

Dr. Kshitiz Kumar, Ph.D, M.Tech

Assistant Professor

Contact Information

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Address: Department of Food Processing Technology

A D Patel Institute of Technology

New Vallabh Vidyanagar, Anand, Gujarat, 388120



Academic Qualifications:

Doctorate, Doctor of Philosophy (**Ph.D**) in Food Technology from Amity University Uttar Pradesh in 2018

Postgraduate, Master of Technology (**M.Tech**) in Food Engineering & Technology from Sant Longowal Institute of Engineering Technology in 2012 with 8.7 CGPA

Undergraduate, Bachelor of Technology (**B.Tech**) in Food Technology (Process and Food Engineering) from Sam Hingginbottom Institute of Agriculture Technology & Sciences (Formerly Allahabad Agricultural Institute) in 2010 with 9.86 CGPA

National Eligibility Test, (NET), in Food Technology Conducted by ASRB, ICAR in 2014

Employment Record & Experience:

Designation	Pay scale	Organization	Period		Duration
			From	To	
Assistant Professor	(Rs.15600-39100) + AGP of Rs.6000/-	A. D. Patel Institute of Technology (ADIT), CVM University New V V Nagar	24/July/2017	Present	8 Years 0 Month
Assistant Professor	(Rs.15600-39100) + AGP of Rs.6000/-	National Institute of Food Technology Entrepreneurship and Management (NIFTEM), Sonipat	11/Aug/2014	21/July/2017	2 Years 11 Month 10 Days
Faculty Associate	Rs. 33000 Consolidated	Gautam Buddha University (GBU), Greater Noida	11/Aug/2012	10/Aug/2014	2 Years
Total Experience			13 Years		

Research & Publications Summary

- Research Paper Published: **28**
- Books Published: **02**
- Book Chapter Published: **12**
- Practical manual developed: **05**
- PG Thesis Guided: **10**
- Consultancy work completed: **01**
- Total Citations: **3164**
- H Index: **16**
- i10 Index: **19**

Current Position: Assistant Professor, Department of Food Processing Technology, A. D. Patel Institute of Technology, CVM University, New Vallabh Vidyanagar, Anand.

Area of Teaching

Level	Course Details
Undergraduate Teaching	<ul style="list-style-type: none">• Thermal and non-thermal processing of food• Food Engineering Operation• Introduction to Food Processing technology• Food Rheology• Food Storage Engineering• Food Drying and Dehydration• Food Packaging
PG Teaching	<ul style="list-style-type: none">• Advanced Food Process Engineering• Technology of Frozen Foods• Advanced Food Packaging• Advanced Thermal Processing of Foods.• Engineering Properties of Food and Applications

Research Interests:

Polysaccharide rheology, Non-thermal processing of food, Application of ultrasound in food processing, starch modification, development of biodegradable packaging material.

Other academic/administrative activities:

- Faculty Lab In charge for (i) Product Development Lab (ii) Drying and Grain Processing Lab at ADIT.
- Hostel Superintendent for Boys Hostel at ADIT
- Faculty in Charge for the maintenance of record of NAAC at Department of Food Processing Technology, A D Patel Institute of Technology
- Faculty in Charge for the maintenance of record of NBA at Department of Food Processing Technology, A D Patel Institute of Technology
- Faculty in Charge for the maintenance of record of ISO process 'Administration' at Department of Food Processing Technology, A D Patel Institute of Technology
- Departmental Time Table In charge at ADIT
- Treasurer in Association of Food Scientists & Technologists (I) V V Nagar Chapter
- Horticulture In charge at NIFTEM
- Co-Principal Investigator of Primary Processing Centre at NIFTEM
- Member, Centre for Entrepreneurship Development at NIFTEM, Sonipat
- Member, Centre of Excellence in Food Product Development and Modelling
- President, Environmental Conservation Society at NIFTEM.

