

Dr. Srinivasulu Korra, M.Sc., Ph.D.

**Sr. Technical Officer
Resource Centre
CSIR-Central Food Technological Research Institute
Ministry of Science and Technology, Govt. of India
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Academics:

Academy of Scientific and Innovative Research (AcSIR) (2020-2025)
PhD (chemical sciences)

University of Hyderabad, Hyderabad (2008-2010)
Master of Science (Chemistry)
First class

Osmania University, Hyderabad (2004-2007)
Bachelor of Science (Chemistry, Biochemistry and Microbiology)
First class

Experience:

Technical Assistant (2010-2015) CSIR-Central Food Technological Research Institute

Technical Officer (2015-2020) CSIR-Central Food Technological Research Institute

Senior Technical Officer (2020-till date) CSIR-Central Food Technological Research Institute

Research experience:

- Development of new products in the field of Food Science and Technology
- Study and determination of shelf life & storage studies and shelf life prediction using computer modeling and simulation, in house software developed by CFTRI.
- Food packaging study and design of selection of packaging material for different food products
- Food analysis / proximate analysis.
- Testing of commercial plastic packaging materials for barrier and strength properties
- Hands on training programme, EDP programme and quality control training on food processing to various entrepreneurs from different state government NGOs, rural women from different villages, students from various university,

Professional bodies Membership:

- ✓ Association of Food Scientist and Technologist (AFSTI), Mysore
- ✓ Nutrition Society of India (NSI), Hyderabad
- ✓ Oil and Technologist Association of India (OTAI), Hyderabad

Paper published: 11

Poster Presented (National and International): 35

Delivered Talks: 40

Process Developed: 01

Involvement in R & D Projects: 24

1. CSIR-Mission Mode Project-Millet: Sustaining Health Through Research and Innovation by Analysis of Nutrients and Nutraceuticals to Achieve Global Awareness (SHRI ANNA) CSIR-CFTRI Resource Centre Hyderabad (HCP-052)
2. Formulation and Evaluation of Instant mixes and other value added products from minor millets” (Funded by KVIC, GAP-0636)
3. Farm Based S & T Interventions for Socio-Economic Development in the Aspirational District of Nabarangpur, Odisha (Sponsored By RKVY, New Delhi) (GAP-0558)

4. Development of Ready to Eat (RTE) extruded snacks based on chicken egg/egg white incorporating cereal, millet, pulse /oil seed meals (SSP-0328)
5. Organizing 6 month EDP for beneficiaries from Sambhalpur University including a Hands on Training Programme (GAP-0618)
6. Test Milling of Paddy: Collaborated with CFTRI HQ for test milling of paddy for brokens in rabi paddy in selected 11 districts of Telangana state sponsored by Civil supplies department, Govt. of Telangana (TSP-050)
7. Extension of shelf life of millets (NFMS project sponsored by IIMR, Hyderabad) (GAP-0583)
8. Extraction of natural food colourants, value addition to fruit pulps/peels and vegetable based snack bars (MLP-0249)
9. Development of organic millet based extruded snack with chick pea, soya bean, cow pea with yellow colour with natural colour and spicy coating. M/S Sandeep (SSP-0271)
10. Preparation of instant chutney mix using peanut cake. M/S Nithin Chigullapalli (SSP-0293)
11. Development of fibre rich gluten free extruded products, value addition to exotic vegetables and application of microwaves for disinfestation of millets (MLP-0223)
12. Extruded cereals/millets ready to eat (RTE) snacks with flavour coating M/s Peepal Roots Foods (SSP- 0246)
13. Canning of Palmyra Kernel in tin cans M/s Web Nova solutions, Hyderabad (TSP-19)
14. Identification, evaluation and value addition of nutrient and micro nutrient dense millets and development of shelf stable intermediate moisture vegetable pastes (MLP-0157)
15. Utilisation of pumpkin for development of carotene rich extruded and other value added products M/s MFPI, New Delhi (GAP-0449)
16. Development of viable processing methodologies to arrest the post-harvest losses in selected fruits, vegetables and tubers grown in Andhra Pradesh including the development of novel products in combination with minor cereals, millets and pulses (BSC-105)
17. Effect of frying media and packaging on shelf life of Savory items (MLP 0106)
18. Diacylglycerol (Anti-obesity) oil from deodorization of rice bran oil (MLP 0126-A003)
19. Value-added products from Moringa leaves (MLP 0122-A019)

