

CURRICULUM VITAE



Personal Information

Name:	Dr. Kakali Bandyopadhyay
Designation	Principal
Department:	
College:	Birbhum Mahavidyalaya
Email:	kakali1605@gmail.com
ORCID	0009-0002-6968-8037
Google Scholar	https://scholar.google.com/citations?user=mOWV6jUAAAAJ&hl=en&authuser=1
VIDWAN ID	186468

Educational Qualifications

Degree	University	Year of Passing
B.A./B.Sc and B.Tech.	University of Calcutta	B.Sc.-1994 B.Tech.- 1997
M.A./M.Tech.	University of Calcutta	1999
NET / SET / JRF/SRF	CSIR	
M.Phil	-	
Ph.D.(awarded / pursuing)	University of Calcutta (awarded)	2005
Others		

Professional Experience

Date of Joining:	17.12.2025
Teaching Experience:	22 Yrs
Previous Experience (if any):	

Area of Specialization / Research Interests

Chemical Technology with area of specialization in Oil Technology
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Refresher / Orientation / FIP/ FDP / Training Programmes

Sl. No	Name of the Course	Place/Organised by	Duration	Sponsoring Authority
1.	Interdisciplinary research	Dept. of FTBE,	26 th June-16 th	UGC Sponsored

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	towards the development of modern Food and Bio-process Technology	Jadavpur University	July, 2013	Refresher Course
2.	Short Term Course on “Potato and its Cold Storage”	Agricultural and Food Engineering Dept.	15 th June-20 th June, 2015	IIT, Kharagpur
3.	Faculty Development Programme on “Quality Assurance Parameters of NBA”	IQAC, Narula Institute of Technology	6 th -10 th March, 2017	TEQIP Sponsored
4.	Online Elementary FDP on " Recent Trends in Chemical and allied Industries"	Government Polytechnic Daman	2021-06-21 to 2021-06-25	AICTE Training And Learning (ATAL) Academy
5.	Innovative Agro-Food Processing Technologies For Entrepreneurship Development	Agri. & Food Business Incubator, Anand Agricultural University, Anand, Gujarat	30-05-2020 to 04-06-2020.	Ministry of Agriculture Cooperation and Farmers' Welfare
6.	FDP on Introduction to Research	NPTEL, AICTE	September to November 2020	NPTEL, AICTE
7.	Recent And Future Trends In Technology	GNIT	27th April to 2nd May, 2020	GNIT
8.	Recent Updates on Nutrition: Focus on Metabolic Disorders	Sathyabama Institute of Science and Technology, Chennai.	03.01.2022 to 07.01.2022	Centre for Nanoscience and Nanotechnology, Chennai.
9.	FOSTAC Training: Manufacturing (Level 2) & COVID- Food Safety Supervisor	Food Tech Club BHUPATINAGAR PURBA MEDINIPUR West Bengal	16.05.2021-15.06.2021	Grow Well Foundation
10	Innovation Ambassador training (Foundation Level)	MoE's Innovation Cell & AICTE	30th June - 30th July 2021	MoE's Innovation Cell & AICTE
11	Trends and Prospects in Biorefinary	Dept. of Biotechnology, B. R. Ambedkar National Institute of Technology	10.06.2020 to 14.06.2020	Dept. of Biotechnology, B. R. Ambedkar National Institute of Technology
12	Educational Technology in Engineering Teaching	GNIT	06.01.2020-11.01.2020	AICTE Sponsor STTP
13	Green IoT for Green Environment	GNIT	10.05.2021-15.05.2021	AICTE-AQIS Sponsored STTP
14	Significance of Outcome Based Education in NBA accreditation	GNIT	17th -21st July 2023	GNIT
15	Recent Updates on Nutrition: Focus on Metabolic Disorders"	Sathyabama Institute of Science and Technology, Chennai.	03.01.2023 to 07.01.2023	Centre for Nanoscience and Nanotechnology, Chennai.
16	IP Awareness/Training program	NIPAM	02.02.2022	IPR, India
17	Transformation of the Global Food System	MOOCS course	01/07/2021 to 16/08/2021	Coursera
18	Fundamentals of Project Planning and Management	MOOCS course	12/04/2022 to 22/04/2022	Coursera
19	Python for Data Science, AI	MOOCS course	15/08/2022 to	Coursera

