

BIO-DATA

Prof. ANIL KUMAR CHAUHAN

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- **Name** : Senior Prof. Anil Kumar Chauhan
- **Date of Birth** : 10th August 1966
- **Professional Attainments:**

Head of the Department (30.10.2022- till date)	: Department of Dairy Science and Food Technology, Institute of Sciences, Banaras Hindu University, Varanasi
Director (CAFT) (31.3.2017- 30.11.2019), (30.11.2022-till date)	: Centre of Advance Faculty Training (CAFT) in food processing I.C.A.R Govt. of India BHU, Varanasi
Senior Professor (Food Technology), 28-08- 2023 to till date	: Department of Dairy Science and Food Technology, Institute of Sciences, Banaras Hindu University, Varanasi
Professor (Food Technology), 20-04-2010 to 27-08-2023	: Department of Dairy Science and Food Technology, Institute of Sciences, Banaras Hindu University, Varanasi
Coordinator (02.09.2016- 29.10.2019)	: Centre of Food Science and Technology, Institute of Agricultural Sciences, BHU, Varanasi
Associate Professor (2006- 19.04.2010)	: Dept. of Dairy Science and Technology. College, Baraut (CCS University, Meerut, UP)
Former Member (2006-2007)	: U.P. Subordinate Services Selection, Commission, Lucknow (Govt. of Uttar Pradesh)
Reader (2002-06)	: Dept. of Dairy Science & Technology, J.V. College, Baraut (CCS University, Meerut, UP)
Lecturer (1993-2002)	: Dept. of Dairy Science & Technology, J.V. College, Baraut. (CCS University, Meerut, UP)
Temp. Lecturer(1989-1993)	: Dept. of Dairy Science & Technology, R.B.S. College Bichpuri, Agra (BRA University, Agra)

• **Additional post held**

Chairperson	: Scientific Panel on Fruit &Vegetables and their Products (Including dried fruits and nuts salt, spices and condiments) FSSAI, Govt. of India
Member	:Scientific Committee, FSSAI, Govt. of India
Secretary General	:International College of Nutrition, Alberta (Canada)
President	:Association of Food Scientists & Technologists (India) Varanasi –Chapter
Teaching Experience	: 30 years, Graduate, Post Graduate & Research Guidance
• Scholarship & Fellowship	: Merit Scholarship during Ph.D. Agra University, Agra.
• Fellow	:International College of Nutrition(FICN),Dec-5,2015
• Award	
J.K Basu Felicitation Award	: International College of Nutrition (ICN), Budapest, Hungary, October, 6-8, 2017.
Dr. P.B Sukhatme memorial Award	: International College of Nutrition (ICN).Bangkok, Thailand, October, 6-8, 2017.
Best Paper Award	: Indian Dairy Association, "Studies on Enrichment of Tomato Juice Beverage with Whey protein Concentrate using response surface methodology, New Delhi (India) 14-16 March,2013.
Best Poster Presentation Award	: Dairy Industry Conference “Casein–fat as Affected by Size of Fat Globules in raw milk” (XXXIII), The Ashoka Hotel New Delhi, September 2004.

• **Course Taught**

Under level	graduate	: Dairy Chemistry & Dairy Technology
Post-Level	Graduate	: Food Technology, Food Processing, Dairy Technology, Food Safety & Quality Control, Food Safety& Quality Control

Tech. of Fruit & Vegetable, Sensory Evaluation

Doctorate Level : Advances in Food Processing, New food Product Development, Dietary food habit East and West, Dairy Technology, Food Safety & Quality Control, Food Safety & Quality Control Tech. of Fruit & Vegetable, Sensory Evaluation

- **Ph.D. Students Supervised** :15
- **Ph.D. Students Working** :05
- **MTech./M.Sc. Students Supervised** :80
- **Research Papers** :114+
- **Book chapter published** :20
- **Technical Article** :03
- **Popular Article** :03
- **Research Paper Accepted** :03
- **Paper Present in Seminar / Conference/** :20
- **Abstract Published** :17
- **Conferences/ Seminar/Training organized** :15
- **Book Published- Dairy Technology(A systematic Approach)** :01
- **Patent:** Patent granted on “Process optimization for production of ready to cook multi grain khichdi”, Indian patent application no. 201811027701.
- **Google Scholar (since 2014)**
 - Citation** :830
 - h-index** :16
 - i-10 index** :21

- **Member of Professional Societies**

- : International College of Nutrition, ICN (Canada)
- : Life member of Indian Science Congress Association (L-9481).
- :Life member of Indian Society of biochemist
- :Life member of Indian Dairy Association
- :Life member of Indian society of Animal Production & Management
- :Life member of Dairy Technology society of India
- :Member of AFST (I), Mysore
- :Member if SASNET-FF
- :Member, Indian Society of Agricultural Engineers, New Delhi
- :Member of Association of Food scientists & Technologist (India)

Additional Assignment Held-

- : Observer Main Exam. (2010), Entrance Exam (2005, 2008, 2009) and C.P.M.T. (2004) Ch. Charan University, Meerut
- : Senior Superintendent Main Exam. (2009) Ch. Charan University, Meerut
- :Senior Superintendent & Observer, of Professional Course (2008) Ch. Charan University Meerut
- :Observer, B.Ed. Entrance Exam , 2008 , B R.A University Agra
- : Senior Superintendent Main Exams 2005, 2007 Observer, B.Ed. Entrance Exam 2005, Ch. Charan University Meerut
- : Observer, Lecturer/T.G.T. /P.G.T. Entrance test of U.P Madhyamic Siksha Sewa Chayan Board, Allahabad. B.Ed.
- : Observer, University Grant commission NET. 26 Dec. 2004 and 26 June 2005
- :02 Years as a convener of Flying Squad (Examination) of C.C.S. University, Meerut, since 2002 to 2004
- :05 Years as Convener Games Committee of J.V. College, Baraut since 1997 to 2002
- :08 Years as Proctorship of J.V. College, Baraut since 1994 to 2001

- **Expert Member**

- : Chairman/Scientific Panel of Fruits and Vegetables and Others Products, FSSAI.
- :Expert Member in selection Committee JNKVV, (Jabalpur), ICAR-ASRB, New-Delhi
- :Expert member in Scientific Committee, FSSAI, New Delhi
- :05 Years as Convener and member of R.D.C. of C.C.S. University, Meerut
- :02 Years as Member of Board of Studies of C.C.S. University
- : Conveners & Members of selection Committee & examination Committee of different Universities of India. Viz. – Dr. B.R.A. University, Agra, Allahabad Argil. Institute (Deemed University) Allahabad, M. P. University of, Argil. & Tech. Udaipur, R.A.U. Bikaner, R.M.L. Avadh University, Faizabad, Kanpur University, Kanpur etc.

