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Designation: Assistant Professor

Highest qualification: Ph.D. (Livestock Products Technology)

Specialization/Area of Interest: Meat science, Novel livestock products development, Byproduct utilisation, Biopreservation

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Achievements-

- > DST-INSPIRE Fellowship JRF-2014
- > UGC NET 2012
- > ICAR- NET 2013

Publications-

Research Papers in International/National (Impact Factor/NAAS) Journals:

1. **Pramila Umaraw**, V. Pathak, V. Rajkumar , Arun K. Verma , V.P. Singh and Akhilesh K. Verma. (2018) Quality characteristics of edible byproducts compared to longissimus dorsi muscle of barbari kids. Indian Journal of Small Ruminants 24(1): 134-138. (NAAS 5.25).
2. **Pramila Umaraw** and Geeta Chauhan (2017) Quality characteristics of spent hen meat powder fortified whole wheat breads. Nutrition and Food Science. 48(4):579-588. (NAAS 5.26).
3. **Pramila Umaraw**, G. Chauhan and S.K.Mendiratta (2016). Protein enrichment of whole wheat bread with various forms of spent hen chicken meat Indian Journal of Poultry Science, 50(3): 276-281. (NAAS 4.35).
4. **Pramila Umaraw**, V. Pathak, V. Rajkumar, A.K. Verma, V.P. Singh and Akhilesh K Verma. 2015. Assessment of fatty acid and mineral profile of Barbari kid in longissimus lumborum muscle and edible by-products. Small Ruminant Research. 132: 147-152. (Impact factor- 0.947; NAAS 6.97)

5. **Pramila Umaraw**, V. Pathak, V. Rajkumar, A.K. Verma, V.P. Singh and Akhilesh K Verma. (2015) Microbial quality, instrumental texture, and color profile evaluation of edible by-products obtained from Barbari goats. *Veterinary world* 8 (1), 97 (NAAS 5.71)
6. V. P. Singh, V. Pathak, **Pramila Umaraw** and Akhilesh K.Verma (2018) Comparative Profile of Barbari (*Capra Aegagrus Hircus*) Chevon, Kadaknath (*Gallus Gallus Domesticus*) And Indian Buffalo (*Bubalus Bubalis*) Meat. *Buffalo Bulletin* Vol.37 No.4 pp 503-511. (Impact factor-1.51 and NAAS 6.10).
7. Akhilesh K. Verma, V. Pathak, V. P. Singh and **Pramila Umaraw**(2016). Storage study of chicken meatballs incorporated with green cabbage (*Brassica oleracea*) at refrigeration temperature ($4 \pm 1^{\circ}\text{C}$) under aerobic packaging. *Journal of Applied Animal Research*. 44(1):409-414. (Impact factor-0.426 NAAS 6.83)
8. Akhilesh K. Verma, V. Pathak, **P. Umaraw** and V.P. Singh (2015). Quality characteristics of refined wheat flour (Maida) based noodles containing chicken meat stored at ambient temperature under aerobic conditions. *Nutrition and Food Science*. 45(5):753-765. (NAAS rating-5.26).
9. Sanjeev Kumar Roy, G. Chauhan, **Pramila Umaraw**, S.K. Mendiratta, H. Lalawmpui, J.K. Shahi and R. Rai 2015 Storage study of aerobically packaged Milk Slices- a RTE Milk Product *Journal of Veterinary Public Health*. 13(2):85-88. (NAAS rating-4.44).
10. Akhilesh K.Verma, V. Pathak, V.P. Singh and **P. Umaraw**(2014). Effects of replacement of refined wheat flour with chicken meat on the physicochemical and sensory properties of noodle. *Indian Journal of Poultry Science*. 49(2): 193-197. (NAAS-4.35)
11. Akhilesh K.Verma, V. Pathak, **P. Umaraw** and V. P. Singh (2015). Effect of storage on nutritional physico-chemical, microbial, texture profile and sensory quality of chicken meat incorporated noodles at ambient temperature. *Indian Journal of Poultry Science*. 50(2):191-196. (NAAS-4.35)

Review articles in International/National Journals:

1. **Pramila Umaraw**, Akhilesh K. Verma. 2017. Comprehensive Review on Application of Edible Film on Meat and Meat Products: An Eco-friendly Approach. *Critical Reviews of Food Science and Nutrition*. 57(6):1270–1279. Impact factor-6.077
2. **Pramila Umaraw**, A Prajapati, Akhilesh K. Verma, V. Pathak and V.P. Singh. 2017. Control of *Campylobacter* in Poultry Industry from Farm to Poultry Processing Unit-a Review. *Critical Reviews of Food Science and Nutrition*. 57(4):659–665. Impact factor-6.077

3. **Pramila Umaraw**, A. K. Verma, Pavan Kumar and V.P. Singh(2019) Natural Biopreservatives are trendingFleischwirtschaft, 1/2019 pp 58- 64. (Impact factor-0.172).
4. **Pramila Umaraw**, A. K. Verma and D. Kumar (2015) Designer Milk - A Milk of Intrinsic Health Benefit: A Review Journal of Food Processing & Technology, 10.4172/2157-7110.1000426.
5. **Pramila Umaraw** and A. K. Verma (2016) Consumer perception changes meat products Fleischwirtschaft, 1/2016 pp 58- 64. (Impact factor-0.172).
6. **Pramila Umaraw** and A. K. Verma (2016) From preservation to palate Fleischwirtschaft ,6/2016 pp 34-39. (Impact factor-0.172).
7. V.P. Singh, V. Pathak, N.K. Nayak, A. K. Verma and **P. Umaraw**(2014) Recent Developments in Meat Species Speciation-a review Journal of Livestock Science 5: pp 49-64. (NAAS-3.92).

Book chapters:

1. **Pramila Umaraw** and Akhilesh K Verma (2018) Barbari Goats : Current status. In sustainable goat production in adverse environments-Vol II Local goat breeds-Part 1 Asia (pp. 29-40). Springer Publishing house.
2. Pavan Kumar, A.K. Verma, D. Kumar, **P. Umaraw**, N. Mehta, and O. P. Malav,(2019). Meat Snacks: A Novel Technological Perspective. In Innovations in Traditional Foods (pp. 293-321). Woodhead Publishing.
3. Pavan Kumar, N. Mehta, O. P. Malav, A.K. Verma, **P. Umaraw** and M. K. Kanth (2018). The Structure of Meat Analogs. In Encyclopedia of food chemistry. Vol 3 (106-109). Elsevier publishing house.

Semi technical/popular articles: 10

Abstracts/Oral presentations: 10