

# Bio-data



Sl. NO.	Particulars	Detail	
1.	Name	: PRODYUT KUMAR PAUL	
2.	Designation	: PROFESSOR	
3.	Date of Joining to this University	: 10 December, 2001	
4.	Department	: Pomology and Postharvest Technology	
5.	Educational Qualification (Highest)	: PhD	
6.	Contact Detail	a) Email id : prodyut24@yahoo.com	
		b) Phone Number : 8016425515	
7.	Area of Specialization	: Postharvest Technology of Fruits and Vegetables	
8.	Number of Publications	: Research Papers: 48 Book Chapters:07 Popular Articles:12 Books authored: 03 (Edited)	
9.	Awards and Honours: NIL		
Sl. NO.	Name of the Award	Awarding Agency	Year
1			

## 10. Publications (Best Five):

Sl. No.	Citation	NAAS Rating-2020
1.	Kumaresh Pal, SayanChowdhury, Sudip Kumar Dutta, Soumendrachakraborty, MoumitaChakraborty, Goutam Kumar Pandit, SuchandDutta, Prodyut Kumar Paul, Ashok Choudhury, BiswajitMajumder, NanditaSahana, SomnathMandal (2020) Analysis of rhizome colour content, bioactive compound profiling and ex-situ conservation of turmeric genotypes ( <i>Curcuma longa</i> L.) from sub-Himalayan terai region of India, <b>Industrial Crops and Products</b> , 150,DOI: 10.1016/j.indcrop.2020.112401	10.19
2.	Tanya L. Swer, KomalChauhan, <b>Prodyut K. Paul</b> , C. Mukhim, Khalid Bashir, RachnaSehrawat (2018) Production and optimization of anthocyanin-rich food colorant extracted from <i>prunusnepalensis</i> L. (Sohiong) <b>Pigment &amp; Resin Technology</b> , 47 (6): 453-463.	6.72
3.	Arghya Mani, <b>Prodyut Kumar Paul</b> and Ivan Wilson (2017) Effect of Sodium Substitution on Lactic Acid Bacteria and Total Bacterial Population in Mango Pickle. <b>International Journal of Current Microbiology and Applied Sciences</b> 6(11) : 2199-2205	5.38

<b>4.</b>	Tanya L. Swer, Komal Chauhan, <b>Prodyut K. Paul</b> , C. Mukhim (2016) Evaluation of enzyme treatment conditions on extraction of anthocyanins from <i>Prunus nepalensis</i> L. <b><i>International Journal of Biological Macromolecules</i></b> 92: 867–871	<b>10.78</b>
<b>5.</b>	<b>Paul P. K.</b> ; Ghosh S. K.; Singh D. K. and Bhowmick N. (2014). Quality of osmotically pre-treated and vacuum dried pineapple cubes on storage as influenced by type of solutes and packaging materials. <b><i>Journal of Food Science and Technology</i></b> . 51(8): 1561-1567.	<b>7.85</b>

### 11. Project Handled

Title of the Project	Capacity (PI/Co-PI or other)	Period		Sponsoring / Funding organization	Amount of Fund mobilised (Rs.)
		From	To		
Optimization of production system and production of quality and certified planting material of Pineapple	Co-PI	2006	2009	Dept. of FPI and Horticulture, GOWB.	15.90 lakh
Establishment of quality control laboratory for pesticide residue analysis and other quality parameters of export oriented fruits and vegetables for the agri-export zones of northern districts of West Bengal	PI	2007	2012	Ministry of FPI, GOI	299.31 lakh
Smart Curricula Delivery through Virtual Classrooms as Communication Linked Interface for Cultivating Knowledge and Online Courses	PI	2019	2022	NAHEP (ICAR)	470.58 lakh