


Name	Dr. Monica Reshi 
Designation	Assistant Professor (2015- Till date)
Contact Address	Division of Post Harvest Management, Faculty of Horticulture and Forestry, SKUAST-J, Chatha Jammu (J&K)
Email	monikareshi@gmail.com
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Professional experience	8 years of experience in Teaching, Research and Extension as Assistant Professor
Area of specialization	Post harvest handling, and processing of fruits and vegetables for maintenance of quality, extension of shelf life for loss reduction and value addition.
Awards and Honours	Received Letter of appreciation from Deputy Director General (DDG) Engineering ICAR, New Delhi, India for Successfully conduct of technology and machinery demonstration mela at SKUAST-Kashmir India (2015). Received Letter of Appreciation from PI, AICRP for being the outstanding centre in QRT (2012-2017) Received Letter of appreciation from PI, AICRP for leading the Srinagar Centre of AICRP on PHET to out-standing rank in QRT

Research Projects

Externally Funded Research Projects (AS Co-PI)

Name of project	Funding agency	Status	Funding granted (crores)
1. Study on determining storage losses of food grains in FCI and CWC warehouses and to recommend norms for storage losses in efficient warehouse management	Food Corporation of India	Completed	0.19
2. Harvest and Post Harvest Loss Assessment of Major Crops in India	MoFPI	Completed	0.10
3. Design and Development of a sensing system for quality analysis of apple	ICAR under Extra Mural Funding	Completed	0.47
4. AICRP on PHET	ICAR	2015	2022 (Scheme)

University Funded Research Projects

1. Low Cost Steeping Technology for Shelf life evaluation of Mushroom 2016-17
2. Utilization of Barley and Buckwheat for the Development of Iron Fortified Extruded Snacks
FST/2018/07
3. Application of mico wave heating for expansion of protein and fat based extruded pellets
FST/2018/08
4. Application of microwave heating for expansion of protein and fat based extruded-pellets (2Yrs)

Total No. of Publications

Research paper:40
Review paper: 10
Popular articles:15
Patents Filed: 03

S.No	Name of Patent	File No.
1.	An improved multifunctional power operated high efficiency Walnut dehuller-cum-Washer	2020110334399
2.	High efficiency electric walnut grading machine.	202011023757
3.	An improved pre-conditioning method of walnut cracking for value addition of kernels.	202011029852

Publication (Best five)

Title	Published In	Name of the Authors	NAAS rating (2022)
Effect of seven non conventional starch rice sources on physico-chemical sensory characteristics of extruded snacks	Italian Journal of Food Science (Accepted Dec 2022)	Syed Zameer Hussain, Rumaisa Gaffar, Bazilla Naseer, Monica Reshi	7.02
The impact of different drying methods on antioxidant activity, polyphenols, vitamin C and rehydration characteristics of Kiwifruit.	Food Bioscience (Accepted)	Tashooq Ahmad Bhat, Syed Zameer Hussain, Sajad Mohd Wani, Mohd Ashraf Rather, Monica Reshi , Bazila Naseer, Tahiya Qadri, Aroosa Khalil	9.07
Development of low glycemic index instant Phirni (pudding) mix-its visco-thermal, morphological and rheological characterization.	Scientific Reports DOI:10.1038/s41598-022-15060-6	Bazila Naseer, Haroon Rashid Naik, Syed Zameer Hussain, Tahiya Qadri, Basharat Nabi Dar, Tawheed Amin, Monica Reshi , Fouzia Shafi, Tabasum Fatima	10.00
Development and Evaluation of	Journal of Food Process Engineering (2022)	Syed Zameer Hussain, Bazila Naseer, Tahiya Qadri, Monica	8.36

	Continuous Inshelled Walnut Processing System	doi:10.1111/jfpe.13986	Reshi and Tawheed Amin	
	Evaluating the physicochemical and antioxidant characteristics of apricot juice prepared through pectinase enzyme-assisted extraction from Halman variety	Journal of Food Measurement and Characterization (2021) 15:2645–2658 doi.org/10.1007/s11694-021-00833-w	Omar Bashir, Syed Zameer Hussain, Gousia Gani, Nusrat Jan A. H. Rather, Monica Reshi and Tawheed Amin	8.43
No. of books/Manuals/Monographs	Book :02 Book Chapters: 04 Monographs: 04			
Other achievements				
Machines/Technologies Developed <ol style="list-style-type: none"> 1. Power Operated Walnut Dehuller -cum-washer 2. Power Operated Walnut Grader 3. Hand operated Walnut cracker 4. Power Operated Walnut cracker 5. Continuous Value Chain for Inshelled Walnuts 6. Vibe-rope Type Walnut Harvester 7. Hand Operated Walnut Dehuller 8. Hand Operated Apple Peeler 		Products Developed <ol style="list-style-type: none"> 1. Gluten free water chestnut biscuits 2. Gluten free water chestnut muffins 3. Low GI water chestnut snacks 4. Nutritious brown rice snacks 5. Spray dried apricot powder 		
Processes Standardized/Optimized <ol style="list-style-type: none"> 1. Osmotic-dehydration of pear 2. Optimization of radiofrequency induced accelerated ageing of paddy. 		Grade Classifications Devised <ol style="list-style-type: none"> 1. Grade classification for whole water chestnuts 2. Grade classification for whole walnuts 3. Grade classification of inshelled walnuts. 		