Personal

Date of Birth: 5th September 1982; **Marital Status:** Married (Me, wife and a daughter)

Languages known: English and Hindi.



(Dr. Kshitiz Kumar)

List of Publication

Research Papers

1. **Kumar, K.**, Srivastav, S., & Sharanagat, V. S. (2020). Ultrasound Assisted Extraction (UAE) of Bioactive Compounds from Fruit and Vegetable Processing By-Products: A Review. *Ultrasonics Sonochemistry*, 105325.
<https://doi.org/10.1016/j.ultsonch.2020.105325>
2. Srivastav, S., Shah, M., Ganorkar, P.M. & **Kumar, K.** (2023). Modelling of electrohydrodynamic drying kinetics for carrot at varying electrode distance. *Journal of Food Science and Technology*. <https://doi.org/10.1007/s13197-023-05829-6>
3. Bhargava, N., Sharanagat, V. S., Mor, R. S., & **Kumar, K.** (2020). Active and intelligent biodegradable packaging films using food and food waste-derived bioactive compounds: A review. *Trends in Food Science & Technology*, 105, 385-401,
<https://doi.org/10.1016/j.tifs.2020.09.015>
4. **Kumar, K.**, Jindal, N., Sharma, S., & Nanda, V. (2013). Physico-chemical and antioxidant properties of extrudates developed from honey and barley. *International journal of food science & technology*, 48(8), 1750-1761.
<https://doi.org/10.1111/ijfs.12147>
5. Kaur, S., **Kumar, K.**, Singh, L., Sharanagat, V. S., Nema, P. K., Mishra, V., & Bhushan, B. (2022). Gluten-free grains: Importance, processing and its effect on quality of gluten-free products. *Critical Reviews in Food Science and Nutrition*, 1-28.
<https://doi.org/10.1080/10408398.2022.2119933>
6. Singh, S., Sharanagat, V. S., Desai, S., **Kumar, K.**, Upadhyay, S., & Chakraborty, G. Interaction of Pulsed Electric Modified Elephant Foot Yam (*Amorphophallus paeoniifolius*) Starch and Polyvinyl Alcohol to Enhance the Mechanical and Barrier Properties of Film. *Starch-Stärke*, 2200229. <https://doi.org/10.1002/star.202200229>
7. Chakraborty, G., Yadav, T., Kumar, C., Swaraj, Upadhyay, S., **Kumar, K.**, ... & Sharanagat, V. S. (2024). Effect of soy protein isolate on pasting, rheological, and textural attributes of potato starch. *Starch-Stärke*, 76(9-10), 2300151.
<https://doi.org/10.1002/star.202300151>
8. Khaleel, G., Sharanagat, V. S., Upadhyay, S., Desai, S., **Kumar, K.**, Dhiman, A., & Suhag, R. (2024). Sustainable Approach Toward Biodegradable Packaging Through

