

KIRAN M



College name: Veterinary College Bidar

Department: LIVESTOCK PRODUCTS TECHNOLOGY

#### Designation and address

**Assistant Professor,  
Department of Livestock Products Technology  
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#### Qualifications

**Ph. D (Livestock Products Technology)**

#### Contact

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#### Fields(s) of specialization

**Meat proteomics  
Fresh meat Technology  
Meat Science  
Meat Packaging  
Meat Processing**

### Current Projects

Project title	Role in the project	Fund outlay	Funding agency
Effect of essential oils in combination with edible packaging on stability of emulsion based chicken products stored under refrigerated and frozen condition	<b>PI</b>	27.3 lakhs	<b>Department of Science and Technology, SERB, GOI</b>
Capacity building on quality milk production and meat processing for improving rural livelihood in Bidar district	<b>PI</b>	11 lakhs	<b>ICRISAT</b>
Assessment of postmortem proteolysis by textural, physic-chemical and sensory changes in sheep meat	<b>PI</b>	0.2 lakh	<b>SCSP/TSP grant GoK</b>
Optimizing the production of traditional dairy products from milk of Indigenous cows	<b>Co-PI</b>	<b>0.5 lakh</b>	<b>KVAFSU-SRP</b>

### Completed Projects

Project title	Role in the project	Fund outlay	Funding agency
Optimizing the process for preparation of chicken popcorns.	PI	0.3 lakh	KVAFSU
Effect of age on proteomic characterization and ageing changes in Osmaabadi Goat meat	PI	1.5 lakh	Government of Karnataka. SCP-TSP budget
Pharmacological evaluation and comparative study of polyherbal antistress and immunity profiles in broiler chickens	Co-PI	1.3 Lakh	AYURVET LTD
Efficacy evaluation of herbal growth promoters in improving growth, performance, meat quality attributes and immune response in broiler chickens	Co-PI	1.17 lakh	AYURVET LTD
Pharmacological evaluation and comparative study of herbal methionine on heat stress and performance in broiler chickens	Co-PI	0.8 lakh	AYURVET LTD

### Proposed research programmes

Socio-technological intervention in recovery of used cooking oil for petty food/ small scale entrepreneurs- Scheme for Young Scientists and Technologists- SEED programme of DST- 54.7 lakhs

## Recent Research Publications

Naveena, B M., Deepak, S J., Veeranna, K., Muthukumar M., Kulkarni V V., Kiran, M., and Srikanth, R. 2018. In-gel and OFFGEL-based proteomic approach for authentication of meat species from minced meat and meat products. Journal of the Science of Food and Agriculture, 98(3):1188-1196.

Kiran, M., Nithin Prabhu, K., Paramesha S C., Rajshekar, T., Praveen, M P., Punitkumar, C., Puneetha S C., Kumar, R., Rahul Y, and Nagabhushan C. 2018. Consumption pattern, consumer attitude, and consumer perception on meat quality and safety in Southern India. International Food Research Journal, 25 (3):1026-1030

Kiran, M., Naveena, B.M., Sudhakar Reddy, K., Kulkarni, V.V., Shahikumar, M. and Ravinder Reddy, V. 2018. Effect of ageing on physicochemical properties and textural changes in hot boned meat from young and old Indian water buffaloes (*Bubalus bubalis*). Buffalo Bulletin, 37(2): 193-204

Kiran, M., Vinayananda Co., Jagannatha Rao B., Ravindra B D., Ramachandra BS. 2018. The effect of different cooking methods and binding materials on physico-chemical and sensory quality of different emulsion based chicken products. Journal of Animal Research, 8(1): 117-124

Vijay Kumar M, Vivek M Patil, Kiran M and Tendulkar SM. 2018. Effect of Dietary supplementation of Probiotics (Addon Poultry Max) on Biochemical and Immune Parameters in Commercial Broiler Chicken. Int.J.Curr.Microbiol.App.Sci , 7(10): 1537-1542

Vijay Kumar M, Vivek M Patil, Kiran M and Tendulkar SM. 2019. Effect of dietary supplementation of probiotic (Addon Poultry Max) on growth performance and carcass characteristics in commercial broiler chicken. The Pharma Innovation Journal, 8(1): 640-645

