


FACULTY INFORMATION

PERSONAL INFORMATION

Name	Sumit Kumar	
Designation	Assistant Professor	
Official Email ID	sumit.kumar@jainuniversity.ac.in	
Academic Experience	1	
Industry Experience	Nil	
Core Discipline	Food Process Engineering	
Specialization	Food Process Engineering	
Research Interest	Novel Processing Technologies, Extraction, Adsorption, Modeling and Optimization	

PROFESSIONAL QUALIFICATION

Qualification / Discipline (Start with UG degree)	Year of Passing	Institution
B.Tech (Agricultural Engineering)	2015	Abdul Kalam Technical University, Lucknow
M.Tech (Process and Food Engineering)	2018	GB Pant University of Agriculture and Technology Pantnagar
PhD (Food Process Engineering)	2022	NIFTEM Thanjavur (Tamil Nadu)

MEMBERSHIP OF PROFESSIONAL BODIES

Professional Society	From Year	Nature of Membership
Nil		

SUMMARY OF RESEARCH PUBLICATIONS

INTERNATIONAL JOURNALS

Journal Name	Date, Volume & Issue No (From the Latest)	Paper Title
1. International Journal of Food Science and Technology	Oct-22	Lycopene Extraction from Industrial Tomato
2. Innovative Food Science and Emerging Technologies	7 November 2022, 103203	Mass transfer kinetics and quality evaluation of tomato seed oil extracted using emerging technologies
3. Water air and soil Pollution	2022, 233 (7), 1-20	Characterization of Power Ultrasound Modified Kappaphycus alvarezii Biosorbent and its Modeling by Artificial Neural Networks

4. Journal of food processing and preservation	2022, e17041	Development of power ultrasound-modified industrial tomato waste as an efficient biosorbent: Characterization, application on synthetic dyes, and optimization using artificial neural networks
5. Journal of Food Processing and Preservation	2022, e17063	Recent Advances in The Utilization of Industrial Byproduct and Wastes Generated at Different Stages of Tomato Processing: Status Report
6. Heliyon	2022, 8 (10), e10942	Effect of ultrasonic cavitation on the formation of soy protein isolate–rice starch complexes, and the characterization and prediction of interaction sites using molecular techniques
7. Journal of Food Measurement and Characterization	2022, 16, 4860–4879	Effect of ultrasonication on the protein–polysaccharide complexes: a review.
8. International Journal of Agricultural Innovation and Research	2021, 10 (2), 71-82	Process Optimization of Hand Operated Machine for Coating of Apples using Carboxymethyl Cellulose

NATIONAL JOURNALS

Journal Name	Date, Volume & Issue No (From the Latest)	Paper Title
1. The Pharma Innovation Journal	2022, 11 (9), 1449-1453	Blending of Tomato Seed oil and Sunflower oil: It's Characteristics and Quality Evaluation
2. The Pharma Innovation Journal	2022, 8 (11)	Protein extraction from sesame meal and its quality measurements
3. The Pharma Innovation Journal	2021, 10 (10), 1516-1522	Effect of ultrasound treatment on soy protein-Rice starch interaction
4. IJPAB	2020, 8 (6), 667-674	Effect of Ultrasonication Process on the Physical Properties of Three Different Honey Varieties

SUMMARY OF CONFERENCES PARTICIPATED

INTERNATIONAL CONFERENCES

Name of the Conference	Organizer, Place	Year

