

## Resume



Title : Dr.

First Name : Vishal

Surname : Parate

Current Position : Assistant Professor & Head of Department (HOD) at Department of Food Technology, University Institute of Chemical Technology (UICT), North Maharashtra University (NMU), Jalgaon, Maharashtra State, India

Father's Name : Radhelal D. Parate

Sex : Male

Date of Birth : 14/09/1976

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## Educational Qualification

**\*B.Tech.**(Food Technology) (Yr. 1999) from Laxminarayan Institute of Technology (LIT), Nagpur University (Nagpur), Maharashtra State, India

**\*M.E.** (Food Technology) (Yr. 2011) from Laxminarayan Institute of Technology (LIT), RTM Nagpur University (Nagpur), Maharashtra State, India

**\*Ph.D.** (Chemical Technology: Food Tech.) (Yr. 2016) from Department of Food Technology, University Institute of Chemical Technology (UICT), North Maharashtra University (NMU), Jalgaon-425001, Maharashtra State, India

## Experience

: Seven years Industrial and Ten years teaching

### **\*Industrial Experience**

1) Worked in BEC Foods (Bhilai Engineering Corporation Limited), Bhilai (Chattisgarh State, India) as Food Technologist (Executive Production ) for two years (12/07/1999 to 10/05/2001).

\*Handled all fruits and vegetables products (aseptic processing and canning of fruit pulp and concentrate, vegetables canning, jam, jellies, marmalade, pickles, RTS beverages, squash etc.)

2) Worked in Sun-Sip Limited Hyderabad (Andhra Pradesh State, India) as Food Technologist (Asst. Manager Production) for one year (14/05/2001 to 12/09/2002). Sun-Sip, Ltd., was the subsidiary of the Multinational company Wimco Ltd. having foreign collaboration with Swedish Match of Switzerland and Borthwicks PLC. of UK. The company was mainly engaged in the manufacturing and aseptic packaging of fruit pulp for Multinational company PepsiCo.

\*Handled aseptic processing and canning of fruit pulp and concentrate, vegetables canning.

3) Worked in Lotus Chocolate Company Limited., Hyderabad (Andhra Pradesh State, India) as Quality Control Executive (Head Q.C) for around one year (14/09/2002 to 13/06/2003). Lotus Chocolate Company Limited is the subsidiary of the Malaysia based Multinational company Network Foods International Limited. The company is mainly engaged in the manufacturing chocolate for the Multinational company Cadbury (Mondelez International).

\*Handled processing of coca bean to produce coca powder, coca butter and all the kind of chocolates, handled HACCP as Team-Leader

4) Worked in Sobisco Foods Private Limited, Nagpur (Maharashtra State, India) as Quality Control Manager for three years (22/06/2003 to 20/04/2006). Sobisco Foods Private Limited was mainly engaged in the manufacturing of biscuits for the multinational companies ITC Ltd. & Britannia Industries Ltd.

\*Handled all kinds of biscuits and cake, handled HACCP

### **\*Teaching Experience**

1) Ten years: As Lecturer (Assistant Professor) and Head of the Department (HOD) at Department of Food Technology, University Institute of Chemical Technology, North Maharashtra University, Jalgaon, Maharashtra State, India (24/04/2006 to till date).

#### ***Duties and Responsibilities:***

Teaching B.Tech. (Food Technology) & M.Tech. (Food and Fermentation Technology) courses, Coordinating and managing overall academic activity and research activity of the Department.

#### ***Subjects Taught:***

B.Tech.: Food Nutrition, Food Preservation, Food Packaging, Food Processing, Food Quality

M.Tech.: Advanced Food Processing Technology, Food Toxicity Quality and Safety and one year Research Project

**Foreign Countries Visited:** USA, Singapore, Thailand

### **Key Research Interests**

- \*Food Nutrition
- \*Food Formulations and Product Development
- \*Food Processing
- \*Food Quality & Safety
- \*Food Fermentation
- \*Food Packaging
- \*Value Addition to Food Waste

<b>M.Tech. Research Project guided</b>	<b>: 25 Students</b>
<b>No. of total Research paper published</b>	<b>: 25 (International-16 &amp; National- 09)</b>
<b>No. of paper presented in Conference</b>	<b>: 17 (International-08 &amp; National-09)</b>
<b>No. of Conference/Seminar Attended</b>	<b>: 7 (International-1 &amp; National-6)</b>
<b>No. of Workshop/ Training Programme Attended:</b>	<b>8</b>