: Expert Selection Committee of lecturers in C.C.S. University, Meerut.

: Expert Selection Committee of Professors/Assoc.Professor, Asstt. Professor/lecturers & Principal in U.P Madhyamic Siksha Sewa Chayan Board, Allahabad, PAU, NIT (Rourkela), Guru Nanak Dev University (GNDU), Amritsar ASRB (GOVT. of India) PBPAUT, Pant Nagar, North-Hill University, Shilong, Sam Higginbottom Institute of Agriculture, Technology and Sciences, Allahabad, Allahabad University, Allahabad.

:Expert selection Committee of U.P. Public Service Commission Allahabad, U.P.

:Expert Ph.D. thesis evaluation & Viva -Voce Examination (2008) BHU Varanasi

: Course Counsellor in IGNOU NEW DELHI- Diploma in Dairy Technology (School of Agriculture) from 2009 to 2011

: Expert Selection U.P. Higher Education Service Commission

:Expert Member in Several Universities viz- Banaras Hindu University, Varanasi

:Evaluation of Ph.D and M.Sc. thesis -North Hill University, Shillong, Sam Higginbottom Institute of Agriculture, Technology and Sciences, Allahabad, Dyal Bagh Educational Institute, Agra-.

: Expert Member of Board of Studies (BOS) of universities like Banaras Hindu University, Varanasi, Dyal Bagh Educational Institute, Agra, Rajiv Gandhi Food Technology Institute, Kakinara, (AP).

- **MFPI, Govt. of India, Research and development project running:** “ Development and production technologies for guava pulp enriched fermented dairy product”
- **Summer School/ Winter School /Orientation Course attended :** 09
- **Ph.D. Student Degree Awarded**
 1. **Pallawi Joshi** - Development of value-added cookies (Incorporated with Jackfruit seed flour and Terminalia chebula powder) and its Characterization **(2024)**
 2. **Rajeev Ranjan**- Study and optimization of Radio frequency Cold Plasma (RF-CP) treatment for the reduction of fungi and mycotoxin in dry fruits (Cashew nut and walnut). **(2023)**
 3. **Shubhendra Singh**- Development and Characterization of Immune Boosting functional Quarg Cheese. **(2023)**
 4. **Prachi Tyagi**- Development of Value added food product incorporation with Guduchi (*Tinospora cordifolia*) stem powder.**(2019)**
 5. **Poonam Yadav**- Production, Optimization and Characterization of rhamnosidase (Debittering Enzyme) Utilizing Agro - industrial Wastes & It’s Application in Food Processing . **(2018).**

6. **Mohammed Ahmed Alsebaei** – Development and Production Technology for Green Chilli Powder (2018).
7. **Patil vaibhav Sudam** -- Development of Guava Powder using Spray Dryer.(2014)
8. **Avneet Rajoria** – Studies on formulation and shelf-life extension of whey protein enriched concentrated Tomato juice. (Ref. No - Res/2/A/4735/ Dated 29-11-04.)
9. **Deep Mala Ahlawat** – Studies on production and packing of mango milk powder using spray-drying technology.
10. **V. Chandrashekhar Murti** – Breeding soundness evaluation in surti buffalo bull. (Ref. No –Res/2/A/1316/ Dated 26-08-2003).
11. **Harsev Singh** (2005) – Standardization of manufacturing process of Di calcium phosphate from buffalo milks mother liquor & its storage study. (Ref. No – Res/2/A/3112/ Dated 26-08-2003).
12. **Y.B. Rajeshwari** (2005) – Studies on Gastro intestinal parasite of Pigs in Karnataka. (Ref. No – Res/2/A/20330/ Dated 26-08-2003).
13. **Ashwani Kumar Rathore** (2003) – Application of U.F. membrane technology for standardization & manufacturing of whey protein concentrate (W.P.C - 70) from buffalo milk. (Ref. No – Res/2/A/20074/ Dated 07-11-2001).
14. **Mahendra Singh** (2001) – Current status and constraints of Dairy animal in Rajasthan. (Ref. No – Res/2/A/409/97 Dated 10-01-2002.)

- **Ph.D. Students Working**

- (i) Aparna
- (ii) Shraddha Prakash
- (iii) Muskan
- (iv) Rupali Koundal
- (v) Kaustubh Singh

- **M.Sc./MTech. Students Guided**

1. Amrutha K. (2024) “Characterization of IRRI-147 Low Glycemic Rice Flakes: A Healthier Alternative for Traditional Indian Breakfast”.
2. Anshika Agrawal (2024) “ Investigation of self life and Phytochemical stability and black rice cookies packaged with three different materials at ambient temperature”.
3. Harinandan Dev (2024) “ Identify the best rice bran stabilization method and its effects on rice bran oil quality”.
4. Kaustubh Singh (2023) “Technology development for petha preparation from pointed gourd (*T. clioica*) mediated by osmotic dehydration”.
5. Pratibha Mahto (2023) “Process optimization for the development of technology, and preparation of cucumber petha”.
6. Heeralal Kohar (2023) “ Development of Bittergourd powder using different drying techniques”.

7. Sayantani Mondal (2023) “ Standardization of preparation of Sandesh from toned milk using natural sweetner (Monkfruit)”.
8. Divya Tripathi (2023) “ A study on red potato peel (*Solanum tuberosum* L. cv. Red Holland): Characterization, composition and formulation of tablet using different drying techniques”.
9. Muskan (2022) “Extraction of pectin from kinnow peel using different extraction methods and its utilization into rose (*Rosa indica*) jam.”
10. Aparnna V.P. (2022) “Preparation of low-fat functional quark type cheese incorporated with encapsulated *Terminalia arjuna*”
11. Sonali Kanwar (2022) “Optimization and characterization of plant based functional biscuit incorporated with fenugreek powder and flaxseed using response surface methodology”
12. Rupali Koundal (2022) “Waste to wealth: Studies on Jackfruit (*Artocarpus heterophyllus* Lam.) peel for its composition, structure, functionality and antioxidant application”
13. Aditya Gupta (2021) “Development of Jackfruit seed flour and legume based extruded snack product”.
14. Saloni (2021) Preparation of herbal shrikhand using periwinkle powder”.
15. Rashmi Bala Ananad (2021) Optimization and shelf life study of herbal panner incorporated with periwinkle powder”.
16. Sanya Sharma (2021) “Techno-economic studies on the preparation of golden latte by incorporation of *Curcuma Amada*”.
17. Arshya Singh (2020) “*Technology Development to Prepare Functional Energy Bar*”.
18. Garima Gautam (2020) “Studies on Dehydration of Onion using Different Drying Techniques”.
19. Neha Yadav (2020) “Preparation of candy using banana, pineapple and ginger”.
20. Pallawi Joshi (2019) “Development of Water spinach powder using different drying technique”.
21. Ashutosh Singh (2019) “Development and process optimization of bajara based nutria biscuit enriched with carrot leaf powder and pumpkin seed powder”.
22. Radha Yadav(2019) “Development and production technique for green chilli sauce modulated by pea pod powder ”
23. Kirtika Konar (2019) “Assessment of hazard analysis and critical a control point (HACCP) system at Parag dairy Varanasi”
24. Vikash Kumar (2018) “Process optimisation for production of ready to cook multi grain khichdi”
25. Sury Pratap Singh (2018) “Development and process optimization of sugar free biscuit through Fenugreek seed powder and natural sweetener (stevia)”

