

CV of Prof. Charu Lata Mahanta

I. Name and Address

Prof. Charu Lata Mahanta
Department of Food Engineering & Technology
School of Engineering
Tezpur University, Tezpur-784028, Assam
E.mail : charu@tezu.ernet.in
Ph No : +91-3712-275702
Fax No : +91-3712-267005/6
Mobile No : +91-9435092658
<https://orcid.org/0000-0001-9823-4419>

II. Areas of interest

1. Food processing
2. Food quality
3. Functional foods
4. Product development
5. Food nanotechnology

III. Academic qualification

- Ph.D. in Food Science from Central Food Technological Research Institute, Mysore, India in 1989. Degree awarded by Mysore University
- M.Sc. in Food & Nutrition from G.B. Pant University of Agriculture & Technology, Pantnagar, India in 1982
- B.Sc. (Food & Nutrition Elective) from Assam Agricultural University, Jorhat in 1979.

IV. Research Fellowship

- Indian Council of Agricultural Research Junior Research Fellowship for Master Degree (1980-82)
- Indian Council of Agricultural Research Senior Research Fellowship for Ph.D. Degree (1984-88)

V. Professional details (from and to date of current/last employment)

1. Head i/c, Department of Applied Sciences, School of Engineering, Tezpur University from 11-03-2020 to 27-01-2022 (Established in 2020).
2. Dean, School of Engineering, Tezpur University, Tezpur from 21-01-2016 to 20-01-2019.
3. Controller of Examinations, Tezpur University from 31/01/2013 for one month
4. Dean (R&D), Tezpur University, Tezpur from 19-07-12 to 31-03-16.
5. Head, Dept. of Food Processing Technology, Tezpur University, Tezpur from 01-05-06 to 31-12-09.

- As first Head of the Department, implemented M.Sc. programme from August 2006
 - Implemented Ph.D. programme from January 2009.
 - Proposal for B.Tech. programme in Food Engineering and Technology from August 2010 submitted to Academic Council on 09-12-2009 was approved.
6. Professor, Dept. of Food Processing Technology, Tezpur University, Tezpur from 08-03-06 and continuing in the Department renamed as Food Engineering and Technology.
 7. Associate Professor, Assam Agricultural University, Jorhat from 29-12-97 to 07-03-06.
 8. Assistant Professor, Assam Agricultural University, Jorhat from 20-04-89 to 28-12-97.

VI. Additional responsibilities held/holding at Tezpur University

1. Director, NABL accredited Food Quality Control Laboratory, Department of Food Engineering and Technology, Tezpur University from 09/06/2014 (continuing).
 - Initially, in 2009, submitted proposal for grant to Ministry of Food Processing Industries, New Delhi and defended it.
 - As the first Director, initiated the process of making the laboratory functional as a Food Testing Laboratory and applied for NABL accreditation.
 - NABL accreditation obtained on 11/07/2017; presently valid up to 22/08/2022.
2. Co-ordinator of DST funded Technology Enabling Centre set up at Tezpur University (to be supported by DST for 5 years)
 - Presented proposal of Tezpur University before panel in 2018
 - DST approval for a total grant of Rs. 10 crores over a period of 5 years in 2019.
 - Conducted various programmes/activities as per the mandate
3. Chairperson, School Board, School of Engineering, Tezpur University, Tezpur from 21-01-2016 to 20-01-2019
 - NBA granted renewal of accreditation to four B.Tech. programmes under School of Engineering
 - Utilized AICTE-NEQIP grant of Rs. 1,64,28,667/- received as second instalment
 - Utilized AICTE-NEQIP grant of Rs. 1,89,22,039/- received as third instalment
 - Implemented the revised B.Tech. curriculum for all branches under the School as per AICTE guidelines in 2018.
4. Chairperson, AICTE Cell from 21-01-2016 to 20-01-2019
 - Rs. 3,53,50,706/- received from AICTE –NEQIP was used for infrastructure development; modernization and strengthening of laboratories; modernization of classrooms; updation of learning resources, language lab; Improvement of supporting departments; academic support for weak, SC & ST students;

enhancement of R&D, consultancy activities and interaction with industries; faculty and staff development; training of students by industry experts through Training and Placement Cell (SoE).

5. Chairperson of Canteen Committee from 12-09-2011 till date.
 - Chairperson of the Committee constituted towards renewal and extension of rental period of Amenity Outlets inside the University.
 - Chairperson of Tender Evaluation Committee (both Technical Bid and Price Bid) for Food Service contract in 2019.
6. Coordinator of UGC-SAP DRS-I scheme implemented in the Department of Food Engineering and Technology (01-04- 2016 to 31-03-2021).
7. Chairperson, Guest House Management Committee from 01-05-2009 to 11-12-2017.
8. Chairperson, Tezpur University Entrance Examination Committee 2012.

VII. Member of Academic Bodies

1. Member of Board of Management, Tezpur University from 2017 to 2019.
2. Member of Planning Board, Tezpur University from 2013-2019.
3. Member of Academic Council, Tezpur University from 2006-2019.
4. Nominated Member of Academic Council, Tezpur University from 24-09-2021 for three years.
5. Member nominated on the Finance Committee, Tezpur University (13-06-2017 to 20-01-2019).
6. Member of Research Committee from 2010-2019.
7. Member of NAAC Peer Team.
8. Member of the Scientific Panel on Spices and Culinary Herbs, FSSAI from 01-08-2018 for 3 years.
9. Member of the Scientific Panel on Fruits & Vegetables and their Products (including Dried Fruits and Nuts), FSSAI from 11-01-2021 for 3 years.
10. Member of the Management Committee for Tezpur University Incubation Centre from 08-04-2021 for a period of two years.
11. Member of Core Committee of Center for Open and Distance Learning, Tezpur University during 2011-2013.
12. Member of Examination Committee, Tezpur University during 2008-2012.
13. Member of Examination Committee, Center for Open and Distance Learning, Tezpur University during 2017-2019.
14. UGC Expert Committee member to Karunya University, Coimbatore for compliance verification in 2008.
15. Established AFST(I) Tezpur Chapter and acted as its first President in 2015.

