Dr.N.M.Jabeen

Assistant Professor(Adhoc), 

Depatment of Food Technology

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**Educational qualifications:**

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| --- | --- | --- | --- |
| sl.no | Name of the examination | University/Board of Examination | Year of passing |
| 1. | SSC | Board of secondary school education (A.P) | 2003 |
| 2. | Intermediate  | Board of intermediate education (A.P) | 2005 |
| 3. | Bsc in Bio-Chemistry | SSBN, Anantapur | 2008 |
| 4. | Msc in Food Technology | **Sri Venkateshwara University, Tirupati, India.** | 2010 |
| 5. | **Ph.D in Food Technology** | **jntua** | 2022 |

**Work History:**

* **Assistant Professor** (Adhoc) in Food Technology *from June 2015 to Present*

**JNTUA - Oil Technological Pharmaceutical Research Institute (OTPRI),** Anantapur, India

* **Lecturer** in Food Technology *from July 2012 to January 2013*.

**Osmania University college for Women (OUCW),** Hyderabad, India.

* **Food Technologist** *from May 2010 to May 2011*

**K.V.R.R Foods Pvt Ltd,** Punguru, India**.**

**Working Profile:**

* Paper setter and Evaluator for Bachelor of Science courses for Food Technology at at Sri Sai Baba national degree college, Anantapur.
* Academic Counsellor for food and nutrition course at **IGNOU** study centre, Anantapur.
* Member of the Board of studies in food technology course at Sri Sai Baba national degree college, Anantapur.

**Research Interests:**

1.Functional foods

2.Food Packaging

3. Food preservation

**Publications:**

1. **Jabeen N.M,** K. Manjula and K. Jalarama Reddy.Impact of irradiation on nutritional quality and functional properties of soy flour and sprouted soy flour.International Journal of Advanced Research.3 (3): 1120-1129 (2015).
2. P MalathiReddy, **N M Jabeen** and K Jalarama Reddy. Development of omega 3 Enriched pizza base and evaluation of its quality characteristics. International Journal of Food And Nutrition Sciences. 6(3):22-27( 2017).
3. **N.M.Jabeen,** pooja yadav, Mahadeva Naika, Mallesha, N.Devanna**. Nutritional and Antioxidant potential of lyophilized wheat grass juice and shoot powders.** Journal of Reserach Angrau, 48(2)7-22. April –June 2020.
4. **N.M.Jabeen**, Devanna.N, Pooja Yadav and Phanikumar.G. **Optimization and development of Wheat grass based Antioxidant rich Spread by Response Surface Methodology.** Indian Journal of Nutrition and Dietetics. Vol.58(1) Pp :24-40. Jan-march 2021: ISSN:0022-3174, eISSN:2348-621X.
5. **Jabeen NM**, Kumar GP, Devanna N, Manjunath SS. **Development and optimization of wheatgrass-based instant soup mix using response surface methodology.** International Journal of Food and Nutritional Sciences Vol. 10(1). January-March 2021. eISSN : 2319-1775 Pp:10-15.
6. Pushpalatha, B**., Jabeen, N.M.,** M.B. Chaudhary† and K.Jayaraj Rao**. Optimization of ingredients for preparation of turmeric milk.** Indian Journal of Nutrition and Dietetics **.** Vol 59 (1) Pp 12-25.January-March 2022.ISSN:0022-3174, eISSN:2348-621X

**Projects Managed:**

* Evaluation of nutritional and sensorial qualities of cookies fortified with Defatted flax and soy meal
* Studies on development and standardization of noodles enriched with pineapple pomace powder and quality evaluation
* Development of omega 3 Enriched pizza base and evaluation of its quality characteristics
* Development of wheat grass powder incorporated cookies and evaluation of its quality characteristics
* Development of pomegranate peel based multigrain iron rich cookies and evaluation of its quality characteristics
* Development of brown top millet soy-based protein rich porridge.

**Conferences/Workshops/Seminars:**

* Presented poster on Studies on development and quality evaluation of Nutritious instant soup mix with wheat grass powder at National conference on Trends setting Innovations in chemical sciences and technology applications in pharma industry 12-13 February ,2016.
* Presented poster on Screening of phytochemicals for developing functional cookies fortified with wheat grass powder at 8th**International Food convention** HASTAG dec 12-15,2018**, CFTRI,Mysuru**.
* Presented poster on Development and quality evaluation of noodles enriched with pineapple pomace powder at international conference on Specialised, Ayurveda & Innovative Foods & Nutrition,16-17 February 2018.
* Presented poster on Development and optimization of wheat grass based functional fruit spread by response surface methodology at 7th**Bioprocessing of Agri-Food Resources**, Dec 14-16,2019.**CFTRI,Mysuru.**
* Oral presentation on Development and optimization of wheat grass based instant soup mix by using response surface methodology at the **National Conference on Health and wellness through Nutrition and Neutraceuticals**-2020,22nd -24th Jan,2020 at **Ramaiah University of Applied sciences**.
* Participated in National **webinar Nutrition, Neutraceuticals, health and wellness Academia Industry Interface, December** 16, 2020 at **Ramaiah University,Bengaluru.**

**Achievements:**

* **Best Poster award** at ‘International conference on specialized, Ayurvedic& Innovative foods and nutrition by Sri Satya Institute of Higher Learning, Anantapur, on 16-17 February,2018.
* **Completed** online training on Enterpreneurship Development program on Food Labelling Display & Packaging Materials-Regulatons of FSSAI from 14-7-2022 to 16-7-2022.
* **Completed** one week online training on International faculty development programme dated 22-08-2022 to 27-08-2022.

**Memberships:**

* Association of Food Scientists & Technologists, India (Life time Member)
* Member of the Board of studies in food technology course at Sri Sai Baba national degree college, Anantapur.
* Editorial member at **Journal of food Science and Technology(JFST)**

**Personal details:**

Languages: English, Telugu, Urdu, Hindi

Nationality: Indian

Religion: Muslim

Marital status: married

I hereby declare that the above mentioned are true to the best of my knowledge

 **Dr.N.M.Jabeen**