



DEPARTMENT OF POST HARVEST TECHNOLOGY




FACULTY

Name	Designation	Qualification	Date Of Joining (Present Post)	Length of Service (Yrs.)	Specialization
Dr. Dev Raj	Associate Professor and Head	Ph.D.	17/02/2012	11	Post Harvest Technology
Er. Parag S. Pandit	Assistant Professor	M.Tech.	14/02/2007	10	Agricultural Process & Food Engineering
Er. Ashok Kumar Senapati	Assistant Professor	M.Tech.	30/03/2009	8	Post Harvest Engineering
Mr. Jilen M. Mayani	Assistant Professor	M.Sc.	29/06/2010	7	Post Harvest Technology
Er. Fakir Mohan Sahu	Assistant Professor	M.Tech.	25/02/2013	5	Process & Food Engineering
Dr. Harish G. Suthar	Assistant Professor	Ph.D.	27/01/2014	4	Microbiology
Dr. Nilam V. Patel	Assistant Professor	Ph.D.	27/08/2015	2	Post Harvest Technology

SUPPORTING STAFF

Name	Designation	Qualification	Date Of Joining (Present Post)	Length of Service (Yrs.)	Specialization
Mr. Balvantkumar D. Ahir	Plant Operator	ITI	02/04/2011	6	Plant operation
Mr. J. P. Singh	Plant Supervisor	ITI	Contractual	5	Plant supervision
Ms. Unnati D. Patel	Agriculture Assistant	Diploma (Horticulture)	03/07/2018	0	Horticulture

Name	Dr. Dev Raj		
DoB	29/07/1973		
Blood Group	AB ^{+ve}		
Designation	Associate Professor & Head		
Qualification	Ph.D. (Post Harvest Technology)		
Contact No. (Office)	+91 2637 282771-75, Ext.1320 - 202		
Mobile No.	+91 9913753252		
Email ID	drdpandir@yahoo.co.in drpandir_phctc@nau.in		
Joining date and Professional Experience	17-02-2012	11 Years	
PG students guided	M. Sc. – 06	Ph. D. - 01	
PG students on Hand	Ph. D. - 03		
Courses Taken	UG Teaching		
	Code	Title	Credits
	HWE 7.3.1	Preparation and evaluation of processed products	6(0+6)
	PHT 6.3	Processing of Horticultural Crops	3(1+2)
	PG Teaching		
	Code	Title	Credits
	PHT:502*	Fundamentals of Processing of Fruits and Vegetables	2(1+1)
	PHT:509	Packaging of Perishable Horticultural Produce	2(1+1)
	PHT:603**	Advances in Processing Technology of Horticultural Crops	3(3+0)
	PHT:606	Dehydration Technology of Horticultural Produce	3(2+1)
	PHT:607	Freezing Technology of Horticultural Produce	3(2+1)
Research Interest	Post Harvest Technology, Food Technology, Processing and Value addition of Horticultural Crops		
Award/Medal/Recognition			
Significant Awards			
SN	Name of the Award	Awarding Agency	Year
1.	Kejriwal Award for Best Research Paper	All India Food Processors Association, New Delhi, India	2008
2.	Dr J S Pruthi Memorial award for Best Research Paper	All India Food Processor's Association, New Delhi, India	2010
3.	Best Oral Paper Presentation	NAU and HSG, Navsari	2013
4.	Best Poster Paper Presentation	NAU, Navsari CHAI, New Delhi and HSG, Navsari	2014
5.	Best Poster Paper Presentation	NAU, Navsari CHAI, New Delhi and HSG, Navsari	2014

6.	Best Poster Paper Presentation	CAFRI, Jhansi (U.P.) India,	2016
7.	Best Poster Paper Presentation	ISTS and NAU, Navsari	2016
8.	Best Oral Paper Presentation	ISTS and NAU, Navsari	2016
9.	Rastriya Gaurav Award	IIFS, New Delhi	2016

