RESUMÉ

Name: Dr. Shrilekha Das
DOB: 26.05.1985
Department and Institution: Department of Agricultural Engineering, Palli Siksha Bhavana (Institute of Agriculture), Sriniketan.
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EDUCATIONAL QUALIFICATIONS:

Degree	Board/ Institution	Year of passing	% marks obtained/ CGPA
B. Tech (Agricultural Engineering)	Bidhan Chandra Krishi Viswavidyalaya	2007	8.25
M. Tech (Dairy and Food Engineering)	Indian Institute of Technology Kharagpur	2009	9.21
PhD (Dairy and Food Engineering)	Indian Institute of Technology Kharagpur	2018	--
	Thesis/Dissertation Title: Development of a suitable environment control chamber to study effects of air conditions on physicochemical changes during withering and oxidation of tea		

WORK EXPERIENCE SUMMARY

Designation	Department & Institution	Period		
		Date of joining	Date of release	Effective Time Period
Associate Professor	Department of Agricultural Engineering, Palli Siksha Bhavana, Visva-Bharati	06 October, 2023	Till date	
Assistant Professor	Department of Plantation Crops and Processing, Faculty of Horticulture, Uttar Banga Krishi Viswavidyalaya	21 January, 2015	05 October, 2023	8 years 8 months
Assistant Professor	Department of Processing and Food Engineering, College of Agricultural Engineering and Post Harvest Technology (Central Agricultural University), Ranipool, Gangtok	28 May 2012	19 January, 2015	2 years 7 months

Training programmes/Summer school/winter schools /refresher course attended/ organized:

- Attended **Massive Open Online Course on "Digital Teaching Techniques"** organized by ICAR-National Academy of Agricultural Research Management, Hyderabad from 1 - 31 December, 2021.
- Attended **Training programme on "Post Harvest Management and Storage Techniques"** organized at National Institute of Plant Health Management, Hyderabad from 20 to 24 January, 2020.
- Attended **Massive Open Online Course on "Teaching Management"** organized by ICAR-National Academy of Agricultural Research Management, Hyderabad from 1 - 30 November, 2017.
- Attended **Summer school on "Analytical, instrumental and imaging techniques relevant to food safety management"** at ICAR-Central Institute of Agricultural Engineering, Bhopal from 6 - 26 July 2017.
- Attended **International Summer Term on "Thermal Processing of Foods"** at Indian Institute of Technology Kharagpur from 2 - 13 June, 2014.
- Organising committee member of eight days **Model Training Course on "Innovative Preservation and Processing Practices for Medicinal, Aromatic and Fruit Crops"** on 7 - 14 January, 2013 at College of Agricultural Engineering and Post Harvest Technology (Central Agricultural University), Ranipool, Gangtok
- Course Coordinator of **ICAR- S&D Scheme sub-component Scheduled Caste-Sub Plan on "Post Harvest Technology of Horticultural Crops"** on 6 Feb - 5 March, 2020 at Uttar Banga Krishi Viswavidyalaya.

Seminars/Symposiums/Conferences attended/ organized:

- Presented Paper entitled "Optimization of process parameters for an impact type device for production of paneer by using Artificial Neural Network and Genetic Algorithm" at **International Conference on Food Security and Environmental Sustainability, organized by IIT Kharagpur**, on 17 – 19 December, 2009
- Presented Poster entitled "Development of an Environment Control Chamber for withering, fermentation and drying of tea" at **National Symposium on Emerging Innivative Technologies for Assurance of Quality and Safety in Processed Foods Organised at IIT Kharagpur**, on 24 – 25 February, 2011
- Presented Paper entitled "Optimization of process parameters for vacuum drying of CTC tea" at **World Tea Science Congress (International Conference), at Tea Research Association, Jorhat** on 22 – 23 November, 2011
- Presented Paper entitled "Effect of processing methods on quality of black pepper (*Piper nigrum* L.)" at **National Seminar on Horticulture for Sustainable Development, Nutritional and Livelihood Security Organised at Uttar Banga Krishi Viswavidyalaya**, on 26 – 27 May, 2022.
- Member, Organising committee of **19th Annual Convention of Food Scientists & Technologists – ICFoST 2007 Organised at IIT Kharagpur** on

- Member, Organising committee of **National Symposium on Emerging Innivative Technologies for Assurance of Quality and Safety in Processed Foods Organised at IIT Kharagpur**, on 24 – 25 February, 2011
- Member, Organising committee of **National Seminar on Horticulture for Sustainable Development, Nutritional and Livelihood Security Organised at Uttar Banga Krishi Viswavidyalaya**, on 26 – 27 May, 2022
- Co-organizing Secretary, **National Seminar cum Farmers' Training Programme on "Role of Traditional Indian Knowledge System (IKS) for Sustainable Mechanization in Rice and Groundnut Crop" Organised at Palli Siksha Bhavana, Visva-Bharati** on 20-23 February 2025
- Presented lead lecture entitled "**Soft Computing Techniques for Modelling and Optimization in Food Processing – A Case Study**" at the Academy for Advancement of Agricultural Science (AAAS) **National Conference on Transformative Approaches and Smart Technology in Plant & Animal Health for Sustainable & Climate-Ready Agriculture at Visva-Bharati** on September 18-19, 2025.
- Presented Keynote lecture on **"Soft Computing: Applications in Food Processing"** at **National Conference on Next-Gen Food Processing for Sustainable Approaches: Blending Technology, Tradition, and Innovation at** GKCIET, Malda on 19 – 20 September, 2025.

