


Name	Dr. Sneha J. Shende
Designation	Assistant Professor (Department of Dairy Chemistry)
Photo	
Area of Specialization	Antioxidant, Lactose free milk
Email& Phone No.	snehashendectw@gmail.com & 9171521667
Award & Recognition	<ul style="list-style-type: none"> ➤ Recipient of ICAR-Junior Research Fellowship during M. Tech, at NDRI, Karnal, Haryana. ➤ Recipient of RGNF fellowship during Ph. D. at NDRI, Karnal, Haryana. ➤ Evaluated the E-Course Teaching For B. Tech. D.T. Programme organized by N.D.R.I. , Karnal in 2011. <p><u>Examination Qualified</u></p> <ul style="list-style-type: none"> ➤ Qualified Senior Research Fellowship (PGs)-2014 without fellowship in Dairy Chemistry. ➤ Qualified ICAR-National Eligibility Test examination-2014 in Dairy Chemistry with 57% conducted by Agricultural Scientists Recruitment Board, New Delhi
Educational Qualification	<ul style="list-style-type: none"> • Ph. D. (Dairy Chemistry) from NDRI, (Deemed University), Karnal in the year 2017 with 6.9/10. • M.Tech. (Dairy Chemistry) from NDRI, (Deemed University) Karnal in the year 2012 with 7.0/10. • Diploma in Business management from Department of Business management, RTMNU, Nagpur, in the year 2010 with 63%. • B.Tech. (Dairy Technology) from College of Dairy Technology, Warud, Pusad, MAFSU, Nagpur in the year 2009 with 6.39/10
Current Responsibility	<ul style="list-style-type: none"> • Technical Officer to Associate Dean • Associate of Education work, • Associate of AIEEPG
Experience	<ul style="list-style-type: none"> • 0 years
Affiliation to societies	<ul style="list-style-type: none"> • Indian Dairy Association • All India Agricultural Student Association

Publications	
Research Paper (International)	<ol style="list-style-type: none"> 1. Sneha Shende, Shriyash Patel, Sumit Arora, and Vivek Sharma (2014). “Oxidative Stability of Ghee Incorporated with Clove Extracts and BHA at Elevated Temperatures”<i>International Journal of Food Properties</i>,(NAAS rating 6.91). 2. Shriyesh Patel, Sneha Shende, Sumit Arora, Ram Ran Bijoy Jingh, Subha Rastogi and Ajay Kumar Singh Rawat2 (2014). “Antioxidant potential of herbs and spices during deep frying of ghee’<i>International Journal of Dairy Technology</i>,(NAAS rating 7.10). 3. Shriyesh Patel, Sneha Shende, Sumit arora and Ashish K Singh (2013). “An assessment of the antioxidant potential of coriander extracts in ghee when stored at high temperature and during deep fat frying”. <i>International Journal of Dairy Technology</i> (NAAS rating 7.10).
Abstracts and Posters	<ol style="list-style-type: none"> 1. Shreyash Patel, Sneha Shende, Sumit Arora, and Vivek Sharma (2011). “Shelf life study of ghee incorporated with extracts of coriander and clove using Rancimat” in the proceedings of <i>International Conference on Functional Dairy Food</i>, held at NDRI, Karnal November 16-19, 2011. 2. Sneha Shende, Shreyash Patel, Ravinder Kaushik, and Sumit Arora (2013). “Oxidative Stability of Ghee Induced by Clove Extracts (Steam Distilled and Oleoresin) And BHA during Simulated Deep Fat Frying” in the proceedings of 3rd <i>International Conference on Food Technology INCOFTECH – 2013</i>, held at IICPT, Thanjavur. January 4- 5, 2013. 3. Sneha Shende, Shreyash Patel, Nilkanth Pawar and Sumit Arora (2014). “Oxidative stability of ghee incorporated with clove extract (steam distilled and oleoresin) and BHA at accelerated condition in the proceedings of <i>2nd International Conference on Emerging Food Safety Risk: Challenges for developing Countries</i> held at NIFTEM, Sonapat, Haryana, January 09-11, 2014. 4. Sneha Shende, Sumit Arora (2015). “Evaluation of oxidative stability of ghee incorporated with clove extract and synthetic antioxidant (BHA) during simulated deep fat frying” in the proceedings of <i>National Conference on Food Processing and Technology: Current Status and Future Prospects (NCFPT-2016)</i> held at Shoolini University, Solan (HP) February 25-26, 2016. 5. Sneha Shende, Ekta Singh, Mayank Singh, Raman Seth

	<p>(2017). “Effect of lactose hydrolysis on physico chemical and sensory characteristics of Basundi using immobilization method” in the proceedings of <i>45th Dairy Industry Conference</i> Mumbai, 16 - 18 February 2017.</p> <p>6. Harish Kumar, Sneha Shende, Naveen Kumar and Raman Seth (2014). “Comparative Aspects of Goat and Cow milk” in the proceedings of <i>7th National Seminar “Dairy Sector: The Key Player For Nutritional Security In India”</i> held at NDRI Karnal, Sept 19-20, 2014</p>
Vision for thrust area	Lactose free milk and milk products