- Naturally Derived Biopolymers: An Overview. *Journal of Packaging Technology and Research*, 9, 19-46. <https://doi.org/10.1007/s41783-024-00180-3>
9. Banoth, J., Desai, S., Upadhyay, S., Chakraborty, G., Kumar, K., Mani, S., & Sharanagat, V. S. (2025). Unveiling the microwave roasting induced changes in physico-functional, proximate, and antioxidant potential of Ajwain (*Trachyspermum ammi* L.). *Journal of Food Measurement and Characterization*, 19, 4147-4159. <https://doi.org/10.1007/s11694-025-03241-6>
 10. Khaleel, G., Sharanagat, V.S., Singh, L., Kumar, Y., **Kumar, K.**, Kishor, A., Saikumar, A. and Mani, S.. (2022). Characterization of kinnow (*Citrus reticulata*) peel and its effect on the quality of muffin. *Journal of Food Processing and Preservation* . <https://doi.org/10.1111/jfpp.16716>
 11. Dhua, S., **Kumar, K.**, Sharanagat, V.S. and Nema, P.K. (2022). Bioactive compounds and its optimization from food waste: review on novel extraction techniques. *Nutrition & Food Science*, Vol. ahead-of-print No. ahead-of-print. <https://doi.org/10.1108/NFS-12-2021-0373>
 12. Kheto, A., Joseph, D., Islam, M., Dhua, S., Das, R., Kumar, Y., Vashishth, R., Sharanagat, V. S., **Kumar, K.** & Nema, P. K. (2022). Microwave roasting induced structural, morphological, antioxidant, and functional attributes of Quinoa (*Chenopodium quinoa* Willd). *Journal of Food Processing and Preservation*, 00, e16595. <https://doi.org/10.1111/jfpp.16595>
 13. Suhag, R., Dhiman, A., Deswal, G., Thakur, D., Sharanagat, V. S., **Kumar, K.**, & Kumar, V. (2021). Microwave processing: A way to reduce the anti-nutritional factors (ANFs) in food grains, *LWT- Food Science and Technology*, 150, 111960, ISSN 0023-6438, <https://doi.org/10.1016/j.lwt.2021.111960>
 14. Dhua, S., Kheto, A., Sharanagat, V.S., Singh, L., **Kumar, K.**, Nema, P.K. (2021). Quality characteristics of sand, pan and microwave roasted pigmented wheat (*Triticum aestivum*). *Food Chemistry*, 130372, ISSN 0308-8146, <https://doi.org/10.1016/j.foodchem.2021.130372>
 15. Jambh, H.K., Singh, R., **Kumar, K.** (2021). Review of industrial drying of fruits and vegetables. *Journal of Food Safety And Food Quality*, 72 (3), 76-88, DOI: 10.2376/0003-925X-71-XX

16. Dhua, S., **Kumar, K.**, Kumar, Y., Singh, L., & Sharanagat, V. S. (2021). Composition, characteristics and health promising prospects of black wheat: A review. *Trends in Food Science & Technology*, 112, 780-794, <https://doi.org/10.1016/j.tifs.2021.04.037>
17. Bhargava, N., Mor, R. S., **Kumar, K.**, & Sharanagat, V. S. (2020). Advances in application of ultrasound in food processing: A review. *Ultrasonics Sonochemistry*, 105293., <https://doi.org/10.1016/j.ultsonch.2020.105293>
18. Kumar, Y., Singh, L., Sharanagat, V. S., Patel, A., & **Kumar, K.** (2020). Effect of microwave treatment (low power and varying time) on potato starch: Microstructure, thermo-functional, pasting and rheological properties. *International Journal of Biological Macromolecules*. 155, 27-35., <https://doi.org/10.1016/j.ijbiomac.2020.03.174>
19. Jambh, H.K. & **Kumar, K.** (2019). Design and development of mango stone decorticator. *International Journal of Chemical Studies*, 7(6): 2660-2666.
20. Holker, S., **Kumar, K.**, Singh, L. & Sharanagat, V. S. (2018). Design, development and statistical optimization of ginger peeling machine. *Agricultural Engineering International: CIGR Journal*, 20(1), 177-183.
21. Sharanagat, V. S., Jogihalli, P., Singh, L. & **Kumar, K.** (2018). Effect of Roasting method on Physico-mechanical and roasting characteristic of Chickpea (*Cicer arietinum*). *Journal of Agricultural Engineering*, 55 (1), 36-46.
22. **Kumar, K.**, Mishra, A., & Saxena, A. (2018). Rheology And Thermal Property Of Wheat Flour Dough Containing Xyloglucan And Maltodextrin. *Carpathian Journal of Food Science & Technology*, 10(3).5-16
23. Sharanagat, V. S., Kansal, V., & **Kumar, K.** (2018). Modeling the effect of temperature on the hydration kinetic whole moong grain. *Journal of the Saudi Society of Agricultural Sciences*, 17(3), 268-274. <https://doi.org/10.1016/j.jssas.2016.05.005>
24. Jogihalli, P., Singh, L., **Kumar, K.**, & Sharanagat, V. S. (2017). Novel continuous roasting of chickpea (*Cicer arietinum*): Study on physico-functional, antioxidant and roasting characteristics. *LWT- Food Science and Technology*, 86, 456-464. <https://doi.org/10.1016/j.lwt.2017.08.029>
25. Jogihalli, P., Singh, L., **Kumar, K.**, & Sharanagat, V. S. (2017). Physico-functional and antioxidant properties of sand-roasted chickpea (*Cicer arietinum*). *Food chemistry*, 237, 1124-1132. <https://doi.org/10.1016/j.foodchem.2017.06.069>

