

**Girish M. Ganjyal, Ph.D., MBA.**

**LIST OF PEER REVIEWED RESEARCH PUBLICATIONS**

**(Total of 65 as of January 1, 2021)**

As of January 1, 2021, total citations: 1315; h-index: 20; i10-index: 38;  
(Source: <https://scholar.google.com/citations?user=u3xuFpcAAAAJ&hl=en>)

\* Dr. Ganjyal as the corresponding author and major author

† Dr. Ganjyal's graduate student

**2021**

65. Xie F<sup>†</sup>, Gu BJ<sup>†</sup>, Saunders SR, and **Ganjyal GM\***. 2021. High methoxyl pectin enhances the expansion characteristics of the cornstarch relative to the low methoxyl pectin. *Food Hydrocolloids*. 110(2021): 106131. <https://doi.org/10.1016/j.foodhyd.2020.106131>

**2020**

64. Dey D<sup>†</sup>, Ritcher JK<sup>†</sup>, Ek P<sup>†</sup>, Gu BJ<sup>†</sup>, and **Ganjyal GM\***. 2020. A review of food processing by-products utilization in extrusion processing. *Frontiers (Sustainable Food Systems)*. Vol. 4. Article: 603751. doi: 10.3389/fsufs.2020.603751.

63. Pietrysiak E<sup>†</sup>, Zhu Y<sup>†</sup>, Gu BJ<sup>†</sup>, and **Ganjyal GM\***. 2020. Whole nuña bean (*Phaseolus vulgaris* L.) flour showed higher direct expansion during extrusion processing at relatively lower temperatures. *Journal of Food Science*. 85(7): 2134-2142. <https://doi.org/10.1111/1750-3841.15180>.

62. Rangira I<sup>†</sup>, Gu BJ<sup>†</sup>, Ek P<sup>†</sup>, and **Ganjyal GM\***. 2020. Pea starch exhibits excellent expansion characteristics under relatively lower temperatures during extrusion cooking. *Journal of Food Science*. 85(10): 3333-3344. <https://doi.org/10.1111/1750-3841.15450>.

61. Kowalski RJ<sup>†</sup>, Gu BJ<sup>†</sup>, Hause JP<sup>†</sup>, Pietrysiak E<sup>†</sup>, Dhumal G<sup>†</sup>, Campbell H<sup>†</sup>, **Ganjyal GM\***. 2020. Waxy Wheat Extrusion: Impacts of Twin-Screw Extrusion on Hard Red Waxy Wheat Flour. *Cereal Chemistry*. <https://doi.org/10.1002/cche.10333>

60. Yang R, Xu J, Lombardo S, **Ganjyal GM**, and Tang J. 2020. Desiccation in oil protects bacteria in thermal processing. *Food Research International*. 137 (November): 109519. <https://doi.org/10.1016/j.foodres.2020.109519>

59. Gu BJ<sup>†</sup>, Wang J, Wolcott MP, and **Ganjyal GM\***. 2020. Optimized screw profile design proved to inhibit re-agglomeration that occurs during extrusion of fine-milled forest residuals for producing fermentable sugars. *Industrial Crops and Products*. 54(15): <https://doi.org/10.1016/j.indcrop.2020.112730>

58. Pietrysiak E<sup>†</sup>, Kummer J<sup>†</sup>, Hanrahan I, **Ganjyal GM\***. 2020. Hurdle effect of hot air impingement drying and surfactant-sanitizer wash on removal of *Listeria innocua* from fresh apples. *Journal of Food Protection*. 83(9): 1488-1494. <https://doi.org/10.4315/JFP-20-078>.

57. Pietrysiak E<sup>†</sup>, Gu BJ<sup>†</sup>, Zhu Y, and **Ganjyal GM\***. 2020. Whole nuña bean (*Phaseolus vulgaris* L.) flour showed higher direct expansion during extrusion processing at relatively lower temperatures. *Journal of Food Science*. <http://dx.doi.org/10.1111/1750-3841.15180>.

56. Gu BJ<sup>†</sup>, Masli MDP<sup>†</sup>, and **Ganjyal GM\***. 2020. Whole faba bean flour exhibits unique expansion characteristics relative to the whole flours of lima, pinto, and red kidney beans during extrusion. *Journal of Food Science*. 85(2): 404-413.

