

	Name: Rajkumar Arjun Dagadkhair	Year of Birth: 1986
	Qualification: M. Tech in Food Sciences	
	Present Position: Scientist (Food Technology)	Contact Address : Scientist [FT], Directorate of Cashew Research, Puttur, Karnataka, India - 574202 Phone (Office): 08251230902 Email: radagadkhair@yahoo.co.in
Brief Work Experience	Scientist [Food Technology] at Directorate of Cashew Research, Puttur, Karnataka, India January 2014 - present (11 months) Currently working on astringency reduction in cashew apple juice for exploiting the real nutritional potential of cashew apple. The research is being lead with following headings. <ol style="list-style-type: none"> 1. Reduction of tannin in cashew apple juice by using low cost food grade materials 2. Screening of Cashew varieties to specify use of cashew apple in value added products Before coming in to the ICAR system he worked as an assistant professor at Sau. KSK alias Kaku College of Food Technology, Beed (MS) for two years and at MIT College of Food Technology, Pune (MS) for a year.	
Current Areas of Interest	Processing and Value addition of cashew apple	
Publications	a) Research Papers: 03 e) Popular Articles/ abstracts: 01	
Representative Research Papers	R.A. Dagadkhair and Pawar (2013) Evaluation of fruit liquefying ability of pectinolytic enzyme system of <i>A. niger</i> . Food science research journal vol. 4, issue 1, Pages 41-45. Ms. S.R. Popale and R.A. Dagadkhair (2012) Studies on preparation of custard apple wine by using <i>Saccharomyces cerevisiae</i> var <i>Ellipsoide</i> . Beverage and Food World, December 2012, pages 39-40.	
Any other relevant information	Education Marathwada Agricultural University, Parbhani (MS) M.Tech, Food Sciences, 2010 B. Tech Food Sciences, 2008 Qualified ICAR- NET 2012	