Publications

	SN	Publications	Number
	1	Research Papers	39
	2	Short communications	7
	3	Practical manual	06
	4	Books/Booklets/Book Chapters	26
	5	Popular Articles	41
	6	Bulletin/Leaflets/Folders/Press note	6
	7	Abstracts published in seminar/ symposium/ conference	30


Competence Building

Seminar	Workshop	Symposium	Conference	Summer-Winter School (21 days)	Short Courses	Orientation program (28 days)
15						


Events organized	2 National Level Seminars on PHT	
Recommendations	For Farmers' Community: 10	
	For Scientific Community:	
No. of Project (s) on hand	PI	15
	Co-PI	07
No. of Project (s) Accomplished	PI	06
	Co-PI	10
Membership	Editorial Boards -01 Professional Societies -04 Academic Bodies-	
Other Activities/Duties	ICAR NET Coaching to PG Students	

Five Best research Publications

1. Vaghashiya, J. M.; **Dev, Raj** and Suthar, H. (2016). Quality evaluation of blended nectar prepared using aloe vera, bitter gourd, aonla and guava. *J. Hill Agri.*, 7(1) : 129-134. (4.94 : NASS Rating 2017)
2. **Dev, Raj**; Sharma, P. C. and Sharera, S. (2015). Studies on osmo-air dehydration of different Indian apricot (*Prunus armeniaca* L.) cultivars. *J. Food Sci. Tech.* 52(6): 3794-3802. (7.24 : NASS Rating 2017)
3. **Dev Raj**; Sharma, P. C. and Vaidya, D. (2011). Effect of blending and storage on quality characteristics of blended sand pear – apple juice (SP-AJ) beverage. *J. Food Sci. Tech.* 48(1): 102-105. (7.24 : NASS Rating 2017)
4. Ahlawat, O. P.; Manikandan, K; Sagar, M.P.; **Dev Raj**; Gupta, P. and Vijay, B. (2011). Effect of composted button mushroom spent substrate on yield, quality and disease incidence of Pea (*Pisum sativum*). *Mushroom Research: An International Journal* 20(2): 87-94.
5. **Dev Raj**; Joshi, V. K. and Lal, B. B. (2011). Yield, quality and storability of the potato flour of different Indian cultivars. *International J of Food and Fermentation*, 1(1): 111-117. (4.03 : NASS Rating 2017)


Name		Er. Parag S. Pandit				
DoB		26/12/1975				
Blood Group		A ^{+ve}				
Designation		Assistant Professor				
Qualification		M. Tech (Agricultural Process & Food Engineering)				
Contact No. (Office)		+91 2637 282771-75, Ext.1320 - 201				
Mobile No.		+91 7600049187				
Email ID		postharvesttechnology@nau.in				
Joining date and Professional Experience		14-02-2007	10 Years			
PG students guided		M. Sc. – 03	Ph. D. - 00			
PG students on Hand		M. Sc. – 00				
Courses Taken		UG Teaching				
		Code	Title	Credits		
		PG Teaching				
		Code	Title	Credits		
		PHT-504	Techniques for Sensory Analysis For Processed Produce	2(1+1)		
		PHT:511	Process Engineering of Horticultural Crops	3(2+1)		
PHT:512	In-Plant Training (Compulsory course)	NC				
Research Interest		Food Processing Technology, Post Harvest Technology and Engineering, Agricultural Engineering				
Award/Medal/Recognition						
Significant Awards						
SN	Name of the Award		Awarding Agency	Year		
Publications						
	SN	Publications	Number			
	1	Research Papers	02			
	2	Short communications	02			
	3	Practical manual	02			
	4	Books/Booklets/Book Chapters	02			
	5	Popular Articles	02			
	6	Bulletin/Leaflets/Folders/Press note	02			
	7	Abstracts published in seminar/ symposium/ conference	02			
Competence Building						
Seminar	Workshop	Symposium	Conference	Summer-Winter School (21 days)	Short Courses	Orientation program (28 days)
				03		

