

### Research Papers Published during 2018-2023:

Sr. No:	Research Article	Published Year	Journal Name	Authors
1.	Optimization of Machine Parameters for Grading of Sapota through Trommel Screen Grader	2018	<i>Indian Journal of Ecology (2018) 45(1): 205-209</i>	Ankit Kumar, Smita U. Khodke, Gurdeep Lal and Aminul Islam*
2.	Effect of packaging materials and sealing method on sensory properties of foam mat dried mango leather during storage.	2018	Multilogic in Science, Vol.VIII, Issue XXV, April,159-162, 2018	Sukannya Housalmal Smita Khodke
3.	Quality assessment of microwave blanched sweet corn kernels	2018	International Journal of Agricultural Engineering, Vol. 11, No. 1, April 2018	P.G.More S.M. Thakre S.U. Khodke
4.	Shelf Life Assessment Of Minimally Processed Garlic Cloves At Refrigerated Condition	2018	Multilogic In Science, VIII(XXV)	S. H. Sarwade, P. G. More and S. S. Housalmal
5.	Effect of Percent Perforation in LDPE packaging Material on Quality of Peeled Garlic Cloves During Storage	2018	Multilogic In Science VIII(XXVII)	V. S. Wadmare, P. G. More & R . V. Jayebhaye
6.	Entrepreneurship Development Through Cottage Level Production of Soynuts.	2019	Multilogic in Science, Vol.VIII, Special Issue , April, 2019	Smita Khodke Avinash Kakade, and Nitin Aras
7.	Techno-economic feasibility for cottage level production of Osmo convective dried orange slices.	2019	International Journal of Chemical Studies, (2019), Vol. 7(4): pp. 2814-2818,	Shubhangi Thakre, Smita Khodke, Nilesh Kardile, Madhuri Gajabe, Nilza Othzes
8.	Effect of slice thickness on overall acceptability of osmo-convectively dried carrot slices.	2019	International Journal of Chemical Studies, (2019), Vol. 7(6),1357-1360,	More P.G. and Khodke S.U.
9.	Effect of different osmotic agents on quality of osmo-convective dried orange slices with peel	2019	Multilogic in Science, Vol.VIII, Special Issue, April, 2019	Madhuri Gajabe, Smita Khodke and Shubhangi Thakre
10.	Mass transfer phenomena during osmotic dehydration of orange slices.	2019	Multilogic in Science, Vol.VIII, Special Issue, April, 2019	Shubhangi Thakre, Smita Khodke and Sukannya Housalmal

11.	Assessments of texture and colour of tomatoes by subjective and objective methods during storage	2019	Multilogic in Science, Vol. VIII, Special Issue, April, 2019	P. G. More, S. U.Khodke, S. M. Thakre
12.	Performance evaluation of different cutter blades for shelling fresh sweet corn	2019	Multilogic in Science, VIII, Special Issue B	Handibag Ashwini and More Pramodini
13.	Optimization of process for the production of dehydrated garlic slices using freeze-thaw convective drying.	2020	Multilogic in Science, Vol.VIII, Special Issue, April, 2019	Madhuri Gajabe Smita Khodke
14.	Effect of soaking time on water absorption behavior of dehulled soybean dhal.	2020	International Journal of Chemical Studies, (2020), Vol. 8(1): pp. 2894-2897,	Jadhav S. B., Khodke S.U. More P.G.
15.	Optimization of Process Technology for Popping of Sorghum.	2020	International Journal of Current Microbiology and Applied Sciences (2020) 9(1): 180-192.	Kanifnath Nakade, Smita Khodke, Avinash Kakade and Nilza Othzes
16.	Effect of varying pressing pressure and pressing time on textural qualities of soypaneer	2020	The Pharma Innovation Journal, (2020); Vol. 9(9): 547-551	Jadhav S. B., Khodke S.U.
17.	Effect of slice to solution ratio on mass transfer and sensory quality of osmotically dehydrated carrot slices.	2020	Multilogic in Science, Vol.IX, Issue XXXII, Jan. 2020.	P.G. More, S.U.Khodke and S.B. Jadhav
18.	Optimization of process technology for popping of sorghum of Parbhani Jyoti variety	2022	Scientist, (2):561-575, 08903670,	R.A.Gosavi, S.U.Khodke
19.	Identification of variety of soybean for the production of quality puffed soynuts.	2022	The Pharma Innovation 11(12): 1192-1197	Nilza Othzes, Smita Khodke, Madhuri Gajabe
20.	Performance Evaluation of Different Hand Tools for shelling Fresh Sweet Corn Cobs	2022,	PKV Research Journal,	Pramodini More and Ashwini Handibag
21.	Effect of freezing and thawing time on mass transfer and loss of shrinkage of osmo-convectively dehydrated carrot slices	2022	Scientist	T. D. Kumavat and P. G. More
22.	Effect of blanching time on quality parameter of blanched carrot slices.	2023	The Pharma Innovation Journal, (2023);	P.G. More, S.U. Khodke