## Patent Applied

: 2

### Details of First Patent

Title of the invention	Application No.	Date of filing of Application	Publication Date & Journal No.
Protein Rich Biscuits Fortified With Soy Protein Isolate and Whey Protein Concentrate	248/MUM/2014	23/01/2014	04/12/2015 49/2015

### Details of Second Patent

Title of the invention	Docket No:	Application No.	C.R.B. No.:
Development of Metal Ions Adsorbent from <i>Cajanus cajan</i> (Tur Dal) Husk	6385	201621008676	4446

## Research Projects Carried Out

1)As a co-investigator contributed to minor project from UGC w.e.f. 02-02-12 to 02-02-2013 of Rs. 1,40000/-.

**Title of Project:** ‘Use of Reverse Osmosis for Quality Improvement of pomegranate concentrate’

2)As a Principal Investigator handling minor project sponsored by Technical Education Quality Improvement Programme TEQIP w.e.f 20/07/13 to 19.07.16 of around Rs. 3,50,000/-.

**Title of Project:** Development of Protein Rich Pickle from Soya Nuggets

## Membership of Professional bodies/ Journal

- \* Association of Food Scientists and Technologist (AFST), India
- \*Society for Biotechnology and Bioinformatics (SBBI), India
- \*The Indian Society for Technical Education, India
- \*Member Swedish South Asian Network on Fermented Foods, Anand, India
- \*International Academy for Science & Technology Education and Research (IASTER), India

## Awards and Honor

Awarded Prof. B.Y.Rao prize for best poster paper in UG Category, in National Seminar on Advances in Industrial Waste Treatment “**TREATWASTE 99**” held during 13-14 Jan. 1999, organized by Laxminarayan Institute of Technology, Nagpur, Maharashtra State, India.

## Achievements

\*As Coordinator **organized National Seminar** on “Recent Advances in Food and Fermentation Technology (RAFFT-2013)” on 25<sup>th</sup> Sep. 2013 at Department of Food Technology, University Institute of Chemical Technology (UICET), North Maharashtra University (NMU), Jalgaon-425001, Maharashtra State, India

\*As a Chief Coordinator **organized National Workshop** on “Food and Oil Safety and Quality System (FOSQS-2012)” between 12-16 March 2012 at Department of Food Technology, University Institute of Chemical Technology (UICT), North Maharashtra University (NMU), Jalgaon-425001, Maharashtra State, India

\*As a Convener **organized National Conference** on “Recent Innovation in Oil and Food Technology (RIOFT-2010)” on 23<sup>rd</sup> Aug. 2010 at Department of Food Technology, University Institute of Chemical Technology (UICT), North Maharashtra University (NMU), Jalgaon-425001, Maharashtra State, India

\*In-charge of Hazard Analysis Critical Control Point (HACCP) course conducted under Continuous Education Programme (CEP) at University Institute of Chemical Technology (UICT), North Maharashtra University (NMU), Jalgaon-425001, Maharashtra State, India during 02/02/09 to 21/02/09 & 25/01/10 to 06/02/10.

