

CURRICULUM VITAE



1. NAME	Anurag Pandey
2. FATHER'S NAME	Hari Shankar Pandey
3. DESIGNATION	Assistant professor
4. DISCIPLINE	Livestock Products Technology
5. DATE OF BIRTH	15 Aug 1980
6. FULL ADDRESS	Dr Anurag Pandey Flat No. 434 Block -9 Vrinda Gardens Near JNU / RTO Khonagorian Jagatpura Jaipur-302025
7. EDUCATIONAL QUALIFICATION	B.V.Sc & A.H, MVSc, Ph.D (LPT)

Degree	Year of passing	Institution/University	Subjects/ Specialization	Division/Marks In % or OGPA
Bachelor's Degree	2004	N D University of Agriculture and Technology, Kumargunj Faizabad, UP	Animal and Veterinary Science	79.26/10
Master' Degree	2006	Indian Veterinary Research Institute	LPT	8.489/10
Ph.D.	2012	Indian Veterinary Research Institute	LPT	8.083/10
Any other				
8. Date of joining in University as Assistant Professor through direct recruitment		15 sep 2014		

9. Awards distinctions received if any

1. **University Gold Medal for B.V.Sc.&AH**
2. **ICAR JRF For M.V.Sc (2004)**
3. **University SRF For PhD (2006)**

10. Research Publications (only No.)

- 1 **Research paper-08**
- 2 **Review paper -01**

11 significant achievements

1. Successfully guided 12 M.V.Sc scholars as a major advisor
2. Successfully guided 2 PhD scholars as a major advisor
3. Awarded by Vice chancellor (RAJUVAS, Bikaner) on Independence Day -2020 for 1st prize in poster presentation in international symposium 2019 of IMSA at CSK HPKV Palampur.
4. Awarded by Vice chancellor (RAJUVAS, Bikaner) on Independence Day -2022 for publishing research paper as guide in Animal production science journal having NAAS rating 7.53.
5. Organized 36 trainings with 752 participants as Principal investigator of a RKVY funded project.

Research Paper

1. Pandey, A., Keshri, R. C., & Kumar, Y. (2016). Development and quality assessment of pork sandwich spread incorporated with different levels of antioxidant mixture (BHA and BHT) during frozen storage ($-18\pm 1^{\circ}\text{C}$). *Nutrition & Food Science*, 46(6), 816-826.
2. Pandey, A., Keshari, R. C., & Kumar, R. R. (2016). Effect of antioxidants mixture on the quality characteristics of pork sandwich spread stored under refrigeration ($4\pm 1^{\circ}\text{C}$). *Journal of Animal Research*, 6(3), 423-430.
3. Pandey, A., Kumar, Y., Saini, A., Meena, P & Raman, R., (2016). Development and quality assessment of chevon pickle prepared with spent goat meat. *Ruminant Science* 223(5), 223-226
4. Kumar, Y., Singh, P., Pandey, A., Tanwar, V. K., & Kumar, R. R. (2017). Augmentation of meat quality attributes of spent hen breast muscle (Pectoralis Major) by marination with lemon juice vis-a-vis ginger extract. *Journal of Animal Research*, 7(3), 523-529.
5. Kumar, Y., Tanwar, V. K., Pandey, A., Shukla, P., & Sharma, V. (2017). Development and quality assessment of chicken cutlets enrobed with bread crumbs vis-à-vis dried carrot pomace. *Nutrition & Food Science*, 47(5), 700-709.

