Curriculum Vitae

NAME	:	**Prof. (Dr.) B. K. Sakhale**
ACADEMIC QUALIFICATION	:	**M. Tech. Ph. D. (Tech.). FIE**
SPECIALIZATION	:	**Food Technology**
PRESENT POSITION	:	▪ Working as **Professor and Head,** Department of Chemical Technology (UDCT) ▪ **Director, Research and Development Cell** ▪ **Former Registrar, Dr. B.A.M.U.** ▪ **Former Director** (In charge) Gopinathrao Munde National Institute of Rural Development & Research **(GMNIRD)**, A Constituent Institute of Dr. Babasaheb Ambedkar Marathwada University, Chhatrapati Sambhajinagar- 431 004, MS, India
EXPERIENCE	:	**25** years (Teaching, Research & Extension)
RESEARCH PUBLICATIONS	:	**81** (National & International)
RESEARCH CITATIONS	:	

	Google Scholar	**Scopus**	**WoS**
Citations	**880**	**280**	**136**
h-index	**16**	**9**	**7**
i10-index	**30**	**-**	**-**

EXTENSION ACTIVITIES	:	• Popular articles **- 34**	• Technical Booklet **- 05**
		• TV telecast **- 02**	• Radio talk **- 02**
		• Book/chapters **- 4/27**	• Expert talks **- 89**
PAPERS PRESENTED IN CONFERENCES/SEMINARS	:	**83 (**National-41 & International-42**)**	
CONFERENCES ATTENDED	:	**58 (**National-37 & International-21**)**	
SPONSORED RESEARCH PROJECTS	:	Completed (04) - DST-MOFPI, AICTE & Dr. B.A.M. University, Aurangabad **Total Outlay: Rs. 50, 12, 000/-**	
STUDENTS GUIDED (UG-PG)	:	UG (84), PG (24)	
STUDENTS GUIDED (Ph.D.)	:	**Ph.D. (Awarded-06 & Registered-04)**	
RESEARCH AREAS	:	PHT, Fruit & Veg. Processing Technology, Food Safety & Quality, FSMS, Extrusion Technology, Food Product Development, etc.	
ABROAD VISITS	:	**Israel, Spain, Maldives**	
PATENT (INDIAN)	:	**06 (Published)**	

SPECIAL TRAININGS

- **'On-farm Processing of Spices'** at IISR, Calicut, Kerala
- **ICAR** sponsored **STC** on, **"Application of Extrusion cooking for Designer Foods"** at M.A.U. Parbhani, MS, India.
- AICTE sponsored one week SDP on **"Computer Application in Food Processing and Technology (SDP-CAFT)"** organized during 27-31 July, 2009 at SLIET, Longowal, Punjab
- Participated in UGC sponsored, **"79th Orientation Programme"** held during 02-27 September, 2009 at Academic Staff College, Dr. Babasaheb Ambedkar Marathwada University, Aurangabad.
- ICAR sponsored winter school on, **"Value addition of grapes with special reference to wine making"** held during 05.02.2010 to 25.02.2010 at Department of Food Sci. & Tech, MPKV, Rahuri
- Short term training programme on, **"Chromatographic techniques in food quality and safety"** held during 13.06.2011 to 17.06.2011 at CFTRI, Mysore, India.
- International R & D course on, **"Postharvest Physiology, Pathology and Handling of Fresh Commodities"** held during 11.02.2013 to 07.03.2013 at ARO, Volcani center, Bet Dagan, Israel.
- ICAR sponsored STC on, **"Processing Machineries, Value addition and Entrepreneurship Development in Tuber Crops"** held during 31.08.2016 to 09.09.2016 at Central Tuber Crops Research Institute (CTCRI), Thiruvananthapuram, Kerala, India.
- FDP on **Project Genesis** – GBFS, July 12-20, 2017 organized by Infosys BPO Ltd. at Pune.
- Visiting Faculty at the University of Santiago de Compostela (USC), **Spain** under the International Credit Mobility Program of Erasmus+ KA107 during September 17-21, 2018.

