

CURRICULUM VITAE

PERSONAL DETAILS

Name	ANIL KUMAR ANAL
Designation	Professor
Address	Department of Food, Agriculture, and Bioresources School of Environment, Resources, and Development Asian Institute of Technology (AIT), Thailand P.O. Box 4, Klong Luong, Pathum Thani (12120), Thailand
Contact	+66 (0) 829632277 ; +66 (0) 25245473
Email	anilkumar@ait.ac.th ; anil.anal@gmail.com
Website	www.fab.ait.ac.th
LinkedIn	www.linkedin.com/in/anilbiotech

PROFILE SUMMARY

Experienced Food Safety Expert working in Academia for over 20 years in various administrative and research capacities. Born and raised in Nepal, lived in New Zealand (5+years), and currently live in Thailand (20+years). Supervised postgraduate students working in the field of food safety and quality. Skilled in Food Safety, biotechnologies, nutrition, food security, statistical analysis, international relations, sustainability, and innovative science. Strong capacity development through 25+ years of working in Food Safety Application with a Ph.D. in Food Engineering and Bioprocess Technology from the Asian Institute of Technology (AIT). Speak English, Nepali, and limited Thai. Ranked in the top 2% scientist in the world by Stanford University and within 1% in sub-filed Food Science for 2019.

EDUCATION

Ph.D.	Asian Institute of Technology (AIT), Thailand.
Date	1999-2003
Degree	Food Engineering and Bioprocess Technology (FEBT)

M.Sc.	Asian Institute of Technology (AIT), Thailand.
Date	1996-1998
Degree	Bioprocess Technology

DVM	University of Agriculture, Faisalabad
Date	1991-1995
Degree	Doctor of Veterinary Medicine

RESEARCH CORE

Food Safety, Food and Nutrition Security, Future Foods, Health and Well Being.

SPECIALIZATIONS

- 1 Analysis of Antimicrobial Resistance (AMR), One Health Approach and Mitigation Strategies in Food Supply Chain Systems
- 2 Food Safety, Risk Analysis and Management
- 3 Valorization of food waste and agro-residues for High Value add in Food, Feed and Nutraceuticals
- 4 Delivery of nutrients and Mechanisms of release of nutrients in the GIT from different food/feed structures
- 5 Structures and interactions of polysaccharides; proteins under different environmental and processing conditions
- 6 Structural changes in food materials under oral and gastrointestinal environments.
- 7 Development of encapsulation delivery systems for bioactive compounds
- 8 Nutrigenomics and Metabolomics
- 9 Functional Foods

PROFESSIONAL EXPERIENCE

Admin

Head (Jan 2017-Dec 2020)

Institute

Department of Food, Agriculture and Bioresources
School of Environment, Resources and Development
Asian Institute of Technology, Thailand

Position

Coordinator (Nov 2013-Dec 2016)

Institute

Department of Food, Agriculture and Bioresources
School of Environment, Resources and Development
Asian Institute of Technology, Thailand

Position

Associate Dean; Research and Outreach (Jan 2010-Dec 2012)

Institute

School of Environment, Resources and Development
Asian Institute of Technology, Thailand

Academic &

Professor (Jan 2020-Present)

Research

Food Engineering and Bioprocess Technology (FEBT)
Food Innovation, Nutrition, and Health (FINH)
Department of Food, Agriculture and Bioresources (FAB)
School of Environment, Resources and Development (SERD)
Asian Institute of Technology (AIT), Thailand

Position

Associate Professor (Jan 2014-Dec 2019)

Institute

Food Engineering and Bioprocess Technology (FEBT)

Department of Food, Agriculture and Bioresources (FAB)
School of Environment, Resources and Development (SERD)
Asian Institute of Technology (AIT), Thailand

Position | **Assistant Professor (Aug 2009-Dec 2013)**
Institute | Food Engineering and Bioprocess Technology (FEBT)
Asian Institute of Technology (AIT), Thailand

Position | **Senior Scientist (Jan 2008-July 2009)**
Institute | Living Cell Technologies (Global) Limited, New Zealand

Position | **Research Scientist (June 2005-January 2008),**
Institute | Riddet Institute (Centre of Research Excellence) Massey University, NZ.

Position | **Postdoctoral Scientist (June 2005-2008)**
Institute | School of Pharmacy, University of Otago, New Zealand

Position | **Visiting Research Scientist (Nov 2000- Feb 2001)**
Institute | University of Santiago de Compostela, Santiago de Compostela

Position | **Visiting Research Scientist (April 2000- June 2000)**
Institute | Kansai University, Osaka, Japan

Position | **Research Associate (Aug 1998-May 2003)**
Institute | Asian Institute of Technology, Thailand

RESEARCH STUDENT SUPERVISION (DISSERTATION, THESIS AND PROJECTS)

Doctoral	<i>20 Ph.D. Candidates Supervised</i>
Master	<i>102 Completed</i> Chair of the committee
Bachelor	<i>32 Under-graduate</i> students under the capstone project

RESEARCH QUALITY METRICS

2135	Total Number of Citations including author (SCOPUS)
19	h-index (SCOPUS)
4104	Total number of citations (Google Scholar)
28	h-index (Google Scholar)
58	i10-Index (Google Scholar)

RESEARCH OUTPUTS

10	Patents
8	Books (As an editor)

35	Book Chapters
110	Referred Journals (Under review=8)
8	Regional and National Publications
60	Peer-reviewed Conference Proceedings
6	Development Reports
55	Presentations (As a keynote, Plenary, Invited Speakers)
30+	Research Projects (Contracted and Consultancy)
10+	Outreach Projects (Capacity Building, Training, Workshops, Seminars)

PEDAGOGY

1. As an Instructor in Post-Graduate Level

i) ED 73.03 Bioprocess Technology 3(3-0)

Basic engineering calculations; mass and energy balances in bioprocess; fluid flow and mixing; mass transfer; homogenous and heterogeneous reactions; biocatalysts and protein engineering; metabolic engineering; bioinformatics.

ii) ED 80.04 Safety and Standardization of Food Products 3 (3-0)

Introduction on food quality and safety issues, good agricultural practices (GAP), benefits of traceability systems, technology for traceability, international regulations and regulatory bodies on standardization and safety of food products, information management systems on food safety and traceability and food biotechnology.

iii) ED 73.13 Bioprocess Practica 3 (1-6)

Bioprocess technology combines fundamental knowledge in agro-industrial and environmental technology, microbiology, genetic engineering, and biochemistry, with practical experience and practical data on the technical application of microorganism enzymes and cellular components. The bioprocess practica training focuses on the setup of lab scale and pilot scale experiment that provides useful and reliable data on industrial and environmental useful microorganisms, bioconversions, fermentations, and product downstream processing; Biosensor and analytical techniques using biocatalysts.

