Dairy Chemistry Department

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1	Dr. Amit Kumar	Designation
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1. Dr. Amit Kumar

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Joining Date - 07/04/2014

QULIFICATION

B.Tech. (Dairy Technology)(2002)

Sanjay Gandhi Institute of Dairy Technology, Patna RAU, Pusa, Bihar

M. Sc.(Dairy Chemistry) (2004)

National Dairy Research Institute, Karnal, Haryana

Ph. D. (Dairy Chemistry)(2008)

National Dairy Research Institute, Karnal, Haryana

EXPERIENCE

Sr.	Designation	Period		Nature of Work
No.	& Office	From	То	
1	Technical Assistant SGIDT Patna, Bihar	13/03/2008	10/08/2008	Teaching, Research and Extension.
2	Assistant Professor GADVASU, Ludhiana, Punjab	11/08/2008	04/04/2014	Teaching, Research and Extension.
3	Associate Professor KU, SK Nagar, Gujarat	07/04/2014	Continuing	Teaching, Research & Extension, Administration

PUBLICATION

1. Shendurse AM, Sangwan RB, <u>Amit kumar</u>, Ramesh V., Patel AC, Gopikrishna G. and Roy SK. 2021. Phytochemical screening and antibacterial activity of lemongrass

- (Cymbopogon citratus) leaves essential oil. Journal of Pharmacognosy and Phytochemistry, 10(2): 445-449.
- 2. <u>Amit Kumar</u>; Sharma V. and Lal, D. 2009. "Thin layer chromatographic method for the detection of rice bran oil in other vegetable oils". J. Food Sci. Technol. 46 (1): 85-86.
- 3. Sharma, V.; Reddy, M.J.S.; Arora, S.; <u>Amit Kumar</u>, Lal, D.; Seth, R.; Wadhwa, B.K. and Sharma, G.S. 2009. "Applicability of enzymatic diagnostic kit for estimation of cholesterol in ghee". J. Food Sci Technol. 46 (3): 244-246.
- 4. Manoj Kumar, Vivek Sharma, Darshan Lal, <u>Amit Kumar</u> and Raman Seth. 2010. "A comparison of the physico-chemical properties of low-cholesterol ghee with standard ghee from cow and buffalo creams" International Journal of Dairy Technology. 63 (2): 252-255.
- 5. Arun Kumar, Darshan Lal, <u>Amit Kumar</u>, Raman Seth and Vivek Sharma. 2013. "Influence of seasonal variation on fatty acid composition and physico-chemical characteristics of milk fat". Indian J. Dairy Sci. 66 (6)
- 6. <u>Amit Kumar</u>, V. Unnikrishnan, Lal, D. and Sharma, V. 2010. "Evaluation of the rosalic acid test for checking its suitability to detect neutralizers in milk". Indian J. Dairy Sci. 63 (2): 111-113.
- 7. Arun Kumar, Darshan Lal, <u>Amit Kumar</u>, Raman Seth and Vivek Sharma. 2011. "Detection of added vegetable oils/fats and animal body fats in milk fat on the basis of presence of marker fatty acids and different fatty acids ratios". Indian J. Dairy Sci. 64 (5): 388-395.
- 8. <u>Amit Kumar</u>, Arun Kumar, Lal D., Sharma, V. and Seth, R. 2009. "Validation of crystallization test for detection of animal body fats in clarified milk fat". Indian J. Dairy Sci. 62(5):410-414.
- 9. <u>Amit Kumar</u>; Lal, D., Sharma, V. and Seth, R. 2009. "A simple colorimetric test for detection of rice bran oil in ghee". Indian J. Dairy Sci. 62 (1): 71-73.
- 10. Sharma, V; Tushar Makwana; Arora, S.; <u>Amit Kumar</u>; Lal, D.; Seth, R.; Wadhwa, B.K. and Sharma, G.S. 2008. "A rapid method of cholesterol estimation in ghee using non-enzymatic diagnostic kit". Indian J. Dairy Sci. 61 (5): 353-359.
- 11. <u>Amit Kumar</u>; Sharma V. and Lal, D. 2008. "Development of a thin layer chromatography-based method for the detection of Rice bran oil as an adulterant in ghee". Indian J. Dairy Sci. 61 (2): 113-115.

