**Teacher Profile**

**1. Personal Details**



* **Name :** Dr. A. K. Sahoo
* **Designation :** Associate Professor
* **Date of Birth :** 01-04-1969
* **Contact Numbers :**  9060313395
* **E-mail :** aksahoo183@gmail.com

**2. Academic Details**

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| --- | --- | --- | --- | --- |
| Examination | Discipline/  Specialization | Board/  University | Year of Passing | Class/  Grade |
| Ph. D. Tech. | Food Technology  ‘Studies in freezing of foods’ | UDCT, Mumbai | 1999 | --- |
| M. Sc. Tech. | Food Technology | UDCT, Mumbai | 1995 | First  ‘A’ grade in thesis |
| B. Sc. Tech. | Food Technology | University Department of Chemical Technology (UDCT), Mumbai | 1993 | First |

**3. Research Specialization**

Frozen Foods

**4. Teaching Experience**

1. **Full Time:**

* Working as **Associate Professor in Food Technology**, Shivaji University, Kolhapur, Maharashtra from July 2012 – Till date.
* Worked as **Associate Professor in Food Science and Technology**, Shivaji University, Kolhapur, Maharashtra from Nov 2010 – July 2012.
* Worked as **Assistant Professor in Food Science and Technology**, Shivaji University, Kolhapur, Maharashtra from Jan 2008 – Nov 2010.

Subjects teaching/ taught for M.Sc. (food science and tech.) and B.Tech. ( food tech.) are food engineering, food processing technologies(cereals, legumes and oil seeds) and food chemistry etc.

Research works carried out are on functional foods, nutraceuticals, low calorie foods, ready to eat foods and frozen foods.

* Worked as **Assistant Professor in Food Process Engineering**, Addis Ababa University, Ethiopia from May 2005 - September 2007.

Subjects taught in M.Sc.(food engineering) and B.Sc.(chemical engineering) were biochemical engineering, industrial biotechnology, food chemistry and food processing technologies.

**II. Part Time (During M. Tech and Ph. D. degree):**

* Worked as **Associate Lecturer** in Food Technology, University Department of Chemical Technology (UDCT), Mumbai from August 1998 - August 1999.
* Worked as **Visiting Faculty** in Food Analysis, Victoria Jubilee Technical Institute (VJTI), Mumbai from July 1994 - December 1998.

**5. Industrial Experience**

* Worked as **Scientist in research and development (R&D)** division ofTilda Riceland Pvt. Ltd, Kuruskhetra, India from September 1999 – April 2005.

Job responsibilities were product development activities on instant rice (ready to eat) from basmati rice and parboiled basmati rice; process development activities on milling, curing and parboiling; research activities on quality characteristics of basmati rice for physico-chemical parameters like starch content, flavour components, cooking properties like texture analysis, viscosity and sensory analysis; and storage study

**6. Research Guidance**

## B. Tech. Food Technology : Guided- 13, In Process – 16

## M.Sc. Food Sci & Tech : Guided – 30, In Process - 08

Ph. D. : In process - 08

**7. Research Publication (Total 20)**

• **National (02)**

1. **Sahoo A. K.** and P. R.Kulkarni, (1999). Studies in storage of French Beans, *Journal of scientific* *and industrial research*, Vol. 58 (July), p.533-537.
2. Sahoo A. K. and P. R.Kulkarni, (1997). Comparative aspects of storage of roasted groundnuts in vacuum and nitrogen atmosphere in PE / Polyster bags, *Beverage and Food World*, Vol. 24(3), p. 22-24.