Practical courses in Microbiology and Microbial Genetics; Genetic Engineering; Biomolecular Science and Technology; Biochemistry and Environmental Biotechnology.

iv) ED73.9001 Dairy and Meat Biotechnology 3 (3-0)

New Course developed.

Overview and concern on food security and food production; Role of agricultural and animal biotechnology in food production; Advanced technology in farm animal production for enhanced productivity and in the role of poverty alleviation; Chemistry and biochemistry of dairy and meat processing; dairy and meat technology; safety of dairy and meat products.

v) Fundamentals of Bio nanotechnology 3 (3-0)

New course was developed and taught the courses for Nanotechnology and Biotechnology students

Overview and basics of living matters; microbiology and microbial genetics; biochemistry, proteomics, and chemical biotechnology.

Remarks: A textbook on "Bionanotechnology: Principles and Practices", authored by Dr. Anil Kumar Anal has been published by "CRC Press" (2018).

vi) ED73.15 Processing Effects on Functional Components of Foods 3(3-0)

New Course was developed

Overview and concern on water and its relation to food and food products; Food polymers, colloids and micronutrients and their complexation with their well-being properties; Functional foods, herbs and dietary supplements; Physical, chemical and biodeterioration of foods; Biological oxidations in complex food systems; Interaction between the physical and biological environments with the food components; and Nutrigenomics.

A book "Food Processing By-Products and Their Utilization", edited by Dr. Anil Kumar Anal has been published by Wiley and Sons Ltd (2017)

vii) ED73.12 Advanced Bioprocess Technology 3(3-0)

Biotechnology opportunities in the food processing industry; products from recombinant DNA technology; animal and plant cell biotechnology; the human genome project; stem cells research; extremophiles; biosafety; ethical and regulatory aspects

viii) ED73.9003 Innovations in Safety and Quality in Food Production Systems 4(4-0)

New Course is developed

Innovation Processes in Food Production Systems; Overview on Food Safety Issues; Food Quality Management Systems (FQMS) and Food Safety Management Systems (FSMS); Food Legislations and Laws; Food Preservation, Storage and Quality Control; Risk Analysis and Management Systems in Food Production Systems; Traceability in Food Supply Chain; Auditing for Quality and Safety Management in Food Production Systems

ix) ED87.02 Gut Physiology, Nutrition and Health 3(3-0)

New Course is developed

Gut-Brain-Food Axis, Human Digestion, Metabolism, Digestion of Biomacromolecule,
Human Nutrition, Nutrition and Health

x) **ED87.01 Food Safety Standardization, Risk Management and Traceability Systems 4(4-0)**

New Course is developed

Overview on Food Safety Issues; Food Quality Management Systems (FQMS) and Food Safety Management Systems (FSMS); Food Legislations and Laws; Food Preservation, Storage and Quality Control; Risk Analysis and Management Systems in Food Production Systems; Traceability in Food Supply Chain; Auditing for Quality and Safety Management in Food Production Systems

2. **Initiations of new courses, degree programs, curricula**

Developed the new courses keeping in view of knowledge, awareness, and keeping abreast of the recent developments and cutting-edge technologies for the region and industries' sustainable development.

- i) Developed two of the new courses **a) Methods in Molecular Biology and Bioprocessing and b) Innovations in Safety and Quality in Food Production Systems** for Postgraduate courses during January 2019 and August 2018 Semesters.
- ii) **Lead Person** to develop new modules on "Innovations in Food Safety and Quality" for Postgraduate students, Professional Master and Professional trainings including for under the ASIFOOD Project.
- iii) Developed the module for "**Innovations in Safety and Quality in Food Production Systems**" for Postgraduate students
- iv) Developed the module for "**Short Term Training Course on Innovations in Safety and Quality in Food Production Systems**"
- v) Training Module developed for "**International Training on Innovative Food and Beverage Product Development**"
- vi) Training Module Developed for "**International Training on Innovations in Agribusiness**".
- vii) Reviewed and modified most of the courses of Food Engineering and Bioprocess Technology and Agri-business Management of the Department of Food, Agriculture and Bioresources during 2015 academic review process.
- viii) Developed and taught new course "**Dairy and Meat Biotechnology**"

- ix) Developed and taught new course "**Fundamentals of Bionanotechnology**" focusing the scope of Nanotechnology and Biological Sciences
- x) Developed and taught new course "**Processing Effects on Functional Components of Foods**"
- xi) Developed a training course on "**Livestock Production for Sustainable Livelihoods**" for AIT Extension.
- xii) Developed the new course on "**Postharvest Management and Food Safety in Aquaculture**" for Professional master's degree in Aquaculture Business Management (AqBM)
- xiii) Develop the new courses including **Biochemistry, Industrial Microbiology, Food Nutrition and Wellness, Advance Bioprocess Technology, Bioprocess Technology, Bioethics and Biosafety for Food and Bioprocess Technology** for the **Undergraduate Program in Bio Systems Engineering** at the Asian Institute of Technology, Thailand.
- xiv) Training Course on "**Processing and Safety of Fish Products**" for Aqua Outreach, AIT.
- xv) Training Course on "**Food Security and Local Livelihoods**" for Intensive Program on Sustainability Training Workshop
- xvi) Training module and Course on "**Sustainable Livelihood and Food (In) security under Climate Change**" for Intensive Program on Sustainability Training Workshop.
- xvii) Short term Training module courses developed for "**Instrumentation Analysis in Food and Bioprocess Technology**"

3. External Evaluator/ Referee (Research Grant Application; Doctoral Dissertation)

(selected):

- i) **External Reviewer; Research Grant Committee (RGC), Hong Kong**, (Every year at least three Since 2009)
- ii) **External Examiner, Doctoral Thesis** "Studies on stability and efficacy of microencapsulated folic acid in cheddar cheese and in methionine-induced hyperchromocystenemia in mice", University of Western Australia, Sydney (2008).
- iii) **External Examiner, Doctoral Dissertation**, "Synthesis and Characterization of Semiconductor Nanomaterials", Punjab Technical University, India (2011)
- iv) **External Examiner, Doctoral Dissertation**, "Treatment of Anaerobically Digested Distillery Effluent", Indian Institute of Technology (IIT), Varanasi, India (2012).

