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Qualifications:

- **Ph.D., (2008) Livestock Products Technology;** Minors: Animal Biochemistry and Veterinary Public Health, Indian Veterinary Research Institute, Izatnagar, Bareilly (UP) – 243 122.
- **M.V.Sc., (2005) Livestock Products Technology;** Minor: Veterinary Public Health, Indian Veterinary Research Institute, Izatnagar, Bareilly (UP) – 243 122.
- **B.V.Sc., (2003) College of Veterinary Science and Animal Husbandry Jabalpur (JNKVV)** Madhya Pradesh- 482001.

Current Research Area:

- Characterization of goat milk properties from different breeds in various seasons.
- Shelf stable healthier goat meat products.

Major Research Accomplishments:

- Development and quality evaluation of fibre enriched designer chicken nuggets having low sodium and fat.
- Value addition of meat byproducts through processing and quality evaluation of ready-to-eat meat pattes.
- Standardization and quality evaluation of goat meat nuggets with healthier fatty acid profile.
- Standardization and quality evaluation of low salt goat meat pickle.
- Processing and characterization of goat meat products enriched with dietary fibres, antioxidant dietary fibres, natural antioxidants and pseudocereals.
- Development and quality evaluation of sheep and goat meat products added with nuts, guava, bael pulp residue and aloe vera gel.

Awards:

- Secured 7th rank in All India Entrance Examination for Master in Veterinary Sciences, conducted by Indian Council for Agricultural Research (ICAR) in the year 2003.
- Awarded with Junior Research Fellowship (JRF) by ICAR for pursuing M.V.Sc.
- Awarded Senior Research Fellowship (SRF) by IVRI for pursuing Ph.D. program.

- Recipient of best oral paper presentation at V convention of Indian Meat Science Association and National Symposium on Emerging technological changes to meet the demands of domestic and export meat sector, February 7-9, 2013 at NRC on Meat, Hyderabad.
- Recipient of best poster presentation at ISSGPU National Seminar on “Small ruminants: National scope on upscaling productions to products value addition and their safety” held on November 9-10, 2017, at ICAR-CIRG, Makhdoom, Mathura (UP).

Training:

- Participated NAIP sponsored training programme on “**Advances in Nutrient Use Efficiency in Livestock Production System**” from 28.01.2012 to 10.02.2012 at CIRG, Makhdoom.
- Participated CCPI, NAIP, Izatnagar sponsored “SAS software training programme” organized at Agricultural Knowledge Management Unit, CIRG, Makhdoom from 9-14th January, 2012.
- Participated ICAR sponsored summer school on “**Opportunities in value addition and challenges in quality control of meat products including slaughterhouse by-products**” from 04th to 24th July, 2012 at Veterinary College and Research Institute, Namakkal.
- Participated ICAR sponsored summer school on “**Food Quality and Safety: Recent Advances in Evaluation Techniques**” at **Central Institute of Post-Harvest Engineering and Technology, Ludhiana** from August 5-25, 2014.

Patents and Technology:

- **Functional Mutton Nugget with Low Salt, Low Fat and High Dietary Fibre**
- Process to develop functional chevon nuggets with healthier fatty acid profile. A. K. Verma and V. Rajkumar. **Complete patent filed. Application No. 2069/DEL/2014 dated 30-03-2014.**

Publications:

- Das, A.K., Anjaneyulu, A.S.R., Kondaiah, N. and **Verma A.K.** 2007. Effect of levels of full-fat soy paste on quality of goat meat patties. ***Journal of Food Science and Technology***, 44:3, 323-326.
- Das, A.K., Anjaneyulu, A.S.R., **Verma, A.K.** and Kondaiah, N. 2008. Physicochemical, Textural, Sensory Characteristics and Storage Stability of Goat Meat Patties Extended with Full-Fat Soy Paste and Soy Granules. ***International Journal of Food Science and Technology***, 43: 383-392.
- **Verma, A.K.**, Lakshmanan, V., Das, A.K. Mendiratta, S.K. and Anjaneyulu, A.S.R. 2008. Physico-chemical and functional quality of buffalo head meat and heart meat. ***American Journal of Food Technology***, 3 (2): 134-140.

