

## BIO-DATA



1	Name with designation, department, address for communication	<b>Dr. P.G. PRABHAKARA RAO</b> <b>Emp. No. 1887</b> <b>Date of Birth: 04-07-1966</b> <b>Senior Technical Officer</b> CSIR CFTRI-Resource Centre, Hyderabad - 500 007 E- mail: rao.pamidighantamgmail.com
2	Experience	25 years in Food Processing and Analytical Quality Control of fruits and vegetables, spices, coffee and other foods
3	Publications in national and international journals	45
4	Book Chapters	1
5	Patents: filed in India / abroad	4
6	Honours and awards received during the last 5 years i) Awarded the <b>II Best Poster</b> in Food Science Section in <b>ICFOST 1998</b> ii) Awarded the <b>Best Poster in Applied Science at ICFOST 2005, Bangalore</b> iii) Awarded the <b>Best Poster in Applied Science at ICFOST 2007, IIT, Kharagpur</b> iv) Awarded the <b>Best Poster in Food Science Section</b> at the <b>43<sup>rd</sup> NSI National Conference 2011, Hyderabad.</b> v) Received " <b>Best Poster Award</b> " in the area of Biotechnology at the <b>XXI ICFOST, 2012 at Pune.</b> vi) Received ' <b>Best Research Paper Published Award</b> ' from <b>CSIR CFTRI, Mysore during 2010-11</b> vii) <b>Best S &amp; T Contribution under Gr. III</b> from <b>CSIR CFTRI, Mysore</b> for the year 2014-15 viii) <b>Dr. J S Pruthi Award of AFST (I), for 2014-15</b>	
7	Processes / Technologies developed	Annatto seed separator
8	Processes demonstrations	Compounded asafoetida was demonstrated to 1 party Annatto dye process was demonstrated to 5 parties Grape dehydration process was demonstrated to 5 Parties Process for Dipping oil for dehydration of grapes to 1 party
9	Project (s) associated during the last 5 years Preparation of tailor made annatto dye formulations for application in traditional and industrial processed foods. Sponsored by MFPI, New Delhi (GAP-0363). Studies on the preservation of vegetable juices and non acidic fruit juices by microwave heating and development of prototype model of continuous microwave pasteurization/sterilization system. Technology protocols for extension of shelf life beyond three weeks for most of the Indian fruits and vegetables (Application of stevia, pumpkin products and vegetable beverages) (MLP-090). Design and Fabrication of prototype model of annatto seed separator (GAP-0372). Cluster Studies in different districts of Tamil Nadu, Andhra Pradesh and Maharashtra (Sponsored by KVIC, Mumbai) (CNP- 460). Studies on preparation and characterization of fish egg oil and protein and their application in food processing" (GAP-0311) sponsored by DBT, New Delhi. Setting up of Food Processing Training Centres (FPTC) at Nizamabad (GAP-0347) and Anantapur (GAP -0348) Utilization of pumpkin for development of carotene rich extruded and other value added products Project No.: GAP-0449	