SEMINARS/WORKSHOPS ORGANIZED

- One day workshop on **"Role of Oils & Fats in Human Diet & Industry"** on World Food Day celeberation-2018 (16th October)
- Member, Souvenir Committee, International Food Convention (IFCON)-2018 held during December 12-15, 2018 organized by CSIR-CFTRI, AFST(I), and DFRL at CFTRI, Mysuru, Karnataka,
- Member, Organizing Committee of University Level Avishkar, 2014-2018, Dr. B.A.M. University, Aurangabad
- Executive Member, National Conference on Pharmaceutical Analysis (NCPA-2011 & 13), UDCT, Aurangabad
- One day seminar on **"Recent Trends in Food Technology"** on the eve of World Food Day-2007 (16th October)
- One day workshop on, **"Food Texture Analysis"** on 26 October,2007
- Member, Organizing Committee of NSD-2016-2018, Dr. B.A.M. University, Aurangabad

AWARDS / HONORS

- Recipient of **Dr. J. S. Pruthi Award-2022**, Association of Food Scientists & Technologists of India (AFSTI) Mysuru.
- Recipient of **Prof. J. S. Sidhu Award-2018**, Association of Food Scientists & Technologists of India (AFSTI) Mysuru.
- **Member, Management Council**, Dr. BAMU, Chhatrapati Sambhajinagar (2023-24)
- Member, Executive Council Member, Institution of Engineers (IEI) Local Chapter.
- Member, Board of Innovation, Incubation & Enterprise," Dr. Babasaheb Ambedkar Marathwada University, Aurangabad, MS. (2018-2023)
- Member, Mal Practice Committee of Examination, Dr. BAMU, Aurangabad (2018-2023)
- Member, RRC (Food Technology), Faculty of Science & Technology, Dr. BAMU, Aurangabad.
- Member (RRC), Faculty of Food Technology, MIT Arts, Design & Technology University, Loni Kalbhor Campus, Pune (2017-2020).
- Member, RRC (Food Technology), Sant Gadge Baba Amravati University, Amravati
- Mentor, Bajaj Auto's Bhartiya Yuva Shakti Trust (BYST), Aurangabad.
- Fellow of The Indian Society of Agricultural Biochemists (FISAB), Kanpur, India
- Fellow of Institution of Engineers (FIE), Kolkata
- President, Association of Food Scientist and Technologist, Mysuru, India **AFST(I),** Local Chapter
- Member of Academic Council, Deogiri College, Aurangabad
- Member, Board of Studies (BOS) in Agricultural Process Engineering at Dr. Annasaheb Shinde College of Agricultural Engineering, MPKV, Rahuri from 2013 - 2015.
- Food Biochemistry & Nutrition at Faculty of Food Technology, VNMKV, Parbhani from 2014-2017.
- Food Sci. & Tech. at Department of Food Sci. & Tech, PG Institute, MPKV, Rahuri from 2013-2016
- Faculty of Food Technology, MIT Arts, Design & Technology University, Loni Kalbhor Campus, Pune since 2017.
- Academic Expert for Board of Studies, Department of Food Technology, Annasaheb Dange College of Engineering and Technology, Ashta affiliated with Shivaji University, Kolhapur from 2022-23 to 2024-25.
- Member, Ad hoc Board in Animal Husbandry & Dairy Science, Ad hoc Board in B. Tech. (Agril. Engg.), Aurangabad.
- Member, Ad hoc Board, Department of Chemical Technology, Dr. BAMU, Aurangabad.
- Invitee Member, RRC (Ph.D.), Dr. B.A.M. University, Aurangabad.
- External Examiner at
  - Shivaji University, Kolhapur, India.
  - KBCNMU, Jalgaon
  - RSTMNU, Nagpur
  - VNMKV, Parbhani

- MIT ADT, University, Pune
- University of Agril. Sciences, Dharwad (Karnataka)
- CSIR-CFTRI, Mysuru (Karnataka)

- Recipient of Best Teacher Award-2008, Department of Mass Communication & Journalism, Dr. B.A.M.U., Aurangabad
- IFCON Award-2003 for best poster presentation in International Food Conference held at CFTRI, Mysore
- Best paper presentation award in national conference-2008 held at National Research Centre for Citrus (NRCC), Nagpur
- Recipient, Merit-cum-means Scholarship at B. Tech., MKV, Parbhani
- Recipient, AFST (India) Scholarship at M. Tech., MKV, Parbhani
- Chairman, National level paper presentation Competition, Technomillenium-2007, MIT, Aurangabad.
- Resource Person, ICAR/UGC sponsored winter school/refresher/training Program/FDP held at

  - ✓ Department of Food Sci. & Tech, PG institute, MPKV, Rahuri (2009)
  - ✓ College of Food Tech., VNMKV, Parbhani
  - ✓ Academic Staff College, Dr. B.A.M. University, Aurangabad
  - ✓ "Processing of Agricultural Commodities" at Regional Agricultural Extension Management Training Institute (RAMETI), Aurangabad (2010)
  - ✓ EDP & REDP organized by MCED, Aurangabad Since 2012.
  - ✓ NSDC at A.D. Patel Institute of Technology, Anand, Gujarat (2006).
- Worked as Chairman, Catering Committee, Avhan-2018 (Chancellors Brigade) held at Dr. B.A.M.U, Aurangabad during May 25-June 03, 2018.

