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Web of Science [Scopus](#) [ORCID](#) [Google Scholar](#)

Academic and Research Specialization

Research Themes

Food and Nutrition Security; Food Processing Innovations and Future Food Systems; Nutrition, Health and Wellbeing; Food Safety

Specialization

1. Innovative food processing, food product development for high value nutrition
2. Green- technology based Valorization Methods of Processing of Plant Materials and Agro-residues for Production of High Value Bioactive Compounds
3. Structures and interactions of biomacromolecules (polysaccharides, proteins, lipids, and other bioactive micromolecules) under different environmental and processing conditions.
4. Structural changes in food, feed materials and other bioactive molecules under oral and gastro-intestinal environments.
5. Development of encapsulation and delivery systems for bioactive compounds and probiotic cells in Food, Feed and Nutraceuticals.
6. Nutrigenomics, Metabolomics and Health
7. Traceability, Security and Safety throughout Food Supply Chain Systems

A. Education

Ph.D. Food Engineering and Bioprocess Technology (FEBT)

1999-2003, [Asian Institute of Technology, Thailand](#)

M.Sc. Bioprocess Technology

1997-1998, [Asian Institute of Technology, Thailand](#)

DVM (Doctor of Veterinary Medicine), Veterinary Medicine

1990-1995, [University of Agriculture, Faisalabad, Pakistan](#)

B. Professional Experience

I. **Administrative**

Chair, Academic Development Review Committee (ADRC)

Feb 2020- Present

Asian Institute of Technology, Thailand

Head of the Department (HOD)

Jan 2017-Dec 2020

[Department of Food, Agriculture and Bioresources](#)

[Asian Institute of Technology, Thailand](#)

Cluster Coordinator

Nov 2013-Dec 2016

Food, Agriculture, and Biosystems

[Asian Institute of Technology, Thailand](#)

Associate Dean; Research and Outreach

Jan 2010-Dec 2012

[School of Environment, Resources, and Development,](#)

[Asian Institute of Technology, Thailand](#)

Interim Director

August 2011-Dec 2012

Centre of Excellence of Nanotechnology

[Asian Institute of Technology, Thailand](#)

II. Academic & Research Level

Professor

Jan 2020- Present

Food Engineering and Bioprocess Technology (FEBT)

Food Innovation, Nutrition, and Health (FINH)

Department of Food, Agriculture and Bioresources (FAB)

Asian Institute of Technology, Thailand

Associate Professor

Jan 2014- Dec 2019.

Food Engineering and Bioprocess Technology (FEBT)

Department of Food, Agriculture and Bioresources (FAB)

Asian Institute of Technology, Thailand

Assistant Professor

July 2009-Dec 2013

Food Engineering and Bioprocess Technology (FEBT)

Department of Food, Agriculture and Bioresources (FAB)

Asian Institute of Technology, Thailand

Visiting Professor

2017- till

National Institute of Science and Technology (NIST)

Tribhuvan University, Nepal

Senior Scientist

March 2008-July 2009

Living Cell Technologies (Global) Limited, New Zealand

Postdoctoral Scientist

June 2005- Feb 2008

Riddet Institute (Centre of Research Excellence)

Massey University, New Zealand.

Postdoctoral Scientist

June 2003- May 2005

University of Otago, New Zealand

Visiting Research Fellow

Nov 2000- Feb 2001

University of Santiago de Compostela, Santiago de Compostela, Spain

Visiting Research Fellow

April 2000- June 2000

Kansai University, Osaka, Japan

Research Associate

June 1998- May 2003

Asian Institute of Technology, Thailand

C. RESEARCH OUTPUTS, PROFESSIONAL ACHIEVEMENTS, PROJECTS, and OUTREACH ACTIVITIES

I. Student Research Supervision

Summary of student research supervision (2010-2021)

	COMPLETED		IN-PROGRESS	
	Chair	Co-chair	Chair	Co-chair
STUDENTS				
Doctoral	20	-	11	-
Master	95	1	6	-
Undergraduate Capstone Project	32	-	-	-
Interns from other various Institutions (3-12 Months)	22	-	-	-

II. Research Outputs

a. Research Quality Metrics

2469	Total Number of Citations including author (SCOPUS)
21	h-index (SCOPUS)
4671	Total number of citations (Google Scholar)
30	h-index (Google Scholar)
67	i10-Index (Google Scholar)

b. Research Outputs

6	Patents
11	Books (As an Editor)
40+	Book Chapters
130	Referred Journals (Under review=7)
10+	Regional and National Publications
60+	Peer-reviewed Conference Proceedings
Various	Development Reports
75+	Presentations (As a keynote, Plenary, Invited Speakers)
30+	Research Projects (Contracted and Consultancy)
10+	Outreach Projects (Capacity Building, Training, Workshops, Seminars)

II. Research grants and sponsored projects (Selected)

Projects at Asian Institute of Technology, Thailand

(As Principal Investigator/Co-Principal Investigator)

1) **Adopting Circular Bioeconomy in Thailand Food Supply Chain Through Industry-Academia Collaboration (PI)**

An interdisciplinary and transnational project is aiming to facilitate transformational change in Thai food supply chain from linear to circular using a holistic approach by enhancing safety, quality, and efficiency of the food supply chain and identify how to turn food waste to valuable resources through valorization.

Year: 2021- 2022

Agency: Newton Fund through British High Commission (BHC), UK and National Research Council of Thailand (NRCT), Thailand

Fund: 100,000.00 British Pound

2) **Climate Change Adaptation in Agriculture for Enhanced Recovery and Sustainability of Highlands in Thailand (Co-PI)**

This project aims to reduce the vulnerability and enhance adaptive capacity of highland communities and ecosystems to cope with current and projected climate change impacts in Nan Province of Thailand.

Year: 2021- 2023

Agency: Asian Development Bank (ADB)

Fund: 1.5 Million US Dollars

3) **Thailand Graduate Institute of Science and Technology Fund (PI)** **(Industry Support Fund)**

This project aims to support Ph.D. Scholars for conducting their following research.

Project Titles:

i) Extraction of Protein Hydrolysates and Peptides from Agro-industrial Waste and Development of Their Nanoparticles in Conjugation with Carbohydrates to Enhance Antimicrobial Properties.

ii) Formulation Optimization and Characterization of Protein-Polysaccharide Conjugate Based Encapsulation System to Enhance Stability, Digestibility and Bioaccessibility of Lutein

Year: 2020- Ongoing

Agency: Thailand Graduate Institute of Science and Technology

Fund: 1.5 Million THB

4) Social Wellbeing and Mental Health Challenges of Employee of SMEs in Emerging Economies (PI)

Year: 2020- 2021

Agency: Global Challenges Research Fund (GCRF)

Fund: 10000 British Pound

5) Valorization of Tropical Fruit By-Products for the Extraction of High Value Compounds (Industry Support Fund) (PI)

This project aims at development of a sustainable and efficient valorization strategy for the utilization of these by-products to recover high-value compounds using green technologies which aims at zero-waste process and will provide dual benefits of management as well as reduction of environmental pollution.

Year: 2020- 2022

Fund: 1.3 Million Thai Baht

Donor: ASEAN- India Collaborative Fund

6) FOODI: An Erasmus+ capacity building project on Food Safety and Processing (PI)

FOODI project aims to develop an extensive post-graduate program in Food Processing & Innovation that will remain high in the regional priorities agenda academically but also in terms of policy, for a long time after the project has been completed. The consortium consists of 16 organizations from 3 EU countries and 4 Asian countries. The 10 HEI from partner countries (PCs) comes from 3 different countries in Asia (Malaysia, Cambodia, and Thailand).

Year: 2019-2022

Agency: European Union

Fund: 1 Million Euro

7) Technology Clinic for Agro-Food SMEs in Thailand (Co-PI)

Year: 2019-2021

Agency: United Nations Development Agency (UNDP) through Climate Technology Centre and Network (CTCN)

Fund: 60000 US Dollars

8) Bangchak Initiative and Innovation Centre at AIT (BIIC@AIT) (Industrial Project) (Co-PI)

The purpose of Bangchak Initiative and Innovation Centre at AIT (BIIC@AIT) is to stimulate the establishment and growth of green technology-based start-up companies and other compatible businesses.

Year: 2018-2022

Agency: Bangchak Co-operation Limited, Thailand

Fund: 1.6 million US Dollars

9) Sustainable Seafood and Nutrition Security (SSNS) (Co-PI)

Sustainable Seafood and Nutrition Security (SSNS) is a curriculum development project co-funded by EU Erasmus+ Programme to address the issue of sustainability of seafood production, supply and consumption through need-based higher education, and vocational training.

Year: 2018-2021

Agency: European Union (EU)

Fund: 1 Million Euro

10) ASI-FOOD: An Erasmus+ capacity building project on Food Safety (PI)

The Asifood project is a capacity building project in the field of higher education involving collaboration among thirteen partners from Cambodia, Thailand, Vietnam, Austria, Belgium, Italy, and France.

Year: 2015 - 2020

Agency: European Union (EU)

Fund: 1 Million Euro

11) Industrial Project for Development of Innovative and Quality Ingredients for Food and Feed and Capacity Building (Industrial Project) (PI)

i) Feed formulations and Nutrigenomics: *In vivo* study in Poultry

ii) Encapsulation of Probiotics in Feed Pellet Formulations

iii) Enhancing the Water Holding Capacity of Poultry Meat and Design of Infrared Cooking Oven

Year: 2011- 2020

Agency: CPF Company Ltd. Thailand and Others

Fund: 250,000 US Dollars

12) Food Loss and Waste for High Value (PI)

This project aimed to develop a draft regional strategy on Food Loss and Waste (FLW) and Valorization for High Value and set up a dynamic regional platform for future activities. This project aimed to estimate the postharvest loss, losses and waste during the industrial processes and at the retailers and proposed some effective strategies, policy and innovative approaches to reduce and manage those waste.