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	and Development		14/10/2022	
20	Gender Analytics for Innovation	MOOCS course	25/03/2023 to 11/04/2023	Coursera
21	Principles of Management	MOOCS course	01/08/2023 to 25/09/2023	Coursera
22	Social Norms, Social Change I	MOOCS course	30/01/2024 to 23/02/2024	Coursera

Publications

A. Research Articles in Journals

Sl. No	Title of the Paper	Author(s)	Journal Name	Vol.	Issue	ISSN.	Year
1.	Characterisation of a Novel Lipase from the Soil Isolate- <i>Burkholderia cepacia</i> SS-16,	S. Bandyopadhyay, D.K. Bhattacharyya, K. Bandyopadhyay and S. Ghosh,	<i>J. Jpn. Oil Chem Soc.</i> , Japan,	49	137-142	ISSN: 1345-8957, DOI: https://doi.org/10.5650/jos1996.49.137	2000
2.	Preparation and Characterization of Papain Modified Sesame (<i>Sesamum indicum</i> L.) Protein Isolates	K. Bandyopadhyay and S. Ghosh,	<i>J. Agric. Food Chem.</i> , (ACS Publication),	50, (2002)	6854-6857	ISSN: 0021-8561, NAAS Rating: 8.91 DOI: 10.1021/acs.jafc.7b04036	2002
3.	Effects of Mineral Addition on the Production of γ -Linolenic Acid by <i>Rhizopus nigricans</i> ,	K. Bandyopadhyay, S. Bandyopadhyay, D. K. Bhattacharyya and S. Ghosh	<i>J. OLEO SCIENCE</i> , Japan,	52,	215-219 (2002).	ISSN: 1345-8957, IF: 1.73, H index: 27, DOI: https://doi.org/10.5650/jos.ess17147	2002
4.	Preparation and Characterization of Papain-Modified Mustard (<i>Brassica juncea</i> L.) Protein Isolates,	K. Bandyopadhyay and S. Ghosh	<i>J. Oilseed Brassica</i> ,	5,	68-72	ISSN: 0976-1454, NAAS Rating 4.67, DOI: 10.4141/CJPS09073 (2010).	2003
5.	Preparation and Characterisation of Protein Hydrolysates from Indian Defatted Rice Bran Meal,	K. Bandyopadhyay, G. Mishra and S. Ghosh,	<i>J. Oleo Science</i> , Japan,	57,	47-52	ISSN: 1345-8957, IF: 1.73, H index: 27, DOI: https://doi.org/10.5650/jos.ess17147	2008
6.	Effect of Microwave and Enzymatic Treatment on the Recovery of Protein from Indian Defatted Rice bran Meal,	K. Bandyopadhyay, C. Chakraborty and Amit kumar Barman,	<i>J. Oleo Science</i> , Japan,	61	(10) 525-529	ISSN: 1345-8957, IF: 1.73 DOI: https://doi.org/10.5650/jos.61.525	2012
7.	Nutritional and Rheological	C. Chakraborty, K.	<i>Wesleyan Journal of</i>	5(1):	42-49, (2012)	ISSN: 0975-1386. https://doi.org/10.2	2012

