# CV OF PROF. UTPAL RAYCHAUDHURI

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1. **Name** : UTPAL RAYCHAUDHURI

2. **Present Designation & Address:** PROFESSOR ,Department of Food Technology & Biochemical Engineering, Jadavpur University, Kolkata—700032

3. **Date of Birth**: 01 th Day of February 1955.

4. **Qualification:** Bachelor in Chemical Engineering ( J.U) --1976

Master in Chemical Engineering (J.U )---1983

AMIE-1985-----Institution of Engineers ( India )

**5.Specialisation** : Chemical & Bio- Chemical Engineering ; Food Technology & Quality Control ; Food Biotechnology ; Nutrition, Food Safety, Energy Technology ; and Entrepreneurship , Project Design , Plant Operation & Manage

**6. Positions and Employment**

1977-1981 : Design Engineer in a Manufacturing Works, Kolkata, India.

1981-1984 : Project Engineer in an Indo- German Industry Group of Dr. C. Otto, Kolkata, India.

1984-1985 : Research Fellow in industry sponsored Energy Research Project , Jadavpur

1985-1994 : Lecturer, Dept. of Food Technology& Biochemical Engineering, Jadavpur University

1994-2002 : Reader, Dept.of Food Technology& Biochemical Engineering, Jadavpur University

2002- till date : Professor, Dept. of Food Technology& Biochemical Engineering, Jadavpur University

7. Honors

1994-Awarded Certificate of Merit for research paper on “ Modelling for Prediction of Bioreactor Performance in Waste Water Plant “ Jr. Institution of Engineers ( Chemical ), Vol.74, p.67, 1994.

1997-Awarded Sir Gangaram Memorial National Medal in the Indian Engineering Congress for Research paper “Non-Ideal Reactor Models: Jr. Institution of Engineers ( Chemical ), Vol.76, p.29, 1996.

1997- Invited as Chairman in a Technical Session of an International Conference Meeting on Chemical Engineering, Environmental Protection and Biotechnology, ACHEMA 97, DECHEMA, Frankfurt .

2003- Awarded Medal for Research Publication by All India Food Preservers’ Association , New Delhi .

2008- Awarded Certificate of Merit by Indian Inst. Chem. Engrs. for research paper on Food Biosensors.

**8. Selected Recent Journal Publications :**

**1.** Antioxidant activity of natural plant sources in dairy dessert ( Sandesh ) under thermal treatment.------Bandyopadhyay, Mahuya; Chakraborty, Runu; Raychaudhuri, Utpal**. *LWT - Food Science and Technology* vol. 41 No. 5 ,**

**2008, pp. 816-825, Elseveir.**

**2.**Effect of beet and honey on quality improvement and carotene retention in acarrot fortified milk product.-----Bandyopadhyay, Mahuya; Chakraborty, Runu; Raychaudhuri, Utpal. ***Innovative Food Science and Emerging Technologies* vol. 9 , No. 1, 2008, p p. 9-17, Elsevier.**

**3.**Effect of carrot on quality improvement of sweet syrupy cheese ball (Rasgulla)**-----** Bandyopadhyay, Mahuya; Chakraborty, Runu; Raychaudhuri, Utpal. **International Journal of Dairy Technology, Vol 61, No. 3 , 2008, pp 290–299**, **Publisher : Wiley**

**4.** Study on B-galactosidase enzymatic activity of herbal yogurt-----Banani Roy Chowdhury, Runu Chakraborty, and Utpal Raychaudhuri, **International Journal of Food Science and Nutrition, Vol 59, No.2, 2008, pp 116-122, John Willey**

**5**.Bromelain induces cardioprotection against ischemiareperfusion

injury through Akt/FOXO pathway in rat myocardium--------Bela Juhasz, Mahesh Thirunavukkarasu, Rima Pant, Lijun Zhan, Suresh Varma Penumathsa, Eric R. Secor Jr., Sapna Srivastava, Utpal Raychaudhuri, Venugopal P.Menon, Hajime Otani, Roger S. Thrall, and Nilanjana Maulik, ***Am J Physiol Heart Circ Physiol*. 2008 ; 294(3): H1365–H1370, NIH Publication.**

**6.**Comparison of the protective effects of steamed and cooked broccolis on ischaemia–reperfusion-induced cardiac injury-------- Subhendu Mukherjeea, Istvan Lekli, Diptarka Ray, Hiranmoy Gangopadhyay, Utpal Raychaudhuri and Dipak K. Das,  **British Journal of Nutrition Molecular Nutrition** ,**Vol 103 , ( 6 ), 2010, pp 815-823 , Cambridge Journals**

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**7.**The Effect of Turmeric, Lime, and Lemon on the Color and Rheological Characteristics of Tomato Puree. Ray Chowdhury Banani, Dutta Chaitali, Chakraborty Runu, Das Lipi, Mukhopadhyay Rabi Shankar, Raychaudhuri Utpal. **Journal of Culinary Science & Technology, 7(4): , 2010, pp219 — 238. Publisher: Taylor and Francis**