26. Neeraj Kumar Maurya (2018) "Preparation of cabbage powder through different drying techniques"
27. Monika Kumari (2018) "Process optimization to develop gluten free muffins fortified with Jamun seed powder"
28. Ibadakor Syiemli (2018) "Development Technology for the preparation of cupcakes using pumpkin Pulp and orange peel powder"
29. Neha Chonhati Minz (2017) Development of Technology for preparation of broccoli enriched whey functional soup
30. Kumar K.(2017) Production of Rose Petal Wine by using different yeast strains
31. Jigyasa Nagpal (2017) Optimization of conditions for the isolation of omega-3 fatty acids by urea crystallization method from flaxseed oil using Response Surface Methodology
32. Pragyanshu Patel (2017) Incorporation of Chia seed mucilage as a stabilizer and emulsifier for preparation of Ice Cream using Response Surface Methodology
33. Ajit Kumar(2016) Development of production Technology for mushroom powder using spray drying Technology
34. Anil Kumar Yadav (2016) Process Optimization for the manufacture of heat desiccated milk product (*rabri*) enrich with guava pulp using RSM
35. Shilpi Popli (2016) Development and optimization of a enriched mushroom soup using retort processing
36. Mahesh Kumar (2016)Development of process of prepare milk based dessert incorporated with pumpkin and Fox nut powder using RSM
37. Abhishek Kumar (2015) Determination of chemical composition and antioxidant property of guava seed. Kamlesh Kumar Maurya(2015) The effect of protein and low molecular weight surfactant on spray drying of guava powder powder production and characterization
38. Abhilasha Singh (2015) Development of production Technology for the preparation of green chilli powder
39. Rashmi Gautam (2012) Microencapsulation of Lycopene using spray drying technology: Characterization, stability, and food application.
40. Manoj Kumar (2011) Development of Guava Shrikhand.
41. Dipesh Aggarwal (2011) Development of artificial sweetener added Peda.
42. Yogesh Kumar (2005) A study on standardization of Organoleptic methods for detection of synthetic milk in dairy milk
43. Prem Bihari (2005) The physical, chemical, microbiology sensory quality of *dahi* sold in Baraut.
44. Soran sigh Teotia (2003) Modification of Richmond's formula for the estimation of solids-not-fat in milk using specific gravity lactometer.
45. Rajeev Kumar (2003) The study of Physico-chemical changes in different brand of skim milk powder.

46. Praveen Kumar (2004) Effect of physico-chemical composition & sensory evaluation of Lal Pera.
47. Satish Kumar Awana (2002) To Study of the physico-chemical changes in Murrarah buffalo milk at different stages of lactation.
48. Sunil Kumar Gautam (2002) Effect of species of chemical composition of milk.
49. Sudhir Kumar Jawala (2004) Study of nitrogen distribution in cow milk.
50. Avinesh Kunar (1996) Status of calcium & magnesium in buffalo milk.
51. Pushpendra Singh Bhadoria (1996) Physico-chemical Properties of Ghee sold in different localities of Baraut, town.

• **Research Papers Published**

1. Kaustubh Singh, Muskan Kumari, **Anil Kumar Chauhan**, Satya Vir Singh, Milica Pojic, Shraddha Prakash (2024). Preparation of petha from pointed gourd (*Trichosanthes dioica*) mediated by osmotic dehydration and its characterization. *Journal of Food Science and Technology*, 1-9 (IF: 3.7)
2. Rajeev Ranjan, **Anil Kumar Chauhan**, Arun Kumar Gupta, Rajesh Dhanprakash, Shubhendra Singh (2024). Investigating the effect of combined radiofrequency cold plasma (RF-CP) treatment on techno-functional attributes of Cashewnut. *Journal of Stored Products Research*, Elsevier, 109, 102406.
3. Divya Tripathi, Muskan Kumari, **Anil Kumar Chauhan**, Dinesh Kumar, Madhukiran R. Dhondale (2024). A study on red potato peel (*Solanum tuberosum* L. cv. Red Holland): characterization, composition and formulation of tablet using different drying techniques. *Journal of Food Science and Technology*; 1-12 (IF: 3.7)
4. Aparnna V.P., **Anil Kumar Chauhan**, Shubhendra Singh, Ravi Prakash, Pralay Maiti (2024). Rheological, Textural and Sensorial Properties of Quarg-Type Cheese Incorporated with Encapsulated Terminalia Arjuna. *Food Chemistry Advances*, 4, 100549
5. Shraddha Prakash, Muskan Kumari, **Anil Kumar Chauhan** (2024). The intervention of nanotechnology in food packaging: a review. *Journal of Materials Science*; 59(7), 2585-2601 (IF: 4.0)
6. Aparnna V.P., **Anil Kumar Chauhan**, Shubhendra Singh (2024) Palm-Based Beverages Around the World: A Review. *Current Nutrition & Food Science*, Bentham Science, 19. <https://www.eurekaselect.com/article/130957> (IF: 0.9)

