

Curriculum vitae of Dr. Tanbir Ahmad

1	Name in full (In capital letters)		TANBIR AHMAD			
2	Date & place of birth		20/11/1980 (Samastipur, Bihar, India)			
3	Nationality		INDIAN			
4	Total service period		13 Years			
	Post	Year	Duration	Pay Scale		
a	Scientist	November, 2009	5 years	6000		
b	Scientist (Senior Scale)	November., 2014	5 years	7000		
c	Senior Scientist	November, 2019	3 years	8000		
5	Present position/designation and place of work		Senior Scientist ICAR-India Veterinary Research Institute, Izatnagar, Bareilly-243122			
6	Official address with telephone, fax, e-mail		Livestock Products Technology Division, ICAR-India Veterinary Research Institute, Izatnagar, Bareilly, UP-243122 Mob. No. 7710798414 Email: tanbirvet05@rediffmail.com			
7	Residential address with mobile & telephone number, e-mail		Q. No. 17, Type-4, U-Shape ICAR-India Veterinary Research Institute, Izatnagar, Bareilly, UP-243122 Mob. No. 7710798414 Email: tanbirvet05@rediffmail.com			
8	Academic career (Bachelor degree onwards):					
	Sl. No	Degree Awarded	Year	Subject	Institution/Place	% of Marks & Grade
	1.	B.V. Sc & AH	2005	All subjects of Veterinary & Animal Science	TNVASU, Chennai	79.00 (I)
	2.	M.V. Sc	2008	LPT, VPH, Dairy Science	RAU, Pusa, Samastipur, Bihar	82.17 (I)
	3.	Ph.D	2018	Animal Science, Biochemistry, Statistics	Universiti Putra Malaysia (UPM), Malaysia	99.475 (I)
	Date of enrolment in Ph.D Program			February, 2015		
	Total duration for completing the degree			Three Years (Feb 2015 to Jan. 2018)		
	Degree program completed with or without course work			With course work		
	Thesis title			IMPROVING GELATIN EXTRACTION FROM HIDE USING PLANT ENZYME-ASSISTED PROCESS		
	Area of specialisation			Animal Science		
	Fellowship/Scholarship/Distinction (Copy attached)			1. ICAR-International Fellowship for pursuing Ph.D at Universiti Putra Malaysia, Malaysia Given by Agricultural Education Division, ICAR,		

	Distinction for PhD Thesis (Copy attached)	New Delhi, India (Year: 2014) 2. ICAR-Senior Research Fellowship (PGS)-2009 with Fellowship in Livestock Products Technology Awarded best Ph.D Thesis Award 2018 by the Faculty of Agriculture, Universiti Putra Malaysia (UPM), Serdang, Selangor, Malaysia. The award carried a certificate and cash amount of RM 3000/- (about Rs. 52000/-).
	Date on which successfully completed the viva voce examination (submit proof)	05/01/2018
9	Significant achievements/ Professional contributions in relevant area of Research/teaching/Extension/ Coordination & Management in specific bullet form	Innovative technologies developed: 1. Innovative technology for traditional method of gelatin extraction from bovine skin (without enzyme)- As PI Please refer to corresponding research article published. The flow chart of the technology is also attached. (Refer page no. 56-57) 2. Gelatin extraction from bovine skin by enzymes actinidin and papain assisted process- As PI 3. Gelatin extraction from bovine skin by enzymes bromelain and zingibain assisted process- As PI 4. Ultrasound assisted extraction of gelatin from bovine skin in conjugation with enzyme actinidin - As PI 5. Ultrasound assisted extraction of gelatin from bovine skin in conjugation with enzyme bromelain - As PI 6. Process for gelatin extraction using endopeptidase enzyme inhibitor and papain enzyme- As PI 7. Technology for collagen hydrolysate (CH) production from buffalo skin using enzymes papain and bromelain- As PI 8. Technology for gelatin production from buffalo skin- As PI Under Institutional Research Project “Development of collagen hydrolysate from buffalo (<i>Bubalus bubalis</i>) skin and its effect on