**8.**Effect of storage of surimi from the fish croaker on the organoleptic quality of surimi-based products-----Nityananda Das, B.K. Khuntia, and U. Raychaudhuri, **International Journal of Processing and Post Harvest Technology, Vol . 1 , ( 2 ), pp. 51-55, 2010, Publisher : Hind Agricultural Research and Training Institute** **,MUZAFFARNAGAR-251 001 (U.P.) INDIA**

**9.**Role of phytochemicals in cell signalling. Bardhan Jayeeta, Chakraborty Runu, Raychaudhuri Utpal, **Biochemistry: An Indian Journal. Publisher---Trade-Science-Inc,2010**

**10.** Modulation of Palm Wine Fermentation by the control of Carbon and Nitrogen source on metabolism of Saccharomyces cerevisiae. Ghosh Satyabrata, Chakraborty Runu, Raychaudhuri Utpal, **Journal of Food Technology, Vol 8, pp204-210, 2010, Publisher: Medwell.**

**11.** *Thermal And Microstructural Analysis of Rice (Oryzasativa L) and Lali (Metapenaeopsis stridulans) Extrusion***----------** Hom Choudhury Mahuya, Chakraborty Runu, Sarkar Sreekanta , Raychaudhuri Utpal*,*Department , - ***Indian Journal of Animal Health,49(1) 2010, pp 1-10,Publisher : West Bengal Veterinary Association, Ind***

12 .Tocotrienols confer resistance to ischemia in hyper –cholesterolemic hearts: insight with genomics -------Somak Das ,Subhendu Mukherjee ,Istvan Lekli, Narasimman Gurusamy, Jayeeta Bardhan ,Utpal Raychoudhury , Runu Chakravarty ,Sandip Banerji , Anne A. Knowlton , Dipak K. Das, **Mol Cell Biochem** ,**DOI 10.1007/s11010-011-1041-9 (2011 ),Springer**

**13.**The 21st Century Form of Vitamin E – Tocotrienol,------------------- Bardhan Jayeeta, Chakraborty Runu, Raychaudhuri Utpal, **Current Pharmaceutical-Design, Vol .17, ( 21) , 2011 , pp. 2196-2205(10), Bentham-Science-Publisher**

**14**.Artificial sweeteners – a review. Chattopadhyay Sanchari, Raychaudhuri Utpal & Chakraborty Runu, **Journal of Food Science and Technology, DOI 10.1007/s13197-011-0571-1, 2011, Publisher: Springer.**

**15**.Role of plants (Neem Leaves & Mahogany seeds) on Diabetic Patients-A Critical Appraisal---------- Dutta Moumita, Raychaudhuri Utpal, Chakraborty Runu, Maji Debasish, **Science and Culture, Vol.77, No.3-4. Indian Science News Association, 2011.**

**16**.Cereal based functional food of Indian subcontinent: a Review---------- Das Arpita., Raychaudhuri Utpal. & Chakraborty Runu,  **Journal of Food Science and Technology. DOI 10.1007/s13197-011-0474-1, 2011, (( 49(6), 2012,pp 665–672))**  **Publisher: Springer.**

**17.** Effect of Freeze-drying and oven drying on antioxidant properties of fresh wheatgrass------------ Das Arpita, Raychaudhuri Utpal. & Chakraborty Runu, **International Journal of Food Sciences and Nutrition, (doi:10.3109/09637486.2011.644769) Publisher: Informa healthcare, 2011,**

**( Vol. 63, No. 6 , pp 718-721, September 2012 )**

**18*.****Optimization of Rice flour (Oryza sativa L) and Chapra (Fenneropenaeus indicus) Extrusion by response surface methodology--*Hom Choudhury Mahuya, Chakraborty Runu, Sarkar Sreekanta , Raychaudhuri Utpal,-----**--*--*Fishery Technology (48) , pp 155-162,2011, Publisher : CIFT, Cochin, India**

**19**. Optimization of Rice Flour (*Oryza sativa l*) and Lali (Metapenaeopsis *stridulans*) Extrusion by Response Surface Methodology,---------- Hom Choudhury Mahuya**,** Chakraborty Runu, Raychaudhuri Utpal , ***International Journal of Advanced Engineering Technology,* January, 2011 Vol II Issue I, pp1-11, Publisher :** **Foundation of Computer Science, USA**

,**20**.Role of nutraceuticals in human health.----------- Das Lipi, -Bhaumik Eshani, Raychaudhuri Utpal & Chakraborty Runu, **Journal of Food Science and Technology, 49(2): 173-183, 2012, Publisher: Springer**

**21**.Supplementation of common white bread by coriander leaf powder------------ Das Lipi, Raychaudhuri Utpal & Chakraborty Runu, **Food Science and Biotechnology, 21(2): 425-433, 2012, Publisher: Springer**

**22**.Quality enhancement of groundnut oil by addition of rice bran oil extract------------- Bardhan Jayeeta, Chakraborty Runu, Raychaudhuri Utpal,  **Natural Products: An Indian Journal.Vol. 8 ( 8 ), pp2-8, 2012 Publisher :Trade Science Inc.**