16. UGC Expert Committee member to National Institute of Food Technology Entrepreneurship and Management to review proposal for de novo category in 2012.
17. Member of Institute Management Committee of ITI, Diphu (2008-2011).
18. UGC Expert Committee member to Karunya University, Coimbatore for Deemed University status in 2007.
19. UGC Expert Committee member to Karunya University, Coimbatore to verify compliance report in 2009.
20. Expert Committee Member of UGC Special Assistance Program for Centre of Advanced Study, New Delhi in 2016.
21. Selection Committee member of UGC for award of JRF in 2012.
22. Core member of DST-FIST (Fund for Improvement of S&T Infrastructure in Universities & Higher Educational Institutions) Phase I scheme of the Department; defended the proposal of the Department in 2013 for approval of FIST grant.
23. Member of Board of Studies of Department of Food Engineering and Technology, Tezpur University.
24. Member of Board of Studies of Department of Food Technology, Mizoram University (Central University) for three years from 18-09-2019.
25. Member of Board of Studies of School of Biological Sciences, University of Science and Technology Meghalaya from 01-02-2018.
26. Member of CCS of Faculty of Technology, Gauhati University from 04-04-2017 for 3 years.
27. Member of Departmental Research Committee of Tezpur University
 - Department of Food Engineering and Technology
 - Department of Molecular Biology and Biotechnology (2014-2016)
 - Department of Computer Science and Engineering (2018-2021)
28. Member of Departmental Advisory Committee of Tezpur University
 - Department of Food Engineering and Technology
 - Department of Molecular Biology and Biotechnology (2009-2011)
29. Member of Doctoral Research Committee of Tezpur University for several Ph.D. scholars.
 - Department of Food Engineering and Technology
 - Department of Molecular Biology and Biotechnology
30. Reviewer of several international journals.
31. Reviewer of project proposals of DST/DBT.
32. Reviewer for BARD-Binational Agricultural Research and Development FundUS-Israel proposals for 2020.

VIII. Other professional activities

1. Co-Chairperson of DRDO panel (empanelled) for recruitment and assessment of DRDO scientists.

2. Chairperson of Selection Committee for Technical and ancillary posts at Tezpur University.
3. Chairperson of Screening Committee for Faculty posts/ Statutory posts at Tezpur University.
4. Chairperson/Member of several Selection Committees for selection of JRF/SRF; upgradation of SRF/DST-INSPIRE Fellows.
5. Chairperson of the Committee constituted to prepare Academic calendar for the year 2020.
6. Chairperson of Technical Committee of 27th Indian Convention of Food Scientists and Technologists held during 30-01-2020 to 01-02-2020.
7. Chairperson of Technical Session on “Newer areas of Food Technology” held during the International Conference on ‘Technological Innovations for Integration of Food and Health: A focus on North East India’ held during 14-02-2019 to 16-02-2019.
8. Chairperson of the Technical session on “Waste utilization and management in food processing” at the International Conference (Virtual) on “Sustainable Approaches in Food Engineering and Technology” (SAFETY 2021) held at Tezpur University from 24-06-2021 to 25-06-2021.
9. Chairperson for selection of awardees from Group-C (other than MTS) Staff, Tezpur University for Best Performance award
 - For the year 2011
 - For the year 2013
10. Chairperson of a Committee for organization of a ‘Colloquium on Contemporary Issues’ as part of programmes to observe the Nineteenth Foundation Day of Tezpur University on 21-01-2012.
11. Chairperson of a Committee for selection of student applicants of Tezpur University for Scholarship under GE foundation.
12. Chairperson of a Committee constituted to work out and recommend the distribution of the Institutional Fellowships to the Departments for 2015.
13. Chairperson of Screening Committee constituted for the purpose of assessment of the cases of financial upgradation in respect of Group A, B and C categories of employees of Tezpur University under the Modified Assured Career Progression (MACP) Scheme of Govt. of India on periodical basis in 2016.
14. Chairperson of a Committee constituted to review rates being charged towards availing TU Health Service Facilities in 2019.
15. Chairperson of a Committee constituted to examine Terms and Conditions submitted by a party for operation and maintenance of biomedical waste incinerator installed in TU campus in 2019.
16. Member of Selection Committee for Faculty posts at
 - Tezpur University, Tezpur
 - Assam Agricultural University, Jorhat
 - Gauhati University, Guwahati

- Central Institute of Technology, Kokrajhar
 - Pub-Kamrup College, Baihata Chariali, Assam
17. Member of Selection Committee for Technical posts at
- Pub-Kamrup College, Baihata Chariali, Assam
 - North Eastern Regional Agricultural Marketing Corporation, GoI, Guwahati
18. Member of DPC (nominated by Director General, ICAR, New Delhi) of ICAR Research Complex for NEH Region, Meghalaya for promotion of ARS scientists under CAS for the discipline of Food Science & Technology in 2009.
19. Examiner of several Ph.D Theses of
- ACSIR (CFTRI), Mysore
 - Assam Agricultural University, Jorhat
 - Gauhati University, Guwahati
 - Mysore University, Mysore
 - Davangere University, Davangere
 - Guru Nanak Dev University, Amritsar
 - University of Allahabad, Prayagraj
 - Guru Jambheshwar University of Science and Technology, Hisar
20. Examiner of several M.Sc. Theses of Assam Agricultural University, Jorhat.
21. Question Paper Setter for
- Tezpur University Entrance Examination, Tezpur University
 - Assam Agricultural University, Jorhat
 - Gauhati University, Guwahati
 - Central Agricultural University, Manipur
 - Jamia Hamdard (Hamdard University), New Delhi
22. External expert member for finalizing a syllabus on Integrated M.Sc./Ph.D. in Food Science programme of Gauhati University in 2015.
23. Expert member for selection of JRF at Institute of Advanced Study in Science and Technology (DST), Guwahati.
24. Member of panel for GD & PI of candidates for selection to the MBA programme in 2019 and 2010.
25. Member of a 3-member Committee constituted by Tezpur University to fill up a questionnaire in the DST Survey on the 'Best Practices for Attracting, Retaining and Promoting Women in Science' under the India-US Initiatives on Women in Science Issues.
26. Represented Tezpur University to attend the meeting of the Selection Committee for the scheme "Support for Entrepreneurial and Managerial Developments of SMEs through Incubators" held on 16th January, 2014 in the office of the Development Commissioner, MSME, New Delhi.

