

Individual Faculty Information



1. **Name & Designation** : Dr V. P. Singh, Professor & Head
2. **Highest qualifications** : PhD
3. **Specialization/Area of interest** : Meat biotechnology, meat and milk based snack food, meat species speciation and functional meat and milk products
4. **Contact details**
(Mobile No & Email address) : +91-9412190865
drvplpt@gmail.com, vpsingh.vet@svpuat.edu.in
5. **Brief profile**
 - a. **Name & Designation** : Dr V. P. Singh, Professor & Head
 - b. **Academic qualification**

Degree	Institute/University	Year	Subject
PhD	Uttar Pradesh Pandit Deen Dayal Upadhyay Veterinary University & Go Anusandhan Sansthan, Mathura-281001, Uttar Pradesh, India	2015	Livestock Products Technology
MVSc	Indian Veterinary Research Institute, Izatnagar-243122, Bareilly, Uttar Pradesh, India	1999	Livestock Products Technology
BVSc & AH	G.B. Pant University of Agriculture & Technology, Pantnagar-263153, Uttarakhand, India	1996	Subjects specified in Course curriculum for award of Degree

c. Professional position held:

Designation	Period	University / Institution
Associate Professor	2018- at present	Sardar Vallabhbhai Patel University of Agriculture & Technology, Meerut-250110, Uttar Pradesh, India
Assistant Professor	2008-2018	Uttar Pradesh Pandit Deen Dayal Upadhyay Veterinary University & Go Anusandhan Sansthan, Mathura-281001, Uttar Pradesh, India
Veterinary Officer	1999-2008	Uttar Pradesh Animal Husbandry Department, Lucknow, Uttar Pradesh, India

d. Number of publications along with ten best publications in APA format:

- Research Papers in International Journals: 40
- Research Papers in NAAS rated Indian Journals: 32
- Review articles: 31
- Books: 05
- Lead papers: 06
- Book chapters: 19
- Semi technical/popular articles: 37
- Abstracts/Oral presentations: 66

- Seminar Souvenir :02
- Training Souvenir :02
- Proceedings: 02
- Course curriculum booklets:02
- Practical manuals:13

Ten Best Publications

- Umaraw, P., Verma, A.K., Singh, V.P. & Fahim, A. (2022). Effect of turmeric and aloe vera extract on shelf life of goat and buffalo admixture milk paneer during refrigeration storage. *Foods*, 1, 3870.
- Singh, V.P., Verma, A.K., Umaraw, P., Roy, D. & Rawat, S. (2021). Quality and storage life of sorpotel using finger millet. *The Indian Journal of Small Ruminants*, 27(1): 100-104.
- Kumar, B., Singh, V.P., Pathak, V. & Verma, A.K. (2021). Effect of red plum on quality characteristics of banana milk smoothies. *Indian Journal of Dairy Science*, 74(6): 492-497.
- Umaraw, P., Munekatab Paulo, E.S., Verma, A. K., Barbac Francisco, J., Singh V.P., Kumar, P. & Lorenzob José, M. (2020). Edible films/coating with tailored properties for active packaging of meat, fish and derived products. *Trends in Food Science and Technology*, 98: 10–24.
- Singh, V.P., Pathak, V., Umaraw, P. & Verma, A.K. (2018). Comparative profile of Barbari (*Capra Aegagrus Hircus*) Chevon, Kadaknath (*Gallus Gallus Domesticus*) and Indian Buffalo (*Bubalus Bubalis*) meat. *Buffalo Bulletin*, 37 (4): 503-511.
- Umaraw, P., Prajapati, A., Verma, A.K., Pathak, V. & Singh, V. P. (2017). Control of campylobacter in poultry industry from farm to poultry processing unit: A review. *Critical Reviews in Food Science and Nutrition*, 57(4): 659-665.
- Umaraw, P., Pathak, V., Rajkumar, V., Verma, A.K., Singh, V.P. & Verma, A.K (2015). Assessment of fatty acid and mineral profile of Barbari kid in longissimus lumborum muscle and edible byproducts. *Small Ruminant Research*, 132: 147–152.
- Verma, A. K., Pathak V., Singh, V.P. & Umaraw, P. (2015). Storage study of chicken meatballs incorporated with green cabbage (*Brassica oleracea*) at refrigeration temperature ($4\pm 1^{\circ}\text{C}$) under aerobic packaging. *Journal of Applied Animal Research*, 44 (1): 409-414.
- Verma, A.K., Singh, V.P., & Pathak, V.(2014). Effect of jackfruit supplement and ageing on the physico-chemical, texture and sensory characteristics of chevon patties. *Journal of Applied Animal Research*, 43(3): 247-255.
- Singh, V.P., Sanyal, M.K. & Dubey, P.C. (2002). Quality of chicken snack containing broiler spent hen meat, rice flour and sodium caseinate. *Journal of Food Science and Technology*, 39 (4): 442-444.

e. Student guided/ Co- guided

Student	Guided (Number)	Co- guided (Number)
PG	03	03
PhD	Currently guiding two students	-

f. Research project

Name of position	Name of project	Funding agency
District Nodal Officer	Upliftment of animal husbandry activities in Rampur, District of U.P.	UP-DASP

District Nodal Officer	Upgradation of economic status of rural animal husbandry farmers	UP-ATMA
PI	Quality assessment of Emu eggs in respect to different species of poultry	DUVASU, Mathura
Co-PI	A Study on State Wise Yield of Meat and By-products of Cattle, Buffalo, Goat, Sheep, Pig and Poultry	Ministry of Statistics & Program Implementation, Central Statistical Organization, Government of India, New Delhi
PI	Screening of milk of different breeds for nutritional and health providing components	DUVASU, Mathura
Nodal Officer & Co-PI	Institutional Capacity Building Leading to Accreditation of College of Veterinary and Animal Sciences, Meerut	ICAR-NAHEP
PI	Quality control of milk and milk products for entrepreneurship development and employment generation in rural sector	RKVY

g. Award/ Recognition

1. Fellow, Indian Meat Science Association
2. Former Executive Member, IMSA
3. Joint Secretary, IMSA
4. Best oral and poster awards in different conferences in India and Abroad