

CURRICULUM VITAE

1. **Name** : Dr. ANANT SHRIDHARRAO KULKARNI

2. **Academic qualification:**

Course/Degree	Board/University	Year of passing	% Marks/(C.G.P.A.)	Division
Ph.D. (FPT)	AAU, Anand	2009	70.80 (7.08/10.00)	I Div.
M.Tech. (Food Sci.)	Marathwada Agril. University, Parbhani	2000	87.10 (8.71/10.00)	I Div. (Distinction)
B.Tech. (Food Sci.)	Marathwada Agril. University, Parbhani	1998	78.10 (7.81/10.00)	I Div.
HACCP	IEC, Pune	2001	----	‘A’ Grade
NET (National Eligibility Test) Food Science & Technology	Agricultural Scientists Recruitment Board, ICAR, New Delhi.	2002	----	Qualified.
‘CCC’	DOEACC, New Delhi	2002	-----	‘B’ Grade

3. **Achievements:**

3(a) **Awards: 5**

1. Recipient of Chandubhai Patel (Vakil) Foundation, UK’s Shri P.L. Patel Research Award **for the best indigenous, innovative research paper during the year 2005-06 published in the subject of Food Processing** on Dec. 15th,2008 with the auspicious hands of **His Excellency Shri Naval Kishor Sharma, Governor of Gujarat.**
2. **Gold medal -Gujarat Association of Agricultural Sciences (GAAS) award for Best Ph.D. thesis research work on 12.01.2012 comprising Gold medal and citation** with auspicious hands of **Hon. Shri Bhalala, Agril. Minister, Govt. of Gujarat** at Ahmadabad.
3. **CharutarVidya Mandal conferred award for best Ph.D. work at 12th ADIT Annual Day on 25.04.2013** with the auspicious hands of **Dr. C.L. Patel, Chairman, CharutarVidya Mandal.**
4. **Best Alumni Award for excellence in research and academia** on the occasion of CFT-PBN Alumni meet – 2015 at Mumbai on 28.02.2015 with

the auspicious hands of **Hon. Shri Subhash Desai, Minister of Industries, Govt. of Maharashtra.**

5. Best Poster Presentation award in the 34th Biennial National Conference of Home Science Association of India (HSAI) on Incubation and Incubation Opportunities in Home Science for Self Reliant India at St. Teresa's College (Autonomous) Kochi, Kerala, India on 15-17.12.2022.

3(b) Agresco Recommendations: 4

4 research recommendations based on Ph.D. research work in Agresco at AAU, Anand in 2010-11 and Joint Agresco at NAU, Navsari in 2011-12.

1. Production technology of pumpkin powder.
2. Utilization of pumpkin powder for preparation of carotene biofortified biscuits.
3. Utilization of pumpkin powder for preparation of carotene biofortified *bhajjiya*.
4. Utilization of pumpkin powder for preparation of carotene biofortified ice-cream.

3(c) Scholarships: 3

1. **Ranked 8th in All India Combined Examination conducted by I.C.A.R., New Delhi (1998) for JRF (Food Technology).**
2. **I.C.A.R. Merit Scholarship for a period of 4 years (1994-1998).**
3. **Ministry of Defence (New Delhi) & Govt. of Maharashtra Joint Scholarship for a period of 5 years (1986-1991) at Sainik School Satara .**

4. Contribution in Academics :

1. Programme Chair BoS- Food Processing and Dairy Technology, The CVM University.
2. Member Board of Studies, Faculty of Engineering - Food Processing Technology - GTU, AAU, CVM University, Parul University.
3. Framing of syllabus for courses -Food chemistry, Technology of horticulture produce, Technology of food grains, Bakery and confectionary technology, Advances in Food Chemistry, Advances in

Food Preservation Technology for GTU, Gandhinagar and CVM University for Diploma, B.Tech. and M.Tech.