20. Design of Package for Extension of Shelf Life of Cereal and Legume Flours-(MLP 089)
21. Development of Low sugar jams (SSP162)
22. A Process for the development of powder from dilute Fructo -Oligosaccharide solution (FOS)–SSP0163)
23. Functional Packages for extension of shelf life for specific products using hurdle technology (MLP 089)
24. Development and formulation of healthy instant RTS beverage and Instant Beverage Mix from ash gourd (*Benincasa hispida*) and bottle gourd (*Lagenaria siceraria* (Mol.) Standl.) and Effect of Packaging materials on storage quality (MLP-0319, WP5)

Achievements and awards:

1. Recipient of University Fellowship during M.sc
2. Awarded the **BEST POSTER PRESENTATION AWARD** (First prize) at 47th Annual national conference of Nutrition Society of India.
3. Awarded the **BEST POSTER PRESENTATION AWARD** (First prize) at National seminar on Food Packaging” at IICPT Thanjavur.
4. Awarded the **BEST POSTER PRESENTATION AWARD** at 26th Indian Convention of Food Scientists and Technologists (ICFoST) -2017 held at IICT Hyderabad
5. Awarded the **BEST POSTER PRESENTATION AWARD** (First prize) at 55th Annual national conference of Nutrition Society of India 2023 held at NIN Hyderabad
6. Awarded the **BEST POSTER PRESENTATION AWARD** (First prize) at 55th Annual national conference of Nutrition Society of India 2023 held at NIN Hyderabad
7. Awarded the **BEST POSTER PRESENTATION AWARD** (First prize) at 9th IFCON 2023 of AFSTI held at CSIR CFTRI Mysuru
8. Awarded the **BEST POSTER PRESENTATION AWARD** (First prize) at National seminar of AFSTI 2024, Hyderabad chapter held at CSIR IICT Hyderabad
9. Awarded the **BEST ORAL PRESENTATION AWARD** (Third prize) at National seminar of AFSTI 2024, Hyderabad chapter held at CSIR IICT Hyderabad
10. Awarded the **BEST POSTER PRESENTATION AWARD** at 56th annual National conference being organized by the 56th Nutrition Society of India (NSI) at Symbiosis International (Deemed University), Pune.
11. Awarded **BEST PAPER AWARD for the year 2025** at CSIR-CFTRI, Mysore