ACADEMIC RESPONSIBILITY

- **Chairman,** Ad-hoc board in Vocational Studies (B. Voc.), Faculty of Science & Technology, Dr. BAMU, Aurangabad (2021-2023).
- **Chairman,** Ad-hoc board in GMNIRD, Dr. BAMU, Aurangabad (2021-2023).
- **Chairman,** Ad hoc Board in Home Science, Faculty of Science & Technology, Dr. B.A.M. University, Aurangabad (2021-2023).
- **Chairman,** Ad hoc Board in Chemical Technology, Dr. Babasaheb Ambedkar Marathwada University, Aurangabad (2018-2020).
- **Member,** Central Board of Studies, for designing the Curriculum as per New National Education Policy (NEP-2020), Office of The Higher Education Commissioner, Bhopal, Govt. of M.P., India
- **Member,** Ad-hoc board in Vocational Education, Dr. BAMU, Aurangabad (2018-2020).
- Member, BOS in Food Technology, MIT (Autonomous Institution), Aurangabad (2021-Till date).
- Member, Advisory Committee of IQAC, Dr. BAMU, Aurangabad (2019-till date)
- **Internal Member,** Academic & Administrative Audit Committee (AAA) of Affiliated Colleges, Dr. BAMU, Aurangabad, M.S. (2021)

- Member, Research Grant Committee, Dr. BAMU, Aurangabad (2020-21).
- Member, PG Admission Committee, Dr. BAMU, Aurangabad (2020-22).
- **Member,** Academic Audit Committee (AAA) of Affiliated Colleges, Dr. BAMU, Aurangabad, M.S. (2019)
- Course Co-Ordinator, M.R.S. (Rural Technology), GMNIRD, Dr. BAMU, Aurangabad.
- Member, Science and Technology Park, Dr. BAMU, Aurangabad.
- Member, Steering Committee of IQAC, Dr. BAMU, Aurangabad (2016-17)
- Course Co-Ordinator, IHMCT, Dr. BAMU, Aurangabad (2015-16).
- Member, Curriculum Designing & Framing Committee for M.Sc. (Rural Technology), GMNIRD, Dr. BAMU, Aurangabad.
- Chairman, Credit Based Grading System of B. Tech. (Chemical), UDCT, Aurangabad.
- Worked Team Manager, Avishkar-2014-15, Dr. B.A.M.U. Aurangabad
- Subject Expert, Selection committee for Lecturers, MIT, Pune & Aurangabad.
- Member, Syllabus Revision Committee, B. Tech. (Chemical), UDCT, Aurangabad.
- Worked as In Charge,
    - In plant Training & Placement Cell, UDCT, Aurangabad
    - Food Technology Division, UDCT, Aurangabad.
    - Examinations (2005-2015), UDCT, Aurangabad
    - CS, B. Tech. & M. Tech. (Chemical) examinations, UDCT, Aurangabad (2005-2012)
    - Director, CAS of B. Tech. & M. Tech. (Chemical) Examinations, UDCT, Aurangabad (2005-2012)
- Member, Scrutiny committee for Ph.D. applications, UDCT, Dr. B. A. M. University, Aurangabad.
- Member, Co-ordination Committee for Ph. D. Entrance Test (PET), Dr. B. A. M. University, Aurangabad (2012-2014).
- Observer, PGCET-2017, Dr. BAMU, Aurangabad.
- Chairman, CGPA Committee constituted for Framing the scheme, structure & syllabi of M. Pharm. course, Dr. BAMU, Aurangabad.
- Reviewer: J. Food Sci. & Tech., Int. J. Food Sci. & Nutrition, African J. Food Sci., J. Food Sci. & Engg., Int. Food Res. Journal, Process Biochem. J., J Food Process. Technol., J. Food Safety, J. Food Measurement & Characterization etc.
- Associate Editor, Journal of Nutrition, Food Research & Technology, Ology Press, Budapest, Hungary.

