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EDUCATION

<i>Indian Institute of Technology Kharagpur, India</i>	
PhD (Agricultural and Food Engineering)	2008
<i>G.B.Pant University of Agriculture and Technology, Pantnagar, India</i>	
MTech (Process and Food Engineering)	2003
<i>Dr. Panjabrao Deshmukh Krishi Vidyapeeth, Akola, India</i>	
BTech (Agricultural Engineering)	2001

AWARDS

McGill University, Training sponsorship by Canadian International Development Agency	2007
National Doctoral Fellowship by All India Council of Technical Education (AICTE), New Delhi for PhD program at Indian Institute of Technology Kharagpur	2004
Junior Research Fellowship (JRF) by Indian Council of Agricultural Research during MTech Program	2001

TEACHING EXPERIENCE

Anand Agricultural University, Anand, Gujarat, India	
Assistant Professor– Food Engineering	2009-2014

RELATED EXPERIENCE

<i>Institute of Chemical Technology, Matunga (E), Mumbai</i>	
Post-Doctoral Fellow– Chemical Engineering	2008-2009

INTERNATIONAL TRAINING

<i>McGill University, Canada</i>	
Department of Bio resource Engineering - Postharvest and Food Engineering Practices	Jun-Aug 2007

PUBLICATIONS AND PAPERS

Journal Issue Edited

Guest Editor

1. B.N. Thorat and **Sutar P.P.** (2010) Special Issue: Selected Papers Presented at the 16th International Drying Symposium (IDS2008), Drying Technology: An International Journal, Volume 28(5)

Editor

1. **P.P. Sutar** (2013) Journal of Food Research and Technology, Vol 1 (1), 1-44
2. **P.P. Sutar** (2013) Journal of Food Research and Technology, Vol 2 (1), 1-45

Book Chapter

1. **Sutar P.P.** and B.N.Thorat (2010) Drying of Roots. In "Drying of Foods, Vegetables and Fruits", Vol 2, Ed. Jangam SV, C. Law and A.S.Mujumdar, Published at <http://serve.me.nus.edu.sg>, Singapore

Articles in Journals

Article	Impact Factor
1 Sutar P.P. and D.K. Gupta (2007) Mathematical Modeling of Mass Transfer in Osmotic Dehydration of Onion Slices. Journal of Food Engineering, 78(1), 90-97	2.276
2 Patel D. N. , P. P. Sutar and N. Sutar (2013) Development of Instant Fermented Cereal-Legume Mix Using Pulsed Microwave Vacuum Drying, Drying Technology: An International Journal, 31(3), 314-328	1.814
3 Sutar P.P. , G.V.S. Raghavan, Y. Gariepy, S. Prasad and A. Trivedi (2012) Optimization of Osmotic Dehydration of Potato Cubes under Pulsed Microwave Vacuum Environment in Ternary Solution. Drying Technology, 30(13), 1449-1456	1.814
4 Thorat B.N. and P.P.Sutar , (2010) Guest Editorial, Special Issue: Selected Papers Presented at the 16th International Drying Symposium (IDS2008), Drying Technology: An International Journal , 28(5), pp 565	1.814
5 Sutar P.P. and S. Prasad (2011) Optimization of Osmotic Dehydration of Carrots under Atmospheric and Pulsed Microwave Vacuum Conditions. Drying Technology: An International Journal, 29(3), 371-380	1.814
6 Sutar P. P. and S Prasad (2007). Modeling Microwave Vacuum Drying Kinetics and Moisture Diffusivity of Carrot Slices. Drying Technology: An International Journal 25(10), 1695-1702	1.814
7 Sutar N., Sutar P.P. and G. Singh (2009) Evaluation of Different Soybean Varieties for Manufacture of Soy Ice-cream. International Journal of Dairy Technology, 63(1),136-142	1.179
8 Sutar P.P. , S. Prasad and D.K.Gupta (2007) Modeling Fluidized Bed Drying of Osmotically Dehydrated Onion Slices and Product Quality Evaluation. Transactions of American Society of Agricultural and Biological Engineers, 51(2), 567-572	0.974
9 Sutar P.P. and S. Prasad (2011) Modeling Mass Transfer Kinetics and Mass Diffusivity During Osmotic Dehydration of Blanched Carrots. International Journal of Food Engineering, 7(4), Article 21	0.463
10 Visavale G.L., P. P. Sutar and B.N. Thorat (2011) Comparative Study on Drying of Selected Marine Products: Bombay Duck (Herpodon nehereus) and Prawn (<i>Penaeus indicus</i>). International Journal of Food Engineering, 7(4), Article 20	0.463
11 Jadhav D.B., U.S.Annapure, B.N. Thorat, G.L. Visavale and P. P. Sutar (2010) Solar Cabinet Drying of Bitter Gourd: Optimization of Pretreatments and Quality Evaluation. International Journal of Food Engineering, 6(4), article 5	0.463
12 Giri S. K. Prasad S. Mohapatra, D. and P.P. Sutar . (2005). Radio Frequency Heating Applications in Food Processing and Packaging Industries. Packaging India, 38(2), 39-46	
13 Sutar N., Sutar P.P. and D. Mohapatra (2009) New Horizons in Functional Food Sector. Journal of Dairying, Foods and Home Science, 29 (3/4), 166-172	
14 Sutar P.P. , P.M. Nimkar, S.B. Gawande and R.A. Dhande (2013) Physical properties of delinted cotton seeds, Journal of Food Research and Technology, Vol 1 (1), 29-34	
15. Sayyad F.G., Sutar P.P. and N.K. Agarwal (2013) Optimization of Moisture Loss and Fat Uptake of Goat Meat During Frying using Response Surface Methodology. Journal of Meat Science and Technology, 1(2), 56-63	
16. Sutar N. and P.P. Sutar (2014) Developments in Osmotic Dehydration of Fruits and vegetable.Trends in Post-Harvest Technology, 1(1), 20-36	
17. Dhupal C.V., I.L. Pardeshi, P.P. Sutar and R.V. Jayabhaye (2014) Development of Potato and Barnyard Millet Based Ready to Eat (RTE) Fasting Food. Journal of Ready to Eat Foods, 1(1), 11-17	
18. Giri S. K., P.P. Sutar and Suresh Prasad (2014) Effect of Process Variables on Energy Efficiency In Microwave-Vacuum Drying of Button Mushroom. Journal of Food Research and Technology, Vol 2 (1), 31-38	

