

BRIEF BIO-DATA

Name : DR. PASUPULETI VIJAYANAND

Designation : CHIEF SCIENTIST AND HEAD

Address : FRUIT AND VEGETABLE TECHNOLOGY
CSIR-CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE
MYSORE-570 020, KARNATAKA, INDIA

E-mail address : dr.p.vijayanand@gmail.com

Phone No. : 9448750674

Educational Qualifications:

- **M.Sc. Food Technology**, G.B.Pant University of Agriculture and Technology, Pantnagar
- **Ph D. Food Technology**, Central Food Technological Research Institute, Mysore

Professional Experience:

Food processing Industry experience = 4 years

Research and Development Experience = 29 years

Total professional experience=33 years

- Post harvest technologies for fruits and vegetables for value addition to processed fruit and vegetable products, technology development of fruits and vegetables into value added products such as canned/bottled products, fruit juice beverages, carbonated fruit juice beverages, fruit bars, fortified fruit bars, dehydrated products, jams, fruit pulps/concentrates, pickles, intermediate moisture products etc.,
- Led the teams on Research projects, sponsored projects, consultancy projects, FTT, FBR, societal mission projects as project leader for successful completions by achieving the deliverables.
- Technology development and commercialization of the technologies by technology transfer to entrepreneurs and industry.
- Conducting training programmes in the area of fruits and vegetables including post harvest technologies, processing of fruits and vegetables

- Technologies for the manufacture of fruit juice beverages, fruit bars, fortified fruit products, fruit jams, jam slices, Instant tomato products, value added products from underutilized fruits such as jamun, amla, fig, dates, litchi, watermelon, muskmelon, passion fruit were developed. Many of these technologies were commercialized to entrepreneurs and food processing industry.
- Value added convenience products with essential micronutrients from fruits and vegetables were developed for specific target groups to alleviate malnutrition.
- Technologies for high value processed fruit and vegetable products with enriched micronutrients viz., carotenoids, ascorbic acid, omega fatty acids, dietary fiber, polyphenols and minerals developed.
- Convenience and instant products from fruits and vegetables are developed to convert the excess produce into value added products. Instant tomato products for conversion into traditional food preparations can address the problem during glut in production. By product and waste utilization from the fruit and vegetable processing waste for developing value added products can be explored.
- Technology for Carbonated fruit juice beverages from tropical fruits was developed under Fast Track Translation project from CSIR, New Delhi. The Technology was transferred to entrepreneurs for commercialization.
- Technologies tailored to meet the rural population are developed for processing of the produce. Societal Mission projects for training rural women in skill development are undertaken for value addition and establishing forward and backward linkages. This will generate the employment and empowerment of rural population and better returns for the farmers.
- Consultancy projects for establishment of fruit and vegetable processing units, post harvest technology and training centre were carried out in different regions of the country.

TECHNOLOGY DEVELOPMENT AND MAJOR INFRASTRUCTURE CREATION

- Establishment of Pilot plant for Post harvest processing of Fruit and Vegetables comprising of fruit pulp extraction, pasteurization, canning, dehydration, bottling,

cold storage etc., at Fruit and Vegetable Technology department, CSIR-Central Food Technological Research Institute, Mysore

- Establishment of **Post Harvest Technology and Training Centre** for Karnataka State Mango Development Corporation, Madikeri, Chintamani.
- Establishment of **Carbonated Fruit juice processing plant** at Fruit and Vegetable Technology department, CSIR-Central Food Technological Research Institute, Mysore
- Establishment of **Fruit Ripening Facility** at Fruit and Vegetable Technology department, CSIR-Central Food Technological Research Institute, Mysore.

RESEARCH SPECIALIZATION

- Post Harvest Technologies for Horticulture crops
- Technology development for value addition to Fruits and Vegetables
- Convenience and fortified foods
- Conservation of nutritional quality of Fruits and Vegetables.
- Development of nutraceutical products for health benefits.
- Processing and product development for novel food products for nutritional and therapeutic value.
- Studies on functional food compounds from fruits and vegetables.
- By products from fruit and vegetable processing waste.

Awards

- I. **Excellence in Consultancy Services Award** by CSIR for the Project *Integrated pilot scale Fruit processing unit at Lintan, Manipur for MATA foundation (DSIR, CSIR, MFPI) [GAP – 180]*
- II. I Prize, **Micro small and medium Enterprises Award** by **National Productivity Council of India**, in the category of “**Micro Food Processing**” for Rural food processing center, Mahila Udyog, Womens development society, established at Dangoria Charitable Trust, Narsapur, conceptualized and executed under the Project *Establishment of Rural Food processing centre at M/S. Dangoria trust, Narsapur, Medak dist. GAP-260.*

CFTRI awards

- I. **Best patent contribution award-** for the Fruit and Vegetable technology department

- II. **Best technology transfer award-** for the Fruit and Vegetable technology department
- III. **Excellence in Technology Transfer 2018-19 Fruit and Vegetable Technology**
- IV. **Excellence in Industrial projects 2018-19- Fruit and Vegetable Technology**

Professional Affiliations:

- a) **Life member, Association of Food Scientists and Technologists, CFTRI, Mysore.**
- b) **Life member, Nutrition Society of India, National Institute of Nutrition, Hyderabad.**

Research Publications (papers/presentations at Conference): 71

Patents: 28, Process: 34, Book Chapters: 2

(P.Vijayanand)
Chief Scientist and Head
Fruit and Vegetable Technology
CSIR-Central Food Technological Research Institute, Mysore-570020, INDIA