• **International: (22)**

1. Abhijeet A. Gatade, Rahul C. Ranveer and **Akshaya K. Sahoo** (2014). Effect of treatments, cmc and storage conditions on sensorial quality of mango flavoured soymilk. Journal of Microbiology, Biotechnology and Food Science. 4 (1): 6-9.
2. De Silva KLSR, Jadhav DY, Rathnayaka RMUSK, Sahoo AK (2014). Investigation of nutrient content, antioxidant activity and antimicrobial activity of inedible portion of Pomegranate (*Punica granatum* L.). European Journal of Medicinal Plants. 4 (5): 610-622.
3. Rahul C. Ranveer, and A. K. Sahoo (2014). Development of Lycopene enriched noodles. South Asian Journal of management research. 6(1) : 477-483.
4. Patil S. N., Sahoo A. K. and Annapure U. S. (2014). Effect of legume flours addition on chemical characteristics of Sorghum Bhakari (Unleavened Flat bread). 6(1) : 461-470.
5. Abhijeet A. Gatade, Rahul C. Ranveer and Akshaya K. Sahoo (2013) Nutritional analysis, total phenolic content, free radical scavenging activity and phytochemical analysis of leaves powder of *Moringa Oleifera* (Drumstick*) a*nd *Cicer Arietinum* (Chick Pea). International Journal of Pharma and Bio Sciences. 4(3): (B) 922 – 933.
6. Rahul C. Ranveer, Samsher N. Patil and A. K. Sahoo (2013). Effect of different parameters on enzyme-assisted extraction of lycopene from tomato processing waste. *Food and Bioproducts Processing*. DOI: <http://dx.doi.org/10.1016/j.fbp.2013.01.006> .
7. Lokhande S. M., Kale R. V., Sahoo A. K. and Ranveer R. C. (2013). Effect of curing and drying methods on recovery, curcumin and essential oil content of different cultivars of turmeric (*Curcuma longa* L). *International Food research journal*. 20 (2): 745-749.
8. Snehal Y. Mohite, Dhanashri B. Gharal, Rahul C. Ranveer, Akshay K. Sahoo and Jai S. Ghosh (2012). Development of health drink enriched with processed Garden-cress (*Lepidium sativum* L.) Seeds. *American Journal of Food Technology.* 7(9):571-576 DOI: 10.3923/ajft.2012.
9. Aprana A. Chitale, Dhanashri V. Jadhav, Sailesh R. Waghmare, Akshya K Sahoo and Rahul C. Ranveer, (2012) Extraction and purification of furfural from *Trichoderma viride*. *Electronic journal of Agriculture, Environmental and Food Chemistry.* 11 (5) : 529 – 537.
10. Parab, D. N., J. R. Dhalagade, A.K. Sahoo and R.C. Ranveer (2012) Effect of incorporation of mushroom (*Pleurotus Sajor-caju*) powder on quality characteristics of papad. *International journal of Food Science and Nutrition* 63(7): 866-870. DOI: 10.3109/09637486.2012.681629
11. Shweta S. Gogavekar, Shilpa A. Rokade, Akshaya K. Sahoo, Jai S. Ghosh, Dayanand S. Kalyani and Rahul C. Ranveer (2012). Important nutritional constituents, flavour components, antioxidant and antibacterial properties of *Pleurotus sajor-caju. Journal of Food Science and Technology.* 49(12) DOI 10.1007/s13197-012-0656-5. AFSTI, India (2012).
12. Kulkarni, S.S.; Desai, A. D.; Sahoo, A. K.; and Ranveer,R. C.(2012).Development of nutrient rich noodles by supplementation with malted ragi flour. *International Food Research Journal.* 19(1) : 309-313.
13. Udachan, I.S., Sahoo A.K., and Hend G.M (2012) Extraction and characterization of sorghum (*Sorghum bicolor L. Moench*) starch. *International Food Research Journal.* 19(1): 59-66.
14. Lonkar, S. P., A. P. Mahajan, R. C. Ranveer and A. K. Sahoo (2011). Development of Instant “Mattha Mix”. *World journal of dairy and food sciences.* 6 (2): 125-129.
15. Jadhav Dipali, Sahoo Akshaya, Ghosh Jai, Ranveer Rahul and Mali Aruna (2010). Phytochemical Detection and In Vitro Evaluation of Tamarind Fruit Pulp for Potential Antimicrobial Activity. *Intl J. Tropical Medicine* 5(3):68-72.
16. Waghmare S.S., Jadhav D.Y., Ghosh J.S. and Sahoo A.K. (2010). Characterization of some antimicrobial substances from seed coat of *Tamarindus indica* linn. *British J. of Pharmacology and Toxicology* 1(1): 29-32.
17. Ranveer R.C., V.N. Pawar, B.K. Sakhale and A. K. Sahoo (2010). Effect of storage conditions on the residual PPO enzyme activity of raisins. *International J. of Agric. Sci.* 61(1): 61-64.
18. Anuradha D.Desai, Sharduli S. Kulkarni, A. K. Sahoo, R. C.Ranveer andP. B.Dandge (2010). Effect of supplementation of malted ragi flour on the nutritional and sensorial quality characteristics of cake. *Advance Journal of Food Sciences and Technology* 2(1): 67-71.
19. Gatade A. A., Ranveer R. C. and Sahoo A. K. (2009). Physico-chemical and Sensorial Characteristics of Chocolate prepared from Soymilk. *Advance Journal of Food Sciences and Technology* 1(1): 1-5.
20. Kamath, S., J.K.C. Stephen, S.Suresh, B.K.Barai, A.K.Sahoo, K.R.Reddy, K.R.Bhattacharya, (2008). Basmati rice: Its characteristics and identification, *Journal of the Science of Food and Agriculture,* Vol 88, p 1821-1831*.*
21. Chikhalikar, N.V., A.K.Sahoo, R.S.Singhal and P.R.Kulkarni, (2000). Studies on frozen pourable custard apple (*Annona squamosa L*.) pulp using cryoprotectants, *Journal of the Science of Food and Agriculture,* Vol. 80, p. 1339-1342.
22. Srinivasan P., U.S.Annapure, A.K.Sahoo, R.S.Singhal and P.R.Kulkarni, (2000). Mini-papad containing cheese powder - a novelty snack food, *International Journal of Food Science and Nutrition,* Vol. 51, p. 175-180.

