<u>RESUME</u>

NAME: DR. IVI CHAKRABORTY

DESIGNATION: PROFEESOR

CONTACTS:

1. OFFICIAL ADDRESS FOR CORRESPONDENCE:

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4.**ORCID ID:** <u>0000-0003-3458-2734</u>

5.**GOOGLE SCHOLAR PROFILE:** Citation: 988 h-index: 17 ; i10 index: 26 (as on 01.05.24) 6.**RESEARCHGATE PROFILE:** Citation: 677; Research Interest Score: 836; h-index: 13.

- 7. **DATE OF BIRTH:** 21/01/1969
- 8. DATE OF JOINING TO THE UNIVERSITY: 12/12/1997

9. ACADEMIC PROFILE:

LEVEL	NAME OF THE DEGREE WITH DISCIPLINE/ DEPARTMENT	INSTITUTE	YEAR OF PASSING
DOCTORAL	Ph.D. in Horticulture	BCKV, Mohanpur, WB	2002
MASTER'S	M.Sc.(Ag) in Horticulture	Calcutta University, WB	1994
BACHELOR'S	B.Sc (Hons.) in Agriculture	MPKV, Rahuri, MS	1992

10. EMPLOYMENT HISTORY: (Starting from present position)

POSITION	ORGANIZATION	PERIOD	
		From (Date)	To (Date)
Professor	Dept., PHT, F/Hort., BCKV	12.12.2012	Till date
Associate Professor	Dept., PHT, F/Hort., BCKV	12.12.2009	11.12.2012
Asst. Professor	AICRP oh PHT of Hort. Crops, BCKV	12.12.1997	11.12.2009

11. ADMINISTRATIVE POST(S)/ RESPONSIBILIY (IES) (IF ANY)

SL.	NAME OF THE POST(S)/ RESPONSIBILITY(IES)		PERIOD	
NO.		From	То	
1.	Scientist in the AICRP on PHT of Hort. Crops, BCKV	1997	2000	
2.	Head, Department of Post Harvest Technology	2013	2017	



12. AREA OF RESEARCH: (Bulleted list)

- Value addition of Food crops especially Fruits, Vegetables and Pulses
 - Enhancement of storage life for horticultural perishables with irradiation and other suitable techniques

13. COURSES ASSOCIATED WITH:

LEVEL	COURSE NO.	COURSE TITLE	CREDIT
UNDERGRADUATE	HORT-207	Fundamentals of Food Technology	(1+1)
	HORT -353	Processing of Horticultural Crops	(2+0)
	FSN 359 B. Sc Agri (6 th Sem)	Principles of Food Science and Nutrition	
POST GRADUATE II. Course Code :			(2+1)
	PHM 504	Packaging of Processed Horticultural Produce	(1+1)
	PHM 505	Principles and Methods of Fruit and Vegetable Preservation	(2+1)
	PHM 507	Processing of Horticultural Produce	(2+2)
	PHM 509	Functional Foods from Horticultural Produce	(2+0)
Ph.D.	PHM-602	Recent Trends in Food Preservation	(1+1)
	PHM 606	Food Additives	(1+1)
	PHM-607	Advances in Processing of Plantation, Spices, Medicinal and Aromatic Plants	(3+0)

14. NUMBER OF STUDENTS SUPERVISED: Master's - 18; Doctoral-07

15. RESOURCE PERSON FOR OTHER INSTITUTES (involvement in teaching or working as member of academic/ research bodies of other organizations, if any)

- a. Question paper setters and external examiners of OUAT, BAU, CAU, NIFTEM, Vidyasagar University, Tripura University
- b. External examiners of OUAT, BAU, CAU, NEHU, SASARD, IIT (KgP), ANGRAU, UHS, Viswa Bharati Univ for Master's and Doctoral degree programmes
- c. Expert for recruitment of the KVK Scientist of WBUASF, WB

16. LIFE MEMBERSHIP OF ACADEMIC SOCIETIES

- a. Association of Food Science and Technology (India), Mysore, Karnataka
- b. Indian Academy of Horticultural Sciences (IAHS), New Delhi
- c. Crop and Weed Science Society, Kalyani, W.B.
- d. Eastern India Horticulture and Biotechnology Centre, Baharu, South 24 PGS, W.B.
- e. Society for the Promotion of Horticultural Science and Technology (SoPHoST), Tamil Nadu
- f. The Society for Advancement of Agricultural Innovations (SAAI), Tripura