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	Characterization of Potato Powder Based Indian Traditional Dairy Product: Kheer,	Banyopadhyay & A.K. Barman,	<i>Research, .</i>			0546/ijcmas.2017.6 04.281	
8.	Fortification of Mango Peel and Kernel Powder in Cookies Formulation,	Kakali Bandyopadhyay, Chaitali Chakraborty, Sagarika Bhattacharyya,	<i>J. Academia and Industrial Research (JAIR)</i> ,	2(12)	661-664, (2014)	ISSN: 2278-5213, GIF: 0.416, ICV:78.28. Corpus ID: 59134003	2014
9.	Potential Application of Milk and Milk Products as Carrier for Herbs and Spices: A Review,	Chaitali Chakraborty, Shramana Bhattacharyya, Sreemoyee Moitra and Kakali Bandyopadhyay	<i>International Journal of Engineering Research and Science & Technology,</i>	6(1):	114-125, (2017)	ISSN 2319 – 5991, Corpus ID: 212524036	2017
10.	Utilization of Banana Peel and Pulp as a Functional Ingredient in Product Development: A Review,	Chaitali Chakraborty, Arunima Mukherjee, Bornini Banerjee, Shubham Mukherjee and Kakali Bandyopadhyay,	<i>International Journal of Engineering Research and Science & Technology,</i>	6(1):	137-148, (2017),	ISSN 2319 – 5991,	2017
11.	Banana peel wastes: potential source of antioxidant in banana chips,	Chaitali Chakraborty, Kakali Bandyopadhyay, Bornini Banerjee and Shubham Mukherjee,	<i>International Journal of Agricultural Science and Research (IJASR),</i>	7(2):	73-80, (2017)	ISSN (Print): 2250-0057; ISSN (Online): 2321-0087; www.tjprc.org > publishpapers > 2-50-1487579346-11	2017
12.	Textural Analysis of Spongy Indian Milk Dessert (Rasogolla) Fortified with Potato Powder,	Chaitali Chakraborty and Kakali Bandyopadhyay,	<i>International Journal of Current Microbiology and Applied Sciences (IJCMAS),</i>	6(4):	2414-2420 (2017)	ISSN:2319-7692(Print); NAAS Rating: 5.38, ICV:85.95, DOI: https://doi.org/10.20546/ijcmas.2017.604.263	2017
13.	Development and Characterization of Biocolour (Beta vulgaris) Enriched Low Calorie Lassi (Yogurt Based Beverage),	Chaitali Chakraborty, Shairee Ganguly and Kakali Bandyopadhyay,	<i>International Journal of Current Microbiology and Applied Sciences (IJCMAS),</i>	6(4)	2265-2270 (2017)	ISSN:2319-7692(Print); ISSN:2319-7706(Online), NAAS Rating: 5.38, ICV:85.95, DOI: https://doi.org/10.20546/ijcmas.2017.604.263	2017
14.	Evaluation of Rheological, Physicochemical and Sensory Properties of low Calorie Coffee Yogurt,	Chaitali Chakraborty, Kakali Bandyopadhyay, Shairee Ganguly, Urmi Sarkar and	<i>The Pharma Innovation Journal, ,</i>	6(7):	106-109 (2017),	ISSN (P): 2349-8242, NAAS Rating 5.03, ICV:82.77. Corpus ID: 198357168	2017

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		Shreosi Das,					
15.	Potential of raw banana peel as a source of polyphenol in muffins,	Chaitali Chakraborty, Kakali Bandyopadhyay, Shairee Ganguly, Bornini Banerjee and Shubham Mukherjee,	<i>The Pharma Innovation Journal,</i>	6(10):	40-43 (2017),	ISSN (P): 2349-8242, NAAS Rating 5.03 ICV:82.77. Corpus ID: 210122419	2017
16.	Change in physicochemical properties of edible oil during frying: A review	Kakali Bandyopadhyay, Chaitali Chakraborty, Suravi Chakraborty and Shairee Ganguly,	<i>The Pharma Innovation Journal,</i>	6(10):	196-199 (2017),	ISSN (E): 2277-7695, ISSN (P): 2349-8242, NAAS Rating 5.03, ICV:82.77.	2017
17.	Utilization of Various Seeds: A Review,	Chaitali Chakraorty, Kakali Bandyopadhyay, Chandralekha Bhowmik, Prostuti Chakravorty, Rupsa Roychowdhury, Shubhapriya Samantaand Manasi Roy,	<i>The Pharma Innovation Journal,</i>	6(11):	93-101 (2017),	ISSN (E): 2277-7695, ISSN (P): 2349-8242, NAAS Rating 5.03, ICV:82.77. Corpus ID: 56099866	2017
18.	Studies on Extraction of Polyphenols from Food Wastes and Its Utilization for Fortification of Polyphenols	Kakali Bandyopadhyay ,Shairee Ganguly, Chaitali Chakraborty and Anusree Modak,	<i>International Journal Of Agricultural Engineering</i>	11(1):	216-219 (2018)	ISSN (E): 0976-7223, ISSN (P): 0974-2662, NAAS Rating 4.43. Web of Science ResearcherID : AA B-4752-2019	2018
19.	Development and Characterization of Biocolor (<i>Brassica oleracea var. capitata F. rudra</i>) fortified lime squash,	Riya Dasgupta, Chaitali Chakraborty, Kakali Bandyopadhyay and Shairee Ganguly	<i>The Pharma Innovation Journal,</i>	8(1):	42-47 (2019)	ISSN (E): 2277-7695, ISSN (P): 2349-8242, NAAS Rating 5.03, ICV:82.77	2019
20.	A Relative Study on Utilisation of Fenugreek Seeds for Enhancement of the Antioxidant Activities in Various Baked Products,	Kakali Bandyopadhyay, Shairee Ganguly, Chaitali Chakraborty, and Rupsa Roychowdhury	<i>International Journal of Agriculture & Environmental Science (SSRG - IJAES</i>	6 (1):	67-70 (2019),	ISSN: 2394 – 2568, Impact Factor-1.47  : 10.14445/23942568/IJAES-V6I1P111	2019
21.	A Review on Microbial-Pigment: A Good Source of Biocolour	Shairee Ganguly, Kakali Bandyopadhyay, Purba Dutta,	The Pharma Innovation Journal	8	12: 416–420	ISSN: 2349-8242	2019