27. Member of the Consultative Committee meeting on setting up of "Women Biotechnology Network Park in North Eastern Region of India" organized by DBT.
28. Member of the Curriculum and Course Development Committee for the proposed PG programme on "Food Engineering and Technology" in the Department of Food Engineering and Technology, Central Institute of Technology, Kokrajhar in 2018
29. Member of NSS Advisory Committee, Tezpur University
30. Member of Centre Management Committee of Sophisticated Analytical Instrumentation Centre, Tezpur University from 2016-2019.
31. Member IQAC, Tezpur University
 - 2014-2017
 - 2008-2011
32. Member of the Brainstorming session on Scented Rice of NER Region organized by DBT at Institute of Advanced Study in Science and Technology (DST), Guwahati on 26-06-2015.
33. Member of the Management Committee for Tezpur University Incubation Centre for two years from 21-08-2019.
34. Member of Medical Rules Committee, Tezpur University from 16-03-2011 for 3 years.
35. Member of Health Centre Management Committee, Tezpur University from 08-11-2013 for 3 years.
36. Member of Space Allotment Committee, Tezpur University
 - from 03-03-2010 for 3 years
 - from 18-02-2015 for 3 years
37. Coordinator, Food Committee during Convocation at Tezpur University
 - IXth Convocation
 - Xth Convocation
38. Member of the Committee constituted to identify the parameters and formulate modalities for institution of Chair Professor in the University.
39. Member of Official Language Implementation Committee from 15-01-2013 for 3 years.
40. Member of Tezpur University Fee Fixation Committee from 09-08-2016 till date.
41. Member of the Central Tender and Purchase Committee of Tezpur University from 28-11-2014 for 3 years.
42. Member of the Committee constituted to prepare a project on "Innovations, Awards and Teaching Resource Grant/Support for faculties, including Workshops and Seminars" to be submitted to the Ministry of Human Resource Development, Government of India under the "Scheme of Pandit Madan Mohan Malaviya National Mission on Teachers and Teaching (PMMMNMTT).
43. Member of the Committee constituted to review the period of candidature of full time Ph. D. students and suggest an optimized period for submission of Ph. D. thesis to the University.

44. Member of the Committee constituted to revise the selection criteria for admission to the Ph. D. programmes of various Departments.
45. Member of the Committee constituted for selection of candidate for Best Post Graduate and Best Graduate award for the year 2014.
46. Convenor of Departmental Grievance Redressal Committee for the Department of Civil Engineering, Tezpur University from 07-03-2013.

IX. Mentor/Facilitator

1. Mentored outside students under summer & winter internship programmes.
2. Facilitated industrial training/internship of several students of B.Tech. and M.Tech. programmes at Emami, ITC, Britannia, Pepsi, Coco-Cola, Purabi Dairy, SRD Nutrients etc.

X. Conferences/ Workshops Organized

1. Organising Secretary of National Seminar on "Role of Bioactive Compounds in Foods on Human Health" during 14-16 November 2011.
2. Local Coordinator of DST-funded Cluster Meeting on Food Processing Instrumentation with Special Emphasis on North Eastern Region held at Tezpur University during 13-14 October 2011.

XI. Training undergone

1. Assessors Interaction Meeting conducted by NAAC in 2013 in Bangalore.
2. Internal Auditors training as per ISO/IEC 17025:2005.
3. Nominated to attend 2-day Orientation Programme at IIT-Delhi during 28-29 January, 2019.
4. Nominated to attend the workshop on "Technological empowerment of women through the SoRF scheme of DST in collaboration with NASI" held at North-Eastern Hill University, Shillong on 30-6-2014.
5. Nominated to attend 'US-India Workshop on Best Practices for Women in Science' on 10-12-2012 at New Delhi organised by DST and US-Embassy.

XII. Recognition/ Corporate life

1. Citation of Appreciation by Tezpur University in 2018.
2. Independent Director on Board of Directors of North Eastern Regional Agricultural Marketing Corporation under administrative control of DONER Ministry, GoI since 2006 till date.
3. Member of the Advisory Committee of National Service Scheme, Tezpur University.
4. Member of the Vidyalaya Management Committee, Kendriya Vidyalaya Central University, Tezpur from 2016-2018.
5. Extended technical guidance on fruit drying to M/S Top Fruits, Tezpur.

XIII. Courses taken

1. **Tezpur University, Tezpur**
 - i. **M.Sc.**
 - Food Chemistry

- Principles of Food Processing
- Food Quality Assurance
- Technology of Fruits and Vegetables
- Technology of Cereals and Legumes
- Technology of Oilseeds and Fats
- Technology of Milk and Milk Products
- Food Quality Assurance
- Recent Advances in Food Science
- Advanced Analytical Techniques
- Food Quality Assurance
- Quality Control in Food Processing Industries

ii. B.Tech./M.Tech.

- Principles of Food Processing and Preservation
- Cereals, Pulses, and Oilseeds Processing Technology
- Oils and Fats Technology
- Bakery and Confectionery Technology
- Technology of Fruits and Vegetables
- Technology of Cereals and Legumes
- Specialty Foods: Nutraceuticals and Functional Foods
- Fermented and Non-fermented beverages
- Waste Management and By-product Utilization in Food Industries
- Food Product Development
- Valorization of Food By-product
- Recent Trends in Fermentation Technology
- Recent Trends in Food Product Development Technology
- CBCS Course: Food and Nutrition

iii. Ph.D.