Events organized		
Recommendations	For Farmers' Community: 08	
	For Scientific Community:	
No. of Project (s) on hand	PI	1
	Co-PI	03
No. of Project (s) Accomplished	PI	05
	Co-PI	03
Membership	Editorial Boards - Professional Societies –01 Academic Bodies-	
Other Activities/Duties	ICAR NET Coaching to PG Students	
Five Best research Publications		
<p>1. Ahmad, T.; Senapati, A. K. and Pandit, P. S. (2015). Studies on standardization of nectar with respective pulp percentage and total soluble solids from guava (<i>Psidium guajava</i> L.) cv. Lalit during storage. <i>Int. J. Food Quality and Safety.</i>, 1: 17-21.</p> <p>2. Pandit, P. S. (2015). Nano particle production-for climate smart agriculture. <i>Water Management and Climate Smart Agriculture</i>, pp. 76-86.</p> <p>3. Pandit, P. S.; Ram Bhani and Ahmad, T. (2014). Post harvest technology and processing of horticulture crops: at a glance. New India Publishing Agency, New Delhi, pp 350.</p> <p>4. Bal, L. M.; Ahmad, T.; Senapati, A. K. and Pandit, P. S. (2014). Evaluation of quality attributes during storage of guava nectar cv. Lalit from different pulp and TSS ratio. <i>J. Food Process Technol.</i>, 5(5) : 1000329 : 1-5.</p> <p>5. Parekh, J. H.; Senapati, A. K.; Bal, L. M. and Pandit, P. S. (2014). Quality evaluation of mango bar with fortified desiccated coconut powder during storage. <i>Journal of Bioresource Engineering and Technol.</i>, 2(3) : 40-47.</p>		

Name	Er. Ashok Kumar Senapati		
DoB	30/04/1982		
Blood Group	O ⁺ ve		
Designation	Assistant Professor		
Qualification	M. Tech (Post Harvest Engineering)		
Contact No. (Office)	+91 2637 282771-75, Ext.1320 - 210		
Mobile No.	+91 9638911247		
Email ID	aksphct@nau.in ashoksenapati.iitkgp@gmail.com		
Joining date and Professional Experience	30-03-2009	8 Years	
PG students guided	M. Sc. – 07	Ph. D. - 00	
PG students on Hand	M. Sc. – 00		
Courses Taken	UG Teaching		
	Code	Title	Credits
	PG Teaching		
	Code	Title	Credits
	PHT-501	Principles of Post harvest management for perishable horticultural produce	1+1
	PHT-509	Packaging of Perishable Horticultural Produce	1+1
PHT- 510	Packaging Technology of Processed Horticultural Produce	2+1	
Research Interest	Post Harvest Engineering and Value addition, Drying Technology, Food Process Engineering		
Award/Medal/Recognition			
Significant Awards			
SN	Name of the Award	Awarding Agency	Year
1.	Best Poster Paper Presentation	NAU and HSG, Navsari	2013
2.	Best Oral Paper Presentation	NAU and ITST	2016
Publications			
	SN	Publications	Number
	1	Research Papers	12
	2	Short communications	
	3	Practical manual	
	4	Books/Booklets/Book Chapters	10
	5	Popular Articles	10
	6	Bulletin/Leaflets/Folders/Press note	
	7	Abstracts published in seminar/ symposium/ conference	02


