Contact

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Education

M.Sc.(2018) - 70.42%
Shivaji University, Kolhapur

B.Sc.(2016) - 77.15%
Vivekanand College, Kolhapur

H.S.C.(2013) - 65.17%
State Board

S.S.C.(2011) - 88.40%
State Board

Skills

- **Plant tissue culture :** Banana(Grand Nain), Ornamental Plants (Anthurium, Syngonium, Orchid), Stock MS media preparation, Stock preparation of BAP, NAA, IAA
- Microbial techniques : Microscopy, Inoculation, Aseptic techniques, Spread Plate, Pour Plate, Streak Plate, Gram's Staining
- DNA isolation
- Polymerase Chain Reaction
- Lead and Team Management

Namrata Rajadip Patil

Biotechnologist

EXPERIENCE

- **SEEMA BIOTECH -** Production Manager

  From Feb 2019 – Oct 2023 (4 Years 8 Month)

  Work Area:
  - Banana Tissue Culture Laboratory (Feb 2019 to Aug 2021).
  - Ornamental Tissue Culture Laboratory (Aug 2021 to Oct 2023).
  - Managing production and observing process.

PROJECTS

- **Title -** Anitphytopathogenic Properties of Chitin and Colloidal chitin.

  Objective: To control plant diseases caused by fungal pathogens resulting vast crop damage globally.

  Description:
  - Breeding for disease resistant varieties and the application of synthetic chemical fungicidesare the most widely accepted approaches in plant disease management. An alternative approach to avoid the undesired effects of chemical control could be biological control using antifungal bacteria that exhibit direct action against fungal pathogens.
  - In this case study, chitin and colloidal chitin were used as substrate in the soil and were checked for their disease control efficiency compared to normal infected plant.
  - It was done by considering various biochemical analysis for soil and plant both.

  Skills developed during project :
  - DNSA method for chitinase activity.
  - Lowry's method for protein estimation.
  - Ninhydrin method for amino acid estimation.

- **Title -** Phytochemical and nutritional analysis of Murraya koenigii (curry leaves).

  Objective: To analyse phytochemical and nutrional properties of curry leaves.

  Description:
  - Analysed for phytochemicals such as flavonoids, terpenoids, alkaloids, tannins, saponins, phlobatannins through various tests.
  - Analysed for nutrional contents such as ascorbic acid (vitamin C) and sugar.

  Skills developed during project :
  - Titration for ascorbic acid analysis.
  - DNSA method for sugar analysis.

ACHIEVEMENTS

- Patent Agent Training Programme and Certification
- Career Oriented Pantent Training Programme and Certification
- Late Dr. Pandurang Dattatray Kulkarni" W.H.O. officer prize for securing highest number of marks in M.Sc. Part-I.
- Scholarship from Shivaji University for securing highest rank in M.Sc. Part-I.
- Secured third rank in merit order of Maharashtra in B.Sc.
- Participated in Quiz conpitition under Ferment inter-college programme at Willingdon College, Sangli.
- Participated in one day workshop on "Wine processing and wine testing" at Heritage Grape Winery.
- Participated and secured Consolation prize in National Level Quiz Competition in Biosciences.

ADDITIONAL INFORMATION

LinkedIn Profile: https://www.linkedin.com/in/namrata-patil-399453243