

## **Khetan Shevkani**

Ph. D. (Food Science and Technology)  
Assistant Professor  
Centre for Applied Agriculture  
School of Basic and Applied Sciences  
Central University of Punjab  
Bathinda-151001



### **EDUCATION**

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- **Ph. D.** (Food Science and Technology) from Guru Nanak Dev University, Amritsar.
- **M. Sc.** (Food Technology) from Guru Nanak Dev University, Amritsar.
- **Bachelor of Food Science and Technology (Honours)** from Guru Nanak Dev University, Amritsar.
- **Senior Secondary (10+2)** from Board of Secondary Education, Rajasthan.
- **Secondary (10<sup>th</sup>)** from Board of Secondary Education, Rajasthan.

**National Eligibility Test** (Food Science and Technology) for Lecturership/Assistant Professorship conducted by ASRB (ICAR), New Delhi.

### **PUBLICATIONS**

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#### **A. Research papers**

- Shevkani, K., Singh, N., Singh, S., Ahlawat, A.K., & Singh, A.M. (2011). Relationship between physicochemical and rheological properties of starches from Indian wheat lines. *International Journal of Food Science and Technology*, 46, 2584-2590.
- Singh, N., Pal, N., Mahajan, G., Singh, S., & Shevkani, K. (2011). Rice grain and starch properties: Effects of nitrogen fertilizer application. *Carbohydrate Polymers*, 86, 219-225.
- Shevkani, K., Kaur, A., Singh, G., Singh, B., & Singh, N. (2014). Composition, rheological and extrusion behaviour of fractions produced by three successive reduction dry milling of corn. *Food and Bioprocess Technology*, 7, 1414-1423.
- Shevkani, K., Singh, N., Kaur, A., & Rana, J.C. (2014). Physicochemical, pasting, and functional properties of amaranth seed flours: effects of lipids removal. *Journal of Food Science*, 79, C1271-C1277.
- Shevkani, K., Singh, N., Rana, J.C., & Kaur, A. (2014). Relationship between physicochemical and functional properties of amaranth (*Amaranthus hypochondriacus*) protein isolates. *International Journal of Food Science and Technology*, 49, 541-550.

- Shevkani, K., & Singh, N. (2014). Influence of kidney bean, field pea and amaranth protein isolates on the characteristics of starch-based gluten-free muffins. *International Journal of Food Science and Technology*, 49, 2237-2244.
- Singh, N., Shevkani, K., Kaur, A., Thakur, S., Parmar, N., & Viridi, A.S. (2014). Characteristics of starch obtained at different stages of purification during commercial wet milling of maize. *Starch-Stärke*, 66, 668-677.
- Shevkani, K., Singh, N., Kaur, A., & Rana, J.C. (2015). Structural and functional characterization of kidney bean and field pea protein isolates: A comparative study. *Food Hydrocolloids*, 43, 679-689.
- Shevkani, K., & Singh, N. (2015). Relationship between protein characteristics and film-forming properties of kidney bean, field pea and amaranth protein isolates. *International Journal of Food Science and Technology*, 50, 1033-1043.
- Kaur, A., Shevkani, K., Singh, N., Sharma, P., & Kaur, S. (2015). Effect of guar gum and xanthan gum on pasting and noodle-making properties of potato, corn and mung bean starches. *Journal of Food Science and Technology*, 52, 8113-8121.
- Shevkani, K., Kaur, A., Kumar, S., & Singh, N. (2015). Cowpea protein isolates: functional properties and application in gluten-free rice muffins. *LWT-Food Science and Technology*, 63, 927-933.
- Singh, J.P., Kaur, A., Shevkani, K., & Singh, N. (2015). Influence of jambolan (*Syzygium cumini*) and xanthan gum incorporation on the physicochemical, antioxidant and sensory properties of gluten-free eggless rice muffins. *International Journal of Food Science and Technology*, 50, 1190-1197.
- Kaur, A., Kaur, S., Singh, M., Singh, N., Shevkani, K., & Singh, B. (2015). Effect of banana flour, screw speed and temperature on extrusion behaviour of corn extrudates. *Journal of Food Science and Technology*, 52, 4276-4285.
- Singh, J.P., Kaur, A., Singh, N., Nim, L., Shevkani, K., Kaur, H., & Arora, D.S. (2016). In vitro antioxidant and antimicrobial properties of jambolan (*Syzygium cumini*) fruit polyphenols. *LWT-Food Science and Technology*, 65, 1025-1030.
- Singh, J.P., Kaur, A., Shevkani, K., Singh, N., & Singh, B. (2016). Physicochemical characterisation of corn extrudates prepared with varying levels of beetroot (*Beta vulgaris*) at different extrusion temperatures. *International Journal of Food Science and Technology*, 51, 911-919.
- Singh, N., Kaur, N., Katyal, M., Kaur, A., & Shevkani, K. (2016). Characteristics of starch separated from coarse and fine flour fractions obtained from hard, medium-hard and soft Indian wheat cultivars. *Starch-Stärke*.
- Kaur, A., Shevkani, K., Katyal, M., Singh, N., Ahlawat, A.K., & Singh, A.M. (2016). Physicochemical and rheological properties of starch and flour from different durum

wheat varieties and their relationships with noodle quality. *Journal of Food Science and Technology*, 53, 2127-2138.

## **B. Book chapters**

- Singh, N., Singh, S., & Shevkani, K. (2011). Maize: composition, bioactive constituents and unleavened bread; Chapter 9 (p 89-99). In: *Flour and Breads and their Fortification in Health and Disease*. Publisher: Academic Press, Elsevier.
- Singh, N., Kaur, A., & Shevkani, K. (2014). Maize: grain structure, composition, milling, and starch characteristics; Chapter 5 (p 65-76). In: *Maize: Nutrition dynamics and novel uses*. Publisher: Springer.
- Singh, N., Kaur, A., Shevkani, K., & Ezekiel, R. (2014). Potato: production, composition and starch processing; Chapter 2 (p 23-48). In: *Advances in Food Science and Nutrition* (Volume 2). Publisher: Scrivener Publishing LLC.

## **PROFESSIONAL MEMBERSHIP**

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- Member of Association of Food Scientists and Technologists (India).

## **AWARDS/OTHER QUALIFICATIONS**

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- CSIR-Senior Research Fellowship (2012)
- National Eligibility Test (2012)