**23**.Study on Electrochemical Immunoassay methodology for Protein A: a modified approach towards detection and quantification of *Staphylococcus aureus* in food samples---------Majumdar Tania, Chakraborty Runu, Raychaudhuri Utpal, **Research Journal of Chemical Sciences, Vol. 2 ( 8 ), pp 62-68, 2012, Publisher: International Science Congress Association.**

**24**.Study on Enzyme-Linked Immunoassay and Polymerase Chain Reaction for the Identification and Quantification of *Staphylococcus aureus* in Pure Culture and Food Samples---------- Majumdar Tania, Chakraborty Runu, Raychaudhuri Utpal, **ISCA Journal of Biological Sciences, Vol. 1(3), pp30-36, 2012,** **Publisher: International Science Congress Association.**

25.Study on Factor H mediated identification of Staphylococcal Sbi protein in pure culture--------- Majumdar Tania, Chakraborty Runu, Raychaudhuri Utpal, **Biochemistry: An Indian Journal, Vol. 6 (4), pp111-113,** **2012,** **Publisher: Trade Science Inc.**

**26**.Optimizing Process Conditions for Palm (Borassus flabelliffer) Wine Fermentation using Response Surface Methodology----------- Ghosh Satyabrata, Chakraborty Runu, Raychaudhuri Utpal, **International Food Research Journal. Vol. 19 ( 4 ), pp 1633-1639,2012, Publisher: University Putra Malaysia.**

**27.**Kinetic Model of Natural Palm Juice Vinegar Production in Bioconversion of Palm Wine to Acetic acid using Acidophilic Bacteria and Optimization by Response Surface Methodology------------ Ghosh Satyabrata, Chakraborty Runu, Chaterjee Gourav, Raychaudhuri Utpal, **Brazilian Journal of Chemical Engineering, Vol.29 ( 03 ), pp461-472, 2012 , Publisher: Brazilian Society of Chemical Engineering.**

**28.**Sub-chronic toxicity study of the seeds of *Swietenia macrophylla* in wister rats------------ Moumita Dutta, Runu Chakraborty, Debasish Maji, Utpal Raychaudhuri, **Science and Culture, Vol.78, No.1–2, 2012, Publisher : Indian Science News Association.**

**29**.Effect of baking conditions on the physical properties of herbal bread using RSM **----------**Lipi Das, Utpal Raychaudhuri and Runu Chakraborty, **International Journal of Food, Agriculture, and Veterinary Sciences,**

**Vol. 2 ( 2 ), pp 106-114, 2012, Publisher : CIB Tech**

***30****.Characterization of extrudate prepared from Rice (Oryzasativa L) and*

*Chapra (Fenneropenaeus indicus) by Twin Screw Extrusion* -- ----Hom Choudhury Mahuyai, Chakraborty Runu, Sarkar Sreekanta , Raychaudhuri Utpal, **Fishery Technology , Vol. 49 pp 50-53, 2012,**

**Publisher : CIFT, Cochin, India**

**31.**Antimicrobial effect of edible plant extracts on the growth of some food borne bacteria including pathogens----------- Das Arpita., Raychaudhuri Utpal. & Chakraborty Runu, **Nutra*foods, Vol.11, pp.99-104, 2012 ,* Publisher: Springer.**

**32**.Antidiabetic and antioxidant effect of seeds in experimental type II diabetic rats----------- Moumita Dutta1, Utpal Kumar Biswas, Runu Chakraborty, Piyasa Banerjee, Debasish Maji, Mohan Chandra Mondal, Utpal Raychaudhuri, **International Journal of Diabetes in Developing Countries, DOI 10.1007/s13410-012-0109-8, 2012, Publisher : Springer**

**33**.Regeneration of pancreatic β-cells on streptozotocin induced diabetic rats under the effectof *Swietenia macrophylla* seeds-------- Moumita Dutta, Utpal Kumar Biswas, Runu Chakraborty, Utpal Raychaudhuri, **International Journal of Green Pharmacy. Vol.6, ( 4 ), pp 336-339, 2012, Publisher : Medknow publishers.**

**34.**Optimization of Soy Dessert on Sensory, Color and Rheological Parameters Using Response Surface Methodology----------- Chattopadhyay Sanchari, Raychaudhuri Utpal & Chakraborty Runu, **Food science and Biotechnology**,

Vol. 22 (1) , pp 47-54, (2013) , **Publisher: Springer.**

**35.Effects of thermal treatments and germination on physico-chemical properties of corn flour---------------Prakash Bhattacharyya, Uma Ghosh, Hiranmay Gangopadhyay, Utpal Raychaudhuri\* African Journal of Food Science Research , Vol. 1 (1), pp. 010--014 , 2013,©International Scholars Journals 2013,**

**36**.Cryoprotective Effect of Shrimp Waste Protein Hydrolysate on Croaker Surimi Protein and Gel Characteristics during Frozen Storage-------------- Satya S. Dey, Krushna C. Dora, Utpal Raychaudhuri, Subha Ganguly**, Fishery Technology , Vol 50, No 1 , 2013, Publisher : CIFT, Cochin, India**

