



Dr. VIVEK KUMAR

Assistant Professor

B Tech, HBTI, Kanpur, 2000

M Tech, HBTI, Kanpur, 2003

Ph D, HBTI, Kanpur, 2016

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RESEARCH INTERESTS

Food process optimization

Cereals Pulses and Oilseeds Processing

Fruits and Vegetable Processing

Nutraceuticals and Functional Foods

BRIEF OVERVIEW

In general, our research focuses on Development of Novel products from cereals, fruits and vegetables. We have developed process technology for development of cheap economical processed products from low cost starchy tubers. Our recent research going on extraction and characterization of bioactive compounds from herbs and medicinal plants. Another area of interest is food process optimization using novel computational techniques.

EXPERIENCE:

~13 Years (Teaching & Research)

RESEARCH GUIDANCE:

M. Tech: 34 (Completed); 02 (In Progress)

INTERNATIONAL PUBLICATION & PRESENTATION: 12

NATIONAL PUBLICATION & PRESENTATION: 18

REFRESHER COURSE/ FDP/STC ATTENDED: 10

WORKSHOP/TRAINING PROGRAMME ATTENDED: 15

LIST OF PUBLICATIONS

1. Yogesh Kumar Mahour, Vivek Kumar and Apoorva Behari Lal (2007). "Studies on Optimization of Rasogolla making from the blends of Cow milk and Groundnut milk" J. Beverage and Food World Vol 34(8): 42-45.

2. Sharmishtha mishra, Vivek kumar and HK Sharma (2012). "Preparation and modeling of potato powder by thin layer microwave drying" *Potato Journal* 39 (2): 145-154.
3. Pragati Kuashal, Vivek Kumar, HK Sharma (2012) Comparative study of physicochemical, functional, antinutritional and pasting properties of taro (*Colocasia esculenta*), rice (*Oryza sativa*) flour, pigeonpea (*Cajanus cajan*) flour and their blends. *LWT-Food Science and Technol*, Vol 48 (1): 59-68
4. Pragati Kuashal, Vivek Kumar, HK Sharma (2013) Utilization of taro (*Colocasia esculenta*): A review. *Journal of Food Science and Technology*, Vol 52 (1): 27-40
5. Vivek Kumar, H. K. Sharma, Pragati Kaushal, K. Singh (2014) Optimization of taro-wheat composite flour cake using Taguchi technique. *Journal of Food Measurement and Characterization*, Vol 9 (1): 35-51
6. Vivek Kumar, H. K. Sharma, K. Singh, R. P. Singh (2015) Optimization of process parameters for the production of taro chips using RSM with fuzzy modeling. *Journal of Food Measurement and Characterization*, Vol 9(3): 400-413
7. Vivek Kumar, H.K. Sharma and K. Singh (2015) Mathematical modeling of thin layer microwave drying of taro slices. *Journal of Institution of Engineers (India) Series A*, Vol 97 (1): 53-61
8. Vivek Kumar, Rishika Tewari and K. Singh (2015). "Comparative studies of drying methods on yield and composition of the essential oil of *Cymbopogon citrates*" *Journal of essential oil bearing plants*. Vol 18 (3): 744-750
9. Vivek Kumar, H. K. Sharma, K. Singh, Pragati Kaushal, and R. P. Singh (2015) Effect of pre-frying drying on mass transfer kinetics of taro slices during deep fat frying. *International Food Research Journal* (In Press)
10. Vivek Kumar, H.K. Sharma and K. Singh (2015) Physico-chemical, functional and anti-nutritional properties of taro (*Colocasia esculenta*) flour as affected by cooking and drying methods. *African Journal of Food Science* (In Press)
11. Vivek Kumar, H.K. Sharma and K. Singh (2016) "Process optimization for extraction of bioactive compounds from taro (*Colocasia esculenta*), using RSM and ANFIS modeling. *Journal of Food Measurement and Characterization* (In Press)
12. Vivek Kumar, H.K. Sharma and K. Singh "Effect of precooking on drying kinetics of taro (*Colocasia esculenta*) slices and quality of its flours. *Journal of Institution of Engineers (India) Series A* (Under Review)