Competence Building						
Seminar	Workshop	Symposium	Conference	Summer-Winter School (21 days)	Short Courses	Orientation program (28 days)
04				03		
Events organized						
Recommendations		For Farmers' Community: 5				
		For Scientific Community:				
No. of Project (s) on hand		PI	03			
		Co-PI	12			
No. of Project (s) Accomplished		PI	02			
		Co-PI	03			
Membership		Editorial Boards - Professional Societies –04 Academic Bodies-				
Other Activities/Duties		ICAR NET Coaching to PG Students				
Five Best research Publications						
<ol style="list-style-type: none"> Ahmad, T.; Senapati, A. K. and Pandit, P. S. (2015). Studies on standardization of nectar with respective pulp percentage and total soluble solids from guava (<i>Psidium guajava</i> L.) cv. Lalit during storage. <i>Int. J. Food Quality and Safety.</i>, 1: 17-21. Nazaneen, N. S.; Senapati, A. K.; Kumar, N. and Tank, R. V. (2015). Study on osmotic dehydration of pineapple. <i>Trends Biosci.</i>, 8(1) : 242-47 (3.94 : NASS Rating 2017) Senapati, A. K.; Rao, P. S. and Prasad S. (2014). Optimization of process parameters for convective microwave drying of ashwagandha roots. <i>Inter. J. Engin. Res. And Applications</i>, 4(4) : 168-189. Bal, L. M.; Ahmad, T.; Senapati, A. K. and Pandit, P. S. (2014). Evaluation of quality attributes during storage of guava nectar cv. Lalit from different pulp and TSS ratio. <i>J. Food Process Technol.</i>, 5(5) : 1000329 : 1-5. Jadhav, P. B.; Sahare, H.; Senapati, A. K.; Patil, N. B.; Dekhane, S. S. and Patel, D. J. (2014). Effect of different levels of GA₃ in vase solutions affects on post harvest quality and vase life of gladiolus cut spikes cv. American beauty. <i>International J. Innovative Res. Studies</i>, 3(7) : 645-49. 						

1. Ahmad, T.; **Senapati, A. K.** and Pandit, P. S. (2015). Studies on standardization of nectar with respective pulp percentage and total soluble solids from guava (*Psidium guajava* L.) cv. Lalit during storage. *Int. J. Food Quality and Safety.*, 1: 17-21.
2. Nazaneen, N. S.; **Senapati, A. K.**; Kumar, N. and Tank, R. V. (2015). Study on osmotic dehydration of pineapple. *Trends Biosci.*, 8(1) : 242-47 (3.94 : NASS Rating 2017)
3. **Senapati, A. K.**; Rao, P. S. and Prasad S. (2014). Optimization of process parameters for convective microwave drying of ashwagandha roots. *Inter. J. Engin. Res. And Applications*, 4(4) : 168-189.
4. Bal, L. M.; Ahmad, T.; **Senapati, A. K.** and Pandit, P. S. (2014). Evaluation of quality attributes during storage of guava nectar cv. Lalit from different pulp and TSS ratio. *J. Food Process Technol.*, 5(5) : 1000329 : 1-5.
5. Jadhav, P. B.; Sahare, H.; **Senapati, A. K.**; Patil, N. B.; Dekhane, S. S. and Patel, D. J. (2014). Effect of different levels of GA₃ in vase solutions affects on post harvest quality and vase life of gladiolus cut spikes cv. American beauty. *International J. Innovative Res. Studies*, 3(7) : 645-49.

Name	Dr. Jilen M. Mayani		
DoB	25/05/1985		
Blood Group	AB ^{+ve}		
Designation	Assistant Professor		
Qualification	Ph.D. (Post Harvest Technology)		
Contact No. (Office)	+91 2637 282771-75, Ext.1320 - 212		
Mobile No.	+91 8128686717		
Email ID	jmpphtc@nau.in		
Joining date and Professional Experience	29-06-2010	07 Years	
PG students guided	M. Sc. – 00	Ph. D.	
PG students on Hand			
Courses Taken	UG Teaching		
	Code	Title	Credits
	PHT 5.2	Postharvest Management of Horticultural Crops	3(2+1)
	PHT 1.1	Fundamentals of Food and Nutrition	2(1+1)
	PHT 6.3	Processing of Horticultural Produce	3(1+2)
	PG Teaching		
	Code	Title	Credits
Research Interest	Post Harvest Technology, Value addition, Processing and Waste Management of Fruits and Vegetables		
Award/Medal/Recognition			
Significant Awards			
SN	Name of the Award	Awarding Agency	Year
1	Best Oral Paper Presentation	NAU and HSG, Navsari	2013
2	Best Poster Paper Presentation	NAU, Navsari CHAI, New Delhi and HSG, Navsari	2014
3	Best Oral Paper Presentation	ASPEE College of Horticulture and Forestry, NAU, Navsari	2016
Publications			
	SN	Publications	Number
	1	Research Papers	06
	2	Short communications	
	3	Practical manual	06
	4	Books/Booklets/Book Chapters	10
	5	Popular Articles	05
	6	Bulletin/Leaflets/Folders/Press note	
	7	Abstracts published in seminar/ symposium/ conference	