7. Sanya Sharma, Pallawi Joshi, Shubhendra Singh, **Anil Kumar Chauhan** (2023). Development of functional golden milk by incorporating Curcuma amada and stevia by Response Surface Methodology. *Indian Journal of Dairy Science*; 76(6), 569-577
8. Rajeev Ranjan, **Anil Kumar Chauhan**, Dhan Prakash, Rajesh Singh, Shubhendra Singh, Pallawi Joshi (2023). Enhancing walnut (*Juglans regia* L.) safety and quality: Unveiling the potential of radio frequency cold plasma treatment. *Annals of Phytomedicine*, 12(2), 937-942.
9. Rajeev Ranjan, Arun Kumar Gupta, R. Pandiselvam, **Anil Kumar Chauhan**, Saamir Akhtar, Avinash Kumar Jha, Pratikhsa, Tabli Ghosh, Soumya Ranjan Purohit, Muzamil Ahmad Rather, Dhan Prakash, Rajesh Singh, Shubhendra Singh, Pallawi Joshi, Vijay Kumar, Bindu Naik, Sarvesh Rustagi, Manpreet Singh Preet. (2023). Plasma treatment: An alternative and sustainable green approach for decontamination 2 of mycotoxin in dried food products. *Journal of Agriculture and Food Research*; 100867 (IF: 3.8)
10. Shubhendra Singh, **Anil Kumar Chauhan***, Aparnna V. P, Ravi Prakash, Pralay Maiti, Rajeev Ranjan, Pallawi Joshi. (2023). Quarg Cheese: The Impact of Fat Content Change on its Microstructure, Characterization, Rheology, and Textural Properties. *Current Research in Nutrition and Food Science*; 11(3) (IF: 0.8)
11. Shubhendra Singh, **Anil Kumar Chauhan**, Aparnna V. P., Rajeev Ranjan, Pallawi Joshi. (2023). Effect of incorporation of Ashwagandha (*Withania somnifera* L.) in Quarg cheese at different levels for its improved physico-chemical and sensorial properties. *The Pharma Innovation*, 12 (10); (NAAS 5.25)
12. Muskan Kumari, Shubhendra Singh, **Anil Kumar Chauhan** (2023) A Comparative Study of the Extraction of Pectin from Kinnow (*Citrus reticulata*) Peel Using Different Techniques. *Food and Bioprocess Technology*, Springer, 1-15. <https://link.springer.com/article/10.1007/s11947-023-03059-4#citeas> (IF: 5.51)
13. Verma T., Agarwal A., Dey P., **Chauhan A.K.**, Sharma R. (2023) Medicinal and therapeutic properties of garlic, garlic essential oil, and garlic-based snack food: An updated review. *Frontiers in Nutrition*, Frontiers, 10, 1-16. <https://www.frontiersin.org/articles/10.3389/fnut.2023.1120377/full> (IF: 6.2)
14. Kumari A., Gupta A., **Chauhan A.K.** (2022) Optimization of the iron-enriched extruded snack containing jackfruit seed flour, mung bean flour and ferrous ammonium phosphate

by using response surface methodology. *Food Production Processing and Nutrition*, Springer Open, 4 (31), 1-7. <https://fppn.biomedcentral.com/articles/10.1186/s43014-022-00108-x>

15. Singh S., Kashyup S., Aparnna V.P., **Chauhan A.K.** (2022) Preparation of herbal Shrikhand using Catharanthus roseus powder. *Indian Journal of Dairy Sciences*, IDA, 75(6), 515-521. <https://epubs.icar.org.in/index.php/IJDS/article/view/120989/48856> (NAAS: 5.95)
16. Kumari, A., **Chauhan, A. K.**, & Tyagi, P. (2022) Isochoric freezing: An innovative and emerging technology for retention of food quality characteristics. *Journal of Food Processing and Preservation*, Wiley, e16704 (IF: 2.2)
17. Aparnna, V.P., Singh, S., and **Chauhan A. K.** (2022). Blockchain Technology in Dairy Industry. *Indian Dairyman*. ,IDA, RK Puram, New Delhi
18. Singh, A., Kumari, A., **Chauhan, A. K.**, (2022). Formulation and evaluation of novel functional snack bar with amaranth, rolled oats, and unripened banana peel powder. *Journal of Food Science and Technology* 1-17. <http://dx.doi.org/10.1007/s13197-021-05344-6> (IF-3.11, NAAS Rating-8.95)
19. Yadav, N., Kumari, A., **Chauhan, A. K.**, and Verma T., (2022). Development of Functional Candy with Banana, Ginger and Skim Milk Powder as a Source of Phenolics and Antioxidants. *Current Research in Nutrition and Food Science*.1-17. <http://dx.doi.org/10.12944/CRNFSJ.9.3.13> (NAAS Rating-5.95)
20. Kumari, A., Gautam, G., Chauhan, A. K., Singh, M., & Singh, A. (2021). Effect of Different Drying Methods on Nutritional and Functional Properties of Onion Powder. *The Indian Journal of Nutrition and Dietetics*, 58(3), 301-316. <http://dx.doi.org/10.21048/IJND.2021.58.3.27283> (NAAS Rating-4.95)
21. Singh, S., **Chauhan A. K.** and Ranjan R. (2021). Cold Plasma - Novel method of Food Preservation: A Review. *Indian Food Industry Mag.* 3:4
22. Kumari, A., and **Chauhan, A. K.** (2021). Iron nanoparticles as a promising compound for food fortification in iron deficiency anemia: a review. *Journal of Food Science and Technology*, 1-17. <https://doi.org/10.1007/s13197-021-05184-4> (IF-3.11, NAAS Rating-7.95)

23. Singh, S., Tripathi, A. D., **Chauhan, A. K.**, and Gupta, A. K. (2021). Production of beetroot (*Beta vulgaris* L.) wine using different *Saccharomyces* strains and study of physicochemical and sensorial characteristics. *Journal of Food Science and Technology*, 1-8. <https://doi.org/10.1007/s13197-021-05136-y> (IF-3.11, NAAS Rating-7.95)
24. Foujdar, R., Chopra, H. K., Bera, M. B., **Chauhan, A. K.**, and Mahajan, P. (2021). Effect of Probe Ultrasonication, Microwave and Sunlight on Biosynthesis, Bioactivity and Structural Morphology of *Punica granatum* Peel's Polyphenols-Based Silver Nanoconjugates. *Waste and Biomass Valorization*, 12(5): 2283-2302. <https://doi.org/10.1007/s12649-020-01175-2> (IF-3.703, NAAS Rating-8.85)
25. Joshi, P., Kumari, A., **Chauhan, A. K.**, and Singh, M. (2021). Development of water spinach powder and its characterization. *Journal of Food Science and Technology*, 1-7. <https://doi.org/10.1007/s13197-021-05058-9> (IF-3.11, NAAS Rating-7.95)
26. Mahajan, P., Bera, M. B., Panesar, P. S., and **Chauhan, A.K.**, (2021). Millet starch: A review. *International Journal of Biological Macromolecules*, 180:61-79 <https://doi.org/10.1016/j.ijbiomac.2021.03.063> (IF-6.953, NAAS Rating-11.96)
27. Kumari, A., Pandey, S., **Chauhan, A. K.**, and Singh, M. (2021). Optimization and characterization of functional chocolate with addition of butter fruit milkshake powder as a source of phenolic, flavonoid and carotenoid. *Indian Journal of Dairy Science*, 74(1):54-60 <https://doi.org/10.33785/IJDS.2021.v74i01.007> (NAAS Rating-5.95)
28. Pandey, S., Aparna, V. S., **Chauhan, A. K.**, and Singh, M. (2020). Development of phytonutrient enriched avocado milkshake powder and its quality evaluation. *Indian J Dairy Science*, 73(6), 1-7. <http://dx.doi.org/10.33785/IJDS.2020.v73i06.007> (NAAS Rating-5.95)
29. Tyagi, P., **Chauhan, A. K.** and Aparna (2020). Optimization and characterization of functional cookies with addition of *Tinospora cordifolia* as a source of bioactive phenolic antioxidants. *LWT*, 130: 109639. <https://doi.org/10.1016/j.lwt.2020.109639> (IF-6.952, NAAS Rating-10.01)
30. Tyagi, P., **Chauhan, A. K.**, and Singh, S. N. (2020). Sensory acceptability of value-added cookies incorporated with *Tinospora cordifolia* (TC) stem powder; improvement in nutritional properties and antioxidant potential. *Journal of Food Science and Technology*,

