

Individual Faculty Information

1. **Name & Designation** : Dr Pramila Umaraw, Assistant Professor
2. **Highest qualifications** : PhD
3. **Specialization/ Area of interest** : Meat science, Dairy products,
Byproduct utilisation, Biopreservation
4. **Contact details**
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6. Brief profile

a. **Name & Designation:** Dr. Pramila Umaraw, Assistant Professor

b. Academic qualification

Degree	Institute/University	Year	Subject
PhD	Indian Veterinary Research Institute, Izatnagar-243122, Bareilly, Uttar Pradesh, India	2016	Livestock Products Technology (Major), Veterinary Public Health & Poultry Science (Minor)
MVSc	Uttar Pradesh Pandit Deen Dayal Upadhyay Veterinary University & Go Anusandhan Sansthan, Mathura-281001, Uttar Pradesh, India	2013	Livestock Products Technology (Major), Veterinary Public Health (Minor)
BVSc & AH	Uttar Pradesh Pandit Deen Dayal Upadhyay Veterinary University & Go Anusandhan Sansthan, Mathura-281001, Uttar Pradesh, India	2011	As per MSVE of Veterinary Council of India, New Delhi

c. Professional position held:

Designation	Period	University / Institution
Assistant Professor	11.01. 2019- till date	College of Veterinary & Animal Science, Sardar Vallabhbhai Patel University of Agriculture & Technology, Meerut-250110, Uttar Pradesh, India
Veterinary Officer	29.07.2016 - 11.01. 2019	Department of Animal Husbandry, Uttar Pradesh, India

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

1. 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.
2. Umaraw, P., Chauhan, G., Mendiratta, S. K., & Verma, A. K. (2022) Optimization of Amaranth Incorporation in Bread Prepared with Combination of Chicken Meat Powder and Whole Wheat Flour 10.18805/ajdfr.DR-1941
3. Umaraw, P., Chauhan, G., Mendiratta, S. K., & Verma, A. K. (2021). Optimization of processing conditions for development of chicken meat incorporated whole wheat bread. *Journal of Food Science and Technology*, 58: 2792-2805.
4. Umaraw, P., Chauhan, G., Mendiratta, S. K., Verma, A. K., & Arya, A. (2020). Effect of oregano and bay as natural preservatives in meat bread for extension of storage stability at ambient temperature. *Journal of Food Processing and Preservation*, 44(4): e14375.

5. Umaraw, P., Pathak, V., Rajkumar, V., Verma, A. K., Singh, V. P., & Verma, A. K. (2018). Quality characteristics of edible byproducts compared to Longissimus Dorsi muscle of barbari kids. *Indian Journal of Small Ruminants (The)*, 24(1): 134-138.
6. Umaraw, P., & Chauhan, G. (2018). Quality characteristics of spent hen meat powder incorporated whole wheat breads. *Nutrition & Food Science*, 48(4): 579-588.
7. 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.
8. Umaraw, P., Chauhan, G., & Mendiratta, S. K. (2015). Protein enrichment of whole wheat bread with various forms of spent hen chicken meat. *Indian Journal of Poultry Science*, 50(3): 276-281.
9. 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.
10. Umaraw, P., Pathak, V., Rajkumar, V., Verma, A. K., Singh, V. P., & Verma, A. K. (2015). Microbial quality, instrumental texture, and color profile evaluation of edible by-products obtained from Barbari goats. *Veterinary World*, 8(1): 97.

e. Student guided/ Co- guided

Student	Guided (Number)	Co- guided (Number)
PG	-	3

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

- DST-INSPIRE Fellowship JRF-2014
- UGC-NET 2012
- ICAR-NET 2013
- Best Oral/Poster Presentation Award