

Curriculum Vitae



Name : **Dr. YASHI SRIVASTAVA**
H-Index : **03**
i10-index : **02**
Citation : **23**
Email : **yashidfrl@gmail.com**
Mobile no. : **+91-9975855940**
Teaching Experience : **3years 8 months 9 days**

EDUCATIONAL QUALIFICATION

Year	Degree	Subject	University	Percentage
2015	ASRB NET	Food Science & Technology		Qualified
2013	Ph.D	Food Science	Defence Food Research Laboratory University of Mysore	Certificate for course work
2007	M.Sc	Food Technology	University of Allahabad	77.79%
2005	B.Sc	Botany, Zoology, Chemistry	University of Allahabad	69.12%
2001	12 th	Science+ Biology	St. Anthony's Convent	71.01%
1999	10 th	Science	St. Anthony's Convent	77.83%

SCIENTIFIC CONTRIBUTION

- Technology Transfer : **1**
- Research papers (Published/Communicated) : **10**
- **Editor-In-Chief (Book)** : **1**
- Popular article (Published) : **4**
- Poster presented in conference : **6**
- Review articles (Published) : **1**
- Oral Presentation : **3**
- Book Chapter (Communicated) : **2**
- Awards : **2**
- Fellow : **1**
- Training : **4**

MEMBERSHIP OF AUTHORIZED FOOD ASSOCIATIONS

- AFSTI - Association of Food Scientists and Technologists (India)

AWARDS / FELLOWSHIP AWAILED

- **Best Researcher Award 2012 from Coconut development Board**
- **DRDO Technology Group Award 2012 from DRDO**
- ICAR fellowship for Senior Research Fellow
- APEDA fellowship for Junior Research Fellow

PROFESSIONAL AND COMMUNITY RECOGNITION

- Fellow of Science and Education Development Institute, Nigeria

TRAINING

1. Production of Virgin Coconut Oil (VCO) (22 June 2011-24 June 2011). Agro Processing Complex, Central Plantation Crop Research Institute, ICAR, Kasargod, Kerala.
2. Entrepreneurship Development Program on Bakery Products and Soy based Food (15 June 2006-19 June 2006). Centre of Food Technology, University of Allahabad, Allahabad.
3. Computer Application, Institute of Professional Studies, University of Allahabad (3 months). Centre of Food Technology, University of Allahabad, Allahabad
4. HACCP & ISO 22000:2005 (7 Days). TriGem Solution Pvt. Ltd.

TECHNOLOGY TRANSFER

Development of Virgin Coconut meal based biscuits. Organisation: M/s. Subicsha, Nochad (via) Naduvanoor, Calicut-673624, e-mail: coconut.subicsha@gmail.com, Phone: 04962615186

PUBLISHED BOOK

Editor In Chief. Advances In Food Science And Nutrition. Science And Education Development Institute, Nigeria 2013. ISBN: 978-978-52231-6-3

REVIEW ARTICLE PUBLISHED

Yashi Srivastava, Anil Dutt Semwal, Gopal Kumar Sharma (2013). Application Of Various Chemical And Mechanical Microencapsulation Techniques In Food Sector-A Review. International Journal of Food and Fermentation Technology (NAAS 4.26), 3(1): 1-8. ISSN 2249-1570. (Citation 01)

ORAL PRESENTATION

1. **Yashi Srivastava**, AD Semwal and GK Sharma, AS Bawa (9-11 February 2012). Plasma takneek ka khadya prasakaran me upyog. In Hindi SangoshtheeDefence Food Research Laboratory, Mysore, India
2. **Yashi Srivastava**, AD Semwal (21-22 January 2010). Suchham Aachhadan Takneek. In Hindi SangoshtheeDefence Food Research Laboratory, Mysore, India
3. **Yashi Srivastava**, AD Semwal and GK Sharma (29-30 January 2009). Shudh Nariyal Taail. In Hindi SangoshtheeDefence Food Research Laboratory, Mysore, India

POSTER PRESENTATION

1. **Yashi Srivastava**, Anil Dutt Semwal, MSL Swamy, Gopal Kumar Sharma, AS Bawa (23-25 Nov 2011). Hypolipidemic effect of Virgin Coconut oil in Hypercholesterimic rats. Recent Trends in Processing and Safety of Specialty and Operational Foods, DFRL, Mysore, India.
2. Poonam Mishra, Arpana Yadav, **Yashi Srivastava**, Deepmala Verma, GK Rai (15-19 Dec 2008). Effect of modified atmospheric packaging on storage stability and vitamin C retention of amla candy at room temperature. IFCON, CFTRI, Mysore, India.
3. **Yashi Srivastava**, Deepmala Verma, Poonam Mishra, GK Rai (15-19 Dec 2008). Development of bael-mango based beverages. IFCON, CFTRI, Mysore, India.
4. **Yashi Srivastava***, OP Chauhan, PS Raju, AS Bawa (15-19 Dec 2008). Studies on development, quality evaluation and storage stability of functional beverage by the incorporation of Moringa leaf and pod juices. IFCON, CFTRI, Mysore, India.

5. Yashi Srivastava* (23-24 Sep 2016). Membrane separation technique in food industry. Invertis University, Bareilly, UP.

6. Yashi Srivastava* (23-24 Sep 2016). Application of microencapsulation technique in food sector. . Invertis University, Bareilly, UP.

