

# CURRICULUM VITAE



**Dr. Anil Pandey**

**PhD. (Food Technology)**

**M.Tech Food Technology (Gold Medalist)**

**B.Tech. Biotechnology**

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## CAREER OBJECTIVE:

To position myself as a professional in the area of Bio-processing by innovative practices and continual improvement in task-oriented practices through knowledge sharing.

## **Professional Summary – Food & Dairy Technologist (R&D)**

- **R&D Leadership in Food Innovation:** Proven experience in new product development (NPD) with a focus on fermented foods, beverages, and functional ingredients; adept at leading formulation optimization using statistical tools like Response Surface Methodology (RSM).
- **Product Development and Process Optimization:** Experience in scaling up food processing systems from lab to pilot to industrial scale; ensures product consistency, sensory quality, and process efficiency.
- **Fermentation Technology & Culture Development:** Strong background in industrial fermentation processes (up to 6,50,000 liters); skilled in microbial screening, culture maintenance, and selection of probiotic and functional strains for product innovation.
- **Molecular Biology & Bioinformatics:** Competent in DNA isolation, gel electrophoresis, sequence alignment, and using tools like FASTA for strain identification and genetic analysis.
- **Food Safety & Quality Management:** In-depth understanding of food quality control, food safety regulations, and risk analysis; ensures compliance with GMP, HACCP, and hygienic design standards in food plant operations.
- **Microbiology Expertise:** Experience in handling and identifying foodborne pathogens (*E. coli*, *Salmonella*, *Shigella*, *S. aureus*); specialization in isolating and characterizing beneficial microbes and probiotics for functional food applications.
- **Instrumentation & Analytical Techniques:** Hands-on experience with LCMS, AAS, Ion Exchange Chromatography, Texture Analyzer, and other instruments critical for quality control and R&D analytics.
- **Research & Strain Development Contributions:** Isolated and deposited novel strains during Ph.D., including *Lactobacillus delbrueckii* MCC-4691 and *Bacillus paralicheniformis* MCC-4459, supporting innovation in food biotechnology.
- **Strategic Food Plant Design:** Knowledgeable in hygienic equipment design and layout planning to support scalable, safe, and efficient food manufacturing

## WORK EXPERIENCE:

| S.No. | Organization   | Job Tenure                                 | Nature of Assignment  | Position Held and Responsibilities  |
|-------|--|--|---|---|
| 1.    | A D Patel Institute of Technology, A Constituent College of CVM University, New Vallabh Vidyanagar, Anand, Gujarat | Working Since 2 <sup>nd</sup> July, 2025   | Academic & Research   | Assistant Professor (Present Designation)<br><br>Staff Advisor; and ERP Coordinator |
| 2.    | Gujarat Biotechnology Research Center, Gandhinagar   | 21 <sup>st</sup> December, 2024- June 2025 | Project Topic: “Environmental Surveillance as a key public health strategy in India. Funded by Bill and Milinda Gates Foundation. | Project Scientist (Project Management)  |

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|    |  |  | Process optimization, trouble shooting, data analysis, ensuring validity of test results. <b>Data Analysis Curation and project management.</b>   |  |
| 3. | Anand Agricultural University, Anand                               | 5 <sup>th</sup> January, 2024 -20 <sup>th</sup> December, 2024 | Project Topic: “Evaluation and Identification of food adulteration and validation of its detection methods” & Implementation of ISO 17025:2017  | <b>Research Associate</b><br><br><b>(Research and Project Management)</b>  |
| 4. | Excellent Bio Research Solutions Pvt. Ltd. Jabalpur. (482001)-M.P. | 24 <sup>th</sup> April, 2023 -23 <sup>rd</sup> December, 2023  | Implementation of IS/ISO 17025:2017. Supervision and monitoring of Quality Assurance and Quality control activities. Analytical Leading Integrated assessment in the NABL/FSSAI as a leader.  | <b>Quality Manager. /Sr.Analyst/&amp; Business Development Executive</b><br><br><b>(Quality Control &amp; Quality Assurance)</b> |
| 5. | Center of Food Technology, University of Allahabad, Allahabad.     | 27 <sup>th</sup> January, 2014 -04 <sup>th</sup> April,2023.   | Implementation of ISO 17025.Quality control- Chemical and Microbiological testing of food and water samples.  | <b>Technical Officer</b><br><br><b>(Research and Quality Assurance)</b>  |
| 6. | Anand Agricultural University, Anand, Gujarat                      | August 29 <sup>th</sup> 2013- 23 <sup>rd</sup> January 2014    | Project Topic: “Post-harvest management of some important crops of middle Gujarat”  | <b>Research Associate</b><br><br><b>(Research &amp; academic work)</b>   |
| 7. | Radico Khaitan Ltd. (Rampur Distillery, Rampur, U.P)               | 3 <sup>rd</sup> October 2007 -28 <sup>th</sup> July 2011       | Supervision and process monitoring of alcohol production. Scale up process. Implementation of ISO 9001-2000 Meeting batch targets and production line management of bottling. Quality Control and production monitoring. Meeting target and plan of production. | <b>Engineer Alcohol Production</b><br><br><b>(Plant Management and Processing Supervision)</b>                                   |