# 37.Rapid Electrochemical Quantification of Food Borne Pathogen Staphylococcus Aureus Based on Hydrogen Peroxide Degradation by Catalase -----------Tania Majumder, Runu Chakraborty, and Utpal Raychaudhuri, *Journal of Electrochemical Society, Vol. 160 ( 4 ), 2013,pp. 75-78, 2013, Publisher :The Electrochemical Society, USA.*

**38**. Development of PEI—GA modified antibody based sensor for the detection of S. aureus in food samples--------------- Tania Majumder, Runu Chakraborty, and Utpal Raychaudhuri, **Food Bioscience, Vol. 4, pp. 38—45, 2013, Publisher: Elsevier.**

**39.Pyrroloquinoline quinone A Redox cofactor and its involvement in biological system Satyabrata** ----------------Ghosh, Runu Chakraborty & Utpal  Raychaudhuri , **International Journal of Science and Nature, Vol 4 ( 3 ), pp. 371-380, 2013, Publisher : Society for Science and Nature, Lucknow, UP, India**

**40**. Quality enhancement of mustard oil by tocotrienol rich fraction from rice bran oil-------------Bardhan Jayeeta, Chakraborty Runu, and Raychaudhuri Utpal, **International Journal of Food Properties ( Accepted for Publication in 2013 ) Publisher : Taylor and Francis.**

**41**.Incorporation of turmeric-lime mixture during the preparation of tomato puree--------------Chaitali Dutta, Banani Ray Chowdhury, Runu Chakraborty, and Utpal Raychaudhuri, **African Journal of Food Science Research , Vol. 1 (2), pp. 018--020 , 2013,©International Scholars Journals 2013.**

**42.Competitive inhibition of Staphylococcus aureus in vacuum packed fish fillet by Lactic Acid Bacteria--------S. Chowdhury, U. Roychoudhury, and K.C. Dora, The Asian Journal of Animal Science, Vol.7 ( 2 ), pp. 108-113, 2013, Publisher: Hind Institute of Science and Technology, India**

**43**.Microencapsulation of probiotic bacteria and its potential application in food technology---------------- Das Arpita.,Ray Sohini, Raychaudhuri Utpal. & Chakraborty Runu, **Accepted ( 2013 ) for Publication in International Journal of Agriculture, Environment, & Biotechnology, New Delhi Publisher**.

**44**. Optimization of Twin Screw Extrusion process for production of snack from Aswagandha ( Withania soinifera ) Rice ( Oryza sativa ) and Chapra ( Fennero Fenneropenaeus indicus ) for antioxidant effect-------------Hom Choudhury Mahuya**,** Chakraborty Runu, Raychaudhuri Utpal , **British Journal of Applied Science & Technology, ( Accepted in 2013 for publication with provisional PDF having reference of Journal Vol. 4 ( 9 ), pp.1334—1352, 2014 ), Publisher :SCIENCEDOMAIN International.**

45.Self-life Estimation and Stability Study of Different Gelling Agent Substituted Fruit Dessert---------Sanchari Chattopadhyay, Utpal Raychaudhuri, & Runu Chakraborty**, International Journal of Dairy Technology, Communicated in June 2013 , Revised manuscript submitted..**

46. Hydrolysis of starch from vegetable peels by the action of alpha amylase from *Aspergillus niger--------Kaustav Chakraborty*, Utpal Raychaudhuri, & Runu Chakraborty**, Journal of Food Agriculture and Environment, ( Accepted for publication in Vol.12 (2) April 2014) WFL publisher**

**47.** Identification of ultraviolet radiation induced gallic acid and caffeic acid formation in palm juice ( *Borassus flabellifer* ) by HPLC & mass spectra technique-------------Satyabrata Ghosh, Runu Chakraborty, Sourav Majumder, & Utpal Raychaudhuri, **--Journal of Food Measure , Published on line : 30 April 2014, Springer.**

**48.** Optimization of Media Components for the Production of Palm Vinegar using Response Surface Methodology” (JIB.20130171.R1)-----Satyabrata Ghosh, Runu Chakraborty & Utpal Raychaudhuri, Journal of the Institute of Brewing, In Press, July 2014, Wiley Blackwell.

**9.Books, Monographs, Chapters etc.**

1. Text Book-- ( Process Dynamics and Control) -Asian Publication Pvt. Ltd., New Delhi,--2002

2.Utpal Raychaudhuri & Uttam Raychaudhuri-----**Fundamentals of Automatic Process Control, International Text Book, Taylor & Francis , USA, CRC Press,** (2012)

3.Arpita Das, Utpal Raychaudhuri, & Runu Chakraborty------- **Book Chapter on Nutrceuticals Derived from Plant Sources ( Herbal) in Nutraceuticals & Functional Foods:** **Natural Remedy. (Ed) Brar SK, S. Kaur, Dhillon GS. Nova Science Inc. USA. Accepted for Publication. (2013)**

**10.** **No of Patents obtained : 4 nos.** ( i)Talmakhana Processing ;

(ii) Herbal Yogurt ; . (iii) Ayurvedic Sweets ;

