

S/O – SATYENDRANATH GIRI
VILL: SAIYADPUR
PO: RAMNAGAR
DIST: PURBA MEDINIPUR
WEST BENGAL
PIN-721441
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EDUCATIONAL QUALIFICATION

- 2013-2014, IIT Kharagpur, Kharagpur, **Post-Doctoral Program**, in Food Technology.
- 2009-2013, National Dairy Research Institute (NDRI), Karnal, **Ph. D.** in Dairy Technology, **75.00%, Best Thesis Award - Gold Medal.**
- 2005-2007, Dairy Science College, Hebbal, Bangalore, Karnataka Veterinary, Animal and Fisheries Sciences University (KVAFSU), **M. Tech.** in Dairy Technology, **88.70%, 1st Class.**
- 2001-2005, Faculty of Dairy Technology, Mohanpur, Nodia, West Bengal University of Animal and Fishery Sciences (WBUAFS), **B. Tech.** in Dairy Technology, **71.06%, 1st Class.**
- 1997-2000, Paniparul Mukteswar High School (H.S.), Paniparul, Purba Medinipur, West Bengal Council of Higher Secondary Education, **10+2, 76.40%, 1st Division (Star).**
- 1995-1997, Ramnagar Rao High School, Balisai, Purba Medinipur, West Bengal Board of Secondary Education, **10th, 85.00%, 1st Division (Star).**

COMPUTER LITERACY

MS-Office (Word, Excel and Power point), **Internet** knowledge, **Software packages for statistical computing** (SAS, SYSTAT, SPSS, RSM, Origin and Prism) and **DTP** (Page maker, Corel Draw, Photoshop).

RESEARCH INTEREST

Traditional dairy products, frozen dairy products, dairy by-products, cheese and fermented dairy products, dried milk and milk products, algal technology, functional foods, bio-gas production, community nutrition etc.

ONGOING RESEARCH PROJECT

Project title - DEVELOPMENT OF FUNCTIONAL JAM; Funded by Science & Technology and Biotechnology, Govt. of West Bengal; Sanctioned Budget: Rs. 1,65,000/-. Duration: 3 years (2019-2022). In this project it was planned to develop functional jam by replacing sucrose with sucralose, addition of psyllium husk and whey protein concentrate. The developed product will be evaluated for its shelf life study, cost estimation and consumer acceptance study.

RESEARCH WORK DURING POST DOCTORAL PROGRAM

Title - HIGH RATE ALGAL BIOMASS PRODUCTION FOR FOOD, FEED, BIOCHEMICALS AND BIO-FUELS. In this project work, optimized different extraction methods (solvent extraction, ultra sonication, super critical fluid extraction) for beta carotene, chlorophyll a and b from single cell protein viz. Spirulina and Chlorella; developed Spirulina incorporated Shrikhand

RESEARCH WORK DURING PH.D

Title - DEVELOPMENT OF FUNCTIONAL PROCESSED CHEESE SPREADS USING PLANT DERIVED INGREDIENTS. In this work the levels of inulin, phytosterol and omega-3 fatty acid have been optimized individually and in combination in processed cheese spread. Shelf life of these functional processed cheese spreads have been studied with or without natural preservative. Production cost and consumer acceptance and validation of hypocholesterolemic effects of the developed products were carried out.

RESEARCH WORK DURING M.TECH.

Post-graduation research work was on PRODUCTION OF DIETETIC KULFI. The work mainly aimed at optimization of production of dietetic Kulfi by sugar replacement using stevia. Further optimization of the level of whey protein concentrate and dietary fiber (pectin and wheat bran) incorporation was carried out in Kulfi. The production cost dietetic Kulfi was also worked out.

RESEARCH EXPERIENCE

1. Ongoing project: DEVELOPMENT OF FUNCTIONAL JAM; Funded by Dept. of Science & Technology and Biotechnology, Govt. of West Bengal; Project cost: Rs-1,65,000; Duration-3years
2. Worked as a **Post-Doctoral Fellow** at Agric.& Food Eng. Dept., **IIT Kharagpur**, WB on an Indo-Denmark project entitled as 'High rate algal biomass production for food, feed, biochemicals and bio-fuels' for 10½ months (05.07.2013-21.05.2014) (Gross: 25000/month).

INDUSTRIAL EXPERIENCE

1. Worked as **Sr. Officer**, at Liquid Milk Processing Section, at **BANAS DAIRY** (handled ~ 23,00,000 kg milk /day), Palanpur, **Gujarat** for **1 year and 3 months** (21.04.2008-06.08.2009) (Basic: 2179/month, Gross: 18000/month).
2. Worked as a **Technical Officer** for **4 months** (01.08.2005-30.11.2005) having overall in-charge of production, quality control and maintenance at **CITY DAIRY PRODUCTS PVT. LTD., Howrah** (Gross: 4500/month).
3. In-plant training at **PATNA DAIRY PROJECT**, Patna for **4½ months** and learned all the activities related to procurement, processing, quality control, production and storage of milk and milk products, engineering and marketing.
4. In-plant training at **STUDENTS' DAIRY**, Faculty of Dairy Tech., Mohanpur, Nodia, WB for **5 months**.

TEACHING EXPERIENCE

Working as an Assistant Professor from 22.05.2014 (From 22.05.2014 Promoted to **Assistant Professor Stage-II**) at Dept. of Nutrition; **Mugberia Gangadhar Mahavidyalaya**; PO-Bhupatinagar; Dist. - Purba Medinipur; West Bengal – 721425. For details of courses taken please see **Annexure – I**.

WORKSHOPS/SHORT COURSES ATTENDED

1. **Refresher Course in Home Science (Online)** on 'Home Science Towards Sustainable Development', at UGC-Human Resource Development Centre, **Pt. Ravishankar Shukla University**, Raipur, Chhattisgarh, during 22nd Sept to 06th Oct, 2021 (2-week) obtained 'A+' grade.
2. National Faculty Development Program on '**Advanced Research Methods and Quantitative Data Analysis using SPSS**' organized by Edge India Publishing Pvt. Ltd., 26th Oct-1st Nov, 2020, e-FDP/2020269.
3. National Workshop on '**Recent Advances in Dairy and Food Engineering**' organized by Dept. of Dairy Technology, Faculty of Agriculture, PIT, **Parul University**, Vadodara in association with GEA Process Engineering (India) Pvt. Ltd. India on the occasion of Engineer's Day 15th Sept., 2020.