- v) **External Examiner, *Doctoral Dissertation***, "Technological and Nutritional Evaluation of Sel-roti", Tribhuvan University, Nepal (2012)
- vi) **External Examiner, *Doctoral Dissertation***, "Physicochemical Changes in Bamboo Shoot of Assam During Processing and Its Quality Study by Application of Antimicrobial Anti-browning Edible Coating" Tezpur University, India (2016)
- vii) **External Examiner, *Master Thesis***, Queensland University of Technology, Brisbane, Australia **(2016)**
- viii) **External Examiner, *Doctoral Dissertation***; "Lactoferrin: Structure, Function, Thermal Denaturation and Digestion"; RMIT University, Melbourne, Australia, **(2017)**.
- ix) **External Examiner, *Doctoral Dissertation***; "Using Complex Coacervation of Sodium Alginate with Milk Protein as Method to Encapsulate Resveratrol; BOKU University, Austria. **(2019)**
- x) **External Examiner, *Doctoral Dissertation***; Development of Microencapsulated Probiotic Formulation with Prebiotics and Evaluation of Its Efficacy and Product Development Characteristics; National institute of Food Technology and Entrepreneurship and Management (NIFTEM); **(2019)**
- xi) **External Examiner; *Doctoral Dissertation*; University of Queensland, Australia (2019)**
- xii) **External Examiner; *Doctoral Dissertation***; Using Complex Coacervation of Sodium Alginate with Milk Proteins as a Method to Encapsulate Resveratrol; **BOKU University, Austria (2019)**

PROJECTS SANCTIONED (AS PI/CO-PI, Selected)

Title	Global Challenges Research Fund (GCRF)
Agency	Aston University, UK: Ongoing
Title	FOODI: An Erasmus+ capacity building project on Food Safety and Processing https://www.foodi-project.eu/
Agency	European Union (EU)
Fund	€1,000,000 (One million Euro)
Duration	2019-2021: Ongoing
Title	ASI-FOOD: An Erasmus+ capacity building project on Food Safety
Agency	European Union (EU)
Fund	€ 1,000,000 (One million euro)
Duration	2015-2020: Ongoing
Title	Food Loss and Waste for High Value

Agency | Food and Agriculture Organization of the United Nations (FAO)
Fund | \$80,000
Duration | 2018-2019

Title | **Sustainable Seafood and Nutrition Security (SSNS)**
Agency | **European Union (EU)**
Fund | € 1,000,000 (One Million Euro)
Duration | 2018-2021

Title | **Development of Anti-Fungal Acrylic Fiber for Novel Application Product and their Safety Evaluation**
Agency | Thai Acrylic Company Ltd
Fund | \$160,000
Duration | 2012-2019

Title | **International Training on “Innovative Food Product Development and Innovations in Agri-Business” in Nepal**
Agency | Practical Action Consulting Ltd, England
Fund |
Duration | January-August 2018

Title | **SEA-EU NET 2-EU-ASEAN S&T Cooperation to Tackle Societal Challenges**
Agency | European Union (EU)
Fund | € 4,000,000 (Four million euro)
Duration | 2012-2018

Title | **Sustain and Enhance Cooperation on Sustainable Development Research for Local Resource Utilization and Efficiency (SUSTAIN EU-ASEAN)**
Agency | European Union (EU)
Fund | € 1,000,000 (One million euro)
Duration | 2013-2017

Title | **High Value from Dried Bettle Nut**
Agency | ATEM Co.Ltd, Thailand
Fund | THB 400,000
Duration | Sep 2018-Apr 2019

Title | **Exploration of Bioactive Value-Added Compounds from Dammar and Seedlac**

Agency | Thevaraya Co.Ltd, Thailand
Fund | THB 700,000
Duration | May 2015- June 2017

Title | **Taking Stock of How Smart Food Production Can Reduce Food Loses and GHG Emission (Smart Food Processing)**
Agency | Food and Agriculture Organization of the United Nations (FAO)
Fund | \$15,000
Duration | 2013-2014

Title | **Management of Agribusiness Innovation Centre in Nepal**
Agency | World Bank
Fund | US\$ 21448
Duration | Feb 2018- Aug 2019

Title | **Save Food in Asia and the Pacific**
Agency | Food and Agriculture Organization of the United Nations (FAO)
Fund | \$30,000
Duration | 2013-2017

Title | **Healthy Food Traditions of Asia**
Agency | United Nations University-IAS (UNU-IAS) and Ministry of Environment, Japan
2014
Fund | US\$30000
Duration | 2013-2017

Title | **Bangchak Initiative and Innovation Centre at AIT (BIIC@AIT)**
Agency | Bangchak Cooperation Limited, Thailand
Fund | US\$ 1,600,000
Duration | 2018-2021

MEMBERSHIP, ADVISORY BOARD AND EDITORIAL MEMBER

1. **Professional Member**, Institute of Food Technologists (IFT), USA
2. **Special Issue Editor** (Food Safety Edition), Journal of Food Control, Elsevier
3. **Editor**, Journal of Future Foods, Elsevier
4. **Editor**, Biomed Research International, Hindawi
5. **Regional Editor**; Journal of Food Safety and Food Quality

6. **Member**, Editorial Board; Journal of Ethnic Foods
7. **Member**, Editorial Board, Malkolak Journal of Marine Studies
8. **Associate Editor**; Asian Journal of Polymer Science;
9. **Regional Editor**, Pakistan Journal of Life and Social Sciences
10. **Member**, Editorial Board, Aceh Journal of Science and Technology
11. **Member**, Advisory Board; National Journal of Biological Sciences of Pakistan
12. **Member**, Advisory Board, Journal of Food Science and Technology
13. **Member**, Editorial Board, FUUAST Journal of Biology

SPECIAL ISSUE ON FOOD SAFETY IN SOUTHEAST ASIA (SEA), Journal of Food Control (IF 4.25), Elsevier; Edited by Yves Wache, Anil Kumar Anal, Ralf Greiner, Weibiao Zhou, Son Chu-Ky
<https://www.sciencedirect.com/journal/food-control/special-issue/1087SLS3WJ2> **Publication List**

1. **Addressing the antibiotic resistance and improving the food safety in the food supply chain (farm-to-fork) in Southeast Asia**
2. **AsiFood and its output and prospects: An Erasmus+ project on capacity building in food safety and quality for South-East Asia**
3. **Food safety risks in traditional fermented food from South-East Asia**

