

**Er. Anu Kumari**  
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**Research Areas:** Baking, Packaging, Mathematical modelling, Process Equipment Design

### **Qualifications**

- B.Tech. (Dairy Technology) from SHUATS, Prayagraj
- M.Tech. (Dairy Engineering) from NDRI, Karnal
- NET (Agriculture Process Engineering) by ASRB, New Delhi

### **Conferences/Workshops/Life Membership**

- Attended “International Conference on Functional Dairy Foods” organized by ICAR-NDRI, Karnal on 16-19 Nov. 2011.
- Attended National seminar on “Automation in Dairy Industry” conducted by S.V.V.U, Tirupati on 24-25 Sep. 2012.
- Attended a national Seminar and Presented a poster on “Image Analysis of Structure and Colour Changes in *Chhana Podo* During Baking” in “XXII Indian Convention of Food Scientists and Technologists (ICFoST) by AFSTi held at CSIR-CFTRI, Mysore on 6-7 Dec. 2012.
- Attended and presented a poster on “Thermal and Moisture Transfer Properties of *Chhana Podo* during Baking” in “6th International Conference on Emerging Technologies in Food and Nutrition for Health Management (ICETF)” held at SRS of ICAR-NDRI, Bengaluru on 14-15 May, 2015.
- Attended National seminar on “Quality-A Tool for Value Addition of Dairy Foods” at SRS, ICAR-NDRI, Bengaluru on 23-24 Jan. 2016.
- Attended National seminar on “Dairy Development in Uttar Pradesh: Prospects and Challenges” at ICAR-IISR, Lucknow on 19-20 Nov, 2016.
- Attended a National Workshop on “Packaging of Fresh and Processed Foods” organized by Indian Institute of Packaging in Association with Ministry of Food Processing Industries (MoFPI), Gov. of India at Madin Hotel, Varanasi, U.P. on 3<sup>rd</sup> Feb. 2017.
- Attended a National seminar on “Chemical Laboratory Safety and Security” sponsored by American chemical Society (ACS) and organized by Shalom Institute of Health and Allied Sciences, SHUATS, Allahabad on 6<sup>th</sup> Nov. 2017.
- Attended a National seminar on “Emerging Trends in Food Technology and Advanced Chemistry” at Jain University, Ramnagar, Bengaluru on 29<sup>th</sup> March, 2019.
- One Week Online Workshop on “Advance Statistical Data Analysis using SPSS” during Jan 21-27,2023, organised by Uttar Pradesh University of Medical Sciences, Saifai Etawah & Science Tech Institute(Run by MKS Educational Society), Lucknow, UP India
- Life Membership of Indian Dairy Engineers Association
- Life Membership of ADTS, Ghaziabad.

## Training

- 21 days National training on “Dairy and Food Process Engineering: Equipment, Processing and Value Addition” organized by Dairy Engineering Division at ICAR-NDRI, Karnal during January 10-30, 2018.

## Work Experience

- 1 year teaching experience, as Assistant Professor (Dairy Engineering) in Dairy Science College, KVAFSU, Hebbal, Bangalore, Karnataka
- Worked as Assistant Professor (Dairy Engineering) at Warner College of Dairy Technology, SHUATS, Naini, Prayagraj, Uttar Pradesh from 2/5/16 to 16/11/2023.
- Worked as Dairy Field Officer in the department of Animal and Fisheries Resource, Gov. of Bihar from 27.11.2023 to 30.11.2024.

## Publications

- Anu Kumari, F. Magdaline Eljeeva Emerald, Vikram Simha and Heartwin A. Pushpadass (2015). Effect of baking conditions on colour, texture and crumb grain characteristics of *chhanapodo*. International Journal of Dairy Technology, 68 (2), 270-280.
- F. Magdaline Eljeeva Emerald, P. Heartwin Amaladhas, B.C. Ghosh, B. Surendra Nath, Anu Kumari and Vikram Simha H.V. (2016). Evaluation of process conditions and their optimization for baking of an Indian dairy dessert- *Chhanapodo*. Journal of Culinary Science and Technology, 14 (2), 136-152.
- Blessy Sagar Seelam, John David and Anu Kumari (2017). Effect of sweet potato flour and whey protein concentrate on dough for preparation of cookies. The Pharma Innovation Journal, 6 (5), 99-102.
- Iranna Ambannavar, S.K. Aktar Hossain, Anu Kumari and S.S. Singh (2017). Assesment of textural properties, colour and microbiological parameters of soy incorporated chocolate flavored *chhanapodo*. Indian Journal of Dairy and Bio Science, 28, 14-18.
- T Srivastava, Anu Kumari, PK Wasnik, P Kumar and A Singh (2018). Development of gluten free buckwheat cake and optimization of its baking process. International Journal of Chemical Studies. 6 (6), 268-273.
- Shivani Rustagi, Sheeba Khan, Saumya Choudhary, Anamika Pandey, Mohd. Kamran Khan, Anu Kumari and Avinash Singh (2018). Hydroxypropyl methylcellulose and whey protein concentrate as technological improver in formulation of gluten-free protein rich bread. Current Research in nutrition and Food Science, 6 (1), 211-221.
- Sheeba Khan, Shivani Rustagi, Saumya Choudhary, Anamika Pandey, Mohd. Kamran Khan, Anu Kumari and Avinash Singh (2018). Sucralose and maltodextrin-An alternative to low fat sugar free ice-cream. Bioscience Biotechnology Research Communications, 11 (1), 136-143.
- Kritika Srivastava, Avinash Singh, Shankar Suwansingh and Anu Kumari (2019). Optimization of fiber rich sugar free biscuit prepared by using wheat flour, ragi flour and stevia powder. The Pharma Innovation Journal, 8, (9), 385-390.
- Priyanka Rupam, Anu Kumari and Thejus Jacob (2019). Physicochemical and texture comparison data-based evaluation of fasting cookies. International Journal of Food Science and Nutrition, 4 (6), 49-54.
- Gaurav Yadav, John David, SN Thakur, Sangeeta Shukla, Anu Kumari, Vani Yadav and Shalini (2020). Evaluation of sensory attributes in different levels of Tapioca in pro-biotic Ice cream. The Pharma Innovation Journal, 9 (1), 404-407.
- Gaurav Yadav, John David, Sangeeta Shukla, Anu Kumari, Vani Yadav and Shalini (2020). Effect of Different Levels of Tapioca (*Manihot esculenta*) in Low Fat Probiotic Ice Cream. International

Journal of Current Microbiology and Applied Sciences, 9 (10), 3009-3017.

- Elivino Kennao, Anu Kumari, Mayank Singh, SA Hossain, Anamika Das, Prachi K Wasnik, BK Bharti (2020). Effect of drying on physicochemical characteristics of BhutJolokia (Chilli Pepper). Journal of Food Processing and Technology, 11 (3), Article no. 823.
- Khan, S., Rustagi, S., Kumari, A. And Singh, A. (2023). Optimization of the Recipe for Composite Flour-based Sugar-free Biscuits. Food Research, 7 (2), 11-18.

#### **Awards**

- Recipient of ICAR-NDRI Institute Fellowship in M. Tech. programme
- Recipient of Gold Medal in B.Tech. programme
- Recipient of Young Scientist Award
- 2nd Prize in Dairy product judging contest held at SMC College, Anand Agricultural University, Anand, Gujarat (2011)
- Recipient of Best Paper Award