



Profile

Dr. Prashant Gorakh Wasnik did his doctorate in Dairy Engineering from National Dairy Research Institute, Karnal. He served as Workshop Engineer in Indian council of Agricultural research for five years from 1992 to 1997. Then after, he joined the academic services of Dr. PDKV, Akola as Assistant Professor in senior scale. He became Associate Professor and Professor in subsequent years. He also served as Associate Dean, College of Dairy Technology, Udgir. Presently he is working as Associate Dean, College of Dairy Technology, Pusad and having the additional charge of Dean, Faculty of Dairy technology, Maharashtra Animal and Fishery Sciences University, Nagpur.

He is a member of Academic and Executive council of MAFSU, Nagpur. He is life member of various professional bodies such as Indian Dairy Association, Indian Dairy Engineers Association, Association of Food Scientists and Technologists (India).

He has standardized the manufacturing technology of *santra burfi*, and studied the textural and moisture migration properties of traditional Indian dairy products with the financial support of RGSTC. He has also developed the mathematical model for prediction of adulteration of cow ghee with vegetable fat by image analysis.

He has published 17 research papers in national and international journals, two books and five book chapters.

CONTACT

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Awards/ Honors

Best research award- ICETF-2015

2nd Best poster award-2016

Externally funded projects-5

Publications

Research publications: 17

Paper presented at conference: 5

Dr. Prashant Wasnik
Dean, Faculty of Dairy Technology
Maharashtra Animal & Fishery Sciences University, Nagpur

Education

College of Agril. Engineering & Technology, Dr. PDKV, Akola
B.Tech. (Agricultural Engineering) 1984-1988 with CGPA 2.95/4.00

Post Graduate Institute, Dr. PDKV, Akola
M.Tech. (Agricultural Process Engineering) 1988-1991 with ICAR Jr. Research Fellowship; CGPA 3.56/4.00

National Dairy Research Institute, Karnal
Ph.D. (Dairy Engineering) 2012-2015, 1st Rank, National entrance examination; CGPA 8.00/10.00

Work Experience

Workshop Engineer (1992-97) ICAR-Water Technology Center for Eastern Region, Bhubaneswar

Assistant Professor (Dairy Engineering) MAFSU-CDT Warud; 1997-2008

Associate Professor (Dairy Engineering) MAFSU-CDT Warud; 2008-2015

Professor (Dairy Engineering) MAFSU-CDT Warud; 2015- Cont.

Associate Dean, College of Dairy Technology, Udgir; 2017-2018

Associate Dean, College of Dairy Technology, Warud, Pusad; 2018-cont..

Dean, Faculty of dairy Technology, MAFSU, Nagpur; 2018- cont..

Projects

1. Kadu, A.B., **WASNIK, P.G.**, WASIM, M.W., CHANGADE, S.P.KHOJARE, A.S. AND PATIL, M.R. (2002-2004) 'Establishment of Sorption Kinetics And Physical Properties of selected fruit base Milk Shake' the adhoc research project worth Rs. 6.0 Lakhs.
2. Changade, S .P., **Wasnik, P.G.**, Kadu, A.B., Khojare, A.S Wasim, M.W., Shelke R.R. and Patil, M.R., (2003-2005):Studies on feasibility of innovative approaches for scaling of novel food systems the adhoc research project worth Rs. 6.17 Lacks.
3. Changade, S .P., **Wasnik, P.G.**, Kadu, A.B., Khojare, A.S., Shelke R.R. AND PATIL, M.R.(2003-2005): Identification and process up gradation of vegetable based milk products of Maharashtra' the adhoc research project worth Rs. 4.01 Lacks.
4. Janbandhu T.J., Patil, M.R., Changade, S .P., **Wasnik, P.G.**, Kadu, A.B., Khojare, A.S and Wasim, M.W. (2002-2005): Extent of some toxic trace elements in milk supplied in Vidharbha region of Maharashtra. A adhoc research project worth Rs. 20.67 Lakhs
5. **P.G. Wasnik**, A.V. Dhotre, B.D. Meshram, G. N. Narnaware, N. M. Khodwe, H.M. Gawande(2009-2011): Rheological behavior and modeling of Sorption kinetics of Traditional Dairy Products. Research Project Sanctioned by **RGSTC**, Govt. of Maharashtra. (Completed) Worth Rs. **33.72 Lakhs**.

