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PROFILE

- PhD in Food Technology (2021-2025) from Integral University, Lucknow.
- M. Tech in Food Technology (2018-2020) from Jamia Hamdard, New Delhi, with 8.22 CGPA.
- B.Tech in Food Technology (2014-2018) from Integral University, Lucknow, securing second place (silver medalist) with 83%.

RESEARCH INTEREST:

- Valorization of underutilized food resources
- Extraction and characterization of bioactive compounds
- Dietary fiber enrichment and applications
- Novel food processing and packaging techniques
- Functional foods and nutraceuticals
- Food safety and quality assurance

EXPERIENCE:

August 18, 2025-Present: Assistant Professor of Food Technology, Integral University, Lucknow, UP, INDIA.

May 21, 2021 to June 01, 2022: Assistant Professor of Food Technology, Shri Ramswaroop Memorial University, Lucknow, UP, INDIA.

SUMMARY OF RESEARCH ACCOMPLISHMENT:

- Awarded Second prize in poster presentation on a poster entitled “Ultrasound-Assisted Osmo-Convectively dehydrated Papaya Slice: Effect on quality & Texture Attributes” at the first research meet 2022, organised by, Department of Bioengineering, Integral University, Lucknow.
- Awarded First prize in Oral Presentation on paper entitled “Extraction of Dietary Fibre from Under-utilised *Neolamarckia cadamba* fruit: A Valorization Approach” , in the first industry academia meet & International conference on trends and innovations in science & engineering (TISECON) 2025 held on 20th to 22nd February, 2025, in the Department of Bioengineering, Integral University, Lucknow.

COURSE TAUGHT:

- Food Engineering
- Food Preservation Techniques
- Fruits and Vegetable Processing
- Meat, Fish and Poultry Technology
- Engineering Properties of Foods and Food Storage Technology
- Functional Foods and Nutraceuticals
- Food Packaging Technology
- Food and Nutrition
- Food Hygiene and Sanitation
- Cereal and Legume Technology

ADMINISTRATIVE/DEPARTMENTAL RESPONSIBILITY

- Course coordinator of B.Tech. Food Technology course

PUBLISHED/ACCEPTED SCI/SCOPUS RESEARCH PAPERS

- Siddiqui, H., Sultan, Z., Yousuf, O., Malik, M., & Younis, K. (2023). A review of the health benefits, functional properties, and ultrasound- assisted dietary fibre extraction. *Bioactive Carbohydrates and Dietary Fibre*, 30, 100356. <https://doi.org/10.1016/j.bcdf.2023.100356>
- Siddiqui, H., Younis, K., Farooqui, A., & Osama, K. (2024). Extracting insoluble dietary fiber from Kadam fruit (*Neolamarckia cadamba*) and its characterization. *Journal of Food Measurement and Characterization*, 1-11. <https://doi.org/10.1007/s11694-024-02682-9>

BOOK CHAPTERS

- Hina Siddiqui and Kaiser Younis. Innovative technique in food processing. In Technological advances and innovations in Food Processing. Book chapter
 - Hina Siddiqui, Hanna Sara Johnson, Kaiser Younis, Alvina Farooqui and Khwaja Osama Challenges and Opportunities for the Plant-Based Food Industry. *The Future of Plant Protein: Innovations, Challenges, and Opportunities* (Springer)
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