


Faculty Profile

Personal Details

Name	Prof.Dr.Rajesh Baliram Kshirsagar	
Designation	Associate Dean and Principal	
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Academic Qualifications

Degree	Specialization	University	Year of passing
UG	B. Tech.(Food Tech.)	VNMKV, Parbhani	1990
PG	M.Tech. (Food Tech.)	VNMKV, Parbhani	1992
Ph.D.	Ph. D. (Food Tech.)	VNMKV, Parbhani	2017
Additional Qualification (if any): Additional Degree/Diploma/NET/SET			

Professional Experience

Stream	Years	Stream	Years
Teaching	26	Research	26
Extension	26	Administration	03

Area of Research /Interest

- (a) Turmeric and Spice processing
- (b) Food Engineering
- (c) Fruit and vegetable Processing.

Research Guidance

Degree	No. of student guided
M.Tech.(Food Tech.)	22
Ph. D.	03 Under progress - 06

Research Accomplishments(Recent Ten Most Important Publications)

Sr. No.	Title	Journal	ISSN/ISBN	NAAS Rating
1	Studies on formulation and evaluation of a weaning food based on locally available foods	J.Food Sci. Technol.	0022-1155	9.10
2	Effect of different varieties of soybean on quality of paneer.	J.Food Sci. Technol.	0022-1155	9.10
3	Effect of blanching and drying treatment on the proximate composition of moringa oleifera	International Journal of Agriculture Engineering	0974-2662	4.43
4	Development of Flaxseed Enriched Multigrain Bar using Stevia as natural	Multilogic in Science	2277-7601	5.20

	Sweetener			
5	Development of Energy Food with Fortification of <i>Moringa oleifera</i> Cobination Powder (Leaf, Flower and Pod)	Multilogic in Science	2277-7601	5.20
6	Studies on formulation and sensory evaluation of turmeric based orange RTS beverage	Journal of Pharmacognosy and Phytochemistry	2278-4136	5.21
7	Physicochemical, functional and nutritional properties of millet grains,	The Pharma Innovation Journal	ISSN-(p) 2349-8242	5.23
8	Effects of germination on antinutritional, colour, functional and physicochemical properties of millets	The Pharma Innovation Journal	ISSN-(p) 2349-8242	5.23
9	Studies on Formulation and Organoleptic Evaluation of Golden A2 Milk with Soymilk and Turmeric Rhizome Juice,	The Pharma Innovation Journal	ISSN (E): 2277-7695	5.23
10	Functional properties of selected composite gluten-free pseudocereals flour.	International journal of food and humanity	ISSN 2949-8244	10.50

Credentials:

Particulars	Numbers	Particulars	Numbers
ResearchArticles	75	PopularArticles	35
Books/Booklets	03	BookChapters	02
Research/Technology Recommendations	12	VarietiesDeveloped	
Patents		AbstractsPublished	
TechnicalPublication	15		

SignificantAchievements(TopFive)

Patent/IP/Technologies/Varieties/MachineryDeveloped/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
ExternallyFundedProjects:Implemented/Handled/Assisted	
<ol style="list-style-type: none"> 1. Development of mushroom processing (2002) ATMA (PI) 2. Development of process for extraction of oil from marking nut (2003) ATMA (PI) 3. Spices (Ginger and tumeric) Quality evaluation and processing (2004-05) Spice Board of India. (PI) 4. Erection of turmeric and ginger processing demonstration plant 2007-09 University Reserved Fund. (PI) 5. 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. (Project Coordinator)

6. Attended 21 days training at Campinas University , Brazil 1-15 December 2023.
7. PMFME, INCUBATION CENTER, College of Food Technology, VNMKV, Parbhani working as Member Secretary (Rs. 3.295 Crore)

Awards/Recognitions(TopFive)

1. Best poster award at ICFoST-XXIV for “Studies on formulation and evaluation of turmeric pickle”by AFSTI- HQ and Parbhani Chapter (2015)
2. Certificate of Appreciation for significant role in strengthening research at MAU by obtaining funding support from ATMA, Horticulture Board and Spices Board. (2003) from Hon. Vice Chancellor.
3. Certificate of Appreciation for work as a Chairman /Member of Eligibility Committee in 20 th Krida Mahotsav 2016 organized by VNMKV, Parbhani.
4. Second best poster award by MAHA-AGRIVISION of College of Agriculture Pune 2022
5. MSME Academia excellence award at BKC Mumbai from Chamber for Advancement of Small and Medium Business (CASMB) (2024)