26. **Kumar, K.**, Mishra, A. & Saxena, A. (2017). Rheological Study of Tamarind Seed Xyloglucan with Xanthan and Psyllium Husk Powder. *Ecology Environment & Conservation*. 23 (4), 2111-2117.
27. Kashudhan, H., Dixit, A., & **Kumar, K.** (2017). Development of Wheatgrass-Pomegranate Blended Therapeutical Juice Using Response Surface Methodology. *Journal of Food Processing and Preservation*, 41(2), e12869.
<https://doi.org/10.1111/jfpp.12869>
28. Karmakar, M., **Kumar, K.**, Sharanagat, V. S., & Dixit, A. (2015). Green synthesis and characterization of silver nanoparticle using Momordica charantia and Manilkara zapota seeds. *Ecology Environment & Conservation*. 21 (August Suppl.) (AS251-AS257)

Books

1. Sharanagat, V. S., Saxena, D. C., **Kumar, K.**, & Kumar, Y. (Eds.). (2023). Starch: Advances in Modifications, Technologies and Applications. Springer Nature. ISBN 978-3-031-35842-5 DOI <https://doi.org/10.1007/978-3-031-35843-2>
2. **Kumar K.**, Ganorkar P.M. and Sharanagat, V.S. (2023) Food Packaging: Principles and Applications. New India Publishing agency, New Delhi Print ISBN 978-93-95319-32-4

Book Chapter

1. Kaur, J., **Kumar, K.**, and Navik, G. A. 2016. Nanotechnology in Food Processing. In: Novel Food Processing Technologies. Ed: Nanda, V. and Sharma, S. New India Publishing agency, New Delhi pp 243-270. ISBN NO. 978-93-85516-04-7
2. Singh, L., **Kumar, K.**, and Sharanagat, V.S. 2016. Waste Management in Processing of Marine Foods In Technological Processes for Marine Foods, From Water to Fork Bioactive Compounds, Industrial Applications, and Genomics. Apple Academic Press. Hard ISBN: 9781771887588 E-Book ISBN: 9780429425271
3. **Kshitiz Kumar**, Vijay Singh Sharanagat, Membrane Processing, In Fundamentals of food engineering and applications, Shivmurti Srivastav, Pravin M. Ganorkar (eds.),

