

## CURRICULAM VITAE

CHIRASMITA PANIGRAHI

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### Current research

Shelf life extension of sugarcane juice using non-thermal technology

### Academic profile

Degree	Board/University	Year	Percentage/GPA
M. Tech (Food Process Engineering)	Indian Institute of Technology Kharagpur	2017	9.35/10
B.Tech (Agriculture Engineering)	Odisha University of Agriculture and Technology	2015	8.98/10
12 <sup>th</sup>	Central Board of Secondary Education	2011	91.4%
10 <sup>th</sup>	Central Board of Secondary Education	2009	93.2%

### Areas of interest

- Non-thermal processing
- Applications of membrane clarification
- Juice quality, preservation and storage
- Fortification and value addition

### Key projects

- **Ongoing PhD research** on “Shelf life enhancement of sugarcane juice using non-thermal technology”. Techniques like membrane clarification and ozone treatment are explored individually or in combination to achieve the target of preservation.
- **M. Tech Project** on “Clarification and concentration of sugarcane juice using membrane separation technology”. An efficient alternative using integrated membrane technology comprising of microfiltration and ultrafiltration was developed for clarification of sugarcane juice.
- **B. Tech Project** on “Microwave puffing of rice”. The optimization of microwave process for puffing of rice was done.

## Training & Certification

- B. Tech In-plant training on a project “Estimation of Erosivity factor for Semiliguda block” during Aug-Sept, 2014 at Central soil and water conservation research & training institute, Research Centre (CSWCRTI), Sunabeda, Koraput, Odisha.
- B. Tech In-plant training at Directorate of Ground water survey & investigation (GWS&I), Bhubaneswar, Odisha.
- B. Tech one month summer training on “Development of processed products and their preservation” in Department of Agricultural Process & Food Engineering, CAET, OUAT, Bhubaneswar, Odisha.
- Certificate of Appreciation for being selected as one of the top ten finalists in the NutriScholars Award season 2 during academic year 2018-19 for project titled “Gluten free cookies using PUFA and antioxidant rich vegetable oil powder”.
- Volunteer in Smart India Hackathon, June 18-22, 2018.
- Teaching assistantship for online course “Novel Technologies for Food Processing and Shelf Life Extension”, Jan-Apr 2019.
- Certificate of Participation for the poster entitled “Effect of Ozone Processing on Bioactive Composition and Microbiological characteristics of Sugarcane (*Saccharum Officinarum*) Juice” in Institute of Food Technologists (IFT) conference 2019.

## Patents and Publications

- Panigrahi, C., Karmakar, S., Mondal, M., Mishra, H. N., & De, S. (2018). Modeling of permeate flux decline and permeation of sucrose during microfiltration of sugarcane juice using a hollow-fiber membrane module. *Innovative Food Science & Emerging Technologies*, 49, 92-105.
- Shelf life Extension of Sugarcane Juice using Ozone assisted Cold Sterilization Technology: Filed (Application no. 201931028607, dated 16<sup>th</sup> July 2019)

## Conferences

- Presented poster entitled “Microfiltration of sugarcane juice: membrane characterization and flux decline analysis” at 26<sup>th</sup> Indian Convention of Food Scientists & Technologists (ICFoST), 7<sup>th</sup> – 9<sup>th</sup> December 2017, CSIR, Indian Institute of Chemical Technology, Hyderabad, India.
- Presented poster entitled “Ultrafiltration of sugarcane juice: membrane characterization and product quality analysis” at 19<sup>th</sup> International Union of Food Science & Technology (IUFoST) World Food Science and Technology Congress, 23<sup>rd</sup> – 27<sup>th</sup> October 2018, CIDCO Exhibition Centre, Vashi, Navi Mumbai, India.
- Presented paper entitled “Ozone treatment and physico-chemical characterization of sugarcane (*Saccharum officinarum*) juice” at National Conference on Advances in Food Processing for Sustainable Food Security (AFP 2019), 17<sup>th</sup> – 18<sup>th</sup> May 2019, NIT Rourkela, Odisha, India.

### **Awards and professional recognition**

- Won third prize in oral presentation at the national conference on “Advances in Food Processing for Sustainable Food Security” held in NIT Rourkela.
- Qualified ICAR NET (II) – 2018.
- Received Scholarship of Ministry of Human Resources Development (MHRD), Government of India for pursuing M. Tech in Food Process Engineering.
- Secured All India 32<sup>nd</sup> Rank in Graduate Aptitude Test in Engineering (GATE-2015).
- Received Merit Scholarship during four years of B. Tech programme.

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### **Personal details**

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Date of Birth:	January 06, 1994
Gender:	Female
Nationality:	Indian
Languages Known:	English, Hindi, Oriya.
Mailing Address:	At-Iccha para, Palace line, Po-Balangir, Dist-Balangir Pin-767001, Odisha India.

### **Declaration**

**I hereby declare that all the information furnished above is true and correct to the best of my knowledge and believe.**

**Date: 22. 07. 19**

**Place: ODISHA  
Chirasmita Panigrahi**