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		Anirzeet Pramanik					
22.	A Review on Mushroom: A Cancer Antidote	Rosalin Nath, Kakali Bandyopadhyay, Dolanchapa Sikdar, Arnab Saha	Journal of Emerging Technologies and Innovative Research	6	12: 764–774	ISSN: 2349-5162	2019
23.	Hibiscus Petal Extraction Fortified Fruit Juice – A Health Drink	Kakali Bandyopadhyay, Shairee Ganguly, Prithweejit Bhattacharyya, Lopamudra Banerjee	International Journal of Creative Research Thoughts	8	4: 1033–1034	ISSN: 2320-2882	2020
24.	Study of Combined Action of Papaya Leaf Extract, Pomegranate and Lemon – A Review	Kakali Bandyopadhyay, Prithweejit Bhattacharyya, Lopamudra Banerjee, Pallabi Pal, Shatarghya Das Mazumder	International Journal for Modern Trends in Science and Technology	6	5: 67–71	ISSN: 2455-3778	2020
25.	Development and Characterization of Biocolour Fortified Yogurt: A New Pathway towards Functional Foods	Shairee Ganguly, Kakali Bandyopadhyay, Riya Dasgupta	International Journal of Engineering Trends and Technology	68	4: 1–6	ISSN: 2231-5381	2020
26.	Fortifications in Ice-cream with Enhanced Functional Properties: A Review	Dolanchapa Sikdar, Rosalin Nath, Kakali Bandyopadhyay, Ishon Mollick	International Journal for Modern Trends in Science and Technology	6	5: 131–138	ISSN: 2455-3778	2020
27.	Organizing the Unorganized: An Overview of COVID-19 Impact on FMCG Sector and Indian Economy	Saikat Mazumder, Kakali Bandyopadhyay, Rajdeep Chakraborty, Ayan Malakar, Parna Sarkar	International Journal of Application or Innovation in Engineering & Management	9	7: 62–69	ISSN: 2319-4847	2020
28.	A Review on Utilization of Biosensors for Detection of Adulteration in	Kakali Bandyopadhyay, Soumily Misra, Somdeeba Bhattacharya,	International Journal for Modern Trends in Science and	6	10: 50–55	ISSN: 2455-3778	2020