Year: 2018-2020

Agency: Food and Agriculture Organization (FAO)

Fund: 80000 US Dollars

13) Management of Agribusiness Innovation Centre in Nepal and Capacity Building Program on “Innovative Food Product Development and Innovations in Agri-Business” in Nepal (PI)

During this project, training facilitation was provided to SMEs in Agri-Business in Nepal to nurture start-ups and SMEs and innovators in the agribusiness sector through business incubation from conceptualization, implementation and scaling up.

Year: 2018-2019

Agency: World Bank through

Fund: 21,448 US\$

14) Summer School and Internship Program (PI)

This internship-based project in collaboration with AAU, brought students from India for summer break for exposure in areas relating to food industry visit, laboratory visit, and farm practices in Thailand.

Year: 2019- 2022

Agency: Indian Government through Assam Agricultural University

Fund: 40000 US Dollars

15) Support to Aquaculture Capacity Development in Myanmar (Co-PI)

Year: 2020-2022

Agency: GIZ

Fund: 100,000.00 Euro.

15) Save Food in Asia and the Pacific

Year: 2013-2017

Agency: United Nations’ Food and Agriculture Organization (FAO)

Fund: 30000 US Dollars

16) SEA-EU NET 2-EU-ASEAN S&T Cooperation to jointly Tackle Societal Challenges (PI)

SEA-EU-NET 2 project focused on three societal challenges: Health, Food security and safety, and Water management, where the greatest opportunities can be leveraged from joint EU-SEA research.

Year: 2012-2018

Fund: 4 Million Euros

**17) Exploration of Bioactive Value-Added Compounds from Dammar and Seedlac (PI)
(Industrial Project)**

Year: 2015-2018

Agency: Thevaraya Co.Ltd, Thailand

Fund: 30000 US Dollars

18) Development of Anti-Fungal Acrylic Fiber for Novel Application Product and their Safety Evaluation (Industrial Project) (PI)

Year: 2012-2019

Agency: Thai Acrylic Company Ltd

Fund: 190000 US Dollars

19) Sustain and Enhance Cooperation on Sustainable Development Research for Local Resource Utilization and Efficiency (SUSTAIN EU-ASEAN) (PI)

The SUSTAIN EU-ASEAN project aimed at establishing a more sustainable and integrated research and innovative cooperation on emerging technologies between EU and South East Asia in the areas of biotechnological methods of raw material utilization and resource efficiency.

Year: June 2013—April 2017

Agency: European Union

Fund: 1 Million Euro

20) G-STIC 2017 (A Global Science, Technology and Innovation Conference) (PI)

Year: 2017-2018

Agency: VITO, Belgium

Fund: 10000 Euro

21) Taking Stock of How Smart Food Production Can Reduce Food Losses and GHG Emission (PI)

The objective of this project was to take stock of existing experiences, constraints, and opportunities for reducing food losses and GHG emissions throughout the agri-food chain.

Year: 2013-2014

Agency: FAO (Food and Agriculture Organization)

Fund: 15000 US Dollars

22) Health Food Traditions of Asia (PI)

A focus study was conducted to understand linkages between traditional practices and health through this project.

Year: January 2015 – June 2016

Agency: Ministry of Environment, Japan

Fund: 30000 US Dollars

23) AIT green campus Initiatives projects for Promoting Participatory Homestead Sustainable Vegetable Production to AIT Community (PI)

Year: February 2014 – January 2015

Agency: ADEME, France

Fund: 3500 US Dollars

24) **Implementation of the SAVE FOOD ASIA PACIFIC Campaign (Co-PI)**

The FAO works together with the Asian Institute of Technology towards the implementation of awareness campaign and strategy development.

Year: 2012-2015

Agency: Food and Agriculture Organization of the United Nations

Fund: 4.6 Million Thai Baht

25) **Effect of Shrimp Waste Fermented Products on Growth and Disease Protection of Rice and Chili (Industrial Fund) (PI)**

Year: April 2012- March 2015

Agency: Govt of Indonesia

Fund: US\$ 30,000

26) **Facilitating the Bi Regional EU-ASEAN Science and Technology Dialogue (SEA-EU-NET Partner in Science) (PI)**

The project activities included the implementation of join for facilitation and strengthening the bi-lateral dialogue, activities to provide information on the EU FP7 in SEA.

Year: Apr-2011 – Oct-2013

Agency: European Union

Fund: 1 Million Euros

27) **Production of Bioethanol and Biomaterials from Oil palm Biomass: A study of Feedstock Sustainability, Technological Efficiency and Social Applicability (Co-PI)**

Year: October 2010-May 2013

Agency: Regional Program "SDCC/AIT- France Network"

Fund: 40000 US Dollars

28) **Mutton Quality of Northern Ethiopian Sheep Breed as Affected by Genotype and the Environment (PI)**

Year: 2011-2013

Agency: World Bank

Fund: 16500 US Dollar

III. Research Publications

A. Peer-reviewed journal articles (* Corresponding Author)

1. Thatchajaree Mala., Muhammad Bilal Sadiq. and **Anil Kumar Anal*** (2021). Optimization of Thermosonication Processing of Pineapple Juice to Improve the Quality Attributes During Storage. *Journal of Food Measurement and Characterization*. <https://doi.org/10.1007/s11694-021-01011-8>
2. Thatchajaree Mala., Muhammad Bilal Sadiq. and **Anil Kumar Anal*** (2021). Comparative extraction of bromelain and bioactive peptides from pineapple byproducts by ultrasonic-and microwave-assisted extractions. *Journal of Food Process Engineering*, e13709. <https://doi.org/10.1111/jfpe.13709>
3. Saugat Prajapati, Sushil Koirala, and **Anil Kumar Anal*** (2021). Bioutilization of Chicken Feather Waste by Newly Isolated Keratinolytic Bacteria and Conversion into Protein Hydrolysates with Improved Functionalities. *Applied Biochemistry and Biotechnology*. Article in press. <https://doi.org/10.1007/s12010-021-03554-4>
4. Sushil Koirala, Wai Prathumpai, and **Anil Kumar Anal*** (2021). Effect of ultrasonication pretreatment followed by enzymatic hydrolysis of caprine milk proteins and on antioxidant and angiotensin converting enzyme (ACE) inhibitory activity of peptides thus produced. *International Dairy Journal*, 118, 105026. <https://doi.org/10.1016/j.idairyj.2021.105026>
5. 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>
6. Simmi Ranjan Kumar, Muhammad Bilal Sadiq, and **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>
7. Kwanhatai Thongpalad, Sushil Koirala and **Anil Kumar Anal***. (2021). Risk Perceptions, On-farm Handling and Food Safety Practices Among Egg Producing Farmers in Thailand. *Journal of Agribusiness in Developing and Emerging Economics*. DOI: 10.1108/JADEE-05-2021-0110.
8. Shane Htet Ko, **Anil Kumar Anal.**, and Hiroshi Sakai. (2021). Antibiotic resistance of fecal indicator bacteria from fishponds and nearby water sources in the Ayeyarwady Delta region of Myanmar. *Limnology*, 1-6. <https://doi.org/10.1007/s10201-021-00661-3>

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9. Pratiksha Shrestha, Muhammad Bilal Sadiq, and **Anil Kumar Anal*** (2021). Development of Antibacterial Biocomposites Reinforced with Cellulose Nanocrystals Derived from Banana Pseudostem. *Carbohydrate Polymer Technologies and Applications*, 100112. <https://doi.org/10.1016/j.carpta.2021.100112>
 10. Chitrlada Booncharoen and **Anil Kumar Anal*** (2021). Attitudes, Perceptions and On-Farm Self-Reported Practices of Shrimp Farmers' towards Adoption of Good Aquaculture Practices (GAP) in Thailand. *Sustainability*, 13(9), 5194. <https://doi.org/10.3390/su13095194>
 11. Waché, Y., **Anal, A. K.**, and Chu-Ky, S. (2021). Special Issue on Food Safety in South East Asia. *Food Control*, 125, 108073. <https://doi.org/10.1016/j.foodcont.2021.108073>
 12. Anuja Dahal, Muhammad Bilal Sadiq, and **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>
 13. 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>
 14. 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>
 15. 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>
 16. 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>
 17. **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>
 18. Thitiya Jitmun, John KM Kuwornu, Avishek Datta, and **Anil Kumar Anal** (2020); Factors influencing membership of dairy cooperatives: Evidence from dairy farmers in Thailand;

19. 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>
20. 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>
21. 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>
22. Su Hlaing Chein, Muhammad Bilal Sadiq, Avishek Datta and **Anil Kumar Anal*** (2019); Prevalence and Identification of Aspergillus and Penicillium Species Isolated from Peanut Kernels in Central Myanmar; *Journal of Food Safety*, <https://doi.org/10.1111/jfs.12686>
23. 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*. <https://doi.org/10.3390/foods8110558>
24. **Anil Kumar Anal***, Yves Wache, V. Louzier, R. Laurent, F. Mens, S. Avallone, W. Mahakarnchanakul, P. Udompijitkul, C. Tantikitti, T.B.T. Nguyen, P.P Thao, T.M.T. Nguyen, H.M.X. Nguyen, K. Thong, G. Schleining, L.F. Linder, M.L. Scippo and A. Guidi (2019); AsiFood and Its Outputs and Prospects: An Erasmus+ Project on Capacity Building in Food Safety and Quality for South East Asia; Volume 109, March 2020, Article number 106922; *Food Control* <https://doi.org/10.1016/j.foodcont.2019.106913>
25. Tay Zar Aye Cho, Muhammad Bilal Sadiq, Srichana Pairat and **Anil Kumar Anal*** (2019) Vitamin D3 Enhanced Intestinal Phosphate Cotransporter Genes in Young and Growing Broilers; *Poultry Science*. <https://doi.org/10.1016/j.psj.2019.11.038>
26. Harmayani, E., **Anil Kumar Anal**, S. Wichienchot, R. Bhat, M. Gardjito, U. Santoso, and U. Payyappallimana (2019). Healthy Food Traditions of Asia: Exploratory Case Studies from Indonesia, Thailand, Malaysia, and Nepal. *Journal of Ethnic Foods*, 6 (1), 1 <https://doi.org/10.1186/s42779-019-0002-x> .
27. K. Thongpalad, J. Kuwornu, A. Datta, A., S. Chulakasian, and **Anil K. Anal***, (2019). On-farm food safety knowledge, attitudes and self-reported practices of layer hen farmers. *British Food Journal*. 121(8) <https://doi.org/10.1108/BFJ-12-2018-0799>