6. Kumar, Y., Berwal, R., Pandey, A., Sharma, A., & Sharma, V. (2017). Hydroponics meat: An envisaging boon for sustainable meat production through biotechnological approach—A review. *Int. J. Vet. Sci. Anim. Husb*, 2, 34-39.
7. Saini, A., Pandey, A., Sharma, S., Meena, P., Gurjar, A. S., & Raman, R. (2018). Development and Cost Economics of Chicken Powder Incorporated Shelf Stable Fried Snack Prepared from Spent Hen Meat with Rosemary and Betel Leaves Extract. *Int. J. Curr. Microbiol. Appl. Sci*, 7(2), 1719-1726.
8. Kumari, S., Gupta B., Pandey, A., Suradkar U., Ambedkar YR.,and Saini, A., 2019 Application of proteomics and genomic technologies to the improvement of meat quality of food animals: A review. *International research journal of chemistry (irjc)* Issn 2321 – 2845(online), 2321 – 3299 (print)
9. Meena, P., Pandey, A., Saini, A., Gurjar, A. S., Raman, R., Meel, S. K., & Chauhan, V. K. (2019). Cost economics of chevon nuggets incorporated with green coffee and grape seed extracts. *Int. J. Chem. Stud*, 7, 2707-2710.
10. Sharma, S., Sharma, V., Singh, R., Pandey, A., & Singh, A. K. (2019). Screening of oxytetracycline residue in cattle milk collected from Jaipur, Rajasthan. *Journal of Entomology and Zoology Studies*, 7(2), 283-287.
11. Saini, A., Pandey, A., Sharma, S., Ambedkar, Y. R., **Suradkar, U. S.**, Meena, P., ... & Gurjar, A. S. (2019). Effect of Rosemary (*Rosmarinus officinalis* L.) Leaves extract on quality attributes of chicken powder incorporated fried chicken snacks. *Journal of Animal Research*, 9(4), 565-571.
12. Saini, A., Pandey, A., Sharma, S., Suradkar, U. S., Ambedkar, Y. R., Meena, P., ... & Raman, R. (2020). Herbal extract effect on chicken meat powder enriched shelf stable fried chicken snacks. *International Research Journal of Chemistry*, 31, 01-
13. Ambedkar, Y. R., Pandey, A., Sharma, S., Soni, A., Mathur, M., Suradkar, U., ... & Saini, A. (2021). A study on effect of pH on ageing pork quality under different storage conditions. *The Pharma Innovation*, 10(4), 395-398.
14. Ambedkar, Y. R., Pandey, A., Sharma, S., Soni, A., Suradkar, U., Saini, A., ... & Mathur, M. (2021). A study on the effect of ageing pork at varying time, temperature and packaging combinations on its color.
15. Saini, A., Pandey, A., Sharma, S., Suradkar, U. S., Ambedkar, Y. R., Meena, P (2021). Evaluation of antioxidant potential of betel (*Piper betel*) leaves extract. *International*

16. Kumari, S., Pandey, A., Soni, A., Mahala, A., Sarkar, S., Suradkar, U., & Ambedkar, Y. R. (2022). Optimisation of antioxidant, antimicrobial and metal-chelating properties of bioactive peptides from blood wastes by enzymatic hydrolysis. *Animal Production Science, 62*(9), 891-900. <https://doi.org/10.1071/AN21612>
17. Meena, P., Pandey, A., Raman, R., Meena, R., Lamba, P., & Nanda, S. R. B. (2022). Quality assessment of chevon nuggets incorporated with green coffee extract. *The Pharma Innovation Journal 2022; SP-11*(6): 2991-2993
18. Meena, P., Pandey, A., Gurjar, A. S., Raman, R., Meel, S. K., & Rajoria, S. Impact of green coffee extract on the quality attributes of lab prepared chevon nuggets during refrigeration storage (2022). *The Pharma Innovation Journal 2022; SP-11*(4): 1972-1976
19. Meena, P., Pandey, A., Gurjar, A. S., Raman, R., Meel, S. K., Meena, R., & Nanda, B. (2022) Effect of green coffee extract on microbial characteristics of chevon nuggets at frozen storage. *The Pharma Innovation Journal 2022; SP-11*(6): 2991-2993
20. Kumari, S., Pandey, A., Soni, A., Mahala, A., Sarkar, S., & Suradkar, U. (2022). Incorporation of sheep plasma protein hydrolysates to improve physico-chemical and antioxidant characteristics of mutton sausages. *Indian Journal of Small Ruminants (The)*, (2), 352-357.
21. Meel, S. K., Pandey, A., Gadekar, Y. P., Soni, A., Meena, P., Gurjar, A. S., & Chauhan, V. K. (2024). Age and Sex Affect Carcass Traits and Meat Quality in Malpura Sheep. *Indian Journal of Animal Research, 1, 6*. DOI: 10.18805/IJAR.B-4864
22. Meena, Y., Kant, L., Pandey, A., & Suradkar, U. S. (2024). Effect of Poppy (*Papaver somniferum*) seed extract on the Physico-chemical, microbial and sensory Characteristics of Chevon patties. DOI :-[10.22271/veterinary.2024.v9.i1Sj.1100](https://doi.org/10.22271/veterinary.2024.v9.i1Sj.1100)
23. Kumari, S., Pandey, A., Soni, A., Mahala, A., Kumar, A., & Dey, K. (2024). Assessment of functional efficacy of sheep plasma protein hydrolysates and their utilization in mutton sausage. *Meat Science, 212*, 109469.