4. IIC Online Sessions conducted by Institution's Innovation Council (IIC) of MHRD's Innovation Cell, New Delhi to promote Innovation, IPR, Entrepreneurship, and Start-ups among HEIs from 28th April to 22nd May, 2020.
5. Regional Workshop on '**Efficient Operation & Maintenance of Boilers and Energy Conservation** under the aegis of the **Central Boilers Board, Ministry of Commerce & Industry, Government of India** by National Productivity Council, Kolkata in association with Indian Dairy Association, East Zone, Kolkata on 18th January, 2020.
6. **Orientation Programme on 'Management of Skill Development at Higher Education'** organized by the Dept. of Educational Administration, **National Institute of Educational Planning and Administration** from 9-13th December, 2019 at NIEPA, New Delhi.
7. **One day interactive session on 'West Bengal Government Health Scheme for the Beneficiaries of Grant-in-Aid Colleges and Universities & UGC Gazette Notification, July 2018 on Appointment and CAS'** at Ramakrishna Mission Institute of Culture Golpark, Kolkata, West Bengal, organized by **West Bengal College and University Professors' Association (WBCUPA)** on, 11th October, 2018.
8. '**One Day State-Level Workshop on CAS for College and University Teachers'** at Nimtouri ABTS Hall, Tamluk,, Purba Medinipur, West Bengal, organized by **West Bengal College and University Teachers' Association (WBCUTA) Purba Medinipur District Committee** on, 7th July, 2018.
9. Training on '**Level One Anthropometrist'** at Mugberia Gangadhar Mahavidyalaya, Bhupatinagar, Purba Medinipur, West Bengal, organized by **International Society for the Advancement of Kinanthropometry (ISAK)** from 11th February to 13th February, 2018.
10. Orientation Programme at UGC-Human Resource Development Centre, **Jadavpur University**, Kolkata from 15th November, 2016 to 12th December, 2016 and obtained 'A' grade.
11. Refresher Course in '**Food Science and Bio-Technology'**, at UGC-Human Resource Development Centre, **Banaras Hindu University**, Varanasi during 4th – 24th July, 2015 obtained 'A' grade.
12. Workshop on '**Food Safety'**, Organised by **NIFTEM**, at Kundli, Sonapat, on 12th Jan., 2013.
13. Training on '**Data Analysis using SAS'** at Dairy Economics, Statistics and Management Division, **NDRI**, Karnal during 16th - 21st June, 2012.
14. '**Desktop Publishing (DTP) – Page maker, Instant Artist, Corel Draw, Photoshop 7'** course at C-POINT COMPUTER, Karnal during 1st March - 30th June, 2011.
15. **Typewriting** class at Super Typewriter Works, Karnal, during 19th June - 18th Oct. 2010.
16. Workshop on '**Application of Seven Principles of Hazard Analysis and Critical Control Point (HACCP) Food Safety System** by **University of Nabraska, USA** and **Dairy Science College (DSC), Bangalore** at DSC, during 10th – 11th August, 2007.
17. '**Computer, Internet and Essentials'** course at **CMC Ltd.**, Bangalore, from 4th March – 4th April, 2006.

ACHIEVEMENTS & AWARDS

1. Awarded **1st Prize** for the **poster presentation** entitled "Development of ω -3 fatty acid incorporated hypocholesterolemic cheese spread" in technical session 'Recent Advances in Functional and Value Added Food Product' in **International conference** on 'Recent Advances in Food Processing and Biotechnology', Organised by Center of Food Science and Technology, Institute of Agricultural Sciences, **Banaras Hindu University**, Varanasi, on 5th-6th April, 2016.
2. Awarded **International Travel Grant** from **UGC** for going to **Denmark** for **oral presentation** on "Development of spirulina fortified Shrikhand" in 2nd International Conference on Algal Biorefinery: A potential source of food, feed, biochemicals, biofuels and biofertilizers" at **Denmark Technical University (DTU)**, Denmark from 27th – 29th August 2014.

3. Awarded **RA fellowship** for the project entitled, “Role of the fermented milk proteins as immune response modifier in vitro and in vivo” from **Indian Council of Medical Research** 24th April, 2014.
4. Awarded “**Best Thesis Award**” with **Gold Medal**, from **NDRI**, Karnal for outstanding **Ph.D.** research work on 14th February, 2014
5. Awarded **Best Prize** for the **poster presentation** entitled “Development and hypocholesterolemic study of functionally enhanced processed cheese spread. International conference on ‘Innovations in Food Processing, Value Chain Management & Food Safety’, Organised by **NIFTEM**, Kundli, Sonapat, on 10th-11th January, 2013.
6. Awarded **1st Prize** for the **poster presentation** entitled “Effect of phytosterols on the quality of processed cheese spread and its hypocholesterolemic study”. **International conference** on ‘Food Technology for Health Promotion’, Organised by International Institute of Food and Nutritional Sciences (IIFANS), at **Jawaharlal Nehru University (JNU)**, New Delhi, on 27th-28th December, 2012.
7. Awarded **2nd Prize** for the **oral presentation** entitled “Effect of inulin on the quality of processed cheese spread and its hypocholesterolemic study”. **International conference** on ‘Food Technology for Health Promotion’, Organised by IIFANS, at **JNU**, New Delhi, on 27th-28th December, 2012.
8. Awarded **2nd Prize** for the **oral presentation** entitled “Enrichment of processed cheese spread with functional ingredients”. **International conference** on ‘Food and Nutrition Technology for Public Health Care’, Organised by International Institute of Stress Management and Allied Sciences (IISMAAS), at **JNU**, New Delhi, India, on 4th - 5th May, 2012.
9. Awarded **2nd Prize** for the **poster presentation** entitled “Development of functional chocolate soft cheese”. **International conference** on ‘Food and Nutrition Technology for Public Health Care’, Organised by IISMAAS, at **JNU**, New Delhi, India, on 4th - 5th May, 2012.
10. **Best Poster Award** for poster presentation entitled “Development of processed cheese spread with enhanced functional attributes.” in **XL Dairy Industry Conference** on ‘Indian Dairying: Perspective 2020’ at **New Delhi**, organized by Indian Dairy Association on 2-5th February, 2012.
11. Awarded **2nd Prize** for **poster presentation** entitled “Studies on the development of fermented food by the combination of soymilk & peanut milk.” in **National Seminar** on ‘Recent advances in the development of fermented foods’ at Centre of Food Science and Technology, Institute of Agricultural Sciences, **Banaras Hindu University (BHU)**, Varanasi, India, organized by BHU and Fermented Foods on 8-9th April, 2011.
12. Awarded **ICAR Senior Research Fellowship** for **Ph.D.** on 7th April, 2011.
13. Qualified National Eligibility Test (**NET**) - 2009 organized by **Agricultural Scientist Recruitment Board (ICAR)** in the Major Discipline - **Dairy Engineering and Technology**.

Invited speaker

International

1. **Giri, A.*** Delivered Keynote speech on ‘From milk deficiency to sufficiency - some systematic approaches’ in the session of “Livestock and dairy production technologies”, International Symposium on Agriculture and Environment (ISAE) 2020 at the Faculty of Agriculture, University of Ruhuna, Mapalana, Kamburupitiya, Sri Lanka held on 14th February, 2020.

National

1. **Giri, A.*** Delivered a special lecture on ‘Food Adulteration’ as a resource person in the NSS Special Winter Camp at Prabhat Kumar College, Contai, Purba Medinipur, West Bengal on 14th Feb, 2019.
2. **Giri, A.*** Delivered lecture on ‘Skill Based Education under National Skill Qualification Framework’ as a resource person in the event of Panel Discussion on “College

with Community – Towards Sustainability” organized by Dept. of economics in association with Seminar Subcommittee, Platinum Jubilee Celebration, **Malda College** on 17th Jan, 2019.

3. **Giri, A.*** and Mishra, H. N. Extraction, characterization and food utilization of algal biomass. National Seminar on “Trends in Nutrition Research and Education and its Prospect”, organized by Dept. of Nutrition, **Raja N. L. Khan Women’s College**, Midnapur, and Sukumar Sengupta Mahavidyalaya, Keshpur, West Bengal, on 12-13th August, 2016, Published in Compendium, Page: 67.
4. **Giri, A.** Functional Dairy Foods against Life-Style Disorders. National Seminar on “Nutritional Deprivation in the Midst of Plenty – An Attempt to Create Awareness”, organized by Dept. of Food & Nutrition, **Raidighi College**, South 24 Pgs., West Bengal, on 22-23rd September, 2015, Published in Compendium, Page: 9.