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28. Sagun Sharma Pandit, John K. Kuwornu, Avishek Datta, M. Yaseen, and **Anil K. Anal*** (2019). Analysis of marketing information sources among smallholder vegetable farmers. *International Journal of Vegetable Science*, 1-10 <https://doi.org/10.1080/19315260.2019.1609148>
29. Ram C. Bhujel, Dilip Jha, and **Anil K. Anal** (2019). Effects of probiotic doses on the survival and growth of hatchlings, fry, and advanced fry of Rohu (*Labeo rohita* Hamilton). *Journal of Applied Aquaculture*, 1-19. <https://doi.org/10.1080/10454438.2019.1605325>
30. Tay-Zar, A. Cho, Pairat Srichana, Muhammad B. Sadiq and **Anil K. Anal*** (2019). Restriction of dietary non-phytate phosphorus on growth performance and expression of intestinal phosphate cotransporter genes in broilers. *Poultry Science*. <https://doi.org/10.3382/ps/pez171>
31. Yi Yi Win, Manisha Singh, Muhammad B. Sadiq, and **Anil K. Anal*** (2019). Isolation and identification of caffeine-degrading bacteria from coffee plantation area. *Food Biotechnology*, 33(2), 109-124. <https://doi.org/10.1080/08905436.2019.1570854>
32. Seema Medhe, Surangna Jain, and **Anil K. Anal*** (2019). Effects of sprouting and cooking processes on physicochemical and functional properties of moth bean (*Vigna aconitifolia*) seed and flour. *Journal of Food Science and Technology*, 56(4), 2115-2125. <https://doi.org/10.1007/s13197-019-03692-y>
33. **Anil Kumar Anal*** (2019). Quality Ingredients and Safety Concerns for Traditional Fermented Foods and Beverages from Asia: A Review. *Fermentation*, 5(1), 8. <https://doi.org/10.3390/fermentation5010008>
34. Zia U. Rehman, and **Anil K. Anal*** (2019). Enhanced lipid and starch productivity of microalgae (*Chlorococcum* sp. TISTR 8583) with nitrogen limitation following effective pretreatments for biofuel production. *Biotechnology Reports*, 21, e00298. <https://doi.org/10.1016/j.btre.2018.e00298>
35. Zainia Rehmat, Waleed S. Mohammed, Muhammd B. Sadiq, M. Somarapalli, and **Anil K. Anal*** (2019). Ochratoxin A detection in coffee by competitive inhibition assay using chitosan-based surface plasmon resonance compact system. *Colloids and Surfaces B: Biointerfaces*, 174, 569-574. <https://doi.org/10.1016/j.colsurfb.2018.11.060>
36. Muhammad S. Kalhor, Wonnop Visessanguan, Loc T. Nguyen, and **Anil K. Anal*** (2019). Probiotic potential of *Lactobacillus paraplantarum* BT-11 isolated from raw buffalo (*Bubalus bubalis*) milk and characterization of bacteriocin-like inhibitory substance produced. *Journal of Food Processing and Preservation*, e14015. <https://doi.org/10.1111/jfpp.14015>
37. Ali Akbar, A., Muhammad B. Sadiq, Imran Ali, M. Anwar, N. Muhammad, J. Muhammad, S. Ahmad, and **Anil K. Anal** (2019). *Lactococcus lactis* subsp. *Lactis* isolated from fermented

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- milk products and its antimicrobial potential. *CyTA-Journal of Food*, 17(1), 214-220. <https://doi.org/10.1080/19476337.2019.1575474> citation- 3
38. Ong-Ard Praepanitchai, Athapol Noomhorm, and **Anil K. Anal*** (2019). Survival and Behavior of Encapsulated Probiotics (*Lactobacillus plantarum*) in Calcium-Alginate-Soy Protein Isolate-Based Hydrogel Beads in Different Processing Conditions (pH and Temperature) and in Pasteurized Mango Juice. *BioMed Research International*, <https://doi.org/10.1155/2019/9768152>
39. Saleem M. Klahoro, Loc T. Nguyen and **Anil K. Anal*** (2019); Evaluation of Probiotic Potentials of the Lactic Acid Bacteria (LAB) Isolated from Raw Buffalo (*Bubalus bubalis*) Milk; *Pakistan Veterinary Journal* 39 (3), 395-400 <https://doi.org/10.29261/pakvetj/2019.015>
40. Yves Waché, Thuy-Le Do, Thi-Bao-Hoa Do, Thi-Yen Do, Maxime Haure,Phu-Ha Ho, **Anil Kumar Anal**, Van-Viet-Man Le, Wen-Jun Li, Hélène Licandro, Da Lorn, Mai-Huong Ly-Chatain⁹, Sokny Ly⁶, Warapa Mahakarnchanakul²³, Dinh-Vuong Mai, Hasika Mith, Dzung-Hoang Nguyen, Thi-Kim-Chi Nguyen, Thi-Minh-Tu Nguyen, Thi-Thanh-Thuy Nguyen, Viet-Anh Nguyen, Hai-Vu Pham, Tuan-Anh Pham, Thanh-Tam Phan, Reasmey Tan, Tien-Nam Tien, Thierry Tran, Sophal Try, Quyet-Tien Phi, Dominique Valentin, Quoc-Bao Vo-Van, Kitiya Vongkamjan, Duc-Chien Vu, Nguyen-Thanh Vu, Son Chu-Ky; (2019). Prospects for Food Fermentation in South-East Asia, Topics from the Tropical Fermentation and Biotechnology Network at the end of the AsiFood Erasmus+ project; *Frontiers in Microbiology*; <https://doi.org/10.3389/fmicb.2018.02278>
41. **Anil Kumar Anal***, Smriti Shrestha and Muhammad Bilal Sadiq (2018). Biopolymeric-based Emulsions and Their Effects during Processing, Digestibility and Bio accessibility on Bioactive Compounds in Food Systems; *Food Hydrocolloids*, 87: 691-702. <https://doi.org/10.1016/j.foodhyd.2018.09.008>
42. Shrestha, S., Sadiq, M. B., & **Anil Kumar Anal*** (2018). Culled Banana Resistant Starch-Soy Protein Isolate Conjugate Based Emulsion Enriched with Astaxanthin to Enhance its Stability. *International Journal of Biological Macromolecules*, 120: 449-459. <https://doi.org/10.1016/j.ijbiomac.2018.08.066>
43. Rakesh Jadhav and **Anil Kumar Anal*** (2018). "Experimental investigation on biochemical, microbial and sensory properties of Nile tilapia (*Oreochromis niloticus*) treated with moringa (*Moringa oleifera*) leaves powder." *Journal of Food Science and Technology*. 55: 3647-3656. <https://doi.org/10.1007/s13197-018-3293-9>
44. lamareerat, B., Singh, M., Sadiq, M. B., & **Anil K. Anal*** (2018); Reinforced cassava starch based edible film incorporated with essential oil and sodium bentonite nanoclay as food

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 22. **Anil Kumar Anal***, Alisha Tuladhar (2013): Biopolymeric Micro- and Nanoparticles: Preparation, Characterization and Industrial Applications; *In: Advances in Polymer Science: Multifaceted Development and Applications of Biopolymers towards Biology*, Biomedical and Nanotechnology; P.K. Dutta and J. Dutta (Editors), Springer Ltd.; pp 269-296.
 23. Mohammad Abbas Mahmood, Sunandan Baruah, **Anil Kumar Anal**, Joydeep Dutta (2012): Microbial Pathogen Inactivation Using Heterogeneous Photocatalysis. *In: Environmental Chemistry for a Sustainable World*, Springer Netherlands., ISBN: 978-94-007-2439-6. https://doi.org/10.1007/978-94-007-2439-6_13
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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* ([2013](#)); Encapsulation Opening a New Dimension of Fortification; *Asia Food Beverage*, Vol. 11, May-June 2013; pp 60-63.
4. Anil Kumar Anal* ([2013](#)); 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* ([2011](#)), Study on the Prevalence of Antibiotic Residues in Milk Samples Collected from Kathmandu Valley; *Nepalese Veterinary Journal* (ISSN: 2091-0290); 30: 137-142.
6. Muhammad G., Anil K. Anal, Athar, M. and S. L. Bajracharya ([1997](#)), Testing Milk and Meat for Antibiotic Residue; *Pak. J Food Sci*, 7(1): 35-38
7. Anil K. Anal, Muhammad G. and Athar M. ([1996](#)); Liposomal Drug Entrapping: A Novel Drug Delivery System; *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

Peer-Reviewed Papers In International Conferences

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.