A.1 PATENTS

1. Fang Yuan, Breda Kennedy, Kyoung-Sik Han, Anil Kumar Anal, Harjinder Singh: Encapsulation System for Probiotics During Processing; US Patent Publication Number; 10561161B2; File date: September 1, 2017; Publication Date: February 18, 2020.
2. Fang Yuan, Breda Kennedy, Kyoung-Sik Han, Anil Kumar Anal, Harjinder Singh: Encapsulation System For Probiotics During Processing; US Patent Publication Number; 20180084805; File date: September 1, 2017; Publication Date: March 21, 2018.
3. Fang Yuan, Breda Kennedy, Kyoung-Sik Han, Anil Kumar Anal, Harjinder Singh: Encapsulation System For Probiotics During Processing; Ref. No: US Patent number: 9788563; Date of Patent: October 17, 2017
4. Fang Yuan, Breda Kennedy, Kyoung-Sik Han, Anil Kumar Anal, Harjinder Singh: Encapsulation System For Probiotics During Processing; Ref. No: Canadian Patent number: CA2833276A1; Date of Patent: March 21, 2017

5. Fang Yuan, Breda Kennedy, Kyoung-Sik Han, Anil Kumar Anal, Harjinder Singh Encapsulation System For Probiotics During Processing; Ref. No: Russian Patent number: RU2013150786A; Date of Application: May 20, 2015; Patent Grant: March 20, 2016
6. Shruti Mishra and Anil Kumar Anal; Cholesteryl Ester Transfer Protein Inhibitor; Indian Provisional Patent; India; Year: 2015
7. Fang Yuan, Breda Kennedy, Kyoung-Sik Han, Anil Kumar Anal, Harjinder Singh: Encapsulation System For Protection Of Probiotics During Processing. European Patent Ref. No: EP2696705, Year: 01/2014
8. Yuan Fang, Breda KENNEDY, Teodoro Rivera, Kyoung-Sik Han, Anil Kumar Anal, Harjinder Singh: Encapsulation system for the protection of probiotics during processing. Canadian Patent Ref. No: CA2833276 A1; Year: 10/2013
9. Fang Yuan, Breda Kennedy, Kyoung-Sik Han, Anil Kumar Anal, Harjinder Singh: Encapsulation System For Probiotics During Processing; Ref. No: US Patent 20,120,263,826,, Year: 10/2012
10. Yuan Fang, Breda Kennedy, Kyoung Sik Han, Anil Kumar Anal, Harjinder Singh: Encapsulation System For Protection Of Probiotics During Processing. Ref. No: World Patent; WO2012/142153; 3654 PCT; 006943.05204, Year: 01/2012

A.2 BOOKS/MONOGRAPHS

1. Anil Kumar Anal (Author); Bio nanotechnology: Principle and Applications; ISBN: 9781466506992; CRC Press, Taylor and Francis Group Ltd., USA (2018)
<https://doi.org/10.1201/9781315116587>
2. Anil Kumar Anal and Gerhard Schleining (Editors); Innovations in Food Ingredients and Food Safety; ISBN: 978-974-8257-97-6; Asian Institute of Technology; Thailand (2018).https://www.montpellier-supagro.fr/asifood/wp-content/uploads/2018/12/IFIFS2018_Book_of_Proceedings.pdf
3. Anil Kumar Anal (Editor); Food Processing By-Products and Their Utilization; ISBN: 978118432938 (PDF); LCCN 2017017235 (Print); Wiley-Blackwell, John Wiley and Sons Ltd. (2017) <http://bit.ly/FoodProcessingBy-ProductsandTheirUtilization>
<https://doi.org/10.1002/98781118432921>
4. P. A. Salam, S. Shrestha, V.P. Pandey, Anil Kumar Anal (Editors); Water Food Energy Nexus: Principles and Practices; ISBN: 978-1-119-24313-7; AGU-Wiley (2017)
<http://bit.ly/Water-Energy-FoodNexusPrinciplesandPractices>

5. S Shrestha, Anil Kumar Anal, P A Salam and M Van der Walk (Editors); Managing Water Resources Under Climate Uncertainty; Springer International; ISBN: 978-3-319-10467-6; Springer Publications (2016)
<https://www.springer.com/gp/book/9783319104669>
6. Athapol Noomhorm, Imran Ahmad and Anil Kumar Anal (Editors); Functional Foods and Dietary Supplements: Processing Effects and Health Benefits; ISBN: 978-1-118-22787-9; Wiley-Blackwell, John Wiley and Sons Ltd. (2014)
<http://bit.ly/FunctionalFoodsandDietarySupplementsProcessingEffectsandHealthBenefits>
7. I. Ahmad, A. Noomhorm, Anil Kumar Anal and SK. Rakshit (Editors); Innovations in Food and Bioprocess Technology; ISBN: 978-974-8257-81-5; Asian Institute of Technology; Thailand; (2010)

A.3 BOOK CHAPTER CONTRIBUTIONS (LAST 3 YEARS)

1. **Anil Kumar Anal***, Muhammad Bilal Sadiq and Manisha Singh. Emerging Trends in Traceability Techniques in Food Systems; In: *Food Traceability and Authenticity: Analytical Techniques*; Didier Montet and Ramesh Ray (Editors); Taylor and Francis Publisher Co. Ltd., ISBN: 978-1-4987-8842-7; pp 66-89 (2017)
<https://www.taylorfrancis.com/books/e/9781351228435/chapters/10.1201/9781351228435-4.Citations-2>
2. Muhammad Bilal Sadiq, Manisha Singh and **Anil Kumar Anal***; Application of Food By-products in Medical and Pharmaceutical Industries; In: *Food Processing By-Products and Their Utilization*; Anil K. Anal (Editor); John Wiley and Sons Ltd., ISBN: 978118432938 (PDF); LCCN 2017017235 (Print); pp 89-110 (2017)
<https://doi.org/10.1002/9781118432921.ch5>
3. Seema Madhe, Manisha Anand and **Anil Kumar Anal***; Dietary Fibers, Dietary Peptides and Dietary Essential Fatty Acids from Food Processing By-Products; In: *Food Processing By-Products and Their Utilization*; Anil K. Anal (Editor); John Wiley and Sons Ltd., ISBN: 978118432938 (PDF); LCCN 2017017235 (Print); pp 111-136 (2017) <https://doi.org/10.1002/9781118432921.ch6> **Citation-1**
4. Kittima Triatanasirichai, Manisha Singh and **Anil Kumar Anal***; Value-added By Products from Rice Processing Industries; In: *Food Processing By-Products and Their Utilization*; Anil K. Anal (Editor); John Wiley and Sons Ltd., ISBN: 978118432938; pp 277-294 (2017). <https://doi.org/10.1002/9781118432921.ch12> **Citation-3**

