences.* Volume 4, Issue-3, pp. 11-16.
8. **Yadav A.** Chandra. R, Chaudhary. S, Arora M. (2016); "Effect of Standardized Milk in Rice Milk Blend on the Quality and Acceptability of Nutritious Value Added Dessert". *Journal of Agricultural Engineering and Food Technology, Krishi Sanskriti Publication.* Volume 3, Issue-2, pp. 117.
9. **Yadav A., Arora M., Chaudhary. S, Siddha S.,** (2016); "Development And Sensory Acceptability of Non-Dairy Based Flavored Beverage by Using Strawberry Pulp". *National Conference on Nutritional, Functional and Safety Challenges of Food and Health Issues in the Current Scenario* SHIATS, Allahabad (6-7 October 2016), pp. 100-101.
10. Sumedhachaudhary ,Anshu, Anjali mathur and **Akanksha yadav**(2016) " Effect of intervention on girls suffering from depression " *International Journal of Recent scientific research.* 7 (8) pp 13218-13221.

11. Arora M. Sheikh. S, Verma. A, **Yadav A.** (2015); "Process And Standardization Of Pulse Based Ready-To-Cook (RTC) Nutritious Mixture". *International Journal of Technical Research and Applications*. Volume 3, Issue-5, pp. 97-99
12. **Akanksha Yadav** and Ramesh Chandra. (2014) "Sensory Properties of Paneer Based Dessert Prepared from Rice Milk by Blending with Standardized Milk", *Bioved Journal*, 25 (2) 127-131.
13. **Akanksha Yadav** (2014). "Goodness of passion fruit". 52 Diabetic living November & December (Article).
14. **Akanksha Yadav**, Sarita Sheikh, Ramesh Chandra, and Rakhi Singh. (2008), "Nutritional and Technological Qualities of Paneer Based Dessert Prepared from A Blend of Milk and Soyamilk", *India Journal of Nutrition & Dietetics*, 45: 530-533