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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. doi: 10.18178/ijfe.4.4.288-292
 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 Technology Innovation Week*, 12-16 May 2016; Hanoi, Vietnam
 8. Dilip K. Jha, Ram C Bhujel and **Anil K. Anal (2015)**; 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
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 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.
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 17. Chein, Su Hlaing, Avishek Datta, and **Anil Kumar Anal (2016)**. Effect of Current Post-harvest Management Practices and Identification of Fungal Species in Peanut Kernels in Myanmar. *Excellent Science in ASEAN* Vol. 2 (2016): 47
 18. Tayzar Aye Cho, Thazin Oo, and **Anil Kumar Anal (2016)**. Qualitative Analysis of Tetracycline Residues and Evaluation of Antibioqram 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.
 20. Shrestha, S. M., Akbar, A., Dhakal, D., Anand, M., & **Anil Kumar Anal (2014)**. "Antibiotic resistance in food pathogens found in poultry meat and their detection method." 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
 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*

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- 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.
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 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)
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 37. **Anil Kumar Anal (2007)**. Technologies for bioprotection of marine omega-3 fatty acids; In: *New Zealand & Australian Nutrition Societies Conference*, Auckland, New Zealand.
 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.
 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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 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
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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

Development Reports

1. Anil Kumar Anal (**2019**); Food Loss and Waste in the Asian and Pacific Region; *FAO Report*
2. Anil Kumar Anal, Prabhat Kumar, Abha Mishra and Avishek Datta (**2018**); *Estimating Food Waste: A Study of Existing Behavioral Practices at the Asian Institute of Technology (AIT)*; *FAO Report*
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).
4. Rosa Rolle, Prabhat Kumar, Abha Mishra and Anil Kumar Anal (**2014**); High-level Multistakeholder Consultation on Food Losses and Food Waste in the Asian Pacific Region; SAVE-FOOD ASIA PACIFIC CONSULTATION REPORT.

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5. Prabhat Kumar, Anil Kumar Anal and Avishek Datta (2014); A Feasibility Report on “Innovative Ideas on Agri-food Production, Save Food and Biopackaging Systems”; Submitted to Frost and Sullivan
 6. 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;

C. Pedagogy

I. **Initiations of new courses, degree programs, training modules**

- 1) **Lead** to develop the new Academic Program “**Food Innovation, Nutrition and Health (FINH)**” as M.Sc. (1 year, 2 years), Professional Master (1 Year) and Ph.D.
- 2) Developed various **new courses** for Postgraduate Studies related to **Food Processing Innovation; Design Thinking and Food Innovation; Food Safety and Quality; Molecular Nutrition, Food Toxicology and Health; Food Biochemistry; Advance Food Processing Technology; Bioprocess Technology; Molecular Biotechnology for Diagnostics in Food Applications** etc.
- 3) Developed and conduct the training for the module for “**Short Term Training Course on Innovations in Safety and Quality in Food Production Systems**”
- 4) Developed and conduct **E-learning module on “Innovations in Safety and Quality in Food Production Systems**” in collaboration with SupAgro, France.
- 5) Training Module developed and conducted for “**International Training on Innovative Food and Beverage Product Development**”
- 6) Training Module Developed and conducted for “**International Training on Innovations in Agribusiness**”.
- 7) 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.
- 8) Developed a training course on “**Livestock Production for Sustainable Livelihoods and Quality Dairy and Meat Production**” for AIT Extension.
- 9) Developed training course on “**Postharvest Management and Food Safety in Aquaculture**”.
- 10) Develop the **new courses** including Food Biochemistry, Industrial Microbiology, Food Nutrition and Wellness, Bioethics and Biosafety for Food and Bioprocess Technology, Bioprocess Technology, Food Processing Technology for the **Undergraduate Program in Bio Systems Engineering** at the Asian Institute of Technology, Thailand.

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- 11) Training Course on **"Food Security and Local Livelihoods"** for Intensive Program on Sustainability Training Workshop
 - 12) Training module and Course on **"Sustainable Livelihood and Food (In) security under Climate Change"** for Intensive Program on Sustainability Training Workshop.
 - 13) Short term Training module courses developed for **"Instrumentation Analysis in Food and Bioprocess Technology"**

Participation in workshops, short courses etc. relating to improvement of teaching and supervision

- 1) Organizing as Chairperson "International Conference on Innovations in Food Ingredients and Food Safety (IFIFS-2018) in collaboration with ISEKEI, and BOKU University during 12-13 September 2018.
- 2) Training on E-Learning Modules Development; 18- 25 March 2018; SupAgro, Montpellier, France
- 3) Training on New Didactic Methods of Teaching; 27 May- 3 June 2017; PISA, Italy.
- 4) Training of Teachers and Mentoring on Food Safety and Food Quality; 15-25 May 2017; BOKU University; Vienna, Austria
- 5) Technical Workshop on Module Design; 22-23 June 2016, Hanoi, Vietnam
- 6) Governance and Change Management Seminar to Develop Course Modules in Relation to the Needs of Industries; 15-16 November 2016; Bangkok, Thailand
- 7) Training on "Ethics and Use of Animals in Research", by National Research Council, Thailand (NRCT), April 2016
- 8) Organizer, Resource Person and Panelist; "ProSPER.NET Young Researchers' School; Bangkok, Thailand, 2013
- 9) Resource Person and Panelist; "ProSPER.NET Young Researchers' School", Yogyakarta, Indonesia, 2012
- 10) Risk Assessment Training; FHI International; 9-11 June 2011; Bangkok, Thailand
- 11) "Research Based Management (RBM)", AIT, Thailand (2010)
- 12) Workshop on "PhD Supervision", Massey University, New Zealand; 26 April 2006.
- 13) Training on "Research Management Skills Certificate", Massey University, New Zealand; 12 December 2005
- 14) Training on "Guidelines for Animal Use in Research, Testing and Teaching". Otago University, New Zealand; 01-05 February 2004.
- 15) Training on "Research Administration" organized by Otago University, New Zealand; 30 March 2004

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- 16) Workshop on Science and Technology Information on Biosafety; Organized by NSTDA, Thailand, ICSU, CODATA and UNESCO; 10-14 January 2000
 - 17) Certificate Course "Advances in Plant Molecular Biology", by Wageningen University, The Netherlands,

D. Special Honors and Awards

Keynote, Invited Speakers, Panel Experts, Chairperson in International Conference, Workshops and Other Academic Activities

- 1) **Invited Keynote Speaker (3 Sep 2021):** Sustainable and Advanced Technology in Eco-Packaging, Conference: The future for Sustainable Eco-packaging: Jointly organized by The Ministry of Commerce, Thailand; Chiang Mai University, Thailand and other various agencies.
- 2) **Invited Lecture (3 Sep 2021):** Biotechnological approaches for biodegradation of plastics/microplastics and generation of bioplastics: Inspired by nature: MPA Lecture Series. Asian Institute of Technology.
- 3) **Invited Panel Speaker (8th July 2021):** Building SME's Capacity on Climate Action - Experiences from South- East Asia, Side event at the Asia Pacific Climate Week Bangkok, Thailand
- 4) **Keynote Speaker (24-25 June 2021):** International Conference on "Sustainable Approaches in Food Engineering and Technology (SAFETY 2021)"; Jointly organized by University of Georgia, USA and Tezpur University, India.
- 5) **Invited Panel Expert (27 May 2021):** *Pan-Asian Food Industry Virtual Office Hours, Food Industry: Pan-Asian Virtual Office Hours*, Organized by Institute for Food Safety (IFS), Cornell University, jointly coordinated by Perdue University, USAID and hosted by Nepal Development Research Institute (NDRI).
- 6) **Keynote Speaker (17 Dec 2020):** *Antimicrobial Resistance: Issues, Challenges, and some Potential Mitigation Strategies*. In: International Conference on Recent Advances in Biotechnology, Biomolecules, and Pharmacy (RABBP-2020), India
- 7) **Keynote Speaker (13 Nov 2020):** *Sustainable Lifestyle on Food Systems: Effect of COVID-19 and beyond*. Organized by Switch Asia-EU-UNEP-AIT. UNCC, Bangkok, Thailand.
- 8) **Keynote Speaker (4 Oct 2020):** *Importance of Food Science and Technology for feeding the world today and tomorrow*. Organized by Thought for food (TFF) Asia-Pacific.
- 9) **Keynote Speaker (3 Sep 2020):** *Webinar Dialogue on Sustainable Lifestyle on Food Systems: Effect of COVID-19 and beyond*. Organized by Switch Asia-EU-UNEP-AIT. UNCC, Bangkok, Thailand.

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- 10) **Keynote Speaker (5 July 2020):** *COVID-19: Emerging needs, High Value Nutrition and Food Safety.* Organized by YPARD Asia Pacific.
 - 11) **Keynote Speaker (26-27 September 2019):** *Valorization of Food Waste and By-products as Potential Bioresources for Nutraceuticals, Bioactive Compounds and Functional Foods; In: International Conference for Food Safety and Health, Taiwan.*
 - 12) **Guest Speaker (15 July 2019):** *Emerging Trends in Food Safety and Quality: Challenges and Innovative Approaches* Organized by Nepal Food Science and Technology Association (NEFOSTA); Kathmandu, Nepal.
 - 13) **Guest Speaker (10 May 2019):** *Emerging Trends and Innovations in Quality Ingredients in Food and Feed Industries,* In: Workshop Organized by Chitrlada Institute of Technology, Bangkok, Thailand
 - 14) **Keynote Speaker (15-16 March 2019):** In: Second International Conference on "*Innovations, Trends and Strategies in Hospitality Tourism and Food Technology; VISION 2030*"; India
 - 15) **Keynote Speaker (14-16 February 2019):** *Biopolymeric-based Emulsion Systems and Their Effects During Processing, Digestibility and Bioaccessibility of Bioactive Compounds in Complex Food Systems;* In: International Conference on "*Technological Innovations for Integration of Food and Health (TIIFH 2019)*"; India
 - 16) **Guest Speaker (1 February 2019):** *Emerging Challenges and Issues in Risk from Farm to Table and Food Safety Interventions, Interactive Talk Program with Food Industries in Thailand,* Organized by Chitrlada Institute of Technology, Bangkok, Thailand
 - 17) **Invited Speaker (13-14 December 2018):** In: International Conference on "*Nanobiotechnology for Agriculture 2018: Detection, Conservation and Responsible Use of Natural Resources*" India.
 - 18) **Guest Lecture (28 October 2018):** "*Emerging Trends in Food Safety and Quality: Challenges and Innovative Approaches*" National Institute of Food Technology Entrepreneurship and Management (NIFTEM), India.
 - 19) **Chairperson (12-13 September 2018);** The First International Conference on "Innovations in Food Ingredients and Food Safety (IFIFS 2018); Bangkok, Thailand
 - 20) **Keynote Speaker (13-15 June 2018):** In: *International Conference on "The Future of Agro-Industrial Waste"*, France
 - 21) **Lead Resource Person (1-8 June 2018):** In: *International Training on "Innovations in Agri-Business,"* Nepal.
 - 22) **Panel Expert/Panelist; (29-31 May 2018):** In: *Regional Expert Consultation on Agricultural Biotechnology – Scoping Partnership to Improve Livelihoods of Farmers in Asia-Pacific,* Thailand.
 - 23) **Lead Resource Person (30 March- 8 April 2018):** In: *International Training on "Innovative Food and Beverage Product Development"*, Kathmandu, Nepal