4. Member - VI Deans Committee- Food Technology, DARE, ICAR, New Delhi - Syllabus framing for B.Tech. (Food Technology) courses as per NEP guidelines and UGC frame work, rearrangement of syllabus as per the requirement for certificate, diploma and Degree in Food Technology under VI Deans Committee.
5. **Peer reviewer for “NAIP- Development of e-courses for B.Tech. (Agricultural Engineering)”.**
6. As a training and placement In charge of Food Processing Technology Department approached more than 500+ food industries across the country to place the students for inplant training and job. Played vital role in bridging the gap between food industries and academia.
7. **Achieved 100 % placement of BE(FPT) students during 2008 – 2015 by organizing campus recruitment drives.**
8. Organized regular industrial visits for B.Tech. (FPT) students across Gujarat.
9. Instrumental in starting Diploma and M.Tech. in Food Technology at ADIT.
10. Guided many students for their research projects on chocolate bloom, canning, banana fortified biscuits, composite flour biscuits, value addition of fruits and vegetables, Value added products from food industry waste etc....
11. Conducted classes for Diploma in Dairy and Fruits & Vegetables run by India Gandhi National Open University (IGNOU), New Delhi.
12. Guided many students for the preparation GATE, NET and FSO exam at ADIT and FPTBE, AAU, Anand.
13. Established laboratories of Food Chemistry, Fruits and Vegetable processing, Food Preparation laboratories.
14. Prepared laboratory manuals for courses - Food chemistry, Bakery and Confectionary technology, Byproducts and waste utilization, Technology

of food grains, Technology of horticultural produce, Food drying and dehydration, Food engineering operations.

15. Paper setter and examiner for Universities
 - a. Gujarat Technological University, Gandhinagar
 - b. Anand Agril. University, Anand
 - c. Sardar Krushinagar Dantiwada Agricultural University, Dantiwada
 - d. Sardar Patel University, V V Nagar
 - e. MahararanaPratap University of Agril. And Technology, Udaipur.
 - f. CVM University, V V Nagar

5. Administrative Contributions

1. Played key role as Deputy Management Representative for 9001:2008 and Quality Management System Coordinator to implement ISO 9001:2015 certification for the first time in academic institute in India at ADIT. Conducted 35+ internal auditor and 13 Surveillance audits of various ISO process.
2. Currently appointed as Chief Internal Auditor for ISO 9001:2015 certification of ADIT.
3. Admission coordinator at Institute level for Diploma ,B. Tech and M. Tech from 2020 to 2025 - during my tenure number of admissions have increased from 350 to 950 students.
4. Instrumental in starting the first chapter of AFSTI in Gujarat at Vallabh Vidyanagar, Anand in 2010 and served in the capacity of founder Secretary of AFSTI V V Nagar Chapter for 5 years.
5. Served as secretary and Treasurer of IST Faculty Chapter. During my tenure, ISTE ADIT Faculty Chapter received the Best ISTE Chapter Award at state and national level.
6. Served as member of various committees - National Start up Award Committee during IFCON 2018.
7. Panel member of Inter Departmental Panel for the assessment of food plant of Export Inspection Council (EIC), Ministry of Commerce, Govt. of India. Under this panel I have conducted the audits of Export Oriented

Units (EOI) such as AMUL, Kitchen Express, SUMUL, Sanstar Biotech, Global Gourmet, Capital Foods.

8. Core committee member Institute level at ADIT for National Board of Accreditation (NBA).
9. Core committee member Institute level at ADIT for Internal Quality Assurance Cell (IQAC).
10. Convener Food Safety and Standard Committee (Ref Act 2006) + Potable Water at ADIT institute level.
11. Convener Purchase and Write off Committee at ADIT institute level.
12. Convener SSIP Finance committee at ADIT institute level.
13. Member Anti Ragging Committee at ADIT institute level.
14. Member Grievance Redressal Cell at ADIT institute level.
15. Member ADIT Committee of Reforms at ADIT institute level.
16. Member Research Advisory committee (RAC) at ADIT institute level.
17. Member - Board of Scrutiny Committee for Institution of Engineers Local Chapter Election, Institution of Engineers, V V Nagar Chapter.
18. Member – Community Institutional Ethics Committee, G.J Patel Ayurveda Studies and Research and S. G. Patel Ayurveda Hospital and Maternity Home, New V V Nagar.
19. Hostel superintendent of ADIT Boys Hostel for 6 years.

