

# CURRICULUM VITAE

## PINTU CHOUDHARY

### Address

Indian Institute of Food Processing Technology,  
Ministry of Food Processing Industries,  
, Government of India  
Pudukottai Road, Thanjavur, TN – 613 005, India.

Phone: +91 7500237829

Email :choudharypintu14@gmail.com

Date of Birth: 13.02.1993

## CAREER OBJECTIVES

To pursue a challenging career in food science, where I will have a chance to hone my skills with my existing interest in research and grow with the enriching knowledge provided by the research organisation.

## EDUCATION

- 2017-Onward      **Ph.D. (Food Process Engineering)** : Indian Institute of Food Processing Technology, Ministry of Food Processing Industries, Government of India
- Thesis: Development of liposome based  $\alpha$ -linolenic acid and  $\alpha$ -lipoic acid formulation for food applications
- 2014-2016:      **M. Tech (Food Science and Technology)**: Indian Institute of Food Processing Technology, Ministry of Food Processing Industries, Government of India
- Thanjavur, TN, India
- Thesis: Effect of high intensity ultrasound on quality attributes of Indian curd.
- Percentage marks obtained: 83.5%

2010-2014: **B.Sc. (Food Technology):** College of Agriculture, G. B. Pant University of Agriculture and technology, Pantnagar-263145, Uttarakhand, India

Percentage marks obtained:75.9%

#### **WORK EXPERIENCE:**

- Completed 02 months training in food sample analysis at Centre for Analysis and Learning in Livestock and Food (CALF), National Dairy Development Board (NDDB), Anand.
- Working as Junior Research Fellow since May, 2017 to May, 2018 at Indian Institute of Food Processing Technology, Ministry of Food Processing Industries, Government of India, Thanjavur, TN, India in Department of Science and Technology, Government of India sponsored project entitled “ Design and development of Engineered Nano Food particle. Under Dr. Anadharamakrishnan C.

#### **AWARDS AND HONORS:**

- Awarded **Senior Research Fellow** from **Council of Scientific and Industrial Research** for doctoral research work
- Qualified **ICAR-NET** Examination
- Secured All India Rank 1<sup>st</sup> in **Junior Food Analyst** Examination conducted by FSSAI, India
- Secured 973/8527 Rank in All India **Graduate Aptitude Test in Engineering(GATE)** examination
- Qualified All India **Indian Institute of Technology, Joint Admission Test for M. Sc. (IIT JAM)** examination
- Secured **5<sup>th</sup> All India Rank in Indian Council of Agricultural Research, JRF** examination
- Secured **1<sup>st</sup> Prize on paper presentation** “Rheological and textural property of west Indian dish “dhokla”; In national conference on Whole Grain for Healthy Life, at IICPT, Thanjavur on 16<sup>th</sup> October 2015.
- Got **National Talent Scholarship** from Indian Council of Agricultural Research during undergraduate degree

### DELIVERED LECTURE:

- Delivered lecture on “Food Safety Management” in three days training conducted by IIFPT for empowerment of women entrepreneurship
- Delivered lecture on “Functiona Food, Nutraceutical and Food Fortification” in training program conducted by IIFPT, Thanjavur

### REVIEWER ACTIVITIES

- Reviewer for Envirometal Chemistry letters ; An International Journal (Springer)
- Certified publion reviewer

### PUBLICATION:

#### RESEARCH PAPERS:

- Krishnaraj, P., Anukiruthika, T., **Choudhary, P.**, Moses, J. A., & Anandharamakrishnan, C. (2019). 3D Extrusion Printing and Post-Processing of Fibre-Rich Snack from Indigenous Composite Flour. Food and Bioprocess Technology, 1-11. **(Impact factor 3.1)**
- Sayantani Dutta, **Pintu Choudhary**, Moses JA and Anandharamakrishnan C (2019). Liposome based delivery of  $\alpha$ -lipoic acid for food applications, International Journal of Food Engineering.
- B. Karthika Devi, S. P Kuriakose, A.V.C. Krishnan, **P Choudhary**, A Rawson (2016). Utilization of By-product from Tomato Processing Industry for the Development of New Product. Journal of Food Processing and Technology, 7, 7, 1-8.
- Sunil, C. K., Chidanand, D. V., Manoj, D., **Choudhary, P.**, & Rawson, A. (2018). Effect of ultrasound treatment on dehulling efficiency of blackgram. Journal of Food Science and Technology, 1-10. <https://link.springer.com/article/10.1007/s13197-018-3168-0> **(Impact factor 1.9)**

