


BRIEF BIODATA

	Name: Dr. JYOTI NISHAD		Year of birth: 1989
	Qualification: Ph D (Post Harvest Technology)		
	Present position: Scientist (Food Technology)		Contact address: ICAR-Directorate of Cashew Research, Darbe (Post), Puttur-574 202, D.K., Karnataka Phone: 9891963112 Email: bhumi.nishad@gmail.com jyoti.nishad@icar.gov.in
Brief work experience	17-07-2023 to Till date	Scientist (Food Technology)	ICAR- Directorate of Cashew Research, Puttur, Karnataka
	11-04-2023 to 10-07-2023	Scientist (Food Technology)	ICAR-National Academy of Agricultural Research Management (NAARM), Rajendranagar, Hyderabad
	20.07.2019 to 06.04.2023	Assistant Professor (Food Technology)	Shaheed Rajguru College of Applied Sciences, University of Delhi
	11.02.2019 to 19.07.2019	Manager Research & Development and Quality	JIVO Wellness Pvt. Ltd.
	01-08-2013 to 01-08-2014	Senior research fellow	ICAR-Indian Agricultural Research Institute
Current areas of interest	<ul style="list-style-type: none"> • Extraction, characterization and delivery system of phytochemicals • Waste valorization • Formulation of functional foods • Impregnation technology; Spray drying; Minimal Processing 		
Publications	a) Research papers 16 b) Book chapters 02 c) Technical articles 01 d) Abstract/extended summaries in Conference/seminar 13		