**8. Conferences Attended (53)**

**International (10)**

1. K.A. Antony, R.M.U.S.K. Rathnayaka and **A.K. Sahoo** (2013) Optimization of process conditions for preparation of Nelli candy by osmotic dehydration. A paper presented in Fourth International Symposium on “Harnessing Knowledge through Research to Address Emerging Global Issues” January, 11-12, 2013 at Sabaragamuwa University of Sri Lanka, Belihuloya, Sri Lanka, page no. 82.
2. Patil M.B.; S.D. Patil; R. C. Ranveer and **A. K. Sahoo** (2011). Effect of partial sugar replacement on quality characteristics of low calorie shrikhand. A paper presented in international conference on “Functional Dairy Food (ICFDF-2011)” November, 16-19, 2011 at NDRI, Karnal, Abs No. SQM 06:74.
3. Thorat A.A.; J.L. Jamdar; S.M. Lokahande; R.C. Ranveer and **A. K. Sahoo** (2011). Development of low sugar *paneer kalakand.* A paper presented in international conference on “Functional Dairy Food (ICFDF-2011)” November, 16-19, 2011 at NDRI, Karnal, Abs No. PPD 11:27.
4. Chirag Borkar, **A. K. Sahoo** and R. C. Ranveer (2010), Development of low calorie ready to serve (RTS) pineapple beverage by using polyols, Intl conference on traditional foods 2010, Pondichery University, NFP 726.
5. Sheetal P. Lonkar, Asawari P. Mahajan, R.C. Ranveer and **A.K.Sahoo** (2010), Development of instant ‘Mattha Mix’, Intl conference on traditional foods 2010, Pondichery University, OFS 749.
6. Namrata V. Mehndale, Priyadarshini R. Patil, **A. K. Sahoo** and R. C. Ranveer (2009). Preparation of sugar (Sucrose) free ahrikhand by use of fructose and sucralose. A paper presented in 4th international conference on “Fermented foods, Health status and Social well-being” at AAU, Anand, pp 103.
7. Anuya S. Mane; P.B. Dandge and **A. K. Sahoo (**2008).Effect of sulfamerazine on serum of albino rat, ICNAMA, Shivaji University, Kolhapur Abs No. PP 246: 230.
8. **Sahoo A. K.**, R.S.Singhal and P.R.Kulkarni (1998). Studies on freezing and frozen storage of button mushrooms (*Agaricus bisporus*), 4th international food convention (IFCon-98) held at CFTRI, Mysore.
9. **Sahoo A. K.**, R.S.Singhal and P.R.Kulkarni (1998). Studies on frozen chapati dough, 4th international food convention (IFCon-98) held at CFTRI, Mysore.
10. Srinivasan P., U.S.Annapure, **A. K. Sahoo**, R.S.Singhal and P.R.Kulkarni (1998). Mini-papad containing cheese powder - a novelty snack food, 4th International Food Convention (IFCon-98) held at CFTRI, Mysore.