5. Surangna Jain, Damodar Dhakal and **Anil Kumar Anal***; Bioprocessing of Beverage Industry Waste for Value Addition; In: Food Processing By-Products and Their Utilization; Anil K. Anal (Ed); John Wiley and Sons Ltd., ISBN: 978118432938; pp 295-308 (2017) <https://doi.org/10.1002/978118432921.ch16>

Citation-1

6. Damodar Dhakal, Sajal Man Shrestha and **Anil Kumar Anal***; Bioprocessing of Beef and Pork Meat Processing Industries, 'Waste to Value-Add'; In: Food Processing By-Products and Their Utilization; Anil K. Anal (Ed); John Wiley and Sons Ltd., ISBN: 978118432938; pp 395-415 (2017) <https://doi.org/10.1002/978118432921.ch17>

A.4 REFERRED JOURNAL ARTICLES (PUBLISHED)

1. Simmi Ranjan Kumar, Muhammad Bilal Sadiq, Anil Kumar Anal* (2021). Comparative study of physicochemical and functional properties of soaked, germinated and pressure cooked Faba bean. *Journal of Food Science and Technology*. <https://doi.org/10.1007/s13197-021-05010-x>.
2. Sushil Koirala and Anil Kumar Anal* (2021). Probiotics-based Foods and Beverages as Future Foods and their Overall Safety and Regulatory Claims. *Future Foods*, 100013. <https://doi.org/10.1016/j.fufo.2021.100013>.
3. Anuja Dahal, Muhammad Bilal Sadiq, Anil Kumar Anal* (2020). Improvement of quality of corn and proso millet-based gluten-free noodles with the application of hydrocolloids. *Journal of Food Processing and Preservation*, e15165. <https://doi.org/10.1111/jfpp.15165>.
4. Thitiya Jitmun, John KM Kuwornu, Avishek Datta, Anil Kumar Anal (2020); Factors influencing membership of dairy cooperatives: Evidence from dairy farmers in Thailand; *Journal of Co-operative Organization and Management*; <https://doi.org/10.1016/j.jcom.2020.100109>
5. Wipadsara Rodthong, John KM Kuwornu, Avishek Datta, Anil Kumar Anal, Takuji W Tsusaka (2020); Factors Influencing the Intensity of Adoption of the Roundtable on Sustainable Palm Oil Practices by Smallholder Farmers in Thailand; *Environmental Management*; <https://doi.org/10.1007/s00267-020-01323-3>

6. Simmi Ranjan Kumar, Muhammad Bilal Sadiq, Anil Kumar Anal *(2020); Comparative study of physicochemical and functional properties of pan and microwave cooked underutilized millets (proso and little); *LWT Food Science and Technology*, <https://doi.org/10.1016/j.lwt.2020.109465> (IF: 4.002)
7. Shruti Mishra, Maushmi S.Kumar, Robert Cyril Stanley H, Anil Kumar Anal*(2020); Modulation of digestive enzymes and lipoprotein metabolism by alpha mangosteen extracted from mangosteen (*Garcinia Mangostana*) fruit peels; *Journal of Microbiology, Biotechnology and Food Sciences*; <https://doi.org/10.15414/jmbfs.2016.6.1.717-721> (Citation: 2)
8. Su Aye Aye Hlaing, Muhammad Bilal Sadiq, and Anil Kumar Anal* (2020); Enhanced Yield of *Scenedesmus obliquus* Biomacromolecules through Medium Optimization and Development of Microalgae Based Functional Chocolate; *Journal of Food Science and Technology*, <https://doi.org/10.1007/s13197-019-04144-3> (IF:2.40) Citation-1
9. Nuntarat Boonlao, Smriti Shrestha, Muhammad Bilal Sadiq, Anil Kumar Anal* (2020); Influence of whey protein-xanthan gum stabilized emulsion on stability and in vitro digestibility of encapsulated astaxanthin; *Journal of Food Engineering*, <https://doi.org/10.1016/j.jfoodeng.2019.109859>; (IF: 4.7) Citation-1
10. Anil Kumar Anal*, Giorgia Perpetuini, Awanwee Petchkongkaew, Reasmey Tan, Sylvie Avallone, Rosanna Tofalo, Hai Van Nguyen, Son Chu-Ky, Phu Ha Ho, Thanh Tam Phan, Yves Waché (2020); Food safety risks in traditional fermented food from South-East Asia; *Food Control*, <https://doi.org/10.1016/j.foodcont.2019.106922> (IF: 4.248) Citation-4
11. Sarina P. Thapa, Smriti Shrestha and Anil Kumar Anal* (2019); Addressing the antibiotic resistance and improving the food safety in food supply chain (farm-to-fork) in Southeast Asia; Vol 108; *Food Control* <https://doi.org/10.1016/j.foodcont.2019.106809> (IF: 4.248) Citation-2
12. Su Hlaing Chein, Muhammad Bilal Sadiq, Anil Kumar Anal* (2019); Antifungal effects of chitosan films incorporated with essential oils and control of fungal contamination in peanut kernels; *Journal of Food Processing and Preservation*. <https://doi.org/10.1111/jfpp.14235> (IF:1.31) Citation-3

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14. Sujitta Raungrusmee and Anil Kumar Anal* (2019) Production of Resistant Starch Type III from Rice by Lintnerization Followed by Autoclave Method and Evaluation of Physicochemical and Glycemic Properties; *Foods MDPI* <https://doi.org/10.3390/foods8110558> (IF: 3.790) **Citation-1**
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A.5 ARTICLES IN REFERRED REGIONAL AND NATIONAL JOURNALS

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2. Dilip Jha, Ram Chandra Bhujel and Anil Kumar Anal* (2015) Survival Rate of Hatchlings, Fry and Fingerlings of Carps in Private Fish Hatcheries in Nepal; Nepalese Journal of Aquaculture and Fisheries; 436: 65-75; ISSN: 2392-4701.
3. Anil Kumar Anal*; Encapsulation Opening a New Dimension of Fortification; Asia Food Beverage; Vol. 11, May-June 2013; pp 60-63.
4. Anil Kumar Anal*; Transforming Plant Food Waste into Value-Added Products; Asia Food Beverage; Vol 11, No. 60; March-April 2013; pp 22-25
5. Balkumari S. Khanal, Megh R. Bhandari, T. Sedai and Anil K. Anal*, Study on the Prevalence of Antibiotic Residues in Milk Samples Collected from Kathmandu Valley; Nepalese Veterinary Journal (ISSN: 2091-0290); 30: 137-142 (2011).
6. Muhammad G., Anil K. Anal, Athar, M. and S. L. Bajracharya, Testing Milk and Meat for Antibiotic Residue; 1997 Pak. J Food Sci; 7(1): 35-38
7. Anil K. Anal, Muhammad G. and Athar M.; Liposomal Drug Entrapping: A Novel Drug Delivery System; 1996 Pak J Livestock and Poultry; 2(3): 102-10

