



TARUN PAL SINGH, Ph.D.  
Scientist (Livestock Products Technology)  
ICAR-National Research Centre on Yak  
Dirang-790101, West Kameng district,  
Arunachal Pradesh, India  
E-mail: tarunsingh835@gmail.com,  
Phone: +91-7629976770 (M)

### Scholarly Interests

1. Milk and milk products processing
2. Value-added products development
3. Meat species identification
4. Bioactive packaging and Microencapsulation
5. Use of bioactive components and nutraceuticals for designer and functional food development.

### Ongoing research projects

Nil

### Recent publications

1. **Singh T.P.**, Chauhan G., Agrawal R.K., Mendiratta S.K., Kumar R.R., Talukder S. and Singh P. (2017). Development and Process Optimization of Biodegradable Films Based on Banana (*Musa* sp.) Flour. *Journal of Animal Research*, **7**(4):733-740.
2. Sharma H., Mendiratta S.K., Agrawal R.K., Gurunathan K., Kumar S. and **Singh T.P.** (2017). Use of various essential oils as bio preservatives and their effect on the quality of vacuum packaged fresh chicken sausages under frozen conditions. *LWT -Food Science Technology*, **81**:118-127.
3. Talukder S., Mendiratta S.K., Kumar R.R., Agrawal R.K., Soni A., Chand S., **Singh T.P.** and Sharma H. (2017). Development of Plant Extracts Based Indicator for Monitoring Quality of Fresh Chicken Meat During Storage at Room Temperature ( $25\pm 1^\circ\text{C}$ ). *Journal of Animal Research*, **7**(4):751-755.
4. Arya A., Mendiratta S.K., **Singh T.P.**, Agrawal R.K. and Bharti S.K. (2017). Development of sweet and sour chicken meat spread based on sensory attributes: process optimization using response surface methodology. *Journal of Food Science and Technology*, DOI.org/10.1007/s13197-017-2891-2.
5. Talukder S., Mendiratta S.K., **Singh T.P.** Kumar A., Kumar R.R. and Soni A. (2017). Effect of Honey on Quality Characteristics of Mutton Spread. *Agricultural Research*, **6**(3):312-319.
6. Singh P., **Singh T.P.** and Gandhi N. (2016). Prevention of lipid oxidation in muscle foods by milk proteins and peptides: A review. *Food Reviews International*, DOI.org/10.1080/87559129.2016.1261297.
7. **Singh T.P.**, Chatli M.K. and Sahoo J. (2016). Antimicrobial Activity of Chitosan Based Bioactive Film Incorporated with Nisin and Eugenol. *Journal of Veterinary Public Health*, **13**(1):59-62.
8. Deuri D., Hazarika P., **Singh T.P.**, Chhangte L., Singh P. and Talukder S. (2016). Effect of curing ingredients and vacuum packaging on the physicochemical and storage quality of ready-to-eat *Vawksa rep* (smoked pork product) during refrigerated storage. *Veterinary World*, **9**(6):587-594.
9. **Singh T.P.**, Chatli M.K. and Sahoo J. (2015). Development of chitosan based edible films: process optimization using response surface methodology. *Journal of Food Science and Technology*, **52**(5):2530-2543.
10. **Singh T.P.**, Chatli M.K. and Kumar P. (2015). Process protocol for development of chicken lollipops and their economics. *Indian Journal of Poultry Science*, **50**(3):310-314.