

Personal Profile



Dr. Deependra Rajoriya
Assistant Professor & Head i/c,
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Educational Profile

Ph. D.	CSIR-Central Food Technological Research Institute (CFTRI), Mysuru, Karnataka, under Academy of Scientific and Innovative Research (AcSIR), Ghaziabad, Uttar Pradesh; 2022 Supervisor: Dr. H Umesh Hebbar
M. Tech.	Indian Institute of Technology, Kharagpur, West Bengal; 2014 Subject: Food Process Engineering Specialization: Food Process Engineering
B. Tech.	Jawaharlal Nehru Krishi Vishwa Vidyalaya, Jabalpur, Madhya Pradesh; 2012 Subject: Agricultural Engineering

Professional Experience

Assistant Professor , Department of Food Technology, Rajiv Gandhi University, Arunachal Pradesh, India	April, 2021-till date
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Administrative Experience

1. Department Head i/c	June 3, 2024-till date
2. Department Head i/c	March 3, 2023-July 23, 2023
3. NAD/ABC, Departmental Coordinator	February 2023-till date

Awards & Honours

1. Awarded with Third Position in Poster Presentation in International Conference on Emerging Technologies in Food Processing IV organized by the Department

of Food Engineering and Technology, Ghani Khan Choudhury Institute of Engineering and Technology, Malda, West Bengal, held on November 18-19, 2024.

2. Awarded with Union Grand Challenge 2022 for Stage 1 (Ideation to POC), Department of Consumer Affairs, Ministry of Consumer Affairs, Food and Public Distribution, Government of India, in 2023
3. Best Poster Award in International conference conducted by Indian Institute of Plantation Management, Bengaluru, India, January 18-19, 2018
4. Qualified ASRB-NET in 2017 & 2018
5. Awarded UGC- Rajiv Gandhi National Fellowship for the Ph.D. program, in 2015
6. Qualified GATE Exam in 2011 & 2012

Membership of Professional Bodies

1. Life member (AFST/LM/2-2018/HQR/2199) of Association of Food Scientists & Technologists (India) (2018-till date)
2. Life Member (LM-11541) of Indian Society of Agricultural Engineers, India (2018-till date)

Research Interests

- Novel Extraction and Dehydration Technologies
- Mathematical Modelling and Process Optimization
- Heat and Mass Transfer Studies
- Thermal Processing Technologies
- Food Product Development and Process Innovation
- Food Quality, Stability, and Shelf-Life Studies
- Food Waste Valorization

Research Publications

1. Enzymes Inactivation Kinetics and Phytochemical Retention in Green Tea Leaves: A Comparative Study of Microwave, Thermosonic, and Conventional Treatments. Borah, B., Nampi, D., Kumar, V., Shewale, S. R., & **Rajoriya, D.** *Food and Bioprocess Technology*, 19(2), 102, **2026**. <https://doi.org/10.1007/s11947-025-04203-y>
2. Arabinoxylan from pearl millet bran: Optimized extraction, structural characterization, and its bioactivities. Akanksha Singh, **Deependra Rajoriya**, Indudhar S. Obalesh, K.V. Harish Prashanth, Sachin R. Chaudhari, Sarma Mutturi, Koushik Mazumder, Sachin M. Eligar *International Journal of Biological Macromolecules* 279 135247, **2024**. <https://doi.org/10.1016/j.ijbiomac.2024.135247>
3. Combined refractance window and far infrared radiation drying of *Spirulina platensis* biomass: Drying behavior, moisture and thermal diffusivity, and biochemical characterization. Jethani, H., **Rajoriya, D.**, Chauhan, V. S., & Hebbar, U.

