



Srinivasulu Korra

Technical Officer Gr. III (3)

Resource Centre

CSIR-Central Food Technological Research Institute

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Academics:

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

Secondary School Certificate, Hyderabad (2001)

Majors in Physics Chemistry and Biology

First class

Research experience:

1. Current areas of academic interest

- Shelf life & storage studies
- Design and development of Unit Packages for different food products developed under various Intra departmental, sponsored and consultancy projects
- Food analysis / proximate analysis.
- Testing of commercial plastic packaging materials for barrier and strength properties of different industries.
- Shelf life prediction using Computer Modeling and Simulation, in house software developed by CFTRI.

2. In the area of Food packaging

- Responsible for building up expertise and infrastructure in the area of food packaging at the Department of Food Packaging Technology of CFTRI from 2010 onwards.
- Studying the barrier properties of packaging materials, product deteriorative characteristics and Shelf life of the products for which packages have to be design.
- Presenting the project progress work before the members of project monitoring committee.
- Studying the deteriorative characteristics and chemical changes and proximate composition of the food products during periodic withdrawals of storage studies.

3. In the area of Food Technology

- After joining CFTRI Resource centre Hyderabad in 2014 onwards build up confidence in Food technology
- Currently Involved in the area of Food analysis/ I have been involving myself in the quality control analysis of processed food products like proximate composition estimation like Chlorophyll, Protein, Fat, Carbohydrates estimation, PV, FFA, Color, Texture, Moisture and Carotenoids estimation of different food products
- Currently working on processing of fruits & vegetables like Mixed fruit Jam, Juices, ketchup and dehydration by using preservatives to extend their shelf life.
- Apart from that continuing doing the shelf life (sorption studies) and storage studies of different food products developed under various projects

Achievements and awards:

- ❖ Recipient of University Fellowship during M.sc
- ❖ Awarded the BEST POSTER PRESENTATION AWARD (First prize) at 47th Annual national conference of Nutrition Society of India.
- ❖ Awarded the BEST POSTER PRESENTATION AWARD (First prize) at National seminar on Food Packaging” at IICPT Thanjavur.
- ❖ Awarded the BEST POSTER AWARD at 26th Indian Convention of Food Scientists and Technologists (ICFoST) -2017 held at IICT Hyderabad

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Scientific presentations

- ✓ Science Spree 2005 (Osmania University), undergraduate scientific talk and project series.
Topic “Maintenance of Blood Glucose Level in Human Body” By **K Srinivasulu**
- ✓ MadhupriyaElango, **K.Srinivasulu**, A.R.Indiramma, G.C.P.Rangarao. “Prediction of moisture changes in packaged glucose biscuits stored under variable temperature and RH conditions,” ICFoST 2012, 20-21 Jan, 2012, Pune by AFST(I).
- ✓ N.S.Vijayalakshmi, **K.Srinivasulu**, Anil Babu, B.S.Roopaa and A.R.Indiramma. “Effect of frying media on shelf-life of Tengolalu”, ICFoST 2012, 20-21 Jan, 2012, Pune by AFST(I).
- ✓ **Srinivasulu**^{1*}, N.S Vijaylakshmi¹,V.B. Sashikala² V.M. Pratapa² and AR Indiramma¹, “Packaging Requirements of Bengal Gram Flour,”XXIIICFoST 2012, 6-7 Dec, 2012, CSIR-CFTRI Campus by AFST(I)
- ✓ Vijaylakshmi^{1*}, **K Srinivasulu**¹, Usha Dharmaraj², Manisha Guha², Vasudev Singh² and AR Indiramma¹, “Shelf life extension of Rice and Ragi flours” XXII ICFoST 2012, 6-7 Dec, 2012, CSIR-CFTRI Campus by AFST (I)
- ✓ **K Srinivasulu**^{1*}, N.S Vijaylakshmi¹,Lasya M¹, Asha M R² and AR Indiramma¹, “Extension of Shelf life of Shankarpouli by different Packaging forms”,7th INTERNATIONAL FOOD CONVENTION (IFCON)-2013 held at CSIR CFTRI Campus Mysore, Karnataka during 18-21 December 2013 by ASFT(i).
- ✓ N.S Vijaylakshmi^{1*},**K Srinivasulu**¹, Lasya M¹, Roopa B S², and AR Indiramma¹, “Effect of frying media and available Oxygen on shelf life of Tengolalu and hence Shelf life prediction of fried snacks”, 7th INTERNATIONAL FOOD CONVENTION (IFCON)-2013 held at CSIR CFTRI Campus Mysore, Karnataka during 18-21 December 2013 by ASFT(i).
- ✓ P.G. PrabhakaraRao, K. Balaswamy, G. NarsingRao, G. Sulochanamma and **K. Srinivasulu** “Development of a functional spice mix from gongura (*Hibiscus cannabinus*) leaves.” during 47th Annual National“Conference, 9-10 October, 2015 at NIN Hyderabad
- ✓ **K. Srinivasulu**, P. Aathira, G. Sulochanamma and K. Sathiya Mala “Formulation and quality assessment of pumpkin blended muffins.” during 47th Annual National Conference, 9-10 October, 2015 at NIN Hyderabad.

