Curricular Vitae

Dr. Shweta Yadav

Assistant Professor

Department of Food Process Engineering

College of Post Harvest Technology and Food Processing

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Research Interest

Thermal and non-thermal processing of foods, Starch modification using thermal and non-thermal technology, Extraction and utilization of bioactive compounds from food matrices, Probiotic fermentation of food matrices, Process modeling and optimization

Academic details

Jul 2018- PhD in Food Process Engineering - National Institute of Technology (NIT),

April 2023 **Rourkela**, India.

Topic: "Development of probiotic finger millet (*Eleusine coracana*) milk powder"

Research Advisor: Dr. Sabyasachi Mishra (Ph.D., U of S, Canada). Department of Food Process Engineering, National Institute of Technology (NIT), Rourkela, Odisha - 769008, India.

July 2016- MTech. in Processing and Food Engineering- Odisha University of June 2018 Agriculture and Technology, Bhubaneswar, Odisha-751003, India

Topic: Enhancement of shelf life of sugarcane juice by ozone treatment

Research Advisor: Dr. Manoj Kumar Panda

July 2011- B.Tech. in Agricultural Engineering- Indira Gandhi Krishi

May 2015 **Vishwavidyalaya, Raipur, Chhattisgarh**-492006, India

Topic: Development of diversified bakery products from minor millets

Research Advisor: Mrs. Sharmila Maitra

June 2011 **Intermediate** (12th Standard) in science group (Physics, Chemistry Mathematics, Hindi, and English)- Aditya Birla Intermediate College,

Renusagar, Sonbhadra, Uttar Pradesh

June 2009 **Highschool (10th Standard)** in science group (Hindi, English, Mathematics, Science, Social science, and Commerce)- Aditya Birla Intermediate College, Renusagar, Sonbhadra, Uttar Pradesh

Skills/ techniques

- **Equipment:** Q10 sonica Ultrasonicator, Brookfield texture profile analyser, Spray dryer, Biobase Freeze-dryer, DV2T Brookfield viscometer, UV-Vis Systronics spectrophotometer, Simadzu high-pressure liquid chromatography, DSC 822 differential scanning calorimetry, Countess automatic cell counter, continuous microwave, temperature data logger, Shimadzu atomic absorption spectroscopy.
- Statistical analysis tools: MATLAB, SPSS, Design expert

Teaching Experience

Assistant Professor (Contract basis) at National Institute of Food Technology
 Entrepreneurship and Management-Kundli (NIFTEM-K), Sonipat, Haryana from
 February 2023 to October 2024 (1 yr and 8 months)

Courses Handled

The following courses for both UG and PG students were handled:

- Food Engineering-I (ENG-212)
- Food Engineering-II (ENG-222)
- Food Packaging Technology (ENG-322)
- Engineering Properties of Food Materials (UGS-2103)
- Engineering Properties of Food and Biomaterials (ENG-511)
- Advances in Food Engineering-I (ENG-512)
- Advances in Food Engineering-II (ENG-521)
- Fruits and Vegetables Process Engineering (ENG-559)

Journal Publications

- Yadav, S., Mishra, S., & Pradhan, R. C. (2021). Ultrasound-assisted hydration of finger millet (Eleusine Coracana) and its effects on starch isolates and antinutrients. *Ultrasonics Sonochemistry*, 73, 105542. SCI Journal.
- Yadav, S., Mishra, S., & Pradhan, R. C. (2023). Effect of fermentation with Lactobacillus plantarum (MCC 2974) on quality characteristics and in-vitro digestibility of finger millet milk. *ACS Food Science and Technology*. 4 (1). 152-160. SCI Journal.

- Yadav, S. and Mishra, S. (2024). Optimization of spray-drying process for the microencapsulation of L. Plantarum (MCC 2974) in ultrasound-hydrated finger millet milk. *Food Science and Biotechnology*. *33*, 2777-2788. SCI Journal.
- Yadav, S. & Mishra, S. (2023). Moisture sorption isotherms and storage study of spray-dried probiotic finger millet milk powder. *Journal of Stored Products Research*, 102, 102128. SCI Journal
- Yadav, S. and Mishra, S. (2023). Modelling and optimization of spray drying process parameters using artificial neural network (ANN) and genetic algorithm (GA) for the production of probiotic (*Lactiplantibacillus plantarum*) finger millet milk powder. *Journal of Food Process Engineering*. 47 (1). e14505. SCI Journal
- Mishra, S., Yadav S., Vivek K., and Mishra S. (2024). Ultrasound-assisted isolation, quality characterization of finger millet (Eleusine coracana) starch, and comparison with conventional isolation methods, *Journal of Food Science and Technology*. Accepted. SCI Journal.
- Yadav S., Mishra, S., Vivek K., and Mishra S. (2024). Characterization of finger millet (Eleusine Coracana) starch isolated by conventional and ultrasound-assisted starch isolation methods, *International Journal of Food Science and Technology*. 59 (8), 5710-5720, SCI Journal.