**2019**

55. Kaisangsri N<sup>†</sup>, Kowalski RJ<sup>†</sup>, Kerdchoechuen O, Laohakunjit N, **Ganjyal GM\***. 2019. Cellulose fiber enhances the physical characteristics of extruded biodegradable cassava starch foams. *Industrial Crops and Products*. 142: 111810.  
<https://doi.org/10.1016/j.indcrop.2019.111810>
54. Pietrysiak E<sup>†</sup>, Smith S, **Ganjyal GM\***. 2019. Food Safety Interventions to Control *Listeria monocytogenes* in the Fresh Apple Packing Industry: A Review. *Comprehensive Reviews in Food Science and Food Safety*. 18: 1705-1726.  
<https://doi.org/10.1111/1541-4337.12496>
53. Pietrysiak E<sup>†</sup>, Kummer J<sup>†</sup>, Hanrahan I, **Ganjyal GM\***. 2019. Efficacy of surfactant combined with peracetic acid in removing *Listeria innocua* from fresh apples. *Journal of Food Protection*. 82(11): 1965-1972.  
<https://doi.org/10.4315/0362-028X.JFP-19-064>
52. Ek P<sup>†</sup> and **Ganjyal GM\***. Extrusion Processing of Waxy Wheat and Whole Grain Quinoa Flours. *Cereal Foods World*. 64(6).  
<https://doi.org/10.1094/CFW-64-6-0067>
51. Ryu D, Kowalski RJ<sup>†</sup>, **Ganjyal GM**, Lee HJ. 2019. Reduction of ochratoxin A in oats and rice by twin-screw extrusion processing with baking soda. *Food Control*. 105: 21-28.  
<https://doi.org/10.1016/j.foodcont.2019.05.014>
50. Chen YS, Aluwi NA, Saunders SR, **Ganjyal GM**, Medina-Meza IG. 2019. Metabolic fingerprinting unveils quinoa oil as a source of bioactive phytochemicals. *Food Chemistry*. 286: 592–599.  
<https://doi.org/10.1016/j.foodchem.2019.02.016>
49. Wang S<sup>†</sup>, Kowalski RJ<sup>†</sup>, Kang Y, Kiszonas AM, Zhu M, **Ganjyal GM\***. 2019. Impacts of the inclusion of various fruit pomace types on the expansion of corn starch extrudate. *LWT*. 110:223-230.  
<https://doi.org/10.1016/j.lwt.2019.03.094>
48. Baidoo E<sup>†</sup>, Murphy KM, and **Ganjyal GM\***. 2019. Hulled varieties of Barley showed better expansion characteristics compared to hull-less varieties during twin-screw extrusion. *Cereal Chemistry*. 96(2): 391-404.  
<https://doi.org/10.1002/cche.10138>
47. Gu BJ<sup>†</sup>, Dhumal GS<sup>†</sup>, Wolcott MP, and **Ganjyal GM\***. 2019. Disruption of lignocellulosic biomass along the length of the screws with different screw elements in a twin-screw extruder. *Bioresource Technology*. 275: 266-271.  
<https://doi.org/10.1016/j.biortech.2018.12.033>
46. Lee HJ, Gu BJ<sup>†</sup>, **Ganjyal GM**, Ryu D. 2019. Reduction of ochratoxin A in direct steam injected oat-based infant cereals with baking soda. *Food Control*. 96: 441-444.  
<https://doi.org/10.1016/j.foodcont.2018.10.001>
45. Kharat S, Medina-Meza IG<sup>†</sup>, Kowalski RJ<sup>†</sup>, Hosamani A, Ramachandra CT, Hiregoudar S, and **Ganjyal GM\***. 2019. Extrusion processing characteristics of whole grain flours of select major millets (foxtail, finger, and pearl). *Food and Bioproducts Processing*. 114: 60–71.  
<https://doi.org/10.1016/j.fbp.2018.07.002>