6. Contributions in Research and Development:

1.Publications : List Attached

- a. Research Papers published in Journals: International -13, National - 05
- b. Books-02 , Book Chapters - 06
- c. Research papers presented in various national and international conferences seminar, symposia, summer and winter school - 23
- d. Popular articles - 06
- e. Research Guide:
 1. Guided: 02 M.Tech. (Food Technology) students
 2. Guiding: 01 Ph.D. student
 3. Ph.D. Co- Supervisor: 01 Student

4. Ph.D. DRC Member: 03 Students

2. Consultancy Research Project: 04

- i. Consultant for TIBO Speciality Food Pvt. Ltd., Mumbai for “Automation, formulation and shelf life extension of dalwada during 02.04.2012 to 09.12.2013. Grant Amount Rs. 2.5 lakh.
- ii. Consultant for Akashganga Food Pvt. Ltd. V V Nagar for “Development of hot extruded snack food Products” during 16.01.2013 to 28.03.2014. Grant Amount Rs. 2.5 lakh.
- iii. Consultant for Puro Wellness Pvt. Ltd, Mumbai for “Development and shelf life extension of healthy Papad” during 01.03.2019 to 09.03.2021. Grant Amount Rs. 2.5 lakh.
- iv. Consultant for Puro Wellness Pvt.Ltd, Mumbai for “Formulation and shelf life study of green gram papad” during 23.08.2021 to 14.03.2023. Grant Amount Rs. 2.5 lakh.

7. Editorial Board / Reviewer for journals namely-

Editorial Board:

Appointed on Editorial of “**International Journal of Food Science and Nutrition**” 16.09.2019 – 15.09.2025.

Reviewer:

- a. Beverage – SPRINGER Journal
- b. Journal of Food Science and Technology - SPRINGER Journal
- c. Indian Journal of Natural Products Research – NISCAIR Journal
- d. International Journal of Food Engineering - Berkeley Electronic Press
- e. Journal Food Measurements and Characterization - SPRINGER Journal
- f. Academia Journals

8. M.Tech. and Ph.D. thesis evaluator for various Universities

- a. Anand Agricultural University, Anand
- b. Vasantrya Naik Marathwada Agricultural University, Parbhani
- c. Sardar Krushinagar Dantiwada Agricultural University, Dantiwada
- d. MahararanaPratap University of Agril. And Technology, Udaipur
- e. Dr. Babasaheb Ambedkar Marathwada University, Sambhajinagar
- f. Mysore University, Mysore

9. Contribution as subject expert: Invited expert talks and lectures -14

1. Expert talk on “ ISO 22000, GMP,GHP” for the Food Safety Officers on 16.11.2011 organized by FSSAI, Ministry of Health, Govt. India at AMUL Dairy Anand.
2. Expert talk on “Quality of dehydrated food products” at Model Training Programme organized by AAU, Anand on 02.01.2012.
3. Expert lecture on “Traceability issues in Agribusiness” during ICAR sponsored Summer School on “Agribusiness & Marketing Information System”, organized at International Agri-Business Management Institute (IABMI), AAU, Anand on 20.07.2013.
4. Expert talk on “ Value addition of banana” during Banana Festival at Bharuch organized by NABARD, Rotary Club of Bharuch and NGO Farm Bridge at J P Arts and Science College, Bharuch on 23.02.2014.
5. Expert talk on “Traceability in food supply chain” during Summer School on “State of the Art Technologies in Food Engineering, sponsored by AICTE, New Delhi and organized by ADIT during 10-21, Aug. 2015.
6. Expert talk on “Entrepreneurship: Quality perspective”. Delivered
7. Expert talk during four weeks workshop on “Entrepreneurship Development” sponsored by EDI, Gandhinagar at ADIT, 26.08.2016.
8. Expert talk on “Research Scopes in Horticulture crop processing” in SANDHAN (All Gujarat Integrated Classroom, BISAG, Dept of Education- Govt. of Gujarat on 14.03.2017.
9. Expert lecture on “Value addition of fruits and vegetables” during Training-cum-coaching program for ICAR NET Examination at College of Food Processing Technology and Bioenergy, Anand Agri. University, Anand during the year 2013,2014,2015,2016,2017 and 2018.
10. Expert talk on “Technological aspects for production of papain from papaya” during training programme for entrepreneurs”, under Swadeshi Science Movement, Kerala, DST funded i-STED project, organized by Faculty of Food Processing Technology and Bio energy, AAU, Anand on 21.11.2018.
11. Expert talk on “Canning of Fruits and Vegetable” during advanced Entrepreneurship and Skill development programme at Food Processing

Technology and Bio energy, AAU, Anand under the aegis of MSME, Govt. of India on 14.3.2024.

12. Expert talk on “Blanching of fruits and vegetables” during advanced Entrepreneurship and Skill development programme at Food Processing Technology and Bio energy, AAU, Anand under the aegis of MSME, Govt. of India on 13.2.2024.