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	Fish	Arnab Mukherjee, ArunaunsuShee	Technology				
29.	Study on the Fortification Techniques of Multiple Food Products Using Immunity Boosting Micronutrients and Antioxidants: A Literature Review	Kakali Bandyopadhyay, Mariya Mukherjee, Pulak Deb, Akash Biswas, Riya Kumari Gope, Sweta Das	International Journal of Engineering Applied Sciences and Technology	5	6: 163–169	ISSN: 2455-2143	2020
30.	A Review on Cocoa Butter Alternatives in Chocolate Preparation	Writtika Das, Sweta Das, Shairee Ganguly, Dolanchapa Sikdar, Kakali Bandyopadhyay	International Journal for Modern Trends in Science and Technology	7	1: 135–140	ISSN: 2455-3778	2021
31.	Microbial Spoilage of Meat and Its Detection – A Review	Nibedita Chowdhury, Rupsa Sengupta, Saurjaynee Biswas, Deborima Bera, Kakali Bandyopadhyay	International Journal of Modern Science and Technology	6	2–3: 23–30	ISSN: 2456-0235	2021
32.	Detection Methods of Non-permitted Food Color Metanil Yellow: A Review	Parag Chattopadhyay, Aditya Paul, Samridhya Paul, Sukanya Ray, Kakali Bandyopadhyay	International Journal for Modern Trends in Science and Technology	7	3: 201–204	ISSN: 2455-3778	2021
33.	Application of Artificial Intelligence in Food Industry – A Review	Kakali Bandyopadhyay, Shiladitya Ghosh, Riya Kumari Gope	International Journal of Engineering Applied Sciences and Technology	5	11: 145–152	ISSN: 2455-2143	2021
34.	Detection and Estimation of Metanil Yellow & Congo Red: Carcinogenic Food Colourants Present in Different Food Samples	Saurjaynee Biswas, Nibedita Chowdhury, Ishon Mollick, Deborima Bera, Sandip Kumar Karmakar, Monika Paul, Kakali	International Journal for Modern Trends in Science and Technology	7	5: 49–55	ISSN: 2455-3778	2021

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		Bandyopadhyay					
35.	Effect on Rheology and Frying Stability of Edible Oil Before and After Addition of Fenugreek Seeds	Shairee Ganguly, Mahua Ghosh, Kakali Bandyopadhyay	Journal of the Indian Chemical Society	98	11: 1–6	ISSN: 1945-522	2021
36.	Development and Utilization of Food Bio-Colours: A Review	O. Mazumder, P. Majumdar, S. Bhunia, R. Pahari, A. SK Masud, Kakali Bandyopadhyay	International Journal for Modern Trends in Science and Technology	9	4: 396–400	ISSN: 2455-3778	2023
37.	A Review on Pea Peel Used as a Biodegradable Food Waste	Kakali Bandyopadhyay, Elina Sur, Indranil Das, Junaid Ahmed Ansari, Neha Basfore, Poulami Deb	International Journal for Modern Trends in Science and Technology	9	5: 579–584	ISSN: 2455-3778	2023
38.	Study on Characterization of Multisource Edible Oils Containing Chia Seed Oil and Self-Stable Vegetable Oils	Shairee Ganguly, Dipa Biswas, Kakali Bandyopadhyay	Journal of Food Measurement and Characterization	17	5: 5209–5218	ISSN: 2193-4126	2023
39.	Preparation and Characterization of Biocolour Fortified Dairy Product	Santanu Dutta, Kakali Bandyopadhyay	International Journal of Research and Analytical Reviews	11	2: 766–774	ISSN: 2348-1269	2024
40.	A Comparative Study on the Physical and Biochemical Properties of Sesame Seed Varieties and Their Corresponding Meals	K. Bandyopadhyay, M. Ghosh, S. Ghosh	Journal of Oil Technologists ' Association of India	34	103–112	ISSN: 0970-4094	2002
41.	Effect of Soyabean Oil and Soy Lecithin on Cellular Fatty Acid Profile of Pseudomonas sp.	S. Bhattacharyya, M. Ghosh, K. Bandyopadhyay, D. K. Bhattacharyya	Journal of Oil Technologists ' Association of India	37	1:13	ISSN: 0970-4094	2005
42.	Development of Healthy Appetizer	Joyjit Saha, Chaitali	Beverage & Food World	41	4:48–49	ISSN: 0970-6194	2014