Scientific presentations

1. Science Spree 2005 (Osmania University), undergraduate scientific talk and project series.
Topic “*Maintenance of Blood Glucose Level in Human Body*” By **K. Srinivasulu**
2. “Prediction of moisture changes in packaged glucose biscuits stored under variable temperature and RH conditions,” Madhupriya Elango, **K. Srinivasulu**, A.R. Indiramma, G.C.P. Rangarao. ICFoST 2012, 20-21 Jan, 2012, Pune by AFST (I).
3. “Effect of frying media on shelf-life of Tengolalu”, N.S. Vijayalakshmi, **K. Srinivasulu**, Anil Babu, B.S. Roopa and A.R. Indiramma. ICFoST 2012, 20-21 Jan, 2012, Pune by AFST (I).
4. “Packaging Requirements of Bengal Gram Flour,” **Srinivasulu**, N.S. Vijayalakshmi, V.B. Sashikala, V.M. Pratapa and A.R. Indiramma, XXIII ICFoST 2012, 6-7 Dec, 2012, CSIR-CFTRI Campus by AFST (I)
5. “Shelf life extension of Rice and Ragi flours” Vijayalakshmi, **K. Srinivasulu**, Usha Dharmaraj, Manisha Guha, Vasudev Singh and A.R. Indiramma, XXII ICFoST 2012, 6-7 Dec, 2012, CSIR-CFTRI Campus by AFST (I)
6. “Extension of Shelf life of Shankarpouli by different Packaging forms”, **K. Srinivasulu**, N.S. Vijayalakshmi, Lasya M, Asha M, R and A.R. Indiramma 7th INTERNATIONAL FOOD CONVENTION (IFCON)-2013 held at CSIR CFTRI Campus Mysore, Karnataka during 18-21 December 2013 by ASFT (i).
7. “Effect of frying media and available Oxygen on shelf life of Tengolalu and hence Shelf life prediction of fried snacks”, N.S. Vijayalakshmi, **K. Srinivasulu**, Lasya M, Roopa B S, and A.R. Indiramma, 7th INTERNATIONAL FOOD CONVENTION (IFCON)-2013 held at CSIR CFTRI Campus Mysore, Karnataka during 18-21 December 2013 by ASFT (i).
8. “Development of a functional spice mix from gongura (*Hibiscus cannabinus*) leaves.” P.G. Prabhakara Rao, K. Balaswamy, G. Narsing Rao, G. Sulochanamma and **K. Srinivasulu** during 47th Annual National Conference, 9-10 October, 2015 at NIN Hyderabad
9. “Formulation and quality assessment of pumpkin blended muffins.” **K. Srinivasulu**, P. Aathira, G. Sulochanamma and K. Sathiya Mala during 47th Annual National Conference, 9-10 October, 2015 at NIN Hyderabad.

10. "Sorptions characteristics and shelf life prediction of pumpkin flour incorporated extruded products" **K Srinivasulu** and K Sathiya Mala. At one day national seminar on "Challenges and opportunities on Food Packaging" during 23rd September, 2016 at IIFPT (Formerly IICPT) Thanjavur.
11. "Formulation and Quality Evaluation of Amaranth Seed flour based Extruded products" at Food and Nutrition challenges: Aishwarya Dhamne, A Nagender, G Sulochanamma, D Madhushudan Rao, **K Srinivasulu** and K Sathiya Mala Role of food Science and Technology during 7-9 Dec, ICFOst -2017 at IICT Hyderabad.
12. "Utilization of Food Industry waste using Benign methods and production of deep fried and halogen fried onions" Shylaja P, R G Math, P G Prabakara rao, D Madhushudhan Rao, A Nagender, R Sridhar and **K Srinivasulu** at Food and Nutrition challenges: Role of food Science and Technology during 7-9 Dec, ICFOst -2017 at IICT Hyderabad.
13. "Functional properties and Moisture sorption studies on protein enriched extruded products" Sindhura G, V Baskhar, **K Srinivasulu** and T Jyothirmayi at Food and Nutrition challenges: Role of food Science and Technology during 7-9 Dec, ICFOst -2017 at IICT Hyderabad.
14. "Nutritional Evaluation of Sprouted Amaranth Flour Incorporated Cookies" Gargi Upadhayay, **K. Srinivasulu**, G. Sulochanamma, D. Madhusudan, R. Sridhar & K. Sathiya Mala at NCARPC-ECP 2K17 at OTRPI - JNTU Ananthapuramu.
15. "Moisture sorption isotherm characteristics and shelf life prediction of Teff seed, flour and Teff incorporated Extruded products" **K Srinivasulu**, Baba Abdissa, A Nagender, D Madhushudan Rao and Rudrayya Math at Food and Nutrition challenges: Role of food Science and Technology during 7-9 Dec, ICFOST -2017 at IICT Hyderabad.
16. "Moisture sorption isotherm characteristics of pre-treated amaranth flours at GAB Model" **K. Srinivasulu**, Sathiyamala K and Rudrayya G Math Poster presented at 50th Annual International Conference of NUTRITION SOCIETY OF INDIA- India's Transition from Food Security to Nutrition Security held at NIN, Hyderabad, during 15th -17th November 2018.

