


# FacultyProfile

## Personal Details

Name	Dr.Suhas Baburao Jadhav	
Designation	Associate Professor (CAS)	
E-Mail	sbjadhav1972@gmail.com	
ContactNo.	7588057166	

## Academic Qualifications

Degree	Specialization	University	Year of Passing
Ph.D (PFE)	Processing and Food Engineering	VNMKV, Parbhani	2021
M.Tech. (APE)	Agril. Process Engineering	MPKV, Rahuri	1996
B.Tech. (Agril. Engg.)	Agril. Engineering	VNMKV, Parbhani	1993
Additional Qualification (if any): Additional Degree/Diploma/NET/SET			
NET	Post Harvest Engineering and Technology		2010

## Professional Experience

Stream	Years	Stream	Years
Teaching	20	Research	3
Extension	03	Administration	--

### Area of Research/Interest

Processing of Fruits and Vegetables

## Research Guidance

Degree	No. of Student & Guided
B.Tech. (Agril. Engg.)	04
M.Tech. (APE)	01
Ph.D.(PFE)	--

## Research Accomplishments (Recent Ten Most Important Publications)

Sr.No	Title	Journal	ISSN/ISBN	NAAS Rating
01	Evaluation of quality and sensory parameters of soy flour prepared from boiled soybean	The Pharma Innovation Journal	2277-7695	5.23
02	Effect of soaking and boiling soybean on quality	The Pharma Innovation	2277-7695	5.23

	water absorption behavior of dehulled soybean dhal	Journal of Chemical Studies		
04	Effect of slice to solution ratio on mass transfer and sensory quality of osmotically dehydrated carrot slices	International Journal of Multilogic in Science	2277-7601	3.45
05	Studies on pressing pressure pressing time on qualities of soypaneer	The Pharma Innovation Journal	2277-7695	5.23
06	Effect of pressing pressure and pressing time on moisture content, yield, colour values and sensory quality of soypaneer	Journal of Pharmacognosy and Phytochemistry	2278-4136	5.45
07	Effect of different coagulants on textural properties of soypaneer	International Journal of Chemical Studies	2349-8528	4.87
08	Assessment of quality parameters and sensory evaluation of soy flour prepared from roasted soybean	The Pharma Innovation Journal	2277-7695	5.23
09	Evaluation of proximate composition of soy flour samples prepared from different methods	The Pharma Innovation Journal	2277-7695	5.23
10	Influence of different freezing and thawing condition on texture, colour and sensory parameters of osmo-convectively dehydrated carrot slices	Biological Forum- An International Journal	0975-1130	4.96

### Credentials:

Particulars	Numbers	Particulars	Numbers
ResearchArticles	26	PopularArticles	25
Books / Booklets	01	BookChapters	01
Research/Technology Recommendations	03	VarietiesDeveloped	--
Patents	--	Abstracts Published	15
TechnicalPublication	15		

### Significant Achievements (Top Five)

Patent/IP/Technologies/ Varieties/Machineries Developed / Methodologies/ Recommendations	Year
<b>Recommendations</b>	
1. VNMKV developed electrically developed HTST (High Temperature Short	<b>2015-16</b>

Time) roaster of 2 kg capacity and the process are recommended for the production of roasted soynuts. (Process: Water soaking for 1 hour followed by shed drying for 2 hours and roasting at 130 <sup>0</sup> C for 2.5 min.)	
2. Plastic punnet packaging (150 gauge, 2% ventilation) is recommended for the storage of peeled garlic cloves up to 22 days (low temperature: 5 <sup>0</sup> C) and 7 days (ambient temperature: 30 <sup>0</sup> C)	<b>2016-17</b>
3.VNMKV developed low cost packaging is recommended of applying an edible coating (6% Whey Protein Concentrate, 5% Glycerol and 1% Potassium Sorbate solution) on soypaneer and store it in vacuum packaging (LDPE 200 gauge) at refrigerated condition (5 + 1 <sup>0</sup> C) to enhance the shelf life of soypaneer up to 22 days.	<b>2021-22</b>
<b>ExternallyFundedProjects: Implemented/Handled/Assisted</b>	
1.Established ‘Seed Processing Plant’ (Capacity-1.5 to 2 TPH) in 2008 at college of Agriculture, Ambajogai	

### **Awards/Recognitions (Top Five)**

1.--
2.--