8. High Mountain Disease in Animals; 1994. Muhammad, G., Athar, M. and Anil K. Anal; *The Vet*; 2(3):13-1

A.6 PEER-REVIEWED CONFERENCE

1. Mishenki Rajapakse and Anil Kumar Anal (2018); Development and Evaluation of W/O/W Emulsions Stabilized by Polysaccharide-Protein Based Interactions; In: *Innovations in Food Ingredients and Food Safety* (ISBN:978-974-8257-97-6); Anil Kumar Anal and Gerhard Schleining (Editors); 1st International Conference on Innovations in Food Ingredients and Food Safety; 12-13 September 2018, Bangkok, Thailand.
2. Nina Karla Alparce, Athapol Noomhorm and Anil Kumar Anal (2018); Sequential Extraction of Hyaluronic Acid and Collagen from Chicken Egg Shell Membranes; In: *Innovations in Food Ingredients and Food Safety* (ISBN:978-974-8257-97-6); Anil Kumar Anal and Gerhard Schleining (Editors); 1st International Conference on Innovations in Food Ingredients and Food Safety; 12-13 September 2018, Bangkok, Thailand.
3. Manisha Anand, Smriti Shrestha, Manisha Singh and Anil Kumar Anal (2018); Extraction and in vitro Evaluation of Antidiabetic Efficacy of Bioactive Extracts from Okra (*Ablemoschus esculetus*); In: *Innovations in Food Ingredients and Food Safety* (ISBN:978-974-8257-97-6); Anil Kumar Anal and Gerhard Schleining (Editors); 1st International Conference on Innovations in Food Ingredients and Food Safety; 12-13 September 2018, Bangkok, Thailand.
4. Anjali MP, M. Bilal Sadiq and Anil Kumar Anal (2018); Optimization of Ultrasonic Assisted Extraction (UAE) of Anthocyanins from Glutinous Rice and Evaluation of Their Antioxidant Properties; *International Conference on Agriculture, Food and Biotechnology*; 24-26 January 2018, Bangkok, Thailand.
5. Sagun Sharma Pandit and Anil Kumar Anal (2018); Accessibility of Marketing Information for Vegetable Farmers in Central Nepal; *5th International Agricultural Marketing Conference*; 4-5 June 2018; Kathmandu, Nepal.
6. Thazin Oo, Tayzar Aye Cho, Anil Kumar Anal (2016); Qualitative Analysis of Tetracycline Residues and Evaluation of Antibiogram of Salmonella and Vibrio Isolates from Whiteleg Shrimp; *Third Science and Technology Innovation Week*, 12-16 May 2016; Hanoi, Vietnam.
7. Su Hlaing Chien, Anil Kumar Anal and Avishek Datta (2016); Effects of Current Postharvest Practices and Identification of Fungal Species in Peanut Kernels in Myanmar; *Third Science and Technolgy Innovation Week*; 12-16 May 2016; Hanoi,

Vietnam

8. Dilip K. Jha, Ram C Bhujel and Anil K. Anal; Status of Carp Seed Health Management in Nepal. First NEFIS Convention "Emerging trends & challenges in aquaculture & fisheries" January 30-31, 2015. Kathmandu.
9. Shane Htet Ko, Hiroshi Sakai, and Anil Kumar Anal (2015); Antibiotic Resistance of Faecal Indicator Bacteria of Drinking Water Sources at Ayeyarwaddy Delta Region of Myanmar; Water and Environment Technology Conference (Oral Presentation); 5-6 August, 2015; Nihon, Japan
10. Nur Istianah, Setiyo Gunawan and Anil Kumar Anal (2013); Effect of Fermented Sorghum Flour on Physico-chemical Properties of Bread; In Proceedings: Fifth International Conference on Fermentation Technology for Value Added Agriculture Products; 20-22 August 2013; Khon Kaen, Thailand.
11. Anil Kumar Anal (2013); Bioprocessing of marine waste for value-addition; In: Forum on Bioprocessing of Crustacean Waste to Value-Added Products; In Proceedings: Forum of High Value Utilization and By-Products; Qingdao, China; 24-26 May 2013;
12. Bal Kumari Sharma, M.R. Bhandari, K. P. Rai, D. R. Khanal and Anil K. Anal; Prevalence of antibiotic residues in milk of Kathmandu valley by HPLC method; In Proceedings: Food Science and Technology for Betterment of Society; NEFOSTA 2012; Kathmandu, Nepal
13. Yakindra P. Timilsena, Anil K. Anal, Nicolas Brosse and Sudip K. Rakshit (2012); Waste Utilization for Mitigating Food Security and Environmental Problem: A Case Study of Empty Palm Fruit Bunch (EFB); In: Proceedings of National Conference on Food Science and Technology (Food Conference 2012), August 2012, Nepal; pp 294-301.
14. Y.P. Timilsena, L. Chrusciel, L. Desharnais, A.K. Anal, N. Brosse, and SK. Rakshit (2012); Effect of Different Hydrolysis Processes on the Organosolv Delignification Ability and Enzymatic Hydrolysability of Three Lignocellulosic Feedstocks; In: Proceedings of The 6th National Conference on Science and Technology, Nepal; September 2012.
15. Nava Rose Putmuang, Athapol Noomhorm and Anil K. Anal (2012); Autolysis and Ultrasonic-assisted Extraction of Protein Hydrolysates from Shrimp Head (*Penaeus vannamei*); In: Proceeding; The 14th Food Innovation Asia Conference, 14-15 June, 2012, Thailand.

