

## Gitanjali Sathe

D/o Baburao Sathe

### Address:

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## ACADEMIC QUALIFICATION

Qualification	Year of passing	University/Board
B. Tech (Dairy Technology)*	2012	MAFSU, Nagpur (MS)
M. Tech (Dairy Microbiology)	2014	NDRI, Karnal(Haryana)
Ph.D(Dairy Microbiology)	2018	NDRI, Karnal(Haryana)

*\*Gold Medalist*

## CARRIER OBJECTIVE

- To be a good citizen of India and pursue a career in Dairy and food sector, while I will try my best for the success of the organization.

## AREA OF INTEREST

- Teaching, Research & Development, Microbial and Chemical Quality Assurance, Probiotics, Symbiotic, Dairy lactic starter cultures and fermented products.

## COMPUTER PROFICIENCY

- Proficient with use of **MS-office** and other general internet tools.
- Maharashtra State Certificate in Information Technology (**MS-CIT**) with 80% marks.

## SKILL

- Expert in sampling and analysis of food products.
- Expert in microbial cultures testing as activity test, purity test, Horrell Elliker test, etc., handling and maintenance, development and evaluation of starters for fermented dairy products like *dahi*, yoghurt etc. Formulation of starter cultures for fermented dairy products.
- Handling, Maintenance and calibration of equipments.
- Physicochemical and microbiological analysis of raw material and food products.
- Teaching, Paper setting, Paper evaluation.

## INDUSTRIAL EXPERIENCE

- One month** (08 July2011-08 August2011) in-plant training In Bakery industry at , ANNAPURNA FOODS (**Ganesh Bakery**, Nandani), Latur (MS)
- Four months** (28 January2012-28 May2012) in-plant training in Pune Zillha Sahakari Dudh Utpadak Sangh Maryadit **Katraj Dairy**, Pune (MS)

## TEACHING AND RESEARCH EXPERIENCE

- Worked as **Senior Research Fellow (SRF)** for 3 months (14 March 2018-14 June 2018) in Animal Nutrition Division, at NDRI, Karnal under project Formulation of symbiotic product.
- Worked as **Assistant professor** and **Head of Department of Food Microbiology and Safety** from 1 August 2018 – 31 July 2019, at SPGCFT, Nehrunagar, Kandhar, Dist. Nanded(MS).

- Working as **Assistant professor** of B. Voc (Food Processing Technology) from 1 August 2019 to till date at Rajashri Shahu College, Latur.

### M.TECH Research topic

- Screening of  $\beta$ -galactosidase positive probiotic dairy yeast
  - Isolation and characterization of  $\beta$ -galactosidase positive yeasts from different dairy products
  - Probiotic attributes and enzyme profiles of selected isolates
- **Salient achievements:**
  - Forty five yeast isolates exhibited good  $\beta$ -galactosidase and extracellular enzyme activities like protease, amylase, lipase, L-asperaginase and exopolysaccharide production.
  - Six isolates showed best probiotic attributes, as well as  $\beta$ -galactosidase activity and were Gelatinase and DNase negative ensuring the safety aspects.
  - Yeast isolates can further be used for industrial applications.

### PhD Research topic

- Bio-prospecting lactic acid bacteria from fermented foods of cold desert region for formulation of techno-functional starters
  - Isolation and identification of lactic acid bacteria from fermented foods of cold desert region
  - Evaluation of potential technological properties of identified isolates
  - Formulation of defined starter for cultured milk products .
- **Salient achievements:**
  - Ten technological potent *Lactococcus* cultures were obtained
  - Formulated defined strain starter for *Dahi*, *lassi* and cheese
  - *Leuconostoc* culture can be used as adjunct cultures in fermented milk products
  - *Lactobacillus* and *Pediococcus* cultures exhibited antimicrobial activity and phytase activity can be formulated as adjunct cultures in preparation of cereal based dairy foods.
  - Further, probiotic potential of *Lactobacillus* and *Pediococcus* cultures can be explored.
  - All these cultures deposited to National Collection of Dairy Cultures in freeze dried form.