17. PROJECT ACTIVITIES

SL.	TITLE OF THE PROJECT	FUNDING AGENCY	ONGOING/	PI/ Co-PI
NO.			COMPLETED	
1	Development of harvesting and handling technology for maintaining market quality of litchi for export	Department of Food Processing Industries and Horticulture, Govt. of W.B.	Completed (2005-2007)	Principal Investigator
2	Capacity building of santhal and other back-ward community school going girls for home-stead vegetable gardening and food processing	Department of Food Processing Industries & Horticulture, Govt of West Bengal under RKVY	2006 - 2009 (completed)	Co- Principal Investigator
3	Development of value chain in litchi	Rastriya Krishi Vikas Yojana (RKVY),Govt. of West Bengal	2009 - 2013 (completed)	Co- Principal Investigator
4	Post harvest handling and value addition of mango cv. Lakshmanbhog	Department of Agril. Marketing, (Govt. of West Bengal under RKVY Stream II	2012-2015 (completed)	Principal Investigator
5	Enhancing Pulses Production for Food and Nutritional Security, Improved Livelihoods, and Sustainable Agriculture in West Bengal	Govt. of West Bengal- ICARDA	2017-2020 (completed)	Co- Principal Investigator
6	Enhancing lentil productivity under rice based cropping system in West Bengal	OCP Foundation, Morocco and ICARDA- SACRP, New Delhi, India	2012-2017 (completed)	Co- Principal Investigator
7	Radiation technology for shelf life extension of horticultural perishables	DAE-BRNS, BARC, Mumbai	2015-2020 (completed)	Principal Investigator
8	Enhancing Lentil, Lathyrus and Chickpea productivity through improved technology under rice fallow areas of West Bengal	The International Fund for Agricultural Development (IFAD)- International Centre for Agriculture Research in the Dry Areas (ICARDA)	2016-2021 (completed)	Co- Principal Investigator

18. CAPACITY BUILDING/FACULTY DEVELOPMENTPROGRAMME

- A. **ORGANIZED:** Capacity Building Prog with growers, SHG women, Entrepreneurs as a part of the accomplished Projects Mandate.
- B. **ATTENDED:** Several programs organized by Institutes, Govt. and NGOs, Ramakrishna Mission.

SL.	NAME OF THE PROGRAMME	DURATION	PLACE	ROLE
NO.				
1.	Attended short term training programme	4^{th} to 15^{th}	Division of	Trainee
	on "Innovative Food Processing	October,	AGFE, IIT,	
	Technology" at from	2004.	Kharagpur,	
			W.B.	
2.	Attended short course on "Advance	1-10 August	BCKV,	Trainee
	Technology for Production of Export	2005	Mohanpur,	
	Oriented Tropical and Subtropical		Nadia,	
	Fruits"		W.B.	
3.	Attended model training course on	1-10	BCKV,	Trainee
	"Prospects of export of agro based	December,	Mohanpur,	
	products-procedures and norms"	2005	Nadia,	
			W.B.	

19. SEMINAR/ SYMPOSIUM/ WORKSHOP etc A. ORGANIZE: NA

SL. NO.	NAME OF THE PROGRAMME	DURATION	PLACE	ROLE
1.				

ATTENDED

Attended several National and International Seminar, Symposium, Conferences, Group Meetings etc

SL. NO.	NAME OF THE PROGRAMME	DURATION	PLACE	ROLE
1.	Attendedthe3 rd InternationalSymposium on Longan, Litchi and otherFruit Trees of Sapindaceae Family	25 th to 29 th August, 2008	Fuzhou, China	Presented two technical papers
2.	International research Symposium on Agriculture organized by Srilankan Council for Agril. Research Policy (SLCARP) at SLCARP Complex.	11 th and 12 th August, 2014	Srilanka, Colombo	Technical Paper presented