PROFESSIONAL LIFE MEMBERSHIPS

- Association of Food Scientists & Technologist (India), CFTRI, Mysore
- Indian Society of Agricultural Biochemists (ISAB), Kanpur.
- Nutrition Society of India, NIN, Hyderabad.
- Indian Association for Science Fiction Studies (IASFS), Vellore.
- Dairy Technology Society of India (DTSI), NDRI, Karnal, Haryana.
- The Institute of Engineers (FIE), Kolkata, India

PUBLICATION OF PATENTS, BOOKS & BOOK CHAPTERS

PATENTS

1. Giri N. A. and **Sakhale B. K.** (2020). High Protein-Fiber, Low Calorie, Gluten Free and Low Glycemic Food Products Incorporated with Sweet Potato Flour. (Indian Patent Application No. 202021041352). Indian Patent Office. **(Published)**

2. Kulkarni D. B. and **Sakhale B. K.** (2022). Foxtail Millet-Based Gluten Free Cookies. (Indian Patent Application No. 202221012403). Indian Patent Office. **(Published)**

3. Sanjay Indani, Dr. V. N. Pawar, **Dr. Sakhale B. K.**, Dr. Anjali Bhoite, Dr. Anupama Devkate (2022). Use of Millets in Preparation of Cake & Cookies with Low GI & Low Gluten Properties. (Indian Patent Application No. 202221045031 A) Indian Patent Office. **(Published)**

4. Chavan R. F., **Sakhale B. K.,** and Deo S. K. (2024). The Composition for Extending the Shelf Life of The Tomato Fruits. (Indian Patent Application No. 202421019067). Indian Patent Office. **(Published)**

5. Deo S. K., **Sakhale B. K.,** and Chavan R. F. (2024). Isolation and Formulation of Bioactive Compounds from Waste of Fruits and Vegetables. (Indian Patent Application No. 202421030298 A). Indian Patent Office. **(Published)**

6. Beldar V. G., Haral S.S., Bagul V. S., Raut B. N., Waghchaure R. S., **Sakhale B. K.,** and Beldar K. G. (2023). Solar Dryer for Herbal and food Materials. (Indian Patent Design No.: 400928-001) **(Registered)**

DETAILS OF PUBLISHED BOOKS

1. Name of Book : **Objective Food Science and Technology**
Authors : **Dr. B. K. Sakh**ale and N. A. Giri
Publisher : Brillion Publisher, New Delhi
Date of Publication : 21/12/2017
ISBN : 9788193404669
e-ISBN : 9788193468203

2. Name of Book : **Extrusion Cooking of Food**
Authors : R.C. Ranveer, **B. K. Sakhale**, U.S. Annapure
Publisher : Agri-Biovet Press, New Delhi

Publication : 2020
Page numbers : 1-162
ISBN : 978-81-945327-3-6

3. Name of Book : **Nutraceuticals and Human Health**
Authors : A.P. Sarkate, M. A. Patil, P.V. Agharde, **B. K. Sakhale**
Publisher : Brillion Publishing, New Delhi
Date of Publication : August, 2021
Pages : 1-205
ISBN : 9789390757213
e-ISBN : 9789390757299

4. Name of Book : **Natural Antioxidants in Disease Prevention**
Authors : A.P. Sarkate, M. A. Patil, P. S. Wakte, **B. K. Sakhale**
Publisher : Brillion Publishing, New Delhi
Date of Publication : Aug, 2023
Pages :
ISBN : 9788119238460
e-ISBN : 9788119238477

DETAILS OF BOOK CHAPTERS PUBLISHED

1. Name of Book : Technologies for Value Addition in Food Products and Processes
Name of the chapter : **Nutritional Values & Processing of Tropical Tuber Crops**
Authors : **B. K. Sakhale** and N. A. Giri
Publisher : Apple Academic Press, USA
Date of Publication : 28 October, 2019
Page numbers : 191-232
Hard ISBN : 9781771887984
Distributor worldwide : CRC Press (Taylor & Francis Group)

2. Name of Book : Engineering Properties of Agricultural Produce
Name of the chapter : **Rheological Properties of Dough**
Authors : N. A. Giri and **B. K. Sakhale**
Publisher : New India Publishing Agency, New Delhi
Page numbers : 45-60
Date of Publication : 2020
Hard ISBN : 978-93-89130-44-7