Competence Building						
Seminar	Workshop	Symposium	Conference	Summer-Winter School (21 days)	Short Courses	Orientation program (28 days)
				03		
Events organized						
Recommendations		For Farmers' Community: 07				
		For Scientific Community:				
No. of Project (s) on hand		PI	05			
		Co-PI	05			
No. of Project (s) Accomplished		PI	01			
		Co-PI	06			
Membership		Editorial Boards - Professional Societies –GASS Academic Bodies-02				
Other Activities/Duties		ICAR NET Coaching to PG Students				
Five Best research Publications						
<ol style="list-style-type: none"> 1. Bambhaneeya, S.M., Tripathi,Sonal; John Priya; Singh,N.; Patel, Jilen; Dev Raj and Om Prakash (2015). Proximate and mineral composition of wild fleshy fungi collected from South Gujarat region of India. <i>Research in Environment and Life Sciences</i>, 8(4): 621-624. 2. Sangani, S. L.; Vaghani, S. L. and Patel, J. M. (2013). Eco-dynamic studies on herbal based sapota beverages. <i>The Asian J. Hort.</i>, 8(1): 213-17. 3. Patel, J. M. and Vaghani, S. N. (2013). Sensory evaluation of low-calories beverages based on sapota fruits. <i>Bev and Food World</i>, 40 (4): 52-54. 4. Desai, C. S.; Naik, A. G. and Patel, J. M. (2012). Study of physic-chemical properties of some early Mango (<i>Mangifera indica</i> L.) varieties for pulp processing. <i>Bev and Food World</i>, 39 (2): 55-57. 5. Patel, J. M. and Vaghani, S. N. (2011). Study of physic-chemical properties of low calorie beverages based on sapota fruits. <i>Beverage and Food World</i>, 38(4): 36-37. 						

1. Bambhaneeya, S.M., Tripathi, Sonal; John Priya; Singh, N.; **Patel, Jilen**; Dev Raj and Om Prakash (2015). Proximate and mineral composition of wild fleshy fungi collected from South Gujarat region of India. *Research in Environment and Life Sciences*, 8(4): 621-624.
2. Sangani, S. L.; Vaghani, S. L. and **Patel, J. M.** (2013). Eco-dynamic studies on herbal based sapota beverages. *The Asian J. Hort.*, 8(1): 213-17.
3. **Patel, J. M.** and Vaghani, S. N. (2013). Sensory evaluation of low-calories beverages based on sapota fruits. *Bev and Food World*, 40 (4): 52-54.
4. Desai, C. S.; Naik, A. G. and Patel, **J. M. (2012)**. Study of physic-chemical properties of some early Mango (*Mangifera indica* L.) varieties for pulp processing. *Bev and Food World*, 39 (2): 55-57.
5. **Patel, J. M.** and Vaghani, S. N. (2011). Study of physic-chemical properties of low calorie beverages based on sapota fruits. *Beverage and Food World*, 38(4): 36-37.

