

Study Circle Papers

1. Optimisation of Production of Spice Based Non- Dairy Oats Milk and Studies on its Nutraceutical Properties : Angel Jasmine M J, Abhirami R, E. Jayashree* and Anees K
2. Use of edible coating for enhancing shelf life of fresh ginger under ambient and cold storage conditions : Anees K1., Abhirami R2., Ansari M F3., Biju C N1., E Jayasree1
3. Developing Multi-residue Method for Targeted Screening of Pesticide Residues in Ginger (*Zingiber officinale* Rosc.) by Liquid Chromatography with Tandem Mass Spectrometry : Leela N K., Anees K., Senthil Kumar CM., Arthana T., Karthika N
4. Optimization and Development of Spice Enriched Finger Millet Cookies : Arya Surendran A S, Bhagyalakshmi P, E. Jayashree *and Anees K
5. *Ralstonia* infected transcriptome of *Zingiber officinale* : Divya P syamaladevi, Karthika Raveendran, sheeja TE, Biju CN, Prasath Duraisamy
6. Root colonization studies to elucidate the endophytic association of drought tolerant isolates of *Trichoderma* spp in black pepper : Vijayasanthi K V, Titty Anna Thomas, Shalini M and Praveena R*
7. Impact of rainfall distribution on black pepper yield in Karnataka : Ankegowda, S.J., Krishnamurthy, K.S.,* Alagu Palmuthir Solai* and M.S. Shivakumar
8. Evaluation of PCR markers for mating type determination in *Phytophthora* spp. infecting black pepper : Fathimath Zumaila*, A. Jeevalatha, C. N. Biju
9. Zoospore-taxis and encystment-based methods for isolating *Phytophthora* from infested black pepper rhizospheric soil : C. S. Karthika, C. N. Biju* and A. Jeevalatha
10. Association of a novel virus belonging to the family Totiviridae with plant pathogenic *Colletotrichum gloeosporioides* isolated from cardamom. : Megha Das, A. I. Bhat*
11. Spices pave way for tribal welfare : Sharon Aravind*, Parshuram Sial1, Krishnamurthy K. S and Rema J