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Date of Birth: 09/07/1985

Nationality: INDIAN

Particulars of examinations passed and degrees obtained starting from S.S.L.C.

Examination/Degree	UNIVERSITY	YEAR OF PASSING	PERCENTAGE /GRADE
S.S.L.C.	Karnataka Secondary School Education, Bangalore	2001	74.72
PUC	Pre- university Education, Bangalore	2003	60.33
B. Tech. (Ag. Engg.)	UAS, Bangalore	2007	75.50
M. Tech. (Ag. Engg.) in Agricultural Processing and Food Engineering	College of Agricultural Engineering, Raichur, UAS, Dharwad	2009	86.60
Ph. D. in Agricultural Processing and Food Engineering	Tamil Nadu Agricultural University, AEC&RI, Coimbatore	2010-13	Satisfactory

Research Work:

1. Investigations on Drying of *Byadagi* Chilli (*Capsicum annum* Linn.) Using Solar Tunnel Dryer- M.Tech. (Ag. Engg.) (Agricultural processing and Food Engineering)
2. Development of value added product from broken rice- Ph.D. (Agricultural processing and Food Engineering)

NET Qualification details:

Examination conducted by: ICAR
Subject: Post harvest Engineering
Year of passing: 2010

Publications in NAAS rated refereed journals:

Manjula, B., Ramachandra, C. T., Nidoni, Udayakumar (2013). Drying Characteristics of Byadagi Chilli (*Capsicum annuum* Linn.) Using Solar Tunnel Dryer. International Journal of Agricultural Engineering. **6**(1): 111-115. NAAS Rating (3.6)

Manjula, B., Visvanathan, R., Varadharaju, N., Kasthuri, R. and Malathi, D. (2013). Rheology of broken rice-foxtail millet-maize flour blends related to extrusion cooking. Proceedings of the 8th CIGR Section VI International Technical Symposium “Advanced Food Processing and Quality Management” Guangzhou, China–3-7 November, 2013. Food and Bioprocess Technology. An International Journal published by Springer (Paper accepted, No. 217). NAAS Rating (8.0)

Manjula, B., Visvanathan, R., Varadharaju, N., Kasthuri, R. and Malathi, D. (2014). Effect of extrusion process parameters on physical, functional and textural properties of broken rice-foxtail millet-maize based extrudates. Madras Agricultural Journal. **101**(1-3).

B.Manjula* and R. Visvanathan. (2018). Rheology of Cooking of Broken Rice Flour Paste for Vadam Preparation. Agricultural Engineering Today. 42(3):50-55.

B. Manjula and R. Visvanathan. (2018). Effect of Cooking Temperature on Sun Drying and Quality Attributes of Broken Rice based Traditional Snack Food (Vadam). Agricultural Engineering Today. 42(1):6-14.

Manjula, B., Aruna, R., Prasanna, N. Sai and Ramana, C. (2017). Studies on physical and biochemical analysis of value added products developed from tamarind pulp. Internat. J. Proc. & Post Harvest Technol., 8 (2) : 99-103.

Aruna R, **Manjula B,** Panchalaraju M and Chandrika C (2018). Effect of fenugreek seed mucilage on physicochemical properties of Mosambi fruit juice. Journal of Pharmacognosy and Phytochemistry 2018; 7(1): 1887-1890.

B. Manjula and R. Visvanathan. (2018). Effect of cooking temperature on sun drying and quality attributes of broken rice based traditional snack food (*vadam*). *Agricultural Engineering Today*. 42(1):6-14.

Special Attainment in academic field:

Particulars: SRF

Period and Duration: 4 years

Awarded for: Ph.D. Research Programme

Awarded by: CSIR, New Delhi.

Scientific publications:

Research note/abstracts published in Seminars / Symposia / Conferences at International / National / University level:

Manjula, B. (2013). Food Quality and Safety. 3rd International Conference on Food Technology, Food processing Technologies- Challenges & Solution for Sustainable Food Security, 4 & 5 January 2013, ISBN: 978-81-926250-0-3, IICPT, MOFPI, India.

Manjula, B. (2012). Influence of Drying methods on Quality Characteristics Of *Byadagi* Chillies (*Capsicum annuum* L.). International Conference on Food and Nutrition Technology for Public Health Care-ICFNP-2012” on May 4-5, 2012, at Jawaharlal Nehru University, New Delhi, India.