Name	Er. Fakir Mohan Sahu		
DoB	29/06/1981		
Blood Group	O ^{+ve}		
Designation	Assistant Professor		
Qualification	M. Tech (Process & Food Engineering)		
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Mobile No.	+91 9879123286		
Email ID	fmsphtc@nau.in fakirmohansahu@gmail.com		
Joining date and Professional Experience	25-02-2013	5 Years	
PG students guided	M. Tech– 01	Ph. D. - 00	
PG students on Hand	M. Tech– 01		
Courses Taken	UG Teaching		
	Code	Title	Credits
	PG Teaching		
	Code	Title	Credits
	PHT 505	Pre- harvest Practices affecting post harvest life of perishable horticultural produces	2+0
	PHT 506	Principles of post harvest management of spices and plantation crops.	1+1
	PHT 507	Principles of post harvest management of ornamental, medicinal and aromatic plants	1+1
Research Interest	Agricultural Processing and Food Engineering, Drying and Dehydration Technology, Freezing and Refrigeration		
Award/Medal/Recognition			
Significant Awards			
SN	Name of the Award	Awarding Agency	Year
1.	Best Poster paper presentation	A D Patel Institute of Technology, Anand	2010
Publications			
	SN	Publications	Number
	1	Research Papers	03
	2	Short communications	02
	3	Practical manual	
	4	Books/Booklets/Book Chapters	03
	5	Popular Articles	02
	6	Bulletin/Leaflets/Folders/Press note	
	7	Abstracts published in seminar/ symposium/ conference	05

Competence Building						
Seminar	Workshop	Symposium	Conference	Summer-Winter School (21 days)	Short Courses	Orientation program (28 days)
04	02	02		02		
Events organized						
Recommendations		For Farmers' Community: 04				
		For Scientific Community:				
No. of Project (s) on hand		PI	02			
		Co-PI	03			
No. of Project (s) Accomplished		PI	01			
		Co-PI	03			
Membership		Editorial Boards - Professional Societies –03 Academic Bodies-				
Other Activities/Duties		ICAR NET Coaching to PG Students				
Five Best research Publications						
1. Sahu, F. M. (2017). Gum Tragacanth and Karaya (Gondh) - a wonderful emulsifier, stabilizer and texture additives. <i>Beverage and Food World</i> , 44(6): 39-43 2. Sahu, F. M. and Pandit Parth (2016). Microwave assisted convective drying characteristics of elephant foot yam. <i>International J. of Engineering and Applied Sci.</i> , 3(3) : 76-84. 3. Sahu, F. M. (2016). Food additives-making food taste better and safe. <i>Beverage and Food World</i> , 43(6) : 20-28. 4. Sahu, F. M. (2016). Climate smart horticulture: Converting waste to wealth. <i>International J. of Science, Environment and Technology</i> , 5(3) : 1296-1302. 5. Dev Raj; Sahu, F. M. ; Senapati, A. K. and Ahmad, T. (2015). Current status of post harvest management and processing of horticultural crops in India. <i>Indian Food Packer</i> , 69(6) : 148-161.						

Seminar	Workshop	Symposium	Conference	Summer-Winter School (21 days)	Short Courses	Orientation program (28 days)
04	02	02		02		

Events organized	
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Recommendations	For Farmers' Community: 04
	For Scientific Community:

No. of Project (s) on hand	PI	02
	Co-PI	03


No. of Project (s) Accomplished	PI	01
	Co-PI	03

Membership	Editorial Boards - Professional Societies –03 Academic Bodies-
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Other Activities/Duties	ICAR NET Coaching to PG Students
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Five Best research Publications

1. **Sahu, F. M.** (2017). Gum Tragacanth and Karaya (Gondh) - a wonderful emulsifier, stabilizer and texture additives. *Beverage and Food World*, 44(6): 39-43
2. **Sahu, F. M.** and Pandit Parth (2016). Microwave assisted convective drying characteristics of elephant foot yam. *International J. of Engineering and Applied Sci.*, 3(3) : 76-84.
3. **Sahu, F. M.** (2016). Food additives-making food taste better and safe. *Beverage and Food World*, 43(6) : 20-28.
4. **Sahu, F. M.** (2016). Climate smart horticulture: Converting waste to wealth. *International J. of Science, Environment and Technology*, 5(3) : 1296-1302.
5. Dev Raj; **Sahu, F. M.**; Senapati, A. K. and Ahmad, T. (2015). Current status of post harvest management and processing of horticultural crops in India. *Indian Food Packer*, 69(6) : 148-161.

