

Name	:	Dr. Neeraj Gupta			
Designation	:	Assistant Professor			
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Email	:	neeruguptapht@gmail.com			
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Professional Experience	:	17 th July, 2008 to till date			
Awards/honours/ scholarships/fellowships	:	Gold medal in MSc Horticulture(Fruit Production and Post Harvest Technology)			
Area of specialization	:	Post Harvest Technology			
Research Interests	:	Processing and Value addition of fruits and vegetables			
Total No. of Publications (referred journals)	:	15			
Selected publications (Best five)	:	<ul style="list-style-type: none"> ➤ Bharat Bhushan Pangotra, Neeraj Gupta and Arti Sharma 2018. Development of freshly prepared phalsa pear blended beverage. <i>Int. J. curr. Microbial. App. Sci.</i> 7(2): 2870-2876. ➤ Neeraj Gupta, Meenakshi Trilokia, V.B Singh and Vijay Kumar 2017. Storage studies of jam prepared from different aonla cultivars under lower foothills of Shivaliks. <i>Indian journal of ecology.</i> 44(4) 888-892. ➤ Deepshika Sharma, Raj kumari Kaul, Monika Soodand N. Gupta 2017. Studies on stability and quality of Jamun-mango blended beverages. <i>Indian Journal of Horticulture</i>, 74 (2): 299-302. <p style="margin-left: 40px;">Neeraj Gupta and V. B. Singh. 2016. Pre-harvest foliar application of calcium chloride, bavistin and bayleton on post-harvest life of aonla (<i>Emblica officinalis</i> Gaertn.) fruit. <i>Bangladesh Journal of Botany</i>, 45 (1): 211-219.</p> <ul style="list-style-type: none"> ➤ Neeraj Gupta, V. K Wali, V. B. Singh, Mahender Singh and Vijay Kumar 2016. Effect of seasonal variations and weathers parameters on yield, quality and disease incidence in guava cultivars under rainfed conditions of Jammu. <i>The Bioscan</i>,(Supplement on Agronomy), 11 (1): 627-633. 			
No. of books/Manuals/ Monographs	:				
	:	Title	Funding Agency	Period	Status
				From	To
					Ongoing/ Completed

	Exploitation of under-utilized fruit of kandi areas of Jammu region through value addition for human resource development	SERB-DST	2013	2016	Completed
	<i>Utilization of waste from Kandi Lemon for development of value added product (PI)</i>	University funded	2017	2019	Continue
Other achievements if any (please specify)	<p>: Student guided as major advisor MSc = 2 Student under guidance as major advisor PhD = 2 MSc =2 Research achievement:</p> <ul style="list-style-type: none"> ➤ Cardamom flavoured aonla ladoo can be prepared using refined sugar was adjusted the best on the basis of sensory evaluation having shelf life of 90 days. ➤ Blended fruit crush was prepared from 80% phalsa pulp with 20% pear juice . The combination was adjudged the best on the basis of overall acceptability during storage for three months. 				