


# Faculty Profile

## Personal Details

Name	SADAWARTE SURENDRA KISHANRAO	
Designation	ASSOCIATE PROFESSOR	
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## Academic Qualifications

Degree	Specialization	University	Year of Passing
B. Tech.	(Food Sciences)	VNMKV, PARBHANI	1999
M. Tech.	(Food Sciences)	VNMKV, PARBHANI	2001
Ph.D.	(Food Technology)	VNMKV, PARBHANI	2020
Additional Qualification (if any): Additional Degree/Diploma/NET/SET			
DOACC	Computer	MSBTE, Mumbai	2005
University Employees Recruitment Exam	Departmental Exam	VNMKV, Parbhani	2007

## Professional Experience

Stream	Years	Stream	Years
Teaching	16	Research	20
Extension	20	Administration	--

### Area of Research/Interest

Food Technology

## Research Guidance

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

## Research Accomplishments (Recent Ten Most Important Publications)

Sr. No	Title	Journal	ISSN/ISBN	NAAS Rating
01	Effect of emmer wheat ( <i>Triticum Diccocum</i> ) semolina on nutritional composition, sensory attributes and textural characteristics of instant dessert (Halwa) mix	International Journal of Advanced Biochemistry Research, SP -8(1): 114-121.	2617-4693	5.29
02	Physicochemical properties of legumes (Viz., black gram splits, moth bean splits and fenugreek seeds)	The Pharma Innovation, 12(1): 560-563	2349-8242	5.23
03	Effects of cabinet drying on nutritional and bioactive profile of beetroot	The Pharma Innovation,	2349-8242	5.23

04	Formulation and organoleptic evaluation of legume blend papad	The Pharma Innovation, 11(12): 698-701	2349-8242	5.23
05	Comparative evaluation of baking and functional qualities of black wheat flour	The Pharma Innovation, 11(3): 229-234	2349-8242	5.23
06	Studies on effect of different processing treatment on nutritional quality of sorghum, green gram and sesame seed	The Pharma Innovation, 11(12): 271-274	2349-8242	5.23
07	Development and optimisation of sorghum flakes based nutribar for physico chemical and organoleptic evaluation	Biological Forum – An International Journal, 14(4): 1162-1165	2249-3239	5.11
08	Comparative evaluation of physico-chemical and nutritional properties of black wheat	Biological Forum – An International Journal, 14(1): 1352-1357	2249-3239	5.11
09	Development and process standardization of millet based instant appe mix and its quality evaluation	Biological forum – An International Journal, 13(1): 650-655, 1-7	2249-3239	5.11
10	Studies on preparation of finger millet vermicelli and effect of guar gum on chemical and sensory characteristics	Biological forum – An International Journal, 13(1): 650-655, 1-5	2249-3239	5.11

## Credentials:

Particulars	Numbers	Particulars	Numbers
ResearchArticles	42	PopularArticles	12
Books/Booklets	--	BookChapters	05
Research/Technology Recommendations	10	VarietiesDeveloped	--
Patents	--	AbstractsPublished	--
TechnicalPublication	01		

## Significant Achievements (Top Five)

Patent/IP/Technologies/Varieties/Machineries Developed/ Methodologies/Recommendations	Year
1. Utilization of horse gram malt in rice based nutri food	2021
2. Studies on technology development for cereal and legume based nutri food	2022
3. Development and quality evaluation of low cost sorghum-jaggery based nutribar	2023
4. Studies on preparation and evaluation of idli from rice, black gram, soyabean, bajra and gums	2023
5. 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
<b>Externally Funded Projects: Implemented/Handled/Assisted - PMFME, INCUBATION CENTER, College of Food Technology, VNMKV, Parbhani working as Member Secretary (Rs. 3.295 Crore)</b>	

### **Awards/Recognitions (TopFive)**

1. The poster entitled "Studies on extraction of safflower colorants and its utilization in guava jelly" presented received 2 <sup>nd</sup> price in the National Food Processing Technology Seminar on innovations of food processing in the 21 <sup>st</sup> century technology at Department of Food Processing Technology, A.D. Patel Institute of Technology, Anand, Gujarat, India.
2. The poster entitled "Studies on osmotic dehydration of papaya" presented received 2 <sup>nd</sup> price in the National Food Processing Technology Seminar on innovations of food processing in the 21 <sup>st</sup> century technology at Department of Food Processing Technology, A.D. Patel Institute of Technology, Anand, Gujarat, India.
3. Masters Thesis Evaluator
4. Member Secretary Board of Studies
5. AFSTI, Life Member
6. Member Secretary, PMFME, INCUBATION CENTER, College of Food Technology, VNMKV, Parbhani
7. Incharge Placement Cell