- Brillion Publishing, New Delhi, 169-186, 2018. ISBN: 9789387296145, e-ISBN: 9789387296152
4. Kumar Y., Sharanagat V.S., **Kumar K.** (2022) Size Reduction. In: Agro-Processing and Food Engineering. Sharma H.K., Kumar N. (eds). Springer, Singapore. Print ISBN 978-981-16-7288-0, Online ISBN 978-981-16-7289-7 https://doi.org/10.1007/978-981-16-7289-7_6
 5. **Kumar K.** and Sharanagat V.S. (2023) Energy Balance. In: Unit Operations in Food Processing: Fundamentals and Applications. Nema P.K. (Ed). New India Publishing agency, New Delhi pp 21-35 Print ISBN 978-93-87973-13-8
 6. **Kumar K.** and Sharanagat V.S. (2023) Freezing. In: Unit Operations in Food Processing: Fundamentals and Applications. Nema P.K. (Ed). New India Publishing agency, New Delhi pp 207-223 Print ISBN 978-93-87973-13-8
 7. **Kumar K.** and Sharanagat V.S. (2023) Packaging. In: Unit Operations in Food Processing: Fundamentals and Applications. Nema P.K. (Ed). New India Publishing agency, New Delhi pp 437-455 Print ISBN 978-93-87973-13-8
 8. **Kumar K.** (2023) Introduction to Food Packaging. In: Food Packaging: Principles and Applications. Kumar K., Ganorkar P.M., and Sharanagat V.S. (Ed). New India Publishing agency, New Delhi pp 1-11 Print ISBN 978-93-95319-32-4
 9. Nigam M. and **Kumar K.** (2023) Aseptic Packaging. In: Food Packaging: Principles and Applications. Kumar K., Ganorkar P.M., and Sharanagat V.S. (Ed). New India Publishing agency, New Delhi pp 129-149 Print ISBN 978-93-95319-32-4
 10. **Dhua S.**, Ganorkar P.M. and **Kumar K.** (2023) Food Packaging Laws. In: Food Packaging: Principles and Applications. Kumar K., Ganorkar P.M., and Sharanagat V.S. (Ed). New India Publishing agency, New Delhi pp 245-259 Print ISBN 978-93-95319-32-4
 11. **Patel A., Sharma P., Naik S.N. and Kumar K.** (2023) Labelling in Packaging. In: Food Packaging: Principles and Applications. Kumar K., Ganorkar P.M., and Sharanagat V.S. (Ed). New India Publishing agency, New Delhi pp 261-287 Print ISBN 978-93-95319-32-4
 12. Kumar, Y., Shikha, D., Guzmán-Ortiz, F.A., Sharanagat, V.S., **Kumar, K.**, Saxena, D.C. (2023). Starch: Current Production and Consumption Trends. In: Starch: Advances in Modifications, Technologies and Applications. Sharanagat, V.S.,

Research Project: Ongoing research project as PI titled “Ultrasound Assisted Extraction of bioactive Materials from Fruit and Vegetable Waste” worth Rs 2.5 lakh, sanctioned by CVM University. in 2019

Consultancy work: Completed the consultancy as Co-PI for the work titled “Development of Instant Meal Mix by Usage of Combinations of Rice and Pulses” for M/s Deepak Foundation, Vadodara in 2019

Practical Manuals published:

Name of Manual	Course Name	Institute/Organization
Laboratory Manual	Food Engineering Operation I	A. D. Patel Institute of Technology,
Laboratory Manual	Food Engineering Transport Phenomena	A. D. Patel Institute of Technology,
Tutorial Manual	Introduction to Food Processing Technology	A. D. Patel Institute of Technology,
Laboratory Manual	Thermal and Non-thermal Processing of Foods	A. D. Patel Institute of Technology,