(iv) Processed Meat

And applied for

**( v )** A process for preparing a sea food including , preparing and mixing crustacean powder, small fish powder and Aswagandha extract in the manner such as herein described and extruding the said mixture with suitable extruding means----------------- **Utpal Raychaudhuri, Runu Chakraborty and Mahuya Paul ( Hom Choudhury ) Govt. of India Patent Office Journal Issue No 18/2009 , Application No. 563/KOL/2009A Published Dated 01-0502009**

**11. Paper Presented in Seminars / Conferences/ Workshop /Training / Refresher Courses / Magazines / Etc.**

**1.**Herbsand spices: Their role as nutraceuticals----------Das Lipi, Bhaumik Eshani, Raychaudhuri Utpal & Chakraborty Runu, **--Presented in the National Conference on Future of Food Biotechnology in India , NIT, Durgapur, January 8-9,2009.**

**2**. Food entrepreneurship in the university education--------Utpal Raychaudhuri, **The Journal of Technical Education & Practical Training, Vol 4, 2009, Publisher : AICTE, New Delhi.**

**3**.Prospects and areas of technical education in food processing—Utpal Raychaudhuri, **The Journal of Technical Education & Practical Training, Vol 2, 2008, Publisher : AICTE, New Delhi.**

**4.***Characterisation of Extrudate prepared from Rice (Oryza Sativa L) Chapra (Penaeus indicus) and Aswagandha (Withania sominifera) by twin screw extrusion---------* Hom Choudhury Mahuyai , Chakraborty Runu, Sarkar Sreekanta , Raychaudhuri Utpal ,***Abstract publication in Technical session titled “Technological Development in Fish Processing and Packaging” in BENAQUA 2010* by theDepartment of Fisheries, Government of West Bengal, W.B.U.A.F.S. and CIFT, Kochi; page 69).**

***5****. Technology Strategy for Functional Food Formulation and Targeted Nutrient Delivery SystemInvited -------Utpal Raychaudhuri & Debduti Bhattarcharyay, Published in the proceedings of* ***INAE National Symposium on Emerging Innovative Technologies for Assurance of Quality and Safety in Processed Foods organized by Agricultural & Food Engineering Dept. IIT, Kgaragpur, West Bengal on dated February 24-25,2011.***

**6.** Utilisation of Biomolecules in Food Industries ------Utpal Raychaudhuri, Abstract published in the **Govt. of India Sponsored National Seminar on Role of Bioactive Compounds in Foods on Human Health on November 14-16,2011, organized by Dept. of Food Technology, Tezpur University, Assam.**

**7.**Sub-chronic toxicity study, antidiabetic and antioxidant effect of *Swietenia macrophylla* seeds in experimental rats , Abstract published in the proceedings of the **International Conference on Recent Trends inAtherosclerosis, held on Annamalai University, Tamilnadu on Sep 01- 03, 2012*.***

**8**.Food Irradiation: Safety and Quality of Irradiated Foods----------Utpal Raychaudhuri & Paramita Bhattacharjee, *published in the proceedings of the National Level Three Week* ***CII-IIT Certified Food Professional Course on Food Safety & Quality Management organized by Agricultural & Food Engineering Dept. IIT, Kgaragpur, West Bengal on dated February 18—March 8,2013.***

**9.** Natural Antioxidant for Preservation of Dairy Products: Sandesh------Utpal Raychaudhuri, published in **the AICTE Sponsored National Seminar on Recent Advances in the Development of Natural Antioxidants organized by Guru Nanak Institute of Technology, Kolkata during March 12-13,2013**

**10.**Utilization of Biomoleciles in Food Industries—Natural Antioxidants-----Utpal Raychaudhuri, Published in the proceedings of **the UGC sponsored Refresher Course on Interdisciplinary Research towardsthe Development of Modern Food and Bioprocess Technology , Organised by the FTBE Dept. Jadavpur University during 26thJune 2013—16th July2013.**

**11**.Standardization of an Economical Bioprocess for Production of Natural Vinegar from Corn---------Kaustav Chakraborty, Utpal Raychaudhuri ,& Runu Chakraborty, Abstract in the proceedings of **the 15th Year Celebration of Patent Information Centre Intellectual Property Rights Congress organized by TIFAC and DST,Govt.of West Bengal at Kolkata on 25th September 2013.**

**12.**Food Technology introduces methods of food safety ------Utpal Raychaudhuri, published the **cover story of the Global UK-INDIA Issue on Food Processing value addition to agriculture of Business Economics, March 15, 2010,.**

***12. Invited Lectures / Session Chaired***

***1.*** *Invited as the Guest of Honour to give lecture in a seminar of the* ***MERCHANTS’ CHAMBERS OF COMMERCE*** *on Growth Potential of Food Processing Industries in India and West Bengal in particular on the* ***dated 26thbAugust, 2009 at 15-B, Hemanta Basu Sarani, Kolkata-700001.***

