# INFORMATION ON PUBLICATION, PARTICIPATION, PRACTICAL MANUAL, AWARD, POPULARIZATION OF TECHNOLOGIES etc.

(2009-10 to 2014-15)

# ABSTRACT OF PUBLICATION, PARTICIPATION, PRACTICAL MANUAL, AWARD, POPULARIZATION OF TECHNOLOGIES etc. (2009-10 to 2014-15)

Year	Book/Chapter in Book Published	Participated in training and scientific meet	Popular article publish ed	Research paper published in journal	Practical manual Prepared/ published	Research paper accepted/ presented	Training/ demonstration organized	Award/ NET/etc.	Booklet/ Folder etc.
2009-10	2	5	4	4	-	4	-	4	2
2010-11	2	10	3	5	-	1	1	-	1
2011-12	4	3	2	6	1	3	1	-	3
2012-13	6	3	1	6	1	2	1	-	-
2013-14	6	10	1	10	2	6	3	-	4
2014-15	10	4	2	4	1	8	4	-	1
Total	30	35	13	35	5	24	10	4	11

## **Book/Chapter in Book Published**

Sr.	Title	Author	Name of Publisher
No.	10		
1.	Agricultural Process and Food Engineering-A Basic Approach	M. N. Dabhiand N. K. Dhamsaniya	Kalyani Publication, Ludhiana.
2.	Studies on Forced Air Ventilated Storage of Onion	M. N. Dabhiand N. C. Patel.	Lap Lambert Academic Publishing Germany.
2010	-11		
3.	Agro-Processing and Preservation of Farm Produce. A Chapter in book "Farm Sector Development Emerging Issues"	D. M. Vyas, V. K. Chandegara, M. N. Dabhi and P. R. Davara.	M/s Agrobios (India), Jodhpr, Rajasthan.
4.	Post Harvest Practices for Banana followed in Gujarat	Paresh Davaraand N. C. Patel	Lap Lambert Academic Publishing Germany.
2011	-12		
5.	Aloe Vera: Development of gel extraction process for Aloe Vera leaves	V. K. Chandegara and A. K. Varshney	Lap Lambert Academic Publishing Germany.
6.	Biochemical Changes in Mustard [Brassica Juncea (Czern and Coss)]: A reference to Powdery Mildew Disease ( <i>Erysiphepolygoni</i> . DC)	PankajkumarRathod, DineshkumarVakharia and Ismail U. Dhruj.	Lap Lambert Academic Publishing Germany.
7.	Biochemical and Molecular Aspects of Wilt (Fusarium oxysporum f. sp. ciceri) in Chickpea (Cicer arietinum L.)	PankajkumarRathod	Lap lambert Academic Publishing Germany.
8.	Studies on Osmotic-Air Drying Characteristics of Prickly Pear Fruit	HimanshuSojaliya D.M. Vyas and P. J. Rathod	Lap lambert Academic Publishing Germany.
2012	-13		
9.	A Hand Book on Spices Cleaner cum Grader :An Approach to Design & Develop a Cumin Cleaner cum Grader	KamleshJethva and A. K. Varshney	Lap Lambert Academic Publishing Germany.
10.	Preparation of Sapota Powder by Osmo-freeze drying	S. P. Cholera and N. C. Patel	Lap Lambert Academic Publishing Germany.
11.	Pulse processing	Parth R. Matukia, V. P. Sangani and R.K. Mathukia	Lap Lambert Academic Publishing Germany.

12.	Storage of Guava Fruit & Osmotic –	D. K. Antala.	Lap Lambert
	Air Dehydrated Guava Powder	A. K. Varshney and	Academic Publishing
		P. R. Davara	Germany.
13.	Compressive Strength of Limestone	ThankiDhaval,	Lap Lambert
	in Saurashtra region: A case study of	PankajkumarRathod	Academic Publishing
	lime stone.	and Sagar Joshi	Germany.
14.	Extraction of Oil from Mango Kernel	P M Babariaand	Lap Lambert
	by Hydraulic Pressing: Post harvest	A. K. Varshney	Academic Publishing
	Processing and Food Engineering		Germany.
2013		T	
15.	Design and development of onion	M N Dabhi and	Lap Lambert
	grader	N C Patel	Academic Publishing
16	Development of masses for	Nila de Classia	Germany.
16.	Development of process for extraction of pectin from mango peel	NileshChavan, A. K. Varshney and	Lap Lambert Academic Publishing
	extraction of pectil from mango peer	P. R. Davara	Germany.
17.	Effect of Blanching on Quality and	Sudhir S. Shinde,	Lap Lambert
17.	Shelf-Life of Peanut Kernel: A	A. K. Varshney and	Academic Publishing
	Special reference to Indian	P. J. Rathod	Germany.
	Groundnut.		J. J.
18.	An Economic Analysis of Groundnut	Bharat Dudhat,	Lap Lambert
	Seed Production in Gujarat State.	K. A. Khunt and	Academic Publishing
		P. J. Rathod	Germany.
19	Farmer's perception about usefulness	V. N. Chavda,	Lap Lambert
	of agriculture extension system: A	M. N.Popat and	Academic Publishing
20	special reference to Saurashtra region	P.JRathod	Germany.
20.	Enzymatic treatments on pigeon pea	Dr. V. P. Sangani and	Lap Lambert
	for better milling characteristics	Dr. N. C. Patel	Academic Publishing
2014	15		Germany.
2014	Agricultural Process Engineering –	M. N. Dabhi and	Kalyani Publication,
21.	2 <sup>nd</sup> Edition	N. K. Dhamsaniya	Ludhiana.
22.	Drying Technology for Rose &	M.T.Kumpavat,	Lap Lambert
	Gerbera Flowers- A tool for	J.S.Doshi and	Academic Publishing
	preservation and Value addition	D.M.Vyas	Germany.
23.	Studies on Growth Habit of	DevanandGojiya,	Lap Lambert
	B.subtillis on potato peel substrate	Asish Joshi and	Academic Publishing
		D.M.Vyas	Germany.
24.	Preparation and Preservation of	D.M.Paradava and	Lap Lambert
	Prickly Cactus Pear Syrup	D.M.Vyas	Academic Publishing
25	DI .: I	C1 1 17 77	Germany.
25.	Plastic packaging waste impact on	Chandegara, V. K.;	Book ISBN
	climate change and its mitigation	S. P. Cholera;	9788121213080
	Book Chapter: Adaptation of Climatic Resilient Water	J. N Nandasana; M. T. Kumpavat and	published by Gyan Publishing House,
	Management and Agriculture Vol.III	K. C. Patel	New Delhi, India
	Wanagement and Agriculture vol.III	18. C. 1 atol	2015
L			-010