3. Name of Book : Sweet Potatoes: Growth, Development and Harvesting
Editor : Lucas Courtois
Name of the chapter : **Sweet Potato: Nutritional Quality & Processing Technology**
Authors : Namrata A. Giri and **Bhagwan K. Sakhale**
Publisher : Nova Science Publisher, Inc., New York, USA
Pages : 1-46
Hard ISBN : 978-1-53618-611-6
Publication year : October, 2020

4. Name of Book : **Plant Antioxidants and Health** (Reference Series in Phytochemistry)
Name of the chapter : **Natural Food Antioxidants**
Authors : Aniket P. Sarkate, Vaishnavi S. Jambhorkar and **Bhagwan K. Sakhale**
Publisher : Springer, Cham.
Page Numbers : 3-18
eISBN : 978-3-030-78160-6
ISBN : 978-3-030-78161-3 (Print & electronic)
Published on : 05.10.2020

5. Name of Book : **Plant Antioxidants and Health** (Reference Series in Phytochemistry)
Name of the chapter : **Grape Polyphenolics**
Authors : Chavan R.F. and **B.K. Sakhale**
Publisher : Springer, Cham. https://doi.org/10.1007/978-3-030-45299-5_30-1
Page numbers : 35-50
eISBN : 978-3-030-78160-6
ISBN : 978-3-030-78161-3 (Print & electronic)
Published on : 25 October, 2020

6. Name of Book : Annual Technical Volume on **"Recent Developments in Food Processing Industry"**
Name of the chapter : **Advances in Antimicrobial Food Packaging**
Authors : R.C. Ranveer & **B. K. Sakhale**
Publisher : Chemical Engineering Division, The Institution of Engineers (India), (IEI), Kolkata
Publication : December, 2020
Page numbers : Pp- 11-14, Vol. (3)
ISBN : 978-81-945201-3-9

7. Name of Book : Annual Technical Volume on **"Recent Development in Food Processing Industry"**
Name of the chapter : **Application of Novel Chemicals for Shelf-Life Extension of Fruits and Vegetables**
Authors : R.F. Chavan & **B. K. Sakhale**
Publisher : Chemical Engineering Division, The Institution of Engineers (India), (IEI), Kolkata
Publication : December, 2020
Page numbers : Pp- 22-27, Vol. (3)
ISBN : 978-81-945201-3-9

8. Name of Book : Annual Technical Volume on **"Recent Development in Food Processing Industry."**
Name of the chapter : **Processing Technology for Development of Little Millet Based Probiotic Rice**
Authors : Dhanashri B. Kulkarni & **Bhagwan K. Sakhale**
Publisher : Chemical Engineering Division Board, The Institution of Engineers (India), IEI, Kolkata
Publication : December, 2020
Page numbers : Pp- 63-67, Vol. (3)
ISBN : 978-81-945201-3-9

9. Name of Book : **Fundamentals of Food Processing & Preservation**
Name of the chapter : **Basic and Applied Concepts of Edible Packaging for Food Preservation**
Authors : Chavan R. F., **Sakhale B. K**. and Anjum Ayoub
Publisher : Daya Publishing House® A Division of Astral International Pvt. Ltd. New Delhi – 110 002
Publication : 2022
Page numbers : 78-92
ISBN : 9789354611674

10. Name of Book : **Advanced Trends in Agricultural Extension (Vol. III)**
Name of the chapter : **Millet based Indian flat breads**
Authors : Kulkarni Dhanashri B. and **Bhagwan K. Sakhale**
Publisher : Integrated Publications, Delhi
Page numbers : 1-167
ISBN : 9789393502049
Year of Publication : 2022

11. Name of Book : **Advanced Trends in Agricultural Extension (Vol. III)**
Name of the chapter : **Processing of Turmeric and Ginger**
Authors : Rahul Sindhani, Shruti Khare, Anagha Bande, **Dr. Bhagwan K. Sakhale**
Publisher : Integrated Publications, Delhi
Page numbers : 85-114
ISBN : 9789393502049
Year of Publication : 2022

12. Name of Book : Research Trends in horticultural Sciences (Vol. 20)
Name of the chapter : **Valorizing the Bioactive Featured in Citrus limetta Peel: Utilizing Agro-Processing Waste into Functional Foods and Nutraceuticals**
Authors : Deo S. K. and **Dr. Sakhale B. K.**
Publisher : Akinik Publications, Delhi
Page numbers : 1-96
Print ISBN : 9789355701534
Published on : 2022