## **2018**

44. Gu BJ<sup>†</sup>, Wang J, Wolcott MP, and **Ganjyal GM\***. 2018. Pretreatment with lower feed moisture and lower extrusion temperatures aids in the increase in the fermentable sugar yields from fine-milled Douglas-fir. *Bioresource Technology*. (2018): 262-268.  
<https://doi.org/10.1016/j.biortech.2018.08.109>
43. Masli MDP<sup>†</sup>, Gu BJ<sup>†</sup>, Rasco BA, and **Ganjyal GM\***. 2018. Fiber-Rich Food Processing Byproducts Enhance the Expansion of Cornstarch Extrudates. *Journal of Food Science*. 83(9): 2117-2327.  
<https://doi.org/10.1111/1750-3841.14290>
42. Pietrysiak E<sup>†</sup>, **Ganjyal GM\***. 2018. Apple Peel Morphology and Attachment of *Listeria Innocua* through Aqueous Environment as shown by Scanning Electron Microscopy. *Food Control*. 92: 362-369.  
<https://doi.org/10.1016/j.foodcont.2018.04.049>
41. Kowalski RJ<sup>†</sup>, Li C<sup>†</sup>, **Ganjyal GM\***. 2018. Optimizing twin-screw extrusion processing through regression modeling and genetic algorithms. *Journal of Food Engineering*. 234:50-56.  
<https://doi.org/10.1016/j.jfoodeng.2018.04.004>
40. Fu Y, Gu BJ<sup>†</sup>, Wang J, Gao J, **Ganjyal GM**, Wolcott MP. 2018. Novel micronized woody biomass process for production of cost-effective clean fermentable sugars. *Bioresource Technology*. 260: 311-320.  
<https://doi.org/10.1016/j.biortech.2018.03.096>
39. Masli MDP<sup>†</sup>, Rasco BA, and **Ganjyal GM\***. 2018. Composition and physicochemical characterization of fiber-rich food processing byproducts. *Journal of Food Science*. 83(4): 956-965.  
<https://doi.org/10.1111/1750-3841.14081>
38. Gu BJ<sup>†</sup>, Wang J, Wolcott MP, and **Ganjyal GM\***. 2018. Increased the sugar yield from pre-milled Douglas-fir forest residuals with lower energy consumption by using planetary ball milling. *Bioresource Technology*. 251(2018): 93-98.  
<https://doi.org/10.1016/j.biortech.2017.11.103>
37. Pietrysiak E<sup>†</sup>, Smith DM, Smith BM, **Ganjyal GM\***. 2018. Enhanced Functionality of Pear-Rice Protein Isolate Blends through Direct Steam Injection Processing. *Food Chemistry*. 243 (2018): 338-344.  
<https://doi.org/10.1016/j.foodchem.2017.09.132>
36. Kowalski RJ<sup>†</sup>, Hause JP<sup>†</sup>, Joyner (Melito) H, **Ganjyal GM\***. 2018. Waxy flour degradation as impacted by screw geometry and specific mechanical energy through a co-rotating twin screw extruder. *Food Chemistry*. 239 (2018): 688–696.  
<https://doi.org/10.1016/j.foodchem.2017.06.120>

## **2017**

35. Bibi S, Kowalski JR<sup>†</sup>, Zhang S, **Ganjyal GM**, Zhu JM (2017) Stability and Functionality of Grape Pomace used as a Nutritive Additive During Extrusion Process. *J Food Process Technology*. 8: 680.  
DOI: 10.4172/2157-7110.1000680

34. Kallu S<sup>†</sup>, Kowalski RJ<sup>†</sup>, **Ganjyal GM\***. 2017. Impacts of Cellulose Fiber Particle Sizes and Starch Types on Expansion during Extrusion Processing. *Journal of Food Science*. 82(7): 1647–1656.  
<https://doi.org/10.1111/1750-3841.13756>
33. Aluwi NA<sup>†</sup>, Murphy K, and **Ganjyal GM\***. 2017. Physicochemical Characterization of Different Varieties of Quinoa. *Cereal Chemistry*. 94(5): 847-856.  
<https://doi.org/10.1094/CCHEM-10-16-0251-R>
32. Kowalski RJ<sup>†</sup>, Meldrum A, Morris CF, Joyner H, **Ganjyal GM\***. 2017. Waxy wheat flour as a freeze-thaw stable ingredient through rheological studies. *Food and Bioprocess Technology*. 10(7): 1281-1296.  
<https://doi.org/10.1007/s11947-017-1899-y>
31. Lee JL, Dahal S, Perez EG, Kowalski RJ, **Ganjyal GM**, Ryu D. 2017. Reduction of Ochratoxin A in Oat Flakes by Twin-Screw Extrusion Processing. *Journal of Food Protection*. 80(10): 1628-1634.  
<https://doi.org/10.4315/0362-028X.JFP-16-559>
30. Li C<sup>†</sup> and **Ganjyal GM\***. 2017. Chemical composition, pasting and thermal properties of selected varieties of twenty-two whole pea and lentil flours. *Cereal Chemistry*. 94(3): 392-399.  
<https://doi.org/10.1094/CCHEM-04-16-0080-R>
29. Li C<sup>†</sup>, Kowalski RJ<sup>†</sup>, Li L and **Ganjyal GM\***. 2017. Extrusion characteristics of select varieties of dry whole yellow and green pea flours. *Cereal Chemistry*. 94(3): 385-391.  
<https://doi.org/10.1094/CCHEM-04-16-0079-R>
28. Wang S<sup>†</sup>, Kowalski RJ<sup>†</sup>, Kang Y, Kiszonas AM, Zhu M, **Ganjyal GM\***. 2017. Effects of the particle sizes and levels of inclusions of cherry pomace on the physical and structural properties of direct expanded corn starch. *Food and Bioprocess Technology*. 10(2017):394-406.  
<https://doi.org/10.1007/s11947-016-1824-9>
27. Bajaj PR, Bhunia K, Kleiner L, Joyner (Melito) HS, Smith D, **Ganjyal G** & Sablani SS. 2017. Improving functional properties of pea protein isolate for microencapsulation of flaxseed oil. *Journal of Microencapsulation*. 34(2):218-230.  
<https://doi.org/10.1080/02652048.2017.1317045>
26. Habiyaemye C, Matanguihan JB, Guedes JD, **Ganjyal GM**, Whiteman MR, Kidwell KK, Murphy KM. 2017. Proso Millet (*Panicum miliaceum* L.) and its Potential for Cultivation in the Pacific Northwest, U.S.A.: A Review. *Frontiers*. 7(1971): 1-17.  
<https://doi.org/10.3389/fpls.2016.01961>

