

Curriculum vitae

RACHNA SEHRAWAT

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ACADEMIC DETAILS

Examination	Degree	Year	Institution/University
Ph.D.	Food Engineering	Pursuing	National Institute of Food Technology Entrepreneurship & Management, Haryana, India (NIFTEM)
M. Tech.	Food Engineering & Technology	2011-2013	Sant Longowal Institute of Engineering & Technology (SLIET), Punjab, India
PGDBST	Post graduate Diploma in Bakery Science & Technology	2010-2011	Guru Jambheshwar University (GJU), Hissar, Haryana, India
B. Tech.	Food Technology	2006-2010	Kurukshetra University, Haryana, India

TRAINING AND PROJECTS UNDERTAKEN

Title : **Study on superheated steam drying**

Duration : 3 month (March-June 2016)

Organization : **King Mongkut's University of Thonburi, Thailand (KMUTT)**

Description : Conducted comprehensive analyses of various key properties of the dried products. These include the analyses of aroma profiles of the products, which involved the use of sophisticated instrumentation.

Title : **Development of an advance drying unit for better quality dried fruits and vegetables**

Duration : 2.5 Years (2015-2017)

Organization : NIFTEM (PhD Thesis)

Description : To design and fabricate advance drying unit. To compare drying characteristic of mango and onion by superheated steam, vacuum and hot air drying at NIFTEM.

Title : **Development of safe fruit and vegetable product retaining higher nutrients using high pressure processing (HPP)**

Duration : 1 Year (2014-2015)

Organization : NIFTEM (Senior Research Fellow)

Description : Collected review of literature and written review paper.

Title : **Microbial production, purification and structural elucidation of biopigments from agro-industrial waste**

Duration : 6 months (2013)

Organization : SLIET (Master Thesis)

Description : Objectives of study were to Optimization of media components and process parameters for biopigments production. Extraction and purification of biopigments using various solvents. Structural elucidation of purified biopigments using different spectroscopic techniques.

ADDITIONAL ACHIEVEMENTS

- **Teaching Assistant** (January – May 2015) during PhD
- ICAR 2014 and 2015 **NET** qualified
- **GATE** Qualified, 2010
- Got **highest marks** in Food technology in B. Tech.
- **Third best poster** award in National Conference on Technologies in Sustainable Food Systems 2016,
- **Second prize** in Lift India Ideations series organised by Lift India workshop, 2016 at Nestle Manesar
- **Third prize in Village Adoption Programme-11** as co-mentor
- Presented and attended more than **15 National/International conference, workshops**
- **First runner up** award in PIP competition of Pulse based products
- **Awarded Seligman APV Travel Grant award of £1000** for attending 9th Asia-Pacific Drying Conference (ADC2017), Wuxi, China, 24 – 26 September 2017.

PUBLICATIONS (Papers, Book Chapters, Conference Proceedings and Book)

Published Papers

S.No	Author(s)	Title of paper /publication	Name of Journal / publisher	Year/Volume/ Issue/ ISBN No.
1	Rachna Sehrawat, Prabhat K Nema* and Barjinder Pal Kaur	Effect of superheated steam drying on properties of foodstuffs and kinetic modelling	Innovative Food Science and Technology	2016/34, 285-301/1466-8564
2	Rachna Sehrawat*, Prabhat K Nema	Quality evaluation of onion slices using low pressure superheated steam and vacuum drying	Journal of Agricultural Engineering	2017/54 (3)/32-39/0256-6524
3	SomyaTewari, Rachna Sehrawat, Prabhat K Nema*, Barjinder Pal Kaur	Preservation effect of high pressure processing on ascorbic acid of fruits and vegetables	Journal of Food Biochemistry	2016/41(1),1-14/1745-4514
4	Rachna Sehrawat, Kumar Sandeep, Khalid Bashir, Kumar Satya Prakash, Tanya L Swer and Anit Kumar*	Bioutilization of agro-industrial waste to produce biopigment using <i>Monascus Purpureus</i> MTCC 369 by solid state fermentation	Indian Journal of Ecology	2016/43 (1), 128-133/0304-5250
5	Rachna Sehrawat, Paramjit S Panesar, Tanya L Swer, Anit Kumar	Response Surface Methodology (RSM) mediated interaction of media concentration and process parameters for the pigment production by <i>Monascus purpureus</i> MTCC 369 under solid state fermentation	Pigment & Resin Technology	2017/46(1), 14 – 20/ 0369-9420
6	Rachna Sehrawat, P S Panesar, Reeba, Panesar and Anit Kumar	Biopigment produced by <i>Monascus Purpureus</i> MTCC 369 in submerged and solid state fermentation: A comparative study	Pigment and Resin Technology	2017/46(6),425-432/0369-9420
7	Savita Rani, Rakhi Singh, Rachna Sehrawat, Barjinder Pal Kaur, Ashutosh Upadhyay,	Pearl millet processing: A review	Nutrition and Food Science	2018, Accepted