13. Expert talk on “Blanching of fruits and vegetables” during advanced Entrepreneurship and Skill development programme at Food Processing Technology and Bio energy, AAU, Anand under the aegis of MSME, Govt. of India on 10.3.2025.

14. Expert talk on “Traceability in Food Supply Chain” during Alumni lecture series at College of Food Technology, VNMKV, Parbhani on 17.11.2025.

10. Thesis / Dissertation:

Ph.D. (Food Processing Technology)

“Production Technology of Pumpkin Powder and its Utilization for Value Added Food Products”

M.Tech.(Food Sci.)

“Studies on production, functional and rheological attributes of Sorghum (*Sorghum bicolor* L. Moench.) Var. PVK-801 starch maltodextrin and their utilization in low calorie foodstuffs”

B.Tech.(Food Sci.)

“Studies on aseptic packaging and processing of foods”

11. Attended Training, Orientation & Refresher Programme, Summer School, Winter School, FDP:14

1. Attended research training on “Sweet Sorghum juice extraction and juice analysis” at National Research Centre for Sorghum, Hyderabad, from 25.09.2000 to 05.10.2000.
2. AICTE sponsored training programme on “Application of Biotechnology Engineering in Food Processing” attended at G.B.P.U.A. & T., Pantnagar during June 12.06.2006 to 24.06.2006.

3. Attended training programme on “HPLC, HPTLC and GAS CHROMATOGRAPHY/GC-MS” held at Sophisticated Instrumentation Centre for Applied Research & Testing (SICART) Vallabh Vidyanagar from 26.11.2007 to 28.11.2007.
4. Attended one month UGC sponsored 20th Orientation Programme at UGC Academic Staff College, Sardar Patel University during 11.11.2013 to 08.12.2013.
5. Attended two weeks AICTE sponsored summer school on “State of the Art Technologies in Food Engineering” at A D Patel Institute of Technology, New V V Nagar during 10.08.2015 to 21.08.2015.
6. Attended three weeks UGC sponsored 37th Refresher Course on ICT Application and Soft Skills (ID) at UGC- Human Resource Development Centre (UGC-HRDC),Sardar Patel University during 07.09.2015 to 27.09.2015.
7. Attended KIA workshop on parenting by Prof. Mahendra Chotalia, organized by H.M. Patel Career Development Centre at H.M. Patel Career Development Centre , V V Nagar, on 25.10.2018.
8. Attended KIA workshop on Team Creativity @ Workplace by Prof. Nikhil Zaveri, organized by H.M. Patel Career Development Centre at H.M. Patel Institute of English Research and Training, V V Nagar on 26.10.2018.
9. Attended KIA workshop on domain knowledge (Round – II) on Food and Chemical Engineering organized by H.M. Patel Career Development Centre at H.M. Patel Career Development Centre , V V Nagar, on 18 & 25.06.2019.
10. Attended KIA workshop on theme Aspects of liberal education on Psychological theories relevant for higher education organized by H.M. Patel Career Development Centre at H.M. Patel Career Development Centre , V V Nagar, on 20.01.2020.
11. Attended KIA workshop on theme Focus on global Gujarat on Technology for education organized by H.M. Patel Career Development Centre at H.M. Patel Career Development Centre , V V Nagar, on 04.02.2020.

12. Attended AICTE Training And Learning (ATAL) Academy Online Elementary Faculty Development Programme (FDP) on "Non-Thermal Processing of Food Products" from 29.06.2021 to 03.07.2021 at College of Food Processing Technology and Bio-Energy, AAU. Anand
13. Attended Faculty Development Programme on: National Innovation and Startup policy and activation of Institutional IIC organized by OpexAcceleratorsPvt. Ltd. from 08.03.2021 to 11.03.2021.
14. Attended AICTE Training And Learning (ATAL) Academy Online Faculty Development Programme (FDP) on "Green chemistry, sustainable agricultureand advances in food processing system" from 17.02.2025 to 22.02.2025 at Shri Sitarambhai Naranji Patel Institute of Technology, UmraKh, Bardoli.

