


FacultyProfile

Personal Details

Name	Dr. AGARKAR BHARAT SIDRAM	
Designation	Associate Professor, Department of Food Engineering, College of Food Technology, VNMKV, Parbhani	
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Academic Qualifications

Degree	Specialization	University	Year of Passing
B. Tech. (Food Sciences)	Food Science and Technology	Marathwada Agricultural University, Parbhani, (Maharashtra)	1990
M. Tech. (Food Sciences)	Food Science and Technology	Marathwada Agricultural University, Parbhani (Maharashtra)	April 1993
Ph .D. (Food Technology)	Food Science and Technology	Punjab Agricultural University, Ludhiana, (Punjab)	2017
Additional Qualification (if any): Additional Degree/Diploma/NET/SET			
NET	(Food Science and Technology)	ASRB, New Delhi	1996
DOEACC	Dept. of Information Technology, Govt. of India	Dept. of information Technology Govt. of India	2005

Professional Experience

Stream	Years	Stream	Years
Teaching	24	Research	24
Extension	24	Administration	3

Area of Research /Interest

1. Food Science and Technology
2. Food processing-Drying and dehydration
3. Fruit and Vegetable Processing
4. Food Product Development

Research Guidance

Degree	No. of Students Guided
M.Sc./M.Tech	Completed 8 and Ongoing 4
Ph.D.	Ongoing 4

Research Accomplishments (Recent Ten Most Important Publications)

Sr. No	Title	Journal	ISSN/ISBN	NAAS Rating
01	Studies on standardization of blended RTS based on apple and orange juice	The Pharma Innovation Journal,	ISSN2277-7695	5.31
02	Determination of physicochemical properties of chia seeds (<i>Salvia hispanica L.</i>)	Journal of pharmacognosy and phytochemistry,	ISSN2278-4136	5.20
03	Determination of cooking quality of the composite flour noodles incorporated with chia seeds powder	Journal of pharmacognosy and phytochemistry	ISSN2278-4136	5.20
04	Studies on physical, chemical and mineral evaluation of mango (<i>Mangifera indica L.</i>)	The Pharma Innovation Journal,	ISSN2277-7695	5.31
05	Studies on physicochemical properties of cereals (rice, sorghum, finger millet, amaranth) and pulses (Green gram, black gram and chickpea)	The Pharma Innovation Journal,	ISSN2277-7695	5.31
06	Evaluation of nutritional, physicochemical and functional properties of yam flour	Biological Forum International Journal,	ISSN0975-1130	4.96
07	Technology development for preparation of instant soup mix powder from yam, drumstick leaves and roselle calyces	The Pharma Innovation Journal,	ISSN2277-7695	5.31
08	Sensory evaluation of steamed ragi-oats food construct by using fuzzy logic method	The Pharma Innovation Journal,	ISSN2277-7695	5.31
09	Finger millet: The mighty micro super grain	The Pharma Innovation Journal,	ISSN2277-7695	5.31
10	Studies on standardization, development and organoleptic evaluation of liquid jaggery based beverage (Squash) blended with anola and beetroot juice	The Pharma Innovation Journal,	ISSN2277-7695	5.31

Credentials:

Particulars	Numbers	Particulars	Numbers
Research Articles	43	Popular Articles	3
Books/Booklets	3	Book Chapters	2
Research/Technology Recommendations	14	Varieties Developed	-
Patents	-	Abstracts Published	5
Technical Publication	5		

Significant Achievements (Top Five)

Patent/IP/Technologies/Varieties/Machineries Developed/ Methodologies/Recommendations	Year
1) Development of process technology of mixed fruit leather from Bael (<i>Aegle marmolos</i>) and Aonla (<i>Emblica officinalis</i>).	2018-19 MPKV, Rahuri
2) Development of process technology of nutritionally enriched noodles	2020-21

blended with sorghum flour	VNMKV,Parbhani
3) Studies on Development of Mixed Fruit Bar Fortified with Whey Protein Concentrate	2021- 2022 VNMKV,Parbhani
4) Studies on development of soup mix powder from yam blended with drumstick leaves and rosella calyces	2022- 2023 MPKV, Rahuri
5) 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

- 1) Assisted** in the Niche Area Project during **2007 to 2012 (Project amount Rs.3 crore)**
- 2) Worked as a Core Team Member** in the Project “ Center of Excellence for Digital Farming Solutions for Enhancing Productivity by Robots, Drones & AGVs’ during **2019 to Dec.2023 (Total Project amount Rs. 17.88 crore)**
- 3) Worked as a Co-PI (Food Process Automation's)** in the Project “ Center of Excellence for Digital Farming Solutions for Enhancing Productivity by Robots, Drones & AGVs’ during **2022 to Dec.2023 (Total Project amount Rs. 17.88 crore)**

Awards/Recognitions (Top Five)

1. P.G. Teachers Category I : Year 2017
2. Research Guide for P.G.(Category –II) : Year 2017
3. Research Guide for Ph.D. (Category –III) : Year 2023