Manjula, B. (2012). Ultra-Violet Processing of Foods. International Conference on Food and Nutrition Technology for Public Health Care - ICFNP-2012” on May 4-5, 2012, at Jawaharlal Nehru University, New Delhi, India.

Manjula, B. (2011). Effect of colour on drying of Byadagi chilli using Solar Tunnel Dryer. International Conference on Food and Nutraceuticals for nutrition and health: Technology and delivery, ICFAN-2011, Salem, TN. PE-P-94.

Manjula, B. (2011). Effect of Drying on Ascorbic Acid Content of Byadagi Chilli (*Capsicum annuum* Linn.) Dried in Solar Tunnel Dryer. 45th Annual Convention of Indian Society of Agricultural Engineers and International Symposium on Water for Agriculture, January 2011, Akola. HCP-2.27.

Manjula, B., Ramachandra, C. T. and Udayakumar Nidoni. (2010). Estimation of Ascorbic Acid Content of Byadagi Chilli (*Capsicum annuum* Linn.) Dried in Solar Tunnel Dryer. International Conference on Food Technology-Edition-II, greening food processing sector for sustainable safe food supply, 2010, IICPT, Thanjavur, TN.

Udayakumar Nidoni., Sharankumar, H., Ramachandra, C. T. and **Manjula, B. (2009).** Development and performance evaluation of solar tunnel dryer (STD) for drying *Byadagi* (*Capsicum annum* linn.) chilli. *Poster Paper Presented in the National Workshop on “Current Trends and Future Prospects in Production and Export of Spice Crops with Special Reference to Chillies”* held during 27-28th February, 2009 at UAS, Dharwad, India.

Manjula, B., Udayakumar Nidoni. and Ramachandra, C. T. (2008). Use of Solar Tunnel dryer for drying Byadagi Chilli (*Capsicum annuum* Linn.). National Symposium on Recent Trends in food processing & World Food Day 2008, Food Xplore’08, 2008.

B. Manjula, R. Aruna, S. Anusha Reddy and Ch. Rajashekar. (2017). Optimization & sensory evaluation of moringa biscuit by Using Moringa (*Morriga oleifera*) leaf flour & oat flour.

ICNFESMH –2nd *International conference on New Frontiers of Engineering, Science, management and Humanities*. NITTR, Chandigarh. 11th June.

N. Sai Prasanna, **B. Manjula**, R. Aruna and **C. Ramana**. (2017). Sensory evaluation of Tikur blended chhana podo by fuzzy logic scale. *International conference on recent trends in Agriculture, Biotechnologies & food Processing*. 5-7th July, College of Agriculture Hassan, UAS, Bengaluru, Karnataka.

R. Aruna, **B. Manjula** and C. Chandrika, G. Mamatha and Ch. Anusha. (2017). Extraction & Evaluation of Fenugreek (*Trigonella foenum graecum*) seeds mucilage as clarifying agent. *International conference on recent trends in Agriculture, Biotechnologies & food Processing*. 5-7th July, College of Agriculture Hassan, UAS, Bengaluru, Karnataka.

Full length papers presented and published in Seminars / Symposia / Conferences at International / National / University level:

Manjula, B., Ramachandra, C. T. and Udayakumar Nidoni. (2012). Effect of Aflatoxin B1 and colour in Byadagi chillies dried using solar tunnel dryer. FPE-O-059, All India Seminar on Engineering Interventions for Profitable Agriculture, Organised by The Institution of Engineers (India), Tamil Nadu State Centre, & Coimbatore Local Centre and Agricultural Engineering College and Research Institute, Tamil Nadu Agricultural University, Coimbatore during 11-12 September 2012 at Agricultural Engineering College and Research Institute, Tamil Nadu Agricultural University, Coimbatore.

Manjula, B. and R. Visvanathan. (2012). Physical Properties of broken rice. FPE-O-058, All India Seminar on Engineering Interventions for Profitable Agriculture, Organised by The Institution of Engineers (India), Tamil Nadu State Centre, & Coimbatore Local Centre and Agricultural Engineering College and Research Institute, Tamil Nadu Agricultural University, Coimbatore during 11-12 September 2012 at Agricultural Engineering College and Research Institute, Tamil Nadu Agricultural University, Coimbatore.