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	Using Sweet Potato Powder as Functional Ingredient	Chakraborty, Kakali Bandyopadhyay					
43.	Characterization of Pumpkin Seed & Pumpkin Seed Oil	Mausumi Ray, Kakali Bandyopadhyay, Anju Paul, Sunita Adhikari	Beverage & Food World	41	12:39–41	ISSN: 0970-6194	2014
44.	Studies on the Extraction of Polyphenols from Raisins	Sampurna Guhathakurta, Kakali Bandyopadhyay	Journal Interacademia	18	3:386–389	ISSN: 0971-9016	2014
45.	Evaluation of Nutritional Characteristics and Microbial Quality of Soymilk and Peanut Powder Blend	Amit Kumar Barman, Subhajit Ray, Kakali Bandyopadhyay, Anju Paul, Chaitali Chakraborty	Journal Interacademia	21	2:246–250	ISSN: 0971-9016	2016
46.	Development and Characterization of Curd Fortified by Pineapple Juice	Subhajit Ray, Kakali Bandyopadhyay, Anju Paul, Chaitali Chakraborty	Indian Journal of Dairy Science	69	5:524–528	ISSN: 0019-5146	2016
47.	Studies on Extraction and Characterization of Biocolour from Beet Root (<i>Beta vulgaris</i>)	Chaitali Chakraborty, Kakali Bandyopadhyay, Shairee Ganguly	Advances in Life Sciences	5	21:10150–10152	ISSN: 2278-3849	2016
48.	Studies on Utilization of Milk for Extraction of Polyphenols from Date Palm (<i>Phoenix dactylifera</i> L.)	Kakali Bandyopadhyay, Sampurna Guhathakurta, Chaitali Chakraborty	Indian Journal of Dairy Science	70	1:116–118	ISSN: 0019-5146	2017
49.	Survey of Unorganized Sector Milk in and around Kolkata	Chaitali Chakraborty, Amit Kumar Barman, Kakali Bandyopadhyay	Journal Interacademia	20	4:541–545	ISSN: 0971-9016	2016
50.	Effect of Heat Treatment on the Rheological Properties of Pulse Based Cabbage	Kakali Bandyopadhyay, Chaitali Chakraborty, Smita Singha	Journal Interacademia	20	4:515–519	ISSN: 0971-9016	2016

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	Soup	Roy					
51.	Development and Quality Analysis of Milk Based Eggless Pudding	Chaitali Chakraborty, Kakali Bandyopadhyay, Shubham Mukherjee, Bornini Banerjee	Journal Interacademicia	20	4:520–525	ISSN: 0971-9016	2016
52.	Enhancement of Chicken Breast Shelf-Life Using Gondhoraj (Citrus hystrix) Zest Edible Wrap	Riya Dasgupta, Kakali Bandyopadhyay, Aihik Dasgupta, Arkopriya Paul, Meghanjan Saha	Asian Food Science Journal	23	7:78–91	ISSN: 2581-7752	2024
53.	Evaluating the Role of Low Carbohydrate Diets in Polycystic Ovarian Disease Management	Prantika Sengupta, Kakali Bandyopadhyay, Aditi Bhattacharjee, Rupali Dhara Mitra, Santanu Koley, Bhuvaneswari M	African Journal of Biological Sciences	6	14:5370–5378	ISSN: 2663-2187	2024
54.	Metabolic and Hormonal Pathways Connecting Polycystic Ovarian Disease (PCOD) to Endometrial Cancer	Prantika Sengupta, Kakali Bandyopadhyay, Rupali Dhara Mitra	Journal of Population Therapeutics and Clinical Pharmacology	31	7:1989–1996	ISSN: 1710-6222	2024
55.	A Review on Adolescent Obesity and PCOD: Causes, Symptoms and Remedial Measures	Prantika Sengupta, Kakali Bandyopadhyay, Poulomi Mistry, Rupali Dhara Mitra	Acta Scientific Nutritional Health	8	10:69–73	ISSN: 2582-1423	2024
56.	A Review on Production of Pumpkin Seed Powder and its Utilization in Bakery Product Development	Kakali Bandyopadhyay, Ahana Ghosh, Surojit Mukherjee	Journal of Emerging Technologies and Innovative Research	11	11:892–905	ISSN: 2349-5162	2024
57.	Effect of Black Cumin Seed Oil on the Oxidative	Shairee Ganguly, Kakali Bandyopadhyay	Journal of Food Measurement	19	4576–4584	ISSN: 2193-4126	2025