26	Catalyzad role of value addition and	Chalara C D	Dools ICDN
26.	Catalysed role of value addition and	Cholera, S. P.,	Book ISBN
	processing industries in arena of	V. K.;Chandegara,	9788121213080
	climate change. Book Chapter:	J. N Nandasana,	published by Gyan
	Adaptation of Climatic Resilient	K. C. Patel.	Publishing House,
	Water Management and Agriculture	M. T. Kumpavat and	New Delhi , India
	Vol.III	M. H. Jethva	2015
27.	Climate change and cement	Thanki, D. S.,	Book ISBN
	manufacturing. Book Chapter:	V. K.Chandegara,	9788121213080
	Adaptation of Climatic Resilient	G. S. Kharadi,	published by Gyan
	Water Management and Agriculture	G. D. Gohil and	Publishing House,
	Vol.III	N. B. Parmar	New Delhi, India
			2015
28.	Knowledge of Farmer's about	D. A. chavda	Lap Lambert
	Transgenic cotton: A special	V.N, chavda and	Academic Publishing
	reference to Gujarat	P.J.Rathod	Germany.
29.	Effect of N P K on Gaillardia	K.M .Karetha	Lap Lambert
	cultivation: A special reference to	Gajipara and	Academic Publishing
	Saurashtra	P.J .Rathod	Germany.
30.	Extraction of pectin from lemon peel	Kotak Megha	Lap Lambert
		Rathod P.J. and	Academic Publishing
		Varu Jaya	Germany.

#### Participated in Training/Refresher Course/ Winter school/ Seminar/Workshop/Symposia/ Conference/Convention etc.

Sr.	Title	Place	Duration	Organized by	Name of Faculty
No.					
	9-10				
1.	National Seminar on "Amla	C.C. Mehta	4-5/08/2009	Botany Department,	Dr. S.P.Cholera
	: An Indigenous Tree With	Auditorium,		M.S. University,	
	Enormous Uses"	Baroda		Baroda	
2.	21 days training (winter	Ludhiana	25/09/2009	Central Institute on	Dr. M.N.Dabhi
	school) on "Quality		to	Post Harvest	
	assurance and shelf-life		15/10/2009	Engineering and	
	enhancement of fruits and			Technology,	
	vegetables through novel			Ludhiana	
	packaging technology"				
3.	21 days training (winter	Ludhiana	25/09/2009	Central Institute of	Dr. V.P.Sangani
	school) on "Quality		to	Post Harvest	
	assurance and shelf-life		15/10/2009	Engineering and	
	enhancement of fruits and			Technology	
	vegetables through novel				
	packaging technology"				
4.	Value Addition & Quality		01/12/2009	Dept. of Food	Prof. P.R.Davara
	Management of Dry Land	(Maharashtra)	to	Science and	
	Fruits		21/12/2009	Technology, Post	
				Graduate Institute,	
				MPKV, Rahuri	
				(MS)	
5.	Seminar on: Fal ane	JAU	24-25/5/2009	JAU and Bagayat	Dr.V.K.Chandegar
	Shakbhaji man Processing	Junagadh		Vikas Parishad,	a
	and Nikas			Anand and Krushi	
				Vigyan Mandal	
201	0-11				
6.	Training on : Project	JAU,	19/10/2010	SAMETI,	Dr.V.K.Chandegar
	Preparation	Junagadh	to	Gandhinagar, and	a
			20/11/2010	JAU, Junagadh	
7.	Workshop on "Building	Academic	22-	All India Disaster	Dr. S.P.Cholera
	_	Staff College,	23/11/2010	Mitigation Institute,	
	Disaster Risk Reduction"	Saurashtra		Ahmedabad &	
		University,		Saurashtra	
		Rajkot		University, Rajkot	