- 57(8): 2934-2940. <https://doi.org/10.1007/s13197-020-04325-5> (IF-3.11, NAAS Rating-7.95)
31. Ranjan, R., **Chauhan, A. K.**, Kumari, S. S., and Dubey, R. P. (2020) Nutritive value of ghee residue incorporated bakery product. *Indian J Dairy Sci*, 73(1):51-56.
<http://dx.doi.org/10.33785/IJDS.2020.v73i01.009> (NAAS Rating-5.95)
32. Singh, R. B., Fedacko, J., Mojto, V., Isaza, A., Dewi, M., Watanabe, S., **Chauhan A.K.**, Fatima, G, Kartikey,K., and Sulaeman, A (2020). Effects of millet based functional foods rich diet on coronary risk factors among subjects with diabetes mellitus: a single arm real world observation from hospital registry. *MOJ Public Health*, 9(1): 18-25.
<https://doi.org/10.15406/mojph.2020.09.00318>
33. Tyagi, P., **Chauhan, A. K.**, and Kumari, A. (2019). Effect of storage period on chemical parameters and sensory admissibility of cookies incorporated with stem powder of giloy (*Tinospora cordifolia*). *Journal of Pharmacognosy and Phytochemistry*, 8(3), 739-742.
34. Aparna, **Chauhan, A. K.**, & Singh, P. K. (2018). Estimation of toxic, trace and essential metals (Pb , cd , Fe , Zn , Mn , Cu , Mg , K) in fruit and vegetable product (jam , ketchup , pickles) by atomic absorption spectrophotometer, *The Pharma Innovation Journal*, 7(11), 313–317.
35. Kamlesh Kumar Maurya, **Anil Kumar Chauhan**, Abhishek Dutt Tripathi, Arpit Srivastava, Suresh Kumar Srivastava and Rajendra Singh (2018). Effect of protein and low molecular weight surfactants supplementation on physicochemical properties of spray dried guava (*Psidium guajava*) powder and its characterization. *The Pharma Innovation Journal*; 7(12): 286-291.
36. Smita Singh, D Mishra and **Anil Kumar Chauhan** (2018). Optimization and functional analysis of Guava enriched chocolate formulation. *Indian Journal of Dairy Science*, 71(6):571-578.
37. Al-Sebaei, M. A., **Chauhan, A. K.**, Arvind., Hemalatha, S and Yadav, P (2017). Effect of the drying methods on the quality and characterization of green chilli powder. *International Journal of Food Science and Nutrition*, Volume 2; Issue 6; P N. 18-23.

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77. Ashwani Kumar, M.J. Solankey, **A.K. Chauhan** (2003). Storage related lipolytic Changes in lassi, *Indian J.Dairy Science*, 56 (1), 20 -22.
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- **Book Chapters Published**

1. Shubhendra Singh, Aparna, V. P., **Anil Kumar Chauhan**, Pankaj Kumar Chaurasia, Shashi lata Bharti, A. Konar, & Sunita Singh (2025). Antibacterial coatings: current applications and its future prospects. *Antimicrobial Materials and Coatings*, 79-109.
2. Aparna, Shubhendra Singh, Aparna V.P, **Anil Kumar Chauhan***, Siva Hemalatha, and Pallawi Joshi. “Mechanization in pre-harvest technology to improve quality and safety”. *Engineering Aspects of Food Quality and Safety*, pp 93-114, Springer (2023)
3. Shubhendra Singh* and **Anil Kumar Chauhan**. Proso millet (*Panicum miliaceum*): Bioactive composition, pharmacological impact and technofunctional attributes. *Nutri-Cereals: Nutraceutical and Techno-Functional Potential*. pp 179-191, CRC Press (2023)
4. Rajeev Ranjan, Shubhendra Singh, Subhamoy Dhua, Poonam Mishra, **Anil Kumar Chauhan**, Arun Kumar Gupta*. Kodo millet (*Paspalum scrobiculatum*): Bioactive profile,

health benefits and techno-functionality. *Nutri-Cereals: Nutraceutical and Techno-Functional Potential*, pp 193-211, CRC Press (2023)

5. Yadav, P., **Chauhan, A. K.**, Singh, R. B., Khan, S., & Halabi, G. (2022). Organic acids: microbial sources, production, and applications. In *Functional Foods and Nutraceuticals in Metabolic and Non-Communicable Diseases* (pp. 325-337). Academic Press. <http://dx.doi.org/10.1016/B978-0-12-819815-5.00053-7>
6. **Chauhan, A. K.**, Yadav, P., Singh, R. B., Singh, R. K., Singh, R. K., On-Saard, W., & On-Saard, E. (2022). Quark cheese: characteristics, preparation, and health effects as a functional food. In *Functional Foods and Nutraceuticals in Metabolic and Non-Communicable Diseases* (pp. 267-278). Academic Press. <http://dx.doi.org/10.1016/B978-0-12-819815-5.00045-8>
7. Poonam Yadav, **Anil Kumar Chauhan**, Mohammed Alsebaei, Arvind Kumar (2020). Consumption of Green Chilli and Its Nutritious Effect on Human Health. *Innovations in Food Technology* (pp 373-383).
8. Poonam Yadav, **Anil Kumar Chauhan**, Mohammed Alsebaei (2020). Omega-3 Fatty Acid from Plant Sources and Its Application in Food Technology *Innovations in Food Technology* (pp 41-52).
9. Thakur, A., Rai, C. K., and **Chauhan A. K.** 2020. Zero Budget Natural Farming: Old wine in New Bottle? In book: *Organic Farming*. Publisher: Gene-Tech Books
10. Singh, R. B., Sharma, J. P., Takahashi, T., Juneja, L. R., Watson, R. R., Tomar, R. S., & **Chauhan, A. K.** (2019). Modernization of Policy for Food Manufacturing and Farming May be Necessary for Global Health. In *The Role of Functional Food Security in Global Health* (pp. 653-664). Academic Press.
11. Singh, R. B., Khan, S., **Chauhan, A. K.**, Singh, M., Jaglan, P., Yadav, P. & Juneja, L. R. (2019). Millets as functional food, a gift from Asia to Western World. In *The Role of Functional Food Security in Global Health* (pp. 457-468). Academic Press.
12. Singh, R. B., Tomar, R. S., **Chauhan, A. K.**, Yadav, P., & Khan, S. (2019). Estimates of Functional Foods Availability in the 10 Most Highly Populous Countries. *The Role of Functional Food Security in Global Health*, 25–42.