### **PERSONAL DETAILS**

- Date of Birth : 2<sup>nd</sup> October 1985
- Father’s Name : Sri P.N. Pandey
- Marital Status : Married
- Permanent address: : 308 / E, B. H. S., Shivnagar, Allahapur, Prayagraj. 211006 (U. P), India.
- Address for correspondence : Gujarat Biotechnology Research Center, 6<sup>th</sup> Floor , MS Building, Gandhinagar, Gujarat-382010.

### **Professional Profile**

- : **B.Tech. Biotechnology (Industrial Microbiology)**
- M.Tech. Food Technology (Food Quality Management)**

PhD **Awarded date (20-12-2023)** Department of Food Technology, University of Allahabad. On the topic: **Isolation and Characterization of Probiotic Strains and its Microencapsulation for Food applications.**

**Details of Academic Qualifications:**

| Sl. No. | School / College / Institute     | Name of Board / University | Examination Passed & Degree / Diploma Held | Percentage of Marks | Year of Passing |
|---------|----------------------------------|----------------------------|--|---------------------|-----------------|
| 1.      | St. Joseph's College, Allahabad. | I.C. S. E.<br>(New Delhi)  | 10 <sup>th</sup>                           | <b>59.66%</b>       | 2001            |
| 2.      | St. Joseph's College, Allahabad. | I.S. C. E.<br>(New Delhi)  | 12 <sup>th</sup>                           | <b>57.6%</b>        | 2003            |

**Details of Professional Qualifications:**

| S. No. | University/ Institute  | Year of Admission | Year                         | Course/Degree.   | Percentage of Marks              |
|--------|--|-------------------|------------------------------|--|----------------------------------|
| 1.     | University of Allahabad  | April 2015        | Thesis submitted<br>21-12-22 | <b>Isolation and characterization of Probiotic strains and its Microencapsulation for Food applications"</b> | <b>Degree awarded (20-12-23)</b> |
| 2.     | Allahabad Agricultural Institute, Deemed University Allahabad. | July 2011         | August 2013                  | <b>M.Tech.</b> Food Technology<br>(Food Quality Management)  | <b>90.72% (Gold Medalist)</b>    |
| 3.     | Allahabad Agricultural Institute, Deemed University Allahabad. | July 2003         | August 2007                  | <b>B.Tech.</b> Biotechnology<br>(Industrial Microbiology)  | <b>74.48%</b>                    |

**Research and Project Experience**

| S.No. | Organization  | Topic  | Duration         |
|-------|---|--|------------------|
| 1.    | Gujarat Biotechnology Research Center<br>Gandhinagar, Gujarat | Environmental Surveillance as a key public health strategy in India.                         | 5 months 24 days |
| 2.    | Anand Agricultural University, Anand, Gujarat                 | "Evaluation and Identification of food adulteration and validation of its detection methods" | 11 months        |
| 3.    | Radico Khaitan Ltd.<br>(Degree Curriculum)                    | Production of Alcohol through Grain Barley Malt & Molasses                                   | 5 months         |
| 4.    | SHIATS Allahabad<br>(Degree Curriculum)                       | Development and Qualitative Evaluation of Carrot Pomace Fortified Bread.<br>(Dissertation)   | 5 months         |