8.	Orientation programme,	Academic Staff College, Saurashtra University, Rajkot	15/11/2010 to 12/12/2010	Smt. C. R. Gardi Academic Staff College, Saurashtra University, Rajkot	Dr. M.N.Dabhi
9.	Orientation programme,	Academic Staff College, Saurashtra University, Rajkot	15/11/2010 to 12/12/2010	Smt. C. R. Gardi Academic Staff College, Saurashtra University, Rajkot	Dr. S.P.Cholera
10.	28 days training on Orientation programme,	Academic Staff College, Saurashtra University, Rajkot	15/11/2010 to 12/12/2010	Smt. C. R. Gardi Academic Staff College, Saurashtra University, Rajkot	Dr. V.P.Sangani
11.	The Sectoral Seminar on "Agribusiness: Opportunities & Challenges. (As a precursor to Vibrant Gujarat Global Summit)	Ahmedabad	08-12-2010	Government of Gujarat	Prof. D.M.Vyas
12.	Human Resource Development	Junagadh	08/03/2011 to 10/03/2011	Extension Education Institute (Western Region), Anand Agril. University, Anand	Prof. P.R.Davara
13.	Training on : Advances in Agriculture and Animal Husbandry	JAU, Junagadh	14/03/2011 to 16/03/2011	Directorate of Extension Education, JAU, Junagadh	Dr.V.K.Chandegara
14.	Second National Meet of Tractor & Agril. Machinery Manufacturers (TAMM- 2011)	,	29-30/04/ 2011	JAU Junagadh	Dr.V.K.Chandegara
15.	community	JAU, Junagadh	30/07/2011	JAU Junagadh	Dr.V.K.Chandegara
16.	Winter school on Instrumental Techniques in Agriculture and Food Quality Assessment		01/10/2011 to 21/10/2011	JAU, Junagadh ICAR Sponsored	Prof. P.R.Davara
17.	Winter school on Instrumental Techniques in Agriculture and Food Quality Assessment	•	1/10/2011 to 21/10/2012	JAU, Junagadh ICAR Sponsored	Dr. S.P.Cholera
18.	Winter school on Instrumental Techniques in Agriculture and Food Quality Assessment	Deptt. of Biochemistry, JAU, Junagadh	1/10/2011 to 21/10/2012	JAU, Junagadh ICAR Sponsored	Dr. V.P.Sangani

201	2-13				
19.	National Conference on Krushi, Khadya and Svasthya Sanvardhan Me Nabhikiy Praudhyagiki Ki Bhumika	CAET, JAU, Junagadh	14- 15/02/2013	Hindi Vigyan Sahitya Parishad, BARC, Bombay, JAU & NRCG, Junagadh	Dr.V.K.Chandegar a
20.	National Conference on Krushi, Khadya and Svasthya Sanvardhan Me Nabhikiy Praudhyagiki Ki Bhumika	CAET, JAU, Junagadh	14-15/02/2013	Hindi Vigyan Sahitya Parishad, BARC, Bombay, JAU & NRCG, Junagadh	Dr. S.P.Cholera
21.	Scientific Report Writing and Presentation	Hyderabad (AP)	04/03/2013 to 07/03/2013	National Academy of Agricultural Research Management (NAARM), Hyderabad (AP)	Prof. P.R.Davara
201	3-14				
22.	Training on storage loss parameters and methods of their computation	New Delhi	23- 24/07/2013	FCI, Regional office,New Delhi	Prof.R.D.Dhudashi a
23.	Seminar on "Bio Safety and Era of Changing Needs of the Nation"	_	01/10/2013	Deptt. of Science & Tech., and GSBTM	Prof. P.R.Davara
24.	Seminar on "Bio Safety and Era of Changing Needs of the Nation"	Deptt. of	01/10/2013	Deptt. of Science & Tech., and GSBTM	Dr. S.P. Cholera
25.	UGC-Sponsored Orientation Programme on "General Subjects"		11/11/2013 to 08/12/2013	Academic Staff College, Gujarat University, Ahmedabad (Gujarat)	Prof. P.R.Davara
26.	Orientation Programme: General Subjects	Saurashtra University, Rajkot	02/12/2013 to 29/12/2013	Smt. C. N. Gardi Academic Staff College, Saurashtra University, Rajkot	Dr.V.K.Chandegar a
	International Conference on Emerging Food Safety Risks : Challenges for Developing Countries"	NIFTEM Campus, Kundli, Sonepat, Haryana, India	09/01/2014 to 11/01/2014	NIFTEM & MOFPI	Dr. S.P. Cholera
28.	International Workshop on Food Safety & Quality	NIFTEM Campus, Kundli, Sonepat, Haryana, India	09/01/2014 to 11/01/2014	NIFTEM & MOFPI	Dr. S.P. Cholera

