


Faculty Profile

Personal Details

Name	Dr. Khapre Amol Purushottam	
Designation	Assistant Professor	
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Academic Qualifications

Degree	Specialization	University	Year of Passing
Ph.D. (Food Technology)	Food Science and Technology	Vasantrao Naik Marathwada Krishi Vidyapeeth, Parbhani (M.S.)	2017
M.Tech. (Food Sciences)	Food Science and Technology	Vasantrao Naik Marathwada Krishi Vidyapeeth, Parbhani (M.S.)	2010
B.Tech. (Food Sciences)	Food Science and Technology	Vasantrao Naik Marathwada Krishi Vidyapeeth, Parbhani (M.S.)	2008
Additional Qualification (if any): Additional Degree/Diploma/NET/SET			
N.E.T. (National Eligibility Test)	Food Science and Technology	Agricultural Scientists Recruitment Board (ASRB), ICAR, New Delhi	2013

Professional Experience

Stream	Years	Stream	Years
Teaching	10	Research	10
Extension	10	Administration	

Area of Research/ Interest
Processing fruits and vegetables
Value addition of cereals and legumes

Research Guidance

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

Research Accomplishments (Recent Ten Most Important Publications)

Sr. No.	Title	Journal	ISSN/ISBN	NAAS Rating
01	Standardization of technology for production of maltodextrin from raw Banana	International Journal of Chemical Studies	2349-8528	5.31
	Effect of different packaging			

	enriched Pearl millet based cookies during storage			
03	Development of Orange (<i>Citrus reticulata</i> Blanco) wine from mixed culture fermentation	International Journal of Current Microbiology and Applied Sciences	2319-7692	5.38
04	Nutritional and sensory characteristics of cookies prepared from Pearl millet flour	The Pharma Innovation Journal	2349-8242	5.03
05	Study of physico-chemical parameters of Orange (<i>Citrus reticulata</i> Blanco) for the development of orange wine	Journal of Applied and Natural Science.	0974- 9411	4.84
06	Studies on effect of roasting on nutritional and anti-nutritional components of Foxtail millet (<i>Setaria italica</i>)	The Bioscan	0973-7049	4.57
07	Studies on effect of roasting on nutritional components of Finger millet (<i>Eleusine coracana</i> L.)	International Journal of Family and Home Science	0973- 2608	2.92
08	Effect of sprouting treatment on quality characteristics of cereal-legume based extruded product	International Journal of Food and Fermentation Technology	2249-1570	4.26
09	Standardization of technology for development of Soft date (<i>Phoenix dactylifera</i>) toffee as a nutritional enrichment of confectionery	Asian Journal of Dairy and Food Research	0971- 4456	3.88
10	Formulation and storage studies of Guava (<i>Psidium guajava</i> L.)-Soybean (<i>Glycine max</i>) toffee	Progressive Horticulture	0970- 3020	3.53

Credentials:

Particulars	Numbers	Particulars	Numbers
Research Articles	16	Popular Articles	24
Books/Booklets	1	Book Chapters	1
Research/Technology Recommendations	3	Varieties Developed	
Patents		Abstracts Published	12
Technical Publication	14		

Significant Achievements (Top Five)

Patent/IP/Technologies/Varieties/MachineriesDeveloped/ Methodologies/Recommendations	Year
1. Development of technology for production of Fig (<i>Ficus carica</i> L.) powder and its exploration in Burfi	2013
2. Technology development for production of Fig Toffeeand Noni fortified Fig Toffee	2014
3. Development of technology for production of Guar seed hull powder incorporated Cookies	2020
Externally Funded Projects: Implemented/Handled/Assisted	

Awards/Recognitions (Top Five)

1.1 st Rank Merit Certificate” for securing First Position at the M.Tech. (Food Sciences) degree programme of Vasanttrao Naik Marathwada Krishi Vidyapeeth, Parbhani (M.S.).
2.Ekta gourav award for doing excellent work in the field of ‘Agricultural Education’.
3.Best article award of ‘Agriculture & Food: e-Newsletter’ for article entitled ‘A review on Isabgol processing.