**National (43)**

1. Komal More, Manasi Yadav, S. M. Lokhande and **A. K. Sahoo** (2013) Development of low calorie (Low sugar) mixed fruit jam from papaya, apple and banana. A paper presented in National conference on Challenges and Opportunities in Life sciences held at Department of Biochemistry, Shivaji University, Kolhapur on 8-9 Feb 2013. Abs. No. OP-3: 14.
2. Patil S.N., **Sahoo A.K. and** Annapure U.S. (2013) Development of nutrient rich bhakri from sorghum supplemented with soybean or chickpea flour. A paper presented in National conference on Challenges and Opportunities in Life sciences held at Department of Biochemistry, Shivaji University, Kolhapur on 8-9 Feb 2013. Abs. No. OP-3: 14.
3. S. Patil, S. Naik, **A. K. Sahoo** and I. S. Udachan (2012) Prepration of protein rich pasta. A paper presented in National conference on emerging technologies for sustainable developments (NCET - 2012) held at Department of Technology, Shivaji University, Kolhapur on 27-28 Dec 2012. Abs. No. PFT 32: 138.
4. V.B. Tagad, **A. K. Sahoo** and U. S. Annapure (2012) Studies on physico chemical properties of bael *(Aegle Marmelos)* Fruits. A paper presented in National conference on emerging technologies for sustainable developments (NCET - 2012) held at Department of Technology, Shivaji University, Kolhapur on 27-28 Dec 2012. Abs. No. PFT 17: 133.
5. A. Toraskar, S. Patil, I. S. Udachan and **A. K. Sahoo** (2012) Development of medicinal tea by utilizing bitter gourd *(Momordica Charantia)* powder. A paper presented in National conference on emerging technologies for sustainable developments (NCET - 2012) held at Department of Technology, Shivaji University, Kolhapur on 27-28 Dec 2012. Abs. No. PFT 2: 129.
6. A. A. Gatade and **A. K. Sahoo** (2012) Effect of ingredient and steaming on noodle quality. A paper presented in National conference on emerging technologies for sustainable developments (NCET - 2012) held at Department of Technology, Shivaji University, Kolhapur on 27-28 Dec 2012. Abs. No. OFT 13: 128.
7. D. Y. Jadhav and **A. K. Sahoo** (2012) Chemical Composition of cluster fig (Ficus Glomerata) at two stages of maturity. A paper presented in National conference on emerging technologies for sustainable developments (NCET - 2012) held at Department of Technology, Shivaji University, Kolhapur on 27-28 Dec 2012. Abs. No. OFT 12: 128.
8. P.M. Ankalkope, C.U. Chavan, A. A. Patki, **A. K. Sahoo** andS. M. Lokhande(2012) Partial replacement of fat in multigrain cake. A paper presented in National conference on emerging technologies for sustainable developments (NCET - 2012) held at Department of Technology, Shivaji University, Kolhapur on 27-28 Dec 2012. Abs. No. OFT 5: 126.
9. V. M. Salvi, S. A. Nadaf, **A. K. Sahoo** andR. C. Ranveer (2012) Standardization of rapid estimation of total anthocynins from kokam (*Garcinia Indica Choisy*) processing industry waste. A paper presented in National conference on emerging technologies for sustainable developments (NCET - 2012) held at Department of Technology, Shivaji University, Kolhapur on 27-28 Dec 2012. Abs. No. PFT 30: 137.