	National Seminar on Woman Farmers  National Seminar on "Woman Farmer".	CAET, JAU, Junagadh  CAET, JAU, Junagadh	04/02/2014 to 06/02/2014 04/02/2014 to 06/02/2014	National Council for Climate Change and Sustainable Development and Public Leadership and JAU, Junagadh National Council for Climate Change and Sustainable	Dr. M.N.Dabhi Dr. S.P. Cholera
				Development and Public Leadership and JAU, Junagadh	
31.	21 days training (winter school) on Engineering interventions in processing and value addition of milk and milk products.	NDRI, Karnal	03/09/2014 to 23/09/2014.	National Dairy Research Institute (NDRI), Karnal	Dr. M.N.Dabhi
201	4-15				
32.	National Seminar on "Water Management & Climate Smart Agriculture".	Centre of Excellence on Soil & Water Management, RTTC, JAU, Junagadh	13- 14/02/2015	JAU, Junagadh, WASMO, ICAR and Climate Change Deptt., Govt. of Gujarat	Dr. S.P. Cholera
33.	National Seminar on "Water Management & Climate Smart Agriculture".	Centre of Excellence on Soil & Water Management, RTTC, JAU, Junagadh	13- 14/02/2015	JAU, Junagadh, WASMO, ICAR and Climate Change Deptt., Govt. of Gujarat	Dr.V.K.Chandegar a
34.	Summer school on "Numerical Technique & its Application to Agricultural & Food Engineering Problems.	AAU, Anand	17-06-2015 to 07-07-2015	College of Food Processing Technology & Bio- energy, Anand Agril. University, Anand	Dr.V.K.Chandegar a
35.	ICAR Sponsored Summer school on Entrepreneurship Development through on farm Agro-Processing for Augmenting Rural Prosperity.		03-06-2015 to 23-06-2015	PHT Scheme, College of Technology and Engineering MPUAT, Udaipur	Dr.V.P.Sangani

# **Popular Article Published**

Sr.	Title	Author	Magazine	Year
No.	0.10			
	9-10	N. C. D 1		2000
1.	Kelani Kapni Pachhinu Vyavasthapan ane Processing	P. R. Davara	souvenir of seminar on "Falo ane Shakbhaji ma Processing ane Nikas"	2009
2.	Fal ane shakbhaji na processing darmyan malta udpedash ane kachara no karyaksham upyog	D.K. Antala, V.P. Sangani and A.K.Varshney	souvenir of seminar on "Falo ane Shakbhaji ma Processing ane Nikas"	2009
3.	Bij pakoma safsafai ane grading apnavo.	D.K. Antala, V.P. Sangani and D.M.Vyas	Krushigovidya, Vol 6 (2009) p-27-29.	2009
	parirakshan	V.P. Sangani and D.K. Antala	Krushigovidya, Vol 11 (2009) p-19-20.	2009
2010		ı	1	
5.	Gujarat ma Kelani Pravrtman Post Harvest Technology ane Processing	N. C. Patel	Krushi Jivan	2010
6.	Jeerana Pakni Kapni Pachhi Mulyavrudhhi	Dabhi M. N.	Khetini Vaat	2011
7.	technology.	A.L.Vadher and V.P.Sangani	Krushigovidya, Vol 10 (2011) p-10-11.	2011
2011		T	I I	
8.	Khadya Padarthma Karvama Avti Bhelshelni Chakasani Karvani Padhdhtio	P. R. Davara, V. P. Sangani and D. K. Antala	Khetini Vaat	2011
9.	Processing Dwara Khet Utpadananu Mulay Vardhan	D.M.Vyas	Pragatishil Kheti, SSK, JAU, Junagadh	2011
2012				
10.	Adunu processing ane mulyavrudhi.	D. K. Antala, P. R. Davara and V. P. Sangani	Khetini Vat November 2012	2012
2013		T		
11.	Magfali nu processing dwara mulyavardhan.	D. K.Antala, V.P. Sangani, P. R. Davara, P.D.Akbari and Krishna Vaja	Khetini Vat, November 2013, p-40-42	2013
2014				
12.	Processing Machineries Developed by Processing and Food Engineering Department	D.M.Vyas V.K.Chandegara and J.N.Nandasana	Krishi Jeevan: March 2015, 47(8) P 19-28	2015
13.	Flapper based sized grader for round shape fruits		Krishi Jeevan: March 2015, 47(8) P 19-28	2015

# **Research Paper Published in Journal**

Sr. No.	Title of Paper	Author	Name of Journal	Vol ume No.	Iss ue No	Page No.
2009	9-10				•	
1.	Effect of peanut cultivars on quality of peanut butter	• · · · · · · · · · · · · · · · · · ·	Beverage & Food World. 2009.	36	12	36-38
2.	Assessment of post harvest losses in banana grown in Gujarat	P. R. Davara and N. C. Patel	Journal of Horticultural Sciences	4	2	187-190
3.	Development of Low Cost, Bullock Drawn, Multi-Purpose Implement for Sandy Loam Soil.	Chandegara V.K.	Agricultural Mechanization in Asia Africa Latin America	40	4	63-69
4.	Performance evaluation of flapper based size grader for potato and onion.	,	Institute of Engineers Journal - Agricultural Engineering	90	2	31-33
200	10-11		I	I		
5.	Preparation of Pineapple powder by osmo-air drying of pineapple slices	S. P. Cholera, H. H. Pathan, R. P. Patel, V. M. Bhatt and A.K. Varshney	Beverage and Food World. 2010	37	10	58-61
6.	Effect of hexaconezole on yield attributes of different cultivars of Mustard in response to powdery mildew disease.	Chatrabhuji, P.M	Biotechnology: An Indian Journal.	4	2	100-102
7.	_	Rathod, P.J, Chatrabhuji, P.M and Vakharia, D.N	Research and Reviews in Biosciences	4	2	83-87