AWARDS/RECOGNIZATION/ACHIEVEMENTS

Sr.	Name of Award	Instituted by	Year	
No.	Name of Award	instituted by	1 cai	
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1	Granted A Patent (No. 257783)	Indian patent	2013
2	Best Research Paper Award	IDA, New Delhi	2008
3	Letter of Appreciation for pioneering the technology for Low-Cholesterol Ghee, getting it patented and commercialized	Director, NDRI Karnal	2014

2 Dr. A. M. Shendurse

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Joining Date - 01-09-2012

QUALIFICATION

Ph. D. (Dairy Chemistry) (2020)

Sardarkrushinagar Dantiwada Agricultural University (GJ)

M. Sc.(Dairy Chemistry) (2008)

National Dairy Research Institute, Karnal, Haryana

B.Tech. (Dairy Technology) (2006)

Maharashtra Animal and Fishery Sciences University, Nagpur (MS)

Post Graduate Diploma in Food Safety and Quality Management (2016) IGNOU, New Delhi

Post Graduate Diploma in Agricultural Extension Management (2018) MANAGE, Hyderabad

Certificate course on Teaching Management (2017)

ICAR-NAARM, Hyderabad

EXPERIENCE

Sr.	Designation	Period		Nature of Work
No.	& Office	From	То	

1	Guest Lecturer, College of Dairy Technology, Pusad (MAFSU)	25-08-08	07-10-08	Teaching, Research & Extension
2	Assistant Professor (Ad-hoc) Dept. of Dairy Chemistry, MAFSU, Nagpur-06 (MS)	17-10-08	09-06-11	Teaching, Research & Extension
3	Assistant Professor, Dept. of Dairy and Food Chemistry, MIDFT, Mehsana-384002, Gujarat	16-06-11	31-08-12	Teaching, Research & Extension
4	Assistant Professor, Dept. of Dairy Chemistry, GN Patel College of Dairy Technology, KU, SKNagar-385506, Gujarat	01-09-12	Contd	Teaching, Research & Extension

PUBLICATION

- 1. <u>Shendurse AM</u>, Sangwan RB, Amit kumar, Ramesh V., Patel AC, Gopikrishna G. and Roy SK. 2021. Phytochemical screening and antibacterial activity of lemongrass (*Cymbopogon citratus*) leaves essential oil. *Journal of Pharmacognosy and Phytochemistry*, 10(2): 445-449.
- 2. AC Patel, AJ Pandya, G. Gopikrishna, RA Patel, <u>AM Shendurse</u> and SK Roy. 2020. Development of *Kulfi* incorporated with Amaranthus (*Rajgara*). *International Journal of Current Microbiology and Applied Sciences*, 9(5): 612-625.
- 3. AC Patel, AJ Pandya, RA Patel, Gopikrishna G., <u>AM Shendurse</u> and SK Roy. 2020. Storage related changes in *Lassi* supplemented with Amaranthus flour. *Indian Journal of Dairy Science*, 73(6): 526-534.
- 4. Patel AC, Pandya AJ, Gopikrishna G., <u>Shendurse AM</u>, Suvera P., Patel RA and Joshi ND. 2020. Storage stability of *Kulfi* incorporated with Amaranthus (*Rajgara*). *The Pharma Innovation Journal*, 9(5): 18-23.
- 5. Goswami, M., Prajapati, B., Solanki, B., Shishir, N., & Shendurse, A. 2019. Shelf Life Evaluation of Chicken Meat Nuggets Incorporated with Gooseberry (Pulp and Seed Coat) Powder as Natural Preservatives at Refrigerated Storage (4±1°C). International Journal of Livestock Research, 9(5), 53-63.
- 6. Patel AC, Pandya AJ, Gopikrishna G., Suvera P., Patel RA, Shendurse AM, and Chaudhary MK. 2020. Development of Gulabjamun by incorporating the Amaranthus hypochondriacus L. (Rajgara). Journal of Pharmacognosy and Phytochemistry, 9(3): 1913-1918.
- 7. BB Munde, DD Patange, <u>AM Shendurse</u>, DK Kamble and PD Sawale. 2017. "Quality evaluation of *Lassi* sold in Kolhapur city". Indian J. Dairy Sci., 70 (5): 541-547.