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- 24) **Panel Expert (29-30 November 2017):** In: *European Union's Erasmus Plus Meeting and Workshop on Higher Education*; Myanmar.
 - 25) **Keynote Speaker (22-25 October 2017):** In: *The 10th International Conference and Exhibition on Nutraceuticals and Functional Foods-* ISNFF 2017), South Korea
 - 26) **Panelist and Lead Expert (26-27 September 2017):** In: *Sustainable Agro-Food. Platform;* UNESCAP, Thailand
 - 27) **Panelist and Lead Expert (10-13 September 2017):** In: Regional Meeting on Agricultural "*Biotechnologies in Sustainable Food Systems and Nutrition in Asia Pacific*"; Kuala Lumpur, Malaysia. 26) **Guest Lecture (6 July 2017):** In: Antimicrobial resistance (AMR) in Food Chain Systems: An Emerging Threat and Research Needs Towards Alternatives for Sustainability"; Kathmandu University, Nepal.
 - 28) **Guest Lecture (15 June 2017):** In: National Institute of Science and Technology, Kathmandu, Nepal
 - 29) **Chairperson (Lead Organizer; 14-17 April 2017);** International Workshop on "Developing the Modules on Food Safety and Food Quality"; Bangkok, Thailand
 - 30) **Guest Lecture (2 March 2017):** In: Department of Biotechnology, Ton Duc Thang University, Ho Chi Minh City, Vietnam
 - 31) **Keynote Speaker (27-29 March 2017):** In: Second International Symposium on Sustainable Agriculture and Agro-industry (ISSAA 2017); Nakhon Si Thammarat, Thailand
 - 32) **Plenary Speaker (16-18 March 2017):** In: Third International South Asian Biotechnology Conference (ISABC 2017), Kathmandu, Nepal
 - 33) **Keynote Speaker (30 November-2 December 2016):** In: The First International Conference on Science and Technology (ICST) 2016; Lombok, Indonesia
 - 34) **Keynote Speaker (22-24 September 2016):** In: International Conference on "Education of Food Science and Technology to Upgrade Small and Medium Enterprises"; Yangon, 2017
 - 35) **Invited Speaker (5-7 September 2016):** In: Southeast Asian Vegetable Symposium (SEAVEG 2016), Putrajaya, Malaysia
 - 36) **Chairperson (10-12 May 2016);** International Workshop on "Use of Technology in Water and Environment Systems: Improving the Understanding and Minimising the Socioeconomic, Health and Environmental Impacts", Hanoi, Vietnam.
 - 37) **Keynote Speaker (5-7 April 2016):** In: EIR-A Seminar (Ecole Internationale de Researchers Agreenium); Montpellier, France
 - 38) **Invited Speaker (17 July 2016):** Organized by Nepal Food Science Technology Association (NEFoSTA), Kathmandu, Nepal

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- 39) Invited Special Lecture (16 July 2016):** Organized by College of Food and Dairy Technology (CAFoDAT), Kathmandu, Nepal
- 40) Invited Special Lecture (15 July 2016):** Organized by National Institute of Science and Technology (NIST), Kathmandu, Nepal
- 41) Invited Guest Lecture (23-24 March 2016):** Organized by Prince of Songkla University, Thailand
- 42) Chairperson (19-20 November 2015):** International Workshop on "Towards Urban Water Security in Southeast Asia: Managing the Risk of Extreme Events", Phnom Penh, Cambodia
- 43) Guest Lecture (7 October 2015):** Mahidol University; Kanchanaburi Campus, Kanchanaburi, Thailand
- 44) Invited Speaker (12-15 August 2015):** "3rd ISHS Southeast Asia Symposium on Quality Management in Postharvest Systems" Siem Reap, Cambodia
- 45) Keynote Speaker and Expert (7-13 June 2015):** "International Workshop on Bioencapsulation Technology Applied in Food, Feed, Nutrition and Breeding"; Nha Trang, Vietnam
- 46) Guest Lecture (11-12 May 2015):** Mahidol University, Kanchanaburi Campus, Thailand
- 47) Keynote Speaker and Panelist (11 March 2015):** "Sustained Cooperation with China, ASEAN and European Union on Societal Challenges", Paris, France
- 48) Chairperson (10 March 2021): International Workshop on "Water Food Energy Nexus: International Cooperation and Technology Transfer; Paris, France.**
- 49) Invited Speaker (9-10 February 2015):** "International Workshop on Emerging Food Sustainability and Food Security Issues in Asia"; Penang, Malaysia
- 50) Chairperson (22-23 January 2015):** International Workshop on "Water Food Energy (WEF) Nexus: Challenges and Opportunities in Mekong Region; Bangkok, Thailand.
- 51) Keynote Speaker (5-7 December 2015):** Organized by 13th Annual Conference of Myanmar Veterinary Congress; Yangon, Myanmar
- 52) Keynote Speaker (12-14 December 2014):** "International Pediatric Conference"; Pakistan.
- 53) Keynote Speaker (27-28 November 2014):** "Vegetal and Microbial Matrices as Alternative Remedial to Combat Antibiotic Resistance to Pathogens in Sustainable and Safer Food Production"; Prince of Songkla University (PSU), Thailand
- 54) Keynote Speaker (28-29 October 2014):** "International Workshop of Chemistry: Chemistry for Better Life"; Bali, Indonesia
- 55) Keynote Speaker and Session Chair (13-14 June 2014):** International Conference on "Food Science and Technology for Agro-Enterprenurship"; Kathmandu, Nepal.

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- 56) Lead Expert (1-3 April 2014):** *Sustainable Micronutrient Interventions to Control Deficiencies and Improve Nutritional status and General Health in Asia* (SMILING TOWARDS Future); Cambodia; Organized by EU
- 57) Keynote Speaker and Facilitator (12-13 March 2014):** In: "*Expert Consultant Workshop on Vegetable Postharvest Research and Development Priorities in Southeast Asia*", Bandung, Indonesia; Organized by USAID and AVRDC
- 58) Lead Expert and Resource Person (3-8 March 2014):** In: Sixth Bioencapsulation Training School; Nha Trang, Vietnam
- 59) Keynote Speaker (1-3 February 2014):** *First International Veterinary Conference and Myanmar Veterinary Association Annual Meeting*, Yangon, Myanmar
- 60) Chairperson (18 January 2014):** Expert Workshop on "Climate Change and Water Resources: Knowledge Gaps and Research Needs"; Bangkok, Thailand.
- 61) Guest Lecture (5-9 November 2013):** Institute of Technology, Surabaya, Indonesia
- 62) Resource Person and Panelist:** *ProSPER.Net Young Researchers' School*, Bangkok, Thailand (2013)
- 63) Keynote Speaker (16-17 September 2013):** Micro-/nanoencapsulation of Bioactive Compounds and Live Cells to Enhance Physical Stability and for Gastrointestinal Targeted Delivery: In: International Workshop on "*Exploring Vegetal and Microbial Diversity And Technological Innovation For Food Quality And Safet*"; Hanoi, Vietnam
- 64) Keynote Speaker (16-17 September 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 Southeast Asia (EBSEA)*, Hanoi, Vietnam
- 65) Keynote Speaker (24-26 May 2013):** Bioprocessing of Crustacean Waste to Value-Added Products; In: International Forum *of High Value Utilization and By-Products; Qingdao, China;*
- 66) Invited Speaker (4-6 February 2013):** Antibiotic and Sanitizer In Food Production Systems: Concerns On Antibiotic Resistance And Public Health; In: *Expert Workshop Antimicrobial Resistance 2013*; Bangkok, Thailand
- 67) Keynote Speaker (25-26 January 2013):** Encapsulation of Probiotics to Enhance Physical Stability and for Colon Targeted Delivery; *The 4th International Conference of Indonesian Society for Lactic Acid Bacteria* (4th IC-ISLAB), Yogyakarta, Indonesia
- 68) Resource Person and Panelist:** ProSPER.Net Young Researchers School "*Building a Resilient Society in Asia*"; Yogyakarta, Indonesia (2013).
- 69) Keynote Speaker (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

- 70) Lead Expert and Panelist (20-21 September 2012):** An Interactive Workshop on "Societal Challenges and Role of Science & Technology Towards Food Security, Environmental Sustainability and Wellness in Developing Countries by 2020", Yogyakarta, Indonesia.
- 71) Lead Expert (11-12 September 2012):** Stakeholder Workshop for Developing the Project; Bangkok, Thailand.
- 72) Invited Speaker (2012);** Prevalence, Antibioqram Study and Preservation Techniques Against *Staphylococcus aureus* and *Salmonella* in Poultry Meat; In: *6th Asian Conference on Food and Nutrition Safety*, Singapore.
- 73) Invited Speaker (2012)** Engineered Bioencapsulation of Bioactive Compounds for Controlled Gastrointestinal Passage to Enhance the Bioavailability; In: *Franco-Thai Symposium*, Bangkok, Thailand
- 74) Co-Chairperson (7-9 December 2010);** Fifth International Conference on Innovations in Food and Bioprocess Technology; Bangkok, Thailand.
- 75) Invited Speaker (2010);** Climate Change and Microbial Ecology: Possible Impacts on Food Safety; In: *International Conference on Biodiversity, Livelihood and Climate Change in the Himalayas*, Kathmandu, Nepal.
- 76) Keynote Speaker (20-22 October 2009).** Microencapsulation in Bioprocess and Bioseparation Technology; In: *International Conference on Separation Processes*, Varanasi, India
- 77) Invited Speaker (2008)** Biopolymeric particles for encapsulation of live cells- Biotransport and biocompatibility considerations; In: *Particles Synthesis, Characterization and Particle-Based Advanced Materials*, Particles 2008 Conference, Orlando, USA.
- 78) Invited Speaker (2007).** Technologies for Bioprotection of Marine Omega-3 Fatty Acids; In: *New Zealand & Australian Nutrition Societies Conference*, Auckland, New Zealand.

