

## Individual Faculty Information

**1. Name & Designation** : Dr Akhilesh Kumar Verma, Assistant Professor

**3. Highest qualifications** : PhD

**4. Specialization/ Area of interest:** Meat Science, Functional Animal Products,  
Bio-preservation and meat proteomics

**5. Contact details**

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**6. Brief profile**

**a. Name & Designation:** Dr. Akhilesh Kumar Verma, Assistant Professor

**b. Academic qualification**

| Degree    | Institute/University  | Year | Subject   |
|-----------|---|------|---|
| PhD       | Guru Angad Dev Veterinary & Animal Sciences University, Ludhiana-141012, Punjab, India  | 2016 | Livestock Products Technology                         |
| MVSc      | Uttar Pradesh Pandit Deen Dayal Upadhyay Veterinary University & Go Anusandhan Sansthan, Mathura-281001, Uttar Pradesh, India | 2012 | Livestock Products Technology                         |
| BVSc & AH | Uttar Pradesh Pandit Deen Dayal Upadhyay Veterinary University & Go Anusandhan Sansthan, Mathura-281001, Uttar Pradesh, India | 2010 | As per MSVE of Veterinary Council of India, New Delhi |

**c. Professional position held:**

| Designation         | Period                  | University / Institution   |
|---------------------|-------------------------|--|
| Assistant Professor | 05-05-2018 to Till Date | Department of Livestock Products Technology, College of Veterinary & Animal Sciences, Sardar Vallabhbhai Patel University of Agriculture & Technology, Meerut-250110, Uttar Pradesh, India |

**d. Publication (Ten best publication in APA format)**

1. Verma, A. K., Chatli, M. K., Mehta, N., & Kumar, P. (2022). Antimicrobial and antioxidant potential of papain liver hydrolysate in meat emulsion model at chilling storage under aerobic packaging condition. *Waste and Biomass Valorization*, 13(1): 417-429.
2. Verma, A. K., Chatli, M. K., Kumar, P., & Mehta, N. (2022). Assessment of quality attributes of porcine blood and liver hydrolysates incorporated pork loaves stored under aerobic and modified atmospheric packaging. *Journal of Food Science and Technology*, 59(3), 1114-1130.
3. 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*, 11(23): 3870.
4. Verma, A. K., Chatli, M. K., Kumar, P., & Mehta, N. (2019). Antioxidant and antimicrobial activity of porcine liver hydrolysate in meat emulsion and their influence on physico-chemical and color deterioration during refrigeration storage. *Journal of Food Science*, 84(7): 1844-1853.

5. Verma, A. K., Chatli, M. K., Kumar, P., & Mehta, N. (2019). In-vitro assessment of antioxidant and antimicrobial activity of whole porcine-liver hydrolysates and its fractions. *Animal Production Science*, 59(4): 641-646.
6. Verma, A. K., Chatli, M. K., Kumar, P., & Mehta, N. (2018). Effects of inclusion of porcine blood hydrolysate on physico-chemical quality, oxidative and microbial stability of pork batter stored at (4±1° C). *Journal of Food Science and Technology*, 55: 4758-4769.
7. Verma, A. K., Chatli, M. K., Mehta, N., & Kumar, P. (2018). Assessment of physico-chemical, antioxidant and antimicrobial activity of porcine blood protein hydrolysate in pork emulsion stored under aerobic packaging condition at 4±1 C. *LWT-Food Science and Technology*, 88: 71-79.
8. Verma, A. K., Chatli, M. K., Mehta, N., & Kumar, P. (2017). Efficacy of antioxidant and antimicrobial activity of whole porcine blood hydrolysates and its fractions under in-vitro conditions. *Animal Production Science*, 58(11): 2084-2090.
9. Verma, A. K., Pathak, V., Singh, V. P., & Umaraw, P. (2016). Storage study of chicken meatballs incorporated with green cabbage (*Brassica oleracea*) at refrigeration temperature (4±1 C) under aerobic packaging. *Journal of Applied Animal Research*, 44(1): 409-414.
10. Verma, A. K., Chatli, M. K., Kumar, D., Kumar, P., & Mehta, N. (2015). Efficacy of sweet potato powder and added water as fat replacer on the quality attributes of low-fat pork patties. *Asian-Australasian Journal of Animal Sciences*, 28(2): 252-259.

#### e. Student guided/ Co- guided

| Student | Guided (Number) | Co- guided (Number) |
|---------|-----------------|---------------------|
| PG      | 01              | 02                  |
| PhD     | -               | -                   |

#### f. Research project

| Name of position | Name of project  | Funding agency |
|------------------|--|----------------|
| Co-PI            | Quality control of milk and milk products for entrepreneurship development and employment generation in rural sector | RKVY           |

#### g. Award/ Recognition

1. University Gold medal, MVSc
2. University Fist rank during MVSc Programme
3. Best Oral/poster award
4. Award of INSPIRE Fellowship by-DST (JRF-P)
5. Award of INSPIRE Fellowship by-DST (SRF)
6. ICAR-SRF with Fellowship
7. ICAR- NET