Lohith, D. H., Manavi and **Manjula, B.** (2012). Recent advances in packaging. A National Conference on “Appropriate Technologies for Indian Food Processing Industries” by Indian Institute of Crop Processing Technology (IICPT) at University of Agricultural Sciences, GKVK Campus, Bangalore on 9th and 10th March 2012.

Manjula, B., Ramachandra, C. T. and Udayakumar Nidoni. (2011). Reduction in Moisture content of *Byadagi* chilli dried under solar tunnel dryer. National seminar on Emerging technologies in food processing for ensuring food safety and quality, Food Xplore’11, 2011. O-III-21.

Udayakumar Nidoni., Sharankumar, H., Ramachandra, C. T. and **Manjula, B.** (2008). Use of solar tunnel dryer for drying *Byadagi* chilli (*Capsicum annum* Linn.). *Paper Presented at National*

Seminar on “Food Grain Processing-A Strategic Alternative to Second Green Revolution and Rice Tech. Exhibition” held on 19th and 20th September, 2008 at Vijaywada, India. Pp: 41.

Abstracts published in Journals / Seminars / Symposia / Conferences:

Manjula, B. (2011). Microwave heating of Foods. National Conference on New Horizons in Bio-Processing of Foods (NHBF-2011). BQS-06.

Manjula, B. (2011). Production of Starch from cassava roots. National Conference on New Horizons in Bio-Processing of Foods (NHBF-2011). BAW-13.

Manjula, B., Ramachandra, C. T. and Udayakumar Nidoni. (2010). Estimation of Capsaicin Content of Byadagi Chilli (*Capsicum annuum* Linn.) Dried in Solar Tunnel Dryer. National level symposium cum workshop on unbound opportunities in food processing, Food Xplore’10, 2010.

Manjula, B., Ramachandra, C. T. and Udayakumar Nidoni. (2009). Effect of Drying on Quality parameters of Byadagi Chilli (*Capsicum annuum* Linn.). National Symposium on Prospective Trends in food processing, Food Xplore’09, 2009.

Popular articles published in leading dailies/ Institutional/Govt. Departmental periodicals:

Manjula, B. (2013). Food Processing and their benefits. AGROBIOS Newsletter, X(3), Aug 2011. ISSN: 972-7027.

Manjula, B. (2013). Nutraceuticals and dietary supplements. Hind agricultural research and training institute, RASHTRIYA KRISHI, (Agriculture English Magazine) Ref. No. :RK / 40/12 - F.L.

Manjula, B. (2013). Probiotics and their uses. Hind agricultural research and training institute, RASHTRIYA KRISHI, (Agriculture English Magazine) Ref. No. :RK / 39/12 - F.L.

Manjula, B. and S. K, Priyadarshini. (2013). Reclaimed water. Hind agricultural research and training institute, RASHTRIYA KRISHI, (Agriculture English Magazine) Ref. No. :RK / 38/12 - F.L.

Manjula, B. (2013). Value added products of papaya. Hind agricultural research and training institute, RASHTRIYA KRISHI, (Agriculture English Magazine) Ref. No. :RK / 37/12 - F.L.

Manjula, B. and S. K, Priyadarshini. (2013). Wastewater quality guidelines for agricultural use. Hind agricultural research and training institute, RASHTRIYA KRISHI, (Agriculture English Magazine) Ref. No. :RK / 35/12 - F.L.

Manjula, B. (2013). Environmental considerations in packaging. Hind agricultural research and training institute, RASHTRIYA KRISHI, (Agriculture English Magazine) Ref. No. :RK / 36/12 - F.L.

Manjula, B. (2013). Active packaging, migrating and non-migrating systems. Hind agricultural research and training institute, RASHTRIYA KRISHI, (Agriculture English Magazine) Ref. No. :RK / 34/12 - F.L.

Priyadarshini, S. K., **Manjula, B.**, M.Umadevi, and , C.Amutha. **(2013).** Panchagavya: the organic way of crop protection. AGROBIOS Newsletter.

Manjula, B. and S. K, Priyadarshini. **(2013).** Climate change and plant responses. Hind agricultural research and training institute, RASHTRIYA KRISHI, (Agriculture English Magazine) Ref. No. :RK / 41/12 - F.L.