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| 5. | Anand Agricultural University, Anand, Gujarat. | Post Harvest Management of some important crops of middle Gujarat  | 5 months |
| 6. | Anand Agricultural University, Anand, Gujarat. | Screening of novel thermo tolerant yeast with improved process economics.                                  | 5 months |
| 7. | Anand Agricultural University, Anand, Gujarat. | Screening, Identification and characterization of Lactic Acid bacteria with probiotic and phytic activity. | 5 months |
| 8. | University of Allahabad, Prayagraj (UP)        | Isolation and characterization of probiotic strains and its microencapsulation for food applications       | 7 years  |

### Patent granted

2. **Patent grant for topic entitled “Process utility and application of stress tolerant probiotics”.**  
**Patent granted on 10-11-23. Patent no. 468381; Application no. 201611044997**

### Details of Research Publications.

1. **Pandey Anil, Neelam Yadav, Vinita Puranik, Arundhati Verma and Komal Bhadoria**, 2023, Process Utility and application of stress tolerant probiotics, 468381, The patent office, Government of India.
2. **Pandey Anil**, Kumar, Avnish and Mishra Atul. (2016). Development and qualitative estimation of high fibre enriched bread fortified with carrot pomace. Food Sci. Res. J., 7(1): 51-56. DOI : 10.15740/HAS/FSRJ/7.1/51-56
3. **Pandey Anil**, Mishra Atul, Yadav Neelam. (2018). Human gut microflora and relevance of probiotics and other pathogens on behavioral synergy. Food Technology “From Health to wealth & future challenges” Publisher: Bharti Publication, New Delhi ISBN: 978-93-86608-41-3
4. Malviya Ritika, **Pandey Anil**, Yadav Neelam (2021). Ameliorating color value, antinutrients, phenolic content of sesame seed cake with better oil recovery by response surface methodology. Journal of Food Processing and Preservation, <https://doi.org/10.1111/jfpp.15850>
5. **Pandey Anil**, Neha, Puranik Vinita, Verma Arundhati, Yadav Neelam (2021). Microencapsulation of *L. Fermentum* isolated from traditional dairy products and its stability on exposure to simulated gastrointestinal conditions. Plant Archives, 21, (1):875-880. <https://doi.org/10.51470/PLANTARCHIVES.2021.v21.no1.121>
6. **Anil Pandey**, Neha, Vinita Puranik and Neelam Yadav (2022) Exposure assessment of lactic acid bacteria isolated from dairy products and its impact on antimicrobial property against *E. coli*. Biochem. Cell. Arch. 22, 929-937. DocID: <https://connectjournals.com/03896.2022.22.929>
7. **Anil Pandey** and Neelam Yadav (2022). Efficacy of multistrain blend of lactic acid bacteria (LAB) isolated from traditional dairy products and its comparison with individual strains. Ann. Phytomed., 11(1):561-571. [http:// dx.doi.org/10.54085/ap.2022.11.1.65](http://dx.doi.org/10.54085/ap.2022.11.1.65)

### Farmers Related Articles

1. Rashmin Dhingani, Bhavesh Joshi, Hetal Bhatt and **Anil Pandey** (2024). Food Adulteration harmful for health., CHARUTAR VIDYA MANDAL. Peer Reviewed Magazine. ISSN 0976-9609, Pg no. 26-30

