

# CURRICULUM VITAE

**DR. HEMANTA CHUTIA**

Contact number: 7896548807

E-mail: [hchutia@rgu.ac](mailto:hchutia@rgu.ac) & [hemantainspire@gmail.com](mailto:hemantainspire@gmail.com)

Address: 307, B Block, The Assam Royal Global University, Guwahati, Assam



## ACADEMIC PROFILE

Degree/Exam	Years	Selection Process	Board/University	Performance (CGPA)
<b>Ph. D.</b> (Food Engineering & Tech.)	2023	DST_INSPIRE Award, Govt. of India	School of Engineering, Tezpur (Central) University	9.75 out of 10 (Coursework) (Highest marks)
<b>M. Tech.</b> (Food Engineering & Tech.)	2016 - 2018	GATE_AICTE, Govt. of India		9.63 out of 10 (Gold Medallist)
<b>B. Tech.</b> (Food Engineering & Tech.)	2012 - 2016	All India Engineering Entrance Exam.		8.59 out of 10 (Distinction)
<b>Others</b>				
<b>NET</b>	2017	University Grants Commission, India		Qualified For Assistant Professor
<b>GATE-XE</b> (Food Technology)	2016	IISC, Bengaluru on behalf of MHRD, Govt of India		All India Rank-149

## AWARDS/ ACHIEVEMENTS

- Selected for **Common Wealth Scholarship** tenable at the University of Reading, United Kingdom (2023-2024) (**Not Availed**).
- Selected for **Innovation in Science Pursuit for Inspired Research (INSPIRE)**, DST, Govt. of India award, (2019-2024) to pursue Ph.D. (**Availed**).
- Selected for All India Council for Technical Education (AICTE) - **National Doctoral Fellowship** program at the Institute of Chemical Technology, Mumbai. (2019-2022) (**Not Availed**).
- Selected as one of the fifteen best Abstracts for Oral Presentation at **International Conference** organized by Forest Research Institute, Dehradun and Association of Carbohydrate Chemists and Technologists India (ACCTI) on 04-05<sup>th</sup> December 2021
- **Best Poster Presentation Award** in Novel Approaches in Food Engineering /processing at 27<sup>th</sup> Indian Convention of Food Scientists and Technologists organized by Association of Food Scientists & Technologists (India).
- **Gold medallist** M. Tech. (2016-2018) Food Engineering & Tech. Department, Tezpur University (First Rank holder)
- **Reviewer Award certificate** of Elsevier (LWT, Food and Bioproducts Processing), Wiley (Journal of Food Processing and Preservation, Journal of Food Process Engineering) published Journals.