Articles in Conference Proceedings

- 1.**Sutar P.P.**, G.S.V. Raghavan, Y. Gariepy and S. Prasad (2009) Optimization of Osmotic Dehydration of Potato Cubes Under Pulsed Microwave Vacuum Environment in Ternary Solution. In Proceedings of 6th Asia Pacific Drying Conference (ADC 2009) held at Bangkok, Thailand during October 19-21, pp.165-173.
- 2.Gaware T., **Sutar P.P.** and Thorat B.N. (2009) Effect of Pretreatments on Mass Transfer During Osmotic Dehydration of Indian Gooseberry (*Embllica officinalis*). In Proceedings of 6th Asia Pacific Drying Conference - 2009 (ADC 2009) held at Bangkok, Thailand during October 19-21, pp. 397-401.
- 3.**Sutar P.P.** and Suresh Prasad (2009). Modeling Moisture Diffusivity during Microwave Vacuum Drying of Osmotically Dehydrated Carrots. In Proceedings of Annual International Meeting of American Society of Agricultural and Biological Engineers held at Reno, Nevada, USA during June 21-24, 2009.

4. **Sutar P.P.**, S. Prasad, N.Sutar and B.N.Thorat. (2008). Effect of Microwave Power Density and Pressure on Selected Quality Parameters of Dehydrated Carrots. In Proceedings of 16th International Drying Symposium (IDS2008) held at Ramoji Film City, Hyderabad during November 9-12, Volume B, pp. 835-842.
5. **Sutar P.P.** and S. Prasad (2007) Moisture Diffusivity and Product Temperature Analysis of Carrot Slices in Microwave Vacuum Rotary Chamber Dryer. In Proceedings of Annual International Meeting of American Society of Agricultural and Biological Engineers at Minneapolis, Minnesota, USA held during July 17-20, Paper No.076021.
6. Giri S.K., Prasad S. and **Sutar P.P.** (2005) Drying Kinetics of Microwave-Vacuum and Convective Hot-Air Dried Button Mushrooms. In Proceedings of Asia Pacific Drying Conference (ADC 2005) Allied Publishers Pvt. Ltd., Vol. I, pp. 276-288.
7. **Sutar P. P.**, Prasad S., Giri S.K. and P. Anand Kumar (2005) Microwave Vacuum Drying of Potato Cubes and Selection of Suitable Drying Model. In Proceedings of Asia Pacific Drying Conference (ADC 2005) Allied Publishers Pvt. Ltd., Vol. I, pp. pp. 373-380.
8. **Sutar P.P.** and S. Prasad (2005) Fluidized Bed Drying of Osmotically Dehydrated Onion Slices and Selection of Suitable Drying Model. In Proceedings of Annual International Meeting of American Society of Agricultural Engineers held at Florida, USA during July, 17-20, Paper No. 056158.
9. **Sutar P.P.** and P.M.Nimkar (2004) Thermal Properties of Delinted Cotton Seeds. In Proceedings of International Conference-Emerging Technologies in Agricultural and Food Engineering held at Indian Institute of Technology Kharagpur during December 14-17, pp. 5-8.
10. **Sutar P.P.**, S.K.Giri and S. Prasad. (2008). Microwave -Vacuum Drying of Fruits and Vegetables. In Proceedings of Institution of Engineers (India) seminar held in February, 2006 at Kolkata
11. **Sutar P.P.** and Suresh Prasad. (2007). Modeling Mass Transfer Kinetics during Osmotic Dehydration of Carrots. In Proceedings of Indian Convention of Food Scientist and Technologists held at Indian Institute of Technology Kharagpur during December 31, 2007 to January 02, 2008
12. **Sutar P.P.** and Suresh Prasad. (2007). Advances in Microwave Assisted Heating and Drying Technology for Foods. In Proceedings of Indian Convention of Food Scientist and Technologists held at Indian Institute of Technology Kharagpur during December 31, 2007 to January 02, 2008