Magazine Publications

• Yadav, S. and Singh, A. (2024), Future of freeze-drying technology for fruits and vegetable processing: An Indian scenario. *Indian Food Industry Mag*. Vol (6) No. 2, Mar-Apr 2024.

Leadership/Responsibilities

- "Active member of student organizing committee" in National Conference on Advances in Food Processing for Sustainable Food Security (NIT Rourkela) on April 2019
- **Project Leader**, Bachelors Thesis Work, Indira Gandhi Krishi Vishwavidyalaya, Raipur, Chhattisgarh, 2015
- Chaired a technical session as co-chairperson at SERB funded High-end Karyashala on "Hands-on training on processing and application of edible oils from unconventional sources and their shelf-life enhancement using Innovative Technologies" held at NIFTEM-K, Haryana during 3rd to 8th July, 2023.
- Faculty Coordinator of Nutrition Quiz Competition during Nutrition Month-September 2024 organized by Department of Food Engineering and Department of Food Science and Technology at NIFTEM-K.
- **Team leader** of poster and product presentation **at Millet Mahotsav** held on 13/12/2024 **at HMT University, Ganga Nagar, Meerut.**

Awards and achievements

- Awarded University Gold Medal for outstanding performance in academics in the discipline of B. Tech (Agricultural Engineering) in September 2016.
- Qualified ICAR-JRF in the discipline of Agricultural Engineering in the years 2015 and 2016.
- Qualified ICAR-NET in the discipline of Agriculture Structures and Process Engineering in the year 2018.
- Uttar Pradesh Post matric outside state scholarship during 2011-2015.
- **National Talent Scholarship** by ICAR during post-graduation during 2016-2018.
- **National Institute Fellowship** by University Grants Commission, Ministry of Education, GOI during PhD program during 2018-2023.
- Invited as a speaker in a technical session on Statistical approaches for process parameters optimization in the fortification of bakery products in the workshop entitled "Hands-on Training on Innovations in Bakery Technology" organized by the Department of FST and FE, NIFTEM-K from 05.09.2023 to 09.09.2023
- Achieved a certificate of appreciation for the contribution as Rapporteur of a technical session in an International conference (ICMANES-2023) organized at NIFTEM-K from 21-23 September, 2023.

Technical Trainings

June 2013-	Undergone an industrial training on solvent extraction of plant and vegetable
July 2013	oil at Sita Refinery Pyt. Ltd., Durg. Chhattisgarh

June 2014- Undergone a technical training at Arun Agriculture Pvt. Ltd., Pulgaon, July 2014 Durg, Chhattisgarh

Jan 2015- Undergone a training programme on manufacturing & operation of crop April 2015 production & processing equipment/technologies and water management technologies at Central Institute of Agricultural Engineering, Bhopal, Madhya Pradesh

April 2015 Undergone one-week KVK Attachment program under In-plant training

April 2015- Undergone industry attachment programme at Raja Ram Maize products,

May 2015 Rajnandgaon, Chhattisgarh

May 2017- **Project Intern**

June 2017 ICAR-Central Institute of Post-harvest Engineering and Technology, Ludhiana, Punjab

Project Supervisor: Ms. Surya Tushir

Project Title: Enzymatic hydrolysis of steam exploded corn residue after

NaOH pre-treatment

Conferences attended

- Participated in the National Symposium on "Food and Nutrition Security" organised by Department of Food Technology, Institute of Engineering and Technology, Bundelkhand University, Jhansi sponsored by TEQIP-3, MHRD, GOI in the year 2018.
- Participated in the National Conference on "Advances in Food Processing for Sustainable Food Security organized by NIT, Rourkela on April 2019
- Participated in an Indo-UK workshop on "Valorisation of agri-waste for energy and nutrient recovery" organized by the Department of Mechanical Engineering, IIT (BHU), Varanasi in Jan 2020.
- Presented a poster at the international conference entitled "Key Enabling Technologies in Sustainable Agri-food Chain" organized by the National Institute of Technology, Rourkela in December 2022.

Extra-curricular Activities

- Participated in Kho-kho sport organized by the Chhattisgarh College of Agricultural Engineering, Bhilai, Chhattisgarh.
- Participated in Quiz competition of CL Young India Challenge organized at College of Agriculture Engineering and Technology, OUAT, Bhubaneswar, Odisha, India.
- Participated in online Quiz competition of Goodness of Millets organized by NCERT,
 Ministry of Education, GOI in the year 2022.

Membership in professional organization

• Life member of the Association of Food Scientists & Technologists, India (AFSTI).

Languages known

• Hindi, English

References

1. Dr. Sabyasachi Mishra, PhD (U of Sask., Canada)

Professor

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2. Dr. Manoj Panda, PhD

Professor

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Dr. Shweta Yadav

(December 2024)