## PUBLICATION(s)

### Peer Reviewed Journals:

1. Begum, F., **Chutia, H.**, Bora, M., Deb, P., Mahanta, C. L. (2024). Characterization of coconut milk waste nanocellulose based curcumin-enriched Pickering nanoemulsion and its application in a blended beverage of defatted coconut milk and pineapple juice. *International Journal of Biological Macromolecules*, 129305 (IF: 8.2) (Accepted).
2. Gayary, M. A., Marboh, V., Mahnot, N. K., **Chutia, H.**, & Mahanta, C. L. (2023). Characteristics of rice starches modified by single and dual heat moisture and osmotic pressure treatments. *International Journal of Biological Macromolecules*, 127932 (IF: 8.2).
3. **Chutia, H.** & Mahanta, C. L. (2023). Clean label physical conjugates of protein-based bio-emulsifiers for food applications. *Food Chemistry Advances* (Accepted).
4. **Chutia, H.**, Sharma, M., Das, M. J., & Mahanta, C. L. (2023). Properties of dietary fibre from passion fruit seed obtained through individual and combined alkaline and ultrasonication extraction techniques. *Waste and Biomass Valorization* (IF: 3.2).
5. Kaur, J., Borah, A., **Chutia, H.**, & Gupta, P. (2023). Extraction, modification and characterization of native litchi seed (*Litchi chinesis*) starch. *Journal of The Science of Food and Agriculture* (IF: 4.1).
6. **Chutia, H.**, & Mahanta, C. L. (2023). Kinetics and thermodynamics studies on thermal degradation of differently treated starch nanoparticles and estimation of the OH groups and H<sub>2</sub>O content on particle surface. *Journal of Applied Polymer Science*, 140(6): e53454. (IF: 3.125).
7. Sarma, O., Kundlia, M., **Chutia, H.**, & Mahanta, C. L. (2023). Processing of encapsulated flaxseed oil-rich banana-based (*Dwarf cavendish*) functional fruit leather. *Journal of Food Process Engineering*, 46(4): e14282 (IF: 2.98).
8. Eldiehy, K. S., Bardhan, P., Borah, D., Rather, M. A., **Chutia, H.**, Bhagya Raj, G. V., ... & Deka, D. (2022). Optimization of nutrient composition for enhanced microalgal biomass and macromolecules using RSM: An integrated approach towards improving microalgal biodiesel feasibility. *Journal of Applied Phycology*, 34(6): 2869-2882 (IF: 3.404).
9. Rohilla, S., **Chutia, H.**, Marboh, V., & Mahanta, C. L. (2022). Ultrasound and supercritical fluid extraction of phytochemicals from purple tamarillo: Optimization, comparison, kinetics, and thermodynamics studies. *Applied Food Research*, 2(2): 100210.
10. Noorain, R. T., & **Chutia, H.** (2022). Fuzzy Logic Based Sensory Evaluation of Black Rice Porridge: A Study of Composition for Determining Suitable Ratio of Constituents. *Research Journal of Agricultural Sciences (An International Journal)*, 13(6): 1714–1720 (UGC CARE list).
11. **Chutia, H.**, & Mahanta, C. L. (2021). Properties of starch nanoparticle obtained by ultrasonication and high-pressure homogenization for developing carotenoids-enriched powder and Pickering nanoemulsion. *Innovative Food Science & Emerging Technologies*, 74: 102822 (IF: 7.104).
12. Das, A., Bora, B. N., **Chutia, H.**, & Mahanta, C. L. (2021). Processing of minerals and anthocyanins-rich mixed-fruit leather from banana (*Musa acuminata*) and sohiong (*Prunus nepalensis*). *Journal of Food Processing and Preservation*, 45(9): e15718 (IF: 2.609).
13. **Chutia, H.** & Mahanta, C.L. (2021). Influence of cold plasma voltage and time on quality attributes of tender coconut water (*Cocos nucifera l.*) and degradation kinetics of its blended beverage. *Journal of Food Processing and Preservation*, 45(4): e15372 (IF: 2.609).
14. **Chutia, H.** & Mahanta, C.L. (2021). Green ultrasound and microwave extraction of carotenoids from passion fruit peel using vegetable oils as a solvent: Optimization, comparison, kinetics, and thermodynamic studies, *Innovative Food Science & Emerging Technologies*. 67: 102547 (IF: 7.104).

15. **Chutia, H.**, Mahanta, C. L., Ojah, N., & Choudhury, A. J. (2020). Fuzzy logic approach for optimization of blended beverage of cold plasma treated TCW and orange juice. *Journal of Food Measurement and Characterization*, 14: 1926-1938. (IF: 3.4).
16. **Chutia, H.**, Kalita, D., Mahanta, C.L., Ojah, N. & Choudhury, A.P. (2019). Kinetics of inactivation of peroxidase and polyphenol oxidase in tender coconut water by dielectric barrier discharge plasma, *LWT-Food Science & Technology*, 101: 625-629. (IF: 5).
17. Sasikumar, R., **Chutia, H.**, & Deka, S. C. (2019). Thermosonication assisted extraction of blood fruit (*Haematocarpus validus*) juice and process optimization through response surface methodology. *The Journal of Microbiology, Biotechnology and Food Sciences*, 9(2), 228-235 (IF: 0.9).
18. Borah, A., **Chutia, H.**, Balasubramanian, S., Mahanta, C. L. (2019). Role of Food Extrusion in Development of Healthy Food Products: A Review, *Acta Scientific Nutritional Health (ASNH)*, 39-44. (IF: 0.819).

#### Book Chapter:

- Sarmah, M., **Chutia, H.**, Kumar, C.J. (2024). A Transformer-based Approach for Fruit Spoilage Identification: A Springer book series Lecture Notes in Networks and Systems
- Bora, R., Swagiary, B., Nath, P., Ghosh, T., **Chutia, H.** (2024). Sustainable Materials for Food Packaging and Preservation, Elsevier Published. (ISBN: 9780443135675).
- Bora, R., **Chutia, H.**, Changmai, M. M., Mahanta, C.L., Katiyar, V., & Ghosh. (2023). Agro-Waste derived Biopolymers and Bio-composites: Innovations and Sustainability in Food Packaging. Natural fibers-based Composite for Food Packaging. Wiley-Scrivener.
- **Chutia, H.**, Dhar, R. & Hazarika, M. K. (2018). Study of Swelling Kinetics of Chhana Ball During Cooking in Hot Water and Model Development. Innovations In Food Processing Technologies (New India Publishing Agency (NIPA)) (ISBN 9386546515).