Awards

- 1) Award (Runner up)** to *AIT BIOTEC Group* (Leader: **Prof. 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*, Oxford, United Kingdom (2010).
- 4) Most Cited Paper** Award by *Elsevier Publications*, Amsterdam, The Netherlands (2009).
- 5) Research Fellowship**, University of Santiago de Compostela, Spain (2000-01).

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- 6) **Research Fellowship**, *Kansai University*, Osaka, Japan, (2000)
 - 7) **Scholarship awarded** by the *Austrian Government* to pursue M.Sc. (1997-98)
 - 8) **Scholarship awarded by FAO** to pursue *Undergraduate* study (1990-95)

I. Membership in academic and professional societies/associations

- 1) **Guest Editor**: *Special Issue: Food Safety Edition*, Journal of Food Control, Elsevier
- 2) **Guest Editor**: *Special Issue: Innovation for Sustainable Food Processing and Supply Chain Management*; Sustainability Journal; MDPI.
- 3) **Regional Editor**: *Journal of Food Quality and Safety*, Oxford Academic
- 4) **Editor**, *Journal of Future Foods*, Elsevier
- 5) **Academic Editor**, *Biomed Research International*, Hindawi
- 6) **Member**, Editorial Board; *Journal of Ethnic Foods*; Springer Nature
- 7) **Associate Editor**, Asian Journal of Polymer Science
- 8) **Regional Editor**, Pakistan Journal of Life and Social Sciences
- 9) **Member**, Editorial Board, *Aceh Journal of Science and Technology*
- 10) **Member**, Advisory Board; *National Journal of Biological Sciences of Pakistan*
- 11) **Member**, Advisory Board, *Journal of Food Science and Technology*
- 12) **Member**, Editorial Board, *FUUAST Journal of Biology*
- 13) **Professional Member**, *Institute of Food Technologists (IFT)*, USA
- 14) **Life Member**; Nepal Food Scientists and Technologies Association (NEFoSTA)
- 15) **Life Member**, Nepal Veterinary Association (NVA).

ANNEX

A1 Doctoral Students (As Main Supervisor at AIT during 2010- 2021)

S.N	Name of students (Completed)	Dissertation Titles	Nationality	Completed Year
COMPLETED				
1	<u>Dr. Zelealem Tesfay Gebretsadik</u>	<i>Enhancing growth rate, carcass yield and meat quality of Abergelle and Begait sheep breeds through feed management</i>	Ethiopia	2013
2	Dr. Taslima Akthar	<i>Production of Resistant Starch from Green Banana Peel and Its Pulp for Encapsulation of Fish Oil</i>	Bangladesh	2013
3	<u>Dr. Ali Akbar</u>	<i>Prevalence and Bio-control of Foodborne Pathogens (Salmonella and Staphylococcus aureus) in Raw and Ready- to-eat Poultry Meat</i>	Pakistan	2014
4	Dr. Dilip Jha	<i>Fish Seed health Management in Nepal and Potential Role of Probiotics</i>	Nepal	2015
5	Dr. Surangna Jain	<i>Green Technology Based Extraction of Protein Hydrolysates from Chicken Eggshell Membrane, Characterization of their Bioactive Properties and Formation of Stable Food Emulsions</i>	India	2016

6	Dr. Muhammad Bilal Sadiq	<i>Assessment of Antimicrobial Resistance of Food-borne Enteric Pathogens and Evaluation of Natural Plant Extracts as Remedials</i>	Pakistan	2016
7	<u>Dr. Zainia Rehmat</u>	<i>Development of Robust and Low-cost Biopolymer-based Surface Plasmon Resonance Nano Immunosensor for Detection of Ochratoxin A in coffee</i>	Pakistan	2016
8	<u>Dr. Mano Suwannakam</u>	<i>Influence of far Infrared and Superheated Steam Cooking on Chicken Breast Meat</i>	Thailand	2016
9	<u>Dr. Rakesh Jadhav</u>	<i>Evaluation and maintenance of post-harvest quality changes of fresh Nile Tilapia (<i>Oreochromis niloticus</i>) and its fillets by using Moringa (<i>Moringa oleifera</i>) extract and chitosan</i>	India	2018
10	<u>Dr. Muhammad Saleem Kalhoro</u>	<i>Isolation, identification and characterization of probiotics from raw buffalo milk and evaluation of their biopreservative potential</i>	Pakistan	2018
11	<u>Dr. Ong-Rad Praepanitchai</u>	<i>Development and Evaluation of Encapsulated Probiotics (<i>Lactobacillus plantarum</i> TISTR 050) in Alginate-Soy Protein Hydrogel Beads in Mango Juice to Enhance their Survival and Functionality</i>	Thailand	2018
12	Dr. Zia Ur Rehman	<i>Enhanced Lipid and Carbohydrate Contents of Autotrophic Microalgal Species in Wastewater and Nitrogen Limiting Synthetic Media for Biofuel Production</i>	Pakistan	2019

13	<u>Dr. Su Hliang Chein</u>	<i>Assessment of Fungal Contamination in Peanuts and Its Prevention by Chitosan and/or Extracts from Lactobacillus Plantarum during various Storage Conditions</i>	Myanmar	2019
14	<u>Dr. Tayzar Aye Cho</u>	<i>Measurement of Phosphorous Regulatory Genes Expression and Enhanced Utilization of Dietary Phosphorous by Encapsulated Phytase in Broilers</i>	Myanmar	2019
15	Dr. Seema Medhe	<i>Assessment of Physicochemical Characteristics and Nutritional Potentials of Raw, Cooked, Sprouted Underutilized Pulses and Their Bioactive Extracts</i>	India	2019
16	Dr. Kwanhatai Thongpalad	<i>Evaluation of Safety and Quality Standards of Layer Farms for the Production of High-Quality Eggs</i>	Thailand	2019
17	<u>Dr. Sujitta Raungrusmee</u>	<i>Development and Characterization of Resistant Starch from Pathumthani 80 and Berry Rice and Evaluate to Form Low Glycemic Index and Gluten Free Noodles.</i>	Thailand	2019
18	Dr Su Aye Aye Hlaing	<i>Enriched Biomass Production and Encapsulation of Microalgae for Novel Food Production</i>	Myanmar	2020
19	Dr. Simmi Ranjan	<i>Designing and Evaluation of Functional Foods from Underutilized Legumes and Millets</i>	India	2020

<i>(On-Going Students; PhD)</i>				
	Ms Thachajaree Mala	<i>Green Technology Based Extraction and Evaluation of Bromelain and Other Bioactive Peptides from Pineapple Industrial Waste for Their Value Addition</i>	Thailand	
21	Mr Ronnachai Yoddumnem	<i>Risk Analysis and Development of Food Safety Management Systems (FSMS) to Improve Production Standards for Small and Medium Enterprises (SMES) Producing Drinking Water</i>	Thailand	
22	Ms Chitrlada Booncharoen	<i>Analysis of Knowledge, Attitude and Perceptions Towards Adoption of Good Aquaculture Practices in Thailand</i>	Thailand	
23	Mr Suwan Panjanapongchai	<i>Screening of Bacillus Species from Food Processing Waste and Process Optimization by Utilization of Agro-industrial Waste as Substrate to Produce Biosurfactant</i>	Thailand	
24	Ms Noontarat Boonlao	<i>Formulation Optimization and Characterization of Protein-Polysaccharide Conjugate Based Encapsulation System to Enhance Stability, Digestibility and Bioaccessibility of Lutein</i>	Thailand	
25	Mr Chaichawin Chavapradit	<i>Development of Protein Hydrolysates and Peptides Nanoparticles in Conjugation with Carbohydrates from Agro-industrial Waste to Enhance Antimicrobial Properties</i>	Thailand	

26	Ms Khwanchol Kampan	<i>Stakeholders' Awareness, Attitudes and Perceptions Towards Blockchain Technology in Agri-Supply Chain Traceability Systems</i>	Thailand	
27.	Ms Sarina Pradhan Thapa	<i>Assessment of Knowledge, Attitude And Practices (Kap) Towards Antimicrobial Resistance (Amr) Among The Pharmacists/Pharmacy Owners And Medical Practitioners In Kathmandu Valley, Nepal</i>	Nepalese	
28.	Ms. Paula Tae	<i>Isolation and Screening of Plastic Degrading Microorganisms and Evaluation of Recombinant AlkB Gene to Eschericia coli</i>	Thailand	
29.	Mr. Muhammad Umar	<i>Enhancing Bioaccessibility And Oral Bioavailability of Colostrum Proteins In Food And Beverages By Engineered/Nano Particulate-Based Delivery System</i>	Pakistan	
30.	Ms. Nanthira Tina Rodvong	<i>Farm to Fork Digitally Enhanced Traceability Systems for Small and Medium Enterprises: A Case Study of High - Valued Fruits and Vegetable</i>	Thailand	

A2 Master Students (As Main Supervisor at AIT 2010-2021)