13. Name of Book : Value-addition in Agro-Food Industry Waste Through Enzyme Technology
Name of the chapter : **Enzymatic extraction of pigments from agro-processing waste**
Authors : R.C. Ranveer, A. R. Tapre, N. B. Rathod and **B. K Sakhale.**
Publisher : Academic Press, UK
Page numbers : 191-198
eISBN : 9780323915755
Print ISBN : 9780323899284
Published on : 8 February, 2023

14. Name of Book : **Novel Processing Methods for Plant–Based Health Foods: Extraction, Encapsulation and Health Benefits of Bioactive Compounds**
Book Series : Innovations in Agricultural and Biological Engineering
Name of the chapter : **Microencapsulation of Natural Pigments (Chapter 07)**
Authors : R.C. Ranveer, **Bhagwan K. Sakhale**, & U. S. Annapure
Editors : Megh R Goyal, Ritesh B. Watharkar and N. Veena
Publisher : Apple Academic Press, USA
Date of Publication : March, 2023
Page numbers : 163-184 (https://doi.org/10.1201/9781003284109)
Hard ISBN : 9781774910740
Distributor worldwide : CRC Press (Taylor & Francis Group)

15. Name of Book : **Novel Processing Methods for Plant–Based Health Foods: Extraction, Encapsulation and Health Benefits of Bioactive Compounds**
Book Series : Innovations in Agricultural and Biological Engineering
Name of the chapter : **Role of Phytochemicals in Human Health (Chapter 08)**
Authors : **Bhagwan K. Sakhale**, Namrata A. Giri & B. B. Borse
Editors : Megh R Goyal, Ritesh B. Watharkar and N. Veena
Publisher : Apple Academic Press, USA
Date of Publication : March, 2023
Page numbers : 187-206
Hard ISBN : 9781774910740
Distributor worldwide : CRC Press (Taylor & Francis Group)

16. Name of Book : **Advances in Food Process Engineering: Novel Processing, Preservation and Decontamination of Foods**
Book Series : Innovations in Agricultural and Biological Engineering
Editors : Megh R. Goyal, N. Veena, Ritesh B. Watharkar
Name of the chapter : **Supercritical Fluid Technique: Recent Trends in Food Processing**
Authors : Mayuri A. Patil, A. P. Sarkate, **B. K. Sakhale**, R.C. Ranveer
Publisher : Apple Academic Press, USA
Date of Publication : April, 2023
Page numbers : Pp. 25-44
Hard ISBN : 9781774911143
Distributor worldwide : CRC Press (Taylor & Francis Group)

17. Name of Book : **Advanced Research Methods in Food Processing Technologies**
Book Series : Innovations in Agricultural and Biological Engineering
Editors : Junaid Ahmad Malik, Megh R. Goyal, Preeti Birwal, & Ritesh B. Watharkar
Name of the chapter : **Potential of Ultrasound Technology in Nutraceuticals and Pharmaceuticals**
Authors : Shashikant V. Bhandari, Aniket P. Sarkate, Pranali V. Kuthe, and **Bhagwan K. Sakhale**
Publisher : Apple Academic Press, USA
Date of Publication : June, 2023
Page numbers : 1-460 (https://doi.org/10.1201/9781003369394)
Hard ISBN : 9781774913482
Distributor worldwide : CRC Press (Taylor & Francis Group)

18. Name of Book : **Advanced Research Methods in Food Processing Technologies**
Book Series : Innovations in Agricultural and Biological Engineering
Editors : Junaid Ahmad Malik, Megh R. Goyal, Preeti Birwal, & Ritesh B. Watharkar
Name of the chapter : **Applications of Microwave Technology in Food Processing**
Authors : Aniket P. Sarkate, Nileema S. Gore and **Bhagwan K. Sakhale**
Publisher : Apple Academic Press, USA
Date of Publication : June, 2023
Page numbers : 1-460 (https://doi.org/10.1201/9781003369394)
Hard ISBN : 9781774913482
Distributor worldwide : CRC Press (Taylor & Francis Group)