13. Takahashi, T., Singh, R. B., Chibisov, S., Tomar, R. S., Charkrabarti, T., **Chauhan, A. K.**, Jaglan, P. (2019). The Singh's Concept of Functional Foods and Functional Farming (4 F) for World Health. The Role of Functional Food Security in Global Health, 43–56.
14. Poonam Yadav, **Anil Kumar Chauhan**, R.B. Singh (2018) Quark Cheese: Characteristics, Preparation and Recent Advances as a Functional Food. The Role of Functional Food Security in Global Health. <https://doi.org/10.1016/B978-0-12-813148-0.00023-2> (ELSEVIER).
15. Ratna Upadhyay , J. Febin Prabhu Dass, **Anil Kumar Chauhan**, Poonam Yadav, Meenakshi Singh , R.B. Singh (2018). Guava Enriched Functional Foods: Therapeutic Potentials and Technological Challenges. The Role of Functional Food Security in Global Health. <https://doi.org/10.1016/B978-0-12-813148-0.00021-9>, (ELSEVIER).
16. Mohammed Alsebaei, **Anil Kumar Chauhan**, Arvind, and Poonam Yadav (2018) Raisins: Production and Health Benefits, 297-302, New Delhi, India, Bharti Publication, ISBN: 978-93-86608-49-9
17. Poonam Yadav, **Anil Kumar Chauhan**, Ashok Kumar Yadav, and Mohammed Alsebaei (2018) Finger Millet: Nutritional Quality, Processing and Potential Health Benefits., 57-63, New Delhi, India, Bharti Publication, ISBN: 978-93-86608-49-9
18. Ram B. Singh, **Anil Kumar Chauhan**, Ravi P. Singh, Meenakshi Singh, Sanjay Mishra, Fabien De Meester, Krasimira Hristova, Toru Takahashi, Jan Fedacko, Anna Gvozdzakova (2018) Development of a Functional Food Security for Parents for Transgenerational Epigenetic Health Promotion and Disease Prevention Among Offspring. Food Quality: Balancing Health and Disease, A volume in Handbook of Food Bioengineering, Academic Press (ELSEVIER) Pages 291–313.
19. Divya R. Gunashekar, Ram B. Singh, Mohammad A. Niaz, Anand R. Shewale, Toru Takahashi, **Anil K. Chauhan**, Ravi P. Singh (2017) Dietary Fiber and Risk of Cardiovascular Diseases, Academic Press(ELSEVIER) Pp. 91-115.

- **Patent:**

Patent granted on “**Process optimization for production of ready to cook multi grain khichdi**”, Indian patent application no. 201811027701, Patent no. 495019, Date of grant 05-01-2024.

- **Technical Article: -**

Anil Kumar Chauhan & V Chandrashekara Murthy (2006) *Strategies for sustainable Dairy production in India*. Indian Dairy Man, 58, (5): 41-46.

Anil Chauhan (2005) organic dairy & Foods Entrepreneurship and Alternatives.

SOUVENIR: National Workshop on Entrepreneurship Development In Dairy and Food Industry. **NDRI, Karnal** (December 23)

Anil Chauhan, Jai Singh Yadav & Avneet Rajoria. Milk Quality Assurance by Self Imposition of Milk Product Regulations Improvement by Entrepreneurship.

SOUVENIR: National Workshop on Entrepreneurship Development In Dairy and Food Industry. **NDRI, Karnal** (December 23)

- **Programme organized**

1. **Centre of Advance Faculty Training (CAFT)** in Food Processing, ICAR sponsored is going to organize advance training on “Bio processing/ food processing/ packaging/ product/ marketing/ expert in reference to Food Processing” under CAFT during September 05 – 25, 2019.
2. **“Hands on training program in fruits and vegetables preservation and its marketing by SC/ST weaker section farm women of Varanasi and Mirzapur district”** on 5 July, 2019, at BHU, Varanasi.
3. **“Training program of skill development for farmer rural women under intergated agricultural system for processing and value”** at Centre of Food Science and Technology, BHU on 17.05.2019 at BHU, Varanasi.
4. **Guest lecture** organized on “ **Technological Interventions for Ensuring resilience in Food chain**” on 1st March, 2019 ,delivered by Prof. Brijesh Kumar Tiwari (Principal Research Officer, Teagasc-Irish Agriculture and Food Development Authority, Ireland) at Centre of Food Science and Technology, Institute of Agricultural Sciences, Banaras Hindu University, Varanasi
5. **Centre of Advance Faculty Training (CAFT)** in Food Processing, ICAR sponsored is going to organize advance training on “**Food Safety and Quality Management of Food Products with reference to HACCP, Value addition & Quality Standard**” under CAFT during September 04 – 24, 2018 .
6. **Guest lecture** organized on “Food processing industry in India-Growth perspectives opportunities for Food technologists” on 24th February , 2018 ,delivered by Dr. K.D. Yadav (Sr. vice president,AAK KAMANI Pvt.Ltd.) at Institute of Agricultural Sciences, Banaras Hindu University, Varanasi
7. **Model Training Course (MTC)** on “Challenges and opportunities in food processing in context to value addition (Nutraceuticals & Functional Foods)”. 24-31st, October, 2017.

