



Arun Prasath Venugopal

Assistant Professor
Department of Food Process Engineering,
National Institute of Technology Rourkela,
Sundargarh, Odisha, India – 769008
(<https://website.nitrkl.ac.in/FProfile.aspx?e=varun>)



+91-9597775712 +91-661-246 2911 varun@nitrkl.ac.in arun16foodengg@gmail.com

Education

1	Ph.D	2015	Agricultural Processing and Food Engineering	Agricultural Engineering College and Research Institute, Tamil Nadu Agricultural University
2	M.Tech	2012	Agricultural Processing and Food Engineering	Agricultural Engineering College and Research Institute, Tamil Nadu Agricultural University
3	B.Tech	2010	Food Process Engineering	Agricultural Engineering College and Research Institute, Tamil Nadu Agricultural University

Work Experience

1	Assistant Professor	National Institute of Technology Rourkela, Sundargarh, Odisha, India - 769008	19 Feb 2020	Present
2	Post-Doctoral Researcher	MHRD-SPARC, Government of India.	15 Mar 2019	14 Feb 2022
3	Teaching Assistant	Agricultural Engineering College and Research Institute, Tamil Nadu Agricultural University	25 Aug 2016	14 Feb 2020
4	Teaching Assistant	Kelappaji College of Agricultural Engineering and Technology, Kerala Agricultural University	05 Aug 2015	23 Aug 2016

Professional Recognition/ Award/ Prize/ Certificate, Fellowship received

1	Student Research Project Scheme	Tamil Nadu State Council for Science and Technology	2009
2	National Eligibility Test (NET) in Agricultural Process Engineering	Agricultural Scientists Recruitment Board	2013
3	National Eligibility Test (NET) in Agricultural Structures and Environmental Management	Agricultural Scientists Recruitment Board	2016
4	Best poster presentation	Bannari Amman Institute of Technology	2018
5	Post-Doctoral Researcher	MHRD-SPARC, Government of India.	2019

Publications (List of papers published in SCI Journals, Since 1st Jan 2021).

S.No	Publication in SCI Journals	Year	Impact factor
1	Performance analysis of solar and heat pump dryer of small cardamom (Elettaria Cardamomum Maton) using energy analysis, drying kinetics, and quality	2023	4.05

J Jayakumar, G Jeevarathinam, IP Sudagar, VA Prasath, P Singh, ...
Biomass Conversion and Biorefinery, 1-15

2	Investigation on thin layer drying kinetics of sprouted wheat in a tray dryer MR Manikantan, D Mridula, Monika Sharma, Anita Kochhar, V Arun Prasath, Abhipriya Patra, R Pandiselvam. Quality Assurance and Safety of Crops & Foods. https://doi.org/10.15586/qas.v14iSP1.1114	2022	1.672
3	Evaluation of Effect of Vacuum Frying on Textural Properties of Food Product Abhipriya Patra, V Arun Prasath, Parag Prakash Sutar, N Karpooora Sundara Pandian, R Pandiselvam. S Food Research International. https://doi.org/10.1016/j.foodres.2022.112074	2022	7.425
4	Influence of Machine Parameters and Coagulant on the Textural Properties of Paneer (Indian Cottage Cheese) S Sivaranjani, N Pandian, S Parveen, D Baskaran, V Arun Prasath, V Eyarkai Nambi, R Pandiselvam Journal of Food Quality. https://doi.org/10.1155/2022/6529064	2022	2.450
5	Effect of Plasma activated water (PAW) on physicochemical and functional properties of foods A Patra, VA Prasath, R Pandiselvam, PP Sutar, G Jeevarathinam Food Control, 109268	2022	6.652
6	Cold plasma: a promising technology for improving the rheological characteristics of food R Kaavya, R Pandiselvam, M Gavahian, R Tamanna, S Jain, ... Critical Reviews in Food Science and Nutrition, 1-15	2022	11.208
7	Contemporary Developments and Emerging Trends in the Application of Spectroscopy Techniques: A Particular Reference to Coconut (<i>Cocos nucifera</i> L.) R Pandiselvam, R Kaavya, SI Martinez Monteagudo, V Divya, S Jain, ... Molecules 27 (10), 3250	2022	4.927
8	Prevalence of aflatoxin contamination in red chilli pepper (<i>Capsicum annum</i> L.) from India S Rajendran, G Shunmugam, K Mallikarjunan, V Paranidharan, ... International Journal of Food Science & Technology 57 (4), 2185-2194	2022	3.612
9	Application of cold plasma and ozone technology for decontamination of <i>Escherichia coli</i> in foods-A review A Niveditha, R Pandiselvam, VA Prasath, SK Singh, K Gul, A Kothakota Food Control 130, 108338	2021	6.652
11	Design, development, and evaluation of paneer-making machine S Sivaranjani, NKS Pandian, VA Prasath, R Pandiselvam Journal of Food Process Engineering, e13883	2021	2.889
12	Recent advances in applications of ozone in the cereal industry S Sivaranjani, VA Prasath, R Pandiselvam, A Kothakota, AM Khaneghah LWT 146, 111412	2021	6.056