### **Training & Workshop Attended.**

| <b>S.No.</b> | <b>Organization</b>  | <b>Training Topic</b>   | <b>Duration</b>     |
|--------------|--|---|---------------------|
| <u>1</u>     | Delhi Institute of Paramedical Sciences and Technology                 | Isolation and Identification of gram positive and gram-negative bacteria from clinical environment. 1-6-2005 to 15-07-2015                  | 1 month and 15 days |
| <u>2</u>     | Radico Khaitan Ltd. Rampur Distillery, Rampur                          | Alcoholic fermentation and production of Alcohol. 3-1-2007 to 4-6-2007  | 5 months            |
| <u>3</u>     | Indian Institute of Sugar Cane Research, Lucknow.                      | Micropogation and Callus Culture of Sugarcane 1-06-2006 to 1-06-2006  | 1 month             |
| <u>4</u>     | Parag Dairy, Allahabad.  | Quality Control of Milk Products  | 1 month             |
| <u>5</u>     | Allahabad Agricultural Institute Deemed University Allahabad           | Entrepreneurship development organized by (NSTEDB) Lucknow, Govt. of India  | 3 days              |
| <u>6</u>     | Centre of Food Technology, University of Allahabad, Allahabad          | Professional development programme. Academic staff college UGC 28-03-14 to 02-04-14   | 6 days              |
| <u>7</u>     | Central Institute of Post-Harvest Engineering and Technology, Ludhiana | Microencapsulation methods for Food and Biotechnological applications. 26-11-2015 to 28-11-2015   | 3 days              |
| <u>8</u>     | Centre of Food Technology, University of Allahabad, Allahabad          | General requirements for competence of testing and calibration laboratories: ISO/IEC: 17025(2005) and Internal Audit 26-08-16 to 27-08-16   | 2 days              |
| <u>9</u>     | Centre of Food Technology, University of Allahabad, Allahabad          | Specific criteria for biological testing laboratories: NABL 102 28-07-16  | 1 day               |
| <u>10</u>    | Centre of Food Technology, University of Allahabad, Allahabad          | Intellectual property rights and organic facilitation. 11-08-16   | 2 days              |
| <u>11</u>    | National Dairy Research Institute, Karnal                              | “R&D strategies and interventions for Effective agribusiness and Entrepreneurship Development in Dairy and Food sector” 16-09-16 to 6-10-16 | 22 days             |
| <u>12</u>    | Motilal Nehru National Institute of Technology, Allahabad,             | Publishing Research in High Quality International Journal 24-11-17 to 28-11-17  | 7 days              |
| <u>13</u>    | Indian Institute of Vegetable Research, Varanasi. (U. P).              | Entrepreneurship development for sustainability in vegetable processing Industries 1-12-17 to 21-12-17                                      | 21 days             |
| <u>14</u>    | Sardar Patel University, Anand. Gujarat.                               | Invitro screening test for potential probiotic organism as a nutraceutical 1-2-2018 to 3-2-18   | 3 days              |
| <u>15</u>    | Centre of Food Technology,   | Operational handling of pelican   | 8 days              |

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|-----------|---|---|--------|
|           | University of Allahabad, Allahabad  | equipment for protein analysis;<br>Date: 24-3-15 to 31-03-15  |        |
| <u>16</u> | Centre of Food Technology, University of Allahabad, Allahabad                           | Food Safety Management System (FSMS) as per IS/ISO 22000:2005<br>28 <sup>th</sup> May, 2018   | 1 day  |
| <u>17</u> | Centre of Food Technology, University of Allahabad, Allahabad.                          | General Requirements for the competence of testing and calibration laboratories as per ISO/IEC 17025:2017; Measurement of uncertainty 17 <sup>th</sup> -18 <sup>th</sup> July, 2019 | 2 days |
| <u>18</u> | Turnip Innovation Pvt.Ltd. Pune   | Patent Drafting master class<br>28-08-21  | 1.5 hr |
| <u>19</u> | Center of Biotechnology, University of Allahabad, Prayagraj                             | Antimicrobial resistance bacterial biofilm formation, quantification and screening of small molecules<br>21-03-23 to 23-03-23   | 3 days |
| <u>20</u> | College of Food Processing Technology & Bioenergy, Anand Agricultural University, Anand | Hands on training on flash chromatography<br>26-09-24   | 1 day  |
| <u>21</u> | GMP & GHP in Food Industry (Online)   | GMP & GHP in Food Industry (Online) 18-05-25  | 1 day  |
| <u>22</u> | World Food Day Celebration, ADIT College Anand,   | 14-15 <sup>th</sup> October, 2025 Committee member  | 2 days |
| <u>23</u> | Xavier Institute for Research and Development, MSME, Govt. of India                     | Artificial Intelligence in multidisciplinary Research 15 <sup>th</sup> December – 21 <sup>st</sup> December, 2025 Faculty Development Program                                       | 7 days |
| <u>24</u> | AD Patel Institute of technology CVM University   | “Generative AI in Academia: Transforming Teaching, Research and Administration”<br>5 <sup>th</sup> -9 <sup>th</sup> January, 2026   | 5 days |