12. Seminar, Conference, Workshop, FDP and Expert talks organized: 06

1. Successfully organized one day workshop on “Entrepreneurship Development” sponsored by Ministry of SME, Govt. of India for BE (FPT) students on 08.10.2010.
2. Organizing Secretary for ISTE Regional Seminar on “XXI Century : Priorities in Technical and Higher Education” in collaboration with ISTE Gujarat Section and GTU on 03.08.2011 at A D Patel Institute of Technology, New V VNagar. 427 delegates participated across the country.
3. Organizing Secretary for National Seminar on “Gujarat: Opportunities in Food Processing” sponsored by The Institution of Engineers, ISTE, and AFST(I) on 18-19, April 2015 at A D Patel Institute of Technology, New V V Nagar. 160 delegates participated across the country.
4. Organized more than four expert talks by renowned food industrialists and food technologist for BE (FPT) students during AY: 2016-2018.
5. Organized Two weeks National Level Faculty Development Programme on “Entrepreneurship Development” sponsored by Gujarat State Biotechnology Mission (GSBTM), DST and NSTEDB during 05.03.2018 to 17.03.2018 at A

D Patel Institute of Technology, New V V Nagar. 28 faculty participants participated across Gujarat and Maharashtra state.

6. Organized KIA workshop on domain knowledge (Round – II) on Food and Chemical Engineering organized by H.M. Patel Career Development Centre at H.M. Patel Career Development Centre , V V Nagar, on 25.06.2019.

13. Extension Activities:

- Community service through NSS camp.
- Editor of wallpaper “Computer Era” published half yearly during a period of 1994 – 1998.
- Two Radio talk on **Agro processing and Post harvest Technology for Fruits & Vegetables** broadcasted by AIR, Parbhani station.
- Arranged entrepreneurship development training for rural youths at ADIT.
- Co-organizer in **World Food Day Celebration** at Faculty of Food Processing Technology and Bio energy, AAU, Anand during 2012 & 2013.
- Delivered expert on “Value addition of banana” during Banana Festival at Bharuch organized by NABARD, Rotary Club of Bharuch and NGO Farm Bridge at J P Arts and Science College, Bharuch as an extension activity for farmers on 23.02.2014.
- Delivered expert TV talk “Research Scopes in Horticulture crop processing” in SANDHAN (All Gujarat Integrated Classroom, BISAG, Dept of Education- Govt. of Gujarat on 14.03.2017.
- Conducted Food Safety Awareness Programmed on the occasion of World Food Day.
- Conducted front line demo of manufacturing food products for rural youths.

14. Professional Scientific Body Membership:

- Life member “Association of Food Scientist and Technologists, India” AFST(I), Mysore. (AFST/LM/7-2018/ZON/2147)
- Life member “Indian Arid Legumes Society”, CAZRI, Jodhpur
- Life member Indian Society for Technical Education (ISTE), New Delhi (LM-50591)
- Life member Indian Society of Agricultural Engineer (ISAE), New Delhi.

(LM- 10346)

- Ordinary member “Indian Dairy Association” IDA, New Delhi. (No. 736)
- Life member “Institute of Engineers, India” IEI (LM- 1527910)

15. Professional Experience :
Total Experience:24 Yr 09 Months.

1. Teaching Experience: 21Yr 06 Months.
2. Research : 3 Yr 03 Months.
3. Administration: 14 Yr (Along with teaching) as Deputy Management Representative (DMR), Quality Management System coordinator and Chief Internal Auditor of ISO 9001:2015 for maintenance of standards at ADIT.

16. Symposium / Seminars/Conferences/Workshops/ Trainings Attended: 28

17. Other activities:

- I Participation in N.C.C. at Sainik School Satara.
- II Attended N.C.C. camps at Neyveli (T.N.) (1986-1991)
- III Active participation in N.S.S. (1994-1998) at MAU,Parbhani

List of Publications:

- I) D.B.Wankhede, M.M. Antwal, Syed Ismail, **A.S. Kulkarni** and H.B. Patil (2000) “Use of sorghum starch maltodextrin as Fat Replacer in Low Calorie Foodstuffs” International Sorghum and Millet News Letter (ISMN) (41) : 56.
- II) D.B. Wankhede, I. Syed, **A.S. Kulkarni**, P.M. Ganorkar (2002) “Studies on value added products from Sorghum , Production kinetics, Mimetic attributes and an assessment of Sorghum maltodextrin and carboxymethyl derivative as fat replacer in cookies and toffees” Value added Products: Opportunities for agro industrial units : 147 – 152.
- III) **A.S. Kulkarni**, D.B. Wankhede, H.M. Syed, S.Ismail (2003) “Studies on Isolation and Characterization of Starch from two varieties of Mothbean ” Advances in Arid Legumes Research. Indian Arid Legumes Society. 318-323.
- IV) S.Ismail, D.B. Wankhede, **A.S. Kulkarni**, H.M. Syed (2003) “The Effect of Germination on the Changes in Protein, Free Amino Acid and In-vitro

Digestibility of Mothbean and Horsegram”. Advances in Arid Legumes Research. Indian Arid Legumes Society. 315 – 317.