Kiran, M., Naveena, B.M., Smrutirekha, M., BaswaReddy, P., Rituparna Banerjee, Praveen Kumar, Y., Venkatesh, Ch., and Rapole Srikanth. 2019. Traditional halal slaughter without stunning versus slaughter with electrical stunning of sheep (*Ovis aries*). Meat Science, 148: 127-136

## Honours & Awards

S.No	Name of award	Awarding agency	Year
1	Certificate of Merit for getting external funded project from DST-SERB	KVAFSU Bidar	2018
2	Certificate of appreciation for contributing lead paper during SAPI-2018	SAPI	2018
3	Budding Scientist in Scientific writing award	Society for Bioinformatics and Biological Sciences	2017
4	International Travel Grant- Young scientist scheme to attend International Congress of Meat Science and Technology (ICoMST) held at Cork, Ireland	Department of Science and Technology	2017
5	Summer Research Fellowship- Faculty	Indian National Science	2016

	Scheme at National Centre for Cell Science, Pune	Academy	
6	Certificate of appreciation for contributing a chapter I 10 days training programme held at NRC meat	National Research Centre On Meat	2015
7	Best poster award. Proteome characterization, thermostability and lipid oxidation induced oxidation of goat ( <i>Capra hircus</i> ) meat myoglobin.	Indian Meat Science Association	2014
8	Dr. K V Rao research award participation	Dr. KV Rao Scientific Socirty	2014
9	Letter of Appreciation for active participation in building IMSA in India	Indian Meat Science Association	2014
10	Best Paper – First Prize, Proteome Characterization, thermostability and lipid oxidation of goat ( <i>Capra hircus</i> ) meat myoglobin	Indian Meat Science Association	2014
11	International travel scheme (Young Scientist) to attend International Congress of Meat Science and Technology (ICoMST) held at Izmir Turkey	Department of Science and Technology	2013
12	Best poster presentation- Second prize, Carcass characteristics and meat quality attributes of desi chickens.	Indian Meat Science Association	2013
13	Best oral presentation. Characterization of buffalo meat proteome using 2- Dimensional gel electrophoresis.	Indian Meat Science Association	2013
14	Best poster presentation- First prize, Effect of ageing on the quality of buffalo meat from young and spent animals.	Indian Meat Science Association	2013
15	Rajiv Gandhi National fellowship for per suing Ph.D	University Grant Commission (UGC)	2012
16	Best oral presentation- Third prize, Effect of ammonium hydroxide and blade tenderization on microstructure and tenderness of spent hen meat.	Indian Meat Science Association	2010
17	Junior Research Fellowship	ICAR	2008
18	Essay writing- Second prize during world veterinary day	Veterinary College Bengaluru	2007
19	Pratibha puraskara for obtaining highest marks in 2 <sup>nd</sup> PUC	Milk producers cooperative society, Mallur, Karnataka	2003

### Others Achievements (less than 200 words)

Dr. Kiran, M. is presently working as Assistant Professor at Veterinary College, Bidar, Karnataka. He is working on use of high-throughput proteomic tools for understanding meat

quality and identification of peptide biomarkers influencing tenderness. He has knowledge of advanced molecular techniques like 2-DE, DIGE, MALDI-TOF MS MS, i-TRAQ labelling and metabolic study. Currently he is working on development of biodegradable packaging material for emulsion based chicken products under DST funded project. He is acting as associate editor of many journals. He has presented his research findings at various international events like ICoMST held at Turkey and Ireland, AAAF at Srilanka through International travel Grant (Young Scientist scheme) from DST, GOI. He has published 23 research papers with aggregate impact factor of 28.943, NAAS aggregate of 144 with 167 citations resulting in h-index of 7. Apart from research publication he has published one book and 2 chapters in Elsevier published books, 7 lead papers, 19 training chapters and 25 research abstracts. He has extended general awareness on food hygiene, food safety, food quality and food nutrition to local people through seminar, training or awareness programmes. He has won five best poster/oral presentation awards at different National events.