No.	Name	Thesis	Country	Year
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1.	Ms Modisa Khan	Effect of Interspecies Quorum Quenching on Horizontal Transfer of Antibiotic Resistance Genes and Evaluation of Antagonistic Activity of Probiotics	Pakistan	2021
2.	Mr. Ram P. Berbetta	Development of Cryo-dessicated Micronized Protein Conglomerates: Effect of Maltodextrin on Stability, Functionality and Digestibility	India	2021
3	Ms. Krisha Pant	<i>Antifungal Activity of Probiotics and their Metabolites and Elucidation of the Mechanism of Interaction</i>	Nepal	2021
5	Ms. Patchanee Pattharanukul	<i>Evaluation of Safety and Quality Standards of The Local Cricket Farms and Amplification the Quality of the Cricket with Lactic Acid Bacteria (Pediococcus acidilactici) Fermentation</i>	Thailand	2021
6	Mr. Susan Subedi	<i>Value chain analysis of goat sub-sector in terai region of Nepal</i>	Nepal	2021
7	Ms. Manita Adhikari	<i>Nano-laminated Edible Coating with Layer-by-Layer (LbL) Deposition of Biopolymers to Enhance the Shelf Life and In situ Effects on Strawberry</i>	Nepal	2020
8	Mr. Jirateep Chusri	<i>Development and Evaluation of e-LIPOSOME for controlled Delivery of Bioactive Compounds in Cosmetic Application</i>	Thailand	2020
9	Mr. Chokpipat Wonglamai	<i>Formulation optimization Preparation and Characterization of chitosan-peptide Nanoparticle from Poultry Feather</i>	Thailand	2020
10	Mr. Adulwit Piyarujira	<i>Evaluation of Effects of Biofertilizers on Growth Yield of Lettuce and Morning Glory in Hydroponic System</i>	Thailand	2020
11	Ms. Anjelina Sundarsingh	<i>Biopolymeric encapsulation system to protect and controlled gastrointestinal passage of Lactobacillus acidophilus (TISTR 2365).</i>	India	2020

12	<u>Ms. Tu Trinh Thi Nguyen</u>	<i>Optimization of Light Conditions to Improve Growth of Cordyceps Militaris and Development of Encapsulation System to Enhance Its Stability</i>	Vietnam	2020
13	<u>Ms. Kazi Samia Pial</u>	<i>Essential Oils and Chitosan-Based Nanoemulsion as Biopreservation to Control Multi-Drug Resistance Foodborne Pathogens</i>	Bangladesh	2020
14	<u>Mr. Gopi</u>	<i>Biopolymeric-Based, Multilayered Hydrogel Beads for the Slow Release of Fertilizers</i>	India	2020
15	<u>Mr. Jirateep Chusri</u>	<i>Development and Evaluation of eLIPOSOME for controlled Delivery of Bioactive Compounds in Cosmetic Application</i>	Thailand	2020
16	Ms Riya Shrestha	<i>Genomic Analysis and Effect of Microbial Diversity on Vertical Aquaponic System</i>	Nepal	2019
17	Ms. Sabitri Siris Thapa	<i>Process Optimization of Xylitol Production Through Ultrasound-Assisted Alkaline Pretreatment and Enzymatic Hydrolysis Followed by Fermentation from Sugarcane Bagasse</i>	Nepal	2019
18	Ms Anuja Dahal	<i>Formulation, Optimization and Effects of Hydrocolloids on the Development of Corn and Proso Millet Based Gluten-Free Noodles</i>	Nepal	2019
19	Ms Laxmi Neupane	<i>Ultrasonic Assisted Extraction of Carotenoids from Banana Peels and Effect of Lights on their Degradation</i>	Nepal	2019
20	Ms Pariyarat Worasakwuttipong	<i>Antibiogram Study and Identification of Antibiotic Resistance Gene Patterns in Food Pathogens and Evaluation of Antibacterial Effects of Probiotics</i>	Thailand	2019
21	Ms Ngamjai Boonrahong	<i>Factors Influencing the adoption of Marketing Outlets for Small and Medium Organic Farmer in Chiang Mai Province, Thailand</i>	Thailand	2019
22	Ms. Kamakshi Singh	<i>Evaluation of Food Safety Management Systems in Milk Processing Plant: A Case Study Ahmedabad in Gujarat, India</i>	India	2019

23	Ms Bhairavi Singh	<i>Assessment of Value Chain Development Strategies for Gree Tea: A Case Study of Darjeeling, India.</i>	India	2019
24	<u>Mr. Saugat Prajapati</u>	<i>Isolation and Characterization of Keratinolytic Bacteria From Chicken Farm Bed and Its Application in Production of Keratin Hydrolysates From Chicken Feather</i>	Nepal	2018
25	<u>Miss Nuntarat Boonlao</u>	<i>Formulation, Physicochemical Characterization of Astaxanthin Loaded Polysaccharide-Protein Based Emulsion and Evaluation of its Bioaccessibility</i>	Thailand	2018
26	Mr. Chaichawin Chavapradit	<i>Development of pH-Responsive and Heat Resistance Polysaccharide -Protein Based Hydrogel Beads for Controlled Release of Bioactive Compound</i>	Thailand	2018
27	<u>Mr. Suwan Panjanapongchai</u>	<i>Isolation, Molecular Identification and Microencapsulation of Microorganisms in Biofertilizer to Enhance Their Functionality</i>	Thailand	2018
28	<u>Miss Anjali M P</u>	<i>Optimization of Ultrasound Assisted Extraction (UAE) and Evaluation of Physiochemical and Bioactive Properties of Extracts and Resistant Starch from Black Glutinous Rice and its Bran</i>	India	2018
29	<u>Miss Mishenki Rajapakse</u>	<i>Development and Evaluation of Polysaccharide-Protein Based Encapsulation System to Enhance the Stability of Folic Acid in Food and Beverage</i>	Sri Lanka	2018
30	<u>Miss Manimeldura Poshali Nirmani De Zoysa</u>	<i>Development and Characterization of Cinnamon Oil Based Emulsion as Biopreservative in Raw and Pasteurized Milk</i>	Sri Lanka	2018
31	<u>Mr. Sonam Dorji</u>	<i>Value Chain Development and Feasibility Studies for Innovative Product Based on Large Cardamom (Amomum subulatom): A Case Study in Bhutan</i>	Bhutan	2018

32	Miss Arpapat Lapinee	<i>Ultrasound Assisted Extraction (UAE) of Phycocyanin from Microalgae to Enhance its Stability</i>	Thailand	2018
33	Miss Smriti Shrestha	<i>Optimization of Extraction of Astaxanthin from Hematococcus pulvaris by Ultrasonication Assisted Extraction and Enhance its Stability by Nanoencapsulation</i>	Nepal	2017
34	Miss Pratiksha Shrestha	<i>Extraction of Crystalline Nanocellulose from Banana Pseudostem and Its Utilization in Developing Drug Loaded Nanocomposite Film</i>	Nepal	2017
35	Miss Asha Kumari	<i>Synergistic Antibacterial Effects of Acacia nilotica Extracts and Lactobacillus acidophilus Cell-free Supernatant Against Multi-drug Resistance (MDR) Bacteria</i>	India	2017
36	Miss Piraya Lueprasitsakul	<i>Extraction of Rice Bran Protein (RBP) and its Application in Developing Functional Ice Cream</i>	Thailand	2017
37	Miss Konkanok Thaisungnoen	<i>Evaluation of Biactive and Antimutagenic Properties of Different Types of Napier Grass Extract</i>	Thailand	2017
38	Ms Anita Lamichhane	<i>Isolation, Identification, Characterization and Application of Starter Culture of Probiotics from Naturally Fermented Taro and Black Soybean Based Product "Masura"</i>	Nepal	2017
39	Ms Sarisa Sangratana	<i>Analysis of Consumers' Intention and Perception Towards Functional Foods and Nutraceuticals in Bangkok Province, Thailand</i>	Thailand	2017
40	Mr Abiral Pant	<i>Assessment of Application of Probiotics Supplement and Its Impact on Livestock Production</i>	Nepal	2017
41	Ms Chanankan Khantong	<i>Analysis of Consumers' Intention and Behaviour Towards Organic Food Products in Chiang Mai, Thailand</i>	Thailand	2017
42	Ms Sagun Sharma Pandit	<i>Analysis of Challenges in Marketing Information Flow of Vegetable Farmers in Nepal</i>	Nepal	2017

43	Mr. Suphamid Sriwattanachai	<i>Synergistic Antifungal Effects of Essential Oils and Lactobacillus plantarum Cell-free Supernatant against Penicillium spp. and in situ Effects in Rice.</i>	Thailand	2016
44	Mr. Chhay Chanseyha	<i>Prevalence and Identification of Antibiotic Resistant Genes in Escherichia coli and Salmonella Isolates from Green Leaf Lettuce in Thailand and Cambodia"</i>	Cambodia	2016
45	Mr. Hendri	<i>Gum Arabic and Chitosan Based Edible Packaging to Enhance Shelf of Fresh Cut Dragon Fruit (Hylocereus undatus L.)</i>	Indonesia	2016
46	Miss Manisha Singh	<i>Assessment of Bioactive Compounds in Dammar Extracts and Exploration of Composite Film Based on Dammar</i>	Nepal	2016
47	Mr. Mirza Rajiv Azad	<i>Evaluation of Encapsulated Lactobacillus bulgaricus for their Viability in Feed Pellets and Simulated Gastrointestinal Conditions of Poultry</i>	Bangladesh	2016
48	Ms. Thazin Oo	<i>Qualitative Analysis of Tetracycline Residues and Evaluation of Antibiogram of Salmonella and Vibrio Isolates from Whiteleg Shrimp</i>	Myanmar	2016
49	Mrs. Atiqa Anwar	<i>Enhanced Functional Value of Banana Juice with Moringa Oleifera Leaf Extract and its Characterization</i>	Pakistan	2016
50	Mr. Agus Hadiarto	<i>Supply Chain Analysis and Market Efficiency of Manago (Mangifera Indica) in West Java Province of Indonesia</i>	Indonesia	2016
51	Miss Kittima Triratanasirichai	<i>Bioprocessing of Rice Bran to Isolate Peptide for its Value Addition</i>	Thailand	2015
52	Mr. Sajal Man Shrestha	<i>Isolation and Identification and Genetic Profiling of Starter Culture of "Juju Dhau" (Traditional Nepali Yogurt)</i>	Nepal	2015
53	Miss May Pwint Phyu	<i>Characterization and Encapsulation of Spirulina in Alginate – Soy Protein Isolate and Alginate – Hylon VII Based Beads in Application of Functional Bakery Products</i>	Myanmar	2015

