


Faculty Profile

Personal Details

Name	Prof. Dr. Joshi Anuprita Ashokrao	
Designation	Assistant Professor	
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Academic Qualifications

Degree	Specialization	University	Year of passing
UG (B.Tech)	Food Sciences	VNMKV Parbhani	2007
PG (M.Tech)	Food Sciences	VNMKV Parbhani	2009
Ph.D.	Food Technology	VNMKV Parbhani	2023
Additional Qualification (if any): Additional Degree/Diploma/NET/SET			
NET(ICAR)	Food Technology	ICAR ASRB	2016

Professional Experience

Stream	Years	Stream	Years
Teaching	14	Research	14
Extension	14	Administration	6 (years as Asst.Hostel Warden)

Area of Research/ Interest
Food Technology, Food Processing Technology, Product Development and formulation, Fruit and vegetable processing and value addition, Nutraceutical and functional foods, dairy processing and value addition, millet processing and value addition, Cereal processing and value addition.
Special Areas of research <ul style="list-style-type: none"> • Karonda processing and value addition • Tamarind processing and value addition • Noni processing and value addition • Black wheat processing and value addition • Cereals and Millets processing and value addition • Soybean processing and value addition

Research Guidance

Degree	No.ofStudent&Guided
M.Sc./M.Tech	As major research Guide: 03(ongoing) As SAC member: 08 (ongoing)
Ph.D.	As SAC member: 02 (ongoing)

Research Accomplishments (Recent Ten Most Important Publications)

Sr.No	Title	Journal	ISSN/ISBN	NAAS Rating
01	Comparative evaluation of baking and functional qualities of black wheat flour.	The Pharma Innovation Journal	2349-8242	5.23
02	Comparative Evaluation of Physico-Chemical and Nutritional Properties of Black Wheat	Biological Forum – An International Journal	2249-3239	5.11
03	Assessment of nutritional and phytochemical properties of <i>Sesbania grandiflora</i> flower and leaves.	The Pharma Innovation Journal	2349-8242	5.23
04	Studies on Preparation of <i>Sesbania grandiflora</i> Flower and Leaves Powder and Evaluation of its Physical, Functional and Reconstititional properties.	Biological Forum – An International Journal	2249-3239	5.11
05	Comparative Analysis of Physical, Functional, and Nutritional Properties of Emmer Wheat (<i>Triticum dicoccum</i>) AND COMMON WHEAT (<i>Triticum aestivum</i>) semolina	.International Journal of Agriculture Sciences.	2167-0447	4.58
06	Quality Assessment and evaluation of Amino Acid Profile of Black wheat Supplemente Noodles”.	Asian Journal of dairy and Food Research DR-	0971-4456	5.75
07	Preparation and Quality Evaluation of Maharashtrian Traditional Pulse-Cereal-Spice Mix “metkut”.	Journal of Pharmacognosy and Phytochemistry	2278-4136	5.21

Credentials:

Particulars	Numbers	Particulars	Numbers
Research Articles	31	Popular Articles	20
Books	-	Book chapters	02
Research Recommendations	04	Varieties Developed	-
Patents	-	Awards/Medals	1
Technical Publication	7	Abstracts	3

Significant Achievements (Top Five)

Patent/IP/Technologies/Varieties/Machineries Developed/ Methodologies/Recommendations	Year
1. Development and Quality Evaluation tamarind	
2. Development and Quality Evaluation of Low-cost Sorghum-Jaggery based Nutribar	
3. Technology development for preparation of Karonda (<i>Carissa carandas</i>) beverages	
4. Preparation and quality evaluation of instant halwa mix from emmer wheat (<i>triticum dicoccum</i>)	
5. Studies on process optimization and quality assessment of RTS beverage blended with fruit juices from dragon fruit (<i>Hylocereus spp.</i>).	
Externally Funded Projects: Implemented/Handled/Assisted: Nil	

Awards/Recognitions(TopFive)

1. Young Scientist Award in 5th International Conference on “ Global Insights on Research and Development in Agriculture, Horticulture and Allied Sciences” 05-07 Oct 2023 Organized by G.H.Raisoni University, Saikheda M.P., Just Agriculture Education group