			In			100
8.	Changes in crude protein,		Biotechnology: An	4	2	103-
		Chatrabhuji P.M	Indian Journal			106
	different mustard leaves					
	infected with powdery					
	mildew disease in both					
	naturally infected and					
	fungicide treated plants.					
9.	Changes in total chlorophyll	Rathod P Land	Natural product: An	6	2	102-
<i>)</i> .		Chatrabhuji P.M.	Indian Journal.			106
	different mustard leaves	Chanaohuji i .wi.	mulan Journal.			100
	1 0					
	mildew disease in both					
	naturally infected and					
	fungicide treated plants.					
2011			1	1		
10.	Assessment of post harvest		Agricultural	35	4	3-9
	losses and value addition to	C. Patel	Engineering Today			
	banana grown in Gujarat					
11.	Effect of Pretreatment &	J. B. Karkar, A. K.	Beverages and Food	38	11	-
	Drying Condition for	Varshney	World. 2011			
	Preparation of Banana Flour	V. P. Sangani and				
	1	D. K. Antala				
12.	Effect of pre-treatments and		Beverages and Food	38	11	60-
12.	-	VarshneyA.K.,	Word. 2011			62
	preparation of banana flour.	Sangani V.P. and	Word. 2011			02
	preparation of banana nour.	Antala D.K.				
12	Effect of process peremeters		Iournal of A aril	49	4	54-
13.	Effect of process parameters		Journal of Agril.	49	4	
	on extraction of essential oil	Palei N. C.	Engineering			56
	from cumin.	D.1.1.D.T. 1	T 1 T 1	2	10	105
14.		Rathod, P.J and	International Journal	3	12	195-
		Vakharia D. N.	of PlantPhysiology			204
	Fusarium oxysporium f.		and Biochemistry			
	spcicerii.					
15.		Rathod, P.J and	International Journal	5	1(4)	49-
	phenolics pattern in wilt	Vakharia D. N.	of Plant Protection			53
	infected chickpea.					
2012			1	•		
	Moisture dependent physical	V. P. Sanganiand	International Journal	3	1	51-
	properties of pigeon pea		of Post Harvest			62
	grains of pigeon pea	1.13. Duvulu	Technology and			02
	51 41110		Innovation			
						i
17	Ethno-medicinal wood flore	Drachant D. Dandya		1	5	22
17.	Ethno-medicinal weed flora		View of Space:	1	5	22-
17.	in various crops fields in	B. A. Jadeja., P. J.	View of Space: International	1	5	22- 25
17.	in various crops fields in bharuch district, Gujarat,	B. A. Jadeja., P. J. Rathod and Joshi	View of Space: International Multidisciplinary	1	5	
17.	in various crops fields in	B. A. Jadeja., P. J.	View of Space: International Multidisciplinary Journal of	1	5	
	in various crops fields in bharuch district, Gujarat, India	B. A. Jadeja., P. J. Rathod and Joshi Dhara D.	View of Space: International Multidisciplinary Journal of AppliedResearch.			25
	in various crops fields in bharuch district, Gujarat, India  Effect of different drying	B. A. Jadeja., P. J. Rathod and Joshi Dhara D. M.T.Kumpavat	View of Space: International Multidisciplinary Journal of AppliedResearch. Gujarat Agricultural	37	5	25
	in various crops fields in bharuch district, Gujarat, India  Effect of different drying	B. A. Jadeja., P. J. Rathod and Joshi Dhara D.	View of Space: International Multidisciplinary Journal of AppliedResearch.			25

19. Drying Characteristics of Rose Flowers   Mahendrasinh T. Kumpavat and D.M. Vyas		flowers		RES.J.)			
Sumpavat and D.M.Vyas   Engineering(JAE)   Sumpavat and D.M.Vyas   View of Space:   1   5   26	19.	Drying Characteristics of	Jaydipsinh B. Raol,	Journal of	50	1	39 -
D.M. Vyas   D.M. Vyas   D.M. Vyas   D.M. Vyas   D.M. View of Space; I   5   26   26   28   D.M. Jadeja, P.J. Rathod and Joshi Dhara D. Research   D.M. View of Space; I   5   26   28   D.M. View of Space; I   5   26   28   D.M. Jadeja, P.J. Rathod and Joshi Dhara D. Research   D.M. View of Space; I   5   26   28   D.M. View of Space; I   5   26   D.M. View of Space; I   5		Rose Flowers	Mahendrasinh T.				46
20. Weed flora of rice crop field in Gujarat region			Kumpavat and	Engineering(JAE)			
field in Gujarat region    Sample   A.   Jadeja, P.J.Rathod and Joshi Dhara D.			•				
P.J.Rathod and Joshi Dhara D.   Development and   P.J.Rathod and Joshi Dhara D.   Development and   P.J.Rathod   P.J.Rat	20.		Prashant R. Pandya,	View of Space:	1	5	26-
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cooking quality of dhal  V. M. Bhatt, P. R.  Davra and D. K. Antala  P. R.  Engineering  D. K. Antala  P. J. and Mandavia, bioscience  To purity and diversity in isoenzyme a-Esterases of ten pearl millet hybrids (Pennisetumglaucum  M. K  Biological Engineering  P. J. and Mandavia, bioscience  M. K  To purity and diversity in isoenzyme a-Esterases of ten pearl millet hybrids (Pennisetumglaucum  J.M.Parmar, K.M. International journal 2 5 61-	20.	, <del>.</del>			′		
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30. Effect of Urea and Zinc J.M.Parmar, K.M. International journal 2 5 61-		1 -					
	30.	·	J.M.Parmar, K.M.	International journal	2	5	61-
	L	tretement on Biochemical	*				64

