

DR. ANKITA KATARIA

PERSONAL INFORMATION

Daughter of : Mr. Vinod Kumar Kataria
Mrs. Amita Kataria

Designation : Assistant Professor Food Science and Technology

Address : Department of Food Science and Technology, Maharaja Ranjit Singh
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WORK EXPERIENCE

- ❖ Worked as the **Centre Manager, Centre of Excellence for Food Fortification (CEFF)** at **National Institute of Food Technology Entrepreneurship and Management (NIFTEM)**, Kundli, Sonipat, Haryana (India) (Mar'2022 – Mar'2023)
- ❖ Worked as **R&D Manager** at **Britannia Industries Limited**, Bangalore, Karnataka (India) (Aug'2016 – Dec'2017)

EDUCATION

- ❖ **PhD. Food Technology** (2021) – Punjab Agricultural University (PAU), Ludhiana – 141004 (Punjab, India) **87.30%**
- ❖ **MSc. Food Technology** (2016) – University of Mysore (CSIR - Central Food Technological Research Institute (CSIR-CFTRI)), Mysore – 570020 (Karnataka, India) **86.31%**
- ❖ **B.Tech. Dairy Technology** (2014) – ICAR - National Dairy Research Institute (ICAR-NDRI), Karnal – 132001 (Haryana, India) **90.00%**

QUALIFIED

- ❖ Qualified **ARS (2021) Mains** Examination conducted by **Agricultural Scientists Recruitment Board (ASRB)** in the subject **Food Technology**
- ❖ Qualified **ICAR-NET (2021)** in the discipline of **Food Technology** – Marks 73.56%
- ❖ Qualified **GATE (2021)** in the subject **Life Sciences (XL)** – GATE Score 460; Marks 42.67; Rank 1655/23973
- ❖ Qualified **UGC-NET (2019)** in the subject **Home Science**

PUBLICATIONS

RESEARCH/REVIEW PAPERS

- ❖ **Ankita Kataria**, Sharma S & Khatkar S K (2022) Antioxidative, structural and thermal characterization of simulated fermented matrix of quinoa, chia and teff with caseinate. *International Journal of Food Science & Technology* **57**: 5663-7 (**I.F.** – **3.612**; **NAAS** – **9.61**)
- ❖ Sharma S, **Ankita Kataria*** & Singh B (2022) Effect of thermal processing on the bioactive compounds, antioxidative, antinutritional and functional characteristics of quinoa (*Chenopodium quinoa*). *LWT-Food Science and Technology* **160**: 113256. (**I.F.** – **6.056**; **NAAS** – **12.06**)

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- ❖ **Ankita Kataria**, Sharma R, Sharma S, Singh B, Kaur G and Yakubu, C M (2021) Recent applications of bio-engineering principles to modulate the functionality of proteins in food systems. *Trends in Food Science and Technology* **113**: 54-65. (I.F. – 16.002; NAAS – 20.00)
- ❖ **Ankita Kataria**, Sharma S, Singh A and Singh B (2021) Effect of hydrothermal and thermal processing on the antioxidative, antinutritional and functional characteristics of *Salvia hispanica*. *Journal of Food Measurement and Characterization* **16**: 332-43. (I.F. – 3.006; NAAS – 9.06)
- ❖ **Ankita Kataria**, Sharma S and Dar B N (2021) Changes in phenolic compounds, antioxidant potential and antinutritional factors of teff (*Eragrostis tef*) during different thermal processing methods. *International Journal of Food Science & Technology* **57**: 6893-902. (I.F. – 3.612; NAAS – 9.61)
- ❖ **Ankita Kataria**, Achi S C and Halami P M (2018) Effect of encapsulation on viability of *Bifidobacterium longum* CFR815j and physiochemical properties of ice cream. *Indian Journal of Microbiology* **58**: 248-51. (I.F. – 2.461)
- ❖ Jha P, **Ankita Kataria**, Sabikhi L, Sathish M H K and Malik R K (2015) Screening of dahi starters for compatibility with probiotic *Lactobacillus gasseri* strains to select a co-culture for probiotic dahi. *Indian Journal of Dairy Science* **68**: 137-43. (NAAS – 5.95)
- ❖ Sharma R, **Ankita Kataria**, Sharma S and Singh B (2022) Structural characterisation, biological activities and pharmacological potential of glycosaminoglycans and oligosaccharides: a review. *International Journal of Food Science and Technology* **57**: 4-15. (I.F. – 3.612; NAAS – 9.61)

