

## Dr Abhishek Thakur

Scientist

Specialization: Food Science and Technology

Contact: 01972-262901 (O)

Cell: 9418944753

E.mail: [drthakurst1992@yspuniversity.ac.in](mailto:drthakurst1992@yspuniversity.ac.in); [mandhotrafst@gmail.com](mailto:mandhotrafst@gmail.com)



### Important Research Publications

- Sharma R, Thakur A, Kumar S and Kumar V. 2022. Product optimization, storage quality and sensory acceptance of low-calorie beverage developed from bitter gourd and kiwifruit. *Braz. Arch. Boil. Technol.* **65**:1-12.
- Thakur A, Vaidya D, Kumar S, Kaushal M. and Chauhan N. 2021. Standardization and characterization of Himalayan wild apricot (geographical indicator) kernel press cake protein isolate and utilization for manufacture of gluten-free pasta. *J. Food Process. Preserv.* pp. 1-15.
- Sharma R, Sharma R and Thakur A. 2018. Development and evaluation of vitamin C enriched low calorie *Aloe vera* aonla blended functional squash using stevioside. *Indian J. Hortic.* **72**(2): 289-294.
- Thakur A and Sharma R. 2018. Vitamin C enriched bitter gourd based functional squash. *J. Phar. Innov.* **7**(3): 98-103.
- Thakur A and Sharma R. 2018. Health Promoting Phytochemicals in Vegetables: A Mini Review. *International Journal of Food and Fermentation Technology.* **8**(2): 107-117.
- Sharma R and Thakur A. 2017. Utilization of Bitter Gourd for Developing Antioxidant Rich Low Calorie Functional Beverages through Blending and use of Alternative Sweeteners. *Indian J. Ecol.* **44**(6): 755-760.
- Sharma R and Thakur A. 2017. Effect of blending on sensory quality, functional properties and storage stability of bitter gourd - aonla blended squash. *Journal of Hill Agriculture* **8**(2): 234-239
- Thakur A and Sharma R. 2017. Standardization of Technology for Development of Nutritious, Cost Effective and Antioxidant Rich Bitter Gourd-Kiwi Blended Functional Squash. *International Journal of Current Microbiology and Applied Sciences.* **6**(8).
- Sharma R, Thakur A, Joshi VK and Sharma V. 2015. Development and Quality Evaluation of Bitter gourd- Kiwi Blended Squash during Storage. *International Journal of Food and Fermentation Technology.* **6**(2): 327-336.

### Awards & Recognitions

- Received 1<sup>st</sup> Poster Presentation award for the paper entitled “Development and evaluation of vitamin C enriched bitter gourd-aonla blended functional squash” by Abhishek Thakur and Rakesh Sharma in National conference on

innovative food processing technologies for food and nutritional security at CIPHT Ludhiana on September 29-30, 2016 at ICAR-CIPHET Ludhiana (Pb).

- Received Best Poster Presentation award for the paper entitled “An overview of alternative sweeteners in food industry” by Abhishek Thakur and Rakesh Sharma in National conference on new horizon in human health and nutrition at Shoolini university solan HP.
- Received Uma Datt Mamgain Memorial Best Research Award (2019-2020) for PhD Thesis “Isolation, characterization and application of protein isolates from apricot press cake”.
- Received Uma Datt Mamgain Memorial Best Research Award (2015-2016) for MSc. Thesis “Studies on development of bitter gourd based functional beverages”.