

Profile:

- **Project submitted in SERB:** "DEVELOPMENT AND NUTRITIONAL ANALYSIS OF VALUE ADDED PRODUCTS WITH URTICA SIMENSIS POWDER".
- **Award received in International Conference: (Best paper presentation)**
 - Saharan, V. & Jood, S. (2018) Proximate, energy and fatty acid profile activity in breads supplemented with *Spirulina platensis* powder. International conference on 'Recent trends in agriculture, food science, forestry, horticulture, aquaculture, animal sciences, biodiversity and climate change'.
- **Research paper published**
 - Saharan V, Jood S. Vitamins, minerals, protein digestibility and antioxidant activity of bread enriched with *spirulina platensis* powder. *International Journal of Agriculture Sciences*. 2017. **9**(9): 3917 – 3919.
 - Saharan V, Jood S. Quality characteristics of noodles enriched with *spirulina platensis* powder. *International Journal of Agriculture Sciences*. 2017. **9**(14): 4091-4094.
 - Saharan V, Jood S, Kumari A. Nutritional, sensory and shelf life of buns enriched with *Spirulina platensis* powder. *Annals of Agri. Bio. Research*. 2017.
 - Saharan V, Jood S. Nutritional composition of *Spirulina platensis* powder and its acceptability in food products. *International Journal of Advanced Research*. 2017. **5**(6): 2295-2300.
 - Saharan V, Jood S. Dietary fibre, *in vitro* protein, total lysine, vitamin and antioxidant activity of noodles enriched with *spirulina platensis* powder. *Annals of Biology*. 2017.
- **Paper presentation in conferences/seminar**
 - Verma, S., Saharan, V. & Chaudhary, A. (2015) Domestic violence against women: causes and consequences. National seminar on 'Gender sensitization: different aspects in present scenario'.

- Saharan, V. & Jood, S. (2016) Formation and organoleptic acceptability of value added food products using *Spirulina platensis*. National seminar on ‘Recent approaches to sustainable research and development of aromatic and medicinal plants’.
- Saharan, V. & Jood, S. (2017) Nutritional composition and acceptability in *Spirulina* supplemented buns. National conference on ‘Food safety, nutrition security and sustainability’.
- Saharan, V. & Jood, S. (2017) Enrichment of breads with *Spirulina platensis* powder. International conference on ‘Gender issues and socio-economic perspectives for sustainable rural development’.
- Saharan, V. & Jood, S. (2017) Chemical composition of *Spirulina platensis* powder and its suitability in development of value added products. International conference on ‘Gender issues and socio-economic perspectives for sustainable rural development’.
- Saharan, V. & Jood, S. (2017) Effect of storage on organoleptic acceptability and shelf life of *Spirulina* value added noodles. National conference on ‘Food processing for value addition: trends and innovations’.
- Saharan, V. & Jood, S. (2018) Proximate, energy and fatty acid profile activity in breads supplemented with *Spirulina platensis* powder. International conference on ‘Recent trends in agriculture, food science, forestry, horticulture, aquaculture, animal sciences, biodiversity and climate change’.
- Saharan, V. & Jood, S. (2019) Effects of the addition of *Spirulina platensis* powder on the nutritional properties of extruded products based on whole wheat flour. 3rd International conference on global initiatives in agricultural and applied sciences for eco friendly environment.