


# Faculty Profile

## Personal Details

Name	Dr. Syed Zubair Syed Turab	
Designation	Assistant Professor (Contractual)	
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## Academic Qualifications

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

## 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. No.	Title	Journal	ISSN/ISBN	NASS rating
1	Physico- chemical and nutritional properties of quinoa seed: A review. <i>International Journal of Pharmacognosy and Phytochemistry.</i>	International Journal of Pharmacognosy and Phytochemistry.	ISSN 2349-8234,	<b>5.20</b>

2	Studies on effects of composite flour on some important quality attributes of fermented <i>Idli</i> .	International Journal of Chemical Studies.	ISSN: 2321-4902,	<b>5.21</b>
3	Soybean: A novel food grain for human health: A review.	International Journal of Chemical Studies.	ISSN: 2321-4902	<b>5.21</b>
4	Studies on physico-chemical and sensory quality of noodles incorporated with fenugreek leaves.	International Journal of Chemical Studies.	ISSN: 2321-4902,	<b>5.21</b>
5	Studies on development of technology for preparation of cookies incorporated with quinoa seed flour and its nutritional and sensory quality evaluation.	International Journal of Chemical Studies.	ISSN: 2321-4902, ;	<b>5.21</b>
6	Studies on mineral composition, colour and textural qualities of cookies incorporated with quinoa seed flour.	International Journal of Chemical Studies.	ISSN: 2321-4902,	<b>5.21</b>
7	Studies on impact of different processing methods on phyto-chemical and antioxidant activity of dried ginger ( <i>Zingiber officinale</i> L.) rhizome.	International Journal of Pharmacognosy and Phytochemistry	ISSN 2349-8234,	<b>5.20</b>
8	Studies on effects of different processing methods on morphological and nutritional quality attributes of dried ginger ( <i>Zingiber officinale</i> L.) rhizome.	International Journal of Chemical Studies.	ISSN: 2321-4902,	<b>5.21</b>
9	Studies on impact of comparative quality evaluation of sun and cabinet drying on chemical quality characteristics of bitter gourd ( <i>Momordica charantia</i> ).	International Journal of Chemical Studies.	ISSN: 2321-4902,	<b>5.21</b>
10	Studies on fatty acid profile, physico-chemical properties and phyto-sterol contents of bitter gourd ( <i>Momordica charantia</i> ) seed oil.	The Pharma Innovation Journal.	ISSN: 2277-7695	<b>5.23</b>

### Credentials:

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

### Significant achievement (Top five)

Patent/IP/Technologies/Varieties/Machineries developed/Methodologies/Recommendation	Year
Studies on process optimization and quality assessment of dragon fruit( <i>Hylocereus spp.</i> )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.