16. Susmita, Bhattarai, Malla Rajini, and Anil K. Anal (2014). "Antibacterial activity of Lactobacillus casei and its partially purified extracts against food pathogen." Food Science and Technology for Agro-entrepreneurship Development. 7th National Conference of Food Science & Technology (Food Conference-2014), 13-14 June 2014, Kathmandu, Nepal. Nepal Food Scientists and Technologists Association (NEFOSTA), 2014.
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18. Tayzar Aye Cho, Thazin Oo, and Anil Kumar Anal (2016). "Qualitative Analysis of Tetracycline Residues and Evaluation of Antibiogram of Salmonella and Vibrio Isolates from White leg Shrimp (Litopenaeus Vannamei)." Excellent Science in ASEAN Vol. 2 (2016): 70.
19. Yves Waché · Phu Ha Ho · Hanh Phan-Thi · Anil Kumar Anal [...] · Son Chu-Ky (2015). Explorer la biodiversité pour trouver de nouvelles souches microbiennes pour les innovations de produits alimentaires.
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21. Anil Kumar Anal (2013); Micro-/nanoencapsulation of Bioactive Compounds and Live Cells to Enhance Physical Stability and for Gastrointestinal Targeted Delivery: In: Exploring Vegetal and Microbial Diversity And Technological Innovation For Food Quality And Safety; 16-17 September 2013; Hanoi, Vietnam
22. Anil Kumar Anal (2013); Antibiotic and Sanitizer In Food Production Systems: Concerns On Antibiotic Resistance And Public Health; In: Expert Workshop Antimicrobial Resistance 2013; 4-6 February 2013; Bangkok, Thailand
23. Anil Kumar Anal (2013); Encapsulation of Probiotics to Enhance Physical Stability and for Colon Targeted Delivery; PS-9 In: The 4th IC-ISLAB, Yogyakarta, Indonesia; 25-26 January 2013.

24. Kishore Krishna Kumaree and Anil K. Anal (2013); Incorporation of Isolated Probiotics from Fish Gut in Feed as Functional Additive for Healthy and Value-Added Fish Production; P-48; In: The 4th IC-ISLAB, Yogyakarta, Indonesia; 25-26 January 2013
25. Tezar Ramdan and Anil K. Anal (2013); Effects of Lactic Fermentation on Total Phenolic Contents and Antioxidant Activity of Ginger (*Zingiber officinale* Roscoe), P-18; The 4th IC-ISLAB, Yogyakarta, Indonesia; 25-26 January 2013
26. Anil Kumar Anal (2013); Micro-/Nanoencapsulation of Bioactive Compounds and Live Cells to Enhance Physical Stability and for Gastrointestinal Targeted Delivery; In: International Workshop on Exploring Biodiversity for Sustainable Development in South East Asia (EBSEA); 16-17 September 2013; Hanoi, Vietnam
27. Anil Kumar Anal (2013); Bioprocessing of Crustacean Waste to Value-Added Products; In: Forum of High Value Utilization and By-Products; Qingdao, China; 24-26 May 2013;
28. Anil Kumar Anal (2012); Quality Preservation and Cost Effectiveness in the Extraction of Nutraceutically-Relevant Fractions from Herbal, Microbial and Vegetal Matrices; In: 1st Workshop on Herbal Therapy in Fish Farming: from Ethnobotany to Sustainable Aquaculture and Food Safety"; Vietnam
29. Ali Akbar and Anil Kumar Anal (2012); Prevalence, Antibiogram Study and Preservation Techniques Against *Staphylococcus aureus* and *Salmonella* in Poultry Meat; IN: 6th Asian Conference on Food and Nutrition Safety; Singapore (2012)
30. Anil Kumar Anal (2012) Engineered Bioencapsulation of Bioactive Compounds for Controlled Gastrointestinal Passage to Enhance the Bioavailability; In: Franco-Thai Symposium, 2012
31. Anil Kumar Anal (2012); Quality Preservation and Cost Effectiveness in the Extraction of Nutraceutically-Relevant Fractions from Herbal, Microbial and Vegetal Matrices; In: 1st Workshop on Herbal Therapy in Fish Farming: from Ethnobotany to Sustainable Aquaculture and Food Safety"; Vietnam (2012)
32. Anil Kumar Anal (2010); Climate Change and Microbial Ecology: Possible Impacts on Food Safety; In: Proceedings, International Conference on Biodiversity, Livelihood and Climate Change in the Himalayas; CC-23; Invited Paper (2010).

33. Melada Supakijnoraset & Anil Kumar Anal (2010); Antimicrobial Activity of Lactobacillus plantarum and Lactobacillus casei to Inhibit the Food-borne Pathogens; Paper presented at the 5th International Conference on Innovations in Food & Bioprocess Technology (IFBT 2010), Thailand (2010)
34. Sayali M. Yenkar, Arindam Haldar & Anil Kumar Anal (2010); Ionotropic Cross-linked Multilayer Emulsions for Encapsulation of Fish Oil; Paper presented at the 5th International Conference on Innovations in Food & Bioprocess Technology Bangkok
35. Anil Kumar Anal (2009) Microencapsulation in Bioprocess and Bioseparation Technology; International Conference on Separation Processes, 20-22 October 2009; Varanasi, India (2009)
36. Anil Kumar Anal (2008) Biopolymeric particles for encapsulation of live cells- Biotransport and biocompatibility considerations; In Proceedings: Particles Synthesis, Characterization and Particle-Based Advanced Materials, Particles 2008 Conference, Orlando, USA; 184: (2008).
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38. Anil K. Anal, A. Tobiassen, J. Falanagan and H. Singh (2006); Preparation and Characterization of Chitosan-milk protein nanocomplexes; In: 8th International Hydrocolloid Conference Proceedings; Trondheim, Norway (2006)
39. Bhopatkar, Anil K. Anal and Willem F. Stevens (2004); Chitosan–Alginate Beads for Controlled Protein Delivery: Effect of Chitosan Concentration and Different Counter-Ions on the Release Pattern; In Proceedings: 6th Asia-Pacific Chitin-Chitosan Conference, Singapore
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43. Bhopatkar, Anil K. Anal, S. Chandkrachang, and W.F. Stevens (2002); Effect of Different Counterions on the Release of Hemoglobin from Chitosan-Alginate Beads; In: Proc. 5th Asia Pacific Chitin Chitosan Conference (ISBN: 974-229-412-7), Thailand, pp 166-171
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45. S. Chandkrachang, Anil K. Anal and P. Wanichpongpan (2000), Pore Size Control in Microporous Chitosan Membranes; In: T. Uragami, K. Kurita and T. Fukamizo (Eds.), Chitin and Chitosan in Life Science, ISBN 4-906464-13-0, Kodansha Scientific Ltd., Tokyo, pp 64-67
46. Anil K. Anal, D. Bhopatkar, S. Tokura, H. Tamura, S. Chandkrachang, and W.F. Stevens (2000); Chitosan-coated Alginate Microcapsules for Controlled Drug Delivery Systems; In: T. Uragami, K. Kurita and T. Fukamizo (Eds.), Chitin and Chitosan in Life Science, ISBN 4-906464-13-0, Kodansha Scientific Ltd., Tokyo
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48. Muhammad G., Athar, M. and Anil K. Anal (1996); Recent Trends in the Treatment of Mastitis; In: Proc. International Workshop on Rational Application of Veterinary Pharmaceuticals and Biologicals, Nawaz, M. (Ed.), pp 205-224