- 8. Sumit Arora, <u>Ashish M. Shendurse</u>, Vivek Sharma, Balbir K. Wadhwa & Ashish K. Singh. 2013. "Assessment of stability of binary sweetener blend (aspartame x acesulfame-K) during storage in whey lemon beverage". Journal of Food Science & Technology, 50(4): 770-776.
- 9. Changade S.P., <u>Shendurse AM</u>, Mishra S.K., & Bhandari P.N. 2012. "Utilization of paneer whey for preparation of whey-based Mungwadi". Indian J. Dairy Sci., 65(1): 23-28.
- 10. Changade S.P., <u>Shendurse AM</u>, & Bhandari PN. 2012. "Studies on standardization of a method for preparation of Mungwadi by using chakka whey". Beverages and Food World, 39(2): 34-36.
- 11. Changade S.P., <u>Shendurse AM</u>, & Bhandari PN. 2012. "Optimization of process parameters for development of whey based Sevaiah". Beverages and Food World, 39(7): 46-47 & 50.
- 12. S.P. Changade, <u>AM Shendurse</u>, & PN Bhandari. 2012. "Process optimization for preparation of suji halwa by using chakka whey". Beverages and Food World,39(7): 57-59.
- 13. Mukesh K. Meena, Sumit Arora, <u>Ashish M. Shendurse</u>, Vivek Sharma, Balbir Kaur Wadhwa and Ashish K. Singh. 2011. "Formulation optimisation of a whey lemon beverage using a blend of the sweeteners aspartame and saccharin". International J. Dairy Tech., 64. (doi: 10.1111/j.1471-0307.2011.00712.x).
- 14. Changade SP, <u>Shendurse AM</u>, Mishra SK and Bhandari PN. 2011. "Studies on process optimization of whey based carrot halwa.". Indian J. Dairy Sci., 64(6): 472-480.
- 15. <u>Shendurse AM</u>, Arora S, Sharma V, Singh AK and Wadhwa BK. 2010. "Process optimization of whey lemon beverage using sweetener blend (aspartame X acesulfame-K)". Indian J. Dairy Sci., 63(5): 371-375.

AWARDS/RECOGNIZATION/ACHIEVEMENTS

Sr. No.	Name of Award	Instituted by	Year
1	Best Teacher Award	S.D.A.U., Sardarkrushinagar, Gujarat	2018
2	Best Researcher National Award	IRDP Group of Journals, Chennai, India	2018

3	Young Scientist Award	International Association of Research and Developed organization (IARDO), India	2019
4	Official spotlight certificate for best faculty	South Asian Education Awards, India	2019
5.	Shining Image of India Award for Educational Excellence	Economic Growth Society of India	2019

3. Dr. Ramesh V.

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Joining Date - 12/03/2014

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QUALIFICATION

Ph. D. (Dairy Chemistry) (2011)

National Dairy Research Institute, Karnal, Haryana

M. Tech.(Dairy Chemistry) (2005)

Dairy Science College, KVAFSU, Hebbal, Bangalore

B.Tech. (Dairy Technology)(2001)

Dairy Science College, KVAFSU, Hebbal, Bangalore

EXPERIENCE

Sr.	Designation	Period		Nature of Work
No.	& Office	From	То	
1	Asst. Professor (Dairy and Food Chemistry), Dairy Science and Food Technology College, KU,	12/03/2014	Conti	Teaching, Research, Extension and

