## **ANJALI THAKUR**

Ph.D Agricultural and Food Engineering Indian Institute of Technology Kharagpur Email-<u>anjalithakur.pooja@gmail.com</u>

Phone- +919437670264

Date of Birth: 8<sup>th</sup> Oct, 1993

Place of Birth: Bhawanipatna, Odisha, India



#### **EDUCATION**

2018- present Ph.D Agricultural and Food Engineering

Indian Institute of Technology Kharagpur

> Topic: Development of Process technology for the Manufacture of Carbonated

Grain Beverage Premix Advisor: Prof. H N Mishra

2016- 2018 Master of Technology (Food Process Engineering)

Indian Institute of Technology Kharagpur, India

Topic: Development of cereal based carbonated beverage

Advisor: **Prof. H N Mishra**Final Grade: 9.42/10 (1<sup>st</sup> Rank)

2012- 2016 Bachelor of Technology (Agricultural Engineering)

CAET, Odisha University of Agriculture and Technology (OUAT), Bhubaneswar,

India

➤ Project: Optimization of Process Variables for Spherification of fruit juice

Advisor: Prof. Dr. Kalpana Rayaguru

Final Grade: **8.86/10** (1<sup>st</sup> Rank)

2011 SSE and SSCE Degree (Science)

Jawahar Navodaya Vidyalaya, Narla, Kalahandi, Odisha, India (CBSE Board)

Final Grade (10<sup>th</sup>): 87.8% (2009)
 Final Grade (12<sup>th</sup>): 87.6% (2011)

# **CERTIFICATION & TRAININGS UNDERGONE**

5/2013- 7/2013 Summer training at CAET on "Preparation of RTS, value added products from ragi,

potato chips, kurkure, mango bars, tomato ketchups, cakes.

8/2016- 12/2016 Completed four months of In-plant training at Odisha lift irrigation corporation ltd.

(OLIC) bhubaneswar.

### **PUBLICATIONS/PATENT**

- ✓ Thakur, A., Pandey P. and Mishra H. N. (2018) Effect of Roasting Process Parameters on Physicochemical, Functional, Microstructural and Thermal Properties of Food Grains: Maize (*Zea mays*), Bengal gram (*Cicer arietinum*), and Finger millet (*Eleusine coracana*). *Journal of Food Science and Technology*. (Communicated, Under review)
- ✓ Mishra, H. N., Pandey, Pooja, Thakur, Anjali. (2018). Cereal based carbonated beverage/ mix and a process thereof. Indian Patent 201831039706, Indian Institute of Technology Kharagpur, West Bengal, India.

# INTERNATIONAL AND NATIONAL CONFERENCES/ PRESENTATIONS

✓ Thakur, A. and Mishra, H. N. (2019) Production of a Novel Functional Grain Beverage using Pearl Millet

- (Pennisetum glaucum) Malt and Probiotic Bacteria (Lactococcus Lactis). AFP 2019, NIT Rourkela, Odisha, India.
- ✓ Thakur, A., Pandey, P. and Mishra, H. N. (2018) Formulation of energy drink powder premix using linear programming. 19th IUFoST 2018 World Congress, 23-27 October 2018, Mumbai, India.
- ✓ Thakur, A., Dalbhagat, C. G. and Mishra, H. N. (2018). Effect of Roasting on Physico-chemical and Functional Properties of maize (Zea mays) and Bengal gram (Cicer arietinum) Flours. 3rd International Conference on Food Properties, 22-24 January 2018, Sharjah, UAE.
- ✓ Thakur, A., Pandey, P. and Mishra, H. N. (2017). Effect of recirculatory hot air oven roasting on physicochemical and functional properties of maize (Zea mays), Bengal gram (Cicer arietinum) and ragi (Eleusine coracana) flours. 26 th Indian Convention of Food Scientists and Technologists, 7-9 December 2017, CSIR-IICT, Hyderabad.

### **FELLOWSHIPS AND AWARDS/HONOURS**

- ➤ Gandhian Young Technological Innovation Awards/Appreciations (GYTI) (2019),
  Development of Process Technology for Manufacture of RTD Carbonated Grain Beverage, Society
  for Research and Initiatives for Sustainable Technologies and Institutions (SRISTI), Vigyan
  Bhayan, New Delhi, India.
- > Young Student Invention Award (2018), Department of Agricultural and Food Engineering, Indian Institute of Technology Kharagpur for contribution in patent entitled 'Process Technology for the Development of Cereal Based Carbonated Beverage mix' filed in Indian jurisdiction.
- **➤** Qualified National Eligibility Test (NET-II 2018).
- > Received Scholarship of Ministry of Human Resources Development (MHRD), Government of India for pursuing M. Tech in Food Process Engineering.
- > Received Gold Medal for securing highest OGPA in Department of Agricultural Processing and Food Engineering in B. Tech (2016).
- **Received DUPONT NutriScholars Award** for the academic year 2018-2019.
- > Secured All India 12<sup>th</sup> Rank (Score 814) in Graduate Aptitude Test in Engineering (GATE-2016).
- ➤ **Batch Girls Topper** in 12<sup>th</sup> CBSE board examination.

### **RESEARCH INTEREST**

- Carbonation
- Food formulation
- > Grain based premix and product development
- > Rheology

- Instant carbonated beverage
- > Food formulation
- > Extrusion
- > Sensory evaluation techniques

## REFERENCES

> Prof. H N Mishra

**Professor** 

Department of agricultural and food engineering

**Indian Institute of Technology Kharagpur** 

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E-mail- hnm@agfe.iitkgp.ernet.in

**DECLARATION**: I hereby declare that, the above-mentioned information furnished by me are true to the best of my knowledge and belief.

Anjali Thakur