### **PUBLICATIONS (List of the research paper published)**

- 1) S.S.Sonawane, V.S.Patil, G.A.Usmani, V.R.Parate and K.S. Wani, 2008. Study the kinetic esterification reaction between n-butanol and acetic acid. *Journal of Material Science Research India*, 5(1): 135-138.
- 2) S.S.Sonawane, G.A.Usmani, V.R.Parate K.S. Wani and S.J.Wagh, 2008. Mass transfer and kinetic study of antacids in acetic acid and its modeling simulation. *Journal of Material Science Research India*, 5(1): 101-106.
- 3) V.R.Parate and M.Talib, 2009. Alcoholic Fermentation Study of Mahua Flowers. *Journal of Biotechnology and Bioinformatics*, 1(1): 180-183.
- 4) V.R.Parate, D.K.Kawadkar and S.S.Sonawane, 2011. Study of Whey Protein Concentrate Fortification in Cookies Variety Biscuits. *International Journal of Food Engineering*, 7(2).
- 5) P.D.Meshram and V.R.Parate, 2011. Azotropic Extraction of Cotton Seed With Acidified Ternary Solvent System. *Journal Lipid Science and Technology*, 42(4): 140-144.
- 6) P.D.Meshram, V.R.Parate and R.G.Puri, 2011. Synthesis and Characterization of Maleinized Linseed Oil based cleanser. *Journal of Surface Science and Technology*, Vol. 27(1-2): 111-124.
- 7) M.I.Talib, V.R.Parate, G.V.Mote and V.B. Tagad, 2013. Development of Carbonated Beverages from Pomegranate (*Punicagranatum L*) Syrup. *Golden Research Thoughts*, 2(9): 1-7.
- 8) Kapil F. Ubarhande, Pramod B. Patil, Vishal.R.Parate, 2014. Nutritional Improvement of Wheat Flour Noodles by Fortifying Pea Protein Concentrate and Spinach. *International Journal of Agriculture and Food Science Technology*, 5(2): 61-67.
- 9) Amesh V. Pawar, Vishal R. Parate and Mohammad I. Talib, 2014. Study of Red Sorghum (*Sorghum Bicolor*) Fermentation By *Saccharomyces Cerevisiae* Strain MTCC 170 and Its Effect on Total Polyphenolic Compound. *International Journal of Engineering Research & Technology (IJERT)*, 3(6): 1958-1970.
- 10) Suresh Bandal, Mohammed Talib and Vishal Parate, 2014. Utilization of Banana and Pomogranate Peel Flour in Fortification of Bread. *International Journal of Engineering Research & Technology (IJERT)*, 3(7): 1100-1105.
- 11) Vishal.R.Parate and Mohammed.I.Talib, 2014. Study of Metal Adsorbent Prepared from Tur Dal (*Cajanus cajan*) Husk: A Value Addition to Agro-waste. *IOSR Journal of Environmental Science, Toxicology and Food Technology (IOSR-JESTFT)*, 8(9), 43-54.
- 12) Mayur R. Ladole, Abhijeet B. Muley, Indrasing D. Patil, Mohammed I. Talib and Vishal. R. Parate (2014). Immobilization of tropizyme-P on amino-functionalized magnetic nanoparticles for fruit juice clarification. *J Biochem Tech* 5(4): 838-845
- 13) Vishal R. Parate, Supriya M. Santre and Mohammed I.Talib 2014. Characterization of Adsorbent Prepared from Thermal Activation of Black Gram Husk. *Cyber Times International Journal of Technology and Management*, 7(2): 117-122.

- 14)Wadikar DD, Kangane SS, Parate V and Patki PE, 2014. Optimisation of a Multi-Millet Ready-to-Eat Extruded Snack with Digestibility and Nutritional Perspective. *Indian Journal of Nutrition*, 1(1): 104-110.
- 15) Mohammed I.Talib, Varsha Gondge and Vishal R. Parate, 2014. Development of Fig Fruit Based Low Calorie and Nutrient Dense Confectionery Products: Toffee and Spread. *Cyber Times International Journal of Technology and Management*, 7(2): 70-76.
- 16)Vishal. R. Parate and Mohammed. I. Talib, 2015. Utilization of Pulse Processing Waste (*Cajanus cajan* Husk) for Developing Metal Adsorbent: A Value-added Exploitation of Food Industry Waste. *American Journal of Food Science and Technology*, 3(1): 1-9.
- 17) Vishal.R.Parate and Mohammed.I.Talib, 2015. Characterization of Tur Dal (*Cajanus cajan*) Husk Carbon and its Kinetics and Isotherm study for Removing Cu (II) ions. *IOSR Journal of Environmental Science, Toxicology and Food Technology (IOSR-JESTFT)*, 9(4), 27-41.
- 18)Abhijeet B. Muley, Avinash S. Thorat, Sunil G. Dalvi, Mohammed I. Talib and Vishal R. Parate, 2015. Comparative Studies and Correlation Between Physicochemical and Functional Properties of Chitosan from Marine Sources. *Trends in Biosciences* 8(22): 6267-6274.
- 19)Dnyaneshwar B. Jori and Vishal R. Parate, 2015. Optimization of enzymatic clarification of pineapple pulp with multi enzymes using response surface methodology. *Trends in Biosciences*, 8(17): 4585-4592.
- 20) Pallavi R. Wahane, M. I. Talib and Vishal R. Parate, 2015. Preparation of Honey based, High Calorie Cum Fibre Passion Fruit-Dry Apricot- Flaxseed Bar. *International Journal of Engineering Research & Technology (IJERT)*, 4 (11):10-14.
- 21) Neeta J. Patil, M. I. Talib and Vishal R. Parate, 2015. Development of Soya Cheese. *International Journal of Engineering Research & Technology (IJERT)*, 4(11): 714-718.
- 22) Deepali. S. Kukade, M. I Talib, V. R. Parate, V. Shirame, 2015. Development of Lemongrass Flavored High Nutrient Cookies by Fortification of Flaxseed and Poppy Seed Flour. *International Journal of Engineering Research & Technology (IJERT)*, 4(10): 221-225.
- 23) Vishal R. Parate, Sukanya S. Waghrukhar and Mohammed I. Talib, 2016. Utilization of Custard Apple (*Annona squamosa*) Seeds for Heavy Metal (Ni (II)) Removal. *International Journal of Engineering Trends and Technology*, p 362-369.
- 24) Mohammed I. Talib, Rushikesh R. Wayal and Vishal R. Parate, 2016. Development of Aloe- vera based Ready to Serve Soft drink. *International Journal of Engineering Research & Technology (IJERT)*, p 228-233.
- 25)Vishal R. Parate, Sushil A. Sadaphal, Mohammed I. Talib, 2016. Development of protein enriched biscuits by incorporating soy nuggets powder. *International Journal of Engineering & Technology Research*, 4(4): 20-31.
- 26)Vishal R. Parate, Reema Gulve, Upalee C. Labhane, Mohammad I. Talib, 2016. Study of metal adsorbent prepared from guava seeds. *IOSR Journal of Environmental Science, Toxicology and Food Technology (IOSR-JESTFT)*, 10(9): 73-82.
- 27) Vishal R. Parate, Sumit S. Pathak and M. I. Talib, 2016. Improvement in Functional and Rheological Properties of Gluten by Enzyme Treatment. *IOSR Journal of Environmental Science, Toxicology and Food Technology (IOSR-JESTFT)*, 10(11): 38-44.

