

Personal Profile



Dr. Duyi Samyor
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Educational Profile

- Ph.D. Tezpur University, Department of Food Engineering and Technology Tezpur, Assam; 2017
Supervisor: Prof. S.C. Deka
Specialization: Food Engineering and Technology
- M.Sc. Pondicherry University, Department of Food Science and Technology, Puducherry, Pondicherry; 2013
Specialization: Food Science and Technology
- B.Sc. College, of Community Science, Tura, Meghalaya; 2011
Central Agricultural University, Imphal
Specialization: Food and Nutrition

Professional Experience

- Assistant Professor**, Department of Food Technology, Rajiv Gandhi University, Arunachal Pradesh, India **24/05/2023-till date**
- Guest Faculty**, Department of Food Technology, Rajiv Gandhi University, Arunachal Pradesh, India **03/03/2021-23/05/2023**
- District Research Person**, West Kameng under PMFME Scheme, Arunachal Pradesh **09/11/2021-23/05/2023**
- Research Associate**, Defence Research Laboratory, Tezpur, Assam, India **01/10/2018-28/02/2021**

Administrative Experience

Not Applicable

Awards & Honours

1. **Visiting Research Associates** under Newton Bhabha PhD Programme at Queen's University, Belfast, Northern Ireland, U.K in collaboration with Department of Biotechnology, New Delhi, India for 6 months, 2016
2. **Junior Research Fellow,(2013-2015)** Ministry of Food Processing Industries for 2 years Tezpur University, Assam
3. **Junior Research Fellow** under UGC-RGNF (2015-16) for the period of 5 years
4. Cleared (**UGC**) **NET-LS** (National Eligibility Test) on 30th Dec 2013.

Membership of Professional Bodies

1. Member of Life Member – AFST(I), Mysore, India. (**Membership No. AFST/LM/2-2021/KOLH/3586**)

Research Interests

- **Ethnic Food Processing**
- **Food Waste Utilization**
- **Biodegradable Food Packaging**

Research Publications

1. **Samyor, D.,** Deka, S, C. & Das A, B. (2016). Phytochemical and antioxidant profile of pigmented and non-pigmented rice cultivars of Arunachal Pradesh, India. *International Journal of Food Properties*, 19(5), 1104-1114. **IF: 3.388 (Scopus)**
2. **Samyor, D.,** Deka, S, C. & Das A.B. (2016). Evaluation of physical, thermal, pasting characteristics and mineral profile of pigmented and non-pigmented rice cultivars. *Journal of Food Processing and Preservation*, 40(2), 174-182. **IF:2.609 (Scopus)**
3. Sharma, P., Ramchiary, M., **Samyor, D.,** Das,A,B., (2016) Study on the phytochemical properties of pineapple fruit leather processed by extrusion cooking. *LWT - Food Science and Technology* 72, 534-543. **IF: 6.056 (Scopus)**
4. Gope, S., **Samyor, D.,** Paul, A, K., Das, A,B. (2016). Effect of alcohol-acid modification on physicochemical, rheological and morphological properties of glutinous rice starch. *International Journal of Biological Macromolecules*, 93, 860–867. **IF: 8.025 (Scopus)**
5. **Samyor, D.,** Deka, S, C. & Das A.B. (2017). Pigmented rice a potential source of bioactive compounds: a review. *International Journal of Food Science and Technology* doi:10.1111/ijfs.13378. **IF: 3.612(Scopus)**
6. **Samyor, D.,** Deka, S, C. & Das A.B. (2018). Effect of extrusion conditions on the physicochemical and phytochemical properties of red rice and passion fruit powder based extrudates. *Journal of Food Science and Technology*, 55(12), 5003-5013. **IF: 3.117(Scopus)**
7. **Samyor, D.,** Deka, S, C. & Das A.B. (2021) Physicochemical and phytochemical properties of foam mat dried passion fruit (*Passiflora edulis* Sims) powder and

comparison with fruit pulp. Journal of Food Science and Technology, 58(2):787-796, **IF: 3.117 (Scopus)**

8. **Samyor,D.**, Calderwood,D.,Carey,M., Das,A,B., Green,B.D & Deka,S,C.(2022). Dipeptidyl peptidase-4 (DPP-4) inhibitory activity and glucagon-like peptide (GLP-1) secretion in arsenically safe pigmented red rice (*Oryza sativa* L.) and its product, Journal of Food Science and Technology, 59(10):4016–4024 **IF:3.117 (Scopus)**

Patent

Not applicable

Book/Book Chapter published

1. **Samyor, D.**, Deka, S, C. & Das A.B. (2018). Value addition of underutilized crops of India by Extrusion cooking technology. Innovative Food Science and Emerging Technologies the Science behind health, ISBN no. 9781771886611, Apple Academic Press.
2. **Samyor,D** and Haokip, N.(2022) "Hot melt extrusion and complex coacervation system for delivering nutraceuticals and nano nutraceuticals" Handbook of Nutraceuticals, Springer (**Under revision**)