- **Verma, A.K.**, Lakshmanan, V., Das, A.K. Mendiratta, S.K. and Anjaneyulu, A.S.R. 2008. Quality characteristics and storage stability of patties from buffalo head and heart meats. ***International Journal of Food Science and Technology***, 43:1798-1806.
- **Verma, A.K.**, Sharma, B.D. and Banerjee, R. 2009. Quality characteristics and storage stability of low fat functional chicken nuggets with salt substitute blend and high fibre ingredients. ***Fleischwirtschaft International***, 24 (6): 52-57.
- **Verma, A.K.**, Sharma, B.D. and Banerjee, R. 2010. Effect of sodium chloride replacement and apple pulp inclusion on the physico-chemical, textural and sensory properties of low fat chicken nuggets. ***LWT-Food Science and Technology***, 43: 715-719.
- **Verma, A.K.** and Banerjee, R. 2010. Dietary fibre as functional ingredient in meat products: a novel approach for healthy living – a review. ***Journal of Food Science and Technology***, 47(3):247–257.
- **Verma, A.K.** and Banerjee, R. 2012. Low-sodium meat products: Retaining salty taste for sweet health. ***Critical Reviews in Food Science and Nutrition***, 52(1): 72-84.
- Das, A.K., Rajkumar, V., **Verma, A.K.** and Swarup, D. 2012. *Moringa oleifera* leaves extract: A natural antioxidant for retarding lipid peroxidation in cooked goat meat patties. ***International Journal of Food Science and Technology***, 47: 585-591.
- **Verma, A.K.**, Banerjee, R. and Sharma, B.D. (2012). Quality of low fat chicken nuggets: Effect of sodium chloride replacement and added chickpea (*Cicer arietinum* L.) hull flour. ***Asian-Australasian Journal of Animal Sciences***, 25(2): 291-298.
- **Verma, A.K.**, Sharma, B.D. and Banerjee, R. (2012). Quality characteristics of low fat chicken nuggets: Effect of common salt replacement and added bottle gourd (*Lagenaria siceraria* L.). ***Journal of the Science of Food and Agriculture***, 92: 1848-1854.
- Banerjee, R., **Verma, A. K.**, Das, A.K., Rajkumar, V., Shewalkar, A. A. and Narkhede, H. P. (2012). Antioxidant effects of broccoli powder extract in goat meat nuggets. ***Meat Science***, 91: 179-184.
- **Verma, A.K.**, Rajkumar, V., Banerjee, R., Biswas, S. and Das, A.K. (2013). Guava (*Psidium guajava* L.) powder as an antioxidant dietary fibre in sheep meat nuggets. ***Asian-Australasian Journal of Animal Sciences***, 26 (6): 886-895.
- Gadekar, Y.P., Sharma, B.D., Shinde, A.K., **Verma, A.K.** & Mendiratta, S.K. (2014). Effect of natural antioxidants on quality of cured, restructured goat meat product during refrigerated storage (4±1°C). ***Small Ruminant Research***, 119, 72-80.

- Rajkumar, V., Das, A. K., **Verma, A. K.** (2014). Effect of almond on technological, nutritional, textural and sensory characteristics of goat meat nuggets. *Journal of Food Science and Technology*, 51(11), 3277-3284.
- Das, A.K., Rajkumar, V. & **Verma, A.K.** (2015). Bael pulp residue as a new source of antioxidant dietary fibre in goat meat nuggets. *Journal of Food Processing and Preservation*, 39, 1626-1635.
- Banerjee, R., **Verma, A. K.**, Narkhede, H.P., Kokare, P.G., Manjhi, A. & Bokde, P.M. (2015). Cauliflower powder in pork meatballs: effects on quality characteristics and oxidative stability. *Fleischwirtschaft International*, 30 (1), 97-102.
- Umaraw, P., Pathak, V., Rajkumar, V., **Verma, A.K.**, Singh, V.P., Verma, A.K. (2015). Assessment of fatty acid and mineral profile of Barbari kid in longissimus lumborum muscle and edible byproducts. *Small Ruminant Research*, 132, 147–152.
- **Verma, A.K.**, Banerjee, R. and Sharma, B.D. (2015). Quality characteristics of low fat chicken nuggets: effect of salt substitute blend and pea hull flour. *Journal of Food Science and Technology*, 52(4), 2288-2295.
- Das, A.K., Rajkumar, V., **Verma, A.K.**, Patra, G., Pradhan, S. & Biswas, S. (2016). Quality and acceptability of meat nuggets with fresh Aloe vera gel. *Asian-Australasian Journal of Animal Sciences*, 29 (5), 702-708.
- Mir, N. A., Tyagi, P. K., Biswas, A., Tyagi, P. K., Mandal, A., Sheikh, S. A., Deo, C., Sharma, D., & **Verma, A. K.** (2017). Impact of feeding chromium supplemented flaxseed based diet on fatty acid profile, oxidative stability and other functional properties of broiler chicken meat. *Journal of Food Science and Technology*, 54(12), 3899-3907.
- Mir, N. A., Tyagi, P. K., Biswas, A. K., Tyagi, P. K., Mandal, A. B., Kumar, F., Sharma, D., Biswas, A. and **Verma, A. K.** (2018). Inclusion of flaxseed, broken rice and distillers dried grains with solubles (DDGS) in broiler chicken ration alters the fatty acid profile, oxidative stability and other functional properties of meat. *European Journal of Lipid Science and Technology*, DOI: 10.1002/ejlt.201700470
- Mir, N. A., Tyagi, P. K., Biswas, A. K., Tyagi, P. K., Mandal, A. B., Wani, M. A., Deo, C., Biswas, A., & **Verma, A. K.** (2018). Performance and meat quality of broiler chicken fed a ration containing flaxseed meal and higher dietary lysine levels. *The Journal of Agricultural Science*, 156(2), 291-299.