



AL MAGNIFICO RETTORE
DELL'UNIVERSITA' DEGLI STUDI DI MILANO

COD. ID: 5384

Il sottoscritto chiede di essere ammesso a partecipare alla selezione pubblica, per titoli ed esami, per il conferimento di un assegno di ricerca presso il Dipartimento di Scienze per gli Alimenti, la Nutrizione e l'Ambiente dell'Università degli Studi di Milano

Responsabile scientifico: Prof.ssa Lucia Cavalca

[Harini Krishnamachari]

CURRICULUM VITAE

INFORMAZIONI PERSONALI

Cognome	Krishnamachari
Nome	Harini

OCCUPAZIONE ATTUALE

Incarico	Struttura
Teaching Fellow (From June 2014 - Present)	Teaching B.Tech and M.Tech Theory and laboratory courses

ISTRUZIONE E FORMAZIONE

Titolo	Corso di studi	Università	anno conseguimento titolo
Dottorato Di Ricerca	Technology	Anna University	2021
Master (Laurea Magistrale)	Food & Nutritional Biotechnology	SRM University	2014
Altro (Laurea Triennale)	Agricultural & Irrigation Engineering	Anna University	2011

ISCRIZIONE AD ORDINI PROFESSIONALI

Data iscrizione	Ordine	Città



LINGUE STRANIERE CONOSCIUTE

lingue	livello di conoscenza
Tamil	Native Language
English	Advanced

PREMI, RICONOSCIMENTI E BORSE DI STUDIO

anno	Descrizione premio

ATTIVITÀ DI FORMAZIONE O DI RICERCA

descrizione dell'attività

ATTIVITÀ PROGETTUALE

Anno	"Progetto"
2017	"Phytochemical Analysis and Antioxidant Potential of Cucumis Melo Seeds" & "Synergistic effect of spice extracts and modified atmospheric packaging towards non- thermal preservation of chicken meat under refrigerated storage" & "Active compound diffusivity of particle size reduced <i>S. aromaticum</i> and <i>C. cassia</i> fused starch edible films and the shelf life of mutton meat"
2018	"Extraction and Characterization of polysaccharides from tamarind seeds, rice mill residue, okra waste and sugarcane bagasse for its Bio-thermoplastic properties" & "9. Effect of Punica granatum peel extracts on antimicrobial properties in Walnut shell cellulose reinforced Bio-thermoplastic starch films from cashew nut shells" & "8. Extraction of nano cellulose fibers from the banana peel and bract for production of acetyl and lauroyl cellulose" & "Effect of film constituents and different processing conditions on the properties of starch based thermoplastic films" & "Development of Cellulose-based Migratory and Non migratory Active Packaging Films"
2019	"Quorum quenching effect and kinetics of active compound from <i>S. aromaticum</i> and <i>C. cassia</i> fused packaging films in shelf life of chicken meat"
2020	Isolation and characterization of micro and nanocrystalline cellulose fibers from the walnut shell, corncob and sugarcane bagasse"
2021	"Comparative antimicrobial efficacy of oregano oil, chlorhexidine, and sodium hypochlorite against Enterococcus faecalis: An in vitro study"& "2. Formulation and Evaluation of Oral Disintegrating Films Using a Natural Ingredient Against Streptococcus Mutans" & "1. Comparative evaluation of antimicrobial efficacy of oregano essential oil extract with four other intracanal medicaments against Enterococcus faecalis"



TITOLARITÀ DI BREVETTI

Brevetto

CONGRESSI, CONVEGNI E SEMINARI

Data	Titolo	Sede
05.09.2019	Context of Food Safety, FSSAI ACT & Regulations and Codex Alimentarius	Nestle India and Anna University
17.08.2018	International conference on recent Advances in Food Processing Technology	Indian Institute of Food Processing Technology, Ministry of Food Processing Industry
16.07.2018	Seminar on food safety continuum - challenges and opportunities	Anna university, Association of Food Scientists and Technologists India
19.10.2016	Academia-Industry road map for better health and nutrition through food processing Technologies	Anna university, Association of Food Scientists and Technologists India

PUBBLICAZIONI

Libri

Articoli su riviste
Krishnamachari Janani, Kavalipurapu Venkata Teja, K Harini, Comparative evaluation of antimicrobial efficacy of oregano essential oil extract with four other intracanal medicaments against Enterococcus faecalis-An in vitro study, Endodontology, 2021
Harini.K, Janani.K, Kavalipurapu Venkata Teja, C. Chandra Mohan, Formulation and Evaluation of Oral Disintegrating Films Using a Natural Ingredient Against Streptococcus Mutans, Journal of conservative dentistry, 2021
Kavalipurapu Venkata Teja, Krishnamachari Janani, Vasundhara Apoorva Kaligotla, Krishnamachari Harini, 3. Comparative antimicrobial efficacy of oregano oil, chlorhexidine, and sodium hypochlorite against Enterococcus faecalis: An in vitro study, Endodontology, 2021
K.Harini, C. Chandra Mohan, Isolation and characterization of micro and nanocrystalline cellulose fibers from the walnut shell, corncob and sugarcane bagasse, International Journal of Biological Macromolecules, 2020
C. Chandra Mohan, K.Harini, K.Sudharsan, K. Radha Krishnan, M.Sukumar, Quorum quenching effect and kinetics of active compound from S. aromaticum and C. cassia fused packaging films in shelf life of chicken meat, LWT - Food Science and Technology, 2019
Harini K, M.Sukumar, Development of Cellulose-based Migratory and Non migratory Active Packaging Films, Carbohydrate Polymer, 2018



