



Name : T. Keerthana Preethi

Designation : Assistant Professor

Contact information

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Education

- M.Voc Food Technology and Quality Management
- Enrolled in a Ph.D. Program specializing in Food & Nutrition

Experience

Research : Progression

Industry : 3 years with 5 months

Expertise

Department : Food Technology & Quality Management and Food Processing & Nutraceutical

Accomplishments & Achievements

- Active participant in the national conference advances in bio process and downstream processing on 20th and 21st of April 2016
- Active participant in the bio fest the work shop on bio polymers at IITM on 3rd march 2017
- Active participant in the work shop on impact of enzymes in green technology conducted by CIT
- Attended hands on national workshop on HPLC and analytical chromatography and preparative chromatography
- Attended hands on national work shop on skills and strategies for a successful research career.
- Attended 9th Bangalore India nano conferences & Attended 4th Whats App food conferences
- Attended work shop on nutrition security for planetary health held on 2019 at Dr. Baby Rajendra prasad international convention centre, GKVK Bangalore.
- Cleared the assessment for the role of quality control biologist QP: no: LFS: Q2301 conforming to national skills qualification frame work level 5-LSSSDC

PROJECTS

- Bio transformation of cyanopyridine to nicotinic acid by nitrilase producing soil and water microbial isolates.
- Operational methods and nutritional value of biscuits: The regulations of biscuits industry in India by FSSAI which is the apex body for the industry. FSSAI controls the laws in manufacture of biscuits. Their main objective is to

protect the interests and development with a systematic and hygiene biscuits manufacturing industry in India.

- Sugarless mixed fruit jam for diabetes patients: scientific testing and reaches have proved that diabetics herbal and sugar free products don't rapidly elevate a person blood glucose level, therefore the mixed fruits jam is perfect for diabetes, prediabetic and health conscious individuals.