



Dr. Gurunath Vasudev Mote

M. Tech, Ph. D.

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Language competency: English, Hindi, Marathi

Academic credentials: *Note: International (Intl.); National (Natl.); Grants in crore; Participation (Parti.)

Publications: Intl. (<i>Natl.</i>)	08(09)	Citations	34
<i>h</i> -index	04	<i>i</i> -10 index	00
Research projects as PI (<i>Co-PI</i>)	(01)	Total Project grants	00
Patents	00	Invited talks	05
Research guidance: Ph.D. (Total)	00	Research guidance: M. Tech	09
Number of Books: Intl. (<i>Natl.</i>)	01	Conference organized	01
Conferences: Intl.	10	Conferences: <i>Natl.</i>	08
Training Prog. Attended Intl. (<i>Natl.</i>)	0(03)	Training prog. Organized Intl. (<i>Natl.</i>)	05
Instrumental in active MoU Intl. (<i>Natl.</i>)	00	Experience-Teaching (Research)	11(08)

❖ **Broad research areas:** Food Engineering, Design of food process equipment, Processing of Value-added food product, Fruit and Vegetable processing and preservation

❖ **Specific research areas:**

- Extraction of Polyphenols from Grape Pomace:** - Optimization of the solid-liquid extraction conditions for total phenolic from milled grape Pomace.
- Production of polyphenol rich Yogurt:** Yoghurt is an important dairy product, particularly for consumers with lactose intolerance. Yoghurt is considered a healthy food because it contains viable bacteria that are considered probiotics. Dried grape Pomace as the source of dietary fiber.
- Preparation of sorghum Malt Beverage:** - primary objective being to promote the development of hydrolytic enzymes which are not present in the un-germinated grain. The malting process divided in to three physically distined operations, i. e. Steeping, Germination and drying. The malted beverage exhibited acceptable chemical compositions i.e. nutritional value, satisfactory physical properties along with good flavour, test and acceptable sensory score.

❖ **Representative Publications:**

- Saubai B. Wakshe, Pravin R. Dongare, Anil H. Gore, **Gurunath V. Mote**, Shilpa Y. Salunkhe, Sunanda T. Mahanwar, Prashant V. Anbhule, Govind B. Kolekar (2021). A highly sensitive and selective phthalazine derivative based fluorescent organic nanosheets for simultaneous detection of Cr⁶⁺ and Mn⁷⁺ in aqueous media. *Inorganica Chimica Acta* 526 (2021) 120534.
- Iranna Udachan Anil Kusat, A.K. Sahoo, Siddharth Lokhande, **Gurunath Mote** (2021). Optimisation of drying process parameters for bitter guard drying. *Journal of Postharvest Technology*, 9(02), 81-88.
- S. M. Lokhande A. D. Pathrikar, D. D. Patange, **G. V. Mote**, I. S. Udachan (2021). Process development for goat milk shrikhand added with kiwi fruit. *Journal of Postharvest Technology*, 9(02), 819-100.
- G. V. Mote**, M. I. Talib (2015). Extraction of Polyphenols from Indian Grape Cultivars: A Review. *International Journal of Science and Research*, Vol 4 Issue 5, pp 399-402
- Satish Y. Miraje, Nikhilesh M. Amlepatil, A. K. Sahoo, **G. V. Mote** (2015). Anthocyanin Extraction from Winery Waste Material: A Review. *Journal of Innovations in Pharmaceuticals and Biological Sciences*, Vol 2 (2), pp 218-221.

6. Nikhilesh M. Amlepatil Satish Y. Miraje, P. D. Patil, A. K. Sahoo, **G. V. Mote** (2015). Natural Color Extraction From Amaranth And Beetroot: A Review. Indian journal of applied research. Vol. 5 Issue. 5, pp 19-20
7. M. I. Talib, V. R. Parate, **G. V. Mote**, V. B. Tagad (2013). Development of carbonated beverage from Pomegranate (punica granatum l) Syrup. Golden Research Thoughts, Vol. 2 (Issue 9). pp 68-74.
8. **G. V. Mote**, V. B. Tagad and M. Talib (2012). Preparation of Malt and Malt Beverage from Sorghum Grains. Golden Research Thoughts, Vol. 2 (Issue 3). pp 78-82. K. P. Babar, M. G. Bhotmange, **G. V. Mote** and S. R. Mahalskar (2012). Studies on Dehydration of legume based sweet product puran by radio frequency heating technology. Green Farming Vol.3 (6) pp. 78-82.

Paper presented in International Conference

1. G. V. Mote, S. B. Wakshe and M. I. Talib, Extraction of Colour from Plant Seed. International Conference on Global Opportunities for Latest Developments in Chemistry and Technology (GOLD-CT-2014) organized by School of Chemical Science, North Maharashtra University, Jalgaon on 06th - 08th February 2014.
2. G. V. Mote and M. I. Talib. Dehydration of fruits using Radio Frequency drying technology. 3rd International Conference on Food Technology 2013: “ Food Processing Technologies – Challenges & Solutions for Sustainable Food Security” conducted at Indian Institute of Crop Processing Technology, Thanjavur, India on 4th and 5th January 2013
3. G. V. Mote, I. S. Udchan and M. I. Talib, Studies on Development of weaning food from sorghum malt 7th International Food Convention (IFCON 2013), Organized by AFSTI (I) Mysore on 18 – 21 December 2013.
4. Raut P.A. and Mote G. V. Realizing the Potential of Nanobiotechnology. 17th Indian Convention of Food Scientists & Technologist-2005, organized by AFSTI Mysore during 9th and 10th December, 2005

Participation in Workshop and Training

1. Attended 2-week ISTE workshop on “Engineering Thermodynamics” organized by IIT, Bombay 11-21 December, 2012.
2. Attended 5-DAY workshop on “Research methodology” organized by North Maharashtra University, Jalgaon, during 20 -24 September 2012.
3. Attended 5 Day workshop on “Food and Oil Safety & Quality Systems”, organized by Division of Food Technology and Division of Oils, Fats and Waxes Technology, Department of Chemical Technology, North Maharashtra University, Jalgaon, during 12-16 March 2012
4. Attended 2 Day training program on “ ISO 22000:2005” organized by collaboration with Department of Food Science and Technology, Shivaji University Kolhapur and First Choice Product Pvt.Ltd. Maysore. On 19 – 21 September 2013
5. Attended One Day workshop on “Effectiveness in Teaching for Organizational Excellence”, organized by Department of Technology, Shivaji University, Kolhapur, on 3rd Jan 2013