	components of guava fruits	P.J.Rathod	improvement			
	Cv Bhavnagar Red					
31.	Effect of foliar spray of	J.M.Parmar, K.M.	Advanced Research	2	5	140-
	Urea and zinc on growth	Karetha and	journal of crop			143
	and flowering attributes of	P.J.Rathod	improvement.			
	Guava cv. Bhavnagar red.					
201	4-15					
32.	Extraction of Enzymes from	Ashish Joshi, M.N.	International Journal	4	8	451-
	Potato Peels Substrate using	Dabhi and	of Current			458
	Bacillus subtilis	RavalKashyap.	Microbiological.			
			Applied Science			
33.	Extraction of oleoresin from	P.C. Balani, Y.B.	Green Farming. An	5	4	648-
	rotten onion by supercritical	Kalnar, D.M. Vyas	International Journal			652
	CO <sub>2</sub> extraction method	and S.H. Suthar	of Applied			
			Agricultural &			
			Horticultural			
			Sciences			
34.	Studies on drying	M.T. Kumpavat, J.B.	Int. J. Postharvest	5	1	64-
	characteristics for gerbera	Raol,	Technology and			80
	flowers	V.K. Chandegara and	Innovation			
		D.M. Vyas				
35.	Firmness Evaluation of	Dhamsaniya N. K.,	International Journal	3	2	15-
	Bottle Gourd using	Ponkia G. N. and	of Food, Nutrition			18
	Penetrometer	Maravaniya S.B.	and Dietetics			

# **Practical Manual Prepared**

Sr. No.	Subject	Author	Semester				
2011-12							
1.	Practical Manual : Engineering	V. P. Sangani and	3 <sup>rd</sup> - B. Tech.				
	Properties of Biological Materials and	P. R. Davara	(Agril. Engg.)				
	Food Quality (APE-201)						
2012-13	2012-13						
2.	Practical Manual : Crop Process	V. P. Sangani,	4 <sup>th</sup> - B. Tech.				
	Engineering (APE-202)	P. R. Davara and	(Agril. Engg.)				
		D. K. Antala					
2013-14		1					
3.	Dairy and Food Engineering (PFE-301)	M. N.Dabhi and	5 <sup>th</sup> - B. Tech.				
		H. R.Sojaliya	(Agril. Engg.)				
4.	Practical Manual: Drying and Storage	P. R. Davara,	6 <sup>th</sup> - B. Tech.				
	Engineering (APE-304)	V. P. Sangani and	(Agril. Engg.)				
		D. K. Antala					
2014-15							
5	Practical Manual: Food Packaging	S.P.Cholera,	7 <sup>th</sup> – B.Tech.				
	Technology (PFE-401)	H.R.Sojaliya and	(Agril. Engg.)				
		BanseeDevani					

# Research Paper Accepted/ Presented in Conference/Seminar/Workshop/Symposia

Sr.	Title of Paper	Author	Name	Duration	Presented/
No.			ofConference/Seminar/		Accepted
200	0.40		Workshop/Symposia		
	9-10			<u> </u>	
1.	Kelani Kapni Pachhinu			24-	Presented
	J 1		Shakbhaji ma Processing ane Nikas"	25/05/2009	
	Processing	Davara	National Seminar on "Novel	10.20/	D
2.	Fluidized bed drying of Osmotically dehydrated		Dairy & Food Products of the	19-20/ 09/2009	Presented
	pineapple slices.	R.P. Patel,	Future"	09/2009	
	pineappie snees.	V.M. Bhatt	T dtd1c		
		and A.K.			
		Varshney			
3.	Packaging of materials fr		XLIV ISAE Annual	28-30/01/	Presented
	safe storage of coriander	D.,	Convention & Symposium	2010	
	seeds against cigarette	A. K.	IARI, New Delhi		
	bettle	Varshney and			
	G 11	K. K. Jain	77.77	20.20.01.1	
4.	Studies on storage of	2		28-30/01/	Presented
	3	K., S. P.	Convention & Symposium	2010	
	garlic powder	Cholera, A.S. Otari and V.	IARI, New Delhi		
		P. Sangani			
201	0-11	1. Sangam	<u> </u>		
5.		Sujit B.C., P.J.	International seminar & expo	03-	Presented
٥.		Rathod,	65th otai annual convention,	05/12/2010	Tresented
	predicting oil content of	· ·	oil fats and oleo chemicals."	00, 12, 2010	
	samples of groundnut	and			
		J.B.Mishra			
201	1-12				
6.	Agro bacterium mediated	,	International conference on	17-	Presented
	genetic transformation of		plant science in post genomics	19/02/2011	
	groundnut cultivars using		year . Sambalpur University in		
	PR-10 gene for enhancing	P.J.Kathod	association with the Society		
	tolerance to salinity stress		for Plant Physiology and Biochemistry, New Delhi		
7.	Physicochemical	N. K.	46 <sup>th</sup> Annual Convention of	27-	Presented
′ ·		Dhamsaniya	ISAE	29/02/2012	1 Tesellieu
	Banana Fruits of Grand			27/02/2012	
	Naine Cultiver	A. K.			
	-	Varshney			
		·			