1. S. N. Patil, S. N. Shingade, R.C. Ranveerand **A. K. Sahoo** (2012) Optimization of process conditions for osmotic dehydration of fresh orange*.* A paper presented in National conference on emerging technologies for sustainable developments (NCET - 2012) held at Department of Technology, Shivaji University, Kolhapur on 27-28 Dec 2012. Abs. No. PFT 16: 133.
2. D. N. Parab, J. R. Dhalagade, **A. K. Sahoo** andR. C. Ranveer(2012) Effect of incorporation of mushroom *(P. Sajor- Caju)* powder on quality characteristics of cookies*.* A paper presented in National conference on emerging technologies for sustainable developments (NCET - 2012) held at Department of Technology, Shivaji University, Kolhapur on 27-28 Dec 2012. Abs. No. PFT 15: 133.
3. M. A. Nerurkar, S. J. Dhadde, R. C. Ranveerand **A. K. Sahoo** (2012) Development of soup from horse gram *(Macrotyloma Uniflorum).* A paper presented in National conference on emerging technologies for sustainable developments (NCET - 2012) held at Department of Technology, Shivaji University, Kolhapur on 27-28 Dec 2012. Abs. No. PFT 13: 132.
4. A. M. Khanvilkar, A. B. Kamble,R. C. Ranveer and **A. K. Sahoo** (2012) Shelf life study of banana chips*.* A paper presented in National conference on emerging technologies for sustainable developments (NCET - 2012) held at Department of Technology, Shivaji University, Kolhapur on 27-28 Dec 2012. Abs. No. PFT 8: 131.
5. S. S. Kadam, S. S. Kulkarni,R. C. Ranveerand **A. K. Sahoo** (2012) Effect of process parameters on quality characterstics of somatically dehydrated pineapple slices*.* A paper presented in National conference on emerging technologies for sustainable developments (NCET - 2012) held at Department of Technology, Shivaji University, Kolhapur on 27-28 Dec 2012. Abs. No. PFT 7: 130.
6. S.D. Kamble, S. K. Zhambre, H0. A. Kamble,R. C. Ranveerand **A. K. Sahoo** (2012) Development of novel complementary food incorporation with malted cereals, legumes and spinach powder for 1-3 years children*.* A paper presented in National conference on emerging technologies for sustainable developments (NCET - 2012) held at Department of Technology, Shivaji University, Kolhapur on 27-28 Dec 2012. Abs. No. PFT 5: 130.
7. Aarti S. Ghanate, **A. K. Sahoo** andR. C. Ranveer (2012) Incorporation of whey protein concentrate in preparation of bread*.* A paper presented in National conference on emerging technologies for sustainable developments (NCET - 2012) held at Department of Technology, Shivaji University, Kolhapur on 27-28 Dec 2012. Abs. No. PFT 1: 129.
8. Satpute P. C., Mulik S. T., R. C. Ranveer and **A. K. Sahoo** (2012) Lipase production by using submerged fermentation from oil seed cake using *Sacchromyces cerevisiae.* A paper presented (Oral) in National conference on emerging technologies for sustainable developments (NCET - 2012) held at Department of Technology, Shivaji University, Kolhapur on 27-28 Dec 2012. Abs. No. OFT 15: 128-129.
9. Rahul C. Ranveer and **Akshya K. Sahoo** (2012). Effect of cellulase and Pectinase combination on the recovery of lycopene from tomato waste. A paper presented in 22nd ICFoST 2012., held at CFTRI, Mysore on 6-7 Dec 2012. Abs. No. NFF-32: 110.
10. Dipali Y Jadhav and **Sahoo A. K.** (2012) Phytochemicals detection and antimicrobial activities of petroleum ether and methanol extracts of unripe fruits of *Ficus glomerata* (Udumbara). A paper presented in “21th ICFOST – 2012”, Pune on 20-21 Jan 2012. Abs. No. FV-23: 147-148.
11. Rahul C. Ranveer, Vikrant M. Salvi and **A. K. Sahoo** (2012). Enzyme aided extraction of lycopene from tomato processing industry waste. A paper presented (Oral) in “21th ICFOST – 2012”, Pune on 20-21 Jan 2012. Abs. No. SP-06: 47-48.
12. Smita S. Kulkarni, R. C. Ranveer and **A. K. Sahoo** (2012). Development of nutrient rich and novel snack food (Bites) supplemented with flax and fenugreek seeds flour. A paper presented in “21th ICFOST – 2012”, Pune on 20-21 Jan 2012. Abs. No. CPS-13: 101-102.
13. Manoj M. Latkar, M. A. Kadam, R. C. Ranveer and **A. K. Sahoo** (2012). Development of nutrient rich and novel snack food (Bites) supplemented with flax and fenugreek seeds flour. A paper presented in “21th ICFOST – 2012”, Pune on 20-21 Jan 2012. Abs. No. FFS-02: 117.
14. Harshwardhan Kamble, Manjunath Biradar, R. C. Ranveer and **A. K. Sahoo** (2012). Preparation of invert syrup from *kakavi* (Sugarcane syrup) by using free yeast cells *Saccharomyses cerevisiae*. A paper presented in “21th ICFOST – 2012”, Pune on 20-21 Jan 2012. Abs. No. FMS-03: 127.
15. Shubhangi S. Kadam, S. S. Kulkarni, R. C. Ranveer and **A. K. Sahoo** (2012). Development of nutrient rich and novel snack food (Bites) supplemented with flax and fenugreek seeds flour. A paper presented in “21th ICFOST – 2012”, Pune on 20-21 Jan 2012. Abs. No. FVS-14: 159.