8. **Centre of Advance Faculty Training (CAFT)** in Food Processing, ICAR sponsored is going to organize advance training on training on “Challenges and opportunities in food processing in context to value addition and post-harvest management of agricultural products” September 1-21, 2017 at BHU, Varanasi
9. **Refresher Course** on Food Science and Technology dated July 4-24, **2016** at BHU, Varanasi
10. **International Conference** on Recent Advances in Food Processing and Biotechnology 2016 dated April 5-6, **2016** at BHU, Varanasi
11. **National seminar** on “Analytical Solution from Metrohm for Various applications in Food processing (Make in India)” on September 30, 2015 at BHU, Varanasi
12. An **Orientation national workshop** for farmers to sensitize them about food processing was organized by the Centre, NIFTEM and MoFPI jointly on October 10-11, 2014 at BHU, Varanasi
13. **International work shop/ Training programme** organized:- Fruit and Vegetable producers/ processors supported by USAID (AIP) March 13-15, 2012.
14. **National seminar** on “Recent advanced in the development of Fermented foods”, April 8-9, 2011, at BHU, Varanasi

- **Additional Competence acquired**

1. **Visiting Fellow** (Training & Research) under **East West Food Project** From 15-05-2010 to 15-07-2010 at **University of Copenhagen, Denmark**
2. **Visiting scientist** in University of Copenhagen, Denmark, Wageningen University, The Netherlands and PTC+ Oenkerk, The Netherlands (2010)
3. **Lead Auditor Training Course :- 2009** Successfully Competed the ISO:22000
4. **Food Safety Management System** certificate of achievement.

- **Act as Chairman / Co-chairman/ Reporteur at Conferences:-**

1. Lecture delivered on “Food safety and quality with reference to humans well-being” in 26th World Congress on Clinical Nutrition held at Heritage Institute of Medical Sciences, Varanasi, Uttar Pradesh on 02-11-2023
2. Chaired the session in 107th Indian Science Congress held at University of Agricultural Science, Bangalore from January 03-07, 2020
3. Lecture Delivered on “Global and Indian scenario of food safety, quality and regulation of fresh and processed fruit and vegetables” in IIFPT, Thanjavur, 08/012/2020
4. Lecture Delivered on “Bio food processing and preservation” in Tezpur, Assam 08/012/2020

5. Lecture Delivered in ICAR-IIVR, Varanasi, 08/08/2019
6. Jury Member at International Conference on Fermented Foods, Health Status and social wellbeing at Anand, Gujarat, Dec 13-14,. 2019
7. National Workshop Organized by Niti Aayog on “**Promoting Healthy Diets Through Local Food**” 20th – 21st February 2019, New Delhi
8. Indo-French Workshop for Academic-Industry Partnership, February 5th, 2019, Hyderabad) **French Institute in India**
9. National Workshop at UNICFI on Feb 7, 2019, Lucknow
10. **Training course** in food safety Management system: Basic course for SMEs in the food Industry at National Training & Productivity Centre, Fiji National University, 20-24 November 2017 in Fiji
11. **Chaired a Session during “21st World Congress on Clinical Nutrition”** held at Budapest, Hungary on 6-8 October, 2017.
12. **Chaired a Session during “20th World Congress on Clinical Nutrition”** held at Bangkok, Thailand on 14-16, December 2016.
13. Acted as a **Convener** at International conference on Recent Advances in Food processing and Biotechnology-2016.
14. National refresher course held in Academic Staff college BHU (4-24 July, 2015)
15. Acted as a **Co-chairperson during a Session in “19th world Congress on Clinical Nutrition”** held at Banaras Hindu University, Varanasi, dated March 13-15, 2015.
16. Acted as a **Rapporteur in a technical session during 43th Dairy Industry Conference** held during 19-21 February, 2015 at Kolkata.
17. **International conference** (DIACON- 2015 from 20-22 Nov.) at Ahmedabad.
18. Presented a paper entitled “Development of Production Technology to Manufacture of Green Chilli Powder” at **Kuala Lumpur International Agriculture Forestry & Plantation Conference** dated 12-13 September, 2015 at Kuala Lumpur, Malaysia.
19. **Fifth International Conference** on Fermented Foods, Health Status and Social Well-being: Challenges and Opportunities, CFTRI, Mysore, December 15-16, 2011.
20. **International Conference** on Functional Dairy Foods, Karnal, November 16-19, 2011.
21. **International Workshop** on Agricultural Innovation Partnership (AIP) on Curriculum Development, October 18-19, 2011, Sardar Vallabhabhai Patel Agricultural and Technology University, Modipuram, Meerut.

22. **International Workshop** on Agricultural Innovation Partnership (AIP) on Curriculum Development Strategy Consultation Workshop Priority Setting and Strategy Initiatives from 2 to 4 April, 2011 at Banaras Hindu University.

- **Conference/Seminar/symposium Paper presented**

1. Paper Presented in 107th Indian Science Congress held at University of Agricultural Science, Bangalore from January 03-07, 2020
2. Paper presented on “**Utilization of Giloy (*Tinospora Cordifolia*) stem powder to enhance the functional properties of cookies**” on December at International Conference on Fermented Foods, Health Status and social wellbeing at Anand, Gujrat
3. Lecture delivered on to “**Develop green Chilli powder and its application as functional food to ensure good health and wellbeing**” on March 16, 2019, at IAS, BHU Varanasi.
4. Paper Presented on “**Recent Advances in Food Preservation and Processing for the Technology Development to Manufacture Value Added Food Products**”. International Conference on Recent Advances in Food Processing Technology (iCRAFPT'18) during 17th to 19th August, 2018 at Thanjavur
5. Paper Presented on “**Development and Process Optimization of Sugar Free Biscuit enriched with Fenugreek Seed Powder and natural sweetener Stevia**” at 8th International Food Convention (#IFCON2018) during December 12 -15, 2018, CSIR-CFTRI, Mysore.
6. Paper Presented entitled (**Healthy food processing, suggestions for the industry**) in “**21st World Congress on Clinical Nutrition**” held at Budapest, Hungary on 6-8 October, 2017.
7. Paper Presented entitled (**Development of green chili powder and its application as functional food to ensure good health and well-being**) in “**21st World Congress on Clinical Nutrition**” held at Budapest, Hungary on 6-8 October, 2017.
8. Paper Presented entitled (**Development and Optimization of Whey Enriched Mushroom Soup using Retort Processing**) in “**20th World Congress on Clinical Nutrition**” held at Bangkok, Thailand on 14-16, December 2016.
9. Paper Presented in the Conferences on **Linking Growth Driver of Foods Processing Industries Market, Retail, Quality nad Skills**. February 12,2013 BHU, Varanasi (ASSOCHAM)
10. **Functional and Nutraceutical Foods from whey and Their Commercial Application**, National Seminar on “Recent Advances in the Development of Fermented Foods” , BHU, Varanasi, April 8-9, 2011.