Paper Presented in Conferences

- ‘Ultrasound Assisted Extraction of Bioactive Compounds from Food By-products’ by **Kshitiz Kumar** in the **International Conference on Contemporary Researches in Engineering, Science, Management & Arts (ICCRESMA 2022)** created & powered by Centre for Research and Training (CRT), National Foundation for Entrepreneurship Development (NFED), Coimbatore, Tamil Nadu, India on 27-29 January 2022.
- “*Development and Characterization of Low Fat Set Carrot Fortified Yoghurt (CFPY) using RSM*” by **Kshitiz Kumar**, Rita Singh & Neha Singh in **International Workshop on Green Initiatives in Energy, Environment & Health** jointly organized by Green Chemistry Network Center, University of Delhi, Green Chemistry Center of Excellence, University of York, Gautam Buddha University, Delhi, 2-3 Dec,2013.
- “*Green Synthesis and characterisation of silver nanoparticle using Momordica charantina and Manikara zapota seeds*” by **Kshitiz Kumar**, Munmum Karmakar in XXIII Indian Convention of Food Scientists & Techologist organized by AFSTI and NIFTEM, 13-14 Dec 2014
- “*Studies on the dynamic rheological properties of xyloglucan with other polysachharides*” by Kshitiz Kumar and Alok Saxena at **International Conference on impacting Food value chain & Leveraging Innovation** organized by NIFTEM, Sonipat 26-28 Feb,2015
- “*Piperine: Their Medical and health Benefits*” by Alok Kr Soni & **Kshitiz Kumar** in **National Conference on Bioactive Compound & Functional Food in Health & Disease Management** organized by NIFTEM, Sonipat, 15-16 Nov, 2013
- “*Bioactive Compounds from Fruit Waste*” by Sahendra Yadav, Kshitiz Kumar, Ashish Dixit, Ashish M. Mohite in **National Conference on Bioactive Compound & Functional Food in Health & Disease Management** organized by NIFTEM, Sonipat 15-16 Nov, 2013
- “*Optimization of Ingredients for development of low fat set carrot fortified probiotic yoghurt using RSM*” at **International Conference on New Approaches in Food Security & Value Addition: Technological & Genetic Options** at RBS Engineering Technical Campus, Agra, UP, India from 17-19 Feb 2014.

Conference/Workshop/FDP/Training Attended

- **Online National conference** on “Implementing strategies to achieve Food Security and Food Sustainable Partnership : Progress and Challenges” conducted on 29.07.2021 and 30.07.2021 organized by College of Food and Dairy Technology, Koduvelli, Chennai-52
- **Faculty development program** on “ Green Chemistry and Technology for Sustainable Engineering” organized by School of Engineering, P. P. Savani university during 18th – 21st January 2021
- **Webinar** on Recent Trends in Non-Thermal Food Processing Technologies organized by the Department of Food Process Engineering, National Institute of Technology Rourkela, Odisha, from September 20 to 21, 2020
- **Webinar** on 'Potential and Diverse Applications of Atmospheric Cold Plasma for Inactivation and Mitigation of Corona Virus (nCovid-19)' organized by AFST(I) on the 1st of May, 2020.
- **Webinar** on 'Role of dietary spices in human health and wellness' organized by AFST(I) on 16th of May, 2020
- **National level Faculty Development Programme** on Entrepreneurship Development organized by A D Patel Institute of Technology, New Vallabh Vidyanagar on 5-17 March 2018
- **Training Programme** on Application of Solar Energy in Food Sector at Society for Energy, Environment & Development (SEED), Hyderabad on 21-24 June, 2016.
- **Indian Convention of Food Scientists & Technologists** Organized by AFSTI and NIFTEM on 13-14 Dec 2014.
- **International Conference** on New Approaches in Food Security & Value Addition: Technological & Genetic Options organized by RBS Engineering Technical Campus, Agra, UP, India on 17-19 Feb 2014
- **International Workshop** on Green Initiatives in Energy, Environment & Health organized by Green Chemistry Network Center, University of Delhi, Green Chemistry Center of Excellence, University of York, Gautam Buddha University, on 2-3 Dec 2013.
- **International Workshop** on Innovations in Food Processing, Value Chain Management & Food Safety at NIFTEM on 10-12 Jan 2013. Sponsored by MOFPI.

- **International workshop** on Water Quality Research to Evaluate the effects of Agricultural Conservation Practices utilized in United States and India at Allahabad Agricultural University on 7-8 September,2009. AAU and USDA
- **National Seminar** on Advanced Technologies in Food Processing for Entrepreneurship Development at AAI, Allahabad on 26-27 feb,2009.
- **Management Training Course** in Quality Management at AAI, Allahabad on 18-29 Feb 2008. Sponsored by Ministry of MSME, GoI.

