

Dr. Rajeev Kumar

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Career Objective

Aim to work on challenging assignments that will present me the opportunity to put my abilities towards the organizational as well as personal growth in the respective field.

Job profile:

- **Assistant Professor** (15/04/23-till date), **A D Patel Institute of Technology, CVM University**, Anand
- **Assistant Professor** (05/04/23-29/02/24), **Phulo Jhano Murmu College of Dairy Technology, Birsa Agriculture University**, Ranchi.
- **Assistant Professor** (22/07/19- 17-01-23), **Uttaranchal University (NAAC A+), Dehradun.**
- **Senior Research Fellow** (02/04/12-30/09/14), Department of Food and Post Harvest Technology, Indian Agriculture Research Institute (IARI), New Delhi.
- **Senior Research Fellow** (10/12/11-31/03/12), Department of Dairy Technology Division, National Dairy Research Institute (NDRI), Karnal,.

Professional Qualification

- **Ph.D.** - Dairy Technology- (2015-2021) National Dairy Research Institute, Karnal
- **M.Tech-** Food Technology with research in Dairy Technology- (2009-11) Jamia Hamdard University, New Delhi
- **B.Tech** - Dairy Technology-(2004-08) Allahabad Agricultural Institute, Allahabad

Research Work:

- ✓ Ph.D. thesis entitled:- **“Development of oil-in-water nanoemulsion using low-energy emulsification techniques for potential delivery of ω -3 fatty acids”**
- ✓ **M.Tech thesis** entitled:- **“A Study on use of fine lees for value addition in Ice cream”**
- ✓ Project undergone on **“Nutritional ingredients for weight management”** at Dabur Research Development center, Sahibabad

- ✓ Research Supervision to M.Sc. students.
- ✓ **Research areas:** Macro/nanoencapsulation, nanoemulsions, protein fractions and protein hydrolysates, Ice cream and frozen desserts, Rheology and microstructure, wastage utilization, functional dairy products

Publications

- **Kumar, R.**, Hussain,S.A., Purkayastha, D (2023). Effect of Combination of Tween 80 with amphiphilic peptides on physical stability of nanoemulsion using low-energy emulsification technique- Asian Journal of Chemistry, 35(04):905-909
- **Kumar, R.**, Sharma, P., Dipsikha (2023). Enhancement of shelf life of guava fruits by application of chitosan based nanoemulsion, Asian Journal of Dairy & Food Research, doi10.18805/ajdfr.DR-2052
- **Kumar, R** & Hussain, S.A. (2021). Effect of Processing Parameters on Formation of Olive-Oil Nanoemulsion Using Low-Energy Emulsification Technique. International Journal of Fermented Food, **10**(01): 01-06 (**NAAS rated 3.93**)
- Mansoor A. A., Rana, S., & **Kumar R** (2020). Beetroot tremendous health benefits and recent trends of utilization: A Review, Internation Journal of current Research and Academic Review, 8(6):1-5
- Panwar N & **Kumar, R.** (2020). Fruit peels health benefits and potential uses-A review, International Journal of Current Advanced Research 9 (6), 21670-21672
- Chaudhary, S. & **Kumar R** (2020). Sapota attributed health benefits and its food applications:A review, International Journal of current research and academic review 8 (5), 124-128
- Kaintura P., Bhandari M.,& **Kumar R** (2020) Medicinal values of betel leaves and its application in food products: A review, The pharma Innovation 9 (6), 344-348 ((**NAAS rated 5.23**)
- Srivastava, A., **Kumar, R.**, Arora, A., Joshi, J., and Vishnoi, S (2019) Recent advances in preparation and functional properties of smoothie as food:A review, International Journal of Food and Fermentation Technology 9 (2), 1-12
- **Kumar, R** (2019) Encapsulation of lipophilic bioactive: a Review, Uttaranchal University Journal of Applied and Life Sciences Vol-2 (1): 27-34
- Sharma, A., **Kumar, R.**, Azad, A.A. & Adsule, P.G. (2015). “Use of fine wine lees for value addition in Ice cream”. Journal of Food Science and Technology, 52(1), pp: 592-596.

- Rudra, S.G., Sethi, S., Jha, S.K. & **Kumar, R.** Physico-Chemical and Functional Properties of Cowpea Protein Isolate as affected by dehydration technique. **Legumes research-An International Journal**.
- **Kumar, R** & Kar, A. Comparative Studies of Extraction and Functional Properties of Rice Bran Protein Fractions (2013). International Journal of Food & Fermentation Technology (**NAAS Rating 4.24**), 3(2): 101-106.
- **Kumar, R** & Kar, A. Macro encapsulation of Nutraceuticals Using Spray Freeze Drying Method: A Brief Review (2014). Indo Global Journal of Pharmaceutical Sciences, 4(2): 47-51.

Publications (Book Chapters/popular articles)

- Hydrogel classification and its emerging applications in the entitled book “Research trends in chemical sciences (volume20). Akinik Publications, New Delhi.
- Shaik, A., Kumar, R., & Singh, R.R.B (2018). Omega-3 fatty acid encapsulated matrix stabilized by casein protein hydrolysates using catastrophic phase inversion method, NDRI News,23:3

Seminar/Conference attended

- NAAC Sponsored Seminar on “Quality Enhancement and Sustenance in Higher Education” held on 18th November 2022 organized by Internal Quality Assurance Cell (IQAC) Uttaranchal University, Dehradun.
- Oral presentation on “Evaluation of physical and microstructure stability of olive oil-in-water nanoemulsion prepared by using emulsion phase inversion approach” in International conference of nanomaterials and nanodevices, Uttaranchal University, Dehradun dated on 22-04-2022.
- International workshop on scientific writing organized under Institute Development plan of Agricultural Higher education education project on 23th - 24th, 2021 organized at National Dairy Research Institute, Karnal, Haryana.
- Faculty Development Programme on “Advances in Applied Science and Teaching Methodology in current Scenario-2021” organized by School of Applied and Life Sciences, Dehradun from 12th June-25th June 2021
- Oral presentation on “Preparation and characterization of edible nanoemulsion using catastrophic phase inversion (Low-energy approach) at International conference on Bio and Nano Technologies for sustainable Agriculture, Food, Health, Energy and Industry (21-23 Feb, 2018) at Guru Jambheshwar University, Hisar.
- Abstract published on “Physico-Chemical and Functional Properties of Cowpea Protein Isolate as affected by dehydration technique” at the first International conference (10-12 Jan 2013) NIFTEM, Kundali, Sonapat.

Professional Membership

- Ordinary Member of Indian Dairy Association, New Delhi.
- Member of All India Food Processor Association, New Delhi.

Declaration: I hereby inform you that above information are correct according to best of my knowledge.

(RAJEEV KUMAR)