FacultyProfile

PersonalDetails

Name	Dr. RaghunathVyankatrao Jaybhaye	
Designation	Professor (CAS)	
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AcademicQualifications

Degree	Specialization	University	Yearof Passing
B. Tech. (Agril.Engg.)	Agril. Engineering	VNMKV, Parbhani	1992
M. Tech. (APE)	Agril. Process Engineering	MPKV, Rahuri	1995
Ph. D	Food Engineering	IIT, Kharagpur (W.B.)	2012
AdditionalQualification(ifany):AdditionalDegree/Diploma/NET/SET			
-	-	-	-

ProfessionalExperience

Stream	Years	Stream	Years
Teaching	25	Research	10
Extension	10	Administration	12

Area of Research/Interest
Food Product Development; Food Process Mechanization, Process Modelling

ResearchGuidance

Degree	No.ofStudent &Guided
M.Sc./M.Tech	06
Ph.D.	01

ResearchAccomplishments (Recent Ten Most Important Publications)

Sr.No	Title	Journal	ISSN/ISBN	NAAS Rating
01	**Entrepreneurship development through processing and preservation of grains. 2009**	**Agril. Engineering Today, 33(3): 7-13.**	**0970--2962**	**3.66**
02	**Thresher accidents- A survey analysis. 2006**	**J. of the Ergonomics Society of South Africa, 1:28-32**	**1010-2728**	**-**
03	**Energy Requirement in**	**J. Maharashtra Agril.**	**0378-2395**	**4.1**

		& Technology (JART)		
04	**Development of barnyard millet snack food: Part I. 2015**	**Food Sci. Res. Journal, 6(2):238--245,**	**2230-9403**	**4.11**
05	**Development of barnyard millet snack food: Part II. 2015**	**Food Sci. Res. Journal, 6(2):238--245,**	**2230-9403**	**4.11**
06	**Foaming behavior of sapota pulp. 2015**	**Int. J. of Agril. Engineering, 8(2): 160-168,**	**e ISSN - 0976-7223**	**4.43**
07	**Design of LPG burner for hot air puffing machine. 2015**	**Int. J. of Agril. Engineering, 8(2):190-197**	**e ISSN - 0976-7223**	**4.43**
08	**Moisture Sorption isotherms of sapota powder. 2016**	**Agric. Research J., 53(2):283-286**	**2395-1435**	**3.08**
09	**Aerodynamic properties of sesame (cv. N-8) as affected by moisture content of seed, 2017**	**Food Sci. Res. Journal, 8(1):105-111,**	**2230-9403**	**4.11**
10	**Sensory Evaluation of Pearl Millet based Snack Food (*Kharodi*) using Fuzzy Logic, 2018**	**Int. J. Current Microbiology & Appl. Sciences, 2144-2154, 7 (4),**	**2319-7706**	**5.28**
11	**Optimization of process parameters of ready-to-eat pearl millet snack food (*kharodi*), 2018**	**International Journal of Chemical Studies 2019; 7(1): 262-267.,**	**E-ISSN: 2321–4902**	**5.2**

Credentials:

Particulars	Numbers	Particulars	Numbers
ResearchArticles	26	PopularArticles	05
Books / Booklets	02	BookChapters	04
Research/Technology Recommendations	02	Varieties/Tools/ Machine Developed	02
Patents	-	Abstracts Published	21
TechnicalPublication	04		

Significant Achievements(Top Five)

Patent/IP/Technologies/ Varieties/Machineries Developed / Methodologies/ Recommendations	Year
1.Terminal velocity measuring device	2016
2.Cooked dough cold extruder (Pearl millet sticks making device)	2019
3. Microwave drying of EnichostemaAxillare leaves	2023
4. Convective cum microwave drying of circular cross sectional Pearl millet sticks.	2024
5. Development of process technology for dehydrated RTE puffed garlic slices	2024

ExternallyFundedProjects:Implemented/Handled/Assisted

1. Innovative process tecnoloy for poppin of millets and their products, under RGSTC scheme.

Awards/Recognitions (Top Five)

1.**II Prize** in Oral paper presentation on Oven toasting of barnyard millet based ready-to eat food: ..& sensory evaluation", in Intern. Conf. on Food Technology – Edition II held at IICPT, Thanjavur in 2010
2.**Best Poster Presentation Award (II prize)** in International Conference on " Entrepreneurship in Agriculture & Renewable Sector" organized by Dept. of Unconventional Sources & E.E., at PDKV, Akola held during 15 to 16th March, 2019.