CHAPTERS

- ❖ **Ankita Kataria**, Hanuman B & Sharma R (2022) Potential of Functional Lipids: Production, Properties and Applications. In: Veena N, Goyal M R and Watharkar R B (eds) *Novel and Alternate Methods in Food Processing, Biotechnological, Physicochemical, and Mathematical Approaches* CRC Press, USA (In press).
- ❖ **Ankita Kataria** and Sharma S (2021) Envisioning utilization of super grains for healthcare. In: Goyal M R, Birwal P and Mishra S K (eds) *Phytochemicals and Medicinal Plants in Food Design: Strategies and Technologies for Improved Healthcare* CRC Press, Florida, USA Pp. 237-81.
- ❖ Toor B S, **Ankita Kataria**, Kaur A and Sharma S (2021) Advances in food fermentation. In: Goyal M R, Mishra S K and Birwal P (eds) *Food Processing and Preservation Technology: Advances, Methods, and Applications* CRC Press, Florida, USA Pp. 203-44.
- ❖ **Ankita Kataria**, Ahluwalia P, Sharma S and Singh B (2020) Cannabis infused foods. In: Prasad V M, Gupta A, Singh B, Misra N and Mani A (eds) *Trends & Prospects in Food Science & Processing Technology* Satish Serial Publishing House, Delhi, India Pp. 145-72.
- ❖ Gupta A and **Ankita Kataria** (2020) Synbiotic and health. In: Prasad V M, Gupta A, Singh B, Misra N and Mani A (eds) *Trends & Prospects in Food Science & Processing Technology* Satish Serial Publishing House, Delhi, India Pp. 225-48.

ARTICLES IN MAGAZINES

- ❖ **Ankita Kataria** and Chauhan K (2023) Millets – The Pristine Indian Grain *Agriculture World* **1**(9): 79-81.

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- ❖ Shukla A, **Ankita Kataria**, Singh A and Chauhan K (2022) How does varying the quantity and composition of the components of a bread affect its outcome? *Food & Drink Industry* **3**(10): 24-29.
- ❖ Mansi, **Ankita Kataria**, Chauhan K (2022) Can India's food industry avoid getting hurt by the ban on plastics? *Indian Food Packer* **5**: 33-38.
- ❖ **Ankita Kataria** and Toor B S (2020) A focus on probiotics and prebiotics as functional foods. *Food & Drink Industry* **6**(1): 42-45.
- ❖ **Ankita Kataria** and Toor B S (2020) Dairy industry faces 30% dip in demand during Covid-19 lockdown period. *Food & Beverage News* <http://www.fnbnews.com/Hotels-Hospitality/dairy-industry-faces-30-dip-in-demand-during-covid19-lockdown-period-55796> (Published online 5 May' 2020).
- ❖ **Ankita Kataria** (2020) Probiotics and prebiotics. *Food Marketing and Technology India* **11**(4): 20-21.
- ❖ **Ankita Kataria** (2020) Future business scope for foreign dairy brands in India. *Food & Beverage News* **3**(Special Supplement): 26. <http://www.fnbnews.com/Dairy-Products/future-business-scope-for-foreign-dairy-brands-in-india-53583> (Published online 23 Dec' 2019).
- ❖ **Ankita Kataria** (2019) Functional foods to reach \$275.77 bn by '25. *Ingredients South Asia* **12**(24): 55-57.
- ❖ Toor B and **Ankita Kataria** (2019) Cryogenic freezing and chilling systems – uses and benefits. *Food & Beverage News* **11**(Special Feature): 14.
- ❖ **Ankita Kataria** (2019) Functional foods chia, flax and quinoa seeds. *Food Marketing and Technology India* **10**(12): 28-29.
- ❖ **Ankita Kataria** (2019) An overview on weaning foods. *Dairy Times* **4**(3): 52-53.
- ❖ **Ankita Kataria** (2019) An overview on weaning foods. *Food Marketing and Technology India* **10**(5): 24-26.
- ❖ **Ankita Kataria** (2019) March towards comprehensive food processing policy. *Food & Beverage News* **6**: 8, 12.
- ❖ **Ankita Kataria** (2019) Dairy beverage processing technology – varieties, utilities. *Food & Beverage News* **4**(Special Feature): 11-12.
- ❖ **Ankita Kataria** (2019) Value-added dairy products - Edge to the balanced nutritious food. *Food & Beverage News* **3**(Special Supplement): 23-24.
- ❖ **Ankita Kataria** (2019) Trends in beverage formulation. *Drink Asia* **2**(3): 25-27.
- ❖ **Ankita Kataria** (2018) Milk contamination in India – The ways and reasons. *Food & Beverage News* **11**: 13-14. <http://www.fnbnews.com/FB-Specials/milk-contamination-in-india-the-ways-and-reasons-48995> (Published online 16 Jan' 2019).
- ❖ **Ankita Kataria** (2018) Functional beverage in India worth Rs. 700 cr. *Ingredients South Asia* **11**(24): 59-60.
- ❖ **Ankita Kataria** (2018) Outlook for dairy industry in the Middle East. *Ingredients South Asia* **11**(21): 74-75.
- ❖ **Ankita Kataria** (2018) India will lead the world as the next big cheese market. *Food & Beverage News* **10**: 2, 6.

