

KULKARNI DHANASHRI
BHASKARRAO

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Orchid ID:

<https://orcid.org/0000-0002->

Contact Address:

"Sai Arcade",B-602, Bhujbal
Chowk, near Neeta travels,
Wakad, Pune.

Personnel Information:

Date of Birth: 20-05-1989

Sex: Female

Nationality: Indian

Marital status: Married

Languages: English
Hindi
Marathi

Key strength

Self-confident, ambitious
Industrious and consistent.
Good communication and
interpersonal skills
Ability to learn, open-
mindedness, perceptiveness
Courageous & have capacity to
deal with stress
Positive attitude & Networking
skills.

**Having adequate knowledge
about**

Certificate course of Internal
Auditing, ISO22000And Food
Safety Management System
training programme

Attended national level seminar
on Food safety management

My Publications:

Patent: 1

Books: 1

Book chapters: 2

Articles: 16

Poster/oral presentations: 4

CURRICULUM VITAE



OBJECTIVE

To be employed in a progressive and innovative work environment that will
utilize my technical skills with opportunities for advancement.

ACADEMIC EXCELLENCE

DEGREE	SCHOOL/COLLEGE/ UNIVERSITY	CGPA/ MARKS %
Ph D (Food Technology)	UDCT, Dr Babasaheb Ambedkar Marathwada University, Aurangabad(2022)	79 /100
M. Tech (Food Technology)	College of Food Technology, VNMKV Parbhani.(2013)	8.93/10
B.Tech.(Food Sciences)	College of Food Technology, M.A.U., Parbhani.(2010)	8.52 /10
H.S.C.	Dnyanopasak College, Parbhani(2006)	88.17/100
S.S.C.	Bhartiya Bal Vidya Mandir, Parbhani(2004)	81.86 /100

ACADEMIC RESEARCH PROJECTS

PH D (Thesis): Studies on development of millet based value added
food Products

M. Tech: Title: Studies on Utilization of Sweet Sorghum Stem Syrup in the
Preparation of Value added products

B. Tech: Title: Studies on development Of Medicinal RTS from Giloi

EXPERIENCE

Name of firm	Name of post	Type of work	Period from-to
Government College of Engineering, Ratnagiri	Visiting Faculty	Teaching (Food Technology and Management) and lab work	1/09/2023 to till date
Prowess Buzz Food Consultants, Pune	Senior Food Researcher	Professional food consultant for NPD, Project management, DPR preparation, etc.	03/1/2022 to 30/08/23
Food Cognics, India, Pvt. Ltd, Pune	Project manager	Project management, New product development, Food research and food analysis,	10/12/2019 to 31/12/2021
Vaishvik foods private ltd.(Eatwell foods), Pune	Research and development officer	Food research and new product development	11/11/2017 to 3 Nov 2019
Pimple Agro Foods, Aurangabad	Senior Food Researcher	New product development, lab and pilot scale trials, Food analysis	1/07/2015 to 10/11/2017
Indian Institute of Milets research, Hyderabad.	SRF (Senior Research Fellow)	Research work (IIMR (DSR)-Britannia Industries Limited Joint project on Development & Commercialization of Sorghum Functional foods	12/09/2014 To 30/06/2015
MGM College of Food Technology, Aurangabad	SRA (Senior Research Assistant)	Teaching and lab work	13/01/2014 To 19/07/2014
College of Food Technology, VNMKV, Parbhani.	JRF (Junior Research Fellow)	Research work (ICAR Project)NICHE Area of Excellence: Development of agrobased nutraceuticals for health security	03-03-2011 to 9-09-2011
Aditya College of Food Technology, Beed.	SRA (Senior Research Assistant)	Teaching and lab work	27-08-2010 to 28-02-2011

ROLES AND RESPONSIBILITIES DURING PAST JOBS:

1) Government College of Engineering, Ratnagiri: Worked as visiting faculty for B. Tech (Food Technology and management). Taught various courses like, Elements of bio and Food Science, Supply chain and logistic management, Food Microbiology, Food Chemistry, Plant process design, Wheat milling and Bakery technology, Fruit and vegetable processing, and their respective practicals, etc.

2) Prowess Buzz Food Consultants, Pune: New Product Development/Formulation, Product Shelf Life Analysis, Nutritional Labeling and label validation, Preparation of Bankable Project Reports, Product formulation, Process standardization, Pilot scale-up

3) Food Cognics, India, Pvt. Ltd:

Assistance in Plant designing and layout, Business Plan Preparation, Project Management Services, Preparation of Project Profile and finance assistance, Preparation of Bankable Project Reports, New Product Development/Formulation, Product Shelf Life Analysis, Nutritional Labeling and label validation, Assistance in food product registration/ license and certification as per product category and FSSAI standards, Production Assistance, Market Research/ Survey, Brand Name Suggestion /Promotion, Packaging Design and Branding, Website and Digital Marketing, Audits and trainings, etc.