- V) **A.S. Kulkarni**, H.B. Patil, C.G. Mundada(2005)“Studies on effect of pretreatment on quality of dehydrated Bitter gourd (*Mimordicacharantia* L.). ADIT Journal of Engineering . 2(1) : 31 – 33.
- VI) **A.S. Kulkarni**, D.C. Joshi “Post Harvest Processing of Banana- Prospectus and Constraints” Journal of Engineering and Technology, SaradarPatel University Journal of Engineering & Technology. **Dec. 2006**
- VII) **A.S. Kulkarni**, H.B. Patil. (2006)“Effect of various treatments on nutritional functionality of Cowpea (*Vignaunguiculata*)”ADIT Journal of Engineering . 3(1): 63-65.
- VIII) **A.S. Kulkarni**, D.C. Joshi (2013).Effect of replacement of wheat flour with pumpkin powder on textural and sensory qualities of biscuit. International Food Research Journal. 20(2):587-591.
- IX) **A.S. Kulkarni**, D.C. Joshi (2013). Studies on selected physico-chemical properties of pumpkin. Asian Journal of Dairy and Food Research 32(2):126-129.
- X) P.M. Ganorkar, **A.S. Kulkarni** (2013). Studies on preparation and functional properties of carboxymethyl starch from sorghum. International Food Research Journal. 20(5): 2205-2210.
- XI) **A.S. Kulkarni**, D.C. Joshi (2013). Nutritional, sensory and textural qualities of *bhajjiya* supplemented with pumpkin (*Cucurbita maxima*) powder. International Food Research Journal. 20(5): 3237-3241.
- XII) A.A. Kulkarni, **A.S. Kulkarni** (2013). Present education system boon or bane. International Multidisciplinary Journal of Applied Research. 1(5) Part II:28-29
- XIII) **A.S. Kulkarni**, D.C. Joshi (2014). Influence of storage temperature on chemical and microbial quality of carotene rich pumpkin powder. International Journal of Agriculture, Environment & Biotechnology. 7 (July): 421-426.

- XIV) **A.S. Kulkarni**, D.C. Joshi, G.P. Tagalpallewar (2014). Biosensors for food and dairy industry. Asian Journal of Dairy and Food Research 33(4):292-296.
- XV) **A.S. Kulkarni** (2017). Traditional Foods – Indian Heritage. V Vidyanagar. 19 (9) :24-25.ISSN: 0976-9609.
- XVI) **A.S.Kulkarni**, Mamta Patel (2017). Studies on Development of Protein Fortified Banana-Cactus Pear Mixed Fruit Bar. Chemical Science Review and Letters. 6 (23): 1803-1809. ISSN 2278-6783.
- XVII) **A. S. Kulkarni**, D. C. Joshi, G. P. Tagalpallewar and K.M. Gawai (2017). Development of Technology for the manufacture of pumpkin ice cream. Indian Journal of Dairy Science. 70(6): 701-706. ISSN:0019-5146.
- XVIII) Nihir Soni, **A.S.Kulkarni** and Luv Patel (2018). Studies on development of protein cookies. International Journal of Chemical Studies. 6(6): 439-444.ISSN: 2349-8528.
- XIX) H. W. Deshpande, S. D. Katke and **A. S. Kulkarni** (2019). Process standardization and quality evaluation of yogurt fortified with noni juice. International Journal of Current Microbiology and Applied Sciences. 8(10): 179-186.ISSN: 2319-7706.
- XX) A.R. Tapre, R.K. Jain and **A.S. Kulkarni** (2019). Effect of enzymatic treatment and ripening stages on physico-chemical parameters of clarified banana juices. Chemical Science Review and Letters. 8(31), 155-160.ISSN 2278-6783.
- XXI) H.W. Deshpande, S.D. Katke¹, **A.S. Kulkarni** and A.S. Ghorband (2020). Studies on Process Development And Organoleptic Evaluation Of Blended Wine From Grape, Guava and Noni Juice. International Journal of Current Microbiology and Applied Sciences. 9(1): 1288-1298. ISSN: 2319-7706.