Research guidance

Post-doc fellow

Not Applicable

Ph.D scholar

Not Applicable

Course/Conference/Workshop/Webinar organized

1. International Webinar on **“Technologies on processing of 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, 2021
Role: member
2. One Day National Webinar on **“Role of Food Technology in Meeting Skills and Entrepreneurial Needs as Per NEP2020”**, by Department of Food Technology, Rajiv Gandhi University, Arunachal Pradesh, India
Duration: July 28, 2023
Role: Member
3. One Day National Webinar on **“NEP 2020: Entrepreneurial Opportunities in Functional Food and Nutraceutical Sectors”** by Department of Food Technology, Rajiv Gandhi University, Arunachal Pradesh, India
Duration: July 28, 2023
Role: Member

Course/Conference/Workshop etc. attended

1. Delivered an oral presentation in the 1st International Conference on Advances in Food Science and Technology (ICAFST – 2015) November 20, 21 & 22 at Kottayam.
Title: Kiwi (*Actinidia deliciosa*) antioxidant powders obtained by co-crystallization and its characterization: **Samyor, D** and Deka, S. C
2. Delivered an oral presentation in National Seminar cum Workshop on Innovative Prospects in Food Processing: Integration of Engineering and Biological Sciences 27 -28th March, 2015.
Title: Effect of different pH and temperature on the stability of anthocyanidin content of red rice: **Samyor, D.**, Das, B, A and Deka, S.C.
3. Presented a poster International Conference on Sustainable Approaches in Food Engineering and Technology (SAFETy-2021), 24-25th June, Tezpur University and University of Georgia, U.S. Title: Title : Ozone Processing: An innovative non-thermal techniques in food processing: **Samyor, D** and Das, A,B.
4. Presented a poster in 27th Indian Convention of Food Scientists and Technologist (ICFoST), 30-1st Feb 2020, Tezpur University, Assam. Title: Assessment of the antidiabetic potential of red rice and rice-based products.: **Samyor,D.**, Calderwood,D., Das, A,B., Deka,S,C and Green,B.D (2020).
5. Presented a poster in National Seminar on Trends and Innovation in Food Processing Technology (TIFPT-2017), Feb. 9-10, 2017, Tezpur University, Assam. Title: Effect of passion fruit powder on rheological properties of gluten free dough: **Samyor, D.**,Deka, S. C. and Das B,A
6. Presented an e- poster 1st International conference on Food Bioactive and Health 13-15 September 2016 in Norwich, United Kingdom Title: Pigmented red rice (*Oryza sativa* L) contains dipeptidyl peptidase-4 (DPP-4) inhibitory activity which can be incorporated into a healthy cereal product: **Samyor,D.**, Calderwood, D., Das,A.B., .Deka,S.C and Green,B,D
7. Presented a poster in National conference on Emerging Technology Trends in Agricultural Engineering. November 7-9, 2014 (ETTAE 2014), Organized by Department of Agricultural Engineering, North Eastern Regional Institute of Science and Technology, Nirjuli, Itanagar, Arunachal Pradesh-791109. Title: Pigmented rice- A potential source of bioactive compounds: **Samyor, D.**, Das, B, A and Deka, S. C.
8. Presented a poster in the 7th International Food Convention, IFCON 2013 w.e.f 18-21 December, 2013(venue CSIR-CFTRI, Mysore, India), Organized by AFSTI, Mysore. Title: Studies on physicochemical properties of some selected underutilized rice cultivars of Arunachal Pradesh: **Samyor, D.**, Das, A. B. and Deka, S. C.

Bulletins/Status report

Ankit, Bora A., Singh, S.K., Patel, R., **Samyor,D.**, Doley,P.,Das,J., Gogoi,B.J., Dwivedi,S.K (2020).Vegetable nursery raising techniques,DRL,(DRDO),01-08.

Dev,U.,Jagannath.,Manjunath,R.,Patel,R., Yellappa., Rabha,B.,Saxena,T.Maitry., **Samyor,D.**, Bora,A., Gogoi,B.J., Dwivedi,S.K. (2020).Processing of locally available fruits and vegetables in Kameng Sector, (DRDO),01-18.

Samyor, D, Bora, A and Dwivedi,S.K.(2019). Harvesting honey from rocky mountains and indigenous product development in Shertukpen tribe of Arunachal Pradesh ,Indian Food Industry Mag ,1(6),10-13.

Samyor, D, Bora, A and Dwivedi,S.K.(2020). Kakung: A traditional flatten corn snack of Arunachal Pradesh, Indian Food Industry Mag,2(3),9-11.

Samyor, D. (2021) Fermented soyabean (Sukni) preparation of Sartang tribe of West Kameng, Arunachal Pradesh, India-an excellent traditional food delicacy, Indian Food Industry Mag