	osteoarthritis” (PI). 9. Enzymatic extraction process for novel fish protein hydrolysate from rohu fish waste- As Co-PI Under Institutional Research Project “Development of ACE Inhibitory Peptides from Fish and Livestock Processing Waste” (Co-PI) File No. 1(254)/ICAR-CIPHET/ToT/IRC/2018. <i>For technology commercialized (with patent):</i> Technology for “Low fat meat emulsion and process for making the same” with patent application no.- 2351/DEL/2013 was transferred on 20/02/2015 to M/s Khanna Food Products, B-34-2450/1, Rajech Nagar, Haibowal Kalan, Ludhiana-141001 (Innovators: Dr. Yogesh Kumar, Dr. K. Narsaih & Dr. Tanbir Ahmad) on license fee of Rs. 50000/-. Other Innovative technologies (designed & developed) of: 1. Poultry Processing Table- PI 2. Poultry Slaughter Cone- PI 3. Poultry Dressing Hooks- PI 4. Fish Descaling Machine- Co-PI 5. Fish Descaling Hand Tools-Co-PI 6. Fish Processing Table- Co-PI Innovative Products Developed: As Co-PI 1. Developed novel Value Added Meat Products Meat Pastries 2. Developed novel Value Added Meat Products Meat Spreads Data base management: 1. Database on post-harvest technologies is being created and will be disseminated under the institute project entitled ‘Development of national data base on post harvest technologies’. (Co-PI)
10	List of Research Publications from the thesis: Where Thomson Reuters Impact Factor (Journal Citation Report (JCR)) of the journal is not available, NAAS Score is provided. The National Academy of Agricultural Sciences (NAAS) focuses on the broad field of agricultural sciences including crop husbandry, animal husbandry, fisheries, agro-forestry and interface between agriculture and agro-industry. The Academy’s role is to provide a forum to Agricultural Scientists to deliberate on important issues of agricultural research, education and extension and present views of the scientific community as policy inputs to planners, decision/opinion makers at various levels. Accordingly, the Academy publishes rating/scoring of scientific research journals with the primary objective to bring uniformity in the evaluation of publications by the nominees for

	Fellowship/ Associateship by different Sectional Committees. This NAAS Score is followed throughout the India in Agricultural and Veterinary Science University	
	List of Publications	IF/NAAS Score (2022)
I	Ahmad, T. , Ismail, A., Ahmad, S. A., Khalil, K. A., Awad, E. A., Leo, T. K., Imlan, J. C., & Sazili, A. Q. (2018). Characterization of gelatin from bovine skin extracted using ultrasound subsequent to bromelain pretreatment. <i>Food Hydrocolloids</i> , 80, 264-273.	9.15
II	Ahmad, T. , Ismail, A., Ahmad, S. A., Khalil, K. A., Kumar, Y., Adeyemi, K. D., & Sazili, A. Q. (2017). Recent advances on the role of process variables affecting gelatin yield and characteristics with special reference to enzymatic extraction: A review. <i>Food Hydrocolloids</i> , 63, 85-96.	9.15
III	Ahmad, T. , Ismail, A., Ahmad, S. A., Khalil, K. A., Leo, T. K., Awad, E. A., Adeyemi, K. D., & Sazili, A. Q. (2018). Autolysis of bovine skin, its endogenous proteases, protease inhibitors, and their effects on quality characteristics of extracted gelatin. <i>Food Chemistry</i> , 265, 1-8.	7.51
IV	Ahmad, T. , Ismail, A., Ahmad, S. A., Khalil, K. A., Leo, T. K., Awad, E. A., Imlan, J. C., & Sazili, A. Q. (2018). Effects of ultrasound assisted extraction in conjugation with aid of actinidin enzyme on the molecular and physicochemical properties of bovine hide gelatin. <i>Molecules</i> , 23(4), 730; doi:10.3390/molecules23040730.	3.41
V	Ahmad, T. , Ismail, A., Ahmad, S. A., Abdul Khalil, K., Awad, E. A., Akhtar, M. T., & Sazili, A. Q. (2021). Recovery of Gelatin from Bovine Skin with the Aid of Pepsin and Its Effects on the Characteristics of the Extracted Gelatin. <i>Polymers</i> , 13(10), 1554.	3.97
VI	Ahmad, T. , Ismail, A., Ahmad, S. A., Khalil, K. A., Leo, T. K., Awad, E. A., & Sazili, A. Q. (2018). Physicochemical characteristics and molecular structures of gelatin extracted from bovine skin: Effects of actinidin and papain enzymes pretreatment. <i>International Journal of Food Properties</i> . 22 (1), 138–153.	2.73
VII	Ahmad, T. , Ismail, A., Ahmad, S. A., Khalil, K. A., Kee, L. T., Awad, E. A., & Sazili, A. Q. (2020). Extraction, characterization and molecular structure of bovine skin gelatin extracted with plant enzymes bromelain and zingibain. <i>Journal of Food Science and Technology</i> , 57: 3772–3781.	2.70
VIII	Tanbir Ahmad , Yogesh Kumar and J. N. Singh (2018). Effect of frozen storage of goat meat on quality parameters stored in the form of chunk and mince in two packaging materials. <i>Indian Journal of Animal Research</i> . 52(5): 780-785.	0.44
IX	Tanbir Ahmad , Nilesh N. Gaikwad, Yogesh Kumar and Rahul K. Anurag (2016). Ergonomic Design and Development of Poultry Dressing Table for Hygienic Processing. <i>Journal of Agricultural Engineering</i> , 53 (3): 34-39.	4.79 (NAAS)
X	Ahmad T , Nilesh Gaikwad, Yogesh K, and Rahul K Anurag Kumar, R (2015). Correlation between some quality parameters and bleeding status of poultry meat. <i>Asian Journal of Dairy and Food Research</i> . 34 (4), 332-334.	5.75 (NAAS)
XI	Ahmad, T. , Gaikwad, N. N., Kumar, Y., & Anurag, R. K. (2017). Assessment of poultry dressing table layout with respect to workspace envelope. <i>Annals of Faculty Engineering Hunedoara– International Journal of Engineering</i> , 15(4), 141-148.	
XII	Gaikwad, N. N., Ahmad, T. , Yenge, G. B. & Singh, A (2017). Design, Development and Performance Evaluation of Fish Descaling Machine. <i>Fishery Technology</i> , 54: 273 – 278.	5.82 (NAAS)
XIII	Yogesh, K., Jha, S. N., & Ahmad, T. (2014). Antioxidant potential of aqueous extract of some food grain powder in meat model system. <i>Journal of food</i>	2.70

