

DR. NAVEEN KUMAR V
Scientist
Meat and Marine Science Department
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LinkedIn

- EDUCATION**
- QUALIFICATION**
- **Ph.D. in Food Science and Technology**, Prince of Songkla University, Hat Yai, Thailand (2012-2016)
 - **Master of Fisheries Science**, College of Fisheries, Mangalore, India (2009 – 2012)
 - **Bachelor of Fisheries Science**, College of Fisheries, Mangalore, India (2005 – 2009)
- RESEARCH AREAS**
- Protein Chemistry
 - Bioactive peptides from food proteins
 - By-product valorization
 - Textural studies of food products
 - Protein gels and films
- EXPERIENCE**
- **Scientist** in the Meat and Marine Science Department, CSIR-CFTRI, Mysuru, Karnataka, India (From 17-01-2025 till now).
 - **Assistant Professor** in the Department of Fish Processing Technology, School of Fisheries, Centurion University of Technology and Management, Odisha, India (From 28-05-2022 to 13-01-2025).
 - **Post-Doctoral Researcher** in the Division of Food and Nutrition Science, Department of Biology and Biological Engineering, Chalmers University of Technology, Gothenburg, Sweden (From 10-12-2020 to 18-03-2022).
 - **Senior Scientist** in R&D Department of Janatha Fish Meal and Oil Products, Kota, Udupi, India (From 09-03-2019 to 30-11-2020).
 - **Lecturer** in PG Department of Food Science and Nutrition, Alva's college, Moodbidri, India (01-07-2017 to 06-03-2019)
- RESEARCH PUBLICATIONS/ BOOK CHAPTERS**
- **Vate, N. K.** and Benjakul, S. 2013. Antioxidative activity of melanin-free ink from splendid squid (*Loligo formosana*). Int. Aquat. Res. 5: 1-12.
 - **Vate, N. K.**, Benjakul, S. and Agustini, T. W. 2015. Application of melanin-free ink as a new antioxidative gel enhancer in sardine surimi gel. J. Sci. Food. Agric. 95: 2201-2207.

- **Vate, N. K.** and Benjakul, S. 2016. Effect of the mixtures of squid ink tyrosinase and tannic acid on properties of sardine surimi gel. *J. Food Sci. Technol.* 53: 411-420.
- **Vate, N. K.** and Benjakul, S. 2016. Combined effect of squid ink tyrosinase and tannic acid on heat induced aggregation of natural actomyosin. *Food Hydrocolloid.* 56: 62-70.
- **Vate, N. K.** and Benjakul, S. 2017. Enhancement of gel properties of sardine surimi using squid ink tyrosinase in combination with coconut husk extract. *Int. J. Food Eng.* 13(3): 1-10.
- **Vate, N. K.,** Benjakul, S. and Prodpran, T. 2017. Improvement of properties of sardine myofibrillar films using squid ink tyrosinase in combination with tannic acid. *Turk. J. Fish. Aquat. Sci.* 17(5): 853- 861.
- **Vate, N. K.,** Benjakul, S. and Prodpran, T. 2017. Effect of melanin free ink on mechanical properties and yellow discoloration of protein film from washed sardine mince. *Food Biophys.* 12(2): 164–171.
- Elavarasan, K., **Naveen Kumar, V.** and Shamasundar, B. A. 2014. Antioxidant and functional properties offish protein hydrolysates from fresh water carp (*Catla catla*) as influenced by the nature of enzyme. *J. Food Process. Pres.* 38: 1207-1214.
- Sae-Leaw, T., Buamard, N., **Vate, N. K.** and Benjakul, S. 2018. Effect of Squid Melanin-Free Ink and Pre- Emulsification on Properties and Stability of Surimi Gel Fortified with Seabass Oil during Refrigerated Storage. *J. Aquat. Food Prod. T.* 27(8): 919-933.
- **Vate, N. K.,** Abdollahi, M. and Undeland, I. 2022. Resource efficient collagen extraction from common starfishwith the aid of high shear mechanical homogenization and ultrasound. *Food Chem.* 393: 133426.
- Sajib, M., Forghani, B., **Vate, N. K.** and Abdollahi, M. 2023. Combined effects of isolation temperature and pH on techno-functional and beany flavor properties of pea protein isolates for meat analogue applications. *Food Chem.* 412:135585.
- **Vate, N. K.,** Strachowski, P. P., Undeland, I. and Abdollahi, M. 2023. Structural and functional properties of collagen isolated from lumpfish and starfish using isoelectric precipitation. *Food Chemistry: X.* 18:100646.
- **Vate, N.K.,** Abdollahi, M. 2025. Marine Collagens and Novel Insights in Their Sustainable Extraction. In: Heredia, J.B., Gutiérrez-Grijalva, E.P.,

Cabanillas-Bojórquez, L.A. (eds) Bioactive Compounds Extraction from Marine Resources and Wastes. Interdisciplinary Biotechnological Advances. Springer, Singapore.