PROFESSIONAL MEMBERSHIPS

1. **World Science Congress**, Kolkata: **Life member**
2. **The Indian Science Congress Association**, Kolkata: **Life member**
3. **Nutrition Society of India**, National Institute of Nutrition, Jamai-Osmania, Hyderabad: **Life member**
4. **Indian Dairy Association (IDA)**, New Delhi: **Life member**
5. **Association of Food Scientists and Technologists (India)(AFST-I)**, CFTRI, Mysore: **Life member**
6. **Dairy Technology Society of India (DTSI)**, Karnal, Haryana: **Life member**

ADMINISTRATIVE RESPONSIBILITY AT MUGBERIA GANGADHAR MAHAVIDYALAYA

1. Head, Dept. of Nutrition since 22nd May, 2014
2. Coordinator, Dept. of Food Processing since 9th October, 2018
3. Convener in Laboratory Sub-committee since 1st July, 2014
4. Coordinator of National Innovation and Startup policy since 8th June, 2020
5. Member in IQAC, Academic Sub-committee, Admission Sub-committee, Innovative Cell and Research Cell since 1st July, 2014

TRAVELED IN ABROAD

Denmark

COURSES STUDIED

Please see Annexure – II

HANDS ON EXPERIENCE OF INSTRUMENTS AND EQUIPMENTS

Please see Annexure – III

SEMINAR/SYMPOSIUM/CONFERENCE ATTENDED

Please see Annexure – IV

PAPER PUBLISHED

Please see Annexure – V

EDITOR

1. **Editor in chief** of "**International Journal of Food Science and Nutrition (IJFSN)**". Publisher - Gupta Publication

2. **Editor** of “**International Journal of Food and Nutrition (IJFN)**”, Publisher - Acta Scientifica

REVIEWER

1. Reviewed IJGFS-D-21-00194 entitled ‘Use of Stevia and Chia Seeds for the Formulation of Traditional and Vegan Artisanal Ice Cream with Improved Characteristics’ for the **International Journal of Gastronomy and Food Science (Elsevier)** on 23.05.2021
2. Reviewed JFPP-05-18-0607 entitled ‘Physico-chemical, textural features and volatile, sensory, mineral and fatty acid profile of industrial processed tire meatball, a traditional food in turkey’ for the **Journal of Food Processing and Preservation (Springer)** on 02.07.2018
3. Reviewed IJDT-0094-15 entitled ‘Methods to extend the shelf-life of cottage cheese – a mini review’ for the **International Journal of Dairy Technology (Wiley)** on 13.09.2015
4. Participated as evaluator for nomination of **M.Tech. and Ph.D. thesis** for best thesis award at Dairy Technology Division, **NDRI**, Karnal, Haryana on 21.01.2013.
5. Participated as reviewer for **e-course** on ‘**Cheese Technology**’ under National Agriculture Innovation Project (NAIP) at **NDRI**, Karnal, Haryana on 02.03.2012.

EXTRACURRICULAR ACTIVITIES AND ACHIEVEMENTS

Singing, playing mouth organ, playing guitar, pencil sketch, painting, playing cricket etc.

1. Passed the **4th Year Examination – ‘Senior Diploma’** held in the subject of **Vocal (Classical)** and was placed **1st Division (76.66%) with Distinction** in Theory and Practical from **Prayag Sangeet Samiti**, Allahabad on 30th June, 2018.
2. Passed the **3rd Year Examination** held in the subject of **Vocal (Classical)** and was placed **1st Division (82.00%) with Distinction** in Practical from **Prayag Sangeet Samiti**, Allahabad on 29th June, 2017.
3. Passed the **2nd Year Examination - ‘Senior Diploma’** held in the subject of **Vocal (Classical)** and was placed **1st Division (75.33%) with Distinction** in Theory and Practical from **Prayag Sangeet Samiti**, Allahabad on 20th June, 2015.
4. Passed the **1st Year Examination** held in the subject of **Vocal (Classical)** and was placed **1st Division (76.67%) with Distinction** in Theory and Practical from **Prayag Sangeet Samiti**, Allahabad on 25th June, 2015.
5. Awarded **1st Prize** in playing (Light Indian) **mouth organ** by **Indian Harmonica Association**, Kolkata, on 28th Nov., 2004.
6. **Runner** in the event of **Instrumental** at the 17th **All India Inter-University Youth Festival-REVERIE** 21-23th March, 2012 at **NDRI**, Karnal.
7. **Runner** in the event of **Instrumental** at the 15th **All India Inter-University Youth Festival-REVERIE** 2-4th April, 2010 at **NDRI**, Karnal.
8. Passed the **PP-II Examination** held in the subject of **Mouth organ** and was placed **1st Division (83%) with distinction** in Theory and Practical from **Bangiya Kala Kendra**, Kolkata on 12th March, 2005.
9. **2nd place** in **cricket** in the **Inter Class Competition** held during the year 2005-06 at Dairy Science College, Hebbal, Bangalore.
10. Awarded **2nd Division** in **Part –I Examination** in **Painting** by Ankan Kala Bibhag, Bangiya Sangeet Parishad, West Bengal on 31.08.1993

HOBBIES

Teaching, reading novel, listening song, watching movie, traveling, playing cricket and football etc.

PERSONAL INFORMATION

Date of birth : 24th October, 1982
Gender : Male
Father's name : Satyendranath Giri
Marital status : Married
Nationality : Indian
Languages known : English, Hindi, Bengali and Oriya

DECLARATION

I do hereby declare that the above mentioned particulars are true to the best of my knowledge and belief.

Place : Saiyadpur

Date :

(Apurba Giri)

REFERENCES

- Dr. Swapan Kumar Misra, Principal, Mugberia Gangadhar Mahavidyalaya, Vil+PO –Bhupatinagar, Dist. – Purba Medinipur, West Bengal, Pin – 721425, Mob.: 9002275816, E-mail: mugberia_college@rediffmail.com
- Dr. H.N. Mishra, Professor, Agri. and Food Eng. Dept., IIT Kharagpur, Kharagpur, West Bengal, Pin - 721302, India, Mob.: 9434414288, E-mail: hnm@agfe.iitkgp.ernet.in
- Dr. S.K. Kanawjia, Emeritus Scientist (Dairy Technology), National Dairy Research Institute (DU), Karnal, Haryana, Pin-132001, Mob.: 9896782850, E-mail: skkanawjia@rediffmail.com
- Dr. B.V. Venkateshaiah, Dean, Dairy Science College, KVAFSU, Bangalore-560024, Karnataka, India, Mob.: 9448430888; E-mail: venkateshaiah2002@yahoo.co.in
- Dr. M.K. Sanyal, Dean, Faculty of Dairy Technology. Mohanpur, Nadia, West Bengal, Pin-741252, Mob.: 9433614836, E-mail: sanyal_mk@rediffmail.com

Annexure –I Teaching Experience

Following subjects are Taught/Teaching by me at Mugberia Gangadhar Mahavidyalaya

For B.Voc (Food Processing) Students

1. Liquid Milk Processing Technology (Theory & Practical)
2. Dairy Products Processing Technology (Theory & Practical)
3. Instrumentation and Process Control in Food Industry (Theory & Practical)
4. Food Plant Utilities and Services (Theory & Practical)

For B.Sc Nutrition (Hons) Students

1. Food Processing and Preservation (Theory & Practical)
2. Food Quality and Sensory Evaluation (Theory & Practical)
3. Sea Food and Dairy Technology (Theory & Practical)
4. Food Science and Food Commodities (Theory)
5. Food Microbiology, Hygiene and Sanitation (Theory)
6. Nutritional Biochemistry (Practical)

7. Food, Nutrition and Health (Theory)
8. Information, Education and Communication Including Nutrition Program (Theory)
9. Community Nutrition (Theory)
10. Biophysical, Biochemical principles and Biochemistry of Nutrients (Theory)
11. Physiological Aspect of Nutrition (Theory)
12. Human Nutrition (Theory)
13. Biostatistics, Computer Application, and Research Methodology (Theory + Practical)
14. Nutritional Biochemistry (Practical)
15. Meal Management (Practical)
16. Project (Practical)