16. Abhijeet A. Gatade, R. C. Ranveer and **A. K. Sahoo** (2012). Development of nutrient rich and novel snack food (Bites) supplemented with flax and fenugreek seeds flour. A paper presented in “21th ICFOST – 2012”, Pune on 20-21 Jan 2012. Abs. No. FVS-18: 160.
17. Iranna S. Udachan**, A.K. Sahoo**, S.N. Panmand and S.A. Patil (2011). Utilization of Oat (*Avena Sativa*) for the preparation of fiber enriched cookies. Paper presented in National conference on “Processed foods – A trend beyond boundaries”, M. O. P. Vaishnav College for women, Chennai on 11-12 Feb 2011. Abs No VA-10: 5-6.
18. Deepa N. Parab, Joti R. Dhalagade, Shweta S. Gogavekar, Rahul C. Ranveer and **Akshaya K. Sahoo** (2011). Effect of incorporation of mushroom (*Pleurotus Sajor-caju*) powder on quality characteristics of papad. Paper presented (Oral) in National conference on “Processed foods – A trend beyond boundaries”, M. O. P. Vaishnav College for women, Chennai on 11-12 Feb 2011. Abs No VA-06: 3-4.
19. V.S.Gaikwad, R.R.Sawant, S.R.Waghmare, **A.K.Sahoo**, R.C.Ranveer and J.S.Ghosh (2010), Proteases production from *Oerskovia xanthineolytica* NCIM 2839 by using solid waste of sunflower oil industry, National conference on biotechnology, bioinformatics and bioengineering held at Dharampuri, Tamilnadu.
20. Dhanashri Jadhav, Aparna Chitale, Dipali. Jadhav, R. C. Ranveer and **A. K. Sahoo** (2010), Production of colour by *Trichoderma Viride,* National conference to celebrate World food day, SNDT Pune, MS 6.
21. Abhijeet Gatade, **A. K. Sahoo** and R.C. Ranveer (2010), Production and quality characteristics of mango flavored soymilk,National conference to celebrate World food day, SNDT Pune, MS 7.
22. Girgaonkar S. S., Potdar A. V., Shweta S. Gogavekar, R.C. ranveer and **A. K. Sahoo** (2010), Development of carrot supplemented ice-cream, National conference to celebrate World food day, SNDT Pune, FV 26.
23. Shweta N. Mohite, Poonam Charati, Rahul C. Ranveer, **Akshaya K. Sahoo** and Shailesh R. Waghmare (2010). Production of α – galactosidase from dried peas (*Pisum sativum*). A Paper presented in “Conference on biochemical engineering : present scenario and future perspectives”, Anand, Abstr. No. BE- 26: 48.
24. Sharduli S. Kulkarni, Anuradha D.Desai, **A. K. Sahoo**, R. C.Ranveer andP. B.Dandge (2009). Development of nutrient rich noodles by supplementing with malted ragi flour. A paper presented in “20th ICFOST – 2009”, Bangalore. Abstr. No. BC-06: P-26.
25. Pournima A. Sable, Trupti R. Tiwari, **A. K. Sahoo**, R. C. Ranveer and P. B. Dandge (2009). Nutritional and sensorial quality characteristics of fudge enriched with garden cress (*Lipidium sativum*) flour. A paper presented in “20th ICFOST – 2009”, Bangalore. Abstr. No. BC-50: P-42.
26. Rane S. S., D. S. Navale, S. P. Pardeshi, **A. K. Sahoo** and R. C. Ranveer (2009). Preparation of quick cooking white rice (IR-64) and parboiled rice (Sonamasuri). A paper presented in “20th ICFOST – 2009”, Bangalore. Abstr. No. CP-05: P-67-68.
27. Shweta S. Gogavekar, Shilpa A. Rokade, **A. K. Sahoo**, J. S. Ghosh and R. C. Ranveer (2009). Important nutritional constituents, antioxidant and antimicrobial characteristics of Oyster mushroom (*Pleurotus sajor-caju*). A paper presented in “20th ICFOST – 2009”, Bangalore. Abstr. No. FV-13: P-144.
28. Dipali Y. Jadhav, A. A. Gatade, **A. K. Sahoo**, J. S. Ghosh and R. C. Ranveer (2009). Antimicrobial activities of tamarind (*Tamarindus indica)* pulp extracts. A paper presented in 20th ICFOST – 2009, Bangalore. Abstr. No. PP-03: P-178-179.
29. Lokhande S. M., D. N. Kulkarni, R. C. Ranveer and **A. K. Sahoo** (2009). Effect of processing methods on curcumin content of different Turmeric (*Curcuma longa*) cultivars. A paper presented in 20th ICFOST – 2009, Bangalore. Abstr. No. PP-04: P-179.
30. **Sahoo** **A.K.** and P.R.Kulkarni, (1998). Studies on Freezing of Pineapple Slices, ‘Late Prof. D. V. Tamhane memorial endowment fund’ seminar on Current Trends in Food and Biotechnology Research held at UDCT, Mumbai.
31. **Sahoo** **A.K.** and P.R.Kulkarni, (1997). Studies on storage of French beans, Indian Convention of Food Scientist and Technologist (ICFoST-97) held at BARC, Mumbai in September. This was awarded the **best poster** in fruit and vegetable section of the convention.
32. **Sahoo A.K.**, R.S.Singhal and P.R.Kulkarni, (1997). Studies on Frozen Pourable Custard Apple Pulp using Cryoprotecants, XII-Carbohydrate Conference held at Lucknow University, Lucknow.
33. **Sahoo A.K.**, (1996). High Pressure in Food Processing, Scientilla’96, A national level student’s techno meet on Biochemical Engineering and Food Technology held at HBTI, Kanpur
34. **Sahoo** **A.K.** and P.R.Kulkarni, (1995). Studies in storage of roasted groundnuts, ‘Late Prof. D. V. Tamhane memorial endowment fund’ seminar on Current Trends in Food and Biotechnology Research held at UDCT, Mumbai.