20. PATENTS/ HONOURS/ AWARDS/ RECOGNITION (Bulleted list):

- Recipient of **'Dr. J.S. Pruthi Award 2016'** from AFST(I), CSIR-CFTRI, India in the for significant contribution in fruit and vegetable preservation.
- Recipient of 'Eminent Scientist Award', conferred by the Samagra Vikas Welfare Yogana, Lucknow in 2017.
- Recipient of the prestigious **'Dr. J.S. Pruthi Award 2016'** from AFST(I), CSIR-CFTRI, India in the 26th ICFoST (Indian Convention of Food Scientists & Technologists) being held at CSIR-IICT, Hyderabad, TS, India on 7th December, 2017 for contribution in fruit and vegetable preservation
- Recipient of the prestigious 'Research Excellence Award-2023' by Institute of Scholars (InSc) ISO 9001:2015 certified & Registered under Ministry of MSME & Corporate Affairs, Govt of India.
- Recipient of "Best Oral and poster presenter in several National/ International Seminars / Journals.
- Best paper award for the research paper entitled 'Aman Kumar, Palani Kandasamy and Ivi Chakraborty (2022). Analysis of Foaming Properties of Mango Pulp for Foam-mat Drying: Impact of Egg Albumin Concentration and Whipping Time, *J. Inst. Eng. India Ser. A*, 103 (3): https://doi.org/10.1007/s40030-022-00661-1
- The paper titled 'Analysis of Foaming Properties of Mango Pulp for Foam-mat Drying: Impact of Egg Albumin Concentration and Whipping Time' (published in Series A, Volume 103 Issue 3) has been selected for the subject award, which will be presented at the Prize Distribution Ceremony of the 38th Indian Engineering Congress to be held at Hotel Royal Orbit, Nagpur Road, Jabalpur (MP) on 27 December 2023 in the afternoon.

21. INTERNATIONAL COLLABORATIONS/ INVOLVEMENT, IF ANY (Bulleted list):

• Involved in International Centre for Agriculture Research in the Dry Areas (ICARDA) project for Lentil, Lathyrus and Chickpea processing.

22. PUBLICATIONS

A. BOOKS

- ✓ Chakraborty, Ivi, Paul, Prodyut Kumar, Mani, Arghya, Tiwary, Arun Kumar and Prasad, K. (2019). *Trends & Prospects in Processing of Horticultural Crops*, Today & Tomorrow's Printers and Publishers, New Delhi, India, 577p.
- Chakraborty, Ivi, Ilahy, Riadh, Balaji, Vikram, Sujayasree, O.J. and Mani, Arghya (2020). Recent Trends & Advances In Food Science And Post Harvest Technology, Satish Serial Publishing House, New Delhi, India, 219p.
- Bose, T.K., Parthasarathy, V.A., Mitra, S.K., Ghosh B., Chakraborty, I. and Sanyal, D. (2021). *Fruits (Tropical and Sub Tropical)*, (Fourth Revised and Illustrated Edition), Vol-1, 2, 3 and 4, Astral International Pvt. Ltd., New Delhi, India.

BOOK CHAPTERS

- Chakraborty, I. and Mitra, S.K. (2006). Value Addition in Fruits, In: *Horticulture for Sustainable Income and Environmental Protection* Vol.I (eds. V.B. Singh, K. Akali Sema, Pauline Alila), Concept Publishing Company, New Delhi, pp. 53-57.
- Chakraborty, Ivi (2008) Post harvest quality management of fruits and vegetables, In: *Quality Management in Horticulture* (Eds. A.B. Sharangi and S.K. Acharya), Agrotech Publishing Academy, Udaipur, India, pp.
- Mitra, S.K., Pathak, P.K. and Chakraborty, I. (2008). Potential uses of underutilized crops for nutritional and medicinal properties. In: *New Crops and Uses: Their role in a rapidly changing world*, (Ed. Smartt, J. and Haq, N.) Centre for Underutilized Crops, University of Southampton, Southampton, UK.
- Chakraborty, Ivi and Chattopadhyay, Arup (2018). Pre and post harvest losses in vegetables, In: Advances in Post Harvest Technologies in Vegetable Crops (Eds. Bijendra Singh, Sudhir Singh and Tanmay Kumar Koley), Apple Academic Press under Post harvest Biology and Technology Series, pp. 25-87.
- Lalramhlimi, B., Dutta S., Acharya, B., Kumar A., Chakraborty, I. (2019). A brief outline on food irradiation, In: *Trends & Prospects in Processing of Horticultural Crops*, (Eds. Ivi Chakraborty, Prodyut Kumar Paul, Arghya Mani, Arun Kumar Tiwary

and K. Prasad), Today & Tomorrow's Printers and Publishers, New Delhi, India, pp. 41-57.