## BOOK CHAPTERS:

- Patras, A., **Choudhary, P.**, Rawson, A. (2017). Recovery of Secondary Plant Metabolites by Pulsed Electric Field Treatment, In Damijan Miklavcic edited, 'Handbook of Electroporation'. (Springer).
- **Pintu Choudhary**, Priyanga Suriyamoorthy, Moses J. A. & Anandharamakrishnan, C (2019). Bio-composites from food wastes. In Shakeel Ahmed and Saif Ali Chaudhry edited, Composites for Environmental Engineering (Wiley-Scrivener)

## CONFERENCE:

- **Choudhary, P.**, Piyush Kumar Jha, Ashish Rawson (2015). Rheological and textural property of west Indian dish "dhokla". Poster presented at: Whole Grain Healthy Life conference, at IICPT, Thanjavur, India
- Manoj, D., **Choudhary, P.**, Sunil, C. K., Chidanand, D. V., & Rawson, A (2015). Effect of ultrasound on dehulling of black gram. Poster presented at: Whole Grain Healthy Life conference, at IICPT, Thanjavur, India
- Rajput, Ekta., **Choudhary, P.**, Manoj, D., Jaganmohan, R. (2016). Changes in the Chemical Composition and Functional Properties of Jackfruit Varieties. Poster presented at: International Conference on Food and Health for Everybody, Everywhere, 2016, at Indian Dietetic Association, Kilakarai
- **Choudhary, P.**, Mahalakshmi, L., Moses, JA., & Anandharamakrishnan C (2017). Comparative absorption of electrosprayed and spray dried curcumin nanoparticles using ex-vivo everted gut sac technique. Presented Poster at: 26th Indian Convention of Food Scientist and Technologist at CSIR-IICT, Hyderabad
- Mahalakshmi, L., **Choudhary, P.**, Moses, JA., & Anandharamakrishnan C (2017). Nanoencapsulation of  $\beta$ -carotene by electrospraying technique and its effect on controlled release and absorption. Presented Poster at: 26th Indian Convention of Food Scientist and Technologist on held at CSIR-IICT, Hyderabad.
- **Choudhary, P.**, Lavanya, MN., Vijayalakshmi, S., Moses, JA., & Anandharamakrishnan C (2017). Meeting the Market Demand: Spray Dried Palm Jaggery Powder. Presented Poster at: 26th Indian Convention of Food Scientist and Technologist on held at CSIR-IICT, Hyderabad during 7th-9th December, 2017

- **Choudhary, P.**, Dutta, S., Moses JA & Anandharamakrishnan C (2018). Computational modeling of electrospray process for nano encapsulation of food bioactives, Poster presented at: COMSOL Conference, Bangalore
- **Choudhary P.**, Mahalakshmi, L., Sayantani, D., Moses, J. A., & Anandharamakrishnan, C. (2018, August). Nanoencapsulation of curcumin using electrospray: an approach to enhance the water solubility and bioavailability of curcumin. Poster presented at: ICRAFPT'18; International Conference on Recent Advances in Food Processing Technology, Indian Institute of Food Processing Technology, Thanjavur
- Shubham, K., **Choudhary, P.**, Suratha, S., Moses, J. A., & Anandharamakrishnan, C. (2018, August). FUMODROID – a mobile application for prediction of fumigant dosages in warehouse. Poster presented at: ICRAFPT'18; International Conference on Recent Advances in Food Processing Technology, Indian Institute of Food Processing Technology, Thanjavur.
- Shweta, D., **Choudhary, P.**, Moses, J. A., & Anandharamakrishnan, C. (2018, August). Development of process for instant foaming soluble tea and comparison of obtained tea foam with coffee foam. Poster presented at: ICRAFPT'18; International Conference on Recent Advances in Food Processing Technology, Indian Institute of Food Processing Technology, Thanjavur.
- **Choudhary, Pintu.**, Shweta, M.D., Yoha, K S., Moses, JA., Anandharamakrishnan C (2018). Refractance window drying of curd: a novel method for production probiotic powder: Poster presented at 19th World Congress of Food Science and Technology; International Union of Food Science and Technology (IUFoFST, 2018) during 23-27 October, at Mumbai, India
- **Choudhary, Pintu.**, Dutta, Sayantani., Moses, JA., Anandharamakrishnan C (2018). Encapsulation of chia oil in nanoliposome as a source of  $\alpha$ -linolenic acid: Poster presented at: 8th International Food Convention (IFCoN 2018) during December 12-15, 2018 at CSIR-CFTRI, Mysore
- **Pintu Choudhary**, Sayantani Dutta, Moses JA and Anandharamakrishnan C (2019). Liposome based delivery of  $\alpha$ -lipoic acid for food applications, Nutraceutical and Functional Food, Indian Institute of Food Processing Technology, Thanjavur
- **Pintu Choudhary**, Sayantani Dutta, Moses J A, Anandharamakrishnan. C. (2019). Liposome based delivery of  $\alpha$ -linolenic acid and  $\alpha$ -lipoic acid through food system.

