Faculty Profile

Personal Details

Name	Dr. Syed Zubair Syed Turab	
Designation	Assistant Professor (Contractual)	
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Mobile No	8888973302	



Academic Qualifications

Degree	Specialization	University	Year of passing		
UG	Food Technology	Vasantrao Naik Marathwada	2015		
		Krishi Vidyapeeth, Parbhani			
PG	Food Technology	Vasantrao Naik Marathwada	2017		
		Krishi Vidyapeeth, Parbhani			
Ph.D.	Food Technology	Vasantrao Naik Marathwada	2020		
		Krishi Vidyapeeth, Parbhani			
Additional	Additional Qualification (if any): Additional Degree/Diploma/NET/SET				
NET	Food Technology	Agricultural Scientists	2022		
		Recruitment Board, Indian			
		Council of Agricultural			
		Research, New Delhi.			

Professional Experience

Stream	Years	Stream	Years
Teaching	02	Research	02
Extension	02	Administration	

Area of Research/ Interest
Fruit and vegetable processing

Research Guidance

Degree	No. of student guided
M.Sc.	Nil
Ph. D.	Nil

Research Accomplishments (Recent 10 most important publications)

Sr.	Title	Journal	ISSN/ISBN	NASS
No.				rating
1	Physico- chemical and nutritional properties	Internaional Journal	ISSN 2349-	5.20
	of quinoa seed: A review. Internaional	of Pharmacognosy	8234,	
	Journal of Pharmacognosy and	and Phytochemistry.		
	Phytochemistry.			

important quality attributes of fermented Idli. Soybean: A novel food grain for human health: A review. Studies on physico-chemical and sensory quality of noodles incorporated with fenugreck leaves. Studies on development of technology for preparation of cookies incorporated with quinoa seed flour and its nutritional and sensory quality evaluation. Studies on mineral composition, colour and textural qualities of cookies incorporated with quinoa seed flour. Studies on impact of different processing methods on phyto-chemical and antioxidant activity of dried ginger (Zingiber officinale L.) rhizome. Studies on impact of comparative quality evaluation of sun and cabinet drying on chemical quality characteristics of bitter gourd (Momordica charantia) seed oil. international Journal ISSN: 2321- 4902, 5.21 of Chemical Studies. International Journal ISSN: 2321- 5.21 of Chemical Studies. 4902, 5.20 International Journal ISSN: 2321- 5.21 of Chemical Studies. 5.22 5.23 International Journal ISSN: 2321- 5.21 of Chemical Studies. 5.21 of Chemical Studies. 5.22 5.23 International Journal ISSN: 2321- 5.21 of Chemical Studies. 5.21 of Chemical Studies. 5.22 5.23 International Journal ISSN: 2321- 5.21 of Chemical Studies. 5.24 of Chemical Studies. 5.25 International Journal ISSN: 2321- 5.21 of Chemical Studies. 5.26 of Chemical Studies. 5.27 of Chemical Studies. 5.28 International Journal ISSN: 2321- 5.21 of Chemical Studies. 5.29 of Chemical Studies. 5.20 of Chemical Studies. 5.21 of Chemical Studies. 5.21 of Chemical Studies. 5.22 of Chemical Studies. 5.23 of Chemical Studies. 5.24 of Chemical Studies. 5.25 of Chemical Studies. 5.26 of Chemical Stu	2	Studies on effects of composite flour on some	International Journal	ISSN: 2321-	5.21
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		chemical properties and phyto-esterol	Innovation Journal.	7695	
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		charantia) seed oil.			

Credentials:

Particulars	Numbers	Particulars	Numbers
Research Articles	15	Popular Articles	04
Books	-	Book chapters	
Research	02	Varieties Developed	
Recommendations			
Patents		Awards/Medals	02
Technical Publication	05	Abstracts	03

Significant achievement (Top five)

Patent/IP/Technologies/Varieties/Machineries developed/Methodologies/	Year
Recommendation	
Studies on process optimization and quality assessment of dragon fruit(Hylocereus spp.)RTS beverage blended with fruit juices	2023-24
Development of processing technology for lozenges by utilizing liquid jiggery	2023-24

Awards/Recognitions (Top five)

1. Got University gold medal for securing highest CGPA in B.Tech (Food Technology) in 2015.