11. **Present Status and Prospectus of Food Industries in India.** In International Symposium on Recent Trends in Processing and Safety of Speciality and Operational Foods, Defence Food Research Laboratory, Mysore, Karnataka. November 23-25, 2011.
12. **Studies on Formulation and Shelf Life of WPC Enriched Tomato Juice,** Indian Dairy Association Kolkata, February 4-6, 2011.
13. **Sensory & Microbiological Characteristic of R.T.S. Mango Milk Drinks.** In XXXVI Dairy Industry Conference, BHU, Varanasi. February 19-21, 2008.
14. **‘Standardization of organoleptic Method for *Detection of Synthetic Milk in Dairy milk.*** In XXXVI Dairy Industry Conference, BHU, Varanasi. February 19-21, 2008.
15. **“Criteria for Culling Surti Buffalo Bulls”.** In XXXIV Dairy Industry Conference. 23-25 November 2005, Bangalore.
16. **“Seasonal Variations in Seminal Characteristics of Surti Buffalo Bulls”.** In XXXIV Dairy Industry Conference. 23-25 November 2005, Bangalore.
17. **“Optimization of temperature and pH for ultra-filtration of buffalo milk”** in XXXIII Dairy Industry Conference, The Ashoka Hotel New Delhi, and 27-28 September 2004.
18. **“Casien –fat as Affected by Size of Fat Globules in raw milk”** in XXXIII Dairy Industry Conference, The Ashoka Hotel New Delhi, 27-28 September 2004. (**BEST POSTER PRESENTATION AWARD**)
19. National Symposium on **“Effect of additives on Heat Stability in Cow & Goat Milk”** held at B.H.U. Varanasi. March 20-21, 1995.

- **Conference/Seminar/Symposium participated**

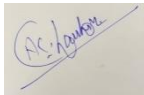
1. Professional Development Program for Technology managers held on August 19-20, 2014 at Hyderabad by Society for Technology Management.
2. National seminar on **“Value Added Dairy Products”** N.D.R.I., Karnal, Dec., 21-22, 2005
3. Institute Industry interface development workshop N.D.R.I., Karnal – 11 July 2002.
4. Seminar on Quality Assurance in Dairy Industry, P.A.U. Ludhiana, and 08-09th September 2001

- **Abstract published in Conference**

1. **Guava Shrikhand a boon-As a Functional Food,** Fifth International Conference on Fermented foods, Health Status and Social Well-being: Challenges and Opportunities, CFTRI, Mysore, December 15-16, 2011.

2. **Economics of Guava Enriched Shrikhand**, Fifth International Conference on Fermented foods, Health Status and Social Well-being: Challenges and Opportunities, CFTRI, Mysore, December 15-16, 2011.
 3. **Value Added Indigenous Cereals based Fermented Foods**, National Seminar on Recent Advances in the Development of Fermented Foods, BHU, Varanasi, April 8-9, 2011.
 4. **. Utilization of Milk Permeate in Manufacturing Chhach**, National Seminar on Recent Advances in the Development of Fermented Foods, BHU, Varanasi, April 8-9, 2011.
 5. **.Safety Aspects of Fermented Foods**, National Seminar on Recent Advances in the Development of Fermented Foods, BHU, Varanasi, April 8-9, 2011.
 6. **. Study of quality of lassi during storage** in National Symposium in Sustainable Livestock Production: A National thrust, LPM, Veterinary College, J.N.K.V.V. Jabalpur – 06-08 March 2003
 7. **"Effect of age on parasitic occurrence in Pigs"**. In National symposium on newer concepts and challenges in veterinary science and Animal Husbandry XIII annual conference of IAAVR- 2005 & 5th March Indian Veterinary congress: December 31, 2004 to 1st January 2005. Rajasthan Agril University, Bikaner
 8. 3rd Global meet on parasite Disease on **"Seasonal influences on the occurrence on gastro intestinal parasites in Pigs"**. January 12-16th, 2004 Bangalore University, Bangalore
 9. **“Prevalence of Gastrointestinal Parasites in Organized and Unorganized Piggery Farms”** in National Seminar under Assistance to States for control of Animal Disease (ASCAD) on “Growing Concern for improved health status of livestock, drug residues in animal products, and animal disease affecting human health”. August 5-7, 2005. College Of veterinary Science & A.H. Anand Agricultural University, Anand –388001(Gujarat).
 10. **Studies on Formulation and Shelf-Life of Whey Protein Enriched Tomato Juice**. XXXVIII Dairy industry conference. 17-19 February 2010 at Bangalore.
 11. **Process Optimization for Herbal Shrikhand by Incorporating Brahmi and Ashwagandha Extract**, International Conference on Functional Dairy Foods, Karnal, November 16-19, 2011.
 12. **Development of Peda using Artificial Sweeteners**, International Conference on Functional Dairy Foods, Karnal, November 16-19, 2011.
 13. **Technology of Manufacture of Guava Shrikhand**, International Conference on Functional Dairy Foods, Karnal, November 16-19, 2011.
 14. **“Labor use pattern in Animal Husbandry”** in National Symposium in Sustainable Livestock Production: A National Thrust, LPM, Veterinary College, J.N.K.V.V. Jabalpur – 06-08 March 2003.
- **Summer School / Winter School/Orientation Program attended –**

1. International Training course on Food Safety Management System: Basic Course for SMEs in the Food Industry at Fiji National University, Fiji, during 20-24 November, 2017.
2. Summer School on "Strategies for production, processing & marketing of milk & milk products" Dep't. Of A.H. & Dairying, B.H.U. Varanasi. (U .P.) 22 June to 12 July 2005.
3. 58th orientation programme" at academic staff college, Jamia Millia Islamia, New Delhi – 3rd April to 1st May 2002.
4. Summer school on *advances in " Applied dairy and food Microbiology"*. Dairy Microbiology Division N.D.R.I. Karnal – June 12 to July 11, 2002.
5. Summer course on "*Macroclimatic Management of Cross Bred Dairy Cows for optimal productivity*" – J.N.K.V.V. MHOW (M.P.) 4th June 2001.
6. National training programme on "*Total Quality Management in Dairy Processing*" D.T. Division, N.D.R.I, Karnal March 01, 2001 to March 30, 2001.
7. Training programme on "*Advance in cheese and fermented milk product*" – D.T. Division, N.D.R.I, and Karnal May 19, 1998 to June 9, 1998.
8. Training course on "*Feed technology application in livestock*". Nutrition Div. I.V.R.I, Izzat Nagar. March 30 to April 7, 1998.
9. Summer Institute in Animal Nutrition on "*Recent advance in Animal Nutrition with special reference to rumen Manipulation to improve Nutrition Utilization and to reduce environmental pollution by Decreased Methanogenesis*". Nutrition Div. I.V.R.I, Izzat Nagar. May 23, 1994 to June 11, 1994.



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