- Advanced Analytical Techniques
- Nutrition and Functional Foods
- Doctoral Research Methodology

2. Assam Agricultural University, Jorhat

- Food Science
- Advance Food Science
- Post Harvest Technology
- Baking Technology

XIV. Research publications

1. Marboh,V.& **Mahanta, C.L.** (2022). Substituting wheat flour with sohphlang (Flemingia vestita) flour: Impact on rheological, physicochemical, antioxidant and antifungal properties of cakes, *International Journal of Gastronomy and Food Science*, 28,<https://doi.org/10.1016/j.ijgfs.2022.100546>.
2. Marboh,V.& Mahanta, C.L. (2022).Comparative Study of Heat-Moisture Treatment and Annealing on Morphology, Crystallinity, Pasting, and Thermal Properties of

Sohphlang (*Flemingia vestita*) Starch, *Starch/Starke*,
<https://doi.org/10.1002/star.202100294>

3. Chutia, H.& **Mahanta, C.L.** (2021). Properties of starch nanoparticle obtained by ultrasonication and high pressure homogenization for developing carotenoids-enriched powder and Pickering nanoemulsion, *Innovative Food Science & Emerging Technologies*, 74, <https://doi.org/10.1016/j.ifset.2021.102822>.
4. Marboh,V.& **Mahanta, C.L.** (2021). Physicochemical and rheological properties and in vitro digestibility of heat moisture treated and annealed starch of sohphlang (*Flemingia vestita*) tuber, *International Journal of Biological Macromolecules*, 168: 486-495, <https://doi.org/10.1016/j.ijbiomac.2020.12.065>.
5. Chutia, H.& **Mahanta, C.L.** (2021). Green ultrasound and microwave extraction of carotenoids from passion fruit peel using vegetable oils as a solvent: Optimization, comparison, kinetics, and thermodynamic studies, *Innovative Food Science & Emerging Technologies*, 67, Article 102547, <https://doi.org/10.1016/j.ifset.2020.102547>.
6. Pathaw, P.M.S., **Mahanta,C.L.**, & Bhattacharya, S. (2021). Characteristics of gluten-free rice batter and baked cake made from the flour of heat-moisture-treated paddy of pigmented rice, *Journal of Food Processing and Preservation*, 45, Article15206. <https://doi.org/10.1111/jfpp.15206>.
7. Mahnot, N.K. & Mahanta, C.L. (2022). Tender coconut water processing: hurdle approach, quality, and accelerated shelf-life measurements. *Journal of Food Measurement and Characterization* 16: 102-113.<https://doi.org/10.1007/s11694-021-01138-8>
8. Das, A., Bora, B.N., Chutia, H. & **Mahanta, C.L.** (2021). Processing of minerals and anthocyanins-rich mixed-fruit leather from banana (*Musa acuminata*) and sohiong (*Prunus nepalensis*), *Journal of Food Processing and Preservation* <https://doi.org/10.1111/jfpp.15718>
9. Chutia, H. & **Mahanta, C.L.** (2021). Influence of cold plasma voltage and time on quality attributes of tender coconut water (*Cocosnucifera* L.) and degradation kinetics of its blended beverage. *Journal of Food Processing and Preservation* <https://doi.org/10.1111/jfpp.15372>.
10. Rohilla, S. & Mahanta, C.L. (2021). Optimization of extraction conditions for ultrasound-assisted extraction of phenolic compounds from tamarillo fruit (*Solanum betaceum*) using response surface methodology. *Journal of Food Measurement and Characterization*, 15: 1763–1773. <https://doi.org/10.1007/s11694-020-00751-3>
11. Gautam, G., Duary, R .K., Gupta, K., & **Mahanta C.L.** (2020). Inhibition mechanism of 3-hydroxy, 3-methyl glutaryl CoA reductase by tocotrienol-rich rice bran fraction optimally extracted with ultrasonic energy. *International Journal of Biological Macromolecules*, 164, 1328-1341. <https://doi.org/10.1016/j.ijbiomac.2020.07.196>.
12. Gayary, M.A. & **Mahanta, C.L.** (2020). Optimization of process parameters of osmotic pressure treatment and heat moisture treatment for rice starch using response

