

Profile

1. Name : **Dr. Namrata Ankush Giri**
2. Designation : **Scientist (Food Technology)**
3. Email : **namrata_cft@yahoo.in**
4. Phone Number: **8975963929**
5. Academic Qualification:

Extension:



- Ph.D. Food Technology
- M. Tech. Food Technology
- B.Tech. Food Science

6. **Joining date in ICAR (dd/mm /yyyy):**01.01.2014

7. **Joining date at ICAR-NRCP, Solapur:** 03.08.2020

8. **Area of Research:** Functional foods, waste utilization, food nutrition, low glycemic foods

9. Publications (Best 10 having high NAAS rating):

- **Giri, N. A.**, Bhangale, A., Gaikwad, N. N., Manjunatha, N., Raigond, P., & Marathe, R. A. (2024). Comparative study on effect of pomegranate peel powder as natural preservative and chemical preservatives on quality and shelf life of muffins. *Scientific Reports*, 14(1), 10307. (**NAAS Score:10.60, IF:4.60**)
- **Giri, N. A.**, Gaikwad, P., Gaikwad, N. N., N, M., Krishnakumar, T., Kad, V., Manjunatha N., Raigond P.& Marathe, R. A. (2023). Development of fiber-enriched muffins using pomegranate peel powder and its effect on physico-chemical properties and shelf life of the muffins. *Journal of the Science of Food and Agriculture*. doi: 10.1002/jsfa.13138. (**NAAS Score:10.13, IF:4.1**).
- **Giri, N. A.**, Gaikwad, N. N., Raigond, P., Damale, R., & Marathe, R. A. (2023). Exploring the Potential of Pomegranate Peel Extract as a Natural Food Additive: A Review. *Current Nutrition Reports*. <https://doi.org/10.1007/s13668-023-00466-z. 1-20>. (**NAAS Score:11.5**)
- Gaikwad, N. N., Kadam, A. A., **Giri, N. A.**, Suryavanshi, S. K., & Marathe, R. A. (2024). Enhancing bioactive compounds retention in pomegranate juice powder through foam mat drying. *Journal of Food Process Engineering*, 47(8), e14707. (**NAAS Score:9.00, IF:3.00**)
- **Giri, N. A.**, Sakhale, B. K., & Krishnakumar, T. (2022). Nutrient composition, bioactive components, functional, thermal and pasting properties of sweet potato flour-incorporated protein-enriched and low glycemic composite flour. *Journal of Food Processing and Preservation*, 46(2), e16244. (**NAAS Score:8.61**)

- **Giri, N. A., & Sakhale, B. K. (2021). Effect of protein enrichment on quality characteristics and glycemic index of gluten free sweet potato (*Ipomoea batatas* L.) spaghetti. *Journal of Food Science and Technology*.1-10, <https://doi.org/10.1007/s13197-021-05257-4>. (NAAS Score:9.12)**
- **Giri, N. A., & Sakhale, B. K. (2021). Effects of incorporation of orange-fleshed sweet potato flour on physicochemical, nutritional, functional, microbial, and sensory characteristics of gluten-free cookies. *Journal of Food Processing and Preservation*, 45(4), e15324. (NAAS Score:8.61)**
- **Giri, N. A., & Sakhale, B. K. (2019). Optimization of whey protein concentrate and psyllium husk for the development of protein-fiber rich orange fleshed sweet potato (*Ipomoea batatas* L.) bread by using response surface methodology. *Journal of Food Measurement and Characterization*, 14 (1), 425-437. (NAAS Score:9.01)**
- **Giri, N. A., Pradeepika, C., & Sajeev, M. S. (2019). Process optimization by response surface methodology and quality attributes of orange fleshed sweet potato (*Ipomoea batatas* L.) vacuum fried chips. *Journal of Food Measurement and Characterization*, 13(3), 2367-2376. (NAAS Score:9.01)**
- **Chintha, P., Giri, N., Thulasimani, K., Sajeev, M. S., & Safiya, S. (2022). Development of low-fat and anthocyanin-rich purple sweet potato vacuum fried chips. *Journal of Food Science*, 87(7), 2894-2907. DOI: 10.1111/1750-3841.16185. (NAAS Score:9.69)**

10. Patent / Technologies / Varieties / Methodologies / System etc. (Five only) :

- Fiber rich muffins fortified with pomegranate peel powder
- Pomegranate peel powder fortified fiber rich cookies
- Pomegranate juice based blended fruit drink
- Pomegranate dried arils fortified millet-based nutria bars
- Low calorie pomegranate fruit drink

11. Awards / Recognitions / Fellowship (Five only) :

- Honored with appreciation certificate for significant contribution in the Special International Assignment for export of irradiated pomegranate to USA during year 2023 and 2024 as follows.
 - First air consignment of pomegranate fruits to USA.
 - Development of sea protocol through static trial for export of pomegranate to USA.
 - Detailed study report on static trials of pomegranate for export to USA
 - First sea shipment of pomegranate export to USA.
- **Best Oral presentation Award** for presentation on “Innovative Use of Pomegranate Processing Waste as a Natural Preservative in Functional Muffins: Enhancing Shelf Life and Nutritional Value” in “International Symposium on Agricultural Engineering Education for Aspiring Youth in Transforming Agriculture” and “Engineering

Innovations for Next-gen Digital Agriculture” from 12-14 November, 2024 organized by ISAE at VNMKV, Parbhani.

- **1st position in Best oral presentation award** for presentation on “Utilization of pomegranate by-product for oxidative and microbial stability of muffins”. In “International conference on Advances in Agriculture and Food System towards Sustainable Development Goals (AAFS-2022)” 22-24 August, 2022 at UAS, Bangalore.
- **1st position in Best oral presentation award** for presentation on “Physico-Chemical Properties of Pomegranate Peel Powder and Its Utilization as Natural Preservative in Muffins”. In “7th International Conference on Opportunities and Challenges in Agriculture, Environmental & Biosciences for Global Development (OCAEBGD-2022)” 29-31 October, 2022 at Don Bosco College of Agriculture, Old Goa.
- **“Best oral presentation award”** for presentation on “Physical, nutritional, sensorial properties and bioactive compounds of low fat sweet potato (*Ipomoea batatas* L.) based gluten-free cookies using maltodextrin as a fat replacer” in International e-Conference on Postharvest disease management and value addition of horticultural crops during 18-20August 2021 organized ICAR-IARI, New Delhi.