***2****. Invited as the Guest Speaker to give lecture in a seminar on Effectiveness of Organic Health Food on Human Welfare organised by* ***MPS FOOD PRODUCTS LTD. on dated 13 August,2009 at B.C.Roy Memorial Auditorium, Bidhan Sishu Sarani,Kolkata700054.***

***3****.Invited as the Expert Authority to present a technical protocol on Supervision and Quality Checking of Mid Day Meal in the Schools in West Bengal organised* ***School Education Department, Govt. of West Bengal on dated 16th September,2009 at Bikash Bhavan, Salt Lake, Kolkata****.*

***4****.Invited as the Speaker to give lecture in a Seminar on* Retail Packaging—FDA Regulation & Food Safety Requirements organused by **Indian Institute of Packaging, Eastern Regional Centre, Salt Lake, Kolkata during 20-21 August,2009.**

***5.*** *Invited as the Guest Speaker to give lecture in a seminar on Rural Projects on Food & Biotechnology for MSME organised by* ***Pranavananda Institute of Management & Technology on dated 26th January 2010 at Sreenath Hall, 237,Rashbehari Avenue, Kolkata-700019.***

***6.*** *Invited as the Eminent Speaker to give lecture in a National Seminar on Horti- Food –Fest 2010 organised* ***by Dept. of Food Processing Industry & Horticulture, Govt. of West Bengal at Milan Mela Ground, Kolkata during 9-13 January2010.***

***7.****Invited as a Special Guest to give a lecture in a seminar organized by* ***West Bengal Bakers’ Coordination Committee, Howrah, West Bengal during October 30-31,2010.***

***8.*** *Invited as the Guest of Honour to address in the valedictory session in a seminar of Entrepreneurship Development in Food Processing , sponsored by the* ***Ministry of Food Processing , Govt.of India and organized by Sreegopal Banerjee College, Govt. sponsored, Magra, Dist. Hoogly, West Bengal on dated 11th November 2010***

***9.*** *Invited as a Speaker and also Co-Chairman in a session on Functional Foods and Targeted Nutrient Delivery of the INAE National Symposium on Emerging Innovative Technologies for Assurance of Quality and Safety in Processed Foods organized by* ***Agricultural & Food Engineering Dept. IIT, Kgaragpur, West Bengal on dated February 24-25,2011****.*

**10**.Invited to give lecture in a seminar of North 24 Pgs Zila Parishad , West Bengal on **Development of Food Processing Industries in West Bengal on 28TH November 2011.**

**11.**Invited as a speaker to deliver a lecture in the **UGC sponsored seminar organized by Pravat Kumar College, Contai, Purba Medinipur, West Bengal on dated January28-29,2011.**

**12**. Invited to give lecture in a seminar of **Guru Nanak Institute of Technology, Kolkata on Safety of Street Foods on 19.12.2011.**

**13**. Invited to Chair in a session of the **International Seminar on Functional Foods held at University of Nevada,in Lus Vegas, USA IN March 2011.**

**14**.Invited to Chair a session as a moderator of a panel discussion in a National Seminar on Current Technology Challenges in Food Processing Specially Emphasizing Food Irradiation **on 26.06.11, organized**  **by the Dept of FTBE, Jadavpur University.**

**15.** Invited to give lecture in a seminar on Role of Bioactive Compounds in Foods on Human Health with a topic titled Utilisation of Biomolecules in Food Industries on **November 14-16,2011, organized by Dept. of Food Technology, Tezpur University, Assam.**

**16.** Invited as a Chief Guest to give lecture in a seminar on Sweets Technology organized by Utkal Mistannya Babosayee Samiti jointly with **Orissa State Council for Technical Education and Vocational Training under Directorate of Technical Education and Training , Govt of Orossa. at Bhubaneswar, Orissa on 03.08.11**

**17.** Invited to Chair a session as a moderator of a panel discussion in a

National Seminar on Current Technology Challenges in Food

Processing Specially Emphasizing Food Irradiation **on 26.06.11, organized**

**by the Dept of FTBE, Jadavpur University.**

**18**. Invited to give lecture in a seminar of Enterprise Development Institute of **Bengal Chambers of Commerce , Kolkata on Role of R & D Institutions and Commercialization of Technology on 05.01.2012**

**19**. Invited to give lecture in a National Seminar of UGC Sponsored National Seminar on Recent Advances in Microbiology & Biotechnology organized by **Salt Lake Government College, Bidhannagar, Kolkata on dated January14,2012.**

**20.** Invited to give lecture in a seminar of **Directorate of Food Processing Industries , Govt of West Bengal in a Food Fest on Investment Opportunity for Setting up Food Processing Industries and Food Safety on January 17,2012.**

**21**. Invited to Chair a session in a **19th West Bengal State Council Science & Technology Congress , Session III –Food on 02.03.2012.**

***22.****Invited to Chair a session in the* ***International Conference on Recent Trends in Atherosclerosis organized by the Indian Society for Atherosclerosis during September 01-03, 2012 at Annamalai University, Tamil Nadu, India****.*