- H. (2024). *Drying Technology*, 42(8), 1312-1328, 2024. <https://doi.org/10.1080/07373937.2024.2346602>
4. Production of Antioxidant, Angiotensin-Converting Enzyme Inhibitory and Osteogenic Gelatin Hydrolysate from *Labeo rohita* Swim Bladder. Kanwate, B. W.; Patel, K.; Karkal, S. S.; **Rajoriya, D.**; Sharan, K.; & Kudre, T. G. *Marine Biotechnology*, 26 (2), 404-420, 2024. <https://doi.org/10.1007/s10126-024-10305-z>
 5. Effect of Microwave-Based Dry Blanching on Drying of Potato Slices: A Comparative Study. Guruprasad, M.; Gada Chengaiyan, J.; Ahmad, F.; Haque, S.; Capanoglu, E.; & **Rajoriya, D.** *ACS omega*, 9(13), 15143-15150, 2024. <https://doi.org/10.1021/acsomega.3c09465>
 6. Far Infrared assisted Refractance Window drying: Influence on drying characteristics and quality of banana leather. **Rajoriya, D.**; Bhavya, M. L.; & Hebbar, H. U. *Drying Technology*, 41(13), 2143-2155, 2023. <https://doi.org/10.1080/07373937.2023.2220777>
 7. Impact of process parameters on drying behaviour, mass transfer and quality profile of refractance window dried banana puree. **Rajoriya, D.**; Bhavya, M. L.; & Hebbar, H. U. *LWT*, 145, 111330, 2021. <https://doi.org/10.1016/j.lwt.2021.111330>
 8. Impact of Blue LED Illumination and Natural Photosensitizer on Bacterial Pathogens, Enzyme Activity and Quality Attributes of Fresh-Cut Pineapple Slices. Bhavya, M. L.; Shewale, S. R.; **Rajoriya, D.**; & Hebbar, H. U. *Food and Bioprocess Technology*, 14(2), 362-372, 2021. <https://doi.org/10.1007/s11947-021-02581-7>
 9. Application of radiofrequency heating and low humidity air for sequential drying of apple slices: Process intensification and quality improvement. Shewale, S. R.; **Rajoriya, D.**; Bhavya, M. L.; & Hebbar, H. U. *LWT*, 135, 109904, 2021. <https://doi.org/10.1016/j.lwt.2020.109904>
 10. Effect of cultivars, pretreatment and drying on physicochemical properties of Amla (*Emblica officinalis*) gratings. Sonkar, N.; **Rajoriya, D.**; Chetana, R.; & Murthy, K. V. *Journal of Food Science and Technology*, 57(3), 980-992, 2020. <https://doi.org/10.1007/s13197-019-04131-8>
 11. Far infrared assisted refractance window drying of apple slices: Comparative study on flavour, nutrient retention and drying characteristics. **Rajoriya, D.**; Shewale, S. R.; Bhavya, M. L.; & Hebbar, H. U. *Innovative Food Science & Emerging Technologies*, 66, 102530, 2020. <https://doi.org/10.1016/j.ifset.2020.102530>
 12. Low humidity air drying of apple slices: Effect of EMR pretreatment on mass transfer parameters, energy efficiency and quality. Shewale, S. R.; **Rajoriya, D.**; & Hebbar, H. U. *Innovative Food Science & Emerging Technologies*, 55, 1-10, 2019. <https://doi.org/10.1016/j.ifset.2019.05.006>
 13. Refractance window drying of apple slices: Mass transfer phenomena and quality parameters. **Rajoriya, D.**; Shewale, S. R.; & Hebbar, H. U. *Food and Bioprocess Technology*, 12(10), 1646-1658, 2019. <https://doi.org/10.1007/s11947-019-02334-7>

Book/Book Chapter published

Varun Kumar, Amarjeet Kumar and **Deependra Rajoriya**. Mango. In *Fruits and Their Roles in Nutraceuticals and Functional Foods*. (1ed.), Edited By Sajad Ahmad Wani, Jasmeet Kour, Raees ul Haq, Mohamed S. Elshikh. CRC Press, **2023** (pp. 120-140).

Research guidance

Post-doc fellow

Ph.D. scholar

1. Full name of the scholar: Barsha Borah (DST-INSPIRE Fellow)
Topic of research: Development of Green Tea Based Products Using Refractance Window Drying
Year of Ph.D. degree: Ongoing
2. Full name of the scholar: Duyu Nampi (UGC-JRF)
Topic of research: Application of foam mat assisted refractance window drying to produce natural food colorant powder from red onion peel
Year of Ph.D. degree: Ongoing
3. Full name of the Scholar: Robee Pangia
Topic of research: Conventional and Advanced Processing of Black Ginger (*Kaempferia parviflora*): Pretreatment, Drying and Extraction Strategies
Year of Ph.D. degree: Ongoing

Course/Conference/Workshop organized

1. East Zone Conference on “Strategic Integration of Artificial Intelligence (AI) in Higher Education: Opportunities, Challenges and Implications” jointly organized by Association of India Universities, New Delhi & Rajiv Gandhi University, Arunachal Pradesh.
Duration: 25th September 2026
Role: Organizing Committee Member
2. National Seminar on “Integrating Traditional and Emerging Technologies for Sustainable Future Foods” organized by Department of Food Technology, Rajiv Gandhi University, Arunachal Pradesh, India.
Duration: 07th November 2025
Role: Chairman of Organizing Committee
3. National Conference on Agriculture, Environment and Sustainable Development (NCAESD-2025) organized by Rajiv Gandhi University, Arunachal Pradesh, India.
Duration: 10th to 11th March 2025

