

Faculty Profile

Personal Details

Name	Prof. Hemant Wamanrao Deshpande	
Designation	Head	
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Academic Qualifications

Degree	Specialization	University	Year of Passing
B. Tech	Food Science	VNMKV, Parbhani	1985
M. Tech	Food Science	VNMKV, Parbhani	1987
Ph.D.	Food Technology	VNMKV, Parbhani	2004
Additional Qualification (if any): Additional Degree/Diploma/NET/SET			

Professional Experience

Stream	Years	Stream	Years
Teaching	35	Research	35
Extension	35	Administration	--

Area of Research/Interest

Food Science and Technology

Research Guidance

Degree	No. of Student & Guided
M.Sc./M.Tech	20
Ph.D.	05

Research Accomplishments (Recent Ten Most Important Publications)

Sr. No.	Title	Journal	ISSN/ISBN	NAAS Rating
01	Bacillus Coagulans and its Spore as Potential Probiotics in the Production of Novel Shelf-Stable Foods.	<i>Current Research in Nutrition and Food Science</i>	2347-467x	5.12
02	Evaluation of technological, nutritional, and probiotic survival in gluten-free composite synbiotic vermicelli.	International Journal of Food Science & Technology	0950-5423	9.30
03	Studies on impact of comparative quality evaluation of sun and cabinet drying on chemical quality characteristics of bitter gourd (<i>Momordica charantia</i>)	International Journal of Chemical Studies	2321-4902	6.78
04	Effect of Fructooligosaccharide Supplementation on Growth and Survival of <i>Bacillus coagulans</i> IS2 in Green Tea and Black Tea Infusion.	Biological Forum – An International Journal	0975-1130	4.96
05	Studies on physico-chemical characteristics and texture analysis of bread with incorporation of bitter gourd powder	<i>The Pharma Innovation</i>	2349-8242	5.23
06	Study on preparation of probiotic yoghurt blended with fruits (Mango, Dragon and Apple).	<i>The Pharma Innovation</i>	2349-8242	5.23
07	Studies on physico-chemical characteristics of bitter gourd powder	<i>The Pharma Innovation</i>	2349-8242	5.23
08	Studies on preparation and quality evaluation of sprouted wheat-barley based probiotic beverage	Journal of Pharmacognosy and Phytochemistry	I2278-4136	5.52
08	Studies on effect of malting on physiochemical characteristics of wheat malt and barley malt used for preparation of probiotic beverage	Journal of Pharmacognosy and Phytochemistry	2278-4136	5.52

09	Storage study of prepared probiotic beverage by blending apple and orange juice	Journal of Pharmacognosy and Phytochemistry	2278-4136	5.52
10	Preparation of probiotic beverage by blending apple and orange juice	Trends in Biosciences	1881-7815	5.7

Credentials:

Particulars	Numbers	Particulars	Numbers
ResearchArticles	50	PopularArticles	50
Books/Booklets	02	BookChapters	01
Research/Technology Recommendations	10	VarietiesDeveloped	--
Patents	Nil	AbstractsPublished	50
TechnicalPublication	05		

SignificantAchievements(TopFive)

Patent/IP/Technologies/Varieties/MachineriesDeveloped/ Methodologies/Recommendations	Year
Recommendations	
1. Technology Development for Probiotic Shrikhand	2020
2. Technology development for probiotic beverage prepared by using carrot and tomato juice	2021
2. Studies on Development of Probiotic Chocolate by using Bael Fruit Extract as Prebiotic	2021
3. Technology Development of Bread Enriched with Bitter Gourd Powder	2021
4. It is recommended that the good quality and better overall sensory acceptable <i>idli</i> can be prepared by blending 75g rice, 10g black gram dhal, 10g soybean 5g bajraand0.5g gum and 12 hours fermentation period	2022
5. Use of sorghum flakes, rice flakes, peanut, sesame seeds, green gram malt, jaggery, liquid glucose and water in the proportion of 20:10:10:10:5:25:10:10 for preparation of nutri bar is recommended	2023
6. It is recommended that good quality acceptable probiotic basundi can be prepared by using 0.65 percent hydrochloric acid modified psyllium husk with encapsulated culture containing equal proportions of (1:1 ratio) 10 percent of <i>Lactobacillus acidophilus</i> and	2023

<i>Lactobacillus bulgaricus</i>	
7. It is recommended that the preparation of nutritious good quality and mineral rich probiotic fruit yoghurt with incorporation of 21% fruit pulp (7% equal proportion of dragon fruit pulp, mango juice and apple pulp) in 79% yoghurt with 2% equal mixture of <i>lactobacillus casei</i> , <i>lactobacillus plantarum</i> and the prepared probiotic fruit yoghurt can stored upto 14 days at refrigerated temperature	2024
8. For preparation of nutritious probiotic pasta, use of pseudocereals i.e. amaranth, buckwheat and quinoa in the proportion of 50:30:20 with addition of <i>Bacillus coagulans</i> (7×10^9 CFU/gm) is recommended	2024
9. For the preparation of nutritious VNMKV developed 'halwa mix', semolina (50% common wheat semolina + 50% emmer wheat semolina), sugar and dry fruits in the proportion of 48:48:4 is recommended	2024
Externally Funded Projects: Implemented/Handled/Assisted: 01	

Awards/Recognitions(TopFive)

1. Received best poster prize for "Gluten Gluten-Free Synbiotic Pseudocereals Pasta: Evaluation of Technological, Nutritional, Sensory, and Probiotic Characteristics" in 9 th International Food Convention, 7 th to 10 th December, CSIR-CFTRI Campus, Mysuru.