4) Vaishvik Foods, India, Pvt. Ltd

New product development, Product feasibility study, Product recovery, Food safety solutions, Techno- economic viability study, Ingredient selection, Procurement of machinery, Recipe designing, Product formulation, Process standardization, Pilot scale-up of formulated product, Sensory evaluation, Storage studies of the developed product, package designing and label verification, scale-up and commercial trials, Changes in existing products, pilot scale-up of product, commercial trials of altered product, storage studies.

5) Pimple Agro Foods, Aurangabad: New product development, lab and pilot scale trials, Food analysis, Ingredient selection, Procurement of machinery, Recipe designing, Product formulation, Process standardization, etc.

6) IIMR Indian Institute of Millets Research:

Worked under Britannia Industries Limited Joint project on Development & Commercialization of Sorghum Functional products. Screening of Sorghum cultivars for physico-chemical characteristics and its suitability of bakery product development, Sensory evaluation of the product and storage studies. Traditional and modern recipe formulations with sorghum and other millets, Record keeping, assistance in book writing and paper publications, Helped in sorghum and millet promotional activities, training and consultation to farmers and entrepreneurs to start commercialization of millet based value added food products

7) MGM college of Food Technology:

Worked as lecturer for B. Tech (Food Technology), was head of the department of Food science and technology lab. Taught various courses like, Bakery technology, Cereal Technology, Fruit and vegetable processing, Milk and milk product processing, Confectionary technology, Grain storage technology, Legume and pulses Technology, etc.

8) College of Food Technology:

Worked under ICAR Project- NICHE Area of Excellence: Development of agrobased nutraceuticals for health security. Effective utilization of Pomegranate peel as an antioxidant for extending shelf life of various oils. Conducted various trials for selection of variety, antioxidant content determination, screening of process of preparation of pomegranate peel extract, designing process of addition of pomegranate peel extract to various oils like palm oil, coconut oil and soyabean oil. Shelf life study of oils. Project writing and research paper publications.

9) Aditya College of Food Technology:

Worked as lecturer for B. Tech (Food Technology) for various subjects like Food process machinery and plant layout, Refrigeration engineering, Food engineering, Food microbiology, Food Chemistry and Food Biochemistry, etc. Conducted lab experiments regarding to the subject specialization

INDUSTRIAL TRAINING:

Britannia Industries Limited, Nagpur (MS, India.) for the period 3 months from January 2010- March 2010

REFERENCES:

Name	Mr. H. W. Deshpande	Dr. B. Dayakar Rao
Designation	Head, Associate Professor	Principal investigator
Department	Food and industrial Microbiology	Economics and extension
Institute	College of Food Technology VNMKV, Parbhani. (Ms) India	Indian Institute of Millets Research, Hyderabad, India
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e-Mail	Hemant22d@gmail.com	dayakar@millets.res.in

DECLARATION

I hereby declare that all information given above is true, correct and complete to the best of my knowledge and belief.

Date: 29 /04/ 2025

Dhanashri Kulkarni

MY PUBLICATIONS

PATENT:

Kulkarni D.B.& Sakhale B.K. (2022). **“Foxtail Millet-Based Gluten Free Cookies”**. (Indian Patent Application No. 202221012403). Indian Patent Office. Status: Published (15/09/2023), Under examination.

BOOKS / BOOK CHAPTERS PUBLISHED:

1) Book: Nutritional and health benefits of millets,

B Dayakar Rao, K Bhaskarachary, M P Rajendra Prasad, D Balakrishna, **K Dhanashri**, T G Nageshwar Rao. ICAR- Indian Institute of Millets Research, Hyderabad. ISBN: 81-89335-55-3.

2) Name of Book : Annual Technical Volume on “Recent Development in Food Processing Industry.” **Name of the chapter :** Processing Technology for Development of Little Millet Based Probiotic Rice Authors : Dhanashri B. Kulkarni & Bhagwan K. Sakhale Publisher : Chemical Engineering Division Board, The Institution of Engineers (India), IEI, Kolkata Publication : December, 2020 Page numbers : Pp- 63-67, Vol. (3) ISBN : 978-81-945201-3-9

3) Name of Book: Advanced Trends in Agricultural Extension (Vol. III) **Name of the chapter :** Millet based Indian flat breads Authors : Kulkarni Dhanashri B. and Bhagwan K. Sakhale Publisher : Integrated Publications, Delhi Page numbers : 1-167 ISBN : 9789393502049 Year of Publication : 2022

ARTICLES PUBLISHED:

1) Study on evaluation of starch, dietary fibre and mineral composition of cookies developed from 12 sorghum cultivars. By B.Dayakar Rao, **Dhanashri B. Kulkarni**, Kavitha C. (Available online from 22 December 2016) Food Chemistry Volume 238, 1 January 2018, Pages 82-86

