

Title	Dr.	First Name	Maanas	Last Name	Sharma	Photograph
Designation	Assistant Professor					
Address (Campus)	Department of Food Technology and Home Science, Vivekananda College (University of Delhi), Vivek Vihar, Delhi-110095					
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Educational Qualifications	Ph.D. Food Engineering and Technology					
Degree	Institution				Year	
Ph.D. Food Engineering and Technology	Tezpur University, Assam				2022	
M.Sc. Food Science and Technology	Pondicherry University, Puducherry				2017	
B.Sc. (H) Food Technology	Bhaskaracharya College of Applied Sciences, University of Delhi, New Delhi				2015	
Career Profile						
Designation					Duration	
Assistant Professor, Department of Food Technology and Home Science, Vivekananda College (University of Delhi)					15 February 2024 - Present	
Assistant Professor, Department of Food Technology and Nutrition, School of Agriculture, Lovely Professional University, Punjab					1 Year & 10 Days	
Subjects Taught:						
Undergraduate level courses taught						
B.A. Program-Discipline (Food Technology): Food Science-I, Food Science-II, Basic Preservation Technology, Food Processing Techniques and Technologies, Cereal Pulse and Technology, Research Methods in Home Science, Food Journalism, and Fruit and Vegetable Preservation Technology (UGCF-NEP 2022)						
BSc (Hons.) Home Science: Research Methods in Home Science						
SEC: Small Scale Catering						
Taught in previous Institution: Processing Technology of Milk and Milk Products, Confectionary Technology, Confectionary Technology Lab, Food Quality Management, Food Chemistry, Food Chemistry Lab						
Postgraduate level courses taught						
Food Technology Laboratory-II, Food Analysis Quality Systems and Management Laboratory, Food Analysis Quality Systems and Management						

Publications profile: [Sharma, Maanas - Maanas Sharma - Google Scholar](#)

Publications:

Adhikary, P., Chetia, J., **Sharma, M.**, & Badwaik, L. S. (2025). Shelf life extension of grapes through chitosan coating reinforced zinc oxide nanoparticles containing phytochemicals from lemon pomace. *Scientia Horticulturae*, 342, 114018.

Kataria, P., Gupta, R. K., Gupta, A. K., Kaur, R., **Sharma, M.**, Jha, A. K., ... & Kaur, S. (2025). A State-of-the-Art review on Edible Electronics: Next-Generation Technologies for Biocompatible and Ingestible Devices. *Trends in Food Science & Technology*, 104880.

Mahey, P., **Sharma, M.**, Sontakke, M., Gupta, A. K., Jha, A. K., & Khan, J. M. (2025). Development of functional beverage using pineapple juice and Bougainvillea spectabilis flower powder: Effect on the quality and storage stability. *Journal of Stored Products Research*, 112, 102587.

Bhasin, A., Maibam, B. D., & **Sharma, M.** (2024). Review on Finger millet (*Eleusine coracana* L.): Nutritional composition, modification, its effect on physicochemical, structural, functional properties, and its applications. *Journal of Food Composition and Analysis*, 106623.

PM, Y., Morya, S., & **Sharma, M.** (2024). Review of novel techniques for extracting phytochemical compounds from pomegranate (*Punica granatum* L.) peel using a combination of different methods. *Biomass Conversion and Biorefinery*, 1-21.

Fabil, M., Dubey, P. K., Roy, S., & **Sharma, M.** (2024). Jackfruit Seed Valorization: A Comprehensive Review of Nutritional Potential, Value Addition, and Industrial Applications. *Food and Humanity*, 100406.

Arshad P, M., Sharma, N., Maibam, B.D., & **Sharma, M.** (2024). Review on effect of innovative technologies on shelf-life extension of non-dairy sources from plant matrices. *Food Chemistry Advances*, 100781.

Agurla, V., **Sharma, M.**, Pawase, P. A., Shams, R., Ingale, O. S., & Dash, K. K. (2024). A review on extraction, functionality and application of chia seeds as a storehouse of bioactive components. *Measurement: Food*, 100185.

Manoharan, S., Dubey, P. K., & **Sharma, M.** (2024). Recent advances in deep-fat frying through pretreatments and edible coating to reduce oil absorption. *Journal of Food Process Engineering*, 47(8), e14706.

Rahul, P. B., Tiwari, R. K., Dash, K. K., & **Sharma, M.** (2024). Recent advances in encapsulation of pomegranate peel extract and combination of wall materials: a review of encapsulation technologies, characterization and applications in the food industry. *Sustainable Food Technology*.

Book Chapter

Shukla, M., Gharote, A. S., & **Sharma, M.** (2024). Recent Advances in Sensory Technologies. *Sensory Science Applications for Food Production*, 197-223. IGI Global.

