


Personal Details

Name	Dr.VEDPRAKASH DEVRAO SURVE	
Designation	Associate Professor and Head of Dept.FBM	
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Academic Qualifications

Degree	Specialization	University	Year of Passing
Ph. D. (Tech)	Food Engg. & Tech.	Institute of Chemical Technology	Feb., 2017
M.Tech (Food Sci.)	Food Science	M.K.V. Parbhani	1989
B. Tech (Food Sci.)	Food Science	M.K.V. Parbhani	1986
Additional Qualification (if any): Additional Degree/Diploma/N ET/SET			

Professional Experience

Stream	Years	Stream	Years
Teaching	34 Years	Research	34 Years
Extension	34 years	Administration	19 Years

Area of Research/Interest

Post Harvest and Food Biotechnology , Food Microbiology, Food Business Management

Research Guidance

Degree	No. of Student & Guided
M.Sc./M.Tech	15
Ph. D.	1+1

Research Accomplishments (Recent Ten Most Important Publications)

Sr.No	Title	Journal	ISSN/ISBN	NAAS Rating
1.	Tenderization of chevon by papain and trypsin treatments (2003) 40, No.3.	J. Food Sci. Technol	ISSN 0975-8402	9.12
2.	Moisture adsorption isotherms of ground turmeric at different	J. Food Sci. Technol	ISSN 0975-8402	9.12

3.	Studies on dehydration of carrot (<i>Daucuscarota L.</i>) (2003) 40, No. 4.	J. Food Sci. Technol	ISSN 0975-8402	9.12
4.	Effect of germination of Indian and African sorghum grains (1990) 27, 347	Indian Journal of Nutrition and Dietetics	ISSN 0022-3174	4.21
5.	Effect of aging on quality of chevon (2003) 40, No. 5.	J. Food Sci. Technol	ISSN 0975-8402	9.12
6.	Effect of chilling, freezing and frozen storage on quality of chevon. (2007) 44: 174-177	J. Food Sci. Technol	ISSN 0975-8402	9.12
7.	Studies in the rheological behavior of wheat batter prepared from fermented wheat grains (2013), Vol- 1, Issue- 12(I).	Acme International Journal of Multidisciplinary Research	ISSN 2068-259X	8.57
8.	Studies in the rheological behavior of wheat batter prepared from fermented wheat grains used to prepare traditional Indian food product namely <i>kurdi</i> and <i>seera</i> (2014),38(1),75-86.	The Annals of the University Dunare a de Jos of Galati, Fascicle VI - <i>Food Technology</i>	ISSN 2068-259X	6.23
9.	. Novel Covid-19 pandemic and its impact on food safety(2020), 252(CCXLII)	.B. AadharInternational Peer Reviewed Indexed Research Journal	ISSN; 2278-9308:74-76.	7.675
10.	Studies in rheological behaviour of rice flour dough prepared with varied amount of water – Used to prepare extruded products and rice cakes(2014)	International Journal of Agricultural and Food Science, 4(1): 31-35.	ISSN: 2249-8516	5.6

Credentials:

Particulars	Numbers	Particulars	Numbers
Research Articles	28	Popular Articles	28
Books / Booklets	04	Book Chapters	14
Research/Technology Recommendations	01	Varieties Developed	NA
Patents	NA	Abstracts Published	28
Technical Publication	14		

Significant Achievements (Top Five)

Patent/IP/Technologies/ Varieties/Machineries Developed / Methodologies/ Recommendations	Year
1. Studies on phytochemical properties and processing Technology of selective wild vegetables	2024
2. Production of nutrabeverage by fermentation of mahua flower (<i>Madhuca</i>	2023

Indica) extract	
3. Studies on Development of Wine Produced from Pomegranate (<i>Punica Granatum</i> L.) Fruit Juices.	2022
4. Evaluation of Sauvignon Blanc and Manjari Naveen wines.	2021
5. Molecular Characterization of mutated winery yeast by RAPD markers	2019
Externally Funded Projects: Implemented/Handled/Assisted	

Awards/Recognitions (Top Five)

1. Excellence in Teaching award by Society of Agricultural Research and Social Development
2. Best performance in the Team teaching exercise conducted in faculty development program on educational methodology and instructional technology, organized by NAARM, Hyderabad.
3. Fellow certificate issued by Society of Agricultural Research and Social Development for outstanding contributions in the field of Food Science .
4. Excellence in Teaching Award by Society of Agriculture Research and Social Development Certificate ID: ETA1001C Dt.10.01.2019
5. Appreciation letter by Associate Dean & Principal of VDCOAB Latur for commendable and appreciable work in the process of accreditation Dt.20.10.2018.