8.	Thin Layer Drying Study on Foamed Anola Pulp	Kachhadia R. A., B. L. Jani, B.P. Budharani, R. S. Godhani	46 <sup>th</sup> Annual Convention of ISAE	27- 29/02/2012	Presented
		and D. M. Vyas			
201	2-13	v yas			
9.	Studies on process development for quality	B. L. Jani, D. M. Vyas,	47 <sup>th</sup> ISAE Annual Convention of ISAE held at Acharya	28- 30/01/2013	Presented
	papain	J. B. Sojitra, R. A. Kachhadia, and R. S. Godhani	N.G.Ranga Agricultural University, Hyderabad		
10.	Non-Thermal Food Processing using Irradiation Techniques	A.K Varshney.D.M .Vyas , PJ Rathod	RashtriyaVaigyanik Sangoshti" krishi, khad aevam nabhkiya prodhogiki bhumikaye BARC and CAET, JAU, Junagadh	14 -15/02/ 2013	Presented
	3-14				
11.	Role of women in Agro- processing	M N Dabhi	National Seminar on Woman Farmers at CAET, JAU, Junagadh	04-06/02/2014	Presented
12.	Effect of osmo-freeze drying on quality of sapota powder		International Conference on Emerging Food Safety Risks: Challenges for Developing Countries at NIFTEM Campus, Kundli, Sonepat, Haryana, India	09- 11/01/2014	Presented
13.	Preparation of honey based herbal banana powder by osmo-air drying.		International symposium on	16- 18/02/2014	Presented
14.	Agriculture: Climate Change Impact on Crop Water Requirements in South Saurashtra Region of Gujarat State.	Rathod and		2013	Presented

15.	for the Coastal Belt Area of Saurashtra.	Pankaj J. Rathod, Hiren P. Patel, Popat B. Vekariya, Rajni J. Patel and Dhaval M. Paradava	Change Impacts on Water Resources Systems	2013	Presented
16.	Climate Change Impact on Rainfall in Junagadh District of Gujarat State, India	Pankaj J.	National Seminar On Climate Change Impacts on Water Resources Systems	2013	Presented
201	4-15	_		1	
17.	Catalyzed role of value addition and processing industries in the arena of climate change	S. P. Cholera, V. K. Chandegara, J.N. Nandasana, K.C. Patel, M.T.Kumpavat, and M.N. Jethva	Management & Climate Smart Agriculture Centre of Excellence on Soil & Water	13- 14/02/2015	Presented
18.	Climate Change and Cement Manufacturing Industries	V.K.Chandegar a, S. P. Cholera, J.N. Nandasana, K.C. Patel and M. T. Kumpavat,	do	do	Presented
19.	Effect of Climate Change on Import and Export of Food Products	V.A.Naliapara M.H.Jethva and S. P. Cholera	do	do	Presented
20.	Shakbhaji ni kapani pachhini prakriyao	J.N. Nandasana, V.K. Chandegar and D.M. Vyas		02/01/2015	Presented
21	Effect of Blanching on Quality of Aloe Vera Fortified Lime Marmalade	N. Manda Devi, V.K.Chandega ra and Bansee Devani	National seminar on "Emerging trends in food quality and safety" held on at College of Food Processing Technology and Bio-Energy, A.A.U., Anand	15- 16/01/2015	Presented

22	Novel edible coating for enhancing shelf-life and improving postharvest quality of Fruits and Vegetables	and V K Chandegara	National seminar on "Emerging trends in food quality and safety" held at College of Food Processing Technology and Bio- Energy, Anand Agricultural University, Anand,	15- 16/01/2015	Presented
23	Studies on Effect of Slice Thickness and Temperature on Drying Kinetics of Kothimbda (Cucumiscallosus) and its Storage	D.K. Gojiya and D.M.Vyas	National Seminar on Hi-tech Horticulture for Enhancing Productivity, Quality and Rural Prosperity	19- 20/01/2015	Presented
24	Plastic packaging waste impact on climate change and its mitigation	Chandegara, V. K., S. P.Cholera, J.N Nandasana, M. T. Kumpavat and K. C. Patel	National Seminar on Water management and Climate Smart Agriculture	13- 14/02/2015	Presented

# **Training/Event Organised**

Sr. No.	Title of Training/Event	Period (From to )	Beneficeries
2010-11		L	
1.	Practical Training on Mango Canning for Kesar Mango	1st June to 10th June, 2010	UG/PG Students, Mango Growers of Saurashtra Region, and Entrepreneurs.
2011-12			1
2.	Practical Training on Mango Canning for Kesar Mango	1 <sup>st</sup> June to 10 <sup>th</sup> June, 2011	UG/PG Students, Mango Growers of Saurashtra Region, and Entrepreneurs.
2012-13			1
3.	Practical Training on Mango Canning for Kesar Mango	1st June to 10th June, 2012	UG/PG Students, Mango Growers of Saurashtra Region, and Entrepreneurs.
2013-14			
4.	Practical Training on Mango Canning for Kesar Mango	1st June to 10th June, 2013	UG/PG Students, Mango Growers of Saurashtra Region, and Entrepreneurs.
5.	Processing and value addition of Cereal, pulses and spices.	25/7/2014	38
6.	Processing and value addition of Cereal, pulses and spices.	07/11/2014	18 (Tribal Farmers/Farm women of vil. Jambur Ta.: Talala)
2014-15			
7.	Practical Training on Mango Canning for Kesar Mango	1st June to 10th June, 2014	UG/PG Students, Mango Growers of Saurashtra Region, and Entrepreneurs.
8.	Processing and value addition of Soyabean, pigeon pea and cereals.	11/02/2015	32
9.	value addition	12-14 March,2015	7
10.	Technology Demonstration Fair	23 March, 2015	About 400 farmers