- surface methodology. *Journal of Food Measurement and Characterization*, 14 (5), 2862-2877. DOI :10.1007/s11694-020-00531-z.
13. Marboh, V. & **Mahanta, C.L.** (2020). Characterisation and antioxidant activity of sohphlang (*Flemingia vestita*), a tuberous crop. *Journal of Food Science and Technology*. 57:3533–3544. <https://doi.org/10.1007/s13197-020-04344-2>
 14. Chutia, H. & **Mahanta, C.L.**, Ojah, N. et al. (2020). Fuzzy logic approach for optimization of blended beverage of cold plasma treated TCW and orange juice. *Journal of Food Measurement and Characterization*, 14:1926–1938. <https://doi.org/10.1007/s11694-020-00440-1>
 15. Saikia, NK Mahnot, **CL Mahanta**, Chattopadhyay, P. & Agnihotri, A. (2020). Optimisation of a carambola pomace fibre fortified mix fruit beverage powder, its characterization and in vivo study. *Journal of the Saudi Society of Agricultural Sciences*, 19 (1), 14-21. (Elsevier)
 16. Mahnot, N.K., **Mahanta, C.L.**, Farkas, B.E., Keener, K.M. & Misra. N.N. (2019). Atmospheric cold plasma inactivation of *Escheria coli* and *Listeria monocytogenes* in tender coconut water: Inoculation and accelerated shelf life studies. *Food Control*. <https://doi.org/10.1016/j.foodcont.2019.06.004>.
 17. Mahnot, N.K., **Mahanta, C.L.**, Keener, K.M. & Misra. N.N. (2019). Strategy to achieve a 5-log Salmonella inactivation in tender coconut water using high voltage atmospheric cold plasma (HVACP). *Food Chemistry*. 284: 303-311 <https://doi.org/10.1016/j.foodchem.2019.01.084>.
 18. Chutia, H., Kalita, D., **Mahanta, C.L.**, Ojha, N. & Choudhry, A.J. (2019). Kinetics of inactivation of peroxidase and polyphenol oxidase in tender coconut water by dielectric barrier discharge plasma. *LWT- Food Science and Technology*. 101: 625-629.
 19. Mahnot, N.K., Gupta, K. & **Mahanta, C.L.** (2019). Shelf life enhancement and associated quality and sensory changes on refrigerated storage of tender coconut water subjected to non-thermal microfiltration and added with additives *Journal of Food Science and Technology*, 56 (7): 3408-3421.
 20. Borah, A., Das, D.K., Hazarika, M.K., Mukhopadhyay, R. & **Mahanta, C.L.** Low-cost healthy extrudates of rice and bhimkol (*Musa balbisiana*, ABB) formulated through Linear Programming, *Journal of Food Process Engineering*. (2019) <https://doi.org/10.1111/jfpe.13201>
 21. Gogoi P, Chutia P, Singh P. & **Mahanta C L**. Effect of Optimized Ultrasound-Assisted Aqueous and Ethanolic Extraction of Pleurotus citrinopileatus Mushroom on Total Phenol, Flavonoids and Antioxidant Properties. *Journal of Food Process Engineering* (2019). <https://doi.org/10.1111/jfpe.13172>
 22. Mahnot, N.K., Saikia, S. & **Mahanta C.L.** (2019). Quality characterization and effect of sonication time on bioactive properties of honey from North East India. *Journal of Food Science and Technology*, 56 (2): 724-736.
 23. Kalita, D., Saikia, S., Gautam, G., Mukhopadhyay, R. & **Mahanta, C.L.** (2018). Characteristics of symbiotic spray dried powder of litchi juice with Lactobacillus plantarum and different carrier materials. *LWT-Food Science and Technology*, 87: 351-360.

24. Das Purkayastha, M., Borah, A.K., Saha, S., Manhar, A.K., Mandal, M. & **Mahanta, C.L.** (2016). Effect of maleylation on physicochemical and functional properties of rapeseed protein isolate. *Journal of Food Science and Technology*, 53(4): 1784-1797.
25. Dutta, H., Mahanta, C.L., Singh, V., Das, B .B. & Rahman, N. (2016). Physical, physicochemical and nutritional characteristics of *Bhoja chaul*, a traditional ready-to-eat dry heat parboiled rice product processed by an improvised soaking technique. *Food Chemistry*, 191: 152-162.
26. Saikia, S., Mahnot, N.K., & **Mahanta, C.L.** (2016). Phytochemical content and antioxidant activities of thirteen fruits of Assam, India. *Food Bioscience*, 13:15-20.
27. Saikia, S. & **Mahanta, C.L.** (2016) *In Vitro* Physicochemical, Phytochemical and Functional Properties of Fiber Rich Fractions Derived from By-Products of Six Fruits. *Journal of Food Science and Technology*, 53(3):1496-1504.
28. Borah, A, **Mahanta, C.L.** & Kalita, D. (2016). Optimization of process parameters for extrusion cooking of low amylose rice flour blended with seeded banana and carambola pomace for development of minerals and fiber rich breakfast cereal. *Journal of Food Science and Technology*, 53(1); 221-232.
29. Saikia, S., Mahnot, N.K., & **Mahanta, C.L.** (2016) A comparative study on the effect of conventional thermal pasteurisation, microwave and ultrasound treatments on the antioxidant activity of five fruit juices. *Food Science and Technology International*. 22(4):288-301.
30. Bora, J., Chakraborty, S. & Mahanta C.L. (2016). Antimicrobial activity of selected medicinal plants against the pathogenic bacteria isolated from soil. *Journal of Pharmacognosy and Phytochemistry* 5 (2), 63
31. Manhar, A.K., Saikia, D., Borah, A., Das, A.S., Gupta, K., Roy, R. & **Mahanta, C.L.**, Mukhopadhyay, R. & Mandal, M.(2016). Assessment of goat milk-derived potential probiotic *L. lactis* AMD17 and its application for preparation of dahi using honey, *Annals of Microbiology* 66 (3), 1217-1228.
32. Mishra, P, & **Mahanta, C.L.** (2016). Extraction, identification and antioxidant properties of bioactive components of amla (*Emblica Officinalis*) pomace powder. *International Journal of Food and Nutritional Sciences*, 5, 103.
33. Das Purkayastha, M., Dutta, G., Barthakur, A. & **Mahanta C.L.** (2015). Tackling correlated responses during optimization of rapeseed meal protein extraction. *Food Chemistry* 170, 62-73.
34. Mishra, P., Dutta, N, & **Mahanta, C.L.** (2015) Partial extraction and identification of phenolics in Amla (*Emblica officinalis*) seed coat powder. *Journal of Food Science and Technology*. 52(11): 6990-7001.
35. Saikia, S., Mahnot, N.K., & **Mahanta, C.L.** (2015). Effect of spray drying of four fruit juices on physicochemical, phytochemical and antioxidant properties. *Journal of Food Processing and Preservation*, 39 (6): 1656-1664.
36. Das, B., Chattopadhyay, P ., Maji, S, Aadesh Upadhyay, A ., Das Purkayastha, M. & **Mahanta, C.L.**, Maity, T K & Karak, N. (2015) Bio-functionalized MWCNT/hyperbranched polyurethane bionanocomposite for bone regeneration. *Biomedical Materials* DOI:10.1088/ 1748-6041/10/2/025011

