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### 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

Development of value added cheese from yak milk

### Recent publications

1. **Singh T.P.**, Chauhan G., Agrawal R.K., Mendiratta S.K., (2018). Response surface modeling and optimization of tomato puree–casein bio-composite films. *Iranian Polymer Journal*, **27**(11): 861-879.
2. **Singh T.P.**, Chauhan G., Agrawal R.K., Mendiratta S.K., (2018). In vitro study on antimicrobial, antioxidant, FT-IR and GC–MS/MS analysis of *Piper betle*L. leaves extracts. *Journal of Food Measurement and Characterization*, 1-10.
3. Lalawmpuii,H.,Chauhan G., Mendiratta S.K.,**Singh T.P.**, Singh B.P.,Kumar D., Jaiswal R.K. (2018). Optimization of processing conditions of milk “coagulum” rings and the effect of incorporation of extenders on their quality and storage stability under ambient temperature conditions. *British Food Journal*, **120**(11): 2645-2659.
4. **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.
5. 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.
6. 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±1°C). *Journal of Animal Research*, **7**(4):751-755.
7. 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.
8. 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.
9. 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.
10. **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.