

# RESUME

## PERSONAL DETAILS:

**Name:** Dr.ASHITHHA G N

**Designation:** Assistant Professor (Contract)

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## EDUCATIONAL PROFILE:

**Ph.D** in Agricultural Processing and Food Engineering, Kelappaji College of Engineering and Technology, Tavanur

**M. Tech** in Agricultural Process Engineering, Tamil Nadu Agricultural University, Coimbatore

**B.Tech** Agricultural Engineering, Kelappaji College of Engineering and Technology, Tavanur

## NET QUALIFICATION

ICAR NET 2017 in Agricultural Process Engineering

## EXPERIENCE

Two Year experience in teaching as Assistant professor (contract) KCAET, Tavanur

## PUBLICATIONS:

### Research papers in peer-reviewed international journals:

- Ashitha G N, Prince M V and Sudheer K P, Mild thermal processing of cashew apple juice using ohmic heating, *Journal of Tropical Agriculture*, 2020, 58 (1): 44-52.
- Ashitha, G.N, Anjaly C Sunny and Nisha, R. 2020. Effect of Pre-harvest and Post-harvest Hexanal Treatments on Fruits and Vegetables: A Review. *Agricultural Reviews*. 10.18805/ag.R-1928.
- Ashitha G.N, Prince MV and Sanjay P. 2020. Microwave assisted extraction of anthocyanine from *Hibiscus rosa-sinensis*, *Journal of Pharmacognosy and Phytochemistry*, 9(2): 1418-1424
- Ashitha G.N, Wasiya Farzana and Varadharaju N. 2019. The effect of 1 -Methylcyclopropene on shelf-life of guava, *International Journal of Applied Agricultural & Horticultural Sciences*, 10 (4): 463-467.
- Ashitha G.N, P. Preetha and N. Varadharaju. 2019. Effect of post-harvest hexanal treatment on shelf life of guava, *International Journal of Current Microbiology and Applied Sciences*, 8(7): 1057-1067.
- Ashitha G N and Prince M V, 2019. Mild thermal processing of pineapple juice using ohmic heating

technology. *International Journal of Farm Sciences* 9(4): 28-38.

- Ashitha, G.N. and Prince, M.V. 2018. Vacuum Impregnation: Applications in Food Industry, *International Journal of Food and Fermentation Technology*. 8(2): 141-151.
- Wasiya Farzana, Ashitha, G N, Eresh Kumar Kuruba, D Amirtham. 2018. Effect of Time and Steam Pressure on Gelatinization of Starch and Antioxidant Properties of Curcumin of Turmeric (*Curcuma Longa*) Rhizomes, *International Journal of Economic Plants*, 5(1): 27-31.

### **Book chapter**

- Ashitha G N, Alfiya P V, Sanu Jacob and Kavitha Ramasamy, Food Safety and Standard Authority of India: K.P. Sudheer & Bindu Lakshmanan (Eds.) *An Overview Safety And Quality Management In Food Supply Chain: A Farm To Fork Approach*. Pp. 423-461