Representative research papers	<ol style="list-style-type: none"> 1) Nishad, J., Joshi, A., Sethi, S., Rudra, S. G., Varghese, E., Shankhwar, N., ... & Kaur, C. (2022). Functionalization of ash gourd: Infusion of citrus peel polyphenols through vacuum impregnation. Food Bioscience, 50, 102095. 2) Kumar, M., Hasan, M., Lorenzo, J. M., Dhumal, S., Nishad, J., Rais, N., ... & Zhang, B. (2022). Jamun (<i>Syzygium cumini</i> (L.) Skeels) seed bioactives and its biological activities: A review. Food Bioscience, 102109. 3) Kumar, M., Zhang, B., Nishad, J., Verma, A., Sheri, V., Dhumal, S., ... & Lorenzo, J. M. (2022). Jamun (<i>Syzygium cumini</i> (L.) Skeels) Seed: A Review on Nutritional Profile, Functional food properties, health-promoting applications, and safety aspects. Processes, 10(11), 2169. 4) Nishad, J., Dutta, A., Saha, S., Rudra, S. G., Varghese, E., Sharma, R. R., ... & Kaur, C. (2021). Ultrasound-assisted development of stable grapefruit peel polyphenolic nano-emulsion: Optimization and application in improving oxidative stability of mustard oil. Food chemistry, 334, 127561. 5) Nishad, J., Saha, S., & Kaur, C. (2019). Enzyme-and ultrasound-assisted extractions of polyphenols from <i>Citrus sinensis</i> (cv. Malta) peel: a comparative study. Journal of Food Processing and Preservation, 43(8), e14046. 6) Nishad, J., Saha, S., Dubey, A. K., Varghese, E., & Kaur, C. (2019). Optimization and comparison of non-conventional extraction technologies for <i>Citrus paradisi</i> L. peels: a valorization approach. Journal of Food Science and Technology, 56, 1221-1233. 7) Nishad, J., Mir, S. A., & Walia, K. (2019). Optimization of spray drying technology for sugarcane juice using natural and synthetic encapsulating agents. Sugar Tech, 21, 749-755. 8) Nishad, J., Koley, T. K., Varghese, E., & Kaur, C. (2018). Synergistic effects of nutmeg and citrus peel extracts in imparting oxidative stability in meat balls. Food Research International, 106, 1026-1036. 9) Nishad, J., Singh, S. P., Singh, S., Saha, S., Dubey, A. K., Varghese, E., & Kaur, C. (2018). Bioactive compounds and antioxidant activity of selected Indian pummelo (<i>Citrus grandis</i> L. Osbeck) germplasm. Scientia Horticulturae, 233, 446-454. 10) Nishad, J., Selvan, C. J., Mir, S. A., & Bosco, S. J. D. (2017). Effect of spray drying on physical properties of sugarcane juice powder (<i>Saccharum officinarum</i> L.). Journal of food science and technology, 54, 687-697. 11) Koley, T. K., Nishad, J., Kaur, C., Su, Y., Sethi, S., Saha, S., ... & Bhatt, B. P. (2020). Effect of high-pressure microfluidization
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	<p>on nutritional quality of carrot (<i>Daucus carota</i> L.) juice. Journal of food science and technology, 57, 2159-2168.</p> <p>12) Koley, T. K., Tiwari, S. K., Sarkar, A., Nishad, J., Goswami, A., & Singh, B. (2019). Antioxidant potential of Indian eggplant: comparison among white, purple and green genotypes using chemometrics. Agricultural Research, 8, 9-20.</p> <p>13) Mir, S. A., Shah, M. A., Dar, B. N., Wani, A. A., Ganai, S. A., & Nishad, J. (2017). Supercritical impregnation of active components into polymers for food packaging applications. Food and Bioprocess Technology, 10, 1749-1754.</p> <p>14) Rudra, S. G., Nishad, J., Jakhar, N., & Kaur, C. (2015). Food industry waste: mine of nutraceuticals. Int. J. Sci. Environ. Technol, 4(1), 205-229.</p> <p>15) Rudra, S. G., Jakhar, N., Nishad, J., Saini, N., Sen, S., Bhardhwaj, R., ... & Kaur, C. (2015). Extrusion conditions and antioxidant properties of sorghum, barley and horse gram based snack. Vegetos-An International Journal of Plant Research, 28(2), 171-182.</p> <p>16) Kaur, C., Nagal, S., Nishad, J., & Kumar, R. (2014). Evaluating eggplant (<i>Solanum melongena</i> L) genotypes for bioactive properties: A chemometric approach. Food Research International, 60, 205-211.</p>
Awards received	<ul style="list-style-type: none"> • Nicholas Appert Teaching Excellence Award 2022 in Food Technology conferred by International Multidisciplinary Research Foundation (IMRF), India, January 26, 2022. • SADHNA All India Best Research Award at Doctorate Level conferred by SADHNA (Society for Advancement of Human and Nature) Dr YS Parmar University of Horticulture and Forestry India, January 26, 2022. • I poster presentation award in international conference on Food Sustainability: Challenges and Opportunities for the Future, New Delhi, India, March 31, 2022. • Student of the Year Award (2018) with Gold Medal for outstanding performance in Ph.D., Indian Agricultural Research Institute. • III best oral presentation award in national conference on Recent Innovations and Technological Developments in Food science and Technology, New Delhi, India, Sept. 28, 2018. • AIASA Gold Medal in 2nd National Youth Convention organized by All India Agricultural Students Association (AIASA), Karnataka, 2016. • UGC-JRF award, University Grant Commission, 2015. • University merit scholarship for attaining 1st position in M.Sc., Pondicherry University. • Certificate of honor for securing 2nd position in college in B.Sc., Delhi University. • Best poster award in 9th Nutra summit, Bangalore, March 12-14th,

	2014.
Trainings Undergone	1. Institution : ICAR-NAARM Period : 11.04.2023 to 10.07.2023 Brief Description : 112 Foundation Course for Agricultural Research Service (FOCARS)
	2. Institution : Pondicherry University Period : 28.01.2013 to 01.02.2013 Brief Description : Training on Food Safety & Standards Act, 2006
	3. Institution : BCAS, University of Delhi Period : 01.03.2011 to 05.03.2011 Brief Description: Training on Better Process Control School related to food microbiology, food plant sanitation, thermal processing, record keeping etc.
Any other relevant information	<ul style="list-style-type: none"> • Qualified Junior Food Analyst Examination (FSSAI), UGC-JRF, GATE, ARS-NET • Served as Business Coach for two teams in a government of Delhi initiative Business Blaster 2022 & 2023, New Delhi • Organized online training programme on 'Experimental data analysis', February 18-19, 2021, University of Delhi • Organized annual literary fest, IARI and National Youth Convention, Karnataka, 2017 • Life member of Association of Food Scientists and Technologists (AFSTI), India • Member of International Multidisciplinary Research Foundation (IMRF), India • Member of Australian Society of Horticultural Science, Australia. • Reviewer in Journal of Food Science and Technology; Scientia horticulturae; Trends in Food Science and Technology; Industrial Crops and Products; Journal of Food Measurement and Characterization; Journal of the Saudi Society of Agricultural Sciences; Journal of Chemistry; Journal of Food Processing and Preservation