Books Chapters

S.No	Title	Author's Name	Publisher	Year
1	Application of cold plasma for fresh produce quality and shelf-life extension	Pankaj B Pathare, Oluwafemi J Caleb, V Arun Prasath, Shyam R Garud	Academic Press	

2	Pigmented Cereals: Key Influencing Factors	S Swain, KR Karthika Parvathy, B Paramasivan, A Prasath.	The Royal Society of Chemistry	2023
3	Anti-nutritional Attributes of Faba-Bean	Dibakar Saha, Abhipriya Patra, V. Arun Prasath & R. Pandiselvam	Springer Nature	2022
4	Value Addition in Mushroom Processing- A Potential Sector for Budding Entrepreneurs	Lakshmy P.S, Arun Prasath V. and Suman K.T.	CRC Press	2021
5	Storage Principles and Systems for Food Grains, Fruits and Vegetables	V. Eyarkai Nambi and V. Arun Prasath	Publisher : Jain Brothers	2020
6	Recent Developments in Post-Harvest Technology	Arun Prasath V, Anjineyulu Kothakota, R. Pandiselvam	Director of Extension, Kerala Agricultural University	2019
7	Turmeric Processing Unit; Book Let	V. Arun prasath, and S. Ganapathy	Published in Dept., of FPE, AEC&RI, TNAU.	2018

Conferences paper

S.No.	Title	Authors	Conferences Details	Year
1	In bin drying of paddy with respect to grain preservation	Anarase Dattatray Arjun, S. Ganapathy, Arun Prasath, K.Bhuvanewari	Regional workshop on preventing grain losses: scientific approach organized by Tamil Nadu Agricultural University, Coimbatore .	2017
2	On farm pre cooling of grapes using forced air cooling system	V. Arun prasath, Aarthi Viswanath and S. Ganapathy	National Conference on Emerging technologies in Food processing NCETFP'17 organized by Avinashilingam University	2017
3	Three-dimensional CFD modelling of the temperature profiles and airflow patterns during on-farm pre-cooling of grapes (Thompson Seedless)	V. Arun prasath, Aarthi Viswanath and S. Ganapathy	National symposium on Trends in Agricultural and Biosystems engineering (TABE '17) held at TamilNadu Agricultural University, Coimbatore	2017
4	Development of Forced Air Pre-Cooling Unit for Grapes (Thomson Seedless)	V. Arun prasath, and S. Ganapathy	3rd Agricultural Graduate Student Conference organized by Tamil Nadu Agricultural University, Coimbatore.	2015
5	Design and Development of an on-farm Ventilated Potato Storage System Suitable for Climatic Conditions of Nilgiri District	V. Arun prasath, and S. Ganapathy	First Agricultural Graduate Student Conference organized by Tamil Nadu Agricultural University, Coimbatore.	2013

Other information

Details about Mentoring Research Students

Number of on-going Ph.D. students: 2 Nos

Number of on-going M.Tech. students: 1 Nos

S.No	Name	Programme	Enrolment Date	Research Area
1	Abhipriya Patra	Ph.D.	19 AUG 2021	Extraction plant protein and bioactive components from plant material
2	Piyush Sharma	Ph.D.	26 JUL 2022	Microwave sterilization and modification starch and plant protein
3	Dibakar Saha	M.Tech	26 JUL 2022	Microwave treatment for disinfestation of Tribolium castaneum (Red flour beetle)

Memberships in scientific bodies

1	The Institution of Engineers (India)	Life member
2	Indian Society of Agricultural Engineers, (ISAE)	Life member
3	Association of Food Scientists and Technologists (India)	Life Member
4	Asia-Pacific Chemical, Biological & Environmental Engineering Society (APCBES)	Member
5	IAENG (International Association of Engineers)	Member

Courses Taught

National Institute of Technology Rourkela, Sundargarh, Odisha, India. 19 Feb 2020 to Present

- FP2302 : Horticultural Product Processing {Theory}
- FP4211 : Process Control and instrumentation in Food industry {Theory}
- FP6235 : Advanced Thermal Operation in Food Processing {Theory}
- FP6402 : Post-Harvest Operations and Management {Theory}
- FP2171 : Food Properties Laboratory {Practical}
- FP4171 : Food Product Technology Laboratory {Practical}

Agricultural Engineering College and Research Institute, Tamil Nadu Agricultural University: 25 Aug 2016 to 17 Feb 2020.

- Food Packaging Technology
- Refrigeration and Air Conditioning
- Heat and Mass Transfer
- Crop Process Engineering
- Food Packaging Technology
- Principles of food process engineering
- Design of food processing equipment

Kelappaji College of Agricultural Engineering and Technology, Kerala Agricultural University: 05 Aug 2015 to 23 Aug 2016.

- Crop Process Engineering
- Food Packaging Technology
- Refrigeration and Air Conditioning
- Food safety and quality for food processing industries
- Heat and Mass Transfer
- Processing Technology of Cereal


Dr. V. Arun Prasath
Assistant Professor
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