INVITED TALK

DR. ANKITA KATARIA

- ❖ **Subject Matter Expert** in the “Vichar Vimarsh” Programme on "Millets & Health" Program organised by Prasar Bharati (Doordarshan) – India’s Public Service Broadcaster → telecasted on 4 Feb’2023
- ❖ Invited as a **Resource Person** to deliver a talk on the topic “**Challenges and overcome measures during the development of Ayurvedic based food products**” for a **Workshop on Food Development** organized by the **Department of Swasthavritta and Yoga, All-India Institute of Ayurveda, New Delhi** – 23 February 2023

ORGANIZER/RESOURCE PERSON CONTRIBUTION

- ❖ Contributed as **Organizer** of the **Hands-on Training on Cell Culture** organized by NIFTEM Haryana – 28 Feb – 2 Mar’ 2022
- ❖ **Resource Person** for the **Hands-on Training on Staple Food Fortification** organized by Centre of Excellence for Food Fortification, NIFTEM Haryana. 25 Mar’2022, 21 Apr’2022, 25 May’2022, 29 Jun’2022, 28 Jul’2022, 31 Jan’2023.
- ❖ Contributed as **Coordinator** for **Food Mela – Millet Exhibition** at **Jamia Hamdard University, New Delhi**
- ❖ Contributed as **Organizer** of the **National Nutrition Month 2022** organized by NIFTEM Haryana – Sep’ 2022.
- ❖ Contributed as **Organizer** of the **3 Day National Workshop on Organic Farming for Nutritional Security & Environment Sustainability** organized by Just Agriculture- the Magazine in collaboration with NIFTEM, Haryana. 26-28 Sep’ 2022.
- ❖ Contributed as **Organizer** of the **Two-Day Training Program on Development & Implementation of Food Safety Management System Based on ISO 22000:2018** organized by NIFTEM Haryana. 29-30 Aug’2022.
- ❖ Contributed as **Organizer, ReCHAN NIFTEM Capacity Building Program Short Training Course on Health Supplements and Nutraceuticals** organized by NIFTEM Haryana and Confederation of Indian Industry (CII). 31 May’ – 2 Jun’2022, 23 – 25 Nov’ 2022.
- ❖ Contributed as **Organizer** of the **National webinar on ‘Food Safety: Legislation and Regulatory Aspects’** organized by NIFTEM Haryana. 9 Jun’2022.
- ❖ Contributed as **Rapporteur, International Webinar on ‘Large Scale Food Fortification: Accelerating Action to Reduce Micronutrient Malnutrition’** organized by The Maharaja Sayajirao University of Baroda and NIFTEM Haryana. 26 Apr’2022.