**23.**Invited to deliver a lecture on Maintenance of Quality of Joynagarer Moya in a workshop on Joynagarer Moya organized by **Department of Sundarban Affairs , Govt. of West Bengal at Joynagar on January 20,2013.**

**24.** *Invited as a Professional Expert to deliver a lecture in a session on Food Irradiation: Safety and Quality of Irradiated Foods of a National Level Three Week* ***CII-IIT Certified Food Professional Course on Food Safety & Quality Management organized by Agricultural & Food Engineering Dept. IIT, Kgaragpur, West Bengal on dated February 18—March 8,2013..***

**25.** Invited to give the Key Note Address in the **AICTE Sponsored National Seminar on Recent Advances in the Development of Natural Antioxidants organized by** **Guru Nanak Institute of Technology, Kolkata during 12-13 March 2013.**

**13. Research Support --University/Department Level Coordinator**

1. Co-ordinator , Centre for Medicinal Food and Applied Nutrition, Jadavpur University.

2. Co-ordinator , Centre of Advanced Studies of the Dept. –UGC Govt of India Research Project, Phase I ( 2007-2011 ) and Phase II ( 2013—2018 )

3. Co-ordinator, One Yr. Diploma Food Processing & Health Care Nutrition, Jadavpur University. ( 2009----2014 )

4.Co-ordinator, One Yr. Diploma Food Processing & Customized Management, Jadavpur University. ( 2008---2014 )

**Ongoing Research Project**

1. Survey on the factors responsible for nutritional deprivation among school children under Mid . Day Meal program in West Bengal, India, --Govt. of West Bengal sponsored project.

2. Anti-diabetic potential of Swietenia macrophylla seeds and its uses in culinary art—NRI sponsored private project of the Centre for Medicinal Food & Applied Nutrition, Jadavpur University.

3.Entrepreneurship Development Project in food processing—Govt. of West Bengal,

Relevant Completed Research Project ( A few selected projects undertaken as P.I.)

1.Engineering development of extrusion technology in Biotechnological process for fortification of low value food – Biotechnology Dept., Govt.of India , 2005

2. HRD project on bakery & snack foods---Food Processing Dept., Govt of India , 2008 .

3.Mechanization of traditional sweet making process---State Food Processing ,Dept.,West Bengal. ,2008 .

4 Nutraceuticals and functional foods—UGC, Centre of Advance Study, Phase I , Govt. of India , 2012

5. Development of natural vinegar from palm juice and similar agricultural resources---Dept. Of Food Processing, Govt. Of West Bengal,2013

**14. Invitation and Nomination received :**

1985-Member, Institution of Engineers ( India )

2010--Member & President , Association of Food Scientists & Technologists ( India ), Kolkata.

2010- Nominated by the President of India as Visitor’s Nominee for MHRD Expert in the field of Food Technology, Biotechnology, & Energy Technology for Tezpur University University, Assam

2010- Nominated by the President of India as Visitor’s Nominee for MHRD Expert in the Faculty Council , Tripura University, Tripura

2012- Member of the Board of Directors of State Food Processing Dept., Govt. of West Bengal .

2012- Member of the Taskforce on Mid-Day –Meal, School Education Department, Govt. of West Bengal,

**15. PARTICIPATION IN / ORGANIZATION OF SEMINAR/WORKSHOP**

1. Coordinator and Organizer of One Year Diploma in Food Processing & Health Care Nutrition under the Dept. of Adult Continuing Education & Extension, J.U during 2009-10 to 2013-14

2.Coordinator and Organizer of One Year Diploma in Food Processing & Customized Management under the Dept. of Adult Continuing Education & Extension, J.U during 2007-08 to 2013-14

3. Organizer and Advisor of the organizing committee of the National Conference on Future of Food Biotechnology in India held at NIT, Durgapur on January 8-9,2009--------------------- and generation of sponsors from industries and govt. support.

4.Organized a Workshop on Job Opportunities in Food Entrepreneurship and Rural Market Development on January 29,2009 at JU campus- in the auditorium Indumoti Savagriha under CAS-I, UGC and AFST ( I ), Kolkata.

5.Organized a Seminar on Exchanging Imaginations & Innovations in Dairy Products as Nutraceuticals by the invited speaker Prof. Nagendra P. Saha, Dept. of Food Science & Technology, Victoria University, Australia on January 12, 2009.

6.Organized a Two day Workshop on “Herbal Sources of Future Food ingredients” at the campus of Durgapur Society of Management Science on February 11-12, 2009 at Durgapur Society of Management Science under WBUT with support from Hotel and Tourism Industries.

7.Organized a National Seminar on Recent trends in Processing and Marketting of Fishery and Horticulture Products    during  19-20 September2009  under  the management of  The Institution of Engineers (India) , Gokhale Road. Kolkata.

8.Organized a Workshop cum Exhibition on the Scope of Development of Food Technology in the pavilion of 8th Food TECH India Fair held during 7--10 November2009 at Netaji Indoor Stadium , Kolkata under CAS-I, UGC and also in collaboration with industries

9.Organized a State Level Workshop cum Awareness Programme on Agro Based Food Processing Industries  on 19 th March 2009  at IIChE, Jadavpur University campus in collaborative financial support from KVIC and other industries.