PROCEEDINGS


- **Vate, N. K.**, Avilipsa, D. and Abinash, T. 2023. Extraction of protein from fish processing by-products through isoelectric precipitation and application in value-added products. 9th International Food Convention (IFCon-2023), CFTRI Mysore, India. 7–10th December, 2023. (Poster presentation).
- **Vate, N. K.**, Abdollahi, M. and Undeland, I. 2021. Efficient and sustainable extraction of marine collagens from starfish using high shear homogenization and ultrasound. 7th International Conference on Food Chemistry and Technology (FCT-2021), Paris. 8–10th November, 2021. (Oral Presentation).
- **Vate, N. K.**, Benjakul, S. and Prodpran, T. 2013. Antioxidative activity of melanin-free ink in surimi gel and fish muscle based film. USM-PSU Postgraduate Development Seminar, Malaysia, 25th July, 2016. (Oral presentation).
- **Vate, N. K.** and Benjakul, S. 2013. Antioxidative activity of melanin-free ink from splendid squid (*Loligo formosana*). 13th Asean Food Conference. (AFC-2013), Singapore, 9 – 11th September, 2013. (Poster presentation).

SEMINARS AND WORKSHOPS

- **Hands-on Training** on Research Data Analysis using “R” Programming held at Centurion University of Technology and Management, Paralakhemundi, Odisha from February 24 – 26, 2023.
- **Symposium** on “Zero Hunger World by 2030 is Possible (Our Actions are Our Future)” held at St Aloysius College, Mangaluru, Karnataka on October 16th, 2018.
- **Workshop** on “Biodiversity for Human Welfare” held at Alva’s College, Moodbidri, Karnataka on October 19th and 20th, 2018.
- **Workshop** on “Data Analysis, Report Writing and Publication” held at Alva’s College, Moodbidri, Karnataka on March 17th, 2018.
- **Workshop** on “An Insight to Food Safety and Nutrition Labelling” at Alva’s College, Moodbidri, Karnataka on February 2nd, 2018.
- **Seminar** on “Applied Nano Technology” held at St Aloysius College, Mangaluru, Karnataka on September 21st, 2017.

NET

- ICAR-NET Qualified (Fish Process Technology)

- ORCID -  <https://orcid.org/0000-0002-0625-6467>
- H-Index - H-index: 10
- PROFESSIONAL ACTIVITIES
- **Invited Speaker** in 3rd International Conference on Animal Production for Food Sustainability (ICAPFS), Bali, Indonesia, September 6th to 9th, 2023.
 - Recipient of "**Eminent Achiever Award**" in Provost Research Conclave 2023 held at Centurion University of Technology and Management, Paralakhemundi, Odisha, India on September 4th and 5th, 2023.
 - Received **Remote Pilot Certificate** from the RPTO Centurion University of Technology and Management, Paralakhemundi, Odisha on September 30th, 2024.
 - **Organizing member** of International Conference on “Innovative Techniques & Nutritional Demands in Food Security – Trends, Challenges & Perspectives” held at Alva’s College, Moodbidri, Karnataka, India on February 8th and 9th, 2019.
- REFERENCES
1. **Dr. Mehdi Abdollahi**, Docent, Food and Nutrition Science, Chalmers University of Technology, Gothenburg, Sweden.
Email: khozaghi@chalmers.se
Telephone: +46768427346
 2. **Prof. Dr. Soottawat Benjakul**, Professor, International Center of Excellence in Seafood Science and innovation (ICE-SSI), Faculty of Agro-Industry, Prince of Songkla University, Hat Yai, Thailand
Email: soottawat.b@psu.ac.th
Telephone: +6674286334
 3. **Dr. Archana Prabhat**, Professor and Head, PG Dept of Food Science and Nutrition, Alvas College, Moodbidri, Karnataka, India.
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