


# Faculty Profile

## Personal Details

Name	Dr. Narendra Sudamrao Kamble	
Designation	Assistant Professor 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	1995
M.Sc. Agri.)	Animal Husbandry & Dairy Science	MAU, Parbhani	1998
Ph. D. (Dairy Science)	Dairy Science	VNMKV, Parbhani	2018
Additional Qualification (if any): Additional Degree/Diploma/NET/SET			
MSCIT	MSCIT	Govt. Polytechnic Mumbai	2002

## Professional Experience

Stream	Years	Stream	Years
Teaching	19	Research	15
Extension	15	Administration	---

### Area of Research/Interest

1. Adulteration of Milk and Milk Product.

## Research Guidance

Degree	No. of Student & Guided
M.Sc./M.Tech	8
Ph. D.	Nil

## Research Accomplishments (Recent Ten Most Important Publications)

Sr.No	Title	Journal	ISSN/ISBN	NAAS Rating
01	Preparation of burfi blended with Green peas”	International Journal of current Microbiology and applied science.	2319-7692	5.38
02	“Preparation of finger millet kheer.”	International Journal of current Microbiology and applied science.	2319-7692	5.38
03	“Preparation of burfi blended with Green peas”	International Journal of current Microbiology and applied science.	2319-7692	5.38
04	“Studies on Microbiological properties	<i>Internal journal of</i>	2349-8528	5.31

	of khoa prepared in major producing areas of Marathwada region”	<i>chemical studies</i>		
05	“Major constrain faced and scio-economic impact of khoa production on producers of major khoa producing areas of Marathwada region”	<i>Journal of Pharmacognosy and Phytochemistry</i>	2349-8234	5.21
06	“Preparation of kharudi from germinated Bajra using chakka whey as soaking agent”	The Pharma Innovation Journal	2349-8242	5.03
07	“Studies on microbial count of black pepper powder incorporated paneer”	The Pharma Innovation Journal	2349-8242	5.03
08	“Determination of shelf life and microbiological quality of kheer blended with ash gourd shreds”	The Pharma Innovation Journal	2349-8242	5.03
09	“Preparation of kharudi from germinated Bajara using chakka whey as soaking agent”	The Pharma Innovation Journal	2349-8242	5.03
10	“Standardization and estimation of production cost of paneer incorporated with spinach powder”	The Pharma Innovation Journal	2349-8242	5.03

### Credentials:

Particulars	Numbers	Particulars	Numbers
Research Articles	20	Popular Articles	05
Books / Booklets	01	Book Chapters	Nil
Research/Technology Recommendations	01	Varieties Developed	Nil
Patents	Nil	Abstracts Published	Nil
Technical Publication	Nil		

### Significant Achievements (Top Five)

Patent/IP/Technologies/ Varieties/Machineries Developed / Methodologies/ Recommendations	Year
1. दह्यापासून सर्वोत्कृष्ट स्वीकाराहेयता असलेले आणि ८ दिवस टिकणारी मुल्यवधीत अंबील तयार करण्यासाठी दह्याच्या ७% या प्रमाणात बाजारीचे पीठ (४८ तास मोड आलेले बाजरीसत्व), ५०% पाणी व मसाले (२% मीठ, १% जीरे, ४.५% अद्रक-लसुन पेस्ट, १% मिरची पावडर, ०.५% काळे मिररे) मिसळून हे मिश्रण उकळेपर्यंत तापवून थंड झाल्यानंतर ५° सें.ग्रे. तापमानाला साठविण्याची शिफारस करण्यात येत आहे” approved as a recommendation in the 51 <sup>th</sup> Joint AGROSCO 2023	2023
<b>Externally Funded Projects: Implemented/Handled/Assisted</b>	

### Awards/Recognitions (Top Five)

1. Nil
2.