Role: Joint Organizing Secretary

4. National webinar on “Role of Food Technology in Meeting Skills and Entrepreneurial Needs as Per NEP 2020” organized by Department of Food Technology, Rajiv Gandhi University, Arunachal Pradesh, India.
Duration: July 28, 2023
Role: Coordinator
5. National webinar on “NEP 2020: Entrepreneurial Opportunities in Functional Food and Nutraceutical Sector” organized by Department of Food Technology, Rajiv Gandhi University, Arunachal Pradesh, India.
Duration: July 28, 2023
Role: Coordinator
6. One day International Seminar on “Agripreneurship: Career and Start-up Opportunities” by Department of Food Technology, Rajiv Gandhi University, Arunachal Pradesh, India.
Duration: May 2, 2022
Role: Coordinator
7. One Day International Webinar on “Packaging of Foods, Handicrafts, Handloom Products of MSME Sector & their Marketing” by Department of Food Technology, Rajiv Gandhi University, Arunachal Pradesh, India.
Duration: August 28, 2021
Role: Organizing Committee Member
8. One day National webinar on “The National Education Policy 2020, in Retrospect of Food Processing and Technology: Challenges and the Way Forward” by Department of Food Technology, Rajiv Gandhi University, Arunachal Pradesh, India.
Duration: August 12, 2021
Role: Convenor
9. One Day International Webinar on “Technologies for Processing Safe Foods, Entrepreneurial Prospects and Ministry Support: Sufficing the Demands of the Food Industry” by Department of Food Technology, Rajiv Gandhi University, Arunachal Pradesh, India.
Duration: July 19, 2021
Role: Convenor
10. One Day National Webinar on “Revitalizing the Potential of Aroma Industry in Arunachal Pradesh: Local to Global Perspectives” by Department of Food Technology, Rajiv Gandhi University, Arunachal Pradesh, India.
Duration: July 8, 2021
Role: Organizing Committee Member
11. Day National Webinar on “Quality of Life and Workforce amid Pandemonium of COVID-19” by Department of Food Technology, Rajiv Gandhi University, Arunachal Pradesh, India.
Duration: May 1, 2021

Role: Convenor

Course/Conference/Workshop etc. attended

1. Participated in one day workshop on implementation of Academic Bank of Credit (ABC) organized by NAD & ABC Cell, Rajiv Gandhi University, held on 10th March 2026.

2. Corresponding author in the poster presented in International Conference on Emerging Technologies in Food Processing IV organized by the Department of Food Engineering and Technology, Ghani Khan Choudhury Institute of Engineering and Technology, Malda, West Bengal, held during 18th to 19th November 2024.

Title of the presentation: "Impact of Steam Blanching and Microwave Treatment on Enzyme Kinetics and Quality Parameters of Green Tea Leaves (*Camellia sinensis*)"

3. Corresponding author in the poster presented in International Conference on Emerging Technologies in Food Processing IV organized by the Department of Food Engineering and Technology, Ghani Khan Choudhury Institute of Engineering and Technology, Malda, West Bengal, held during 18th to 19th November 2024.

Title of the presentation: "Valorisation of Onion Peel Waste for Natural Colourant Extraction using Microwave assisted Water Extraction Technique"

4. Corresponding author in the Oral paper presented in National Conference "Underutilized Food Resources: Nutrient Composition, Value Addition and Quality Assurance" held at Department of Food Technology, Mizoram University, Aizawl, Mizoram, India during 25-26th March, 2023.

Title of the presentation: Process optimization and consumer acceptance of gluten free finger millet-based bread using RSM and fuzzy logic approaches

5. Co-author in the poster presented in 28th Indian Convention of Food Scientists and Technologists (ICFoST), Emerging and Adoptable Technologies for Sustainable Agro-Food Industries and Economy (EAT-SAFE) held at CSIR-CFTRI, Mysuru, Karnataka, India during 20th -22th January, 2022.

Title of the presentation: Refractance window drying of algal biomass: Drying characteristics and quality parameters.

6. Presented a poster in National Conference "Bioprocessing India Conference 2019" held at CSIR-CFTRI Mysore, during 14-16th December, 2019.

Title of the presentation: Effect of far infrared assisted refractance window drying on flavour and nutrient retention in apple slices

7. Presented a poster in International Conference "#IFCoN 2018" held at CSIR-CFTRI Mysore, India during 12-15th December, 2018.

Title of the presentation: Infrared assisted Refractance window drying of apple slices: quality and process efficiency evaluation.

8. Presented a poster in International Conference “19th IUFoST World congress of food science & technology (IUFoST)” held at CIDCO Exhibition Centre, Mumbai, India during 23-27th October, 2018.

Title of the presentation: Quality evaluation of Refractance Window (RW) dried banana leather.

9. Presented a poster in “International conference on food processing and agribusiness “Emerging trends” (ICFPA’18)” held at Indian Institute of Plantation Management, Bengaluru, India during 18-19th January, 2018.

Title of the presentation: Refractance Window (RW) drying of fruits.

10. Presented an oral presentation in National Seminar cum workshop on “Innovative prospects in food processing “Integration of engineering and biological sciences” (IPEP)” held at Tezpur University, Tezpur, during 27-28th March, 2015.

Title of the presentation: Optimization of process variables for hot water extraction of antioxidant compounds from oyster mushroom and evaluation of free radical scavenging activity in vitro.

11. Presented a poster in International Conference “Emerging food safety risks: Challenges for developing countries and workshop on food safety and quality” held at NIFTEM, Sonapat, India, during 9 -11th January 2014.

Title of the presentation: Modeling Solid-liquid Extraction Kinetics of Antioxidant Yield and Antioxidant Activity of Dried Oyster Mushroom (*Pleurotus ostreatus*).

Sponsored Project

Title of the project	Funding agency	Year of sanction	Role
Development of ready to eat food products from dehydrated kiwifruit using refractance window drying	Seed Money Grant-RGU	March 6, 2024	PI