			Vol. 12(1): 1699-1702,	
23.	Shelf life evaluation of fortified soynut-chikki using different packaging materials.	2023	International Journal of Current Microbiology and Applied Sciences, 12(01): 180-192.	Nilza Othzes, Smita Khodke
24.	Evaluation of physical properties of different varieties of sorghum grain.	2023	The Pharma Innovation Journal 12(2):952-956,	R.A.Gosavi, S.U.Khodke
25.	Optimization of process parameters for the production of RTE puffed garlic slices using HTST technique.	2023	Scientist 3(3) 2023;401-411	M.H.Gajabe, S.U.Khodke, S. P. Divekar and H.D.Rupanawar
26.	Influence of different Freezing and Thawing condition on Texture, Colour and Sensory Parameters of Osmo-convectively Dehydrated Carrot Slices	2023	Biological Forum – An International Journal	T. D. Kumavat and P. G. More
27	Microbial and physicochemical quality of chicken decontaminated by UV-C light in comparison with lactic acid and sodium hypochlorite	2024	Journal Food Safety and Food quality	Shridhar Gadewar, Rupesh Waghmare, Sanjay Londhe, Prashant Surywanshi, Smita Khodke
28	Effect of Different Drying Methods on Long Pepper ( <i>Piper Longum</i> L.)	2016	International Journal of Research in Engg, Science and Technologies	Ashwini B. Gawande, Mrs. Bhagyashree N. Patil, Shilpa D. Deshmukh
29	Optimization of Process Parameters for Chironji Nut ( <i>Buchanania Lanza</i> ) Decortication	2016	International Journal of Research in Engg, Science and Technologies	Shilpa D. Deshmukh, Mohini M. Dange, Ashwini B. Gawande.
30	Detection of food adulterants in selected food items	2017	International Journal of Pure and Applied Research in Engineering and Technology	Sonali C. Khanbarad, Ashwini B. Gawande
31	Optimization of speed for sorghum <i>Hurda</i> extraction machine	2018	International Journal of Chemical Studies	SD Bhosale, VN Mate, and AB Gawande
32	Technological, Nutritional Approach, Processing and Storage of Custard Apple ( <i>Annona squamosa</i> ) – Review	2019	International Journal of Current Microbiology and Applied Sciences	S.B.Solanke, P.H.Bakane and A.B. Gawande

33	Study on physical properties of different grades of jamun fruit ( <i>syzygium cumini</i> l.)	2020	International Journal of Agriculture Sciences	Gawande A. B., Bakane P.H., and Solanke S.B.
34	Storage study on quality and shelf life of Jamun pulp	2021	Multilogic in Sciences	Ashwini B. Gawande, Pramod H. Bakane, Shweta Solanke, Sonali C. Khanbarad