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ACADEMIC QUALIFICATIONS

DEGREE/ STANDARD	DURATION	INSTITUTION	UNIVERSITY/ BOARD	OGPA/ PERCENTAGE
PhD (Food Science & nutrition)	2018-Present	Pondicherry University	Pondicherry University	82.5%
M.Sc. (Food Science & nutrition)	2016-2018	ICAR-National Dairy Research Institute	ICAR-National Dairy Research Institute (Deemed University)	81.2%
Pre-requisite Program For M.Sc	2015-2016	ICAR-National Dairy Research Institute	ICAR-National Dairy Research Institute (Deemed University)	8.05
B.Sc.(H) (Food Technology)	2012-2015	Shaheed Rajguru College of Applied Sciences For Women	Delhi University	79.8%
12 th	2011-2012	GGs, Vivek vihar Delhi (CBSE)	CBSE;Delhi	78%
10 th	2009-2010	GGs, Vivek vihar Delhi (CBSE)	CBSE;Delhi	8.8

M.Sc. Thesis title: Extraction of natural pigment carotenoids from orange carrot bio-waste and its delivery in dairy and food product

(The thesis was shortlisted for Best Thesis presentation from the division during Academic week-**2019**)

Ph.D Thesis Title: Techno-functional applications of bacterial exopolysaccharides extracted from probiotic bacteria

Google Scholar Citations: 110

h-index= 5

i-10 index- 2

ACADAMIC ACHIEVEMENTS

- Recipient of prestigious **Senior Research Fellowship (SRF)** from **Indian council of Medical Research(ICMR) for PhD (2022)**
- Recipient of prestigious **Junior Research Fellowship (JRF)** from **Indian Council of Agricultural Research (ICAR) for Masters (2015-2017)**
- **Academic Topper** of Food Science & nutrition batch in Master's program.
- Secured All India **Rank -6** in AIEEA-2015 for Master's conducted by Indian Council of Agricultural Research, 2015.
- **Qualified National Eligibility Test (NET)** conducted by National Testing Agency (NTA), under UGC, December, 2018 in **Home Science as major subject** (subject code 12) with 60% marks.
- **Qualified National Eligibility Test (NET)** conducted by ASRB, under ICAR, April, 2023 in **Food Technology as major subject** (subject code 55) with 54.67% marks.
- Served as Project fellow in **Ministry of Food Processing Industries (MOFPI)** funded project at Pondicherry University at Department of Food Science and Technology [November 2021 to April 2022]

ACHIEVEMENTS/AWARDS

- **Received Eat Right Research Award** under the category **“Eat sustainable- Team Awards”** having cash prize of **5 lakh INR**, on the occasion of World food safety day 7th June 2022 [**Awarding agency- Food Safety and Standards Authority of India**]
- **Received AWSAR (Augmenting writing skills for articulating research) Award** under the category of best stories for PhD work, 2022 [**Awarding agency-Department of Science and technology**]
- **First price in oral presentation** on ‘Application of novel galactan exopolysaccharide as a potential hydrocolloid in development of functional yoghurt’ organized at University of Delhi, Delhi from 6-7th March, 2020 [**Awarding Agency- University Grants Commission**]
- **First Prize in Poster Presentation** on ‘Processing and value addition towards efficiency’ during 46th Dairy Industry Conference at Kochi, Kerala from February 8-10, 2018 [**Awarding Agency- Indian Dairy Association**]
- **Best Oral Presentation Award** on ‘Degradation kinetics of green carotenoids extract from root vegetable bio-waste’ during 32nd Biennial Conference at Udaipur from 1-3 February, 2018 [**Awarding Agency- Home Science Association of India**]
- **Best Oral Presentation Award** on ‘Green bio-refinery approach for the extraction of carotenoids from carrot bio-waste’ during conference organized at National Institute of Nutrition, Hyderabad [**Awarding Agency- Nutrition Society of India**]
- **Represented NDRI in ANVESHAN 2018** on ‘Extraction of carotenoids from edible and non-edible plant sources using green bio-refinery approach’, Organized by **Association of Indian Universities** under the category of Health sciences and nutrition in North zone.

TECHNOLOGY DEVELOPED DURING MASTER'S

(Available for transfer of technology ‘TOT’ to food industries)

Lipid and water soluble yellow natural coloring ingredient from bio-waste

PUBLICATIONS

- **Research Articles**

- **Tiwari, S.,** Upadhyay, N., Singh, A. K., Meena, G. S., & Arora, S. (2019). Organic solvent-free extraction of carotenoids from carrot bio-waste and its physico-chemical properties in *Journal of food science and technology*, 56(10), 4678-4687. **Impact factor: 3.11**
- **Tiwari, S.,** Upadhyay, N., & Malhotra, R. (2021). Three way ANOVA for emulsion of carotenoids extracted in flaxseed oil from carrot bio-waste in *Waste Management*, 121, 67-76” **Impact factor: 8.10**
- **Tiwari, S.,** Upadhyay, N., & Singh, A. K. (2022). Stability assessment of emulsion of carotenoids extracted from carrot bio-waste in flaxseed oil and its application in food model system. *Food Bioscience*, 47, 101631. **Impact factor: 5.2**

- **Review Article**

- **Tiwari, S.,** Kavitate, D., Devi, P. B., & Halady, P. S. (2021). Bacterial exopolysaccharides for improvement of technological, functional and rheological properties of yoghurt. *International Journal of Biological Macromolecules*. **Impact factor: 8.2**
- **Tiwari, S.,** Yawale, P., & Upadhyay, N. (2022). Carotenoids extraction strategies and potential applications for valorization of under-utilized waste biomass. *Food Bioscience*, 101812. **Impact factor: 5.2**
- Deshwal, G. K., **Tiwari, S.,** Kumar, A., Raman, R. K., & Kadyan, S. (2021). Review on factors affecting and control of post-acidification in yoghurt and related products. *Trends in Food Science & Technology*, 109, 499-512. **Impact factor: 15.30**
- Deshwal, G. K., **Tiwari, S.,** & Kadyan, S. (2021). Applications of emerging processing technologies for quality and safety enhancement of non-bovine milk and milk products. *LWT*, 149, 111845. **Impact factor: 6.00**
- Kavitate, D., **Tiwari, S.,** Shah, I. A., Devi, P. B., Delattre, C., Reddy, G. B., & Shetty, P. H. (2023). Antipathogenic potentials of exopolysaccharides produced by lactic acid bacteria and their food and health applications. *Food Control*, 109850. **Impact factor: 6.00**

- **Technical Articles**

- Upadhyay N, **Tiwari S,** Baria B, Singh A.K (2016). Natural Colorants: Opportunities as Alternative Colorants for Dairy and Food Industry during CAFT Organized at NDRI, Karnal 16th Sep-6th Oct, 2015. Pg, 95-102.

Trainings

- **In plant Training in MOTHER DAIRY, Delhi** for 4 weeks, 2014 Departments: Dock lab, Quality Control and Production.
- Training programme organized by Confederation of Indian Industry(CII)

COMPUTER PROFICIENCY AND TECHNICAL SKILLS

- MS-Office utilities, general internet tools

LANGUAGES KNOWN

- English and Hindi

Declaration: The information provided is correct to the best of my knowledge

Swati Tiwari