

AJITA TIWARI

Assistant Professor

Department of Agricultural Engineering

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### **Qualification:**

PDF (Extrusion technology and Rheological aspect), Karlsruhe Institute of Technology, Germany 2018-19

Ph.D (Process and Food Engineering), Indian Agricultural Research Institute New Delhi, 2009 - 2012

M. Tech (Process and Food Engineering), Govind Ballabh Pant University of Agriculture and Technology, Pantnagar, 2004 - 2006

B. Tech(Agricultural Engineering), Jawaharlal Nehru Krishi Vishwa Vidyalaya, Jabalpur, 2003-04

### **Current Research Area**

Fermentation technology and value addition, processing of foods, exploration of forest products for sustainable livelihood development in the north east area.

**Experience status:** 1. Assistant Professor, **Deptt. of Agril. Engg., School of Technology, Assam University, Silchar (A Central University) from June 2006 onwards.**

2. **Teaching associate** for **6 months** duration at Deptt. P.H.P.F.E., G.B.P.U.A. & T.,Pantnagar (U.A.) from Jan. 2006 – Jun 2006.

### **Interests**

- Designing & Development of food processing equipment
- Food Product Development
- Production, Quality control, Process Designing & Maintenance of Food Industry.

## **Major Projects**

- **PhD Thesis : Development of Protein and Iron rich Low Cost Pearl-millet Based Extruded Snack Using Twin Screw Extruder**
- **M.Tech Thesis:** Osmotic Dehydration Kinetics Modelling and Process Development for Osmo Fludized-bed Drying of Sweet pepper

## **Membership of Bodies/Societies**

1. Associate Member, The Institution of Engineers, India
2. American Society of Agricultural & Biological Engineers, USA
3. Life Member, Association of Food Scientists & Technologist (India)
4. Life Member, Indian Society of Agricultural Engineers, India

## **Award**

InSc Young Achiever's Award 2020-21

## **Achievements**

- Merit scholarship of secondary examination (10<sup>th</sup>) by **M.P.Board**
- Merit scholarship of higher secondary examination (10+2<sup>th</sup>) by **M.P.Board**
- University Merit scholarship during **B.Tech studies.**
- **National Award** Winner in Youth Parliament competition as Opposition Leader, NewDelhi.
- Ranked 1<sup>st</sup> of Inter-College Chess Competition.
- Ranked 1<sup>st</sup> of Inter-College extempore & elocution
- Poster presented in 'ICFOST' at Bangalore Organized by **C.F.T.R.I.,Mysore.**

**Book/ Book Chapter:** 1 book and 3 book chapter (CRC/ AAP, Intech press Germany, Mittal Publication)

**Paper Published :** 15

- Tiwari A. & Pandey JP Oct. 2005 "A techniques of vegetable seed processing." **Indian Farmer Digest.**
- Tiwari A. & Pandey JP Oct.2006 Mass Transfer Kinetics Model of Osmotic Dehydrated Sweet Pepper. **Journal of Food Sci. & Technol. Mysore.**
- Tiwari A. & Pandey JP Nov. 2006 Kinetics Model for Osmotic Dehydration of Sweet Pepper Prior To Air Drying. **Journal of Food Engg. Thailand.**
- Sahu JK & Tiwari A..May 2007, Moisture Sorption Isotherm of Osomotically Dehydrated sweet Pepper.**Intel. J. of Food Engg.36-48**
- Tiwari A.. April 2008 Online Privacy: A World Pressing Need to Employee Privacy in the Wired Workplace. Vol. on Cyber Crime. Paper presented : **National conference on Cyber Crime.** 5-8
- Sahu JK & Tiwari A.. May 2008. Constrained & Solutions for Mechanization of Dairy Products in North Eastern India. **Indian Dairy Man.**1432-1456.

- Tiwari A, June 2009. Modeling of High velocity Hot Air-Recirculatory Tray Drying of Sweet Pepper using Artificial Neural Network (ANN) and Response Surface Methodology (RSM). *International J. of Assam University*. Vol. II. 27-36
- Tiwari A, Pandey JP & Jha SK, Jan 2011. A comparative study for continuous and discontinuous kinetic evaluation of osmotic dehydration of sweet pepper. Paper presented *International Conference on Post Harvest Handlinh of Fruits and Vegetables*, NewDelhi.
- Tiwari A & Jha SK. Jan2012. Application of Biotechnology in Food. Paper Presented: *ISAE conference* Nagpur.
- Tiwari A & Jha SK. Jan 2014. Effect of Pre-milling treatment on Staorage stability of pearl millet flour. *International food process Engg.*
- Omre PK, Tiwari A., Sandhya MM; 2015 Energy farming: A prospective plan of energy substitute. *South Asian J. of Food Technol. Environ*
- Tiwari A. &Jha SK; Effect of extrusion variables on physico-chemical properties of pearl millet flour based
- Tiwari A. &Jha SK; Effect of accelerated storage conditions on stability of pearl millet based fried snack
- Tiwari A. &Jha SK; Extrusion Technology: Principal, Mechanism and effect on direct expanded snack – An Overview

**Research Guidance:** M Tech : 04

PhD: 01 as RAC Member

**Dr. AJITA TIWARI**