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	Stability of Multi-source Edible Oils Containing Palm and Soybean Oil		and Characterization				
58.	Breast Cancer and PCOD: Insights into Their Correlation	Prantika Sengupta, Kakali Bandyopadhyay, Rupali Dhara Mitra	International Journal of Pharmaceutical and Clinical Research	7	1:22-25	ISSN: 2664-7591 / 2664-7605	2025
59.	Study on Characterization and Oxidative Stability Analysis of Blended Oils Containing Omega-3-Rich Flaxseed Oil	Shairee Ganguly, Dipa Biswas, Kakali Bandyopadhyay	Measurement: Food	18	1-11	ISSN: 2772-2759	2025
60.	Formulation and Characterization of Omega-3 Fatty Acid Enriched Mayonnaise Containing Flax Seed Oil and Chia Seed Oil	Shairee Ganguly, Kakali Bandyopadhyay, Dipa Biswas	International Journal of Food Engineering	22	8	ISSN: 2194-5764 / 1556-3758	2025
61.	A Comparative Study on the Physical and Biochemical Properties of Sesame Seed Varieties and Their Corresponding Meals	K. Bandyopadhyay, M. Ghosh, S. Ghosh	Journal of Oil Technologists' Association of India	34	103-112	ISSN: 0970-4094	2002

PATENT GRANTED

1. Title of Invention: **Antioxidant Extract from peanut hulls**, Name of Inventors: Dr. Kakali Bandyopadhyay, Shairee Ganguly, Date of Publication: 06/04/2018, Application No.201831009709 , Date of Granting:19.12.2022, Patent No. 414866

PATENT PUBLISHED

1. Title of Invention: **A potential source of polyphenols and dietary fibre in food fortification**, Date of publication 11.06.2021, Application No. 201931049920.
2. Title of Invention: **Microencapsulated starch beads enriched in natural antioxidants**, Date of publication 11.06.2021, Application No. 201931049921.

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3. Title of the invention: **Multi-Fortified Milk Powder: An Immune-Boosting Mix Loaded with Bioactive Compounds To Fortify Dairy Based Food Vehicles**, Date of publication 21.01.2022, Application No. 202131058069.
4. Title of the invention: **Automated Lemon Processing Device**, Date of filing: 07.09.2023, Date of publication: 13.10.2023, Application No. 202331060310 A
5. Title of the invention: **Gluten-Free Food Product and Method of Preparing**, Date of filing: 27/12/2024, Date of publication 03/01/2025, Application No. 202431103453.
6. Title of the invention: **Biscuit Composition and Method of Preparation**, Date of filing: 27/12/2024, Date of publication 03/01/2025, Application No. 202431103462.
7. Title of the invention: **NATUREGRAIN VITALSIP**, Date of filing: 23/06/2025, Date of publication 04/07/2025, Application No. 202531059982.
8. Title of the invention: **“NutriShe”: A nutrient-rich, iron-fortified pellet for women**, Date of filing: 23/06/2025, Date of publication 04/07/2025, Application No. 202531059980
9. Title of the invention: **PEAPODPRO**, Date of filing: 23/06/2025, Date of publication 04/07/2025, Application No. 202531060006
10. Title of the invention: **Flower and Stach Based Eggshell and Moringa Fiber Reinforced Biodegradable Food Packaging**, Date of filing: 26/06/2025, Date of publication 11/07/2025, Application No. 202531061326
11. Title of the invention: **Unlocking Nutritional Potential Of Rice Bran Meal**, Date of filing: 16/09/2025, Date of Publication: 07/11/2025, Application No. 202531087914 A

B. Books / Edited Volumes (if any)

Sl. No	Title	Author(s)/ Editor	Publisher	ISBN	Year
1	A Complete Course in Engineering Chemistry” (2 nd Edition, 2010),	Text Book	<i>S. Chand & Company Ltd.,</i>	ISBN:81-219-2986-5.	2010
2	Communication, Computing and Nano-Microwave Technology (CCNMT 2022),	Proceedings of AICTE Sponsored International Conference	Guru Nanak Institute of Technology An Educational Initiative of JIS Group An Autonomous Institute Affiliated by MAKAUT	ISBN Number : 978-93-5593-089-7	2022
3.	Biodegradable Packaging: A Comprehensive Guide to Development, Application and Market Trends in the Agro-Food Sector	Ms. Riya Dasgupta , Dr. Kakali Bandyopadhyay , Dr. Shairee Ganguly	BP International	978-93-49729-32-2	2025
4	Proceedings Book of the International Conference on	Dr. Kakali Bandyopadhyay, Dr. Dolanchapa Sikdar, Dr. Souptik Bhattacharya	Guru Nanak Institute of Technology	ISBN Number: 978-93-341-	2025

