

Dr. SIVASANKARI R, Ph.D., with NET

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Career Objective

Seeking a position where I can utilize my knowledge, abilities, and personal skills while being resourceful, innovative and flexible that offers professional growth along with the organization and to have a growth oriented and challenging career and enhance my experience through continuous learning and teamwork.

Professional Qualification

Degree	Discipline	University	Batch	OGPA
Ph. D.,	Foods and Nutrition	Tamil Nadu Agricultural University	2016-2019	9.49
M. Sc.,	Food Science and Nutrition	Tamil Nadu Agricultural University	2013-2015	9.13
B. Sc.,	Home Science	Tamil Nadu Agricultural University	2009-2013	8.73

Educational qualification

CLASS	BOARD	YEAR	AGGREGATE %
12 th	State Board	2009	82.7
10 th	State Board	2007	85.2

Work Experience

Scheme title / Working Organization	Date of joining	Date of leaving	Nature of work
SRS Institute of Agriculture and Technology, Vedsandur (Affiliated to TNAU)	17.03.2023	Till now	Assistant Professor
“National Agriculture Innovation Fund (NAIF) Scheme of ICAR – Component II” – Agri Business Incubation Centre, National Research Centre for Banana (ICAR- NRCB), Trichy.	11.12.2020	30.04.2021	Senior Research Fellow
Internship at Saskatchewan Food Industry Development Centre (SFIDC) and POS Biosciences, Saskatchewan, Canada.	01.04.2018	30.06.2018	Intern
Saskatchewan Pulse Crop Development Board (SPCDB), Canada scheme on “Development of Innovative High Value Pulse Based Food Products with Enhanced Functional and Nutraceutical Properties for Potential Utilization”, Community Science College and Research Institute, TNAU, Madurai.	16.03.2016	15.08.2016	Senior Research Fellow

DST – SERB, GOI scheme on “ Manufacture of simulated rice analogues from millets using extrusion technology ”, Community Science College and Research Institute, TNAU, Madurai.	09.12.2015	15.03.2016	Senior Research Fellow
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Paper published:

1. **Sivasankari R**, Hemalatha G, Amutha S, Umamaheswari T, Rick Green and Thirukkumar S. 2022. **Physico-chemical, Structural and functional properties of protein concentrate from selected pulses: A comparative study**. Journal of Food Processing and Preservation. (NAAS rating – 8.19).
2. **Sivasankari R**, Hemalatha G, Amutha S, Murugan M, Vanniarajan C and Umamaheswari T. 2019. **Physical and Sensory Properties of Ice Cream as Influenced by Pulse Protein Concentrates**. European Journal of Nutrition & Food Safety. 9(4): 322-328. (NAAS rating – 4.67).
3. **Sivasankari R**, Hemalatha G, Amutha S, Murugan M, Vanniarajan C and Umamaheswari T. 2019. **Extraction of protein concentrates from faba beans**. **International Journal of Chemical Studies**. 2019. 7(3): 3430-3434. (NAAS rating – 5.31).
4. **Sivasankari R**, Hemalatha G, Kanchana S, and Umamaheswari T. 2017. **Standardization and evaluation of probiotic shrikhand**. **International Journal of Current Microbiology and Applied Sciences**. 2019. 6(11): 41-47. (NAAS rating – 5.31).
5. **Sivasankari R¹**, Kanchana S², Hemalatha G³ and Esakkimuthu M⁴. 2016. **Standardization and Evaluation of osmotically dehydrated pineapple**. **Advances in life sciences**. 5 (17). 6730-35. (NAAS rating – 3.56)

Popular articles

- R. Sivasankari, T. Umamaheswari, G. Hemalatha, S. Kanchana, N.O. Gopal and G. Pushpa. **Standardization and Evaluation of Probiotic enriched papaya Shrikhand**. Beverage and Food world. 42 (12), 19-20.
- R. Sivasankari and G. Hemalatha. “**Ooho**” – **Edible water bottle**. Kisan world.

Additional qualifications

- **Reviewer** in the Journal Biomass Conversion and Bio refinery and Journal of Food Measurement and Characterization.
- **Member** in the Nutrition Society of India (NSI)

Achievements

- **“BEST OUTGOING STUDENT AWARD”** for excellence in academics during Doctoral Programme.
- **“PROFESSOR S.SUNDARARAJAN AND FAMILY AWARD”** for securing Highest OGPA above 9.0 and Excellence in Co-curricular activities in Doctoral programme.
- **“HOME SCIENCE COLLEGE TEACHERS AWARD”** for the Best Outgoing student Ph.D. (Food Science & Nutrition) securing highest OGPA in all subjects.
- **“BARREDDY AND KAMIREDDY AWARD”** for securing highest OGPA in Post graduate Programme.
- **UGC NET - JRF** Fellowship for Doctoral degree programme.
- **Best Oral Presentation** Award in National Conference conducted by Gandhigram Rural Deemed University, Dindigul.
- **First prize in paper presentation** – Food Explore conducted by TNAU, Coimbatore.
- **Third prize in Essay Competition** - Regional Work Shop on Preventing Grain Loss: Scientific Approach, TNAU, Coimbatore.
- **First prize in Quiz** competition - FoodOmics’14 conducted by SRM University, Chennai, Home fest conducted by Gandhigram Rural Institute, Dindigul and Fit Fest’2017 Conducted by American College, Madurai.

Academic projects

UNDER GRADUATE

Title: Osmotic dehydration of flavored pineapple

Description:

- Osmotic dehydration is one of the drying techniques to improve the keeping quality of fruits. The addition of flavours (sweet and spiced) makes the product more acceptable.

POST GRADUATE

Title: Probiotic enriched fruit based shrikhand

Description:

- Probiotics are beneficial microbes which help to improve the gut health. The fruits along with probiotics make the product palatable and provide better nutrition.
- Fruit based shrikhand were developed using selected probiotics and its shelf life were determined using Sensory and Microbial parameters.

DOCTORAL DEGREE

Title: Extraction of pulse protein concentrate and its application in functional food product development.

Description:

- Pulses are good source of proteins but the digestibility will be decreased due to the presence of anti-nutritional factors. The process of protein isolation from pulses will decrease the anti-nutritional factors and enhance the digestibility. Pulse protein concentrates acts as substitute for dairy proteins, soy etc., and also cheaper in cost.
- Functional food products were formulated from the extracted pulse proteinconcentrates and its physico-chemical, functional and sensory parameters were analyzed. The developed products were adopted for Commercialization.

Other Certificates

- Finished diploma in bakery and confectionary course.

Extra-curricular activities

- National Cadet Corps and Got “B” & “C” certificate.
- Conducted various National and International Conference and Seminar.

Personal Information

Name	:	Sivasankari R
Father's Name	:	Ruckmangathan A
Husband Name	:	Keerthivasan A
Address	:	5/148, Royal Lakshmi Nagar, Udumalpet – 642 126
Date of Birth	:	13-11-1992
Marital status	:	Married
Language Known	:	Tamil, English

Declaration

I hereby declare that the above written particulars are authentic as per my knowledge and belief.

Date: 29/04/2023
Place: Udumalpet.

SIVASANKARI R