# Award Received /NET, ARS Qualified

Sr. No.	Particulars of award/NET/ARS	Awarded by	Name /No. of Faculty	Year
2009	-10		racuity	
1.	NET Qualified	-	2	2009
2	Kejriwal Award for Best Article of Interest to the Industry for the article "Effect of wax coating & packaging at low temperature on the storage behaviour of kesar mango" (Jointly Written) published in the Nov-Dec. 2008 issue of Indian Food Packer.	given by India Food Packers Association at Banglore on Date 19-12-2009. The award carrying a	Prof. D.M.Vyas	2009
2.		Anand Agricultural University, Anand	Dr. V.K.Chandegara	2009

# **BOOKLET/LEAFLET PUBLISHED**

Sr. No.	Title	Author	Booklet/ Leaflet/Folder etc.	Language
2009	)-10		ctc.	
1	Value addition by processing of farm product	Department	Leaflet	Gujarati
2	Sapota Grader	Department	Leaflet	Gujarati
2010	) <del>-</del> 11			
3	Status Report of Onion Storage and Dehydration Industry in Gujarat	Dabhi M. N., A.K. Varshney, K. K. Jain, D.M. Vyas and J.N. Nandasana	Booklet	English
2011			I	
4	Cumin Cleaner cum Grader	P. R. Davara, M. N. Dabhi, A. K. Varshney, D. M. Vyas and K. R. Jethva	Booklet	English
5	On Farm Fruit Grader	P. R. Davara, M. N. Dabhi, A. K. Varshney, D. M. Vyas and R. U. Shah	Booklet	English
6	Status Report of Onion Storage and Dehydration Industry in Gujarat	M. N.Dabhi, A.K. Varshney, K. K. Jain, D.M. Vyas, and J.N. Nandasana	Booklet	English
2012	-13			
2013	-14			
7	Research Achievements	A. K. Varshney, M. N. Dabhi and P. R. Davara	Booklet	English
8	Ph.D. and M.Tech. Theses of Processing & Food Engineering (2005-2012)	A. K. Varshney, M. N. Dabhi and D.M.Vyas	Booklet	English
9	Sapota Cleaning Machine	Department	Leaflet	Gujarati
10	Fruit Grader	Department	Leaflet	Gujarati
2014	l-15		ı	
11	Valuable Research Recommendations on Food Processing and Value Addition	A.K.Varshney and P.J.Rathod	Booklet	English

# **OTHER IMPORTANT PUBLICATION**

Sr. No.	Title	Author	Booklet/ Leaflet/Folder etc.	Language
1	Research Digest of AICRP on Post Harvest Technology (1980-90)	Department	Booklet	English
2	Post Harvest Profile of Groundnut (1999)	A.K. Varshney, S.H. Akbari; J.N. Nandasana V. M. Bhatt and R. D. Dhudashiya.	Booklet	English
3	Studies on Groundnut Bruchid(Caryedon Serratus Fab.)	A.K.Varshney, V. M. Bhatt, S.H. Akbari; and J.N. Nandasana	Booklet	English
4	Status of Agro Processing Industries in Gujarat	A.K. Varshney, J.N. Nandasana, S.H. Akbari; R.D. Dhudashiyaand V.M. Bhatt	Booklet	English
5	Post Harvest Profile of Coriander Dhal	A.K.Varshney, J.N. Nandasana and S. H. Akbari	Booklet	English
6	Post Harvest Profile of Groundnut	A.K. Varshney,S.H.Akbari, J.N. Nandasana,V. M. Bhatt and R. D. Dhudashiya.	Booklet	English
7	Research Achievements	A. K. Varshney,S.H.Akbari D. M. Vyas, V.M.Bhatt J.N. NandasanaandA.L.Vadher	Booklet	English
8	Research Achievements	M.N.Dabhi, A. K. Varshney,S.H.Akbari V.K.Chandegara, D.M.Vyas J.N. NandasanaandK.K.Jain	Booklet	Gujarati
9	Post Harvest Profile of Aloe Vera	V.K.Chandegara, A. K. Varshney,M.N.Dabhi, D.M.Vyas, J.N. NandasanaandK.K.Jain	Booklet	English
10	ABSTRACT: B.Tech. and M.Tech. (Agric. Engg.) Project Report (gricultural Process and Food Engineering/Post Harvest Technology (1988-2000)	A. K. Varshney, D.M. Vyas and J.N. Nandasana,	Booklet	English

11	ABSTRACT: B.Tech. andM.Tech. (Agric. Engg.) Project Report (Agricultural Process and Food Engineering/Post Harvest Technology (1988-2003)	A. K. Varshney,D.M.VyasJ.N. Nandasana,V.P.Sangani and S.P.Cholera	Booklet	English
12	Abstract :M.Tech. Theses and B.Tech. Dissertation of agricultural Process and Food engineering (1988-2004)	A. K. Varshney, D.M. Vyas, J.N. Nandasana, S.H. Akbari, V.P. Sangani and S.P. Cholera	Booklet	English
13	Important points for Onion Storage	Department	Folder	Gujarati
14	Feed Block Making Machine	Department	Folder	Gujarati
15	Agro Processing Centre	Department	Folder	Gujarati
16	Agro Processing Centre- Fareni	Department	Folder	Gujarati
17	Success Story	Post Harvest Technology Centre, Junagadh	Booklet	English