54	Miss Manisha Anand	<i>Extraction and In Vitro Evaluation of Antidiabetic Efficacy of Bioactive Extracts from Okra (Abelmoschus esculentus) and their Encapsulation for Controlled Gastrointestinal Passage</i>	India	2015
55	Mr. Damodar Dhakal	<i>Extraction and characterization of collagen to develop bio-polymeric nanofibre from Chicken feet</i>	Nepal	2015
56	Miss Yi Yi Win	<i>Isolation and Identification of Caffeine Degrading from Chiangmai's Coffee Plantation Area in Thailand</i>	India	2015
57	Miss Mridula Thapa	<i>Optimization of the Extraction of Bioactive Compounds from Nettle Leaves and their Bioencapsulation for Controlled Gastrointestinal Release</i>	Nepal	2014
58	Miss Zhu Xiaoyun	<i>Optimized Extraction Method and Augmentation of SOD (Superoxide Dismutase) Activity in Black Soybean Functional Beverage</i>	China	2014
59	Mr. Shane Htet Ko	<i>Antibiotic Resistance of Faecal Indicator Bacteria of Drinking Water Sources at Ayeyarwaddy Delta Region of Myanmar</i>	Myanmar	2014
60	Miss Tin Marlar Thein	<i>Extraction of Bioactive from Thananakha (Naringi crenulate) and Their Application on Soap Making</i>	Myanmar	2014
61	Mr. Yusuf Muhammad Zein	<i>Biodiesel Production from Waste Palm Oil Catalyzed by Hierarchical ZSM-5 supported Calcium Oxide</i>	Indonesia	2014
62	Miss Wiwit Sri Werdi Pratiwi	<i>Production by Lintnerization-Autoclaving and Physicochemical Characterization of Resistant Starch III from Sago Palm (Metroxylon sagu rottb)</i>	Indonesia	2014
63	Ms. Kwanhatai Thongpalad	<i>Perceptions of Farmers on Biosecurity Practices in Pig Farms in Thailand</i>	Thailand	2014

64	Ms. Rashmi Supriya	<i>Fortification of alkaline water by encapsulated bilberry anthocyanin in biopolymeric beads and in vitro studies for targeted delivery in colon</i>	India	2013
65	Mr. Muhammad Bilal Sadiq	<i>Carboxymethylation of Kappa Carrageenan and evaluation of physicochemical and antibacterial activities</i>	Pakistan	2013
66	Ms. Krittayawan Bhumiwat	<i>Enzymatic production of xylooligosaccharides from coconut husk and their prebiotic effects on growth of Lactobacillus plantarum</i>	Thailand	2013
67	Ms. Kewalee Sitthiya	<i>Functional properties and antimicrobial activities of banana (Musa Sapientum L) flower proteins</i>	Thailand	2013
68	Ms. Siriporn Chaemsanit	<i>Isolation of pathogens in eggs from farms and markets in Thailand and analysis of their resistance to commercial antibacterials and lactobacilli</i>	Thailand	2013
69	Mr. Chum Chantha	<i>Production, characterization and antimicrobial properties of nanofibers from coconut husk by fermentation with rumen microbes</i>	Cambodia	2013
70	Ms. Thuzar Mon	<i>Encapsulation of virgin coconut oil in blends of soy/rice protein, chitosan and gum arabic</i>	Myanmar	2013
71	Ms. Lawan Hiranrangsee	<i>Extraction of anthocyanins and lipid from pericarp and seed of Garcinia mangostana L. by ultrasound-assisted extraction (UAE).</i>	Thailand	2012
72	Ms. Shruti	<i>Screening of bioactive extracts from plant sources for modulation of digestive enzymes and lipoprotein metabolism.</i>	India	2012
73	Ms. Silvia Ayu Widayati	<i>Ultrasound-assisted extraction of protein from broiler chicken bone: Optimization process and product development.</i>	Indonesia	2012
74	Ms. Thiraphon Sumongkhon	<i>Application of ash from palm oil industry as adsorbent of food dyes.</i>	Thailand	2012
75	Ms. Alisha Tuladhar	<i>Augmentation of natural folate via fermentation with Lactococcus lactis in dairy and non-dairy products.</i>	Nepal	2012

76	Ms. Jiraporn Kaowmek	<i>Encapsulation of phytase enzyme in alginate-soy protein isolate based beads for monogastric animal feed formulation.</i>	Thailand	2012
77	Ms. Navarose Putmuang	<i>Autolysis and ultrasonic-assisted extraction of protein hydrolysates from white shrimp head (<i>Penaeus vannamei</i>) and application in food emulsion.</i>	Thailand	2012
78	Mr. Kumar Purnendu Singh	<i>Effects of hydrocolloids on physical properties and protein concentration of chickpea flour beverage.</i>	India	2012
79	Mr. Tezar Ramdhan	<i>Effects of lactic fermentation on total polyphenol content and antioxidant activity of ginger (<i>Zingiber officinale</i> Roscoe), Galangal (<i>Alpinia galangal</i> Linn) and Java Turmeric (<i>Curcuma xanthoriza</i> Roxb).</i>	Indonesia	2012
80	Ms. Kishore Krishna Kumaree	<i>Incorporation of isolated probiotic from fish gut in feed as functional additive for healthy and value added fish production.</i>	India	2012
81	Ms. Sujata Bhatia	<i>Thailand: Challenges and Readiness Towards and Asean Economic Community 2015 Platform, Focusing on the Free Flow of Goods Segment: Case Study of The Rice Industry</i>	Thailand	2012
82	Ms. Waraporn Onputtha	<i>Feasibility study of Oil Palm Plantations for Biodiesel Production in Ubon Ratchathani Province, Thailand</i>	Thailand	2012
83	Ms. Apinya Khongsanan	<i>Rubber Supply Chain and Logistic Cost Analysis in the Northern Part of Thailand: A Case study of Chiang Khong District, Chiang Rai Province</i>	Thailand	2012
84	Ms. Nattaporn Kassomboon	<i>Comparison of Cost and Return Analysis of On-Season and Off-Season Longan Production in Lamphun Province</i>	Thailand	2012
85	Mr. Rachan Inta	<i>Effect of Different Chilling Conditions on Qualities of Chicken Meat".</i>	Thailand	2011

86	Mr. Jeilu Jemal	<i>Effect of Plyelectrolyte Based Microencapsulation on the Motility and Cryopreservation of Boran Semen".</i>	Ethiopia	2011
87	Mr. Jullachak Chunluan	<i>Effect of Saturated Steam Oven Cooking on Properties of Ready-To-Eat Chicken Breast Meat".</i>	Ethiopia	2011
88	Ms. Rinnawat Chaijalearn	<i>"Effects of Soxhlet Extraction and Canning Method on Physical Properties and Charantin Content of Bitter Melon (Momordica characntia) Drink".</i>	Thailand	2010
89	Ms. Butsadee lamareerat	<i>Reinforced Cassava Starch Based Edible Film with Essential Oil and Clay Nanoparticles</i>	Thailand	2010
90	Ms. Supusanee Dulyakasem	<i>Soy Protein Isolate-Essential Oils Based Edible Film for Food Packaging</i>	Thailand	2010
91	Ms. Nongnard Jaroensri	<i>Protein Concentrates-Polysaccharides Based Microcapsules for Controlled Release of Folic Acid</i>	Thailand	2010
92	Ms. Rungnapa Kallapruek	<i>Effects of Chitosan on Enchancing the shelf life of Fresh Rice Noodle</i>	Thailand	2010
93	Ms. Sirorat Jaisanti	<i>Extraction, Characterization and Application of Phenolics from Cinnamon Barks and Banana Peels</i>	Thailand	2010
94	Ms. Chotika Ounseng	<i>Reduction of Oil Content in Potato Crisps with Sugar Pre-Treatment</i>	Thailand	2010
95	Mr. Ali Akbar	<i>Prevalence of Salmonella and Escherichia Coli in the Poultry Meat of Thailand and the Study of their Antibioqram</i>	Pakistan	2010

A.5 Reviewer for Grants/Journals

1. Have been serving as an **External Reviewer** for various Competitive Research Grants from different donor agencies (3-5 grants/ year)
2. **Reviewer** of international scientific **peer reviewed journals** (Selected):

(Reviewing about 30-40 Manuscripts per year for the peer-reviewed high impact factor Journals.

Food Hydrocolloids, Carbohydrate Polymers, Food Bioscience, Food Control, International Journal of Biological Macromolecules, International Journal of Pharmaceutics , Journal of Biomaterials Science, Journal of Food Science, Foods, Journal of Microencapsulation, International Dairy Journal of Colloids and Surfaces B: Biointerfaces, Journal of Membrane Science, Journal of the Science of Food and Agriculture, Nutrients, Biochemical Engineering Journal, Biomedical Research, Food Chemistry, Food Biotechnology, Process Biochemistry, Journal of Ethnic Foods, Journal of Food Microbiology, Annals of Microbiology, Journal of Biological Macromolecules, Food Research International, International Food Research, Journal of Food Safety and Food Quality

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.



August 2021