A.7 DEVELOPMENT REPORTS

1. Anil Kumar Anal (2019); Food Loss and Waste in the Asian and Pacific Region; FAO Report
2. Anil Kumar Anal (AIT), Tom Crawley (British High Commission), Claire Koury (CIRAD) and Sloan Slates (CIRAD) (2013); State of Play Report on Food Security, Food Safety, Health and Water Management; Published by DLR Heinrich-Konen-Strasse 1 53227 Bonn, Germany

3. A.C. Tanaka, C.N.H. Doll, T. Dalton, Y. Suzuki, M. Hapsari, H. Kusnanto, Anil K. Anal, R. Dornsawasdi and B. Pulpoka; (2014) ProSPER.Net Young Researchers' School: Building Research Capacity for Sustainable Development; In: ProSPER.Net: Transforming Higher Education and Creating Sustainable Societies; Published by UNU-IAS Japan pp 127-144 (2014).

A.8 NEWS ARTICLE

1. Anil Kumar Anal and Sushil Koirala (2020) Ensuring safety in food systems during and after Covid-19 pandemic: OnlineKhabar: [Link Here](#) (Published 28th May 2020)

KEYNOTE AND CHAIR OF THE SESSIONS

1. Keynote Speaker (17 Dec 2020): Antimicrobial Resistance: Issues, Challenges, and some Potential Mitigation Strategies. International Conference on Recent Advances in Biotechnology, Biomolecules, and Pharmacy (RABBP-2020). KL University India. Platform: WebEx.
2. Keynote Speaker (4 Oct 2020): Importance of Food Science and Technology for feeding the world today and tomorrow. Thought for food (TFF). Nepal. Platform: Zoom.
3. Keynote Speaker (3 Sep and 13 Nov 2020): Webinar Dialogue on Sustainable Lifestyle on Food Systems: Effect of COVID-19 and beyond. Switch Asia-EU-UNEP-AIT. UNCC, Bangkok, Thailand.
4. Keynote Speaker (5 July 2020); COVID-19: Emerging needs, High Value Nutrition and Food Safety. YPARD Asia Pacific. Nepal (Platform: Zoom).
5. Keynote Speaker (26-27 September 2019); "International Conference for Food Safety and Health"; Taipei Medical School, Taiwan.
6. Invited Speaker (15 July 2019); "Emerging Trends in Food Safety and Quality: Challenges and Innovative Approaches"; Nepal Food Science and Technology Association (NEFOSTA); Kathmandu, Nepal.
7. Invited Speaker and Lead Expert (10 May 2019); "Emerging Trends and Innovations in Quality Ingredients in Food and Feed Industries"; Chitralada Technology Institute, Bangkok, Thailand
8. Keynote Speaker (15-16 March 2019); Second International Conference on "Innovations, Trends and Strategies in Hospitality Tourism and Food Technology; VISION 2030"; Haryana, India

9. Keynote Speaker (14-16 February 2019); International Conference on "Technological Innovations for Integration of Food and Health (TIIFH 2019); Assam, India
10. Invited Speaker (1 February 2019); Emerging Challenges and Issues in Risk from Farm to Table and Food Safety Interventions; Chitralada Technology Institute, Bangkok, Thailand
11. Invited Speaker (13-14 December 2018), International Conference on "Nanobiotechnology for Agriculture 2018: Detection, Conservation and Responsible Use of Natural Resources" Delhi, India.
12. Guest Lecture (28 October 2018); "Emerging Trends in Food Safety and Quality: Challenges and Innovative Approaches; National Institute of Food Technology and Management (NIFTEM), India.
13. Keynote Speaker (13-15 June 2018), International Conference on "The Future of Agro-Industrial Waste"; Paris, France
14. Lead Resource Person (1-8 June 2018); International Training on "Innovations in Agri-Business," Kathmandu, Nepal.
15. Panel Expert/Panelist; (29-31 May 2018); Regional Expert Consultation on Agricultural Biotechnology – Scoping Partnership to Improve Livelihoods of Farmers in Asia-Pacific, Bangkok, Thailand.
16. Lead Resource Person (30 March- 8 April 2018); International Training on "Innovative Food and Beverage Product Development", Kathmandu, Nepal
17. Panel Expert (29-30 November 2017); European Union's Erasmus Plus Meeting and Workshop on Higher Education; Yangon, Myanmar.
18. Keynote Speaker (22-25 October 2017); The 10th International Conference and Exhibition on Nutraceuticals and Functional Foods- ISNFF 2017), Gunsan, South Korea
19. Panelist and Lead Expert (26-27 September 2017); Sustainable Agro-Food Platform; UNESCAP, Bangkok, Thailand

AWARDS AND RECOGNITION

1. Award (Runner up) to AIT BIOTEC Group (Leader: Dr. Anil Kumar Anal), during "Green Innovations Challenge-2017"; Organized by PTT, Thailand, June 2017
2. Awarded Life Membership (Special Achievement) Award of Nepal Veterinary Association (NVA) in recognition and Advancement of Scientific Development; (2011).

3. TOP REVIEWER AWARD in 2007-2009 for Exceptional Contribution to Quality and Success of Food Hydrocolloids Journal, Awarded by Elsevier Ltd, Oxford, United Kingdom (2010).
4. Most Cited Paper Award by Elsevier Publications, Amsterdam, The Netherlands (2009).
5. Awarded Massey University Research Medal (Team) for making outstanding research contributions (2005)
6. Awarded the Best Research Medal (Advisor) in Food Science and Technology at Massey University (2006).
7. Postdoctoral Fellowship, Otago University, New Zealand (2003)
8. Research Fellowship award by the University of Santiago de Compostela, Spain (2000-01).
9. Research Fellowship award by Kansai University, Osaka, Japan, (2000)
10. Scholarship awarded by the Austrian Government to pursue M.Sc. (1997-98)
11. Scholarship awarded by FAO to pursue undergraduate study (1990-95)

DECLARATION & SIGNATURE

I, the undersigned, certify that, to the best of my knowledge and belief, this biodata correctly describe myself, my qualifications, and my experience. I understand that any willful misstatement described herein may lead to my disqualification.



12 Feb, 2021