Conference organisation/Presentations (in the last three years):

1. Adhikary, P., Chetia, J., **Sharma, M.**, Badwaik, L.S. Extraction of phenolics compounds from Assam Lemon Pomace and its utilisation in nanoparticles synthesis (Oral Presentation). North-East Research Conclave (NERC-Assam Biotech Conclave 2022) organised by IIT Guwahati on 20-22 May 2022.
2. **Sharma, M.**, Dash, K. K., & Badwaik, L. S. Development of microencapsulates from phytochemicals of black jamun (*Syzygium cumini*) pulp and its application in Assam lemon juice-based jelly, National Conference on Underutilized Food Resources: Nutrient Composition, Value Addition and Quality Assurance organised by Department of Food Technology, Mizoram University, Aizawl, Mizoram, India – 796004 on 25th – 26th May 2023.
3. **Sharma, M.**, Dash, K. K., & Badwaik, L. S. Characterization and Controlled Release of Microencapsulated Phytochemicals from Black Jamun (*Syzygium cumini*) Pulp and its Application in Chewing Gum Model System. 9th International Food Convention (IFCoN) on 10th December 2023 by AFSTI & CSIR-CFTRI, Mysuru.
4. **Sharma, M.**, Kaur, N. Ultrasound-assisted acid precipitation extraction of protein from pumpkin seeds and its application in sustainable food packaging. 7th AMIFOST 2024 International Conference on “Recent Advances and Future Prospects in Formulating a Healthier Food System” on 19th – 20th March 2024 by Amity University, Noida, Uttar Pradesh.
5. **Sharma, M.**, Dash, K. K., & Badwaik, L. S. Green extraction techniques and encapsulation of bioactive compounds from *Syzygium cumini* (Black Jamun) pulp: Enhancing stability and functional applications. International Conference on Emerging Paradigm Shifts in Food & Dairy Processing: Advances in Food Safety, Quality and Sustainability on 25-26 October, 2024 by Dept. Dairy Science & Food Technology Institute of Agricultural Sciences Banaras Hindu University, AFSTI & Indian Dairy Association.
6. Arshad P, M., Sharma, N., & **Sharma, M.** Development of Non-Dairy Ice Cream with Chickpea Protein Isolate and Oat Milk. National Conference on Emerging Technologies for Sustainable Agro-Food-Bio Systems on 13-15 February 2025 at Dept. of Food Engineering and Technology, Tezpur University, AFSTI Tezpur. (Young Researcher Participation)

Awards and Distinctions:

1. First position in technical session-1 on Engineering Aspects in Food Processing International Conference on Sustainable Approaches in Food Engineering and Technology (SAFETy) organised by Tezpur University and University of Georgia, U.S.A. on 24 June 2021.
2. First position in oral presentation at National Conference on Underutilized Food Resources: Nutrient Composition, Value Addition and Quality Assurance organised by Department of Food Technology, Mizoram University, Aizawl, Mizoram, India – 796004 on 25th – 26th May 2023.
3. Best poster award at 9th International Food Convention (IFCoN) on 10th December 2023 by CSIR-CFTRI, Mysuru.
4. UGC-NFOBC Fellowship by UGC, New Delhi, India, 1 April 2018 to 14 October 2022.

Participation:

Sharma, M. Participated in AICTE Training And Learning (ATAL) Academy Faculty Development Program on Emerging Technologies in Postharvest Management and Value Addition in Horticultural Commodities at National Institute of Food Technology Entrepreneurship and Management from 03- 08 February 2025.

Organized:

Sharma, M., Convenor, Academic Industry Workshop organized by Dept of Food Technology and Home Science, Vivekananda College held on 16 October 2024.

Sharma, M., “Organizing Team Member”, Online Training Programme on “NEP 2020 Orientation &

Sensitization Programme” organized by Mahatma Hansraj Malaviya Mission Teacher Training Centre (MH-MMTTC), Hansraj College, University of Delhi during 3-13 August, 2024.

Sharma, M., Teacher coordinator, Finance literacy workshop under NEP committee in collaboration with National Stock Exchange during 3 September 2024.

Sharma, M., Convenor, National Poster-Making Competition on the theme "Poshan Bhi Padhai Bhi" at Dept of Food Technology and Home Science, Vivekananda College held on 30 September 2024.

MEMBERSHIP

1. Life member of Association of Food Scientists and Technologies of India (2021-Present).

Other Activities

EDITORIAL/ JOURNAL ACTIVITIES AS REVIEWER:

Applied Food Research (Elsevier)

European Food Research and Technology (Springer nature)

Food and Bioprocess Technology (Springer nature)

Food and Bioproducts Processing (Elsevier)

Food Biophysics (Springer nature)

Food Chemistry: X (Elsevier)

Food Reviews International (Taylor & Francis)

Future Foods (Elsevier)

International Journal of Food Science (Wiley)

LWT (Elsevier)

Starch (Wiley)

Scientific Reports (Nature)

Sustainable Food Technology (The Royal Society of Chemistry)

Ultrasonics Sonochemistry (Elsevier)