	science and technology, 51(11), 3446-3451.	
XIV	Yogesh, K., Ahmad, T. , Manpreet, G., Mangesh, K., & Das, P. (2013). Characteristics of chicken nuggets as affected by added fat and variable salt contents. <i>Journal of food science and technology</i> , 50(1), 191-196.	2.70
XV	Kumar, Y., Kairam, N., Ahmad, T. , & Yadav, D. N. (2016). Physico chemical, microstructural and sensory characteristics of low fat meat emulsion containing aloe gel as potential fat replacer. <i>International journal of food science and technology</i> , 51(2), 309-316.	3.71
XVI	Kumar, Y., Yadav, D. N., Ahmad, T. , & Narsaiah, K. (2015). Recent trends in the use of natural antioxidants for meat and meat products. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 14(6), 796-812.	12.81
XVII	Imlan, J.C., Kaka, U.; Goh, Y.-M., Idrus, Z., Awad, E.A., Abubakar, A.A., Ahmad, T. , Nizamuddin, H.N.Q., & Sazili, A.Q (2020). Effects of slaughter knife sharpness on blood biochemical and electroencephalogram changes in cattle. <i>Animals</i> , 10, 579. (IF- 1.832)	2.75
XVIII	Imlan, J. C., Kaka, U., Goh, Y. M., Idrus, Z., Awad, E. A., Abubakar, A. A., Ahmad, T. , Quaza Nizamuddin, H.N. & Sazili, A. Q. (2021). Effects of Slaughter Positions on Catecholamine, Blood Biochemical and Electroencephalogram Changes in Cattle Restrained Using a Modified Mark IV Box. <i>Animals</i> , 11(7), 1979.	2.75
XIX	Muzaddadi, A. U., Ahmad, T. , & Nanda, S. K. (2017). Live table fish transportation-a means of innovative value addition in the fish retail markets of Ludhiana, Punjab. <i>Indian Journal of Fisheries</i> , 64 (Special Issue), 249-253.	0.50
11	Concepts/Processes/Patents/Products/Technologies & Books	
a	Concepts, Processes and Patents Patents: Two	1. Tanbir Ahmad, Nilesh Nivrutti Gaikward, Yogesh Kumar (2021). An ergonomically designed poultry processing table for the road side retailers. Granted on 27.12.2021; Patent No. 385178; Application no. 3172/DEL/2012. 2. Yogesh Kumar, Kairam Narsaiah and Tanbir Ahmad (2022). Low fat meat emulsion and process for making the same. Granted on 23/03/2022; Patent No. : 392629; Application No. : 2351/DEL/2013
b	Products and Technologies.	1. Technology for “Low fat meat emulsion and process for making the same” was transferred on 20/02/2015 to M/s Khanna Food Products, B-34-2450/1, Rajech Nagar, Haibowal Kalan, Ludhiana-141001 (Innovators: Dr. Yogesh Kumar, Dr. K. Narsaih & Dr.