Popular articles in local language are published on

- a. Food industry – Present status & future prospectus
- b. Genetic modified foods

- c. Bakery – A boon to unemployed youths
- d. Two Radio Talks

Book / Book Chapters Publication:

1. **A.S. Kulkarni**, D.C. Joshi (2014). “Production of pumpkin powder and its value addition” ISBN: 9783639661736 published by Scholars’ Press. Germany.
2. **A.S. Kulkarni**, D.B. Wankhede (2014). “Production technology of sorghum starch maltodextrin and its utilization as fat replacer in food products” ISBN: 9789383241583 published by Archers and Elevators Publishing House. India.
3. **A.S. Kulkarni**, G.P.Tagalpallewar (2016). “Basic concepts of functional foods and nutraceuticals” In: Innovative Approaches, Value Addition in Dairy products and Future prospectus in Dairy Industry. ISBN: 9788193170441 published by AAU,Anand.
4. **A.S. Kulkarni**, G. P. Tagalpallewar (2018). “High pressure processing of foods”. In: “Fundamentals of Food Engineering and Applications” ISBN: 9789387296145 published byBrillion Publishing, India.
5. **Kulkarni, A. S.**, Tagalpallewar, G. P., & Gaur, M.(2025). Role of Agronomy in Food Security and Global Nutrition. In: Agronomy: Fundamentals, Systems and Technological Innovations, 395. ISBN 978-93-5525-410-8 by AgriTech Publication.
6. Tagalpallewar, G. P., **Kulkarni, A. S.**, & Soni, A. (2025). Harvesting, Threshing and Post-Harvest Handling of Field Crops. In: Agronomy: Fundamentals, Systems and Technological Innovations, 176. ISBN 978-93-5525-410-8. by AgriTech Publication.

Papers presented in Seminar/ Conference /Workshop/ Symposium

- I. D.B.Wankhede, M.M. Antwal, Syed Ismail, **A.S. Kulkarni** and H.B. Patil. Studies on assessment of Sorghum Starch maltodextrin(s) as fat replacer in low calorie cookies and papaya toffees. VIII VasantraoNaik

Memorial National Seminar on Sorghum under different Agro-ecological systems and it's industrial utilization. March 1 – 2, 2000 at Nagpur.

- II. **A.S. Kulkarni**, D.C. Joshi (2010). Studies on enhancement of carotene content in *Bhajjiya* by adding pumpkin powder. National seminar on value addition of agricultural produces and current status of small scale food processing units. Organized by MPUAT, Udaipur, 18-19.02.2010.
- III. **A.S. Kulkarni**, D.C. Joshi (2012). Production technology of pumpkin powder. National seminar on “New horizons in vegetable production”, Organized by Gujarat Association of Agricultural Scientist (GAAS), Ahmedabad. 12.01.2012.
- IV. A.A. Kulkarni, **A.S. Kulkarni** (2013). Present education system –boon or bane. A paper presented at NAAC sponsored National Seminar on Empowering educational system through quality enhancement and capacity building of teachers and students on 6 - 7 December 2013 organized by N.V. Patel College of Pure and Applied Sciences, V.V. Nagar, Anand.
- V **A S Kulkarni**, D C Joshi (2014) “ Influence of storage temperature on chemical and microbial quality of carotene rich pumpkin powder” Paper presented in National Symposium on “Microbial Biotechnology: Advances and Future Trends 2014” at N V Patel College of Pure & Applied Sciences on Wednesday, 26th Feb. 2014.
- VI **A S Kulkarni**, D C Joshi (2016). “Quality Characteristics and Storage Stability of Pumpkin Powder” Paper presented in 29th National Convention of Agricultural Engineers. Theme: Agro-Tech Industries: Status, Scope and Strategies for Food Security at AAU on 21.02.2016.
- VII **A S Kulkarni**, G P Tagalpallewar and D C Joshi (2016) “Studies on development of carotene biofortified ice cream and its quality evaluation” Paper presented in International Conference on “Neutraceuticals and Functional Foods – Challenges and Opportunities” organized by ISAB, Kanpur and AAU, Anand held at AAU, Anand on 6-8.12.2016.

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