

**Dr. HARSH PRAKASH SHARMA**

**Associate Professor**  
**Department of Food and Nutrition**  
**Babasaheb Bhimrao Ambedkar University**  
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**Education Qualification**

	Organization	Year of award
<b>Undergraduate</b>	Bundelkhand University, Jhansi, U.P.	2004
<b>Post-graduation</b>	SVBP University of Agri. And Tech., Meerut, U.P. <b>(with Chancellor's Gold Medal)</b>	2007
<b>Ph.D.</b>	Anand Agricultural University, Anand, Gujarat	2018

**Professional Experience (In Years)**

**Teaching Experience: 14 years**

**Research Experience: 15 years**

**Areas of Research (Maximum Five Bullet Points)**

- Non-thermal processing of foods
- Fruit juice processing
- New product development
- Food plant design
- Fruits and vegetable processing

**Consultancy Grants**

<b>Title of Projects</b>	<b>Funding Agency</b>	<b>Duration (Specific Dates)</b>	<b>Total grant</b>	<b>Role (PI/CO-PI)</b>
Prickly pear food products	RAFTAAR (Food and Agri Start-up Program, Govt.	01 Years	-	Collaborative

	of India)	(2019)		
Lemon Drying	RAFTAAR (Food and Agri Start-up Program, Govt. of India)	01 Years (2019)	-	Collaborative
Beetroot products	RAFTAAR (Food and Agri Start-up Program, Govt. of India)	01 Years (2020)	-	Collaborative
Peanut products	RAFTAAR (Food and Agri Start-up Program, Govt. of India)	01 Years (2020)	-	Collaborative
Beverages	RAFTAAR (Food and Agri Start-up Program, Govt. of India)	01 Years (2020)	-	Collaborative
Processed food	RAFTAAR (Food and Agri Start-up Program, Govt. of India)	01 Years (2020)	-	Collaborative

## Publications

International
1. <b>Harsh P. Sharma</b> , Arpit H Patel, Mahendra Pal (2021). Effect of plasma activated water (PAW) on fruits and vegetables. American Journal of Food and Nutrition, 9 (2), 60-68.
2. Vaishali, <b>Harsh P. Sharma</b> , Alka Sharma and A. Nema and R.R. Gajera (2019). Effect of shellac coating on minimally processed grapes. International Journal of Chemical Studies, 7(2): 1843-1848.
3. Sardar NR, Prasad RV, <b>Sharma HP</b> , Bhatt HG, Tagalpallewar GP and Fenn BN (2018). Supercritical fluid extraction of essential oil from cryo ground ajwain seed. International Journal of Chemical Studies, 6(6), 27-31.
4. RR Gajera, Anurag Nema, <b>Harsh P Sharma</b> and DC Joshi (2018). Processing and quality evaluation of bottle gourd (L. siceraria) juice. International Journal of Chemical Studies, 6(3), 2727-2731.
5. <b>Sharma, Harsh P.</b> , Patel, Hiral, Sharma, Sugandha and Vaishali (2014). Enzymatic Extraction and clarification of juice from various fruits- A review. Critical Reviews in Food Technology and Nutrition, 57(6), 1215-1227.
6. <b>Sharma H. P.</b> , Sharma S, Vaishali and Prasad K. (2015). Application of non