37. Dutta, H., **Mahanta, C.L.**, & Singh, V. (2015). Changes in the properties of rice varieties with different amylose content on dry heat parboiling. *Journal of Cereal Science*, 65:227-235.
38. Saikia, S., Mahnot, N.K., & **Mahanta, C.L.** (2015). Optimisation of phenolic extraction from *Averrhoa carambola* pomace by response surface methodology and its microencapsulation by spray and freeze drying. *Food Chemistry*, 171:144-152.
39. Bhattacharjya, B., Dutta, H., Patwari, K. & **Mahanta, C.L.** (2015). Properties of annealed jackfruit (*artocarpus heterophyllus* lam.) seed starch. *Acta Alimentaria- An International Journal of Food Science* 44(4):501-510.
40. Mishra, P., Rai, G.K. & **Mahanta, C.L.** (2015). Process standardization for development of spray dried lemon juice powder and optimization of amla-lemon based RTS (ready to serve drink) using Response Surface Methodology. *Journal of Food Processing and Preservation* 39(6):1216-1228.
41. Das Purkayastha, M. & **Mahanta, C.L.** (2015). Statistically designed optimal process conditions for recuperation of protein from rapeseed meal. *Journal of Food Science and Technology*. 52(6): 3203-3218.
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XV. Book Chapter and others

1. Gautam, G., Rani, R., Badwaik, L.S. & Mahanta, C.L. (2022). Chitosan-Based Films and Coatings. In S. Kumar, A. Mukherjee, & J. Dutta (Eds.), *Biopolymer-Based Food Packaging* (pp. 110-146). John Wiley & Sons, Inc. <https://doi.org/10.1002/9781119702313.ch4>
2. Bora, J., Tongbram, T., Mahnot, N., Mahanta, C.L.,& Badwaik, L.S.(2022) .Tocopherol,In J. Kour & G. A. Nayik (Eds.), *Nutraceuticals and Health Care* (pp. 259-278). Academic Press. <https://doi.org/10.1016/B978-0-323-89779-2.00008-9>.
3. Mahanta, C.L. & Kalita, D. (2020). Nutritional composition, antioxidant properties and health benefits of eggplant. In Jaiswal,A. (Eds.), *Nutritional Composition and*

Antioxidant Properties of Fruits and Vegetables (pp 273-287), Academic Press
Paperback ISBN: 9780128127803

4. Kalita, D., Mandal, M., & Mahanta, C.L. (2020). Stability and quality of fruit juices incorporated with probiotic lactobacilli. In J. C. Contreras-Esquivel, L.S. Badwaik, P. Kannan, & A. K. Haghi (Eds.), *Food Product Optimization for Quality and Safety Control* (32 pages), Apple Academic Press, 1st Edition, eBook ISBN9781003003144
5. Mahanta, C.L. & Kalita, D. (2015). Processing and utilisation of jackfruit seeds. In Preedy, V. (Eds.), *Processing and Impact on Active Components in Food* (pp 395-400), Academic Press.
6. Co-author of the module on 'Quality Control of Beverages' for UGC sponsored ePGpathshala.

XVI. Popular article

1. Article on 'Staple Developments' published in Times Food Processing Journal, 2008

XVII. Students supervised

- Dr. Md. Abdul Alim from Bangladesh under JNCASR-CICS Fellowship programme
- **Ph.D.(Tezpur University):**
 - **Degree awarded-8**
 - 1. Dr. Poonam Mishra, Associate Professor, Tezpur University, Tezpur
Thesis: *Characterization of phenolics extracted from Amla Emblica officinalis) and its processing waste and development of Amla-lemon based RTS drink*
 - 2. Dr. Himjyoti Dutta, CSIR-SRF, presently Assistant Professor, Mizoram University (Central University), Aizawl
Thesis: *Study on the effects of parboiling on rice and rice products of Assam*
 - 3. Dr. Manasi Das Purkayastha, DST-INSPIRE Fellow, presently Assistant Professor, Assam Agricultural University, Jorhat
Thesis: *Study on the valorization of rapeseed press-cake with special emphasis on meal protein*
 - 4. Dr. Sangeeta Saikia, CSIR-SRF, Guest Faculty, Gauhati University, Guwahati
Thesis: *Studies on the effects of processing on the quality of fruits and vegetables and development of a functional beverage powder*
 - 5. Dr. Anjan Borah, presently Assistant Professor, Lovely Professional Univesity, Paghwara
Thesis: *Development of extrusion cooked ready-to-eat breakfast cereals and characterisation of the properties*
 - 6. Dr. Dipankar Kalita, presently Technical Officer, Tezpur University, Tezpur
Thesis: *Studies on the stability and quality parameters of some probiotic fruit juices incorporated with free and encapsulated Lactobacilli*
 - 7. Dr. Kanwaki Patwari
Thesis: *Enzymatic hydrolysis of rapeseed meal protein and study of the functional properties of isolates and hydrolysates*

8. Dr. Nikhil Mahnot, Nehru Fullbright Fellow; DST-INSPIRE Fellow, presently Assistant Professor, Rajiv Gandhi University (Central University), Itanagar
Thesis: *Enhancement of shelf life of tender coconut water using microfiltration, cold plasma and hurdle technology*

○ **Thesis submitted-2**

1. Ms. Vegonia Marboh, DST INSPIRE Fellow
Characterization and value addition of sohphlang (Flemingia vestita)
2. Ms. Gitanjali Gautam, CSIR- SRF
Release properties and bioavailability of tocotrienols from amphiphilic starch matrix