17. "Effect of packaging and storage on the quality of spice coated Amaranth based extruded snack" by Nagender A., **Srinivasulu K.**, Sulochanamma G., Sathiyamala K. Poster presented at iCRAFPT' 18th International Conference – Recent Advances in Food Processing Technology organised by Indian Institute of Food Processing Technology (IIFPT), Thanjavur, during 17th to 19th August, 2018.
18. "Studies on colour, polyphenols, ascorbic acid and antioxidant activity of selected varieties of chilli (*Capsicum annum* L.) Powders during storage". G. Narsing Rao, R. Sridhar, **K. Srinivasulu**, P.G. Prabhakara Rao and R. G. Math Poster presented at iCRAFPT' 18th International Conference – Recent Advances in Food Processing Technology organised by Indian Institute of Food Processing Technology (IIFPT), Thanjavur, during 17th to 19th August, 2018
19. "Standardization and quality evaluation of instant pulihora mix based on amla (*Phyllanthus emblica* L.)" by B. Usha Kiran, G. Narsing Rao, G. Sulochanamma, P.G. Prabhakara Rao, **K. Srinivasulu**, D. Madhusudhan Rao & K. Sathiya Mala. Submitted for presentation at National Conference on Food & Nutritional Security and Sustainable Agriculture at PJTSAU, Hyderabad during 20-21 March, 2020.
20. "Preparation, Standardization and storage stability of instant sweet mix based on korralu (Foxtail millet L.)" R. Sreedhar, G. Narsing Rao, D. Madhusudhan Rao, **K. Srinivasulu** & T. Jyothirmayi. Submitted for presentation during National Workshop on Application of Solar Drying Technologies in Food Processing and Allied Industries April 23-24th 2020 organized by Society for Energy, Environment & Development (SEED) and AFST (I) Hyderabad chapter.
21. "Development of multipurpose nutritive foods from multigrain extruded product" by Prathusha D., Nagender A., Sulochanamma G., **Srinivasulu K** & Jyothirmayi T. presented at 28th ICFoST- Emerging and Adoptable Technologies for Sustainable Agro-Food Industries and Economy (EAT-SAFE) at Aurangabad, Maharashtra during 20-22 January, 2022.

22. "Nutritional Evaluation of Vegetable Bar" by Sridhar R., Narsing Rao G., Sulochanamma G., Prabhakara Rao P.G., Nagender A., Madhusudhan Rao D., **Srinivasulu K.**, Jyothirmayi T & Sathiya Mala K. presented at 28th ICFoST- Emerging and Adoptable Technologies for Sustainable Agro-Food Industries and Economy (EAT-SAFE) at Aurangabad, Maharashtra during 20-22 January, 2022.
23. "Preparation, Standardisation and Stability of Protein Rich Edible Spoons" **K. Srinivasulu**, B. Sonali, G. Narsing Rao, R. Sridhar, D. Madusudhan Rao, A. Nagender and P. G. Prabhakara Rao in 54th Annual Conference of NUTRITION SOCIETY OF INDIA: Hyderabad during 22 to 23 December, 2022.
24. "Standardization and Quality Evaluation of Instant Millet Dosa Mix" by Ms.Priyanka Singh, R. Sridhar, D. Madhusudhan Rao, **K. Srinivasulu**, G. Narsing Rao, G. Sulochanamma and K. Sathiya Mala*. In 54th Annual Conference of NUTRITION SOCIETY OF INDIA: Hyderabad during 22 to 23 December, 2022.
25. "Value added extruded product from groundnut seed cake by Pranyusha. D, Sridhar Rachakonda, Nagender. A, Narsing Rao.G, Jyothirmayi. T, **Srinivasulu, K**, Madhusudhan Rao. D and Prabhakara Rao P.G. ICFOST 2023 (5-7 Jan 2023) AFSTI, Mysuru at Tiruvananthapuram
26. "Preparation and characterization of cardanol incorporated PLA films for food packaging applications" **Srinivasulu Korra**, Madhurya S, Sandeep Kumar, A. V. Sesha Sainath, and Keshava Murthy P S, Jeevan Prasad Reddy at 55th NSI 24-25th November 2023 at NIN Hyderabad
27. "Development of instant kheer mix from ash gourd (Benincasa Hispida L.) and evaluation of its nutritional composition" Polam Rekha, G. Narsing Rao, R.Sreedhar, D Madhusudan Rao and **Srinivasulu Korra**. 55th NSI 24-25th November 2023 at NIN Hyderabad
28. "Optimization and quality evaluation of multi millet instant soup mix" Katam vera Chaitanya Bhagavathi, G. Narsing Rao, D Madhusudan Rao, **Srinivasulu Korra** and K sathiyamala 55th NSI 24-25th November 2023 at NIN Hyderabad