## **2016**

25. Aluwi NA<sup>†</sup>, Gu BJ<sup>†</sup>, Dhumal GS<sup>†</sup>, Medina-Meza IG<sup>†</sup>, Murphy K, and **Ganjyal GM\***. 2016. Impacts of scarification and degermination on the expansion characteristics of select quinoa varieties during extrusion processing. *Journal of Food Science*. 81(12): E2939-E2949.  
<https://doi.org/10.1016/j.foodchem.2005.12.001>
24. Fleischman EF, Kowalski RJ<sup>†</sup>, Morris CF, Nguyen T, Li C, **Ganjyal GM** and Ross CF. 2016. Physical, textural and antioxidant properties of extruded waxy wheat flour snack supplemented with several varieties of bran. *Journal of Food Science*. 81(11): E2726-E2733.  
<https://doi.org/10.1111/1750-3841.13511>

23. Medina-Meza IG<sup>†</sup>, Aluwi N<sup>†</sup>, Saunders S and **Ganjyal GM\***. 2016. GC–MS Profiling of Triterpenoid Saponins from 28 Quinoa Varieties (*Chenopodium quinoa* Willd.) Grown in Washington State. *Journal of Agricultural and Food Chemistry*. 64: 8583-8591.  
<https://doi.org/10.1021/acs.jafc.6b02156>
22. Millin TM<sup>†</sup>, Medina-Meza IG<sup>†</sup>, Walters B, Huber KC, Rasco BA, and **Ganjyal GM\***. 2016. Changes in the physical and structural properties of French fries during the par and finish frying processes resulting from frying oil temperatures. *Food and Bioprocess Technology*. 9: 2080 – 2091.  
<https://doi.org/10.1007/s11947-016-1790-2>
21. Kowalski RJ<sup>†</sup>, Gabriela MI<sup>†</sup>, Thapa B<sup>†</sup>, Murphy K, and **Ganjyal GM\***. 2016. Extrusion processing of Quinoa (*Chenopodium quinoa* Willd.) var. Cherry Vanilla. *Journal of Cereal Science*, 70(July 2016): 91-98.  
<https://doi.org/10.1016/j.jcs.2016.05.024>
20. Ditudompo S, Takhar PS, **Ganjyal GM**, Hanna MA. 2016. Effect of extrusion conditions on expansion characteristics of cornstarch extrudates. *American Society of Agricultural and Biological Engineers*. 59 (4): 969-983.  
<https://doi.org/10.13031/trans.59.11467>
19. Kowalski RJ<sup>†</sup>, Morrow C, McDonald A, and **Ganjyal, GM\***. 2016. X-ray density profiler as a new tool to gain better understanding of the extruded products by measuring the cross-sectional density profiles. *Food Structure*. Vol 8(2016): 1-7.  
<http://dx.doi.org/10.1016/j.foostr.2016.03.001>
18. Kaisangsri N<sup>†</sup>, Kowalski RJ<sup>†</sup>, Wijesekara I<sup>†</sup>, Kerdchoechuen O, Laohakunjit N, **Ganjyal GM\***. 2016. Carrot pomace enhances the expansion and nutritional quality of corn starch extrudates. *LWT Food Science & Technology*. Vol 68(4): 391-399.  
<https://doi.org/10.1016/j.lwt.2015.12.016>