19. Name of Book : **The Chemistry of Milk and Milk Products: Physicochemical Properties, Therapeutic Characteristics & Processing Methods**
Book Series : Innovations in Agricultural and Biological Engineering
Name of the chapter : **Functional Ice-cream: Chemistry & Technology**
Authors : Ramesh Chavan, Rahul Sindhani, & **B. K. Sakhale**
Publisher : Apple Academic Press, USA
Date of Publication : September 2023
Page numbers : 87-106
eISBN : 9781003340706
Hard ISBN : 9781774912249
Distributor worldwide : CRC Press (Taylor & Francis Group)

20. Name of Book : Recent Frontiers of Phytochemicals: Applications in Food, Pharmacy, Cosmetics and Biotechnology
Name of the chapter : **Importance and Extraction Techniques of Functional Components (Chapter -2)**
Authors : Amreen S. Quadri, Aniket P. Sarkate, Nilesh Prakash Nirmal and **Bhagwan K. Sakhale**
Publisher : Elsevier Inc., Cambridge USA.
Page numbers : 9-25
Print ISBN : 9780443191435
Published on : 25 April, 2023

21. Name of Book : Recent Frontiers of Phytochemicals: Applications in Food, Pharmacy, Cosmetics and Biotechnology
Name of the chapter : **Functional Beverages: An Emerging Trend in Beverage World**
Authors : Namrata A. Giri, **Bhagwan K. Sakhale** and Nilesh Prakash Nirmal
Publisher : Elsevier Inc., Cambridge USA.
Page numbers : 123-141
Print ISBN : 9780443191435
Published on : 25 April, 2023

22. Name of Book : Recent Frontiers of Phytochemicals: Applications in Food, Pharmacy, Cosmetics and Biotechnology
Name of the chapter : **Alkaloids as Potential Anti-Cancer Agent (Chapter -13)**
Authors : Mayuri A. Patil, Aniket P. Sarkate, Nilesh Prakash Nirmal and **Bhagwan K. Sakhale**
Publisher : Elsevier Inc., Cambridge USA.
Page numbers : 203-223

Print ISBN : 9780443191435
Published on : 25 April, 2023

23. Name of Book : Recent Frontiers of Phytochemicals: Applications in Food, Pharmacy, Cosmetics and Biotechnology
Name of the chapter : **Bioactivity, Medicinal Applications and Chemical Compositions of essential oils: Detailed Perspectives (Chapter -20)**
Authors : Sonali S. Shinde, Aniket P. Sarkate, Nilesh Prakash Nirmal and **Bhagwan K. Sakhale**
Publisher : Elsevier Inc., Cambridge USA.
Page numbers : 353-367
Print ISBN : 9780443191435
Published on : 25 April, 2023

24. Name of Book : Recent Frontiers of Phytochemicals: Applications in Food, Pharmacy, Cosmetics and Biotechnology
Name of the chapter : **New Perspectives and Role of Phytochemicals in Biofilm Inhibition (Chapter -24)**
Authors : Pravin R. Vairagar, Aniket P. Sarkate, Nilesh Prakash Nirmal and **Bhagwan K. Sakhale**
Publisher : Elsevier Inc., Cambridge USA.
Page numbers : 413-431
Print ISBN : 9780443191435
Published on : 25 April, 2023

25. Name of Book : Millets and its standardized recipes
Name of the chapter : **Finger Millet-Rich source of bioactive compounds (Chapter -10)**
Authors : Amreen S. Quadri and **Bhagwan K. Sakhale**
Publisher : Veda Publications, India
Page numbers : 54-57
Print ISBN : 9789391930400
Published on : 2023

26. Name of Book : The Role of Women in Cultivating Sustainable Societies Through Millets
Name of the chapter : **Prospective of Millets in the Rejuvenation of the Bakery Industry (Chapter -9)**
Authors : Sanjay Indani, Anjali Bhoite, Vasant N. Pawar and **Bhagwan Sakhale**
Publisher : IGI Global, India
Page numbers : 156-180
Print ISBN : 9781668498194
eISBN : 9781668498200
Published on : Dec, 2023

27. Name of Book : Traditional Foods: The Reinvented Superfoods
Name of the chapter : Young Cereal Grains: The Emerging Nutraceuticals (Ch.-10)
Authors : Bhagyashri N. Raut, **Bhagwan K. Sakhale**, Pravin R. Vairagar, Radha S. Waghchaure, and Amreen S. Quadri
Publisher : Springer, Cham.
Page numbers : 207-223 (https://doi.org/10.1007/978-3-031-72757-3)

Print ISBN : 978-3-031-72756-6
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LIST OF RESEARCH PUBLICATIONS

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