**BIODATA**

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|  | **Name** | **:** | **Prof. Sunil Kumar** |
|  | Designation | : | Head |
|  | Contact Address | : | Division of Dairy Technology  Faculty of Dairy Technology  Sher-e-Kashmir University of Agricultural Sciences and Technology of Jammu  R.S. Pura, Jammu-181102, J&K |
|  | E-Mail: | : | [sunilskuast@gmail.com](mailto:sunilskuast@gmail.com) |
|  | Mobile No. | : | 9419173465, 9149789658 |
|  | Professional Experience: | : | 21 years of Teaching, Research and Extension in Livestock Products Technology (Dairy Technology and Meat Science) |
|  | Awards/ Honours/ Scholarships: | : | 1. Emerald Literati Award 2016 2. Best Researcher Award of SKUAST-Jammu 2018 3. Faculty Research Award 2018 by Careers 360 4. Best Stall Award (Among Institutional Category) In Kisan Mela 2018. 5. 12 Awards to students for whom worked as Advisor, in different Conferences/Symposiums for their research work |
|  | Area of Specialization | : | Development of Value-Added Meat and Milk Products |
|  | Research Interest | : | Development of Functional Foods and Shelf Life Extension of Developed Products |
|  | Total No. of Publication (Referred Journals): | : | 95 |
|  | Selected Publications (best five) | : | * Kouser, F., **Sunil Kumar,** Bhat, H.F., Hassoun, A., Bekhit, A. A. and Z.F. Bhat (2023). *Aloe barbadensis* based bioactive edible film improved lipid stability and microbial quality of the cheese. Foods 2023, 12, 229. <https://doi.org/> 10.3390/ foods 12020229. * Tanwar, A., **Sunil Kumar**, Bhat, Z. F., Noor, S., Naqvi, Z. and Jayawardena, R. (2022). Development of Salmon protein based shelf stable snacks and improving their storage quality using Solanum nigrum, a natural immune booster. *Journal of Aquatic Food Product Technology.* <https://10.1080/10498850.2022.2081950>. * Mahajan, K., **Sunil Kumar,** Bhat, Z. F., Naqvi, Z., and Jayawardena, R. (2021). Development of Bioactive Edible Film using Phytochemicals from *Aloe Vera* for Improved Microbial and Lipid Oxidative Stability of Frozen Dairy Products. *Food and Bioprocess Technology* **14**: 2120–2133. * Manpreet, K., **Sunil Kumar,** Bhat, Z. F., Naqvi, Z., and Jayawardena, R. (2021). The impact of raspberry and blueberry extract on the microbial and lipid oxidative stability of calcium and chicken protein fortified composite chocolate.*Journal of Food Processing and Preservation.* <https://10.1111/jfpp>.16216. * H.M. Dilnawaz, **Sunil Kumar** and Z.F. Bhat (2017). Effect of green coffee bean extract on the lipid oxidative stability and storage quality of restructured mutton blocks containing *Colocasia esculenta*, a novel binding agent. Agricultural Research 6(4): 443-454. |
|  | Student advisory: |  | As Major Advisor: Ph.D. 05  M.V.Sc. 09 |
|  | Books/ Manuals/ Monographs: | : | Book: 01, Booklets: 05, Manuals/Monographs: 10 |
|  | Seminar/ Workshop/ Conference attended: | : | 15 |
|  | Extension trainings associated with: | : | More than 30 |
|  | Research projects as PI/Nodal Officer: | : | Two |
|  | Other Achievements if any (Please specify): | : | - |