	thermal clarification in fruit juice processing- A review. South Asian Journal of Food Technology and Environment, 1(1):15-21.
7.	Sharma S., <b>Sharma H. P.</b> and Prasad K. (2015). Effect of roasting on comparative physical characteristics of linseed Kernels. South Asian Journal of Food Technology and Environment, 1(1):58-63.
8.	Pendre, N.K., Nema, Prabhat K., <b>Sharma, Harsh P.</b> , Rathor, S.S. and Kushwah, S.S. (2011). Effect of drying temperature and slice size on quality of dried okra ( <i>Abelmoschus esculentus</i> (L.) Moench). Journal of Food Science Technology, 49(3):378-381.
9.	Chakraborty, Subir K., Kumbhar, B. K., Chakraborty, Shalini, Yadav, Pravesh and <b>Sharma, Harsh Prakash</b> (2010). Colour Characteristics and overall Acceptability of Fiber Enriched Biscuits: A Response Surface Approach. International Journal of Food Engineering, <b>6(6)</b> , 1-12.
<b>National</b>	
1.	<b>Harsh P. Sharma</b> , A Nema, Amee Ravani and Vaishali (2022).Effect of pre-treatments on juice recovery and ascorbic acid content of juice extracted from aonla fruits. The Pharma Innovation Journal, 11(9):1196-1201.
2.	Arunima Mukherjee, Anurag Nema, <b>Harsh P. Sharma</b> and SH Akabari (2021).Standardization of drying technique for the production of powder from Shankhpushpi leaves. The Pharma Innovation Journal, 10(6):13-16.
3.	Vaishali, <b>Harsh P. Sharma</b> , Uttam Dholu, Sugandha Sharma and Arpit Patel (2020). Effect of freezing systems and storage temperatures on overall quality of perishable food commodities. The Pharma Innovation Journal, 9(9):114-122.
4.	<b>Harsh P. Sharma</b> , Vaishali, Arpit Patel, Sugandha Sharma and S. H. Akbari (2020). Preservation effects of high pressure processing on overall quality of fruit juices. The Pharma Innovation Journal, 9(9):123-131.
5.	<b>Harsh P. Sharma</b> , Sugandha Sharma, Vaishali and P. K. Nema (2020). Physico-chemical and functional properties of flour prepared from native and roasted whole linseeds. Journal of Pharmacognosy and Phytochemistry, 9(5):1428-1433.
6.	<b>Harsh P. Sharma</b> , Subir K. Chakraborty and Hiral Patel (2019). Process parameter optimization of enzyme-aided juice extraction of wood apple ( <i>Feronia Limonia</i> ). Agricultural Research, Published online on 22 November,

2019, (Springer Journal) (<https://doi.org/10.1007/s40003-019-00436-4>)

7. Vaishali, **Harsh P. Sharma**, Samsher, Vipul Chaudhary, Sunil and Mithun Kumar (2019). Importance of edible coating on fruits and vegetables: A review. *Journal of Pharmacognosy and Phytochemistry*, 8(3): 4104-4110.
8. N. U. Joshi, A. K. Gupta, **H. P. Sharma**, Mohan Singh and Alpana Singh (2019). Gamma Irradiation of Fruits and Vegetables. *Technofame- A journal of multidisciplinary Advance Research*, 8(1): 144-146.
9. **Sharma, Harsh P.** and Joshi, D.C. (2016). Effects of juice extraction techniques on juice recovery and total soluble solids of wood apple (*Feronia Limonia*) juice. *Research in environment and life sciences*, 9(12), 1497-1500. **(NAAS Rating: 4.09)**
10. **Sharma, Harsh P.**, Sharma, Sugandha, Vaishali and Patel, Hiral (2014). Effect of storage conditions on the Bio-chemical quality of lemon drink. *Journal of Food Research and Technology*. 2(4):158-164.
11. **Sharma, Harsh P.**, Patel, Hiral, Sharma, Sugandha and Vaishali (2014). Study of physico-chemical changes during Wood Apple (*Feronia Limonia*) maturation. *Journal of Food Research and Technology*. 2(4):148-152.
12. **Sharma, Harsh P.**, Patel, Hiral, Sharma, Sugandha and Vaishali (2014). Enzymatic extraction and clarification of juice from various fruits-A review. *Trends in Post Harvest Technology*, 2(1), 1-14.
13. **Sharma, Harsh P.**, Singh, S.K and Sharma, Ruchi (2010). Development of mixed fruits Squash of Pineapple and Pomegranate, *Journal of Beverage and Food world*. 37(4), 55.
14. **Sharma, Harsh P.**, Chakraborty, Subir K. and Nema, Prabhat K. (2010). Mechanism and designs of pulse electric field food processing chambers: An Overview. *Journal of Beverage and Food world*, 37 (3):33.
15. Chandra, Suresh, Kumari, Durvesh, Samsher, Goyal, S.K. and **Sharma, H.P.** (2009). Ginger: Processing, potential and therapeutic utility. *Processed Food Industry*. 12 (4): 36-41.
16. Singh, S.K., **Sharma, H.P.**, Singh, Jaivir and Kumar, Vivek (2007). Evaluation of physico-chemical qualities of mixed fruits squash, *Journal of Environment & Ecology*; 25S (4):1040.

