



DR. V.H. SHUKLA

Assistant Professor
Department of Livestock Products Technology
Mumbai Veterinary College
Parel, Mumbai-12

PROFILE

To conduct teaching, research and extension in Livestock Products Technology by applying scientific principles and translate it towards the benefit of society. Expertise in Fresh Meat Technology, Processed Meat Technology, Meat Biotechnology, Meat Microbiology, Milk and Milk Products Technology, Intelligent Packaging, Sensory Evaluation, Meat Preservation, Bio-preservation of Livestock Products, Edible Packaging.

CONTACT

PHONE:
9410112006, 8779719423

EMAIL:
drvivekivri@gmail.com
drvivekbvc@gmail.com

PUBLICATIONS

Research Articles: 21
Review Article: 3
Popular Articles: 25

Training Conducted: 9

EDUCATION

College of Veterinary & Animal Sciences, G.B. Pant University of Agriculture & Technology, Pantnagar, Uttarakhand
B.V.Sc. & A.H. (2006 – 2011)

Indian Veterinary Research Institute, Izatnagar
M.V.Sc. (2011 – 2013)
Division of Livestock Products Technology

Indian Veterinary Research Institute, Izatnagar
PhD (2013 – 2019)
Division of Livestock Products Technology

WORK EXPERIENCE

Mumbai Veterinary College Assistant Professor, Livestock Products Technology
September 2015–Present
Teaching, Research and Extension in the field of Livestock Products Technology

AWARDS & HONOURS

1st Rank –ICAR-JRF Examination-2011 (Animal Science)
ICAR-JRF Scholarship (2011-2013)
ICAR-SRF Scholarship (2013-2015)
ICAR-National Talent Scholarship (2006-2011)

Scientific Publications

1. **Vivek Shukla**, Kandeepan. G, Vishnuraj M.R. 2015. Development of On-Package Indicator Sensor for Real-Time Monitoring of Buffalo Meat Quality During Refrigeration Storage. *Food Analytical Methods*, 8: 1591-1597.-
2. **Vivek Shukla**, Kandeepan. G, Vishnuraj M.R. and Arvind Soni. 2016. Anthocyanins Based Indicator Sensor for Intelligent Packaging Application. *Agricultural Research*, DOI 10.1007/s40003-016-0211-0.
3. **Vivek Shukla**, Kandeepan. G, Vishnuraj M.R. 2015. Evaluation of shelf life of buffalo meat in aerobic cold storage using physicochemical parameters. *Buffalo Bulletin*, 34(4): 453-457.
4. **Vivek Shukla**, Kandeepan. G, Vishnuraj M.R. 2015. Development of on package indicator sensor for real-time monitoring of meat quality. *Veterinary World*, 8: 393-397.
5. **Vivek Shukla**, Kandeepan. G, Vishnuraj M.R. and S.K. Mendiratta. 2015. Physicochemical changes related to protein degradation in buffalo meat at refrigerated storage. *The Indian Veterinary Journal*, 92: 36-38.
6. **Vivek Shukla**, Suman Talukder, Vishnuraj M.R. and B.D. Sharma. 2015. Effect of incorporation of carrot and papaya on quality characteristics and shelf life of chicken soup. *Indian Journal of Poultry Science*, 49: 81-85.
7. **Vivek Shukla**, S. K. Mendiratta, R. J. Zende, Ravikant Agarwal and S. R. Badhe. Enhancement of Quality and Shelf Life of Chicken Patties Using an Edible Coating of Chitosan. 2019. *International Journal of Current Microbiology and Applied Sciences*, <https://doi.org/10.20546/ijcmas.2019.808.xx>