### **Details of Papers Presented in of International Conferences/Seminar**

- 1)International Conference on Global Food security: Concern, Reality and Remedies organized by CETYS University, Mexican and Department of Management Studies, NMU, Jalgaon held from 28-29 Jan. 2010 at NMU, Jalgaon.
- 2)Fifth International Conference on “Fermented Foods, Health Status and Social Well-being: Challenges and Opportunities” during December 15-16, 2011 at Central Food Technological Research Institute (CFTRI), Mysore, India, Organized by Association of Food Scientists and Technologist (CFTRI, Mysore) in collaboration with Lund University, Sweden.
- 3)**International Conference on Asian Food Security 2011 (ICAFS-2011), organized by RSIS centre for Non Traditional Security (NTS) and SEARCA at Singapore during 10-12 Aug. 2011.**
- 4)UGC sponsored National Conference on “Recent Advances in Agri-biotechnology for Sustainable Agricultural Practices (RAAB-2011)” Organized by Department of Biotechnology, Moolji Jaitha College, Jalgaon on 5-6 Feb. 2011.

- 5)XXI Indian Convention of Food Scientists & Technologists (ICFOST) on Innovations in Food Science & Technology to Fuel the Growth of the Indian Food Industry organized during 20-21 Jan. 2012 at Pune
- 6)National Conference on Nano Science and Nanotechnology, held on 23<sup>rd</sup> March 2013, at University Institute of Chemical Technology, NMU, Jalgaon.
- 7)Third International Conference on Food Studies, held during 15<sup>th</sup>-16<sup>th</sup> Oct., 2013, at University of Texas at Austin, Texas state USA.**
- 8) 7<sup>th</sup>International Food Convention (IFCON) during 18-21 Dec. 2013 at CFTRI, Mysore.
- 9)International Conferences on Sustainable Technologies and Futuristic Trends: Oilseeds- Oil Processing Surfactants & Expo 2014, held during 14-16 Nov., 2014, at Agra, India organized by Oil Technologist Association of India (OTA).
- 10)International Conference on Global Trends in Engineering & Technology and Management, held during Jan. 9-11, 2015 at SSBT College of Engineering & Technology, Bambhori, Jalgaon, Maharashtra, India.
- 11)National Conference on Recent Advances in Chemical Sciences, Technology & Environment (RACSTE-2015) held at UICT, NMU, Jalgaon on 9<sup>th</sup> March 2015.
- 12)Presented Oral research paper at International Conference On Global Trends in Engineering, Technology and Management ICGTETM 2016 held during 04-06 Jan. 2016 organized by SSBT, Bambhori, Jalgaon