Sponsored Projects Undertaken

National Agricultural Innovative Program (NAIP), Indian Council of Agricultural Research 2013-14
 Development of E-course on fluid mechanics, AAU, Anand
 Development of E-course on drying and storage engineering, AAU, Anand

Industrial Consultancy Work

Twin Engineers, GIDC, Vadodara, Gujarat Microwave Processor Design for rapid thermal processing (Drying and sterilization) of agricultural, chemical and biomaterials	2014-
Steelhack Industries, GIDC, VV Nagar, Anand, Gujarat Design of multipass recirculatory hybrid (Solar+biowaste fired) dryer of 300 kg capacity for marine (Fish, prawns), agricultural and chemicals materials Improvements in air heating solar panels to absorb more radiations	2008-09
JayVeer Foods, Patan, Mahesana, Gujarat Development of processes for drying of fruits, vegetables, spices and instant cooked subji (Indian recipes)	2008-11
S B Panchal and Company, Dadar, Mumbai Design of cylindrical microwave vacuum oven cum Dryer for material processing	2007-09
NRI Dehydrated Foods, Kamrej, Surat Development of small scale dehydration industry	2008-09

Post Graduate Thesis Supervision

Development of fermented cereal - legume based instant food (Dhokla) using microwave radiation
MTech (Food Processing Technology) **2010**

Hybrid (Osmotic and Microwave Vacuum) Drying of Elephant Foot Yam
MTech (Food Processing Technology) **2011**

INVITED SPEAKER

1. Invited speaker in 1st workshop on "Dehydration of Food and Agricultural Products: Principles, Practices and Prospects" held in March, 2014 at National Institute of Food Technology Entrepreneurship and Management (NIFTEM) Campus, Kundli (Sonapat).
 2. Invited speaker in KVK KRISHIKA, Gujarat University, in January 2013
 3. Invited speaker in Drying and Food Processing Technology workshops held at Anand Agricultural University, Anand during 2011, 2012 and 2013
 4. Delivered expert lectures in industrial workshop on "Food Preservation and Thermal Processing Techniques," organized in December, 2011 for ITC RTE Foods Division in Bangalore
Total number of industry personnel trained : 30
 5. Delivered expert lectures in industrial workshops on "Thermal Sterilization Technologies for Foods," organized in December, 2010 in Chennai and Mumbai
Total number of industry personnel trained: 28
Participants' Companies: ITC Foods Ltd. Bangalore, Mother dairy, Mahananda dairy, Hamdard Laboratory, Kraft foods and many other Canning and Dehydration industries.
 6. Delivered expert lectures in industrial workshop on "Advanced Dehydration Technologies for Foods," organized in December, 2010 in Twin Engineers, Vadodara.
Total number of industry personnel trained: 10
 7. Delivered a lecture on "Value Addition to Fisheries" in eAqua Extension workshop held at Indian Institute of Technology Bombay in July, 2008
 8. Delivered lectures on "Value Addition to Agricultural Produce through Drying and Dehydration" in the Krishi Mahosav, held during May-June 2010,11,12,13,14 to farmers of different 50+ villages of Gujarat
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LANGUAGES

English
Hindi
Marathi

MEMBERSHIPS

Life Member, Indian Society of Agricultural Engineers

Other Academic Activities

Member, Research Council, Anand Agricultural University **2010-11**