## **2015**

17. Kowalski RJ<sup>†</sup>, Morris C, and **Ganjyal GM\***. 2015. Waxy soft white wheat: Extrusion characteristics, thermal and rheological properties. *Cereal Chemistry*. Vol. 92(2): 145-153.  
<https://doi.org/10.1094/CCHEM-03-14-0039-R>
16. Rahman R, Hiregoudar S, Veeranagouda M, Ramachandra CT, Nidoni U, Roopa RS, Kowalski RJ<sup>†</sup>, and **Ganjyal GM\***. 2015. Effects of wheat grass powder incorporation on physiochemical properties of muffins. *International Journal Food Properties*. Vol. 18(4): 785-795.  
<https://doi.org/10.1080/10942912.2014.908389>

## **2013**

15. Ditudompo S, Takhar PS, **Ganjyal GM**, Hanna MA. 2013. The effect of temperature and moisture on the mechanical properties of extruded corn starch. *Journal of Texture Studies*. Vol. 44(3): 225-237.  
<https://doi.org/10.1111/jtxs.12013>

## **Before 2013**

14. Kumar A, **Ganjyal GM**, Jones DD and Hanna MA. 2007. Experimental determination of longitudinal expansion during extrusion of starches. *Cereal Chemistry*. 84(5): 480-484.  
<http://dx.doi.org/10.1094/CCHEM-84-5-0480>

13. Kumar A, **Ganjyal GM**, Jones DD and Hanna MA. 2007. Modeling residence time distribution in a twin-screw extruder as a series of ideal steady-state flow reactors. *Journal of Food Engineering*. 84(3): 441-448.  
<https://doi.org/10.1016/j.jfoodeng.2007.06.017>
12. **Ganjyal GM**, Weber R, Hanna MA. 2006. Laboratory composting of starch acetate and polylactic acid blended foams. *Bioresource Technology*. 98(16): 3176-3179.  
<https://doi.org/10.1016/j.biortech.2006.10.030>
11. **Ganjyal GM**, Hanna MA. 2006. Role of blowing agents during extrusion of high amylose starch acetate. *Cereal Chemistry*. 83(6): 577-583.  
<https://doi.org/10.1094/CC-83-0577>
10. **Ganjyal GM**, Fang Q, Hanna MA. 2006. Freezing points and small-scale deicing tests of deicers prepared from grain sorghum. *Bioresource Technology*. 98(15): 2814-2818.  
<https://doi.org/10.1016/j.biortech.2006.07.042>
9. **Ganjyal GM**, Hanna MA, Supprung, P, Noomhorm, A and Jones DD. 2006. Modeling selected properties of extruded rice flour and rice starch by neural networks and statistics. *Cereal Chemistry*. 83(3): 223-227. <https://doi.org/10.1094/CC-83-0223>
8. Kumar A., **Ganjyal GM**, Hanna MA, Jones DD. 2006. Digital image processing for measurement of residence time distribution in a laboratory extruder. *Journal of Food Engineering*. 75(2006): 237-244. <https://doi.org/10.1016/j.jfoodeng.2005.04.025>
7. Wang LJ, **Ganjyal GM**, Weller CL, Jones DD, Hanna MA. 2005. Modeling of bubble growth dynamics and no-isothermal expansion in starch-based foam during extrusion. *Advances in Polymer Technology*. 24(1): 29-45. <https://doi.org/10.1002/adv.20030>
6. **Ganjyal**, Hanna MA, Devadattam DSK. 2005. Processing of Sapota (sapodilla): Powdering aspects. *Food Technology*. 3(3): 326-330.  
<http://medwelljournals.com/abstract/?doi=jftech.2005.326.330>
5. **Ganjyal GM**, Reddy N, Yang YQ and Hanna MA. 2004. Biodegradable packaging foams of starch acetate blended with corn stalk fibers. *Journal of Applied Polymer Science*. Vol. 93: 2627-2633. <https://doi.org/10.1002/app.20843>
4. Wang LJ, **Ganjyal GM**, Weller CL, Jones DD, Hanna MA. 2004. Finite Element Modeling of Fluid Flow, Heat Transfer, and Melting of Biomaterials in a Single-screw Extruder. *Journal of Food Science*. Vol. 69(5): E212-E223.  
<https://doi.org/10.1111/j.1365-2621.2004.tb10712.x>
3. **Ganjyal GM**, Hanna MA. 2004. Effects of extruder die nozzle dimensions on expansion and micrographic characteristics of acetylated starch. *Starch/Starke*. Vol. 56 (3): 108-117.  
<https://doi.org/10.1002/star.200300200>
2. **Ganjyal GM**, Jones DD, Hanna MA. 2003. Modeling Selected Properties of Extruded Waxy Maize Cross-Linked Starches with Neural Networks. *Journal of Food Science*. Vol. 68(4): 1348-1388.  
<https://doi.org/10.1111/j.1365-2621.2003.tb09654.x>
1. **Ganjyal GM** & Hanna MA. 2002. A review on residence time distribution (RTD) in food extruders and study on the potential of neural networks in RTD modeling. *Journal of Food Science*. Vol. 67(6): 1996-2002.  
<https://doi.org/10.1111/j.1365-2621.2002.tb09491.x>

