Faculty Profile

Personal Details

Name	Dr. Pravin Udhavrao Ghatge	
Designation	Scientist & Assistant Professor	
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Academic Qualifications

Degree	Specialization	University	Year of passing
UG	B.Tech. (Food Tech.)	VNMKV, Parbhani	1994
PG	MTech (Food Tech.)	VNMKV, Parbhani	1998
Ph.D.	Ph.D. (Food Tech.)	VNMKV, Parbhani	2021
Additional Qualification (if any): Additional Degree/Diploma/NET/SET			
MDBA	Marketing	MIT School of Management	1996
		Pune	
NET	Food Science and Technology	ASRB, Delhi	•

Professional Experience

Stream	Years	Stream	Years
Teaching	18	Research	18
Extension	18	Administration	-

Area of Research/Interest

- Quality analysis of Food
- > Food Chemistry and Nutrition
- > Food Processing and product development
- ➤ Guar Gum Rheologyand PHT of F&V

Research Guidance

Degree	No. of student guided
M.Tech. (Food Tech.)	06
B.Tech. (Food Tech.)	54

Research Accomplishments (Recent Ten Most Important Publications)

Sr. No	Tittle	Journal	ISSN/ISBN	NAAS Rating
01	Unlocking Future of smart food packaging: Biosensor, IoT, Nanoparticles	Food science and Biotechnology	1226-7708	8.9
02	Effect of guar gum application on quality parameters of finger chips	Journal of Arid legumes	0973-0907	
03	Studies of post harvest treatments for increasing storage life of pomegranate	Journal of soils and crops	0971-2836	
04	Studies on Characteristic of Safflower Leaves and Petals	Journal of Oil seed Research	0970-2776	
05	Exploring the potential of Germinated Cowpea: A study on Nutrition, Functionality and phytochemicals	International Journal of Classified Research Techniques & Advances	2583-1801	5.455
06	Development and quality evaluation of flaxseed fortified nutra laddu	The Pharma Innovation Journal	2277-7695	5.03
07	Development and quality evaluation of thalipeeth premix supplement with cowpea	The Pharma Innovation Journal	2277-7695	5.03
08	Standardization of process technology and quality assessment of flaxseed incorporated nutra cookies	International Journal of Chemical Studies	2349-8528	
09	Horse gram; A Legume-crop delivering nutritional and economical importance	International Journal of Food Science and Nutrition	2455-4898	9.90
10	Biochemical Characterization, organoleptic evaluation and functional properties of health beverage mix	The Pharma Innovation Journal	2277-7695	5.03

Credentials:

Particulars	Numbers	Particulars	Numbers
Research Articles	58	Popular Articles	16
Books	02	Book chapters	04
Research	06	Varieties Developed	-
Recommendations		_	
Patents	-	Awards/Medals	02
Technical Publication	2	Abstracts	22

Significant Achievement (Top Five)

Patent/IP/Technologies/Varieties/Machineries Developed/Methodologies/Recommendations	Year
1. Technology Development for Preparation of Nutra Laddu by Incorporation of Linseed, Amarnath and Guar Gum	2018-19

2. Technology Development for preparation of Aonla fruit balls from whole Aonla fruits	2019-20
3. Technology development for the preparation of pomegranate mouth freshener	2013-14
4. Development and quality evaluation of pasta by incorporation of cowpea flour	2022-23
5. Studies on addition of mothbean malt in baked chakali	2023-24
Externally Funded Project: Implemented/Handled/Assisted	
1.AICRP on Kharif Pulses-Arid Legumes (Scientist) non plan project. 2.RGSTC- Rajiv Gandhi Science and Technology Commission, GOM-Waste tableware from onion leaves(Principal Investigator)	to wealth-

Award/Recognitions (Top five)

1.Common Incubation Center: Scientist member of spice processing unit under PMFME-CIC Unit	2023-24
2. Best Paper awarded for the paper entitled 'utilization of arid legume crops in preparation and sensory evaluation of malt based instant drink mix' presented in National E-Conference on Agro Entrepreneurship: A way to Boost Startup Ecosystem in Agriculture organized by Dr. P. D. K. V., Akola	2023-24
3. Attended training and visit at Asian Institute of Technology, Bangkok, Thailand by PG student	1-30 March 2023
4. Attended training and visit at Campinas University, Brazil	11-25 Dec 2023