Name	Dr. Harish G. Suthar		
DoB	07/09/1980		
Blood Group	B ⁺ ve		
Designation	Assistant Professor		
Qualification	Ph. D. (Microbiology)		
Contact No. (Office)	+91 2637 282771-75, Ext.1320 - 207		
Mobile No.	+91 9924043413		
Email ID	harish.s@nau.in		
Joining date and Professional Experience	27-01-2014	04 Years	
PG students guided	M. Sc. – 00	Ph. D. -	
PG students on Hand	M. Sc. –		
Courses Taken	UG Teaching		
	Code	Title	Credits
	BSC-1.3	Introductory Microbiology	2 (1 + 1)
	PG Teaching		
	Code	Title	Credits
	PHT-503	Laboratory Analysis and Quality Assurance Techniques of Fresh and Processed Horticultural Produce	2 (1 + 1)
	PHT-602	Advances in Laboratory techniques and research methodology in post-harvest technology	3 (1 + 2)
	PHT-608	Fruit and Vegetable Fermentation Technology	3 (2 + 1)
	PHT-609	Waste Management from Horticulture Processing Industries	3 (2 + 1)
	Research Interest	Food Microbiology, MEOR and Structural biology	
Award/Medal/Recognition			
Significant Awards			
SN	Name of the Award	Awarding Agency	Year
Publications			
	SN	Publications	Number
	1	Research Papers	07
	2	Short communications	
	3	Practical manual	
	4	Books/Booklets/Book Chapters	01
	5	Popular Articles	
	6	Bulletin/Leaflets/Folders/Press note	
	7	Abstracts published in seminar/ symposium/ conference	

Competence Building						
Seminar	Workshop	Symposium	Conference	Summer-Winter School (21 days)	Short Courses	Orientation program (28 days)
02						01
Events organized		2 National Level Seminars on PHT				
Recommendations		For Farmers' Community: 02				
		For Scientific Community:				
No. of Project (s) on hand		PI	02			
		Co-PI	08			
No. of Project (s) Accomplished		PI	00			
		Co-PI	02			
Membership		Editorial Boards - Professional Societies –01 Academic Bodies-				
Other Activities/Duties		ICAR NET Coaching to PG Students				
Five Best research Publications						
1. Vaghashiya, J. M.; Dev Raj and Suthar, H. (2016). Quality evaluation of blended nectar prepared using aloe vera, bitter gourd, aonla and guava. <i>J. Hill Agri.</i> , 7(1) : 129-134. (4.94 : NASS Rating 2017) 2. Suthar, H. and Nerurkar, Anuradha (2016). Characterization of biosurfactant produced by <i>Bacillus licheniformis</i> TT42 having potential for enhanced oil recovery. <i>Appl. Biochem. Biotechnol.</i> 180(2):248-260. (7.61 : NASS Rating 2017) 3. Dev Raj; Zinzala, P. B.; Tank, R. V. and Suthar, H. (2016). Effect of UV light, preservative and heat treatment on quality of <i>aloe vera</i> based blended nectar. National seminar on Forest and tree based land use system for livelihood, nutritional and environmental security, ACHF, NAU, Navsari. 21-23 Dec., pp. 25. 4. Patel, J. M.; Vagadia, P. S.; Desai, C. S. and Suthar, H. G. (2014). Eco-friendly packaging : a new era in packaging technology. Global conference on smart horticulture, ACHF, NAU, Navsari, May 29, pp. 299. 5. Joshi, S. J.; Suthar, H. ; Yadav, A.; Hingurao, K. and Nerurkar, A. (2013). Occurrence of biosurfactant producing <i>Bacillus Spp.</i> In diverse habitats. Hindawi Publishing Corporation, (ISRN Biotechnology), pp.1-6.						