**LIST OF PEER REVIEWED EXTENSION PUBLICATIONS**  
**(Total of 11 as of January 1, 2020)**

\* Dr. Ganjyal as the corresponding author and major author

† Dr. Ganjyal's graduate student or Post-Doc

11. Pietrysiak E<sup>†</sup> and **Ganjyal GM\***. 2020. Developing a Food Safety Plan: An Overview. (In Press).
10. Pietrysiak E<sup>†</sup> and **Ganjyal GM\***. 2020. Food Safety Hazards: An Overview. WSU Extension. FS351E. <https://pubs.extension.wsu.edu/food-safety-hazards-an-overview>.
9. Pietrysiak E<sup>†</sup> and **Ganjyal GM\***. 2020. Current Good Manufacturing Practices: An Overview. WSU Extension. FS350E. <https://pubs.extension.wsu.edu/current-good-manufacturing-practices-an-overview>.
8. Pietrysiak E<sup>†</sup>, Smith D, **Ganjyal GM\***. 2020. Washington State Very Small Food Processors: An Overview of What You Need to Know about FSMA.... *WSU Extension Publication*. FS343E. <https://pubs.extension.wsu.edu/washington-state-very-small-food-processors-an-overview-of-what-you-need-to-know-about-fsma>.
7. Pietrysiak E<sup>†</sup> and **Ganjyal GM\***. 2020. Foreign Supplier Verification Programs (FSVP): An Overview. WSU Extension. *WSU Extension Publication*. FS341E. <https://pubs.extension.wsu.edu/foreign-supplier-verification-programs-fsvp-an-overview>.
6. Pietrysiak E<sup>†</sup>, Rasco B, **Ganjyal GM\*** and Coles CG. 2019. Preventive Controls Qualified Individual: Roles and Responsibilities. *Cereal Foods World*. 64(2). <https://doi.org/10.1094/CFW-64-2-0018>
5. **Ganjyal GM\*** and Coles CG. 2017. Preventive Controls for Human Food: An overview. *WSU Extension Publication*. FS282E: 1-6. <http://pubs.cahnrs.wsu.edu/publications/pubs/fs282e/>
4. Smith SA, Medina-Meza IG<sup>†</sup> and **Ganjyal GM**. 2017. Peaches: Value-Added Food Products. *WSU Extension Publication*. TB46E. 1-11. <http://pubs.cahnrs.wsu.edu/publications/pubs/tb46e/>
3. Gu B<sup>†</sup>, Kowalski RJ<sup>†</sup>, **Ganjyal GM**. 2017. Food Extrusion Processing: An Overview. *WSU Extension Publication*. FS264E: 1-5. <http://pubs.cahnrs.wsu.edu/publications/pubs/fs264e/>
2. Kalambur S, **Ganjyal GM\***. 2015. Raising the profile of food processing. *Cereal Foods World*. Vol. 60(1): 18-26. <https://www.cerealsgrains.org/publications/plexus/cfw/pastissues/2015/documents/CFW-60-1-0018.pdf>
1. Backman CS, **Ganjyal GM**. 2015. Tips for marketing quality salmon harvests direct to consumer. *WSU Extension Publication*. FS183E: 1-4. <http://pubs.cahnrs.wsu.edu/publications/pubs/fs183e/>