M.Tech Thesis Guided:

1. Malvika Sahai thesis titled “**Optimization of ingredients and process parameters for mechanization of khandvi making machine**” for the award of degree of **M.Tech.** (Department of Food Engineering), National Institute of Food Technology Entrepreneurship and Management, July 2016
2. Harpreet Kaur Jambh, thesis titled “**Design and development of machine for removal of kernel from mango stone**” for the award of degree of **M.Tech.** (Department of Food Engineering), National Institute of Food Technology Entrepreneurship and Management, July 2016
3. Indu Thakur, thesis titled “**Design and development of milled millet cleaner**” for the award of degree of **M.Tech.** (Department of Food Engineering), National Institute of Food Technology Entrepreneurship and Management, July 2015.
4. Sukhbir Singh “ Development of Tomato based Cold Drink and Characterisation of its Physiochemical Properties” for the award of degree of **M.Tech.** (Department of Food Engineering), National Institute of Food Technology Entrepreneurship and Management, July 2015
5. Ankit Shrivastav, thesis titled “**Green Synthesis and Characterization of Silver Nanoparticle (using *Artocarpus heterophyllus*, *Cucumis sativus* and *Carica papaya* peels)** for the award of degree of **M.Tech** (Department of Food Processing and Technology) Gautam Buddha University, Greater Noida (U.P.), May 2014
6. Munmun Karmakar, thesis titled “**Green Synthesis and Characterization of Silver Nanoparticle (using *Momordica charantia* and *Manilkara zapota* seeds)**” for the award of degree of **M.Tech** (Department of Food Processing and Technology) Gautam Buddha University, Greater Noida (U.P.), May 2014
7. Pushkar, thesis titled “ **Development and Quality evaluation of Pineapple Pomace fortified Biscuits**” for the award of degree of **M.Tech** (Department of Food Processing and Technology) Gautam Buddha University, Greater Noida (U.P.), May 2014
8. Mohd. Muheeb Ahmad thesis titled “ **Isolation of Starch from Sweet Potato & Modification by Chemical Methods**” for the award of degree of **M.Sc** (Department of Food Processing and Technology) Gautam Buddha University, Greater Noida (U.P.), May 2014

9. Rajeev Kumar thesis titled “ **Development of Whey Beverage: Production and Quality Evaluation**” for the award of degree of **M.Tech** (Department of Food Processing and Technology) Gautam Buddha University, Greater Noida (U.P.), May 2014
10. Atin Kumar Chhokar thesis titled “ **Studies on the Effect of Salt and pH on the Rheological Properties of Psyllium Husk Powder**” for the award of degree of **M.Tech** (Department of Food Processing and Technology) Gautam Buddha University, Greater Noida (U.P.), May 2014

Awards:

1. ‘Best Researcher Award’ for Engineering Technology and Architecture Group of the CVM University by CVM University, V V Nagar in 2024
2. ‘Best Research Paper Award’ for Engineering Technology and Architecture Group of the CVM University by CVM University, V V Nagar in 2024
3. Outstanding Paper Award by Emerald Publishing Limited in 2023
4. Best Poster Award in 2014 XXIII Indian Convention of Food Scientist & Technologist
5. Third Prize in Village Adoption Programme in 2016 by National Institute of Food Technology Entrepreneurship and Management, Sonipat, India
6. Second Prize in Village Adoption Programme in 2016 National Institute of Food Technology Entrepreneurship and Management, Sonipat, India
7. Merit certificate in 2010 during B.Tech at Sam Hingginbottom Institute of Agriculture Technology & Sciences (Formerly Allahabad Agricultural Institute)

Membership of Professional Societies

1. Life Member, Association of Food Scientists & Technologists (India) Membership Number: AFST/LM/4-2019/VVN/3229
2. Editor in ‘Journal of Food Processing and Preservation’ published by WileyBlackwell
3. Co-editor in Chief in journal ‘International Journal of Food Technology and Management’