Oral Presentation at: ICEF13 International Congress on Engineering and Food, Melbourne, Australia during 23-26 September 2019

### **TRAINING AND WORKSHOP**

- Completed 03 months training at Britannia Industries Ltd, Pantnagar from Jan 2014 – Mar 2014.
- Participated in Lecture-cum-Workshop on Interpretation of Spectral, Chromatographic, Crystallographic and Computational Data of Chemical Systems, 2016, at PRIST University
- Attended one day training organized by Agilant

### **MEMBERSHIP OF PROFESSIONAL BODY**

- Life Member of Association of Food Scientists & Technologist, India
- Life Member of Indian Science Congress , India
- Life member of INSCIAT Food Science and Technology Society, China
- Life member of International Association of Engineers (IAENG)
- Member of India Section of Association of Official Analytical Chemists International
- Member of the Association of Cereal Grain Scientists

### **SUMMARY OF SKILLS:**

- Extensive knowledge on Power Ultrasound Treatment of Food for Microbial safety and extraction.
- Working experience on Spray drier
- Can fully operate Texture analyser (Stable Micro System, UK), Rheometer (Modular Compact Rheometer Anton Paar, MCR 52, Austria), Fibertherm, Fibertec
- Colorimeter, Spectrophotometer, HPLC, Fibertherm, Fibertec, FTIR
- Rotary evaporator (Strike 102, stereoglas, Italy)
- Basic knowledge of microbial analysis
- Basic knowledge of wet chemistry

## SOFTWARE SKILLS:

- MS office, Excel stat
- Design Expert
- Minitab
- SPSS
- COMSOL Multiphysics, ANSYS

## EXTRA-CURRICULAR ACTIVITIES:

- **Social Service:** Experience of three year working in **CHETNA a Delhi based NGO** in University during graduation
- **Hobbies:** Listening to songs, Reading books, Playing football, Yoga
- **Assets:** Willingness to learn, sincere towards work, leader, self-confident and hard working
- **Sports:** 1<sup>st</sup> prize in **Relay Race, Yoga, Kho-Kho, and Shot-put**

## PERSONAL INFORMATION:

<b>Father's name</b>	Mr. Ramlal Choudhary
<b>Gender</b>	Male
<b>Marital Status</b>	Single
<b>Linguistics</b>	English, Hindi

## REFERENCES:

**Dr. C. Anandharamakrishnan,**  
Director,  
Indian Institute of Food Processing Technology,  
Thanjavur, TN – 613 005, India.  
Email: [director@iifpt.edu.in](mailto:director@iifpt.edu.in)

**Dr. Ashish Rawson,**M.Tech., PhD (Ireland)  
Associate Professor,  
Department of Food Safety and Quality Testing,  
Indian Institute of Food Processing Technology, Thanjavur, TN – 613 005, India.  
Email: [ashish.rawson@iifpt.edu.in](mailto:ashish.rawson@iifpt.edu.in); [ashishrawson@gmail.com](mailto:ashishrawson@gmail.com)

**Dr. S.K Sharma,**

Professor & Head

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College of Agriculture, G. B. Pant University of Agriculture and Technology, Pantnagar-

263145, Uttarakhand, India

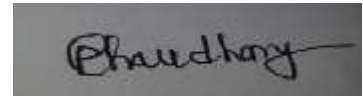
Email: [sksharmajee@gmail.com](mailto:sksharmajee@gmail.com)

**Declaration:**

I hereby declare that the information given by me is genuine to the best of my knowledge and belief.

Place: Thanjavur

Date: 13/07/ 2020



**PINTU CHOUDHARY**