

BIO-DATA

PREETISAGAR TALUKDAR

Qualification: PhD

Chemical Engineering

Indian Institute of Technology, Guwahati

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WORK QUALIFICATIONS

Working as Assistant Professor *in* the Department of FOOD TECHNOLOGY at The ASSAM ROYAL GLOBAL UNIVERSITY, Betkuchi, Guwahati, Assam.

ACADEMIC QUALIFICATIONS

Completed Ph.D. degree in CHEMICAL ENGINEERING (specialization in FOOD ENGINEERING and PRODUCT DEVELOPMENT) from INDIAN INSTITUTE OF TECHNOLOGY, GUWAHATI, Assam.

EDUCATION QUALIFICATIONS

August 2023	Ph.D Department of Chemical Engineering Indian Institute of Technology Guwahati Guwahati, Assam, India
June 2016	M. Tech in Food Engineering & Technology Department of Food Engineering & Technology Tezpur University, Napaam Tezpur, Assam, India
June 2014	B. Tech in Food Engineering & Technology Department of Food Engineering & Technology Tezpur University, Napaam Tezpur, Assam, India
June 2010	Intermediate (10+2) Cotton College, Guwahati, Assam Name of Council: AHSEC
June 2008	High School (10) Don Bosco High School, Sonaighuli, Guwahati, Assam

Name of Board: SEBA

Ph.D RESEARCH ASSIGNMENTS AND THESIS ENTITLED

1st Aug 2016 to 28th Dec 2022 ‘**Process-Product Characteristics of Refractance Window Dried Turmeric Powder and Golden Milk Products**’

Supervisor: Prof. Ramagopal V.S Uppaluri

Department of Chemical Engineering, Indian Institute of Technology Guwahati

M.TECH RESEARCH ASSIGNMENTS AND THESIS ENTITLED

1st Aug 2015 to 30th May 2016 ‘**Analysis of temperature dependence of hydration process in legumes**’

Supervisor: Associate Professor, Dr. Manuj Kumar Hazarika

Department of Food Engineering & Technology, Tezpur University

B. TECH RESEARCH ASSIGNMENT AND THESIS ENTITLED

1st Aug 2013- 30th May 2014 ‘**Refractance Window Drying of Shredded Carrot**’

Supervisor: Associate Professor, Dr. Manuj Kumar Hazarika

Department of Food Engineering & Technology, Tezpur University

TRAINING/PROJECTS

- **Training: Milk and Milk Products**
Organization: Purabi Diary, Guwahati
Details: Training course during winter break
From: 15th – 31st December, 2011.
- **Training: Agro Processing**
Organization: Central Institute of Agricultural Engineering (CIAE), Bhopal
Details: Training course during summer break
From: 1st – 30th June, 2012.
- **Training: Milk and Milk Products**
Organization: Delhi Milk Scheme (DMS), New Delhi
Details: Training course during summer break
From: 10th June – 10th July, 2013.

INDUSTRY EXPERIENCE

- Consultant for **Food quality control and safety** in Nanshika’s wedding and catering services.

WORK EXPERIENCE DURING ASSISTANT PROFESSORSHIP

- Conducted **practical classes** for the course **Practical on Food Chemistry and Fruits & Vegetable Product Technology**.
- Conducted **theory classes** and doubt clearing sessions for the course **Food Chemistry and Fruits & Vegetable Product Technology**.
- Guided under-graduate final semester **project** titled **Preparation of lemon peel candy**.

TEACHING ASSISTANT DURING Ph.D

- Delivered lectures on various topics and spearheaded **practical classes** of B.Tech and M.Tech students for courses like **Heat Transfer, Mass Transfer, Material Characterizations and Fluid Mechanics**.
- Conducted **theory classes** and doubt clearing sessions for Ph.D enrolled JRF and SRF members for the course **Research Methodology and Scientific Writing**.
- **Prepared study materials and took theory classes** of M.Tech students for the course ‘**Advanced Food Processing**’ under International Joint Master of Technology degree (IMD) in Food Science and Technology (FST) (Jointly offered by IIT Guwahati, India and GIFU University, Japan).

MENTORSHIP/IN-CHARGE DURING Ph.D

- Mentored interns from Assam Engineering College, Guwahati in topics like: **food product development and food product-process characterizations**.
- In-charge of M.Tech student’s final year project titled ‘**Parametric optimality of refractance window dried ginger**’.
- Mentored and guided Ph.D students on topics like: **drying technology, model fitting, sample analysis and characterizations, food product development, process-product optimizations and food product evaluations and analysis**.

BOOK CHAPTERS

- **Effect of non-conventional drying technique of food products** *in*: Trends and Innovation in Food Processing and Technology (Pranjal Pratim Das, Preetisagar Talukdar, Manuj Kumar Hazarika) Volume-2, Apple Academic Press, New Delhi.
- **Study of enthalpy-entropy compensation and adsorption characteristics of legumes using ANN modelling** *in*: Food Product Optimization for Quality and Safety Control

Process, Monitoring & Standards (Preetisagar Talukdar, Pranjal Pratim Das, Manuj Kumar Hazarika) Apple Academic Press.

- **Study of refractance window dried shredded carrot and analysis of its physical properties** *in*: Natural Food Products and Waste Recovery (Preetisagar Talukdar, Pranjal Pratim Das, Manuj Kumar Hazarika) Apple Academic Press.
- **Frozen foods: Science, shelf life and quality** *in*: Shelf Life and Food Safety (Hilal A. Makroo, Preetisagar Talukdar, Baby Z. Hmar, and Pranjal Pratim Das) CRC Press, Taylor and Francis.

PAPER PUBLICATIONS

- **Process and product characteristics of refractance window dried *Curcuma longa*** Preetisagar Talukdar and Ramagopal V.S Uppaluri, *Journal of Food Science*, 86 (2) (2021), pp. 443-453.
- **Techno-economic efficacy of refractance window dried *Curcuma Longa***, Preetisagar Talukdar, Imdadul Hoque Mondal and Ramagopal V.S Uppaluri, *Springer-Nature* (2023), pp. 81 – 98.
- **Parametric optimality of refractance window dried ginger**, Pankaj Kumar, Preetisagar Talukdar, Srimonti Dutta and Ramagopal V.S Uppaluri, *Springer-Nature* (2023), pp. 57 - 80.

ORGANIZATION MEMBERSHIP

- **Heart Care Society of Assam.**
 - Lifetime Membership.
- **Association of Food Scientist and Technologist.**
 - Lifetime Membership
- **Institute of Food Technologist**
 - Student membership

REVIEWER

- **Journal of Food Science and Technology (JFST)**
- **Indic Book Club**

INSTRUMENTATIONS

- Dryers (Spray dryer, Tray dryer, Hot air oven, Rotary evaporator, Refractance window dryer, Fluidized bed dryer, Microwave oven)

- Milk pasteurizer
- Heat exchangers
- Centrifuge
- Incubator (Stationary and shaking incubator)
- Soxhlet apparatus
- Kjeldahl apparatus
- Muffle furnace
- Crude fiber flask
- Ultrasonicator
- pH-meter,
- Water activity meter
- Colorimeter
- Rheometer
- UV-Spectrophotometer
- Fourier Transform Infrared
- High Pressure Liquid Chromatography
- Delsa Nano
- Thermogravimetric Analysis
- Differential Scanning Calorimeter
- Texture analyser

Date: March 28, 2024

Place: Guwahati

Sincerely
Preetisagar Talukdar