## **Book Chapters**

1. Vaishali, Samsheer, **Harsh P. Sharma**, Vipul Chaudhary, Sunil, Ankur, M. Arya (2020). Engineering Properties of Agricultural Produce. Page: 75-84, New India Publishing Agency, New Delhi (National), ISSN/IBSN No: 978-93-89130-44-7.
2. Vaishali, Samsheer, **Harsh P. Sharma**, Vipul Chaudhary, Sunil, Mithun Kumar (2019). Thermal Properties of Foods. Novel Techniques in Food Packaging (2019). Research Trends in Food Technology and Nutrition, Page: 63-79, Akinik Publication, New Delhi. (National), ISSN/IBSN No: 978-93-53356-65-1.
3. S. H. Akbari, **Harsh P. Sharma** and V. D. Kukadiya (2019). Energy management in Fruits and Vegetables Processing Industries. Renewable energy for Environmental Protection and Energy Conservation. Page: 59-66 Publication: CAE&T, AAU, Anand (National), ISSN/IBSN No: EDU:4:28:2019:30
4. **Harsh P. Sharma**, S. K. Chakraborty, H. Pandey (2019). Cleaning and Grading in Food Processing (2019). Unit Operations in Food Engineering, New India Publishing Agency, New Delhi. (Accepted) (National), ISSN/IBSN No: 978-93-87973-13- 8
5. Subir Kumar Chakraborty and **Harsh Prakash Sharma** (2019). Size reduction. Unit Operations in Food Engineering, New India Publishing Agency, New Delhi. (Accepted) (National), ISSN/IBSN No: 978-93-87973-13- 8
6. Subir Kumar Chakraborty and **Harsh Prakash Sharma** (2019). Evaporation. Unit Operations in Food Engineering, New India Publishing Agency, New Delhi. (Accepted) (National), ISSN/IBSN No: 978-93-87973-13- 8
7. H. Pandey, **Harsh P. Sharma**, D. C. Joshi and H. N. Mishra (2019). Food Extrusion: Basic concepts and applications. Unit Operations in Food Engineering, New India Publishing Agency, New Delhi. (Accepted) (National), ISSN/IBSN No: 978-93-87973-13- 8
8. **Harsh P. Sharma**, Aditya Madan and D. C. Joshi (2019). Clarifying agents. Encyclopedia of Food Chemistry, Page: 53- 60, Elsevier Publication, Netherlands. (International), ISSN/IBSN No: 978-0-12-814045-1
9. **Harsh P. Sharma** and D. C. Joshi (2016). Techniques of extraction of juice from wood apple (Feronia Limonia). Food Process Engineering and Technology, (Page: 178-85, Excel India Publishers, New Delhi. (National),

ISSN/IBSN No: 978-93-86256-30- 0

10. **Harsh P. Sharma**, M. Pal and D. C. Joshi (2016). Personal hygiene and dairy plant sanitation: An HR management perspective. Human Resource Management in Indian Dairy Sector, Page: 194-201, Publisher: SMC College of Dairy Science, Anand, Gujarat. (National), ISSN/IBSN No: 978-81-931704-3- 4
11. **Harsh P. Sharma** and D. C. Joshi (2016). Edible packaging of fruits and vegetables. Indian Agriculture and Farmers, Page: 103-109, Poddar Publication, Varanasi, U.P. (National), 978-93-84215-53- 8

### Research Supervision

	Completed	Ongoing
<b>PG/M.Phil</b>	08	-
<b>Ph.D</b>	01	-
<b>Post-Doctoral</b>	-	-