		Tanbir Ahmad) on license fee of Rs. 50000/-. 2. Innovative technology for traditional method of gelatin extraction from bovine skin (without enzyme) 3. Gelatin extraction from bovine skin by enzymes actinidin and papain assisted process 4. Gelatin extraction from bovine skin by enzymes bromelain and zingibain assisted process 5. Ultrasound assisted extraction of gelatin from bovine skin in conjugation with enzyme actinidin 6. Ultrasound assisted extraction of gelatin from bovine skin in conjugation with enzyme bromelain 7. Process for gelatin extraction using endopeptidase enzyme inhibitor and papain enzyme
C	Books	Tanbir Ahmad, Devendra Kumar, Suman Talukder and S. K. Mendiratta (2023). Handbook Of Animal Byproducts Utilization. Narendera Publishing House, New Delhi (ISBN: 978-93-56511-52-1) (Total pages: 163)
D	Technical Bulletins- Two	1. Tanbir Ahmad & Yogesh Kumar (2019). Improving gelatin extraction and quality by enzyme assisted process. Technical Bulletin published by ICAR-CIPHET, Ludhiana 2. Yogesh Kumar, Tanbir Ahmad and AU Muzaddadi (2021). Enzymatic method for improving the yield and quality of collagen hydrolysate. ICAR-Central Institute of Post-harvest Engineering and Technology, Ludhiana (Punjab). Technical Bulletin No.: ICAR-CIPHET/Pub./2021-22/02. pp 1-32.
12	Teaching/Research/Extension/Coordination & Management	

	Teaching	Took classes of UG Course Credit hours taken = 6 PG Course Credit hours taken= 27 Total Credit hours taken = 33 (6+27)
	Students Guided	3 M.V.Sc students guided: 1. Guided (Chairman of Student Advisory Committee) one M.V. Sc. student of LPT Division (Dr. Anand T. S., M-6212). His viva-voce was completed on 07/10/2022. (Please refer page no. 135). 2. Co-guided (Member of Student Advisory Committee) one M.V. Sc. student of LPT Division (Dr. Hamna Vahab, M-6214). Her viva-voce was completed on 20/10/2022. (Please refer page no. 136). 3. Co-guided (Member of Student Advisory Committee) one M.V. Sc. student of LPT Division (Dr. Lalrohlui, M-6213). Her viva-voce was completed on 14/11/2022. (Please refer page no. 137). Co-guided one PhD: 4. Co-guiding (Member of Student Advisory Committee) one Ph.D. student of LPT Division (Dr. Jyotishka Kumar Das, P-2253) vide letter no. F. 4-5 (P-2253)/20-Acad dated: 07/10/ 2020
	List of Research Projects handled	
		1. Development of drying methodology for intact whole buffalo offals for pet food (PI; October 2020 to September 2022) 2. Development of collagen hydrolysates from buffalo (<i>Bubalus bubalis</i>) skin and its effect on osteoarthritis (PI from Oct. 2018 –Nov. 2019; File No. 1(251)/ICAR-CIPHET /AS&EC /IRC/2018 and Co-PI from April 2020 –Nov. 2022). 3. Production and evaluation of multifunctional food ingredient from poultry by-products (Co-PI; October 2020 to till date) 4. Development of a grading system for live buffaloes and their carcasses for domestic and export trade (Co-PI; October 2020 to September 2022) 5. Assessment of Poultry, Goat, Sheep and Fish Processing and its Refinement and Upgradation through Technological Interventions (PI) (Sept., 2010 –August, 2013). 6. Refinement and evaluation of fish descaling machine and entrepreneurship development (Co-PI) (Sept 2010 –August 2012). 7. Development of novel value added meat products (Pastries & spreads) with or without use of non meat ingredients. (Co-PI) (August 2010 to January 2012). 8. Development of National database on post harvest