Annexure - II

Courses Studied

Food and Dairy Technology

1. Food Technology
2. Advances in Lipid Technology
3. Advances in Protein Technology
4. Product Monitoring and Process Control
5. Functional Foods and New Product Development
6. Market Milk
7. Cheese and Fermented Milk Products
8. Dried Milk
9. Condensed Milk
10. Ice Cream and Frozen Desserts
11. Packaging of Dairy Products
12. By-Products Technology
13. Sensory Evaluation of Dairy Products
14. Dairy Plant Management and Pollution Control
15. Technology of Fluid Milk Processing–I
16. Indian Milk Products
17. Packaging of Milk and Milk Products
18. Flavour Technology of Milk and Milk Products
19. Technology of Fluid Milk Processing–II
20. Cheese and Fermented Milk Technology
21. Technology of Condensed and Dried Milks
22. Technology of Frozen Dairy Products
23. By-Products Technology
24. Dairy Process Biotechnology
25. R & D Management in Dairy Industry

Food and Dairy Engineering

1. Workshop Practice
2. Fluid Mechanics
3. Engineering Drawing
4. Heat Transfer
5. Thermodynamics

6. Refrigeration and Air Conditioning
7. Electrical Engineering
8. Instrumentation and Plant Layout
9. Food Engineering
10. Dairy and Food Engineering–I
11. Design of Process Equipment
12. Instrumentation and Process Control
13. Traditional Indian Dairy Products
14. Fat Rich Dairy Products
15. Dairy Engineering–I
16. Dairy Engineering–II
17. Materials and Design for Dairy Equipments

Food and Dairy Chemistry

1. Organic Chemistry
2. Physical Chemistry
3. Biochemistry and Human Nutrition
4. Food Chemistry
5. Research Technique
6. Chemistry of Milk
7. Chemistry of Fat Rich, Coagulated and Indigenous Dairy Product
8. Chemistry of Ice Cream, Concentrated and Dried Milk Product
9. Quality Assurance in Dairy Industry
10. Physico-Chemical Aspects of Milk and Milk Products

Food and Dairy Microbiology

1. General Microbiology
2. Food and Industrial Microbiology
3. Introduction to Dairy Microbiology
4. Microbiology of Starter Cultures and Fermented Milk Products

5. Microbiology of Dairy Products
6. Dairy Biotechnology
7. Microbiology of Milk Products
8. Microbiology of Quality Control of Milk Products

Economics, Statistics and Management

1. Applied Mathematics
2. Economic analysis
3. Financial Management
4. Marketing Management and International Trade
5. Cost Accounting and Control
6. Human Resource and Entrepreneurs Development
7. In-plant Training in Product Plant
8. Milk Production Management

9. Dairy Extension Education
10. Operations Research and Dairy Development
11. In-plant Training in Market Milk Plant
12. Computers and Application Software Packages
13. Computer Application in Dairy Industry
14. Software Packages for Statistical Computing
15. Industrial Statistics
16. Nonparametric Tests
17. Design and Analysis of Experiments in Animal Sciences

Non-Credit Courses

1. Library and Information Services
2. Technical Writing
3. Intellectual Property and Its Management in Agriculture
4. Disaster Management

Annexure – III

HANDS ON EXPERIENCE OF INSTRUMENTS AND EQUIPMENT

- | | |
|---------------------------------------|-------------------------------------|
| • Atomic absorption Spectrophotometer | • SEM |
| • Antioxidant analyzer | • Soxtherm (Total fat estimation) |
| • Bomb calorimeter | • Super critical fluid extractor |
| • Colorimeter | • Texture Analyzer |
| • Cryoscope | • UV-Vis Spectrophotometer |
| • E-nose | • Water activity meter |
| • Fibra Plus (Crude fiber estimation) | • Butter churn |
| • FT-IR Spectrophotometer | • Continuous microwave |
| • GC - MS-MS | • Cream separator |
| • Hand Refractometer | • Evaporator |
| • Head space analyzer | • Freeze dryer |
| • HPLC | • Ice cream freezer |
| • IR- moisture analyzer | • Membrane processing unit (RO, UF) |
| • MAP | • Roller dryer |
| • Micro-Kjeldhal setup | • Spray dryer |
| • Penetrometer | • Ultrasonicator |
| • pH Analyzer | |
| • Rapid Visco Analyzer | |
| • Rheometer | |

Annexure - IV

Seminar/Symposium/Conference attended

International

1. International Webinar on “Mathematical Modeling in the Context of Covid-19”, organized by Dept. of Mathematics, Mugberia G. Mahavidyalaya, WB, India from 30th August -1st Sept., 2020.

2. International Webinar on “Strengthening of Mental Health through Music and Yoga in COVID 19 Pandemic”, organized by Dept. of Music in collaboration with Dept. of Physical Education & Research Cell, Mugberia G. Mahavidyalaya, WB, India on 24th August, 2020, from 3pm - 6pm.
3. International Webinar on “Recent Advance in Therapeutic Use of Chemical Compounds and Drug Delivery”, organized by Dept. of Chemistry & Research Cell, Mugberia G. Mahavidyalaya, WB, India on 2nd August, 2020, from 6pm - 9pm.
4. International Webinar on “COVID-19 Pandemic: It’s impact on Higher Education and Future Strategies”, organized by IQAC, Raja N.L. Khan Women’s College (Autonomous), Medinipur, WB, India on 18-19th July, 2020.
5. International Webinar on “Bio-transformation technologies to achieve zero waste targets along food chains” in the webinar series on “Recent Development in Food Processing”, organized by Dept. of Food Engineering and Technology, Sant Langowal Institute of Engineering and Technology, Longowal-148106, Punjab, India on 10th July, 2020.
6. International Webinar on “COVID-19: Challenges and Opportunity”, organized by IQAC, Kashipur Michael Madhusudan Mahavidyalaya, Kashipur, Purulia, held on 15th June, 2020.
7. International Seminar on ‘Trends in Environmental History in India: Theories, Issues & Perspectives’ Organized by Dept. of History, Mugberia G. Mahavidyalaya in collaboration with Paschimbanga Itihas Samsad, Kolkata at **Mugberia G. Mahavidyalaya**, Bhupatinagar, Purba Medinipur on 23-24th August, 2018.
8. International Conference on ‘Green Engineering and sustainable development’ Organized by Dept. of Chemistry, Mugberia G. Mahavidyalaya in collaboration with Indian Chemical Society at **Mugberia G. Mahavidyalaya**, Bhupatinagar, Purba Medinipur on 20-21th August, 2018.
9. International Seminar on ‘Multidimensional Approach for Academic Accomplishment of Physical Education as a True Profession’ Organized by Dept. of Physical Education, Mugberia G. Mahavidyalaya in collaboration with Internal Quality Assurance Cell (IQAC) Mugberia G. Mahavidyalaya at **Mugberia G. Mahavidyalaya**, Bhupatinagar, Purba Medinipur on 13-14th July, 2018.
10. International Congress on ‘Global Innovation and Research in Education, Sports Sciences and Yoga, Organised by Dept. of Physical Education, Mahisadal Girls’ College, Purba Medinipur, West Bengal, on 10th-11th December, 2017.
11. International conference on ‘Emerging Technologies in Agricultural and Food Engineering’, Organised by Agricultural and Food Engineering Department, **Indian Institute of Technology Kharagpur**, India, on 27th-30th December, 2016.
12. International conference on ‘Recent Advances in Food Processing and Biotechnology’, Organised by Center of Food Science and Technology, Institute of Agricultural Sciences, **Banaras Hindu University**, Varanasi, on 5th-6th April, 2016.
13. International Conference on Algal Biorefinery: A potential source of food, feed, biochemicals, biofuels and biofertilizers” DTU, Lyngby, **Denmark**, on 27th – 29th August, 2014.
14. International conference on ‘Innovations in Food Processing, Value Chain Management & Food Safety’, Organised by **NIFTEM**, at Kundli, **Sonepat**, on 10th-11th January, 2013.
15. International conference on ‘Food Technology for Health Promotion’, Organised by **IIFNS**, at **JNU**, New Delhi, on 27th-28th December, 2012.
16. International conference on ‘Food and Nutrition Technology for Public Health Care’, Organised by **IISMAS**, at **JNU**, New Delhi, India, on 4th -5th May, 2012.