2)Development and Evaluation of Low Gluten Composite Bread from Sorghum Cultivars

D.B. Kulkarni, B. Dayakar Rao, and G.D. Arlene-Christina, *International Journal of Current Microbiology and Applied Sciences* ISSN: 2319-7706 Volume 7 Number 03 (2018)

3)A Potential Review on Millet Grain Processing by Kulkarni DB, Sakhale BK and Giri NA,*International Journal of Nutritional Sciences - Volume 3 Issue 1 – 2018*

4) Sweet Sorghum Syrup as Natural Sweetener for Glazed Tamarind Candy, by Kulkarni D B, Deshpande H W, Sakhale B K, *International Journal of Nutritional Sciences*-Volume 3, Issue 2018.

5) Sweet Sorghum Syrup- An Alternative sweetener for preparation of Sesame Chikki

Kulkarni D B, Deshpande H W and Sakhale B K, (2018) *Journal of Food Nutrition and Packaging*, Vol 5, Pages 7-13, 2018

6)Bael (Aegle Marmelos) a super fruit of an hour: A review bySawale K R, Deshpande H W, **Kulkarni D B**, *International Journal of Chemical Studies*, 2018, 6 (3),1720-1723

7) Study of Physico-chemical characteristics of bael (Aegle marmelos) fruit by Sawale,K R, Deshpande H W, **Kulkarni D B**, *Journal of Pharmacognosy and Phytochemistry* (2018). 7(5):173-175

8) Use of Pomegranate peel extract as a natural antioxidant in vegetable oils

by P.S. Kadam, H.W. Deshpande, **D.B. Kulkarni** and G.M. Machewad in *Beverage and food world*, June 2012, Vol. 39, No.6, pp 54-55.

9) Effect of Pomegranate peel extract in stabilization of Banana chips fried in Palm oil by P.S. Kadam, H.W. Deshpande, **D.B. Kulkarni** and G.M. Machewad in *Beverage and food world*, June 2012, Vol. 39, No.6, pp 38-39.

10) A Review on Probiotic Beverage Prepared using Vegetables by Shaikh Uma A, Deshpande H W and **Kulkarni D B**, (2018), International journal of chemical studies, vol. 6, issue 5, pp 72-74.

11) Development of sorghum rich multigrain flour for preparation of roti By, **Kulkarni DB** and Sakhale BK, International Journal of Chemical Studies 2018; 6(5): 3436-3440

12) Effect of Cold Storage on Viability of Probiotics in Non Dairy Probiotic Beverage Based on Carrot and Tomato Juice by A. Shaikh Uzma*, H.W. Deshpande and **D.B. Kulkarni**, International Journal of Current Microbiology and Applied Sciences ISSN: 2319-7706 Volume 8 Number 03 (2019)

13) Studies on development of low gluten cookies from pearl millet and wheat flour, By **Kulkarni D B**, Sakhale B K, Chavan R F, *Food Research*, 5 (4): 114 – 119.

14) Development of gluten free value added extruded snacks from Proso millet (*Panicum miliaceum*) By **Kulkarni D B**, Sakhale B K, Chavan R F, Under review: Journal name: *Food research*

15) Quality evaluation and techno-economic feasibility study of gluten free bread prepared with buckwheat (*fagopyrum esculentum moench*) and pearl millet(*pennisetum glaucum*), (2022). Annals. Food Science and Technology, Volume 23, Issue 2, pp-134-142.

16) Quality evaluation and techno-economic feasibility study of gluten free bread prepared with Buckwheat and Pearl millet by **Kulkarni DB**, Sakhale BK, Sustainability, Agri, Food and Environmental Research, (2023). Vol 11, pp 1-13.

ORAL/ POSTER PRESENTATIONS:

1) Oral presentation: 11th International Food Data Conference (Food Composition and Public Health Nutrition) November 3rd -5th, 2015, National Institute of Nutrition, Hyderabad.

Topic: Studies on baking potential of sorghum for production of cookies

2) Poster: 5th Bharatiya Vigyan Sammelan (BVS 2017), Theme: “Confluence of traditional and modern sciences” A new integral vision for development, 11th to 14th May 2017, Fergusson College Pune

Topic: Studies on development of value added products from millets

3) Abstract: 11th International Food Data Conference (Food Composition and Public Health Nutrition) November 3rd -5th 2015, National Institute of Nutrition, Hyderabad. **Topic: Studies on baking potential of sorghum for production of cookies** by Dr. B Dayakar Rao, **D.B. Kulkarni** and A. Annapurna, IFDC 714, pp 74

4) Poster and abstract with audio file: 28th Indian convention of Food Scientists and technologists (ICFOST), Emerging and Adoptable Technologies for sustainable Agro-Food industries and economy (EAT-SAFE), January 2022. **Topic: Technologies For Value Addition Of Millets**