Faculty Profile

Personal Details

Name	Dr. Narendra Manikrao Deshmukh	
Designation	Assistant Professor (Contractual)	(a 6
E-Mail	dr.narendradeshmukh777@gmail.com	
Contact No	8788136649/9096050575	

Academic Qualifications

Degree	Specialization	University	Year of Passing	
	Food Technology	College of Food Technology,		
Ph.D.		Vasantrao Naik Marathwada	2020	
(Food Technology)		Agricultural University,	2020	
		Parbhani		
	Food Technology	College of Food Technology,		
M. Tech		Vasantrao Naik Marathwada	2016	
(Food Technology)		Agricultural University,	2010	
		Parbhani		
	Food Technology	Rajiv Gandhi College of Food		
B.Tech		Technology, Vasantrao Naik	2013	
(Food Technology)		Marathwada Agricultural	2013	
		University, Parbhani		
Additional Qualification (if any): Additional Degree/Diploma/NET/SET				
-	-	-	-	
-	-	-	-	

Professional Experience

Stream	Years	Stream	Years
Teaching	2 Years	Research	1.5 Years
Extension	1.5 Years	Administration	-

Area of Research/Interest: Food Technology		

Research Guidance

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

Research Accomplishments (Recent Ten Most Important Publications)

Sr.No	Title	Journal	ISSN/ISBN	NAAS Rating
01	Studies on preparation and proximate composition of aonla and Aloe vera nectar with stevia (Stevia rebaudiana) as a sugar substitute.	Journal of	ISSN : 2278- 4136	5.20
02	Studies on proximate and phytochemical properties of Stevia (Stevia rebaudiana) leaves powder.	International Journal of Chemical Studies.	ISSN: 2321-4902	5.31
03	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Interational Journal of Multilogic in Science.	ISSN 2277- 7601	4.51
04	Preparation and Sensory Evaluation of Probiotic <i>Shrikhand</i> added with Mango and Banana Pulp.	Interational Journal of Trends in Biosciences.	ISSN 1881- 7815	3.94
05	Studies on Evaluation of Physicochemical Characteristics of Sorghum (Sorghum bicolor) and Pearl Millet (Pennisetum typhoideum).	Interational Journal of Trends in Biosciences.	ISSN 1881- 7815	3.94
06	Evaluation of Physicochemical and Rheological Properties of Acacia Gum Incorporated Chocolate Flavored Cow Milk.	Journal of	ISSN 2277-7601	3.94
07	Effect of Malting and Roasting of Grains on Nutritional and Sensory Quality of Sorghum Based Multigrain Roti.	of Trends in	ISSN 1881-7815	3.94
08	Effect of incorporation of guar gum in combination with Arabic gum on quality of peanut Chikki.		ISSN: 2277-7695	5.23
09	Physico-chemical and nutritional properties of jamun (syzygium cumini) seed.	International Journal of Journal of Pharmacognosy and Phytochemistry.	ISSN : 2278- 4136	5.20
10	Effect of fortification of jamun seed (syzygium cumini) powder on nutritional and sensory quality of	Journal of	ISSN: 2321-4902	5.31

herbal multigrain cookies.	Chemical Studies.	

Credentials:

Particulars	Numbers	Particulars	Numbers
Research Articles	10	Popular Articles	11
Books / Booklets	05	Book Chapters	03
Research/Technology	03	Varieties Developed	-
Recommendations			
Patents	-	Abstracts Published	02
Technical Publication	12		

Significant Achievements (Top Five)

Patent/IP/Technologies/ Varieties/Machineries Developed / Methodologies/ Recommendations	Year
• Research Release Proposal: Development of Instant Tomato soup	
powder by fortification of partially hydrolyzed guar gum (PHGG) as a	
soluble fiber source and its characterization. to be held on 31 Oct 2022 at	
VNMKV, Parbhani	2022
• JOINT AGRESCO: Development of Instant Tomato soup powder by	
fortification of partially hydrolyzed guar gum (PHGG) as a soluble fiber	
source and its characterization. to be held on14- 16 Dec, 2022 at Dr.	
BSKKV. Dapoli.	
2. JOINT AGRESCO: Development of Technology for Preparation of Moth	2024
bean Chakali. to be held on 06- 07 June, 2024 at Dr. PDKV. Akola	
3. JOINT AGRESCO: Development and quality evaluation of sorghum	2024
ambil from different sorghum genotypes. to be held on 06-07 June, 2024 at	
Dr. PDKV. Akola	

Externally Funded Projects: Implemented/Handled/Assisted

- Submitted three different Research project under All India Network Project on Harvesting, Processing and Value Addition of Natural Resins and Gums to the National Institute of Secondary Agriculture (NISA) Namkum Ranchi - 834010 in the format of Annual Progress report 2021-2022.
- Organized Female and Farmer Melava on Date 26 March 2023. Held at Post. Karunde, Ta. Malshiras, Dist. Solapur for guidance of development of small scale industry and Guar Gum Processing and Value Addition

Awards/Recognitions (Top Five)

- 1. Awarded with Chief Minister Special Research Fellowship during Doctoral Degree Programme by SARTHI Pune.
- 2. Awarded with Chief Minister Special Research Fellowship Best Thesis Award Price with amount Rs. 50,000/- by the hands of Dy. CM of Maharashtra State Ajitdada Pawar Saheb.