○ **Guiding-6**

Full time: 6

1. Shubham Rohilla, project JRF
Tentative topic: *Quality Profiling and Valorisation of Tamarillo (Solanum betaceum) of North East India*
2. Mr. Hemanta Chutia, DST INSPIRE Fellow
Tentative topic: *Design, development and evaluation of multicomponent nanoemulsions incorporated in food system*
3. Ms. Fogila Begum, Project Fellow
Tentative topic: *Development of beverage from curcumin enriched nanoemulsified coconut milk (partially defatted) and pineapple juice and evaluation of their health implications*
4. Ms. Beatrice Basumatary, Institutional Fellowship
Tentative topic: *Development and optimization of process protocols for extraction of nanocellulose from banana waste, it's characterisation and utilisation*

Part time: 2

5. Mr. Jinku Borah, joined as Full-time, presently Assistant Professor, Jamia Humdard, New Delhi
Tentative topic: *Studies on the isolation, modification and food applications of starch from selected Dioscorea cultivars grown in Assam*
6. Ms. Mainao A. Gayary, joined as Full-time, presently Assistant Professor, Central Institute of Technology, Kokrajhar
Tentative topic: *Physical modification of rice starch, it's characterization and application*

- **M.Tech. (Tezpur University): 23**
- **M.Sc. (Assam Agricultural University): 13**

- **M.Sc. (Tezpur University): 17**

XVIII. Research projects

At Tezpur University

1. **Title:** Evaluation of tree tomatoes (tamarillo) of Nagaland utilising the pulp, peel, seeds for its commercialization
 - Funded by Ministry of Food Processing Industries, new Delhi
 - Budget: Rs. 33.03 lakhs
 - Duration: 21-08-2018 to 20-02-2022
 - Status: Ongoing
2. **Title:** Processing of coconut milk, development of beverage from curcumin enriched nanoemulsified coconut milk (partially defatted) and pineapple juice and evaluation of its health implications
 - Funded by Coconut Development Board
 - Collaborative project with Central Food Technological Research Institute, Mysore
 - Budget: Rs. 39.83 lakhs
 - Duration: 01-04-2019 to 30-06-2021
 - Status: Completed
3. **Title:** In vivo hypocholesterolemic effect of bioconjugates of starch nanoparticles with gamma oryzanol and tocotrienols extracted from rice bran
 - Funded by DBT
 - Collaborative project with Translational Health Science and Technology Institute, Faridabad
 - Budget: Rs. 79.60 lakhs
 - Duration: 07-11-2016 to 06-05-2020
 - Status: Completed
4. **Title:** Development of functional carambola juice incorporated with anthocyanins from bran of pigmented rice varieties of Assam
 - Funded by Assam Science Technology and Environment Council, Guwahati
 - Budget: Rs. 2.65 lakhs
 - Duration: 16-2-2016 to 15-2-2018
 - Status: Completed
5. **Title:** Characterisation of technofunctional and biofunctional properties of napin protein hydrolysates of rapeseed meal
 - Funded by Defence Research Laboratory, Tezpur
 - Budget: Rs. 5.00 lakhs
 - Duration: 17/11/2013 to 13/7/2016
 - Status: Completed
6. **Title:** Design and development of vacuum frying system for the production of healthy snack products
 - Funded by DST

- Collaborative project with Central Food Technological Research Institute, Mysore
 - Budget: Rs. 34.96 lakhs
 - Duration: 7-11-2012 to 31-3-2015
 - Status: Completed
7. **Title:** Development of continuous wet cum dry grinder for grinding waxy rice for use in the state of Assam
- Funded by DST
 - Collaborative project with Central Food Technological Research Institute, Mysore
 - Budget: Rs. 42.40 lakhs
 - Duration: 12-02-2013 to 11-05-2015
 - Status: Completed
8. **Title:** Characterization of starch properties in traditional rice products of Assam and development of a small scale processing unit for the products
- Funded by DST
 - Budget: Rs. 23.76 lakhs
 - Duration: 22-08-2011 to 21-02-2014
 - Status: Completed
9. **Title:** Development of health promoting extruded RTE breakfast cereal incorporating chokua rice and bhimkol banana of Assam along with carambola pomace
- Funded by Ministry of Food Processing Industries, New Delhi
 - Budget: Rs. 40.32 lakhs
 - Duration: 05-04-2011 to 04-04-2013
 - Status: Completed
10. **Title:** Antioxidant capacities of variously processed fruits and vegetables of Assam
- Funded by UGC
 - Budget: Rs. 11.03 lakhs
 - Duration: 17-06-2010 to 16-6-2013
 - Status: Completed

At Assam Agricultural University

1. **Title:** Physicochemical basis for the puffing quality of the waxy rices of Assam
- Funded by Indian Council of Agricultural Research, New Delhi
 - Budget: Rs. 7.19 lakhs
 - Duration: 19-12-96 to 14-7-2000
 - Status: Completed
2. **Title:** Quality improvement of two traditional rice products of Assam namely, Bhaja chawl and Sandahguri
- Funded by Ministry of Food Processing Industries, New Delhi
 - Budget: Rs. 11.29 lakhs
 - Duration: 1-3-03 to 1-3-06
 - Status: Completed

XIX. Consultancy

1. Consultancy provided to M/S Sigma Spice Industries Private Limited, Jorhat on 'Upgradation of Testing Methods, Capacity Building of Analysts, and Shelf Life Study of Spices' in 2017 for Rs. 2,09,000/-.
2. Consultancy provided to Mr. Dipjyoti Kalita on "Exploring the commercial viability of butterfly pea flower (Aparajita) in 2021.