17. International conference on 'Functional Dairy Foods', Organized by Dairy Technology Society of India (DTSI) and NDRI, at Karnal, Haryana, on 16th-19th November, 2011.

National

1. National Webinar on "Critical Reviews on National Education Policy 2020 with Special Reference to Scope of Physical Education", organized by IQAC in collaboration with Dept. of Physical Education, **Mugberia G. Mahavidyalaya**, Bhupatinagar, Purba Medinipur on 19th November, 2020 from 3-6pm.
2. National Webinar on "Emerging Opportunities in Food Processing Sector", organized by **Sau. K.S.K. (Kaku) College of Food Technology**, Beed on 1st-3rd October, 2020.
3. National Webinar on "Challenges in Higher Education in India during and after COVID-19 Pandemic", organized by Dept. of Education in collaboration with Research Cell, **Mugberia G. Mahavidyalaya**, Bhupatinagar, Purba Medinipur on 10th August, 2020 from 3-5pm.
4. National Webinar on "Hospitality Management after COVID-19 Pandemic : Recovery & Mandatory Roadmap", organized by Dept. of Tourism & Hotel Management, **Mugberia G. Mahavidyalaya, Bhupatinagar**, Purba Medinipur on 21st July, 2020.
5. National Webinar on "Impact of COVID-19 Pandemic on Environment and Future Prospects", organized by Dept. of Zoology, **N.R.E.C. College**, Khurja, UP on 21th June, 2020.
6. National Webinar on "Development of New Trends of Scientific Research to Combat COVID 19", organized by Research Cell, **Mugberia Gangadhar Mahavidyalaya**, Bhupatinagar, Purba Medinipur in collaboration with IQAC, MGM and Environmental Epidenomics Lab, Dept. of Environmental Science, University of Calcutta on 20th June, 2020.
7. National Webinar on "Lifestyle and Immunity during COVID-19", organized by Dept. of Food Science and Nutrition, **Avinashilingam Institute for Home Science and Higher Education for Women**, Coimbatore, Nutrition Society of India, Coimbatore Chapter and Nutrition Association on 12th June, 2020.
8. 2nd Annual National Conference on "Academia-Industry Meets on Opportunity and Challenges on Foodomics in Functional Food Preparation Based Industrial Process", organized by **Midnapore City College**, Kuturiya, Bhadutala, Midnapore, Paschim Medinipur, West Bengal on 5-6th Feb, 2019.
9. National Seminar on "Environmental Hazards & Waste Management", organized by Dept. of Zoology, **Mugberia Gangadhar Mahavidyalaya**, Bhupatinagar, Purba Medinipur on 28th August, 2018.
10. National Seminar on "Philosophy and Music for Mental Development", organized by Dept. of Philosophy and Dept. of Music, **Mugberia Gangadhar Mahavidyalaya**, Bhupatinagar, Purba Medinipur and Khejuri College, Baratala, Khejuri, Purba Medinipur on 9-10th December, 2016.
11. National Seminar on "Higher Education in India: Road Ahead", organized by Dept. of Adult, Continuing Education & Extension, **Jadavpur University**, Kolkata, on 19th November, 2016.
12. National Seminar on "Trends in Nutrition Research and Education and its Prospect", organized by Dept. of Nutrition, **Raja N. L. Khan Women's College**, Midnapur, and Sukumar Sengupta Mahavidyalaya, Keshpur, West Bengal, on 12-13th August, 2016.
13. National Seminar on "History of the Relation Between Human Rights and Politics", organized by Dept. of History & Political Science, **Mugberia Gangadhar Mahavidyalaya**, Bhupatinagar, Purba Medinipur, West Bengal, on 4-5th December, 2015.

14. National Seminar on “Nutritional Deprivation in the Midst of Plenty – An Attempt to Create Awareness”, organized by Dept. of Food & Nutrition, **Raidighi College**, South 24 Pgs., West Bengal, on 22-23rd September, 2015.
15. National Seminar on “Recent Trend in Bio-Mathematical Modeling Under Uncertain Environment”, organized by Dept. of Mathematics, **Mugberia Gangadhar Mahavidyalaya**, Bhupatinagar, Purba Medinipur, West Bengal, on 9-10th September, 2015.
16. National Seminar on “Environment Friendly Biodegradable Polymers: Present and Future”, organized by Dept. of Chemistry & Nutrition, **Mugberia Gangadhar Mahavidyalaya**, Bhupatinagar, Purba Medinipur, West Bengal, on 9-10th September, 2015.
17. National Seminar on “The Importance of Intermolecular Interactions in Solid-state X-ray Crystal Structures”, organized by Dept. of Physics, **Mugberia Gangadhar Mahavidyalaya**, Bhupatinagar, Purba Medinipur, West Bengal, on 7-8th September, 2015.
18. 43rd Dairy Industry Conference on “Dairying for Rural Prosperity”, at Science City, **Kolkata**, organized by **Indian Dairy Association**, on 19-21st February, 2015.
19. National Seminar on “Community Metabolic Disorder and Dietary Therapeutic Approaches”, organized by Dept. of Nutrition, **Raja N. L. Khan Women’s College**, Midnapur, West Bengal, on 22-23rd December, 2014.
20. National Seminar on “Non Thermal Processing Techniques: Emerging Innovations for Sustainable, Safe & Healthy Foods”, organized by Dept. of Food Technology, **HIT**, Haldia, West Bengal, on 21-22nd March, 2014.
21. National Seminar on “Innovations in Dairy Processing in India – Post Operation Flood Scenario”, organized by Faculty of Dairy Technology, **W.B.U.A.F.S.**, Mohanpur, Nadia, West Bengal, on 14-15th March, 2014.
22. XL Dairy Industry Conference on “Indian Dairying: Perspective 2020”, at **New Delhi** Organized by **Indian Dairy Association (North Zone)**, on 2-5th February, 2012.
23. National seminar on “Emerging Trends in Food Science and Technology” at **MCV DAV College for Women**, Chandigarh, on 12th November, 2011.
24. National seminar on “Advancement in Food Technology: Role of Nanotechnology and Biochemical Engineering” organized by Department of Food Technology, **HIT**, Haldia, West Bengal, on 5th-6th May, 2011.
25. National Seminar on “Recent advances in the development of fermented foods” at CFSTIAS, **BHU**, Varanasi, India, organized by CFSTIAS, BHU and Fermented Foods Sasnet, on 8-9th April, 2011.
26. National conference on “New Horizons in Bio-processing of Foods”, at Dept. of Food Engineering and Technology, **Sant Longowal Institute of Engineering & Technology (SLIET)**, Longowal, Sangrur, Punjab, on 25-26th February, 2011.
27. XXXIX Dairy Industry Conference “Dairying: Path to Sustainability”, at **Kolkata**, Organized by **Indian Dairy Association (East Zone)**, on 4-6th February, 2011.
28. National Seminar on “Indian Dairy and Food Industry - Future Roadmap for Sustainable Growth” at **NDRI**, Karnal, Haryana, organized by NDRI Graduate Association, on 24-25th September, 2010.

