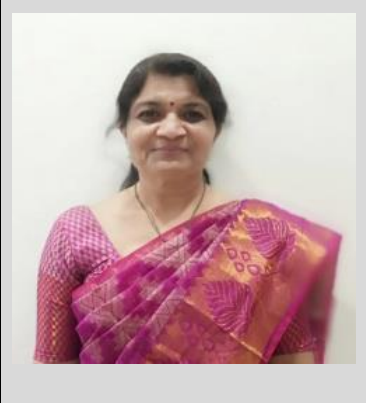


# Faculty Profile

## Personal Details

Name	Dr. <b>Pramodini G. More</b>	
Designation	Assistant Professor, Department of Agricultural Process Engineering College of Agricultural Engineering & Technology, VNMKV, Parbhani	
E-Mail	pramodinimore@gmail.com	
Contact/Mobile No	9420192273	

## Academic Qualifications

Degree	Specialization	University	Year of passing
UG	Agricultural Engineering	Dr. PDKV, Akola	1991
PG	Agricultural Process Engineering	Dr. PDKV, Akola	1993
Ph.D.	Agriculture & Food Engineering	VNMKV, Parbhani	2021

## Professional Experience

Stream	Years
Teaching	20
Extension	14
Research	12
Administration (Hostel warden)	04

### Area of Research/Interest

Processing and Food Engineering, Minimal processing of Fruit and Vegetable

## Research Guidance

Degree	No. of Student & Guided
M.Tech	11
Ph.D.	--

## Research Accomplishments (Recent Ten Most Important Publications)

Sr.No	Title	Journal	ISSN/ISBN	NAAS Rating
01	T.D. Kumavat and P. G. More,2022, Effect of freezing and thawing time on mass transfer and loss of shrinkage of osmo-convectively dehydrated carrot slices	Scientist, 2(2):614-618	08903670, 10.5281	7.72
02	Vaidya Pallavi, More Pramodini and Handibag	International Journal of	2617-4707	5.29

	Ashwini (2024) Effect of Various Pretreatment on Quality of Osmo-convectively Dehydrated Carrot Shreds,	Advanced Biochemistry Research, : SP-8(1): 895-898 ,		
03	T.D. Kumavat and <b>P. G. More, 2023</b> Influence of different Freezing and Thawing condition on Texture, Colour and Sensory Parameters of Osmo-convectively Dehydrated Carrot Slices	Biological Forum – An International Journal, 15(2): 609-613	2249-3239	5.11
04	<b>P.G. More and S.U. Khodke, 2023</b> Effect of blanching time on quality parameter of blanched carrot slices	The Pharma Innovation Journal, 12(1): 1699-1702	2277-7695	5.23
05	Pramodini More and Ashwini Handibag,2022,  Performance Evaluation of Different Hand Tools for shelling Fresh Sweet Corn Cobs,	PKV Research Journal, Vol.46(1), PP: 35	0378-813X	3.33
06	P.G. More, S.U. Khodke, 2019,Effect of slice thickness on overall acceptability of osmo-convectively dried carrot slices	International Journal of Chemical Studies,7(6)	2349-8528	5.31
07	M. H. Gajabe, S.U. Khodke, S. P. G. More, Nilza Othezes, 2020, Optimization of process parameter for the production of dehydrated garlic slices by using freeze-thaw convective drying technique	International Journal of Current Microbiology and Applied Sciences, 9(2)	2319-7706	5.38
08	P.G. More, S.U. Khodke, S. B. Jadhav, 2020 Effect of slice to solution ratio on mass transfer and sensory quality of osmotically dehydrated carrot slices	Multilogic in Sciences IX(XXXII)	2277-7601	5.20
09	More Pramodini, Khodke Smita, Thakre Shubhangi, 2019	Multilogic in Science, VIII, Special Issue B	2277-7601	5.20

	Assessment of texture and colour of tomatoes by subjective and objective methods during storage.			
10	P.G. More, S. M. Thakre S.U. Khodke, 2018, Quality Assessment of Microwave Blanched Sweet Corn Kernels	International journal of Agricultural Engineering, II(I)	0976-7223	4.43

### Credentials:

Particulars	Numbers	Particulars	Numbers
Research Articles	38	Popular Articles	12
Books / Booklets		Book Chapters	03
Research/Technology Recommendations	04	Varieties Developed	--
Patents		Abstracts Published	17
Technical Publication			

### Significant Achievements (Top Five)

Patent/IP/Technologies/ Varieties/Machineries Developed / Methodologies/ Recommendations	Year
1. VNMKV developed hand operated fresh sweet corn sheller is recommended to release for shelling fresh sweet corn kernels. <b>Specification:</b> Weight: 4.7 kg, Capacity: 8 kg/h, Efficiency: 96%	2021
2. VNMKV developed combo-process technology is recommended for the production of steam blanched (2min), freeze-thaw pretreated (freezing temperature -25°C and thawing temperature: 5 °C) osmo-convectively dried (syrup concentration: 50 °Brix, syrup temperature: 50 °C, immersion time: 4h; tray drying temperature: 60 °C) RTE carrot slices.	2021
3. Plastic pun net packaging (150 gauge, 2% ventilation) is recommended for the storage of peeled garlic cloves up to 22 days (low temperature, 5 °C,) and 7 days (ambient temperature, 30°C)	2014
4. VNMKV developed electric roster is recommended for the preparation of Soya nuts, ( Capacity: 2kg, HTST principal, Process: One hour soaking of soybean, two hour surface drying and roasting at 130 degree centigrade temperature for 2.5 minutes	2013
5. Banana hands packed in plastic crates with foam sheet as cushioning material is recommended as best packaging system during transportation to minimize mechanical damage	2012
<b>Externally Funded Projects: Implemented/Handled/Assisted : Nil</b>	

### Awards/Recognitions (Top Five)

01	Outstanding/ Best Ph. D. Thesis Award in 3 Days International Conference held at NAU, Navsari, Gujrat
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02	Best Poster Presentation Award for paper Presented entitles ‘ Effect of various Blanching Pretreatment on Some Quality Attributes of Osmo-convectively Dehydrated Carrot Slices’ in International conference at CAE, UAS, Raichur
03	Best Participant Award in ICAR sponsored winter school, 2014 held at Division of Post Harvest Management, CISH, Lucknow
04	Best Participant Award in ICAR sponsored summer school, 2015 held at Post Harvest Technology Scheme, CAET, MPUAT, Udaipur