**CURRICULUM VITAE**

**SOUMYA C**

Technical Officer

Department of Flour Milling, Baking and Confectionary Technology

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**ACADEMIC PROFILE**

**Master of Science** – **2005** (Information Technology)

University of Mysore

**PG Diploma in Bioinformatics – 2003**

Centre for Information Science & Technology

University of Mysore

**Bachelor of Science** – **2002** (Botany, Biochemistry, Microbiology)

University of Mysore

**AREAS OF RESEARCH**

* Wheat science & technology
* Bakery products

**TEACHNING & TRAINING**

* International School of Milling Technology
* M.Sc. Food Technology
* Short Term Courses

**PAPER PRESENTATIONS**

Presented 5 research papers in National & International conferences / seminars.

1. Development of finger millet muffins.

Jyotsna Rajiv, **Soumya, C**., Indrani, D. and Venkateswara Rao, G.

The poster paper was presented at 6th International Food Convention held at CFTRI, Mysore from 15th to 19th December, 2008

1. Multigrain bread – its dough rheology, microstructure, nutrition and quality characteristics.

Indrani D, **Soumya, C**., Jyotsna Rajiv and Venkateswara Rao, G.

The poster paper was presented at 6th International Food Convention held at CFTRI, Mysore from 15th to 19th December, 2008

1. Influence of lemon grass and spices on the quality characteristics of batter and muffins

**Soumya, C** and Prabhasankar P

## The poster paper was presented at 7th International Food Convention held at CFTRI, Mysore from 18th to 21st December, 2013.

1. Use of processing techniques to improve the functionality of whole wheat flour

**Soumya, C**., Sudha, M.L. and Prabhasankar, P.

The poster paper was presented at 23rd Indian Convention of Food Scientists & Technologists, held at NIFTEM, Haryana from 13th to 14th December, 2014.

1. Standardization and development of process for nutritious all time whole wheat flour based savoury snack.

**Soumya, C.**, Sudha M.L and Prabhasankar P

The poster paper was presented at 85th Annual Meeting, National Conference of Society of Biological Chemists, India on “Innovations in biological research on health and disease” at, CSIR-CFTRI, MYSURU, INDIA during 21st - 24th November, 2016

**RESEARCH PAPERS PUBLISHED**

1. Multigrain bread – its dough rheology, microstructure, quality and nutritional characteristics. Indrani, D., **Soumya, C**., Jyotsna Rajiv and Venkateswara Rao G., *Journal of Texture Studies*, 41 (2010), 302-319.
2. Effect of multigrains on rheological, microstructural and nutritional characteristics of north Indian parotta – An Indian flat bread. Indrani D, Swetha P, **Soumya, C**., Jyotsna Rajiv and Venkateswara Rao G., *LWT*-*Food Science and Technology*, 44 (2011), 719-724.
3. Effect of replacement of wheat flour with finger millet flour (*Eleusine corcana*) on the batter microscopy, rheology and quality characteristics of muffins, Jyotsna Rajiv, **Soumya, C**., Indrani, D. and G. Venkateswara Rao, *Journal of Texture Studies,* 42 (2011), 478-489.
4. [Use of vegetable oils, emulsifiers and hydrocolloids on rheological, fatty acid profile and quality characteristics of pound cake](https://scholar.google.co.in/citations?view_op=view_citation&hl=en&user=bhIZwWAAAAAJ&citation_for_view=bhIZwWAAAAAJ:9yKSN-GCB0IC), R Kumari, T Jeyarani, **C Soumya**, D Indrani, *Journal of Texture Studies,*42 (5), 2011, 377-386
5. [Studies on interaction between stevioside, liquid sorbitol, hydrocolloids and emulsifiers for replacement of sugar in cakes](https://scholar.google.co.in/citations?view_op=view_citation&hl=en&user=bhIZwWAAAAAJ&citation_for_view=bhIZwWAAAAAJ:u-x6o8ySG0sC), G Manisha, **C Soumya**, D Indrani, *Food Hydrocolloids,* 29 (2), 2012, 363-373
6. Effect of flour particle size on microstructural, rheological and physico-sensory characteristics of bread and south Indian parotta. Suresh D Sakhare, Aashitosh A Inamdar, **Soumya C**, Indrani D and Venkateswara Rao G Journal of Food Science & Technology. (2014), 51(12), 4108-4113.
7. Chemical, rheological and nutritional qualities of sugar snap cookies as influenced by the addition of multigrains, Jyotsna Rajiv and **Soumya C**, Journal of Food Measurement and Characterization. (2015), 9(2), 135-142.
8. Physico-chemical characteristics of chilli spent residue and its effect on the rheological, microstructural and nutritional qualities of bread, Sowbhagya H.B., **Soumya C**., Indrani D. and Srinivas P., Journal of Food Science and Technology. (2015), 52(11), 7218-7226.
9. Use of heat - moisture effects to improve the functionality, immunogenicity of whole wheat flour and its application in bread making, Sudha M.L, **Soumya C** and Prabhasankar P, Journal of Cereal Science, 69 (2016) 313-320.
10. Rheological, textural and sensory characteristics of millet based muffins and its immunochemical validation, Jyotsna Rajiv, **Soumya C**, Swati Sarabhai and Prabhasankar P, *Journal of Food Measurement and Characterization*, 10 (2016) 762-772

**AWARDS**

Received **CFTRI Annual Awards for Best Research Paper** in the category of Applied Science for the year **2010-2011** for the paper entitled “Effect of multigrains on rheological, microstructural and quality characteristics of North Indian Parotta – an Indian flat bread” published in LWT-Food Science and Technology, 2011, 44, 719-724 authored by D. Indrani, P. Swetha, **C. Soumya**, Jyotsna Rajiv and G. Venkateswara Rao.