

Faculty Profile

Personal Details

Name	Dr. GADHE KAILASH SAKHARAM	
Designation	Associate Professor	
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Academic Qualifications

Degree	Specialization	University	Year of Passing
UG	B.Tech (Food Technology)	VNMKV, Parbhani	1992
PG	M.Tech (Food Technology)	VNMKV, Parbhani	1995
Ph.D.	Food Technology	VNMKV, Parbhani	2018
Additional Qualification(if any): Additional Degree/Diploma/NET/SET			
DOEACC	Computer, Certificate Course	Dept. of Information Technology Govt. of India	2005

Professional Experience

Stream	Years	Stream	Years
Teaching	20	Research	20
Extension	20	Administration	20

Area of Research /Interest

- (a) Bakery Products processing, fruit and vegetable Processing.
- (b) Food Chemistry and Nutrition
- (c) Nutraceutical and value addition

Research Guidance

Degree	No. of Student & Guided
M.Sc./M.Tech	23
Ph. D.	08

Research Accomplishments(Recent Ten Most Important Publications)

Sr. No.	Title	Journal	ISSN/ISBN	NAAS Rating
1	Optimization of wall material concentration in preparation of flaxseed oil powder using response surface methodology.	Journal of Food Processing and Preservation .	ISSN- 1745-4549	8.19
2	Functional properties of selected composite gluten-free pseudocereals flour.	International journal of food and humanity	ISSN 2949-8244	10.50
3	Effect of malting on nutritional composition of mothbean.	The Pharma Innovation J.	ISSN-(p) 2349-8242	5.23
4	Development and Physicochemical evaluation of vegan meat balls using composite flours of defatted soya, Amaranth and jackfruit.	The Pharma Innovation J.	ISSN-(p) 2349-8242	5.23
5	Evaluation of textural and sensory properties of jackfruit, soybean and amaranth based vegan meat.	Int. J. of Advanced Biochem. Res.	ISSN-(p) 2617-4693	5.29
6	Exploring the potential of germinated Cowpea: A study on nutrition, Functionality and phytochemicals.	Int. J. of Classified Res. Techniques& Advances (IJCRTA)	ISSN- 2583-1801	5.0
7	Germinated cowpea flour in pasta: A comprehensive analysis of sensory and nutritional properties.	The Pharma Innovation J.	ISSN-(p) 2349-8242	5.23
8	Effects of malting on nutritional quality, anti-nutrients and functional properties of mothbean flour.	Int. J. of Classified Res. Techniques& Advances (IJCRTA)	ISSN- 2583-1801	5.0
9	Standardization and development of tamarind leather with incorporation of liquid jaggery.	The Pharma Innovation J.	ISSN-(p) 2349-8242	5.23
10	Effect of emmer wheat (<i>Triticumdicoccum</i>) semolina on nutritional composition, sensory attributes and textural characteristics of instant dessert (Halwa) mix.	Int. J. of Advanced Biochem. Res	ISSN-(p) 2617-4693	5.29

Credentials:

Particulars	Numbers	Particulars	Numbers
Research Articles	41	Popular Articles	10
Books/Booklets	2	Book Chapters	2
Research/Technology Recommendations	17	Varieties Developed	Nil
Patents	Filed 1	Abstracts Published	10
Technical Publication	15		

Significant Achievements(Top Five)

Patent/IP/Technologies/Varieties/MachineryDeveloped/ Methodologies/Recommendations	Year
1. Nutritional goodness a technological way: standardization of recipe of Flaxseed oil enriched diet ice cream	2012-13
2. Development of Technology watermelon rind candy byusing different flavours. Gadhe K.S.Sawate A.R. and Shere D.M . (At MPKV, Rahuri 2018-19.)	2018-19
3. Standardization for development of lime (<i>Citrus aurantifolia L.</i>)RTS Beverage with incorporation of spice Extract	2019-20
4. Studies on standardization and quality evaluation of jaggery chocolate blended with flax seed powder	2023-24
5. Studies on addition of mothbean malt on baked chakli	2023-24
ExternallyFundedProjects:Implemented/Handled/Assisted	
<ol style="list-style-type: none"> 1. Spices (Ginger and tumeric) Quality evaluation and processing (2004-05) Spice Board of India. (Member) 2. Erection of turmeric and ginger processing demonstration plant 2007-09 University Reserved Fund. (Member) 3. Principal Investigator of AICRP on Arid Legumes 4. Rajiv Gandhi Science and Technology Project 5. PMFME, INCUBATION CENTER, College of Food Technology, VNMKV, Parbhani working as Member and Spice processing Co-ordinator (Rs. 3.295 Crore) 	

Awards/Recognitions (TopFive)

1. Certificate of Appreciation for work as a Chairman /Member of Eligibility Committee in 20 th Krida Mahotsav 2016 organized by VNMKV, Parbhani.
2. Principal Investigator: AICRP (Quality) “All India Co-ordinated Research Project on Arid legume”
3. Common Incubation Centre, : Scientist Member and Incharge of spice processing Unit under PMFME - CIC Unit .
4. Organic Farming, VNMKV ,Parbhani Scientist Member.
4. Attended training and visit at Campinas University , Brazil from 1 -15 December 2023 under NAHEP Project.
5. Attended foreign visits and training to four students of (2 PG and 2 Ph.D) under NAHEP under my guidance