Book Chapters

S. No.	Papers	ISSN(P) /ISBN
1	Milk Processing, R.S. Chavan, R. Sehrawat , V. Mishra and S. Bhatt. In Encyclopedia of Food Safety and Health, 2016, 3, 729-735	978-0-08-100596-5
2	Dairy Engineering: Milk Processing and Milk Products (2017) Rupesh S. Chavan, Anit Kumar, Rachna Sehrawat and Tanmay Nalawade. In "Dairy Engineering Advanced Technologies and Their Applications" published by Apple Academic Press, 81-102, Vol. 4.	Hard ISBN 9781771883801 E-book ISBN 9781315366210
3	High Pressure Processing of Dairy Products (2017). Rupesh S. Chavan, Rachna Sehrawat , Prabhat K. Nema, Kumar Sandeep, In "Dairy Engineering Advanced Technologies and Their Applications" published by Apple Academic Press, 127-150.	Hard ISBN 9781771883801 E-book ISBN 9781315366210
4	Food Regulations Around the Globe (2017). Rupesh S Chavan, Somya Tewari, Shraddha Bhatt, Tanmay Nalawade, Rachna Sehrawat . In "Dairy Engineering Advanced Technologies and Their Applications" published by Apple Academic Press, 285-304.	Hard ISBN 9781771883801 E-book ISBN 9781315366210
5	Applications of Freezing Technology in Fruits and Vegetables, Tanya L. Swer*, C. Mukhim, Rachna Sehrawat and Sandip T. Gaikwad, In "Technological Interventions in Processing of Fruits and Vegetables", published by Apple Academic Press, Vol. 14. (Rachna Sehrawat, Khursheed A. Khan, Megh R. Goyal and Prodyut K. Paul)	Hard ISBN 9781771885867 E-book 9781315205762
6	High Pressure Processing of Fruits and Vegetables, Anit Kumar, Rachna Sehrawat* , Tanya L. Swer and Ashutosh Upadhyay, In "Technological Interventions in Processing of Fruits and Vegetables", published by Apple Academic Press, Vol. 14. (Rachna Sehrawat, Khursheed A. Khan, Megh R. Goyal and Prodyut K. Paul)	Hard ISBN 9781771885867 E-book 9781315205762
7	Recent trends in drying of fruits and vegetables, Rachna Sehrawat , Onkar Babar, Anit Kumar*, Prabhat Nema, In "Technological Interventions in Processing of Fruits and Vegetables", published by Apple Academic Press, Vol. 14. (Rachna Sehrawat, Khursheed A. Khan, Megh R. Goyal and Prodyut K. Paul)	Hard ISBN 9781771885867 E-book 9781315205762
8	Rachna Sehrawat , Prabhat Kumar Nema, Pramod Kumar, and Anit Kumar* Classification of Dried Milk Products (2017) In "Novel Dairy Processing Technologies Techniques, Management, and Energy Conservation", published by Apple Academic Press, (In Press) (Megh R Goyal, Anit Kumar and Anil K Gupta)	Hard ISBN 9781771886123 E-book 9781315167121
9	Rachna Sehrawat and Prabhat K. Nema Drying of Drying of Mango Products, In Processing and Drying of Tropical Fruits, Ed. Law, C.L., Hii, C.L., Jangam, S.V., Mujumdar, A.S. 2017, , Published in Singapore, pp. 123-144.	ISBN - 978-981-11-1967-5

Conference Proceedings

1	Manufacture of low calorie balmithai, Neeraj jaiswal, Rachna Sehrawat , Alok Jha and Rakhi Singh 469-479 Food process Engineering and Technology Section 2 Editors (H. N. Mishra, S.L. Shrivastava, P.P. Tripathy and Jayeeta Mitra)	International conference	978-93-86256-30-0
2	Rachna Sehrawat* Prabhat K Nema, Pitam Chandra Effect of temperature on thiosulphinate content, antioxidant activity and phenolic compounds and of onion dried in low pressure superheated steam dryer	International conference, 2017 at Wuxi China	-

Book (In production)

S.No.	Title	Publisher
1	Technological Interventions in Processing of Fruits and Vegetables" Edited by Rachna Sehrawat , Khursheed A. Khan, Megh R. Goyal and Prodyut K. Paul, ISBN 9781771885867.	Accepted by Apple Academic Press, distributed by CRC press (to be published March 2018)