### ACHIEVEMENTS & EXTRA CURRICULAR ACTIVITIES

- **All India overall rank 10<sup>th</sup>** in AIEEA-PG.
- **All India overall rank 4<sup>th</sup>** in AIEEA-SRF(PGs)
- Recipient of **ICAR Fellowship** (2012-14).
- Recipient of **ICAR- NDRI Fellowship** (2014-2017)
- Qualified **ASRB-NET- 2014** in the discipline of Dairy Microbiology.
- Actively Participated in **National service scheme(NSS)**
- Participated in “**National Dairy and Food Quiz & Judging Contest**” organized by College of Dairy science Anand (AAU), GJ.
- Participated in “**National Dairy Products Judging and Sensory Contest**” organized by College of Dairy science Anand (AAU), GJ.
- As an Organising secretary in the All India Agricultural Unifest -2015.
- Actively participated in **Mera Goan Mera Gaurav Abhiyan**.
- Actively participated in **Swachh bharat Abhiyan**.
- Organized training programme for cottage level milk product preparation for rural women at an adopted village.
- Participated in training programme on “NanoBioscience and its applications in heathcare” organized by Agharkar Research Institute, Pune, from 24 June 2019 to 29 June 2019.

## Conferences/Poster presentation

- International Conference on “**Emerging Food Safety Risks: Challenges for Developing Countries and workshop on food safety & quality**” January 09-11, 2014.
- Poster presentation in National Conference on “**Food Processing and Technology: Current Status and Future Prospects (NCFPT-2016)**” on 25-26<sup>th</sup> February, 2016 at Shoolini University, Solan (HP).
- Poster presentation in 44th Dairy Industry Conference **Make in India: Dairying 2030** on February 18-20, 2016 ICAR-National Dairy Research Institute, Karnal

## Publications

- **Sathe, G.B.** and Puniya, A.K. (2014). Screening of  $\beta$ -galactosidase positive probiotic dairy yeasts. Indian Journal of Dairy Science, 67(4):167-172.
- **Sathe, G.B.** and Mandal, S. (2016). Fermented foods of India and its implications: A Review. Asian Journal of Dairy and Food Research, 35(1):1-9.
- **List of abstracts published in conferences**
  1. Industrial Biofilm control with Micro-nanotechnology
  2. Phosphoproteomics and its relevance with bacterial cell physiology, disease and drug resistance
  3. Industrial application of ruminal microbial ecosystems
  4. Screening of  $\beta$ -Galactosidase Positive Yeast and its Probiotic Characteristics
- **List of extension articles for milk producers in Marathi**
  - a. बकरीच्या दुधापासून बनवा पौष्टिक मुल्यवर्धक किन्विनीकृत पदार्थ
  - b. कुटीरस्तरावर दर्जेदार पनीर, बर्फी आणि रसगुल्ला बनविणे: एक फायदेशीर व्यवसाय
  - c. गुरांवरील सूक्ष्मजीव, परजीवी नष्ट करण्याकरिता उपाययोजना
  - d. दुधाची सूक्ष्मजीवशास्त्रीय प्रत सुधारण्याच्या प्रक्रिया
  - e. जागतिक व्यापार संघटना आणि भारतीय दुग्धव्यवसाय
  - f. कुटीर स्तरावर छन्ना, रसगुल्ला व संदेश बनविण्याची पध्दत
  - g. म्हशींचे आरोग्य व्यवस्थापन
  - h. स्वच्छ दुग्धोत्पादन:काळाची गरज

## LANGUAGES KNOWN

- English, Hindi and Marathi

## HOBBIES/PERSONAL ATTRIBUTES

Reading, Art and Craft, Sports, Listening songs.

## Personnel Details

Date of birth: 29 May 1989

Gender: Female

Marital Details: Married

Spouse Name: Avinash V. Mane

Nationality: Indian