RESEARCH PAPERS

1. **Yashi Srivastava***, Anil Dutt Semwal, Gopal Kumar Sharma, Amarinder Singh Bawa. Effect of Virgin Coconut Meal (VCM) on the Textural, Thermal and Physico Chemical Properties of Biscuits. Food and Nutrition Sciences, 2010, 2, 38-44. ISSN 2157-944X. Impact factor 0.97. Citation 10. Self Accessed API Score 6. Digital object identifier www.scirp.org/journal/PaperInformation.aspx?PaperID=3033
2. **Yashi Srivastava***, Anil Dutt Semwal, Gopal Kumar Sharma, Amarinder Singh Bawa. Utilization of Virgin Coconut Meal (VCM) in the Production of Ready-to-Eat Indian Traditional Sweet Meat Using Response Surface Methodology. Food and Nutrition Sciences 2011, 2/214-221. ISSN 2157-944X. Impact factor 0.97. Citation 03. Self Accessed API Score 6. Digital object identifier www.scirp.org/journal/PaperInformation.aspx?PaperID=4901
3. **Yashi Srivastava***, Anil Dutt Semwal, Gopal Kumar Sharma. Studies on Storage Stability of Hot Extracted (HEVCO) and Cold Extracted Virgin Coconut Oil (CEVCO) in Different Flexible and Rigid Packaging System. International Food Research Journal, 2013, 20/4, 1971-1976. ISSN 19854668. Citation 01. Self Accessed API Score 3. Digital object identifier [www.ifrj.upm.edu.my/.../65%20IFRJ%2020%20\(04\)%202013%20Yashi](http://www.ifrj.upm.edu.my/.../65%20IFRJ%2020%20(04)%202013%20Yashi).
4. **Yashi Srivastava***, Anil Dutt Semwal, MSL Swamy. Hypocholesterimic effect of cold and hot extracted virgin coconut oil (VCO) in comparison to commercial coconut oil : evidence from male wistar albino rats model. Food Science and Biotechnology, 2013, 22(6): 1501-1508. ISSN 1226-7708. Impact factor 1.977. Citation 01. NAAS Rating 6.66. Self Accessed API Score 6. Digital object identifier link.springer.com/article/10.1007%2Fs10068-013-0244-0.
5. **Yashi Srivastava***, Anil Dutt Semwal. Effect of Virgin coconut meal (VCM) on the rheological, micro-structure and baking properties of cake and batter. Journal of Food Science & Technology, 2015, 52/12:8122-8130. ISSN 0022-1155. Impact factor 2.203. Citation 01. NAAS Rating 8.02. Self Accessed API Score 9. Digital object identifier link.springer.com/article/10.1007/s13197-015-1966-1?no-access=true
6. **Yashi Srivastava***, Anil Dutt Semwal. A study on monitoring of frying performance and oxidative stability of Virgin Coconut Oil (VCO) during continuous/prolonged deep fat frying process using chemical and FTIR spectroscopy. Journal of Food Science & Technology 2013, 52(2)/984-991. ISSN 0022-1155. Impact factor 2.203. Citation 02. NAAS Rating 8.02. Self Accessed API Score 9. Digital object identifier link.springer.com/content/pdf/10.1007%2Fs13197-013-1078-8.pdf
7. **Yashi Srivastava***, Anil Dutt Semwal and Avik Majumdar. Quantitative and Qualitative Analysis of Bioactive Components present in Virgin Coconut Oil. Cogent Food & Agriculture. ISSN 2331-1932. Self Accessed API Score 3. Accepted
8. **Yashi Srivastava***, Anil Dutt Semwal, GK Sharma. Development of Ready-to-Eat Indian Traditional Sweet Meat with Virgin Coconut Meal (VCM) using Response Surface Methodology. International Journal of Food & Fermentation Technology. ISSN 2249-1570. Communicated
9. ***Srivastava Yashi**, Semwal Anil Dutt, MSL Swamy, GK Sharma. Study on antidiabetic effect of cold and hot extracted virgin coconut oil in comparison to copra oil on male wistar albino rats model. Food and Nutrition Sciences. ISSN 2157-944X. Impact factor 0.97. Communicated
10. ***Srivastava Yashi**, Semwal Anil Dutt, VA Sangeevkumar, GK Sharma. Melting, crystallization and storage stability of virgin coconut oil and its blends by differential scanning calorimetry (DSC) and fourier transform infrared spectroscopy (FTIR). Journal of Food Science & Technology. ISSN 0022-1155. Impact factor 2.203. Communicated

POPULAR ARTICLES

- 1. Yashi Srivastava***, Anil Dutt Semwal, Gopal Kumar Sharma, Amarinder Singh Bawa (2011-2012). Nariyal krishi dharm, vaishvik spardha thha nariyal tail ka bhartiya niryat paridrishya. Raksha Khadya Vigyan Patrika, 20, 91-94.
- 2. Yashi Srivastava***, Anil Dutt Semwal, Gopal Kumar Sharma (2010-2011). Apurvakrisht Nariyal Taail, Raksha Khadya Vigyan Patrika, 19, 5-8.
- 3. Yashi Srivastava***, Anil Dutt Semwal, Gopal Kumar Sharma (2009-2010). Safed musali: swasthayavardhak gun, Raksha Khadya Vigyan Patrika, 18, 6-10.
- 4. Yashi Srivastava***, Anil Dutt Semwal, Gopal Kumar Sharma (2008-2009). Sahjan: Ek praktik vardan, Raksha Khadya Vigyan Patrika, 17, 82-86.

PERSONAL DETAILS

Father's Name : Sri Dinesh Chandra Srivastava
Mother's Name : Smt. Rani Shrivastava
Date of Birth : 5th March 1983