HONOURS/AWARDS

- ❖ Recipient of Indian Council of Agricultural Research – Senior Research Fellowship [ICAR-SRF(PGS)] – **ICAR Rank 1 (2018)**
- ❖ **Silver Medallist** in MSc. Food Technology at CSIR-CFTRI, Mysore (2014-16)
- ❖ **Gold Medallist** in B.Tech. Dairy Technology at NDRI, Karnal (2010-14)
- ❖ Recipient of the **Young Scientist Award** by the Agro Environmental Education & Farmers Welfare Society (AEEFWS), Punjab
- ❖ Recipient of the Italian Technical Services Award – Silver Medal (2015) by **All India Food Processors’ Association**
- ❖ **Recipient of NCC ‘C’ and NCC ‘B’ Certificates**

CONFERENCES

DR. ANKITA KATARIA

- ❖ **Ankita Kataria** (2022) Staple food fortification: the need of the hour. *1st International Conference Global Initiatives in Research, Innovation and Sustainable Development of Agriculture and Allied Sciences (GIRISDA-2022)* Agro Environmental Education & Farmers Welfare Society (AEEFWS), Guru Kashi University (Bathinda) and Just Agriculture-the magazine (Abstr). – *Oral Presentation*
- ❖ **Ankita Kataria**, Sharma S and Singh B (2019) Probing the super grains for their nutritional richness. *International Conference on Contemporary Issues in Integrating Health and Nutrition with the Emerging Areas of Food Technology, Agriculture, Environment and Allied Sciences* pp. 89. Shyama Prasad Mukherji College for Women, University of Delhi, New Delhi (Abstr). – *Oral presentation*
- ❖ **Ankita Kataria**, Sharma S and Singh B (2019) Hemp plant: Characterization and utilization as a food ingredient. *Proc. A Multi-Track National Conference SLIETCON-2019* pp. 26-28. Sant Longowal Institute of Engineering & Technology, Longowal (Abstr). – *Oral presentation*
(BEST ORAL PRESENTATION AWARD)
- ❖ **Ankita Kataria**, Sharma S and Singh B (2019) Quality assessment of potato peel enriched pasta. *Proc. 106th Indian Science Congress* pp. 163. Lovely Professional University, Jalandhar (Abstr). – *Poster presentation*
- ❖ **Ankita Kataria**, Sharma S and Singh B (2018) Quality assessment and antioxidant properties of vegetable peel enriched pasta. *8th International Food Convention* pp. 29. Central Food Technological Research Institute, Mysore (Abstr). – *Poster presentation*

INTERNSHIP

- ❖ Internship training on ‘Scope & Application of Fermentation Technology in Food, Biochemical & Allied Industries’ Ankur Biochem Pvt. Ltd. in collaboration with Department of Food Technology, Haldia Institute of Technology, Kolkata, India 17 Jul’–15 Aug’2021

MEMBERSHIP

- ❖ **Life Member** of the Agro Environmental Education & Farmer’s Welfare Society (AEEFWS), Punjab (GIRISDA/6/352)

MAJOR ACHIEVEMENTS

- ❖ As the Centre Manager of CEFF, **setup and inauguration of the Rice Fortification Unit under the Centre of Excellence for Food Fortification (CEFF), NIFTEM Haryana** on 24 Jun’2022
- ❖ **Manager – R&D** (New Product Development) of Britannia Industries Limited; worked on projects in the ‘Tiger’ brand
- ❖ **Dairy Global – Gateway to the Global Dairy Industry, a leading newsletter acknowledged my opinion** on the potential of Indian dairy sector in an article ‘Fonterra eyeing USD \$1bn from Indian market’ published on 31 Dec’2019 under the category of Market Trends; referring to the information in this article – Future business scope for foreign dairy brands in India (2020) *Food & Beverage News* 3(Special Supplement): 26. <http://www.fnbnews.com/Dairy-Products/future-business-scope-for-foreign-dairy-brands-in-india-53583> (Published online 23 Dec’ 2019).