

**Name : K Murali Naik**  
**Designation : Assistant Professor**  
**Department : Food science & Technology**  
**School**

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**Webpage:**



### Education Qualification

	Organization	Year of award
<b>Undergraduate B.Tech (Food Technology)</b>	College of Food Science & Technology, A.N.G.R.A.U., Bapatla, (AP).	2009
<b>Post-graduation M.Tech Food Process Engineering</b>	S.H.I.A.T.S (Formerly Allahabad agriculture deemed university) Allahabad, Uttar Pradesh	2012
<b>Ph.D.</b>	----	
<b>Post-Doctoral Training</b>	----	

### Professional Experience (In Years)

**Teaching Experience: 7 years**

**Research Experience:**

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

- Optimization of Process Parameters
- Self life studies for extending wage life of food products
- Development & Design of new product preparation

### Research/Consultancy Grants

Title of Projects	Funding Agency	Duration (Specific Dates)	Total grant	Role (PI/CO-PI)

### Publications

<b>International</b>
1. K. Murali Naik, D. Daniel Smith , M. Sardar Baig ., Development of Whey Enriched Protein Rusk.

<p>The Andhra Agric. J 63(4):915-920. (2016)</p> <p><b>2. K. Murali Naik</b>, D. Daniel Smith , M. Sardar Baig ., Development of Multipurpose mix. The Andhra Agric. J 63(3):676-679. (2016)</p> <p><b>3.</b> Penchala Raju.M, <b>Murali Naik.K.</b>,P.S.S.Sailaja,and Poshadri. A. Study on hypoglycemic activity of functional food. International journal of food science and technology Vol. 3(1):10-23. (2014)</p> <p><b>4.</b> Jesse Joel T. , Sunitha G. , <b>Murali Naik K.</b>, Muthukumar Nadar M. S. A. Prevalance of Oral Disease in A Tribal Village At the Siruvani Foothills, Coimbatore - A Pilot Study . in IJERT Vol. 3 Issue 7, July (2014)</p> <p><b>5.</b> A.Manoj Kumar, <b>K.Murali Naik</b> , Jalindar Pathare, Deepika Balfour, P.M. Kotecha. Studies on osmo-air drying of bittergourd chips- Sensory evaluation in IJETED, Issue 6 Vol-3 : 63-80, April-may (2016)</p> <p><b>6.</b> A.Manoj Kumar, <b>K.Murali Naik</b> , Jalindar Pathare, Deepika Balfour, P.M. Kotecha. Studies on osmo-air drying of bittergourd chips- Physical and Chemical composition in IJASTR, Issue 6 Vol-3: 175-196 May- June (2016)</p> <p><b>7. Naik, K.M.</b>, Bala, K.L., Srinivas, D., Optimisation of Osmotic Dehydrated Microwave Frying of Potato Slices, <i>Int. J. Pure App. Biosci.</i> <b>5(4):</b> 1917-1930 (2017).</p> <p><b>8. Naik, K.M.</b>, Bala, K.L. and Srinivas, D., Study on Optimisation of Microwave Frying of Potato Slices, <i>Int. J. Pure App. Biosci.</i> <b>5(4):</b> 1207-1218 (2017).</p>
<b>National</b>
Author/s (Year), Title, Name of Journals, Volume (Issue), Page no.
<b>Book Chapters</b>
Author/s (Year), Title, Name of Book, Publisher, Edition, ISBN No., Page no.
<b>Authored Books</b>
<p><b>1. Published book titled with ‘ Objective of Food Technology ’ - Astrals International Publisher New delhi, 2015</b></p>

<b>Edited Books</b>				
Author/s (Year), Title, Name of Book, Publisher, Edition, ISBN No., Page no.				

**Patents**

	Inventors	Title and Award/Application no.
<b>Awarded</b>		
<b>Published</b>		
<b>Filed</b>		

**Research Supervision**

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

**Honors, Recognition and Awards**

\*I was awarded with ICAR- JRF for the year 2010-12  
I successfully cracked NET-2014 in dept of Food Technology

**Membership of Professional Bodies**

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**Seminar/Conference/Symposia /Workshops Organised**

1. Attended Faculty Induction Programme from 10.05.2022 to 17.06.2022 and obtained “A+” grade from Kamaun University, Uttarakhand.
2. Participated Faculty Development Programmes from IIT, BHU , NIFTEM-T and TANVAS

**Countries Visited**

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

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**Additional Information (If Any)**