


Dairy Business Management

Sr.No.	Name	Details
1	<p>Dr. A. M. Shendurse</p> 	<p>Designation: Assistant Professor & Head</p> <p>Education Qualification: Ph. D. (Dairy Chemistry)</p> <p>Contact: (M) : 9579785623 amshendurse@kamdhenuuni.edu.in</p>

1 Dr. A. M. Shendurse

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QUALIFICATION

- Ph. D. (Dairy Chemistry) (2020)**
Sardarkrushinagar Dantiwada Agricultural University (GJ)
- M. Sc. (Dairy Chemistry) (2008)**
National Dairy Research Institute, Karnal, Haryana
- B. Tech. (Dairy Technology) (2006)**
Maharashtra Animal and Fishery Sciences University, Nagpur (MS)
- Post Graduate Diploma in Food Safety and Quality Management (2016)**
IGNOU, New Delhi
- Post Graduate Diploma in Agricultural Extension Management (2018)**
MANAGE, Hyderabad
- Certificate course on Teaching Management (2017)**
ICAR-NAARM, Hyderabad

EXPERIENCE

Sr. No.	Designation & Office	Period		Nature of Work
		From	To	
1	Guest Lecturer, College of Dairy Technology, Pusad (MAFSU)	25-08-08	07-10-08	Teaching, Research & Extension
2	Assistant Professor (Ad-hoc) Dept. of Dairy Chemistry, MAFSU, Nagpur-06 (MS)	17-10-08	09-06-11	Teaching, Research & Extension
3	Assistant Professor, Dept. of Dairy and Food Chemistry, MIDFT, Mehsana-384002, Gujarat	16-06-11	31-08-12	Teaching, Research & Extension
4	Assistant Professor, Dept. of Dairy Chemistry, GN Patel College of Dairy Technology, KU, SKNagar-385506, Gujarat	01-09-12	Contd.....	Teaching, Research & Extension

PUBLICATION

1. **Shendurse AM**, Sangwan RB, Amit kumar, Ramesh V., Patel AC, Gopikrishna G. and Roy SK. 2021. Phytochemical screening and antibacterial activity of lemongrass (*Cymbopogon citratus*) leaves essential oil. *Journal of Pharmacognosy and Phytochemistry*, 10(2): 445-449.
2. AC Patel, AJ Pandya, G. Gopikrishna, RA Patel, **AM Shendurse** and SK Roy. 2020. Development of *Kulfi* incorporated with Amaranthus (*Rajgara*). *International Journal of Current Microbiology and Applied Sciences*, 9(5): 612-625.
3. AC Patel, AJ Pandya, RA Patel, Gopikrishna G., **AM Shendurse** and SK Roy. 2020. Storage related changes in *Lassi* supplemented with Amaranthus flour. *Indian Journal of Dairy Science*, 73(6): 526-534.
4. Patel AC, Pandya AJ, Gopikrishna G., **Shendurse AM**, Suvera P., Patel RA and Joshi ND. 2020. Storage stability of *Kulfi* incorporated with Amaranthus (*Rajgara*). *The Pharma Innovation Journal*, 9(5): 18-23.
5. Goswami, M., Prajapati, B., Solanki, B., Shishir, N., & **Shendurse, A.** 2019. Shelf Life Evaluation of Chicken Meat Nuggets Incorporated with Gooseberry (Pulp and

Seed Coat) Powder as Natural Preservatives at Refrigerated Storage ($4\pm 1^{\circ}\text{C}$). International Journal of Livestock Research, 9(5), 53-63.

6. Patel AC, Pandya AJ, Gopikrishna G., Suvera P., Patel RA, Shendurse AM, and Chaudhary MK. 2020. Development of Gulabjamun by incorporating the *Amaranthus hypochondriacus* L. (Rajgara). Journal of Pharmacognosy and Phytochemistry, 9(3): 1913-1918.
7. BB Munde, DD Patange, **AM Shendurse**, DK Kamble and PD Sawale. 2017. "Quality evaluation of *Lassi* sold in Kolhapur city". Indian J. Dairy Sci., 70 (5): 541-547.
8. Sumit Arora, **Ashish M. Shendurse**, Vivek Sharma, Balbir K. Wadhwa & Ashish K. Singh. 2013. "Assessment of stability of binary sweetener blend (aspartame x acesulfame-K) during storage in whey lemon beverage". Journal of Food Science & Technology, 50(4): 770-776.
9. Changade S.P., **Shendurse AM**, Mishra S.K., & Bhandari P.N. 2012. "Utilization of paneer whey for preparation of whey-based Mungwadi". Indian J. Dairy Sci., 65(1): 23-28.
10. Changade S.P., **Shendurse AM**, & Bhandari PN. 2012. "Studies on standardization of a method for preparation of Mungwadi by using chakka whey". Beverages and Food World, 39(2): 34-36.
11. Changade S.P., **Shendurse AM**, & Bhandari PN. 2012. "Optimization of process parameters for development of whey based Sevaiah". Beverages and Food World, 39(7): 46-47 & 50.
12. S.P. Changade, **AM Shendurse**, & PN Bhandari. 2012. "Process optimization for preparation of suji halwa by using chakka whey". Beverages and Food World, 39(7): 57-59.
13. Mukesh K. Meena, Sumit Arora, **Ashish M. Shendurse**, Vivek Sharma, Balbir Kaur Wadhwa and Ashish K. Singh. 2011. "Formulation optimisation of a whey lemon beverage using a blend of the sweeteners aspartame and saccharin". International J. Dairy Tech., 64. (doi: 10.1111/j.1471-0307.2011.00712.x).
14. Changade SP, **Shendurse AM**, Mishra SK and Bhandari PN. 2011. "Studies on process optimization of whey based carrot halwa.". Indian J. Dairy Sci., 64(6): 472-480.
15. **Shendurse AM**, Arora S, Sharma V, Singh AK and Wadhwa BK. 2010. "Process optimization of whey lemon beverage using sweetener blend (aspartame X acesulfame-K)". Indian J. Dairy Sci., 63(5): 371-375.

AWARDS/RECOGNIZATION/ACHIEVEMENTS

Sr. No.	Name of Award	Instituted by	Year
1	Best Teacher Award	S.D.A.U., Sardarkrushinagar, Gujarat	2018
2	Best Researcher National Award	IRDP Group of Journals, Chennai, India	2018
3	Young Scientist Award	International Association of Research and Developed organization (IARDO), India	2019
4	Official spotlight certificate for best faculty	South Asian Education Awards, India	2019
5.	Shining Image of India Award for Educational Excellence	Economic Growth Society of India	2019