Infrastructure Project

1. Kadu, A.B., **Wasnik, P.G** Khojare, A.S., Changade, S .P. Khedkar, C.D. Narnaware, G. N. and Patil, M.R. (2004) Assistance for creation of Infrastructure facilities under the scheme of Human resource development. A sanctioned project, worth Rs. 37.00 Lakhs from Ministry of Food Processing Government of India New Delhi.

Publications

1. **Wasnik,P.G.**, Nikam,P.B.,Dhotre,A.V., Waseem,M., Khodwe,N.M. and Meshram, B.D. (2013). Physico-chemical and textural properties of *Santra Burfi* as influenced by orange pulp content, Journal of Food Science Technology, DOI 10.1007/s13917-013-1044-5.
2. **Wasnik, P.G.**, Menon RR, Surendra Nath B, Balasubramanyam BV, Manjunatha M and Sivaram M (2017) Application of particle analysis and colour parameters for detection of adulteration of cow ghee with vanaspati derived from image analysis, Indian Journal of Dairy Science 70(2) 200-208.
3. **Wasnik, PG**, Menon RR, Surendra Nath B, Balasubramanyam BV, Manjunatha M and Sivaram M (2017) Application of pixel intensity, fractal dimension and skeleton parameters for detection of adulteration of cow ghee with vanaspati derived from image analysis, Indian Journal of Dairy Science 70(3) 331-337.
4. **Wasnik, PG**, Menon RR, Sivaram M,Surendra Nath B, Balasubramanyam BV and Manjunatha M (2019) Development of mathematical model for prediction of adulteration levels of cow ghee with vegetable fat using image analysis. Journal of food science and technology, <https://doi.org/10.1007/s13197-019-03677-x>
5. Changade SP, **Wasnik PG**, (2011) Process up gradation of bottle gourd and pumpkin kheer, J. Dairying, Food & Home Science, 31(01), 2011,28-33
6. Changade SP, **Wasnik PG**, Waseem M (2011) Storage studies of bottle gourd and pumpkin kheer J. Dairying, Food & Home Science, 31(02), 2011,99-103
7. **P.G. Wasnik**, P.B. Nikam, A.V. Dhotre, M. Waseem, N.M. Khodwe, B.D.Meshram(2011) Moisture sorption characteristics of Santra Burfi by DVS International Journal of Engineering & Science Research, 1(1), 2011, 31-43
8. B.D. Meshram, **P.G.Wasnik** (2011) Development of whey based soft drink. International Journal of Engineering & Science Research, 1(1), 2011, 44-50
9. Chapke J.S., Bhushan D Meshram, **Prashant G.Wasnik**, Goyal B.K.(2011) Utilization of Sawan (*Echinochloa Frumentacea L.*) for preparation of kheer International Journal of Engineering & Science Research, 1(1), 2011 51-55
10. B.D. Meshram, **P.G.Wasnik** (2012) Formulation of Buttermilk Based Ready to Serve Fruit Beverage International Journal of Engineering & Science Research, 2(12), 2012 2173-81
11. B.D. Meshram, **P.G.Wasnik**, Dr. C.N. Pagote (2012) Optimization of Butter-Milk Based Soft Drink International Journal of Engineering & Science Research,2(12), 2012 2167-72
12. A.B. Kadu, A.S. Khojare, **P.G. Wasnik**, M. Waseem (2006) Adsorption Refrigeration: An emerging approach to reduce energy cost. Indian Dairyman, 58(3), 2006, 41-44

13. B.D. Meshram, **P.G.Wasnik** (2007) Utilization of Butter milk in Ice cream making. Dairy Planner, 9(3), 2007,6-7
14. B.D. Meshram, **P.G.Wasnik** (2007) MAP-A new packaging technology in dairy and food industry Beverage and food world,34(10) 46-50 2007
15. B.D. Meshram, **P.G.Wasnik** (2011) Development of whey based orange juice beverage Beverage and food world, 38(4),2011
16. **Wasnik,P.G.**,Waseem,M., Khodwe,N.M. and Meshram, B.D. (2011) Comparative study on Textural parameters of Gulabjamun prepared from commercial instant Gulabjamun mix. Beverage and food world, 38(11),2011