State

1. State level Webinar on “Leave Rules and West Bengal Health Scheme for College Teachers of W.B.”, organized by Krishnath College on 9th December, 2020.
2. State level Webinar on “National Education Policy 2020 (NEP) – Some Observation”, organized by WBCUTA, Murshidabad District Committee on 23rd August, 2020 from 8pm to 10pm.

Departmental

1. **Departmental Seminar** in the theme “Multidisciplinary Approach of Physical Education in 21st Century”, at **Dept. of Physical Education, Mugberia Gangadhar Mahavidyalaya**, Bhupatinagar, Purba Medinipur, West Bengal, Pin-721425 on 17.04.2018

Others

1. Webinar on “Nutrition & Diet Perspective: COVID 19 Pandemic Scenario” organized by IQAC, Asansol Girls’ College, Asansol, West Bengal on 6th June, 2020.
2. Webinar on “Molecular Biology in Food Testing Laboratory” organized by Dept. of M.Sc. Nutraceuticals Guru Nanak Khalsa College of Arts, Science & Commerce (Autonomous), Matunga, Mumbai on 29th May, 2020.
3. **Online Webinar** on “Fundamentals of share trading”, organized by Dept. of Commerce (B.Voc Banking, Stock and Insurance), **PSG College of Arts & Science**, Civil Aerodrome Post, Coimbatore, Tamil Nadu, on 12th May, 2020.
4. **District Seminar** on the theme “Vidyasagarer Siksha Chintay Bortoman Prasongikota (Current need of educational thought of Vidyasagar)”, at Apanika Hall, Tamluk, organized by **WBCUTA**, Purba Medinipur, on 31st August, 2019.

Workshop / Conference / Invited Seminar / Short-term course Organized

1. **Coordinator in the impact lecture sessions** with funding support from MIC/AICTE, Govt. of India, organized by Institution’s Innovation Council, Mugberia G. Mahavidyalaya, Bhupatinagar, Purba Medinipur, WB on 5th October, 2021 at online platform (6pm to 9 pm)
2. **Coordinator in the impact lecture sessions** with funding support from MIC/AICTE, Govt. of India, organized by Institution’s Innovation Council, Mugberia G. Mahavidyalaya, Bhupatinagar, Purba Medinipur, WB on 24th September, 2021 at online platform (6pm to 9 pm)
3. **Convener in one day National Webinar** on “Vaccine Basics and COVID-19 Vaccine – An Update” organized by Dept. of Nutrition, in collaboration with Dept. of Food Processing and Research Cell of Mugberia Gangadhar Mahavidyalaya on 26th August, 2020.. Participants ~375.
4. **Convener in one day International Webinar** on “Strategies to Boost Immunity by Functional Foods to Combat COVID-19” organized by Dept. of Food Processing, in collaboration with Dept. of Nutrition and Research Cell of Mugberia Gangadhar Mahavidyalaya on 15th July, 2020. Participants ~1230.
5. **Organizing Secretary in one-day Workshop** on “Food Safety” organized by Dept. of Food Processing and Dept. of Nutrition, in collaboration with IQAC, Mugberia Gangadhar Mahavidyalaya, Bhupatinagar, Purba Medinipur, West Bengal, on 3rd September, 2019, Participants ~120.
6. **Organizing Secretary one-day National Seminar** on “Recent Innovations in Food and Nutritional Sciences”, organized by Dept. of Nutrition, in collaboration with IQAC, Mugberia Gangadhar Mahavidyalaya, Bhupatinagar, Purba Medinipur, West Bengal, on 31st August, 2018, Participants ~250.
7. **Appointed as official on the occasion of Celebration of National Science Day** on the theme “Science for Everyone”, organized by Research Cell in Collaboration with IQAC at Mugberia Gangadhar Mahavidyalaya on 28.02.2018. Participants ~350.
8. **Local Advisory Committee member of UGC sponsored two-day’s National Seminar** on “Recent Trend in Bio-Mathematical Modeling Under Uncertain Environment”, organized by Dept. of Mathematics, Mugberia Gangadhar Mahavidyalaya, Bhupatinagar, Purba Medinipur, West Bengal, on 11-12th September, 2015, Participants ~300.

9. **Assistant Organizing Secretary** and gave valedictory address in **UGC sponsored two-day's National Seminar** on “Environment Friendly Biodegradable Polymers: Present and Future”, organized by Dept. of Chemistry & Nutrition, Mugberia Gangadhar Mahavidyalaya, Bhupatinagar, Purba Medinipur, West Bengal, on 9-10th September, 2015, Participants ~300.
10. **Advisory Board member** of **UGC sponsored two-day's National Seminar** on “The Importance of Intermolecular Interactions in Solid-state X-ray Crystal Structures”, organized by Dept. of Physics, Mugberia Gangadhar Mahavidyalaya, Bhupatinagar, Purba Medinipur, West Bengal, on 7-8th September, 2015, Participants ~300.
11. Attended and acted as **compere in the Technical Session** Titled “Advances in Packaging and Marketing of Milk and Milk Products” at the **43rd Dairy Industry Conference** on the theme “Dairying: For Rural Prosperity” at Science City, Kolkata, held during 19-21st February, 2015, Participants ~ 1000.
12. **Advisory committee member** of **ICMR sponsored two-day national seminar** on “Community Metabolic Disorder and Dietary Therapeutic Approaches” at Department of Nutrition, Raja N.L. Khan Women's College on 22-23rd December, 2014, Participants ~500.

Chair person

1. Participated as a **Chair Person** in the **Departmental Seminar** in the theme “Latest Amemdment of Health Education and Sports Nutrition”, at Dept. of Physical Education, Mugberia Gangadhar Mahavidyalaya, Bhupatinagar, Purba Medinipur, West Bengal, Pin-721425 on 14.11.2017. Participants ~100.

Annexure - V

PUBLICATIONS

Present status (Impact Factor and NASS rating) of the journal

Name of the Journal	Publishers	Impact Factor (2019)	5 year Impact Factor (2019)	NASS rating (2019)
Food Chemistry	Elsevier	6.306	6.219	11.40
Food and Bioprocess Technology	Springer	3.356	3.666	9.03
Journal of Food Process Engineering	Wiley-Blackwel	1.955	Not mentioned	7.45
Journal of Food Science and Technology	Springer	1.946	2.705	7.85
Dairy Science and Technology	Springer	3.143	3.052	6.00
International Journal of Dairy Technology	Wiley-Blackwel	4.374	Not mentioned	7.52
Journal of Food Processing and Preservation	Wiley-Blackwel	1.405	Not mentioned	7.52
Indian Journal of Dairy Science				5.26

(* Corresponding author)

Citation -247, h-index- 9, i10-index-7 (mentioned up to 07.12.2021),
SCI: Science citation index; **ORCID iD:** <https://orcid.org/0000-0003-1095-6359>; **Scopus Author ID:** 41561320100