**Conferences/ Seminars Attended with paper presentation details and AWARD Recognition**

| <u>S.No.</u> | <u>Organization and conference theme</u>  | <u>Paper presentation topic/ attended /Theme of Seminar</u> | <u>Date</u>                 |
|--------------|---|---|-----------------------------|
| 1            | Sam Higginbottom Institute of Agricultural Technology and Sciences, Allahabad.<br><b>“Recent Advancements in Food Processing”.</b>  | Attended  | 12 <sup>th</sup> March 2013 |
| 2            | Sam Higginbottom Institute of Agricultural Technology and Sciences, Allahabad.<br><b>“Application of Sensory Science to Food Product Development and Quality Management”.</b> | Attended  | 5 <sup>th</sup> April 2013  |
| 3            | Sam Higginbottom Institute of Agricultural Technology and Sciences, Allahabad.<br><b>“Food Extrusion Technology- A Promising Technique to process and prosper”.</b>           | Attended  | 24 <sup>th</sup> April 2013 |

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| 4. | Allahabad chapter, Indian Science Congress, University of Allahabad.<br><b>“Science and Technology for Human Development”.</b><br><b>(National)</b>  | Paper presentation on<br>“Role of Biogas generation from domestic waste as a mode for mass level job generation and restoration of ecological sustainability”           | 14 <sup>th</sup> -15 <sup>th</sup> March 2015       |
| 5. | Sam Higginbottom Institute of Agriculture Technology and Sciences, Department of Biochemistry and Biochemical Engineering<br><b>“Nutraceuticals and Indian Cuisine”</b>  | Attended  | 24 <sup>th</sup> April 2015                         |
| 6. | Centre of Food Science and Technology, Banaras Hindu University, Varanasi<br><b>“International Conference on Recent advances in Food processing and Biotechnology”</b><br><b>(International)</b>                           | Paper presentation on<br>“Shelf life Enhancement and Utilization of Probiotic Potential through microencapsulation”   | 5 <sup>th</sup> -6 <sup>th</sup> April 2016         |
| 7. | Indian Institute of Technology, Kharagpur<br><b>“International conference on Emerging technologies in Agricultural and Food Engineering”</b> <b>(International)</b>  | Paper presentation on<br>“Improved adaptation of selected stress tolerable probiotics for improved process economics in industrial applications”                        | 27 <sup>th</sup> - 30 <sup>th</sup> December 2016   |
| 8. | Uttar Pradesh Rajesh Tendon Open University<br><b>“International conference on Biological Sciences and Biostatistics”</b> <b>(International)</b>   | Paper presentation on<br>“Comparative evaluation of Lactobacillus species through microencapsulation as a novel approach for post nano applications”                    | 9 <sup>th</sup> -10 <sup>th</sup> March 2017        |
| 9. | Centre of Food Technology, University of Allahabad.<br><b>“Agriculture and Technology Innovation for Nutritional Security”</b><br><b>(National)</b>  | Paper presentation on<br>“Significance of post drying techniques of microencapsulated probiotics and its effect on physical and biochemical properties during storage.” | 9 <sup>th</sup> -10 <sup>th</sup> February, 2018.   |
| 10 | DeenDayalUpadhyay Kaushal Kendra, Rajiv Gandhi South Campus, Banaras Hindu University<br><b>“Prospective of Medical, food, Parma &amp; Agro technology from Health to wealth and future challenges”.</b> <b>(National)</b> | Paper presentation on<br>“Human gut microflora and relevance of Probiotics and other pathogens on behavioral synergy”   | 19 <sup>th</sup> -20 <sup>th</sup> February, 2018.  |
| 11 | Department of Animal Husbandry and Dairying, Banaras Hindu University, Varanasi. (U.P).<br><b>(National)</b>   | Paper presentation on effect of matrix modification on the storage capabilities of microencapsulated lactic acid bacteria   | 8 <sup>th</sup> June, 2019<br><b>(SECOND PRIZE)</b> |
| 12 | Dr. Ram Avatar Shiksha Samiti, Lucknow University, Lucknow   | <b>Junior Scientist Award</b>   | <b>12<sup>th</sup> July, 2019</b>                   |
| 13 | E-poster presentation at   | Efficacy of using gelatin   | <b>23-25<sup>th</sup> July, 2019</b>                |