**9. Research Project Work:**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Reference No** | **Title of project** | **PI/Co-PI** | **Funding Agency** | **Amount**  **(Lakh)** | **Date of sanction** |
| F.No.15/MFPI/R&D /2010  dtd.13-12-10. | Development of Healthy and Nutrient rich Noodles by Supplementation with Legumes and Leafy Vegetables. | PI | MFPI, New Delhi | 31.13 | Dec - 2010 |
| F.39-93/2010(SR)  Dtd.24/12/2010 (UGC Major) | Food and nutraceutical applications of *Elaeagnus conferta* | PI | UGC, New Delhi | 10.56 | Jan -2011 |
| SERB/MOFPI/0033/2013 | Microencapsulation of Anthocyanin extracted from Kokam processing industry waste | Co-PI | DST-MOFPI, New Delhi | 33.48 | Sept 2013 |
| SB/FTP/ETA-360/2012 (Fast Track) | Microencapsulation of lycopene extracted from tomato processing industry waste | Co-PI | DST, New Delhi | 21.68 | 2013 |
| F No. 42-1010/2013 (SR) (UGC Minor) | Enzyme added extraction of lycopene from tomato processing industry waste | Co-PI | UGC New Delhi | 2.00 | 2013 |

**10. Membership / Other Charge:**

1. Working as Co-ordinator for M.Sc. Food Science and Technology since Sept 2010.
2. Working as Co-ordinator for B.Tech. and M.Tech.(Food Technology) since May, 2008.
3. Working as Nodal Officer for Academic Activities of TEQIP Phase-II since April 2013.
4. Member of Board of Studies for M. Sc. Food Sci. and Tech. and B.Tech. Food Tech.
5. Member of project implementation committee at Shivaji University for funds received from DST.
6. Recognized guide for Ph.D. in Food Science and Technology and Food Technology.
7. Reviewer for International Food Research Journal (IFRJ) (SCOPUS Search Under ISSN 19854668).