International

1. **Giri, A.,*** Kanawjia, S. K. and Singh, M. P. (2017) Effect of inulin on physico-chemical, sensory, fatty acid profile and microstructure of processed cheese spread. *Journal of Food Science and Technology*. 54(8): 2443-2451. [ISSN: 0022-1155; **SCI, NASS rating – 7.24; IF – 1.797**].
2. Singh, Y, Mazumder, A.,* **Giri, A.,** Mishra, H. N. (2016) Optimization of Ultrasound Assisted Extraction of beta-carotene from Chlorella Biomass (MCC7) and its fortification in Apple Jam. *Journal of Food Process Engineering*, doi:10.1111/jfpe.12321[ISSN : 0145-8876; **SCI, NASS rating: 6.68; IF: 1.357**] (Published online).
3. Singh, M. P., Kanawjia, S. K., **Giri, A.*** and Khetra, Y. (2015) Effect of temperature and micro crystalline cellulose on moisture sorption characteristics of shredded Mozzarella cheese. *Journal of Food Processing and Preservation*, 39: 521-529 [ISSN: 0145-8892; **SCI, NASS rating: 6.94; IF: 0.894**].
4. Singh, M. P., Kanawjia, S. K., Khetra, Y. and **Giri, A.*** (2015) Effect of potato starch on quality characteristics of shredded Mozzarella cheese during storage. *Journal of Food Science and Technology*. 52(11): 7507-7512 [ISSN: 0022-1155; **SCI, NASS rating – 8.02; IF – 1.241**].
5. **Giri, A.,*** Kanawjia, S. K., Pothuraju, R. and Kapila S. (2015) Effect of inulin incorporated processed cheese spread on lipid profile of blood serum and liver in rats. *Dairy Science and Technology*. 95(2): 135-149 [ISSN: 1958-5586; **SCI, NASS rating: 7.13; IF: 1.434**].
6. Makhal, S., Kanawjia, S. K. and **Giri, A.*** (2015) Effect of microGARD on keeping quality of direct acidified Cottage cheese. *Journal of Food Science and Technology*. 52(2): 936-943 [ISSN: 0022-1155; **SCI, NASS rating – 8.02; IF – 1.241**].
7. Makhal, S., Kanawjia, S. K. and **Giri, A.*** (2015) Role of calcium chloride and heat treatment singly and in combination on improvement of the yield of direct acidified Cottage cheese. *Journal of Food Science and Technology*. 52(1): 535-541 [ISSN: 0022-1155; **SCI, NASS rating – 8.02; IF – 1.241**].
8. Giri, A.,* Rao, H. G. R. and Ramesh, V. (2014) Effect of partial replacement of sugar with stevia on the quality of Kulfi. *Journal of Food Science and Technology*. 51(8): 1612-1616 [ISSN: 0022-1155; **SCI, NASS rating – 7.26; IF – 2.024** (2013)].
9. Makhal, S., Kanawjia, S. K. and Giri, A.* (2014) Process for improving the quality of direct acidified Cottage cheese. *International Journal of Dairy Technology*. 67(4): 530-538 [ISSN: 1364-727X; **SCI, NASS rating – 6.81; IF – 1.099** (2013)].
10. **Giri, A.,*** Kanawjia, S. K. and Rajoria, A. (2014) Effect of phytosterols on textural and melting characteristics of cheese spread. *Food Chemistry*, 157: 240-245 [ISSN: 0308-8146; **SCI, NASS rating: 9.33; IF: 3.391**].
11. **Giri, A.,*** Kanawjia, S. K. and Khetra, Y. (2014) Textural and melting properties of processed cheese spread as affected by incorporation of different inulin levels. *Food and Bioprocess Technology*. 7(5): 1533-1540 [ISSN: 1935-5130; **SCI, NASS rating: 10.12; IF: 2.691**].
12. Makhal, S., Kanawjia, S. K. and **Giri, A.*** (2014) Effectiveness of thymol in extending keeping quality of Cottage cheese. *Journal of Food Science and Technology*. 51(9): 2022-2029 [ISSN: 0022-1155; **SCI, NASS rating – 7.26; IF – 2.024** (2013)].
13. **Giri, A.,*** Rao, H. G. R. and Ramesh, V. (2013) Effect of incorporating whey protein concentrate into stevia-sweetened Kulfi on physicochemical and sensory properties. *International Journal of Dairy Technology*. 66(2): 286-290 [ISSN: 1364-727X; **SCI, NASS rating – 7.5; IF – 1.099**].
14. Makhal, S., Kanawjia, S. K. and **Giri, A.*** (2013) A dual-acidification process for the manufacture of direct-acidified Cottage cheese. *International Journal of Dairy Technology*. 66(4): 552-561 [ISSN: 1364-727X; **SCI, NASS rating – 7.5; IF – 1.099**].

15. Makhal, S., **Giri, A.*** and Kanawjia, S. K. (2013) Effect of κ -carrageenan and tetrasodium pyrophosphate on the yield of direct acidified Cottage cheese. *Journal of Food Science and Technology*. 50(6): 1200–1205 [ISSN: 0022-1155; **SCI, NASS rating – 6.9; IF – 2.024**].

National

1. **Giri, A.*** and Kanawjia, S. K. (2018) Cost estimation of newly developed functional processed cheese spread – An engineering approach. *Indian Journal of Dairy Science*. 71 (2) 196-203 (ISSN: 0019-5146; **NASS rating: 5.26, Research article**).
2. **Giri, A.*** and Kanawjia, S. K. (2014) Cost estimation of inulin incorporated functional processed cheese spread. *Indian Journal of Dairy Science*. 67 (2) 179-186 (ISSN: 0019-5146; **NASS rating: 5.26, Research article**).
3. Mazumder, A.,* Prabuthas, P., **Giri, A.** and Mishra, H. N. (2014) Major food grade pigments from microalgae and its health benefits-A review, *Indian Food Industry*. 33(4):19-30 (ISSN: 0972-2610, **Review/popular article**).
4. Puranik, D.B.* and **Giri, A.** (2014) Biopreservation of Dairy Foods. *Indian Dairyman*. 66(2): 72-75 (ISSN: 0019-4603, **Review/popular article**).
5. Singh, M. P., **Giri, A.***, Kanawjia, S. K. and Khetra, Y. (2014) Nanotechnology developments in food packaging. *Indian Food Industry*. 33(1): 20-24 (ISSN: 0972-2610, **Review/popular article**).
6. **Giri, A.*** and Kanawjia, S. K. (2013) Evaluation of cost for phytosterols added cheese spread. *Indian Journal of Dairy Science*. 66 (6) 527-534 (ISSN: 0019-5146; **NASS rating: 5.26, Research article**).
7. **Giri, A.***, Mallur, M. G., Mishra, S. K. and Barman, A. K. (2013) Potential applications of high pressure carbon dioxide in food industry. *Indian Food Industry*. 32(1): 35-41 (ISSN: 0972-2610, **Review/popular article**).
8. Das, A.,* **Giri, A.**, Raysinh, C. V., Roychoudhuri, I. and Patra, F. (2012) Application of high pressure in food processing: an overview. *Indian Food Industry*. 31(4): 27-36 (ISSN: 0972-2610, **Review/popular article**).
9. **Giri, A.***, Kanawjia, S. K. and Das, A. (2010) Flow cytometry - its potential use in rapid microbial analysis in dairy industry. *Indian Dairyman*. 62(1): 60-65 (ISSN: 0019-4603, **Review/popular article**).
10. Rao, H. G. R. and **Giri, A.*** (2009) Stevia - natural sweetener for dairy products. *Indian Dairyman*. 61(11): 68-73 (ISSN: 0019-4603, **Review/popular article**).