- Acharya, B., Mukherjee, B., Lalramhlimi, B., Dutta S., Chakraborty, I. and Nath R. (2020). Value addition to pulses by post harvest technology and processing, In: *Recent Trends & Advances in Food Science and Post Harvest Technology*, (Eds. Ivi Chakraborty, Riadh Ilahy, Balaji Vikram, Sujayasree, O.J. and Arghya Mani), Satish Serial Publishing House, New Delhi, India, pp. 50-86.
- Naskar, Animesh, Chakraborty, Ivi, Roy, Sebak Ranjan and Bhattacharya, Tanima (2022). Edible Film on Food with Smart Incorporation of Health-Friendly Supplements, In: *Nanotechnology in Intelligent Food Packaging*, (Eds. Annu, Tanima Bhattacharya and Shakeel Ahmed), Wiley Scrivener Publishing, LLC, USA, pp. 361-382.
- Naskar, Animesh, Chakraborty, Ivi, Roy, Sebak Ranjan and Bhattacharya, Tanima (2022). Advancement of Nanotechnology in Developing Functional Foods: Nanotechnology in Functional Foods, In: *Handbook of Nanotechnology in Functional Foods*, eds. Shakil Ahmed, Tanima Bhattacharya, pp. 1-24. Wiley Scrivener Publishing, LLC, USA
- Lalramhlimi, B., Mukherjee, Debmala, Chakraborty, Ivi, Ghosh, Nilotpal, Chattopadhyay, Arup and Ray, Ramesh C. (2022). Fruit and Vegetable Wastes as Livestock Feeds, In: *Fruits and Vegetable Waste - Valorization to Bioproducts and Platform Chemicals* (Ed. R.C. Ray), Springer, Singapore, pp.139-168.
- Chakraborty Ivi, Chattopadhyay Arup, Maity Pinky, Pahari Aditi, Pramanik Subhradeep, Banerjee Hirak, Nath Rajib, and Ray, Ramesh C (2024). Bi-valorization of sweet potato bagasse into food additives, feeds and fuels, In: *Roots, Tubers, and Bulb Crop Wastes: Management by Biorefinery Approaches* (ed. R.C. Ray), Springer, Singapore, pp.133-147.

B. RESEARCH PAPERS (Best 10)

- Mukhopadhyay, Swapan Kumar, Chattopadhyay Arup, Chakraborty Ivi, and Bhattacharya Indrabrata (2011). Crops that feed the world 5. Sweet potato, Sweet potatoes for income and food security. *Food Security*, 3 (3): 283-305. (IF:6.70)
- Siddiqui, M.W., Chakraborty, I., Mishra, P. and Hazra, P. (2014). Bioactive attributes of tomatoes possessing dg, ogc, and rin genes. *Food and Function*, 5(5): 936-943(IF:6.10)
- **3.** Kumar, A., Kandasamy, P., **Chakraborty, I.** and Lamneithem Hangshing (2022). Analysis of energy consumption, heat and mass transfer, drying kinetics and effective moisture diffusivity during foam-mat drying of mango in a convective hot-air dryer. *Biosystems Engineering*, **219**: 85 102. (**IF:5.10**)
- Hazra, P., Hazra, S., Acharya, B., Dutta, S., Saha, S., Mahapatra, P., Pradeepkumar, P., Pal, H., Chattopadhyay, A., Chakraborty, I., Jambhulkar, S., Chatterjee, S., Ghosh, S.K.

(2022). Diversity of nutrient and nutraceutical contents in the fruits and its relationship to morphological traits in bitter gourd (*Momordica charantia* L.). *Scientia Horticulturae*, **305**: 111414. (**IF:4.30**)

- Siddiqui, M.W., Chakraborty, I., Homa, F., Dhua, R.S. (2015). Bioactive compounds and antioxidant capacity in dark green 1 (*dg*), old gold 2 Crimson (*ogc*), ripening inhibitor (*rin*) and normal tomatoes. *International Journal of Food Properties*, 19:688–699. (IF:3.90)
- Chakraborty, I., Chaurasiya, A.K. and Saha, J. (2011). Quality of diversified value addition from some minor fruits. *Journal of Food Science and Technology*, 48(6):750 754. (IF:3.10)
- 7. Chaurasiya, A.K., Chakraborty, I. and Saha, J. (2014). Value addition of palmyra palm and studies on the storage life. *Journal of Food Science and Technology* 51(4): 768-773. (IF: 3.10)
- Baidya, D., Chakraborty, I., and Saha, J. (2016). Table wine from tropical fruits utilizing natural yeast isolates. *Journal of Food Science and Technology*, 53(3): 1663–1669. (IF: 3.10)
- Kore, V.T. and Chakraborty, I. (2015). Efficacy of various techniques on biochemical characteristics and bitterness of pummelo juice. *Journal of Food Science and Technology*, 52(9): 6073-77. (IF: 3.10)
- 10. Chattopadhyay, A., Chakraborty, I., Kumar, P.R., Nanda, M.K. and Sen, H. (2006). Uncontrolled storage behaviour of sweet potato (*Ipomoea batatas* L. Lam). *Journal of Food Science and Technology*, 43(1): 41-45. (IF: 3.10)

Iví Chawcaborty

10.05.2024 Signature with Date