10. Organized One Month Workshop for Man Power Development in Food Technology  and Product Development during October 2009 in collaborative financial support of Raigunj Polytechnic , State Council of Technical Education , Govt. of West Bengal

11.Organized a Workshop in eve of National Nutrition Week with Nutrition Society of India, Calcutta Chapter on the topic Good Nutrition-Foundation for Healthy Life on September 05,2009.

12.Organized a 6 month Vocational Training Program on Manufacture of Jam, Jelly and Pickles during January – June 2009 with Centre for Rural and Cryogenic Technologies, JU.

13. Organized Prof. A.N. Bose Memorial Lecture Program 2009 by inviting Guest Speaker on October 30,2009 at IIChE, JU under financial support of Late Labonya Prova Bose Trust, Kolkata jointly with AFST (I) Kolkata and also industries.

14.Organized One-day Seminar on ‘Nutraceutical Potential of Flavor and Fragrance Compounds’, organized by Dept. of FTBE, JU, under CAS-I, Dept. of FTBE, JU, February 2, 2010.

15.Organized a One-day Seminar on ‘Technology Challenges for Producing Premium Value Food Products: Nutraceuticals’ organized by Dept. of FTBE, JU and AFST ( I ), Kolkata Chapter under CAS-I, Dept. of FTBE, JU, March 31, 2010.

16.Organized a Workshop on Visiting Fellow scheme of CAS-I, UGC on ‘Production of Nutraceuticals by using Process Control Techniques of Biochemical Engineering’ in the Dept.of FTBE on February 24 - March 4, 2010.

17. Organized a Seminar on Food Processing & Nutraceuticals Derived fNatural Sources for Wellness of Heart in the auditorium of Indian Institute of Chemical Engineers, Jadavpur University Campus, Kolkata on July 6, 2010 under CAS-I,

UGC.

18. Organized a Two-Day Seminar-cum-Workshop on ‘Modeling and Simulation Techniques for Processing, Design and Quality Evaluation of Herbal Food Products’ and STATISTICA AGR Training’, organized by Dept. of FTBE, JU under UGC CAS-I, Dept. of FTBE, JU, August 17-18, 2010.

19. Organized a Seminar organized on Good Nutrition-Foundation for Healthy Life to celebrate the National Nutrition Week, jointly with Nutrition Society of India, Kolkata Chapter and AFST(I) Kolkata. India on September 5, 2010 under CAS-I, UGC.

20.Organized a Seminar on the eve of A. N. Bose Memorial Lecture Programme on Nutrigenomics, GM & Organic Foods and Fortification of Foods in the Institute of Chemical Engineers, Jadavpur University Campus, Kolkata on October 30, 2010 under financial support of Late Labonya Prova Bose Trust, Kolkata jointly with AFST (I) Kolkata and also industries.

21. Organized a Special Seminar on Modification of Atherosclerosis, Congestive Heart Failure and Arrythmias by Antiplatelet Agents in the new seminar hall of FTBE Dept, J.U. with Invited Guest Prof. Niranjan S. Dhaiia, CM, FRCS, Ph.D., Distinguished Professor & Senior Fellow, Centre of Advanced Medicine, University of Manitoba, Canada, on December 9, 2010 under CAS-I, UGC

22.Organized a Workshop cum Demonstration Program of three innovative food products in FTBE Department stall of Horti-Food Fest 2011, presented by the Department of Food Processing Industries & Horticulture (Govt. of West Bengal), Netaji Indoor Stadium, Kolkata, February 2-6, 2011 under CAS-I,UGC.

23. Organized a Three-Day Seminar-cum-Talk Show on ‘Frontiers of Biochemical Engineering and Biotechnology in Value Addition of Traditional Sweetmeat and Beverages with Nutraceuticals Promising for Better Business Opportunity’ organized by Dept. of FTBE, JU, under CAS-I, Dept. of FTBE, JU, March 15-17, 2011.

24. Organized a Two-Day National Seminar on ‘Current Technological Challenges in Food Processing Specially Emphasizing Food Irradiation’, by the Dept. of FTBE, JU, Triguna Sen Auditorium, JU, June 25-26, 2011.

25,Organized a Workshop on ‘Career Counselling Talk’ by Prof. Smita S Lele, Head, Department of Food Engineering & Technology, ICT, Mumbai at Dept. of FTBE, JU, January 9, 2012.

26.Organized a 21-day UGC-Sponsored Refresher Course on ‘Process Control and Analytical Techniques in Food Processing and Quality Evaluation’ in the Dept. of FTBE, JU, June 12-July 2, 2012.

27.Organized a 2-day UGC-sponsored Short Term Course on ‘Health Foods using Traditional Herbs and Spices’ in the Dept. of FTBE, JU, and March 25-26, 2013.

28. Organized a Two Week Workshop on Competency based Training for Bakery Operators for Bakery Products in the FTBE Dept. during 15th-25th February 2012 in financial collaboration with National Institute of Technical Teachers’ Training & Research, Kolkata.

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