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- ✓ **K Srinivasulu** and K Sathiya Mala. “Sorption characteristics and shelf life prediction of pumpkin flour incorporated extruded products” at one day national seminar on “Challenges and opportunities on Food Packaging” during 23rd September, 2016 at IIFPT (Formerly IICPT) Thanjavur.
- ✓ Aishwarya Dhamne, A Nagender, G Sulochanamma, D Madhushudan Rao, **K Srinivasulu** and K Sathiya Mala “Formulation and Quality Evaluation of Amaranth Seed flour based Extruded products” at Food and Nutrition challenges: Role of food Science and Technology during 7-9 Dec, ICFost -2017 at IICT Hyderabad.
- ✓ Shylaja P, R G Math, P G Prabakara rao, D Madhushudhan Rao, A Nagender, R Sridhar and **K Srinivasulu** “ Utilization of Food Industry waste using Benign methods and production of deep fried and halogen fried onions” at Food and Nutrition challenges: Role of food Science and Technology during 7-9 Dec, ICFost -2017 at IICT Hyderabad.
- ✓ Sindhura G, V Baskhar, **K Srinivasulu** and T Jyothirmayi “Functional properties and Moisture sorption studies on protein enriched extruded products” at Food and Nutrition challenges: Role of food Science and Technology during 7-9 Dec, ICFost -2017 at IICT Hyderabad.
- ✓ Gargi Upadhayay, **K. Srinivasulu**, G. Sulochanamma, D. Madhusudan, R. Sridhar & K. Sathiya Mala “Nutritional Evaluation of Sprouted Amaranth Flour Incorporated Cookies” at NCARPC-ECP 2K17 at OTRPI - JNTU Ananthapuramu.
- ✓ **K Srinivasulu**, Baba Abdissa, A Nagender, D Madhushudan Rao and Rudrayya Math “Moisture sorption isotherm characteristics and shelf life prediction of Teff seed, flour and Teff incorporated Extruded products” at Food and Nutrition challenges: Role of food Science and Technology during 7-9 Dec, ICFost -2017 at IICT Hyderabad.
- ✓ “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.

- ✓ “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.
- ✓ “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

Scientific publications

- ✓ “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
- ✓ “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.
- ✓ “Effect of various drying technology methods on quality and flavour characteristics of Mint leaves (*MenthaSpicata* L)” Sathiya Mala Kripanand¹, Sulochanamma Guruguntla¹ and **Srinivasulu Korra**¹ Published in J. Food Pharm.Sci (3) 38-45, 2015
- ✓ “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

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- ✓ “Effect of Pretreatments and Storage Conditions on Shelf life Extension of Sapota (Achras zapota) Fruit and on Quality of Osmo-Dehydrated Slices” by K. Amarjeet¹, A. S. Chauhan^{1*}, **K. Srinivasulu**², R. Ravi³ and V. B. Kudachikar¹ in International Journal of Current Research and Academic Review ISSN: 2347-3215 Volume 4 Number 4 pp. 148-165 (April-2016)
- ✓ “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
- ✓ “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)
- ✓ “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)

Process Developed

- ✓ “Low-fat expanded green snack using moringa” Process cleared by PDRUC. Licence fee 30,000/- Royalty Nil, non-exclusive basis. By Sila Bhattacharya, Sreerama Y.N, Alok Srivastava, Asha M.R, Indiramma A.R and **Srinivasalu K.**

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