

S.No	Pub. Year	Author	Title
1	2025	Raj, S., Jaddu, S. , Sahoo, S., Pradhan, R. C.	Enhancing the Quality of Pomegranate Pomace Powder: Impact of Multipin Atmospheric Non-Thermal Plasma on Physical, Bioactive and Anti-nutritional Properties.
2	2025	Jaddu, S. , Sonkar, S., Dwivedi, M., Pradhan, R. C.	Assessing Functional Changes: A Comparative Study of the Effects of Plasma Activated Water (PAW) and Direct Cold Plasma Treatment on Little and Kodo Millet Flours
3	2025	Garimella, J. N., Pradhan, R. C., Jaddu, S.	Effect of non-thermal plasma on physiochemical properties, antioxidant activities, morphological and crystalline structures of red dragon fruit (<i>Hylocereus polyrhizus</i>) juice during storage.
4	2025	Bansode, V., Panda, T. C., Jaddu, S. , Sahoo, S., Subramanyam, K., Vignesh, V., Thota, N., Pradhan, R. C., Dwivedi, M.	Enhancing Nutritional Potential: Plasma Activated Water Treatment on Sweet Orange (variety Mosambi) Peel Powder Polyphenols, Flavonoids, Antioxidants and Anti-Nutrients Optimization
5	2024	Bansode, V., Jaddu, S. , Panda, T. C., Dalbhat, G., Seth, D., Roy, S. S., Gosh, D., Pradhan, R.C., Dwivedi, M.	Hurdle approach of Plasma-Activated Water pretreatment with debittering treatment on naringin and limonin content of Sweet Orange Peel Powder
6	2024	Jaddu, S. , Dwivedi, M., Pradhan, R. C.	Effect of Cold Plasma on various Rheological characteristics of Little Millet flour.
7	2024	Jaddu, S. , Sahoo, S., Sonkar, S., Alzahrani, K., Dwivedi, M., Misra, N.N., Pradhan, R. C.	Cold plasma treatment of little millet flour: impact on bioactives, antinutritional factors and functional properties
8	2024	Jaddu, S. , Sonkar, S., Seth, D., Dwivedi, M., Pradhan R.C., Goksen, G., Sarangi, P. K., Jambrak, A. R.	Cold Plasma: Unveiling Its Impact on Hydration, Rheology, Nutritional, and Anti-nutritional Properties in Food Materials – An Overview

9	2024	Subrahmanyam, K., Gul, K., Paridala, S., Sehrawat, R., More, K.S., Dwivedi, M., Jaddu, S.	Effect of cold plasma pretreatment on drying kinetics and quality attributes of apple slices in Refractance window drying
10	2024	Jaddu, S. , Abdullah, S., Sonkar, S., Dwivedi, M., Pradhan, R.C.	Effect of multi-pin (open air) atmospheric plasma on the rheological characteristics of Locust bean gum
11	2023	Sonkar, S., Jaddu, S. , Dwivedi, M., Pradhan, R. C	Impact of multi pin atmospheric cold plasma on dynamic rheological characteristics of kodo millet starch
12	2023	Jaddu, S. , Sharma, A., Bitra., V.S.P.	Effect of emulsifiers on quality parameters of Coconut (<i>Cocos nucifera L.</i>) milk concentrate
13	2023	Panda, T. C., Jaddu, S. , Juvvi, P., Bansode, V., Seth, D., Dwivedi, M., Pradhan, R.C.	An overview of different peelers, pulpers, and juicers for fruits and vegetables: Research, development, and recommendations
14	2023	Sonkar, S., Jaddu, S. , Pradhan, R. C., Dwivedi, M., Seth, D., Goksen, G., Sarangi, P. K., Lorenzo, J. M.	Effect of atmospheric cold plasma (pin type) on Kodo-millet starch structure
15	2023	Bansode, V., Dwivedi, M., Pradhan, R. C., Panda, T. C., Jaddu, S. , Subramanyam, K., Sahoo, S.	Impact of plasma activated water (PAW) on polyphenols, anti-oxidant properties, anti-nutrients of sweet orange (<i>Citrus sinensis</i>) peel powder
16	2023	Bansode, V., Dwivedi, M., Pradhan, R. C., Panda, T. C., Niranjana, T., Jaddu, S. , Tomar, M. S.	Investigation of Physicochemical, Mechanical, Thermal and Rheological Properties of Mrigbahar Nagpur Mandarin (<i>Citrus reticulata Blanco.</i>).
17	2023	Jaddu, S. , Abdullah, S., Dwivedi, M., Pradhan, R. C.	Optimization of functional properties of plasma treated kodo millet (open air multipin) using response surface methodology (RSM) and artificial neural network with genetic algorithm (ANN-GA)
18	2023	Jaddu, S. , Abdullah, S.,	Multipin cold plasma electric discharge on
19	2022	Jaddu, S. , Pradhan, R. C.,	Effect of multipin atmospheric cold plasma discharge on functional properties of kodo

Books

S.No	Pub. Year	Author	Title
1	2025	Jaddu, S. , Pradhan, R. C.	Innovative Millet Processing: Harnessing Novel Technologies for Nutritional Excellence

2	2023	Jaddu, S., Sarangam, S.,	Nutshell of Food Technology and Engineering
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Journal Name	Vol. No,	Issure No.	Page No	Impact Factor
<i>Journal of Food Process Engineering</i>	48		e70175	2.9
<i>Journal of Food Process Engineering</i>	48		e70116	2.9
<i>Journal of Food Measurement and Characterization</i>	19		4368-4384	3.3
<i>IEEE Transactions on Plasma Science</i>	53	1	51-62	1.5
<i>Food Bioscience</i>	60		104431	5.9
<i>Journal of Food Measurement and Characterization</i>	18		5622–5628	3.3
<i>Plant Foods for Human Nutrition</i>	79		503-510	3.6
<i>Food Chemistry X</i>	22		101266	8.2

<i>Innovative Food Science & Emerging Technologies</i>	92		103594	6.8
<i>Journal of Food Process Engineering</i>	47	2	e14540	2.9
<i>Journal of Food Process Engineering</i>	46	12	e14485	2.9
<i>Indian Journal of Nutrition</i>	60	2	273-285	
<i>The Pharma Innovation</i>	12	9	502-512	
<i>LWT</i>	182		114889	6.6
<i>Biomass Conversion and Biorefinery</i>	14		21375–21382	4.1
<i>Journal of Scientific & Industrial Research</i>	82		370-377	0.8
<i>Journal of Food Process Engineering</i>	46	10	e14207	2.9
<i>Food Chemistry</i>	5		100132	4.7
<i>Innovative Food Science & Emerging Technologies</i>	77		102957	6.8

Publishers	Status
<i>SpringerNature</i>	Under Production