#### Patent Filed

- Invention entitled "Development of Shelf Stable Passion Fruit Based-Beverage Enriched With Beta-Carotenoid". Patent appl. no. 202431004627, on 23<sup>rd</sup> January, 2024

#### Conference (publications)

- Paper presentation at International Conference organized by NIELIT, 16-17<sup>th</sup> February, 2024
- Paper presentation at National Conference organized by Mizoram University, 25-26/03/2023.
- Paper presentation at International Conference organized by Forest Research Institute Dehradun – India & Association of Carbohydrate Chemists and Technologists India on 04-05/12/2021.
- Poster presentation at International conference organized by Tezpur University and University of Georgia, US, 24-25/06/2021.
- Poster presentation at International Conference organized by Ghani Khan Choudhury Institute of Engineering and Technology, West Bengal, 25-26/03/2021.
- Poster presentation at the 27<sup>th</sup> Indian Convention of Food Scientists and Technologists, 30/01/2020.
- Poster presentation at International Conference organized by Tezpur University, 14-16/02/2019.
- Poster presentation at UGC-SAP sponsored, National Seminar organized by Tezpur University, 27/03/2017.
- Presenting Poster at National Seminar organized by Tezpur University, 9-10/02/2017.

#### WORK EXPERIENCE

- Worked as **INSPIRE Fellow (JRF)** at Tezpur University (8/11/2019 to 7/11/2020). Has been working as **INSPIRE Fellow (SRF)** since 8/11/2020.
- Worked as **Assistant Professor (Contractual)** at “Assam Rajiv Gandhi University of Cooperative Management” Sivasagar, Assam (1/10/2018 to 7/11/2019).

- Worked as a **Junior Research Fellow at North Eastern Hill University**, Tura campus DBT-NER funded project entitled “Value addition of banana (*Musa. Sp*) and creating small scale enterprises of Meghalaya tribal community through minimal processing technology” (July, 2018 to September, 2018).

#### **TRAINING/WORKSHOP**

- One-week **hands-on training program** on Sophisticated Analytical Instrumentation Techniques For Basic Research and Development, sponsored by DST, GOI (24-30/12/2022) at Dibrugarh University.
- Online Elementary **Faculty Development Program** on Material Science and Engineering Approaches for Food System Design, sponsored by ATAL Academy (20-24/12/2021) 2021 at Tezpur University.
- Weeklong Online **Faculty Development Program** on Emerging Areas in Food Engineering and Technology, sponsored by the Ministry of Education (26-30/07/2021) at Tezpur University.
- **Faculty Development Programme** on Exploring Academic and Investigative Dimensions in Food Research, sponsored by NEAST (2-7/11/2020) at Mizoram University.
- Participated **MATLAB, training** programme conducted by T&P Cell, School of Engineering Tezpur University, Assam. AICTE sponsored (23-30/12/0217).
- Participated AICTE-NEQIP sponsored one day **workshop** on Food processing for Enterprise Development on 28/03/2017, organized by Tezpur University, Assam.
- Participated in **Global Initiative of Academic Networks (GIAN)** Course on Energy Management and Renewable Energy Intervention for Industrial Drying (13-24/06/2016) at Tezpur University.

#### **TECHNICAL SKILLS**

- **Computers & Software skills:** Familiar with MATLAB, Origin, Design expert, SPSS.
- **Fields of interest:** Food Process Engineering, Novel Technologies in Food Processing, Product Development, Statistical Methods in Food Processing, Functional Foods and Nutraceuticals, and Food Waste Management.

#### **STRENGTHS**

- Quick learner, Optimistic, Ability to work as an individual as well as in a team, Punctual

#### **DECLARATION**

I hope my credentials and my experience will acquit me credible for a suitable position in your esteemed organization. The information's furnished above are true to the best of my knowledge and belief.

Date: 27/03/2024

Place: Guwahati

(Dr. Hemanta Chutia)