1. Vaghashiya, J. M.; Dev Raj and **Suthar, H.** (2016). Quality evaluation of blended nectar prepared using aloe vera, bitter gourd, aonla and guava. *J. Hill Agri.*, 7(1) : 129-134. (4.94 : NASS Rating 2017)
2. **Suthar, H.** and Nerurkar, Anuradha (2016). Characterization of biosurfactant produced by *Bacillus licheniformis* TT42 having potential for enhanced oil recovery. *Appl. Biochem. Biotechnol.* 180(2):248-260. (7.61 : NASS Rating 2017)
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PG students on Hand	M. Sc. – 00		
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	PHT 5.2	Postharvest Management of Horticultural Crops	3(2+1)
	HWE 7.3.2	Packing and Marketing of processed products	4(0+4)
	PG Teaching		
	Code	Title	Credits
	PHT 505	Pre- harvest Practices affecting post harvest life of perishable horticultural produces	2+0
	PHT:508	Processing of Plantation Crops, Spices, Medicinal and Aromatic Plants	2(1+1)
	PHT:604	Packaging House Operations And Transportation Of Fresh Horticultural Produce	2(2+0)
	Research Interest	Post Harvest Technology, Minimal processing of fresh cut fruits and vegetables	
Award/Medal/Recognition			
Significant Awards			
SN	Name of the Award	Awarding Agency	Year
Publications			
	SN	Publications	Number
	1	Research Papers	05
	2	Short communications	
	3	Practical manual	02
	4	Books/Booklets/Book Chapters	05
	5	Popular Articles	
	6	Bulletin/Leaflets/Folders/Press note	
	7	Abstracts published in seminar/ symposium/ conference	


Competence Building						
Seminar	Workshop	Symposium	Conference	Summer-Winter School (21 days)	Short Courses	Orientation program (28 days)
				01		
Events organized						
Recommendations		For Farmers' Community:				
		For Scientific Community:				
No. of Project (s) on hand		PI	03			
		Co-PI	02			
No. of Project (s) Accomplished		PI	00			
		Co-PI	00			
Membership		Editorial Boards - Professional Societies – Academic Bodies-				
Other Activities/Duties		ICAR NET Coaching to PG Students				
Five Best research Publications						
<ol style="list-style-type: none"> Patel, N. V.; Naik, A. G. and Senapati, A. K. (2015). Quality evaluation and storage study of banana-pineapple blended jam. <i>Int. J. Food Quality and Safety.</i>, 1: 45-51. Patel N. V. and Naik, A. G. (2014). Studies on innovative value added nectar prepared from banana and pineapple blended pulp during storage. <i>International J. Proc. And Post Harvest Technol.</i>, 5(1) : 25-32. Patel, N. V.; Naik, A. G. and Patil, S. J. (2015). Standardization of jelly preparation from banana-pineapple blends. <i>Green Farming</i>, 6(2) : 418-421. Patel, N. V. and Naik, A. G. (2013). Studies on standardization of pulp proportion for banana-pineapple blended jam during storage. <i>International J. Proc. And Post Harvest Technol.</i>, 4(2) : 63-69. Patel, Nilam; Naik, A. G. and Arbat, Shakti (2011). Response of post harvest chemical treatments on shelf life and quality of custard apple cv. Balanagar. <i>Indian J. Hort.</i>, 68(4) : 547-550. 						


1. **Patel, N. V.;** Naik, A. G. and Senapati, A. K. (2015). Quality evaluation and storage study of banana-pineapple blended jam. *Int. J. Food Quality and Safety.*, 1: 45-51.
2. **Patel N. V.** and Naik, A. G. (2014). Studies on innovative value added nectar prepared from banana and pineapple blended pulp during storage. *International J. Proc. And Post Harvest Technol.*, 5(1) : 25-32.
3. **Patel, N. V.;** Naik, A. G. and Patil, S. J. (2015). Standardization of jelly preparation from banana-pineapple blends. *Green Farming*, 6(2) : 418-421.
4. **Patel, N. V.** and Naik, A. G. (2013). Studies on standardization of pulp proportion for banana-pineapple blended jam during storage. *International J. Proc. And Post Harvest Technol.*, 4(2) : 63-69.
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