		technologies (Co-PI) (Jan 2013 to Jan 2015).	
	Extension activities	1. Acted as Coordinator for one three days training programme on Processing and value-addition of meat and animal byproducts for twenty Scheduled Caste Farmers/ Entrepreneurs/rural youth/rural women under Scheduled Caste Sub Plan (SCSP) during 10-12 October, 2022. 2. Acted as Coordinator for one three days training programme on “Hygienic processing of milk and milk products” for twenty Scheduled Caste Farmers/ Entrepreneurs/rural youth/rural women under Scheduled Caste Sub Plan (SCSP) during 20-22 September, 2022. 3. Organized a training programme of 5 days as Co-coordinator during 10-14 October, 2013 for 17 farmers from Namakkal, Tamil Nadu sponsored by ATMA, Namakkal, Tamil Nadu. 4. Conducted a 4 days training as Co-coordinator on “Post- Harvest Technologies for Rural Catchment” was organized for 30 farmers, Gondia (Maharashtra) sponsored by ATMA, Nagpur during 24 -27 February, 2014. 5. Conducted a 3 days training as Co-coordinator on “Post- Harvest Technologies for Rural Catchment” was organized for 30 farmers, Nagpur (Maharashtra) sponsored by ATMA, Nagpur during 27 February-01 March, 2014. 6. Conducted training as Co-coordinator on “Post-Harvest Management of Fish” under TSP programme organized by CIPHET, Ludhiana in collaboration with College of Fisheries, Raha, Nagaon, Assam (Assam Agricultural University, Assam) held from 26-28th March, 2014. 7. Co-coordinated 5 days Capacity Building Training-cum-Exposure Visit for 20 Agricultural Officers from Odisha on Post-Harvest Technology of Major Crops and Livestock Produce of Odisha State held during 11-15 November 2014.	
13	Awards & Honors, including Scientific Leaderships		
A	Proven leadership in institution building/ advance centre of national/international repute		
B	International/National Honor/Awards of high repute given by Government or Inter-Governmental Organization		
	S. No.	Name of Award	Awarding Agency
	1.	Best Ph.D Thesis Award	Faculty of Agriculture, Universiti Putra Malaysia, Malaysia
	2.	Best Ph.D Thesis Award	Department of Animal Science, Faculty of Agriculture, Universiti Putra Malaysia, Malaysia
	3.	Best Employee Award in the category of Best in Publication	ICAR-Central Institute of Post-Harvest Engineering & Technology, Ludhiana
	4.	ICAR-International Fellowship for pursuing Ph.D	Agricultural Education Division, ICAR, New Delhi, India
	5.	ICAR-Senior Research Fellowship	Agricultural Education Division, 2009

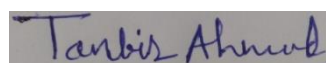
	(PGS)-2009 with Fellowship in Livestock Products Technology	ICAR, New Delhi, India	
C	Fellowships of National Academies		
D	Other Honors/Awards/Fellowship by ICAR,CSIR, DST, DBT,NRDC, National Academies, etc.- Two	ICAR-International Fellowship for pursuing Ph.D given by ICAR-Agricultural Education Division, ICAR, New Delhi, India in 2014. ICAR-Senior Research Fellowship (PGS)-2009 with Fellowship in Livestock Products Technology given by ICAR-Agricultural Education Division, ICAR, New Delhi, India in 2009	
e	International Post-Doctoral Fellowships/Awards- Two	Best Ph.D Thesis Award given by Faculty of Agriculture, Universiti Putra Malaysia, Malaysia in 2018 Best Ph.D Thesis Award given by Department of Animal Science, Faculty of Agriculture, Universiti Putra Malaysia, Malaysia in 2018	
f	National level Professional Society Award	International Academic Excellence Award 2022 given by Centre for Professional Advancement Continuous Education (CPACE), Vijayawada, India	
G	Gold Medal, Fellowship, Honorary Membership based on the professional achievement		
H	Other awards/recognitions (including paper/poster award)		
I	Institute Level Best Teacher/Researcher/Extension Worker/Coordinator award& appreciations	Best Employee Award in the category of Best in Publication given by ICAR-Central Institute of Post-Harvest Engineering & Technology, Ludhiana in 2018	

Declaration

I declare that the information given above is true and correct to the best of my knowledge and belief and there is no vigilance/disciplinary proceedings are pending against me.

Date: 11/04/2023

Place: ICAR-IVRI, Bareilly



Signature of Applicant

(Tanbir Ahmad)
Senior Scientist
LPT Division,
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