C.Chandra Mohan, K.Harini, K.Sudharsan, M.Sukumar, Effect of film constituents and different processing conditions on the properties of starch based thermoplastic films, International Journal of Biological Macromolecules, 2018
K. Harini, K. Ramya, M. Sukumar, Extraction of nano cellulose fibers from the banana peel and bract for production of acetyl and lauroyl cellulose, Carbohydrate Polymer, 2018
K. Harini, C. Chandra Mohan, K. Ramya, S. Karthikeyan, M. Sukumar, Effect of Punica granatum peel extracts on antimicrobial properties in Walnut shell cellulose reinforced Bio-thermoplastic starch films from cashew nut shells, Carbohydrate Polymer, 2018
C. Chandra Mohan, K. Harini, B. Vajiha Aafrin, U. Lalitha priya, P. Maria Jenita, S.Babuskin, S. Karthikeyan, M. Sukumar, Extraction and Characterization of polysaccharides from tamarind seeds, rice mill residue, okra waste and sugarcane bagasse for its Bio-thermoplastic properties, Carbohydrate Polymer, 2018
C. Chandra Mohan, K. Radha krishnan, S. Babuskin, K. Sudharsan, Vajiha Aafrin, U. Lalitha priya, P. Mariya Jenita, K. Harini, D. Madhushalini, & M. Sukumar, Active compound diffusivity of particle size reduced S. aromaticum and C. cassia fused starch edible films and the shelf life of mutton (Capra aegagrus hircus) meat, Meat Science, 2017
M Sivarajan, U Lalithapriya, Peter Maria Jenita, B Aafrin Vajiha, K Harini, D Madhushalini, M Sukumar, Synergistic effect of spice extracts and modified atmospheric packaging towards non- thermal preservation of chicken meat under refrigerated storage, Poultry Science, 2017
Harini Krishnamachari, Nithyalakshmi V, Phytochemical Analysis and Antioxidant Potential of Cucumis Melo Seeds, Int. J. Life. Sci. Scienti. Res, 2017

ALTRE INFORMAZIONI

Courses Taught & other Services Provided to Students and Institution

Theory courses Handled: Food Process Engineering, Food Processing and Preservation, Food Refrigeration Systems, Food Packaging Technology, Food Flavours

Laboratory courses handled: Food Analysis lab, Food Packaging lab, Advanced Bioprocess lab, Livestock and Marine Technology Lab, Dairy Technology lab, Fruit and Vegetable Technology lab, Food Processing and Quality control Lab.

Professional Experience

1. Certified Food Safety Supervisor - Manufacturing (Level 2) - FSSAI
2. Trained and certified ISO 22000:2005 (Food Safety Management System) - Internal Auditor

Textbooks/Chapters

1. Chapter on "Packaging Design and Equipment" at "A Textbook of Food Packaging Techniques", ISBN: 9788193706510, 1st Edition.
2. Chapter on "Tackling Local Anesthetic Failure in Endodontics" at "Topics in Regional Anesthesia", Publisher: IntechOpen.

Short Courses & Faculty Development Programmes

1. AICTE Training And Learning (ATAL) Academy Online Elementary FDP on "Advances in food and value addition of grains" from 23/08/2021 to 27/08/2021 at Indian Institute of Food Processing Technology.
2. AICTE Training And Learning (ATAL) Academy Online Elementary FDP on "Non- Thermal Processing