Research papers published:

- Deb, K., Das, S., Medda, P.S., Sit, A. and Apsara, S.E. (2025). Evaluation of seven Theobroma cacao clones grown in Terai region of India for nutritional composition and bioactive compounds. Scientific Reports, 15:35949. DOI: https://doi.org/10.1038/s41598-025-02406-z
- Chowdhury, M., Banerjee, A., Das, R., **Das, S.**, Prasad, K. (2025). Influence of Temperature and Mass Flow Rate on Heat Transfer Characteristics in Parallel Flow Corrugated Plate Heat Exchanger. Journal of Agricultural Engineering (India), Vol. 62 (1): 120 – 134.
- Eda, S., Paul, P.K., Devi, M.P., **Das, S.,** Mondal, S. and Sahana, N. (2023). Regression approach in assessing the efficiency of different types and amount of desiccants for producing dry air to be used in ambient temperature dryer. The Pharma Innovation Journal, 12(8): 217-222.
- Guragai, A., Dutta, B., Debnath, A., **Das, S.,** Toko, Y., Angousana, S., Phanindra, S., Sultana S. and Hembram S. (2023). In-vitro study on the efficacy of essential oil from Ocimum against some plant pathogens. The Pharma Innovation Journal, 12(9): 2374-2376.
- Tamang, S., Medda, P.S. and **Das S.** (2022)**.** Response of Single Bud Sprout Technique on Different Ginger (*Zingiber officinale* Rosc.) Cultivars under Sub-Himalayan Plains of West Bengal. International Journal of Bio-resource and Stress Management, 13(9): 899 – 905.
- Lepcha, T.O., **Das, S.,** Dutta, B. and Medda, P.S. (2022). Effect of curing methods on quality and drying characteristics of turmeric. Journal of Spices and Aromatic Crops, 31 (1): 65-74.
- Yarin, T., Dutta, B., Murmu, D.K., Medda, P.S. and **Das, S.** (2022). Valorization of medicinal and aromatic plants waste: Review article. The Pharma Innovation Journal, 11(1): 532-537.
- Kumari, A., **Das, S.,** Ramesh, E., Babu, Y.M. and Lepcha, T.O. (2021). Effect of different drying methods and drying time on the sliced ginger rhizomes (*Zingiber officinale* Rosc.). The Pharma Innovation Journal, 10(10): 486-489.

- Kumari, A., Babu, Y.M., Ramesh, E., Lepcha, T.O., Tamang, S. and **Das, S.** (2021). Impact of Different Drying Techniques on Quality Traits of Ginger (*Zingiber officinale* Rosc.) Rhizomes. International Journal of Environment and Climate Change, 11(12): 30-37.
- **Das, S.,** Samanta, T and Datta, A.K. (2020). Improving black tea quality through optimization of withering conditions using artificial neural network and genetic algorithm. Journal of Food Processing and Preservation, DOI: 10.1111/jfpp.15273
- **Das, S.,** Samanta, T and Datta, A.K. (2019). Analysis and modeling of major polyphenols during oxidation in production of black tea. Journal of Food Processing and Preservation, DOI: 10.1111/jfpp.14283
- **Das, S.** and Datta, A.K. (2018). Mass transfer coefficient and mass diffusivity of O_2 and CO_2 during oxidation of macerated CTC and rolled orthodox leaves in black tea manufacturing. Journal of Food Process Engineering, DOI:10.1111/jfpe.12875
- Boris, H., **Das, S.** and Jena, S. (2018). Modelling of vacuum drying of cherry pepper. Asian J. Dairy & Food Res, 37(4): 316-320
- Samanta, T., Cheeni, V., **Das, S.,** Roy, A.B., Ghosh, B.C. and Mitra, A. (2013). Assessing biochemical changes during standardization of fermentation time and temperature for manufacturing quality black tea. Journal of Food Science and Technology, DOI 10.1007/s13197-013-1230-5
- Shinde, A., **Das, S.** and Datta, A.K. (2013) Quality improvement of orthodox and CTC tea and performance enhancement by hybrid hot air–radio frequency (RF) dryer. Journal of Food Engineering, 116: 444–449.
- Konar, H.S., **Das, S.,** Datta, A.K. and Ghosh, B.C. (2012) Optimization of process parameters for vacuum drying of CTC tea. Two and a Bud, 59(2):84-88.
- Singh, D., Samanta, T., **Das, S.,** Ghosh, A.K., Mitra, A. and Ghosh, B.C. (2012). Development of a customized trough to study withering of tea leaves. Two and a Bud, 59(2):143 - 147.
- Chakraborty, D., **Das, S.** and Das, H. (2011). Aggregation of sensory data using fuzzy logic for sensory quality evaluation of food. Journal of Food Science and Technology, DOI 10.1007/s13197-011-0433-x
- **Das, S.** and Das, H. (2009). Performance of an impact type device for continuous production of paneer. Journal of Food Engineering, 95: 579 – 587.