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	Emerging Trends in Bio-engineering and Food Technology (ETBFT-2025)			6115-1,	
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C. Book Chapters

Sl. No	Chapter Title	Book Title	Editor	Publisher	ISBN	Year
1.	Nano fortification: An Emerging Technique for Enhancement of the Functionality of Foods with Ample Future Scopes	Nanotechnology In Functional Foods, International,	Willey	Scrivener Publishing. https://scrivenerpublishing.com/cart/title.php?id=746	ISBN: 9781119904823	2022
2.	Empowering Your Future: Mastering Skill Development for Lifelong Learning”, in book entitled EXPLORING SOCIO ECONOMIC DYNAMICS: INCLUSIVE GROWTH IN INDIA’S SUSTAINABLE FUTURE					2025

Seminars/ Conferences

No. of Presented/Published Papers in International Seminar/Conference: 37

No. of Presented/Published Papers in National Seminar/Conference: 56

Research Projects / Fellowships (if any)

Funding Agency	(UGC / ICPR / ICSSR)	Role (PI / Co-PI)	Duration
CSIR, Govt. of India	Senior Research Fellow	SRF	4 Years
MODROB, Govt. of India	AICTE	PI	2 Years

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AICTE, Govt. of India	GOC	Co-PI	1 Year
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Academic & Administrative Responsibilities

Sl No	Name of the committee	Session	Member(Y/N)	Convener(Y/N)
1	All Committee as Principal	-	-	-

Awards / Honours (if any)

Sl No	Name of the Award	Conferred by
1.	Gold Medal Award 1998	University of Calcutta for securing First position in M.Tech Exam 1998.
2.	O.P. Narula Young Scientist Award 2003	Oil Technologists' Association of India, Southern Zone at Indian Institute of Chemical Technology (IICT), Hyderabad, India for Research contribution in Fats and Oils field.
3.	G.S. Nivedita Award, 2002	Oil Technologists' Association of India, for The Best Research Papers Published in all issues of the Journal of Oil Technologists' Association of India.
4.	Best Presenter Award	Indian Chemical Engineering Congress, 2000 (CHEMCON 2000), 53 rd Annual Session of Indian Institute of Chemical Engineers, Calcutta, Dec. 2000.
5.	Received <u>First Prize</u>	National Seminar on Recent Advances in the Development of Fermented Foods, at the Centre of Food Science and Technology, Institute of Agricultural Sciences, Banaras Hindu University, Varanasi.
6.	Received Second Prize	UGC-Sponsored National Level Seminar on Food Security And Sustainable Nutrition In India: The Present Scenario” Organized by Department of Food and Nutrition, Acharya Prafulla Chandra College in collaboration with Department of Biochemistry & Nutrition, All India Institute of Hygiene and Public Health at Kolkata held on 15-16 th Sept.,2016
7.	Received Second	National Seminar on “ A Dairy Snapshot-2017 ” Organized by IDA (EZ), Kolkata in association with Faculty of Dairy Technology, WBUAFS, Nadia held on 5 th August,2017.
8.	Received “Teacher of the Year 2017”	for the contribution in Teaching, Learning and Research by MAKAUT on Teacher’s Day, 5 th September, 2017.
9.	Received Dr. S. Radhakrishan Bharat Shiksha Award	for outstanding Teaching & Learning on Teacher’s Day, 5 th September, 2021
10.	Received I2OR National Award 2021 as	I2OR™ is Registered MSME with Ministry of MSME, Govt. of India (UDYAM-PB-20-0002405)

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	Distinguished Teacher,	
11.	Received Nikhil Bharat Shiksha Parisad Eminent Researcher Award 2021	Nikhil Bharat Shiksha Parisad
12.	Received Nikhil Bharat Shiksha Parisad World Students' Day Award of Excellence for being an "Enthusiastic Teacher – 2021"	Nikhil Bharat Shiksha Parisad
13.	Received Nikhil Bharat Banga Shiksha Samman as The Most Valuable Academician 2023-24.	Nikhil Bharat Shiksha Parisad
14.	Received I2OR INTERNATIONAL EXCELLENCE IN TEACHING AWARD 2025	International Institute of Organized Research (I2OR) India. I2OR™ is Registered MSME with Ministry of MSME, Govt. of India (UDYAM-PB-20-0002405).