	S.K. Nagar, Gujarat			administration
2	Assistant Professor (Dairy Chemistry), Dairy Science College, Gulbarga, KVAFSU, Bidar	26/09/2011	08/10/2014	Teaching, Research, Extension and administration
3	Research Fellow, Dairy Science College, Hebbal, Bangalore, KVAFSU, Bidar	19/01/2006	28/07/2007	Research on sanctioned project
4	Research Fellow, Dairy Science College, Hebbal, Bangalore, KVAFSU, Bidar	15/03/2005	31/12/2005	Research on sanctioned project

PUBLICATION

- 1. Chavda, V.R., Modi, R.B, <u>Ramesh, V.</u> and Parmar. M.P. (2015). Evaluation of antioxidant activity of protein enriched cranberry whey beverage International research journal of chemistry. 2321-3299.
- 2. Bariya, A.R., Prajapati, B.I., Makwana, M.D., Chavda, P. J. and <u>Ramesh. V</u> (2015). Pulsed Electric Field (PEF): Anovel Technique in processing of livestock products. Life sciences leaflets. 0976-1098.
- 3. Singh, R., Kumar, R., <u>Ramesh, V.</u>, Mann, B. and Tomar, S.K. (2012). Studies on physic-chemical and tntioxidant properties of strawberry polyphenol extract-fortified stirred Dahi. International Journal of Dairy Technology. Doi:10.1111/j.1471-0307.2012.00874.x.
- 4. Apurba Giri, Ramachandra Rao, H.G. and <u>Ramesh.V.</u> (2012). Effect of incorporating whey protein concentrate into stevia-sweetened Kulfi on physico-chemical and sensory properties. International Journal of Dairy Technology. Doi:10.1111/1471.0307.12005.
- 5. Ramesh. V., Rajesh Kumar., Singh, R.R.B.Singh., Kaushik, J.K. and Bimlesh Mann. (2012). Comparative evaluation of selected strains of lactobacilli for the development of antioxidant activity in milk. Dairy Science and Technology. 92:179-188.
- 6. Apurba Giri., Ramachandra Rao. and <u>Ramesh. V.</u> (2012). Effect of partial replacement of sugar with stevia on the quality of Kulfi. Journal of Food Science and Technology. DOI:10.1007/s13197-012-0655-6.
- 7. Ramesh, V., Keshava Prasad, P.K. and Bhat, G.S. (2006). Studies on biochemical oxygen demand and chemical oxygen demand at different stages of processing of milk products. Journal of Food Science and Technology. 43(6):583-585.
- 8. Shilpashree, B.G., Bhavadasan, M.K., Surendra Nath., <u>Ramesh. V.</u> and Sivanand,S. (2011). Quality of high-priced traditional milk sweets marketed in Bangalore. Indian Journal of Dairy Science. 65:212-218.

- 9. Chandini Chandran., Bhat.G.S., Jayashree Hiremath. and <u>Ramesh. V.</u> (2008). Compositional Characteristics of caseinophsosphopeptides isolated from cultured milk. Indian Journal of Dairy and Biosciences. 19 (1&2): 9-13.
- 10. <u>Ramesh, V.</u>, Keshava Prasad, P.K. and Bhat, G.S. (2007). Studies on biochemical oxygen demand and chemical oxygen demand at different stages of fluid milk processing. Indian Journal of Dairy and Biosciences 18 (1 &2):64-66.

AWARDS/RECOGNIZATION/ACHIEVEMENTS

Sr. No.	Name of Award	Instituted by	Year
1	Young Scientist Award	Society for Scientific Development in Agriculture & Technology	2019
2	Best Poster Award	Department of Biochemistry, Saurastra University, Rajkot	2015
3	Best trainee	NIPHM, Hyderabad	2014
4	Best Poster Award	FSSAI, New Delhi	2013
5	Best Poster Award	BHU, Varanasi	2011
6	Best Poster Award	CFTRI,Mysore/NorwegianUniversity of Life Sciences, Norway	2006
7	Best Poster Award	AFST(I), Mysore	2004