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|            | International Conference on Food Science and Nutrition, University of Turin, Italy. (International)   | for microencapsulation of lactic acid bacteria and its impact on the functional properties |  |
| <b>14</b>  | Recent advances in Agriculture, Food Tech and Human Health (Biomilaap, 2019) Department of Molecular and cellular engineering, Jacob Institute of Biotechnology, Sam Higginbottom University of Agriculture Technology and Sciences, Prayagraj (National) | Optimization of coating matrix for the development of Probiotic Chapati.                   | <b>5-6<sup>th</sup> November, 2019</b>                 |
| <b>15</b>  | Design Innovation Centre, Government of India, Ministry of Human Resource Development, MNNIT, Prayagraj (National)  | Optimization of heat stable matrix for microencapsulation of lactic acid bacteria          | <b>7<sup>th</sup> February, 2020</b>                   |
| <b>16</b>  | Organized by Food Safety and Quality Solutions, Pune. Maharashtra   | “Kaizen: Lean Methodology for Continuous Improvement”                                      | <b>21<sup>st</sup> May 2021</b>                        |
| <b>17</b>  | Perkin Elmer Next generation ICPMS  | ‘Next Gen. Multi Quad ICPMS NexION 5000’   | <b>27<sup>th</sup> May, 2020</b>                       |
| <b>18</b>  | University of Allahabad, Department of Biotechnology  | Coronavirus awareness quiz (Covid 19)  | <b>June 2020</b>                                       |
| <b>19.</b> | CMP degree college, University of Allahabad (webinar)   | Insights into fundamental of Chemistry   | <b>18<sup>th</sup>- 20<sup>th</sup> June 2020</b>      |
| <b>20.</b> | SRM University, (webinar) Online participation  | Role of gut microbiota in reducing viral infections (Symposium) Attended as Delegate       | <b>13<sup>th</sup>&amp;14<sup>th</sup> March, 2021</b> |
| <b>21</b>  | Science based evidence of Probiotics  | Online mode  | <b>25-26<sup>th</sup>, March, 2023</b>                 |
| <b>22</b>  | Nutrition Gut Microbiome and Probiotics. Triple Connection  | Online Mode  | <b>3rd &amp; 4th February, 2024</b>                    |

### **Recognitions and responsibilities: -**

1. Conducting training for program and preparation of Module for “Quality Control Microbiologist” as sponsored by **GSBTM and DBT** for skill development of students.
2. Member Organizing Secretary “Agriculture and Technology for Nutritional Security” National Conference held at Center of Food Technology, University of Allahabad, Prayagraj February, 2018.
3. Co-Ordinator for training on Hands on Training on Flash Chromatography 26.09.24 at College of Food Processing Technology, Anand Agricultural University, Anand Agricultural University, Anand, Gujarat.
4. Conducting training and field onsite visit to Industries and research centers for B.Tech students. Event management for NCC and other Institutes activities.
5. Faculty advisor and ERP Co-Ordinator for Institutes.
6. Special duty and fostering student training and placement.
7. Industry -academia partnership.

## **DECLARATION**

*I hereby assure that the information furnished above is correct to the best of my knowledge and all testimonials & supporting documents are authentic and genuine.*

**Date:**

**(Dr. Anil Pandey)**

Anand (Gujarat) INDIA.

[anil.ebrs@gmail.com](mailto:anil.ebrs@gmail.com)

**Place:**

**References**

|  |   |  |
|--|---|--|
| 1. Prof. (Dr.) Neelam Yadav<br>Co-coordinator<br>Institute of Professional<br>Studies<br>University of Allahabad,<br>Prayagraj (Mobile no.<br>9415495675). | 2. Prof. (Dr.) Bhavesh Joshi<br>Professor,<br>Center of Food Processing<br>Technology and Bioenergy,<br>Anand Agricultural University,<br>Anand (Mobile no.<br>9099919201). | 3. Dr. Sudhanshu Bhardwaj<br>Technical Manager & Quality<br>Manager<br>Jain Irrigations Ltd. Jain Hills<br>Jalgaon (Mobile<br>No.8411884671) |
|--|---|--|