29. "Preparation and characterization of Amine-functionalized graphene-incorporated PLA films for food packaging applications" **Srinivasulu Korra**, Madhurya S, Sandeep Kumar, A. V. Sesha Sainath and Keshava Murthy P S, Jeevan Prasad Reddy in 9th IFCON 2023 7-10 December at CFTRI Mysuru
30. "Development of Instant Energy mix powder using seeds". Neharpitha Vemula, G. Narsing Rao, D Madhusudan Rao, Sridhar Rachakonda and **Srinivasulu Korra** at National Seminar on Emerging Trends in Food Processing Technologies for Food Security and Safety Organized by AFSTI (I) Hyderabad Chapter on 20th July 2024.
31. "Development of protein rich millet based vermicelli by using defatted sesame seed cake" by Preethi Joy, Vijayedra SVN, Nagender A, **Srinivasulu K**, Madhusudan Rao D and Sridhar Rachakonda at National Seminar on Emerging Trends in Food Processing Technologies for Food Security and Safety Organized by AFSTI (I) Hyderabad Chapter on 20th July 2024.
32. Development and evaluation of Brown top millet cookies with sugar and palm jaggery as seetener-a comparative study. Akkara Clara, P. Joseph Raju G. Narsing rao, **K. Srinivasulu**, R. Sridhar, D. Madhusudhan Rao at National Seminar on Emerging Trends in Food Processing Technologies for Food Security and Safety Organized by AFSTI (I) Hyderabad Chapter on 20th July 2024.
33. Formulation and Quality Evaluation of Composite Millet Flakes Nutri Bar by **K.Srinivasulu**, D. Madhusudan Rao, P. G. Prabhakara Rao, R. Sridhar, A Nagender & K. Sathiya Mala at 56th Nutrition society of India, Symbiosis School of Culinary Arts and Nutrition Sciences, Pune November 2024
34. "Development of Protein Enriched Millet Noodles using Sesame Seed Cake" by Monvitha ASV, Sreedevi Mudumby, Nagender A., **Srinivasulu K.**, Madhusudan Rao D., Prabhakara Rao P. G. & Sridhar Rachakonda at 56th Nutrition society of India, Symbiosis School of Culinary Arts and Nutrition Sciences, Pune November 2024
35. "Development and quality evaluation of multi minor millets based Noodles" by Sreedevi Mudumby, Prabhakara Rao P. G., Monvitha ASV, Nagender A., Sathiya Mala K., **Srinivasulu K** and Madhusudhan Rao D at 56th Nutrition society of India, Symbiosis School of Culinary Arts and Nutrition Sciences, Pune November 2024