- of Food Products" from 2021-06-29 to 2021-07-03 at College of Food Processing Technology and BioEnergy.
3. Faculty Development Programme on Entrepreneurship at National Institute of Food Technology Entrepreneurship and Management held from 15th - 27th February, 2021.
 4. FDP on "Aqua-food technology (Emerging Food Processing Technologies: Prospects and Challenges for Food" from 2021-1-4 to 2021-1-8
 5. Six Days Online Short Term Training Programme on "Changing Paradigms on Food Security and Food Sufficiency" from 14.12.2020 to 19.12.2020 organized by College of Food and Dairy Technology, Koduveli, Chennai
 6. 5-day online FDP on Universal Human Values for DEEKSHARAMBH (Student Induction Program)" organized by NIT Patna during 23-27 November 2020.
 7. FDP on "Postharvest and Processing (Food Technology)" at National Institute of Food Technology Entrepreneurship and Management from 2020-11-2 to 2020-11-6.
 8. 15 days Faculty Development Programme on "Green Perspective in Food Processing Sector" organised by NIFTEM, from 5th to 21st October 2020
 9. Two days National Webinar on Recent Trends in Food Processing and Preservation organized by the Department of Food Process Engineering, NIT Rourkela, on 26th - 27th September 2020.
 10. Two days TEQIP-III sponsored National webinar on Recent Trends in Non-Thermal Food Processing Technologies, organized by National Institute of Technology Rourkela, September 20 to 21, 2020
 11. National Webinar Series on "Recent Advances In Dairy Process Engineering" from 24th August 2020 to 28th August 2020 organized by Department of Food Process Engineering, College of Food and Dairy Technology, Koduvalli.
 12. One-week FDP on "Fermented Foods and Beverages" organized by Central Institute of Technology Kokrajhar, 18th - 22nd Aug 2020.
 13. Short term course on "Supply Chain Management: Challenges and Strategies" Organized at Dr. B. R. Ambedkar National Institute of Technology, Jalandhar, India from 13- 17 July, 2020 under TEQIP-3
 14. Trained in "Quality control of Finished Products" at Hatsun Agro Products., Chennai
 15. Trained in "Process and preservation of fat and oil" at Kaleesuwari Refinery Private Ltd., Chennai
 16. Trained in the "Quality Assurance of Raw materials & Finished Products" at Jain Irrigation Systems Ltd., Jalgaon, Maharashtra.
 17. Attended Short term training at Britannia and Aavin, Chennai.

Projects

1. Faculty Guide for CTDI Funded Student project (Centre for Technology Development and Transfer, Anna University), "Formulation and Evaluation of Oral Disintegrating Film using a Natural Ingredient against Dental Caries" (Ms. V.Ramya, Ms.S.Yamini and Mr. S. Ranjith Kumar), July2018 - Jan, 2019.(Pros,No.347/2018)
2. Faculty Guide for CTDI Funded Student project (Centre for Technology Development and Transfer, Anna University), "Valorization of In-Utilities to Biodegradable Packaging of Highly Perishable Products- A Shelf Life Study", July 2019 - Jan 2020 .(Pros,No. P-1819S4166).

Co-supervision for B.Tech Students:

1. Sristi Mundhadha (Univ Register no: 2015304031), Development of Semipermeable Biodegradable Film for the Preservation of Highly Perishable Food Products, 2019.
2. Saai Sudha.G (Univ Register no: 2014304025) and Yeshvanth.M (Univ Register no: 2014304037), Development of Active Packaging for Extending Shelf-life of Food Products, 2018.
3. Arunaa.S (Univ Register no:2014101009), Komathi (Univ Register no:2014101025), Pavithra.J.B (Univ Register no:2014101035) and Sangeetha.S (Univ Register no:2014101041), Response Surface Methodology for Predictive Modelling of Physiochemical, Enzymatic and Microbial Parameters of Sonic Treated milk, 2018
4. Nageswari.R (Univ Register no:2012304008), Rihana.H (Univ Register no:2012304011), Saranya.A (2012304013), Developemnt of Encapsulated Nutrient Rich Microgreen by Frozen Reverse Spherification Method, 2016.



Co-supervision for M.Tech Students

1. Ramya.K (Univ Register no:2016412019), Development of packaging film for extending shelf life of food products.
 2. Lincy Precilla.G (Univ Register no: 2015412012), Preparation and Characterization of Bioactive Film for Food Packaging.
- Have developed laboratories at Centre for Food Technology, Anna University: Food Analysis Lab, Food Packaging Lab, Food Products Processing lab.
 - Member in Institute of Eminence Committee for Research at Centre for Food Technology, Anna University
 - Co-ordinator for departmental level NAAC/NBA accreditation process and Internal Quality assurance cell

Memberships in Professional Associations

- Life member of International Association of Engineers (IAENG) - Membership ID: 195729
- Life member of Association of Food Scientists and Technologists - AFST(I) - Membership No. 3/R109/18/CHEN
- Life member of Hong Kong Chemical, Biological & Environmental Engineering Society - Membership no: 202652

Le dichiarazioni rese nel presente curriculum sono da ritenersi rilasciate ai sensi degli artt. 46 e 47 del DPR n. 445/2000.

Il presente curriculum, non contiene dati sensibili e dati giudiziari di cui all'art. 4, comma 1, lettere d) ed e) del D.Lgs. 30.6.2003 n. 196.

RICORDIAMO che i curricula **SARANNO RESI PUBBLICI sul sito di Ateneo** e pertanto si prega di non inserire dati sensibili e personali. Il presente modello è già precostruito per soddisfare la necessità di pubblicazione senza dati sensibili.

Si prega pertanto di **NON FIRMARE** il presente modello.

Luogo e data: 05.09.2022.