


FacultyProfile

PersonalDetails

Name	Dr.Bhanudas Madhukarrao Patil	
Designation	Assistant Professor	
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AcademicQualifications

Degree	Specialization	University	YearofPassing
UG	B. Tech.(Food Tech.)	VNMKV, Parbhani	1995
PG	M.Tech. (Food Tech.)	VNMKV, Parbhani	2000
Ph.D.	Ph.D. (Food Tech.)	VNMKV, Parbhani	2019
AdditionalQualification(ifany):AdditionalDegree/Diploma/NET/SET			

ProfessionalExperience

Stream	Years	Stream	Years
Teaching	25	Research	15
Extension	20	Administration	20

AreaofResearch/Interest

Post Harvest Processing of Fruit and Vegetables

ResearchGuidance

Degree	No.ofStudent& Guided
M.Tech	02
Ph. D.	Nil

ResearchAccomplishments(RecentTenMostImportant Publications)

Sr. No	Title	Journal	ISSN/ISBN	NAASRating
01	Phytochemical Profiling and Nutritional Characterization of Ashwagandha and Shatavari Root Powders: Implications for Medicinal and Nutraceutical Applications	International Journal of Classified Research Techniques & Advances (IJCRTA)	2583-1801	5.6
02	Standardization of Adulsa extract, Mint extract and Basil extract based liquid jaggery lozenges	International Journal of Classified Research Techniques & Advances (IJCRTA)	2583-1801	5.6
03	Nutritional characterization of Indian traditional herbs: Basil,	The Pharma Innovation Journal	2277-7695	5.23

	grains			
05	Effects of germination on antinutritional, colour, functional and physicochemical properties of millets	The Pharma Innovation Journal	2277-7695	5.23

Credentials:

Particulars	Numbers	Particulars	Numbers
ResearchArticles	30	PopularArticles	10
Books/Booklets	02	BookChapters	01
Research/Technology Recommendations	04	VarietiesDeveloped	Nil
Patents	Nil	AbstractsPublished	10
TechnicalPublication	02		

Significant Achievements (Top Five)

Patent/IP/Technologies/Varieties/Machineries Developed/ Methodologies/Recommendations	Year
1. Studies on development of nutraceutical capsules from different parts (leaves, flowers and pods) of drumstick.	2018
2. Development of RTS beverage of kiwi fruit incorporated with lemon grass.	2020
3. Standardization and quality evaluation of millet based instant appe mix.	2021
4. Formulation, process optimization and quality evaluation of millet based cookies	2022
5. Process optimization and quality assessment of dragon RTS beverage blended with fruit juices.	2023
6. Development of process technology of mixed fruit leather from Bael (<i>Aegle marmolos</i>) and Aonla (<i>Emblica officinalis</i>).	2018-19 MPKV, Rahuri
7. Development of process technology of nutritionally enriched noodles blended with sorghum flour	2020-21 VNMKV, Parbhani
8. Studies on Development of Mixed Fruit Bar Fortified with Whey Protein Concentrate	2021- 2022 VNMKV, Parbhani
9. Studies on development of soup mix powder from yam blended with drumstick leaves and rosella calyces	2022- 2023 MPKV, Rahuri
10. Studies on process optimization and quality assessment of dragon fruit (<i>Hylocereus spp</i>) RTS beverage blended with fruit juices.	2023- 2024 PDKV, AKOLA
Externally Funded Projects: Implemented/Handled/Assisted	
<ol style="list-style-type: none"> 1. Development of process for extraction of oil from marking nut (2003) ATMA (Co-PI) 2. Spices (Ginger and tumeric) Quality evaluation and processing (2004-05) Spice Board of India. (Member) 3. Erection of turmeric and ginger processing demonstration plant 2007-09 University Reserved Fund. (Member) 4. Establishment of Common Incubation Centre under PMFME Scheme in College of Food Technology, VNMKV, Parbhani for processing of Sugarcane, Liquid Jaggery based products, Spices processing and value addition. (Member) 	

Awards/Recognitions (Top Five) : Nil

