

Personal Profile



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Educational Profile

Ph.D.	CSIR-Central Food Technological Research Institute, Mysore, Karnataka; 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

Administrative Experience

Head i/c of the Department March 2023-July 2023
Departmental Coordinator for Academic Bank of Credit (ABC) February 2023-till date

Awards & Honours

1. Awarded with Onion 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
2. Best Poster Award in International conference conducted by Indian Institute of Plantation Management, Bengaluru, India, January 18-19, 2018
3. Qualified ASRB-NET in 2017 & 2018
4. Awarded UGC- Rajiv Gandhi National Fellowship for the Ph.D. program, in 2015
5. Qualified GATE Exam in 2011 & 2012

Membership of Professional Bodies

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

Research Interests

- Novel drying/dehydration technologies
- Mathematical Modelling
- Heat and mass transfer studies
- Thermal Processing technologies
- Fermented beverage
- Food Product Development
- Food Quality and Shelf-life studies

Research Publications

1. 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*, 1-13, **2023**.
2. 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**.
3. 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**.
4. 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**
5. Effect of cultivars, pretreatment and drying on physicochemical properties of Amla (*Embllica officinalis*) gratings. Sonkar, N.; **Rajoriya, D.**; Chetana, R.; & Murthy, K. V. *Journal of Food Science and Technology*, 57(3), 980-992, **2020**.
6. 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**.
7. 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**.

8. 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**.

Patent

Book/Book Chapter published

1. Kumar, V.; Kumar, A.; & **Rajoriya, D.** Mango. In *Fruits and Their Roles in Nutraceuticals and Functional Foods*. (1ed.), Eds. Sajad, A. W.; Jasmeet, K.; Raees, U. H.; Mohamed, S. E.; CRC Press, **2023** (pp. 120-140).

Research guidance

Post-doc fellow

Ph.D. scholar

1. Full name of the scholar: Barsha Borah

Topic of research: Development of Green Tea Based Products Using Refractance Window Drying

Year of Ph.D. degree: Ongoing

Course/Conference/Workshop organized

1. 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
2. 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: Member
3. 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

4. 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
5. 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: Member
6. 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. Presented an oral presentation 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
2. 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
3. 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.
4. 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.
5. 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.
6. 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.

7. 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
Under Submission			