### Honors, Recognition and Awards

- ❖ Selected for **“Young Scientist Award- 2020”** by Society for World Environment, Food and Technology, at Lucknow, Uttar Pradesh, India.
- ❖ Selected for a prestigious fellowship **“Visiting Scientist fellowship- 2019”** by Indian National Science Academy (INSA), New Delhi India to handle a research project at Central Food Technological Research Institute, Mysuru, Karnataka.
- ❖ Selected for very prestigious international travel bursary **“Seligman APV Travel Grant”** by Society of Chemical Industry (SCI), London, to attend an International Conference on Food Processing Technology at Paris, France in October, 2017.
- ❖ Selected for **“Best Teacher Award”** by Anand Agricultural University, Anand, Gujarat in University Convocation, India in 2017.
- ❖ Selected for **“SAARS Excellence in Teaching Award”** by Scientific Advance Agriculture Research Society (SAARS), Uttar Pradesh, India at

Banaras Hindu University (BHU), Varansi, U.P. in 2015.

- ❖ Selected for **“Outstanding Performance Award”** in an ICAR sponsored Summer School by Maharana Pratap University of Agriculture & Technology, Udaipur, Rajasthan, India in 2015.
- ❖ Got **“Certificate of Appreciation”** by CFPTBE, Anand Agricultural University for successfully organizing “ADROIT-2014” (A National Tech-Fest) at College of Food Processing Technology and Bio-energy, in 2015.
- ❖ Selected for **“Excellent Performance Award”** for successful commissioning of Five Star and Gems plant as “Team Leader” by Vice President of Cadbury India Ltd. At Baddi, Himachal Pradesh in 2009.
- ❖ Awarded **“Chancellor’s Gold Medal”** in Mater of Technology (M. Tech.) by Hon’ble Governor of Uttar Pradesh for getting highest OGPA in all courses at S.V.B.P University of Agriculture and Technology, Meerut, U.P. in 2007.

#### **Membership of Professional Bodies**

- ❖ Life member, Association of Food Scientists and Technologists (AFSTI), Mysore.
- ❖ Life member, The Indian Society for Technical Education (ISTE), New Delhi.
- ❖ Life member, The Indian Science Congress Association (ISCA), New Delhi.
- ❖ Life member, Scientific Advance Agriculture Research Society (SAARS), Uttar Pradesh.
- ❖ Life member, Indian society of Agricultural Engineers (ISAE), New Delhi.
- ❖ Life member, Society for World Environment, Food and Technology (SWEFT), Uttar Pradesh.

#### **Seminar/Conference/Symposia /Workshops Organized**

1. Scientific committee member of 9<sup>th</sup> International Conference on Fermented Foods, Health Status, and Social Well-being organized by

- Swedish South Asian Network on Fermented Foods (SASNET-FF) at Anand Agricultural University, Anand, Gujarat from December, 13-14, 2019.
2. Co-convener of National Tech-Fest on Food Processing Technology on the occasion of World Food Day organized by College of Food Processing Technology and Bio-energy, AAU, Anand, Gujarat, from October 16-17, 2019.
  3. Co-coordinator of New Product Development event (NPD) in Technical Festival (ADROIT) organized by College of Food Processing Technology and Bio-energy, Anand Agricultural University, Anand, Gujarat, from October 15-16, 2014.

#### **Countries Visited**

- ❖ FRANCE
- ❖ BELGIUM
- ❖ NETHERLANDS
- ❖ GERMANY

#### **Invited Lectures/Talks/Chair/Co-Chair in Seminar/Conference/Symposia /Workshops**

- ❖ Expert lecture on “Value addition of medicinal and aromatic plants” in Training on farming of medicinal and aromatic plants organized by BA College of Agriculture, Anand Agriculture University, Anand on 03/01/2020.
- ❖ Expert lecture on “Fishery, poultry & meat industries” in Training on Food processing management organized by Anand Agriculture University, Anand on 20/12/2019.
- ❖ Expert lecture on “Fishery, poultry & meat industries” in Training on Food processing management organized by Anand Agriculture University, Anand on 05/02/2019.
- ❖ Expert lecture on “Food processing plants at Experiential Learning Units” in Training on Value addition in food processing technology organized by Anand Agriculture University, Anand on 05/02/2019.
- ❖ Expert lecture on “Canning and snacks food production at Experiential Learning Units” in Training on Food processing technology organized by Anand Agriculture University, Anand on 09/01/2019.



