


Faculty Profile

Personal Details

Name	Dr. Gajendra Kondiba Londhe	
Designation	Professor and Head Department of Animal Husbandry and Dairy Science Vasantrao Naik Marathwada Krishi Vidyapeeth, Parbhani	
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Academic Qualifications

Degree	Specialization	University	Year of Passing
B.Sc. (Agri.)	Agriculture Science	MAU, Parbhani	1993
M.Sc. (Agri.)	Animal Husbandry & Dairy Science	MAU, Parbhani	1995
Ph.D. (D.T.)	Dairy Technology	ICAR-NDRI, Karnal (Haryana)	2006
Additional Qualification (if any): Additional Degree/Diploma/NET/SET			
DOENC Society	Computer	Central India	2002

Professional Experience

Stream	Years	Stream	Years
Teaching	25	Research	24
Extension	24	Administration	06

Area of Research/Interest

- Value added traditional Dairy products
- Livestock Nutrition

Research Guidance

Degree	No. of Student & Guided
M.Sc./M.Tech	40
Ph. D.	13

Research Accomplishments (Recent Ten Most Important Publications)

Sr. No	Title	Journal	ISSN/ISBN	NAAS Rating
01	Optimization process for development of fiber enriched <i>Shrikhand</i>	<i>Scientist</i> 08903670. Vol. 2 (2) : pp. 231 – 236	0890-3670	6.85
02	Study the color parameters of fiber enriched and market <i>shrikhand</i> samples	<i>The Pharma Innovation Journal</i> . Vol. 12 (4): pp. 1317 - 1321	2349-8242	5.23

03	Study on the effects addition of kinnow juice on sensory properties of <i>kalakand</i>	<i>International Journal of Environment and Climate Change</i> Vol. 13 (8): pp. 921- 925	2581-8627	5.16
04	Studies on the physicochemical attributes of <i>kalakand</i> and the effect of kinnow juice addition	<i>International Journal of Environment and Climate Change</i> Vol. 13 (8): pp. 1292- 1297	2581-8627	5.16
05	Influence of partially hydrolyzed guar gum, psyllium and inulin as on physic-chemical, characteristics of <i>Shrikhand</i>	<i>Asian Journal of Dairy and Food Research.</i>	0971-4456	5.75
06	Effect of black pepper (<i>Piper nigrum</i>) and turmeric (<i>Curcuma longa</i>) powder on sensory and rheological quality of <i>burfi</i>	<i>The Pharma Innovation Journal.</i> Vol. SP-11(1): pp. 539 - 543	2349-8242	5.23
07	Effect of Sensory Properties, Shelf Life and Cost of Production on Black Gram (<i>Vigna mungo</i>) Flour <i>Burfi</i>	<i>Asian Journal of Dairy and Food Research.</i> Vol. 41 issue 2: pp. 231 - 236	0971-4456	5.75
08	Studies on linear body measurements of Red Kandhari bullocks in their breeding tract of Maharashtra	<i>International Journal of Current Microbiology and Applied Science.</i> Vol. 9 (9): pp. 1 – 8	2319-7706	5.38
09	Studies on physic-chemical properties of buffalo milk ghee prepared by using turmeric powder (<i>Curcuma Longa L.</i>)	<i>International Journal of Chemical Studies.</i> Vol. 8 (6): pp. 1617 - 1621	2349-8528	5.31
10	Effect of Whey Protein Concentrates (WPC) on microbial and textural evaluation of foxtail and finger millet <i>papad</i> .	<i>International Journal of Current Microbiology and Applied Science.</i> Vol. 9 (11): pp. 2554-2561	2319-7706	5.38

Credentials:

Particulars	Numbers	Particulars	Numbers
Research Articles	40	Popular Articles	50
Books / Booklets	04	Book Chapters	Nil
Research/Technology Recommendations	05	Varieties Developed	Nil
Patents	Nil	Abstracts Published	60
Technical Publication	08		

Significant Achievements (Top Five)

Patent/IP/Technologies/ Varieties/Machineries Developed / Methodologies/ Recommendations	Year
1. Research recommendation on “Technology for preparation of Rasogolla from addition of 425 ml. goat and 146 ml. milk in 1 lit. of cow milk, using RSM”	2013
1. Research recommendation on “Technology for preparation of khoa from low fat (3%) buffalo milk with addition of 1% WPC at rabri stage of desiccation during khoa making with reduction in fat per cent and production cost of khoa”	2015
2. Research recommendation on “The technology for preparation of <i>kurdi</i> from wheat batter (PBN-51) using <i>paneer</i> whey as socking agent for 4 days at room temperature was developed by which the protein content in <i>kurdi</i> was increased”.	2021
3. Research recommendation on “Use curcumin powder (encapsulated in sodium aginate) at the rate of 0.04 per cent of the mill to make a healthy shrikhand with a shelf life of 21 days at refrigeration temperature.”	2021
4. Research recommendation on “The supplementation of 0.5% black cumin and 0.5% dried garlic mash in the basal diet of Kaveri poultry is recommended for improving the weight gain, feed conversion efficiency, carcass quality, hematological parameters, blood protein, albumin, globulin, high density lipoprotein and decreasing the serum total cholesterol, triglyceride, glucose, low density lipoprotein”.	2022
5. For preparation of most acceptable and value added Ambil from dahi, 7% bajra flour (48 hr. germinated bajra Satva) along with 50% water and spices (2% salt, 1% cumin, 4.5% ginger- garlic paste, 1% chilli powder, 0.5% black pepper) addition on the basis of dahi followed by boiling and cooling before storage at 5 °C in refrigerator for 8 days is recommended.	2023
Externally Funded Projects: Implemented/Handled/Assisted	
1. Co-Principal investigator for the project entitled “Genetic improvement of sorghum (<i>sorghum bicolor</i> L. moench) for earliness and grain yield through induced mutation” amounting of Rs. 28.79 lakh under Board of Research in Nuclear Science (BRNS) Department of Atomic Energy (DAE) govt. of India BARC, Trombay, Mumbai.	

Awards/Recognitions (Top Five)

1. Best Poster award in the 41 th Dairy Industry Conference on “Global Dairy Industry and Food Security” organized by Indian Dairy Associate (West Zone) at National Exhibition Centre, Mumbai from March from March 14 to 16, 2013 for the poster paper entitled “Preparation of flavoured milk from blends of buffalo milk and safflower milk”.
2. Outstanding Achievement Award for outstanding contribution in field of AHDS in the National Conference on “Emerging Challenges and Opportunities in Agriculture, Social, Plant, Environment, Co-operatives & Technology” held between September, 10-11, 2016 at Indian Institute of Rice Research (IIRR), Hyderabad organized by the Genesis Urban and Rural Development Society, Hyderabad.
3. Outstanding Achievement award in 5 th international conference on climate change and its impact at SKUAST-K, Srinagar, J&K, India.
4. Best Poster award in 50 th Dairy Industry Conference 2024 “Indian Dairying: Innovation & Entrepreneurship” organized by Indian Dairy Association (South Zone) at Hyderabad - 500 084, Telangana during March 4-6, 2024