Scientific publications

1. "Effect of frying media on keeping quality of Tengolalu" Anil Babu, N.S. Vijayalakshmi, **K.Srinivasulu**, V.Vishlakshi, A.R Indiramma published in Wud pecker journal of Food technology (WJFT).Vol. 1(3), pp. 034 - 047, May 2013
2. "Quality Attributes of Various Spray Dried Pulp Powder Prepared from Low Temperature Stored Calcium Salts Pretreated Guava Fruits" Renu Rahel, A. S. Chauhan, **K. Srinivasulu**, R. Ravi, V. B. Kudachikar. published in theWorld Academy of Science, Engineering and Technology International Journal of Biological, Biomolecular, Agricultural, Food and Biotechnological Engineering Vol:9, No:7, 2015.
3. "Effect of various drying technology methods on quality and flavour characteristics of Mint leaves (*MenthaSpicata* L)" Sathiya Mala Kripanand, Sulochanamma Guruguntla and **Srinivasulu Korra** Published in J. Food Pharm.Sci (3) 38-45, 2015
4. "Effect of pre-treatments on the proximate composition of Pumpkin flour" by K Sathiya Mala, E Anjali Kurian, and **K Srinivasulu** published in International Journal of Innovative Studies in Sciences and Engineering Technology (IJISSET) Volume: 2 Issue: 5 | May 2016
5. Effect of Pretreatments and Storage Conditions on Shelf life Extension of Sapota (Achras zapota) Fruit and on Quality of Osmo-Dehydrated Slices" by K. Amarjeet, A. S. Chauhan, **K. Srinivasulu**, R. Ravi and V. B. Kudachikar in International Journal of Current Research and Academic Review ISSN: 2347-3215 Volume 4 Number 4 pp. 148-165 (April-2016)
6. "Development of an instant spice mix from gongura (*Hibiscus cannabinus* L.) for deep fat fried snacks and evaluation of its antioxidant activity" G Narsing Rao, K Balaswamy, **K Srinivasulu**, G Sulochanamma, G Venkateswaran and P G Prabhakara Rao in Indian Journal of Traditional Knowledge Vol. 16(3), pp. 490-497, July 2017
7. "Effect of pumpkin powder incorporation on the physico-chemical, sensory and nutritional characteristics of wheat flour muffins". Sathiya Mala, K., Aathira, P., Anjali, E. K., **Srinivasulu, K.** and Sulochanamma, G. International Food Research Journal 25(3): 1081-1087, (2018)

8. “Moisture Sorption Behavior and Shelf Life Prediction of Teff Seed and Flour” Baba Abdissa*, Kodandaramreddy Desham, Rudrayya Math and **Srinivasulu Korra** Journal of Applied Packaging Research, Volume 12, Number 1 (2020)
9. Studies on development of instant pumpkin soup tablets and evaluation of storage stability, A E Kurian, P G Prabhakara Rao, A Nagender, **K Srinivasulu** & K Sathiya Mala, Indian Journal of Traditional Knowledge, Vol 20(2), April 2021, pp 486-491.
10. Preparation and storage stability of gooseberry (*Phyllanthusemblica*) based instant pulihora mix – a south Indian traditional food adjunct. Prabhakara Rao Pamidighantam, Usha Kiran Bojja, Narsing Rao Galla, Sulochanamma Guruguntla, **Srinivasulu Korra**. Madhusudhan Rao Dasari, Sathiya Mala Kripanad Croatian Journal of Food Science and Technology, 15 (1), 1-10, 2023.
11. Extension of shelf-life of mangoes using PLA-cardanol-amine functionalized graphene active films **Korra Srinivasulu.**, Madhurya S., Kumar T.S., Sainath A.V.S., Keshava Murthy P.S., Reddy, Jeevan Prasad International Journal of Biological Macromolecules, 297,(2025) art. no. 139849, Cited 0 times. DOI: 10.1016/j.ijbiomac.2025.139849