Books

Giri, A. (2020) Recent Innovations in Food and Nutritional Sciences, ISBN 978-93-88069-61-8, Levant Books, 27C, Creek Row, Kolkata, India

Giri, A. (2021) Immunity Boosting Functional Foods to Combat COVID-19, ISBN 978-93-90611-51-5, Narendra Publishing House, C-21, Varun Apartment, Sector-9, Rohini, New Delhi-110085

Book chapters

1. Sahoo Paliyai, S. and **Giri, A.*** (2021) Tulsi-A potential immune boosting functional food ingredient to combat COVID-19. **In:** Immunity Boosting Functional Foods to Combat COVID-19. **Giri, A** (Ed), ISBN 978-93-90611-51-5, Narendra Publishing House, C-21, Varun Apartment, Sector-9, Rohini, New Delhi-110085, Page-27-36
2. Roy, M. and **Giri, A.*** (2021) Potential use of curcumin to combat COVID-19. **In:** Immunity Boosting Functional Foods to Combat COVID-19. **Giri, A** (Ed), ISBN 978-93-90611-51-5, Narendra Publishing House, C-21, Varun Apartment, Sector-9, Rohini, New Delhi-110085, Page-37-46

3. Gayen K.C., Jana, P and Giri, A.* (2021) Use of Ashwagandha to boost immunity to combat COVID-19. **In: Immunity Boosting Functional Foods to Combat COVID-19.** Giri, A (Ed), ISBN 978-93-90611-51-5, Narendra Publishing House, C-21, Varun Apartment, Sector-9, Rohini, New Delhi-110085, Page-47-52
4. Giri, A.*, Bera, A., Giri, D. and Das, B. (2021) Boosting immunity by Liquorice (Yashtimadhu) in COVID-19. **In: Immunity Boosting Functional Foods to Combat COVID-19.** Giri, A (Ed), ISBN 978-93-90611-51-5, Narendra Publishing House, C-21, Varun Apartment, Sector-9, Rohini, New Delhi-110085, Page-47-52
5. Giri, A. (2020) Phytosterols and its applications to develop healthy foods. **In: Recent Innovations in Food and Nutritional Sciences,** Giri, A (Ed), ISBN 978-93-88069-61-8, Levant Books, 27C, Creek Row Kolkata, India, Page 44-54.
6. **Giri, A.** and Kanawjia S. K. (2020) Functionality enhancement in cheese. In: Engineering Practices for Milk Products - Dairyceuticals, Novel Technologies, and Quality. Goyal, M. R. & Hati, S. (Ed.). **CRC Press, Taylor & Francis Group, Apple Academic Press Inc., Florida, USA** ISBN 9781771888011. p 45-61.
7. Mazumder, A., Prabuthas, P., **Giri, A.** and Mishra, H.N. (2018) Extraction, characterization and food utilization of algal biomass and bioactives. In: Food Product and Process Innovations. Vol-2, Mishra, H.N. (Ed.). **New India Publishing Agency,** New Delhi, ISBN 978-93-86546-95-1. p 1-25.
8. Mandal, P. and Giri, A. (2017) Development of functional roti enriched with dietary fiber. In: Global Innovation and Research in Education, Sports Sciences and Yoga. Vol-VI, Sahoo, D.P. (Ed.) Akinik Publication, Delhi, ISBN 978-93-87072-50-3. p 286-291.
9. Khetra, Y., Kanawjia S. K., **Giri, A.** and Puri, R. (2015) Technology of fresh cheeses. In: Fermented Milk and Dairy Products. Puniya, A. K. (Ed.). **CRC Press, Taylor & Francis Group,** London, ISBN 9781466577978 - CAT# K16820. p 329-354.
10. **Giri, A.** (2015) Functional dairy foods against life-style disorders. In: Nutritional Deprivation in the Midst of Plenty. Irani, R. (Ed). **J.B. Books & Learnings,** Berhampore, West Bengal, ISBN 978-93-83010-27-1, p 26-30.

PUBLICATION IN PROCEEDING OF SEMINARS/CONFERENCES

International

1. Roy M. and **Giri, A.*.** Effect of COVID 19 on higher education. International Webinar on Challenges to higher education post COVID-19, held on May 16, 2020, organized by IQAC, Vasant Kanya Mahavidyalaya, Kamachha, Varanasi, Under UGC quality Mandate Notification, D.V. No. 1-3/2020 (DM) Dated 28th March, 2020. Abstract Published in Souvenir, Page: 70 (**Oral Presentation**).
2. Mandal, P. and **Giri, A.*** (2017) Development of functional roti enriched with dietary fiber. In: Global Innovation and Research in Education, Sports Sciences and Yoga. Vol-VI, Sahoo, D.P. (Ed.) Akinik Publication, Delhi, ISBN 978-93-87072-50-3. p 286-291. International Congress Organised by Dept. of Physical Education, Mahisadal Girls College, Purba Medinipur, West Bengal, on 10th-11th December, 2017. **Full Length Paper published in proceeding, (Oral Presentation).**
3. **Giri, A.*** and Kanawjia, S. K. Development of fiber enriched hypocholesterolemic cheese spread. International conference on Emerging Technologies in Agricultural and Food Engineering, Organised by Agricultural and Food Engineering Department, Indian Institute of Technology Kharagpur, **India,** on 27th-30th December, 2016. Abstract Published in Souvenir (**Oral Presentation**).
4. **Giri, A.*** and Kanawjia, S. K. Development of hypocholesterolemic processed cheese spread. In session for **Young Scientist Award in International conference** on Recent Advances in Food Processing and Biotechnology, Organised by Center of Food Science and Technology, Institute of Agricultural Sciences, **Banaras Hindu University,** Varanasi, on 5th-6th April, 2016. Abstract Published

in International Journal of Clinical Nutrition & Souvenir, Page: 101-103. ISSN 0971-9210. (**Oral Presentation**).

5. **Giri, A.*** and Kanawjia, S. K. Development of ω -3 fatty acid incorporated hypocholesterolemic cheese spread International conference on Recent Advances in Food Processing and Biotechnology, Organised by Center of Food Science and Technology, Institute of Agricultural Sciences, **Banaras Hindu University**, Varanasi, on 5th-6th April, 2016. Abstract Published in International Journal of Clinical Nutrition & Souvenir, Page: 298. ISSN 0971-9210 (**Poster Presentation**).
6. **Giri, A.*** Mazumder, A., and Mishra, H. N. Development of Spirulina fortified Shrikhand. 2nd International Conference on Algal Biorefinery: A Potential Source of Food, Feed, Biochemicals, Biofuels and Biofertilizers at **Denmark Technical University (DTU)**, Denmark, on 27th – 29th August 2014. Abstract Published in Souvenir (**Oral Presentation**).
7. Singh, Y., **Giri, A.** Mazumder, A. and Mishra, H. N. Optimization of ultrasound assisted solvent extraction of β -carotene from Chlorella, and its utilization in fortification of apple jam. 2nd International Conference on Algal Biorefinery: A potential source of food, feed, biochemicals, biofuels and biofertilizers at **Denmark Technical University (DTU)**, Denmark on 27th – 29th August 2014, Abstract Published in Souvenir.
8. **Giri, A.**, Kanawjia, S. K., Singh, M. P., Khetra, Y., Rajoria, A. and Ramesh, P. Development and hypocholesterolemic study of functionally enhanced processed cheese spread. 1st International conference on Innovations in Food Processing, Value Chain Management & Food Safety, organised by **NIFTEM**, at Kundli, Sonapat, on 10-11th January, 2013, Abstract Published in Souvenir, Page: 128 (**Poster Presentation**).
9. Singh, M. P., Kanawjia, S. K., **Giri, A.** and Khetra, Y. Moisture sorption characteristics of potato starch and micro crystalline cellulose added Mozzarella cheese. International conference on Innovations in Food Processing , Value Chain Management & Food Safety, organised by **NIFTEM**, at Kundli, Sonapat, on 10-11th January, 2013, Abstract Published in Souvenir, Page: 129.
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