- ❖ Expert lecture on “Food processing plants at incubation centre” in Training on Food processing technology organized by Anand Agriculture University, Anand on 02/01/2019.
- ❖ Expert lecture on “Canning and snacks food production at Experiential Learning Units” in Training on Value addition in food processing technology organized by Anand Agriculture University, Anand on 27/12/2018.
- ❖ Expert lecture on “Canning and snacks food production at Experiential Learning Units” in Training on Food processing technology organized by Anand Agriculture University, Anand on 19/12/2018.
- ❖ Expert lecture on “Canning and snacks food production at Experiential Learning Units” in Training on Food processing technology organized by Anand Agriculture University, Anand on 01/11/2018.
- ❖ Expert lecture on “Value addition of medicinal and aromatic plants” in Training on farming of medicinal and aromatic plants organized by BA College of Agriculture, Anand Agriculture University, Anand on 24/10/2018.
- ❖ Expert lecture on “Value addition of medicinal and aromatic plants” in Training on farming of medicinal and aromatic plants organized by BA College of Agriculture, Anand Agriculture University, Anand on 05/10/2018.
- ❖ Expert lecture on “Food processing plants at incubation centre” in Training on Food processing technology organized by Anand Agriculture University, Anand on 05/10/2018.
- ❖ Expert lecture on “Value addition of medicinal and aromatic plants” in Training on farming of medicinal and aromatic plants organized by BA College of Agriculture, Anand Agriculture University, Anand on 06/09/2018.
- ❖ Expert lecture on “Food plants at Experiential Learning Units” in Training on Food processing technology organized by Anand Agriculture University, Anand on 29/08/2018.
- ❖ Expert lecture on “Value addition of medicinal and aromatic plants” in Training on farming of medicinal and aromatic plants organized by BA College of Agriculture, Anand Agriculture University, Anand on 09/08/2018.
- ❖ Expert lecture on “Juice and beverage: Industry and products” in Training on Food processing organized by Anand Agriculture University, Anand on 29/01/2018.
- ❖ Expert lecture on “Canning of Fruits” in Training on Food processing

- technology organized by Anand Agriculture University, Anand on 19/12/2017.
- ❖ Expert lecture on “Amla: value-added products” in Training on Food processing organized by Anand Agriculture University, Anand on 30/08/2016.
  - ❖ Expert lecture on “Fishery, poultry and meat industries” in Short term training programme on food processing management organized by Anand Agriculture University, Anand on 06/03/2014.
  - ❖ Expert lecture on “Innovative processing technology” in Short term training programme on Food Processing Entrepreneurship organized by Anand Agriculture University, Anand on 16/02/2014.
  - ❖ Expert lecture on “Overview of chocolate and confectionery industry” in Short term training programme on Food Processing Entrepreneurship organized by Anand Agriculture University, Anand on 14/09/2012.

#### **Additional Information (If Any)**

- ❖ Master trainer (Fruits and vegetables processing) in PM Formalization of Micro Food Processing Enterprises (PM FME) Scheme, Government of India.
- ❖ Certified consultant for Food and Agri Start-up Program, Government of India.
- ❖ Established 09 Experiential learning Units (Food processing plants) at College of Food Processing Technology and Bio-energy, Anand Agricultural University, Anand, Gujarat as In-charge/Manager (ELU).
- ❖ Successfully completed/handled University funded 10 AGRESCO projects on Food processing technology as PI/Co-PI.
- ❖ Developed one E-course of Food Packaging Technology as a developer in NAIP Project sponsored by World Bank through Indian Council of Agriculture Research (ICAR), New Delhi.
- ❖ Adopted 4 villages in Gujarat in “MERA GAON MERA GAURAV (MGMG)” programme of Government of India as a Food technology expert.