XX. Invited talks in Seminars/Training programmes

1. Keynote address at the Webinar on 'Nutrition and Wellness at the Time of Pandemic' on 25-07-2020 organised by Handique Gils' College, Guwahati.
2. Talk as Chief Guest at the Webinar on 'Food for Health' on 17-06-2020 organised by Royal Global University, Guwahati.
3. Resource person at the Faculty Development Programme conducted online on "Emerging Areas in Food Engineering and Technology" held during 26-30 July 2021 at Tezpur University and delivered a lecture on "Functional properties, applications and processing technologies of pigmented rice".
4. Faculty Development Programme on "Exploring Academic and Investigative Dimensions in Food Research" Knowledge Gap and Scope of Research on North-East Indian Food Resources 2-7 November, 2020
5. Resource person at the ATAL-FDP on "Emerging Food Processing Technologies: Prospects and Challenges for Food and Nutrition Security" held during 04 – 08 January 2021 at Tezpur University and delivered a lecture on "Bioavailability of selected bioactive compounds".
6. Talk as panel member at the 'Special Session on Opportunities in Food Processing Sector with Low Cost & Efficient Technology, Food Safety, Quality Assurance, Organic Certification and Modern Packaging methods' at the Assam Food. Tech. Conclave organised by Indian Chamber of Commerce at Guwahati on 26-02-2020.
7. Talk at the ICAR-IRRI Symposium on 'Advances in potential utilization of rice, rice byproduct, value addition and integrating sensory evaluation into new product development' organised by IRRI South Asia Regional Centre, Varanasi on 27-12-2019.
8. Talk at the National Seminar on 'Modern Trends in Biotechnology for Innovation in Food Biotechnology' held at NIT Agartala on 18-10-2019.
9. Talk at Defence Research Laboratory, DRDO, Tezpur on 'Regulating food products: enforcement of regulation and testing' on 02-04-2019.
10. Talk at the 8th International Food Convention IFCON 2013 on 'Nutritional properties and processing of sohphlang, a tuberous crop of Meghalaya' at CFTRI, Mysore on 14-12-2018.
11. Talk on 'National Education Policy and present scenario of Higher Education in India' on 29-06-2018 during one month Induction Training programme of faculty of Universities/ Colleges/ and Institutes organised by Teaching Learning Centre, Tezpur University.

12. Talk on 'Food agronomy and food processing' at the National summit on "North East Sustainable and Inclusive Development (NESID)" held at Kaziranga University, Jorhat on 26-04-2018.
13. Talk in the Finishing School on "Trends in food and biotechnology: analytical approach" during 21-03-2018 organized at the Department of Food Engineering and Technology, in collaboration with Institutional BioTech Hub, Tezpur University.
14. Talk at the Indo-Japan Bilateral Symposium on 'Future Perspective on Bioresource Utilization' held at IIT-Guwahati on 02-01-2018.
15. Talk on 'University's Vision and Mission' on 24-11-2017 during one month Induction Training programme of faculty of Universities/ Colleges and Institutes organised by Teaching Learning Centre, Tezpur University.
16. Talk on, 'Food product development: from concept to consumer', on 20-11-2017 in the Faculty Development Program on 'Advances in Food Processing Technologies' held at Tezpur University under the FDP activities of the AICTE - NEQIP Scheme.
17. Talk on 'Modification of rapeseed napin protein for enhanced biofunctional properties' at the National- seminar on "Trends and innovation in food processing technology: prospects and challenges (TIFPT-2017)" on 09-02- 2017
18. Chief Guest at the Lecture Series on "New Advances in Nutraceuticals and Agrochemicals" held at CSIR-North East Institute of Science & Technology, Jorhat on 30-10-2015.
19. Talk on 'Functional food ingredients: techniques to retain their bioactivity' at the National Seminar Cum Workshop on Innovative Prospects in Food Processing: Integration of Engineering and Biological Sciences, Tezpur University on 28-03-2015.
20. Talk at 2nd International Agri-Hort Fair organised by Govt. of Assam at Guwahati on 10-02-2015.
21. Talk on, 'Trends in Food Science, Technology and Engineering', on 26-12-2014 in the Faculty Development Program on 'Current Approaches in Teaching and Research in Science and Technology' held at Tezpur University under the FDP activities of the AICTE - NEQIP Scheme.
22. Chief Guest at the International Women's Day celebrations held at CSIR-North East Institute of Science & Technology, Jorhat on 10-03-2014.
23. Talk at 7th International Food Convention IFCON 2013 on 'Functional ingredients in processed foods' at CFTRI, Mysore on 19-12-2013.
24. Talk on 'Resources in NE and Government Initiatives in Food Processing' at the NIFTEM program for students on, "Career & Business Opportunities in Food Processing" at Tezpur on 22-02-2012.
25. Talk at the International Conference on "Development of Backward Regions Through Food Processing: Preparing a Roadmap" held at Allahabad University on 27-12-2012.
26. Resource person for the 'Training Programme of Food Safety Officers' organised by FSSAI on 18-02-2012 at Aizawl, Mizoram.
27. Resource person for the 'Training Programme of Designated Officers' organised by FSSAI from 13-09-2011 to 16-09-2011 at Guwahati.

28. Talk on 'Frontier technology of identified thrust crops of high value' at the seminar on "Frontier Technology in Horticulture : Production and Post Harvest Management" organised by Govt. Of Assam at the National Horti-Expo, Guwahati, 12-02-2009.
29. Talk on "Scientific Method of Food & Agro Processing " at the Workshop on "Enterprise Development in Food Processing Sector" organized by the Indian Chamber of Commerce at Guwahati on 07-09-2009.
30. Talk on 'Processing of fruits and vegetables' at the TOT on Post Harvest Management of Horticultural Crops of Northeast India held at ICAR Research Complex for NEH Region, Meghalaya on 11-11-2008.
31. Talk at the IICPT sponsored seminar on Emerging Trends and Opportunities in Grain Processing Sectors with reference to North Eastern States held at Assam Agricultural University on 26-08-2008.
32. Talk on 'Achieving food and nutrition security through local self government' at National Institute of Public Cooperation and Child Development, Guwahati on 22-03-2007.

XXI. Membership of Societies

Life member of

- Association of Food Scientists and Technologists of India
- Indian Society of Agricultural Biochemists
- Nutrition Society of India

XXII. Fellow

1. Fellow of Indian Society of Agricultural Biochemists

Place: Tezpur

Date: 29-07-2021

Charu Lata Mahanta

(Charu Lata Mahanta)