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<p>Academic Background:</p> <ul style="list-style-type: none"> • Ph.D. in Biochemistry (Jan,2003), Department of Chemistry, University of Pune. • M.Sc. in Biochemistry (1995), Department of Chemistry, University of Pune. • B.S B.Sc. in Chemistry (1993), Nahata College Bhusawal, University of Pune. 	<p>Professional Experience:</p> <ul style="list-style-type: none"> • Assist. Professor, Department of Chemistry, March 2008, Continuing. • Lecturer, Department of Biotechnology, University of Pune, November 2006 to November 2007 • Research Associate (DBT), August 2006 to November 2006 • DBT-Postdoctoral Fellow in July 2004 to June 2006 • Research Associate in August 2003 to July 2004
<p>Research Interests:</p> <ul style="list-style-type: none"> • Food Technology: Functional Foods, Nutraceuticals, Antioxidants • Biofuel: Utilization of agro-industrial waste for production of solid fuel and alcohol 	
<p>Awards and Fellowships:</p> <ul style="list-style-type: none"> • Award of JRF followed by SRF fellowships, ICAR, in December 1995. • Award of Research Associate in August 2003, Department of Biotechnology, UoP • DBT-Postdoctoral Fellowship award in July 2004. • Award of Research Associate (DBT) in August 2006, Department of Biotechnology, University of Pune • GATE-95 National level exam qualified 	
<p>Research Schemes, collaborative ventures and consultancy) Schemes Received/ Sanctioned</p> <ol style="list-style-type: none"> BCUD Research Proposal (August, 2009) Title: 'Phytochemical potential of unconventional oilseed residues and the processing effects' ISRO-UoP (November, 2009) (Co-Investigator) Title: Impact of low and high radiation doses on the nutritional quality, functional Properties and shelf life of various foods. 	

Research Publications (last 10 years)

- i. **P J Doshi** and P G Adsule (2008). Effect of storage on physiochemical parameters, phenolic compounds and antioxidant activity in grapes. In Proceedings of 'International Symposium on Grapes Production and Processing', *Acta Horticulture, ISHS*; 785:447-456.
- ii. Jogaiah Satisha, **Pooja Doshi** and Pandurang Adsule (2008). Influence of root stocks on changing the pattern of phenolic compounds in Thompson seedless grapes and its relation to the incidence of powdery mildew. *Turkish Journal of Agricultural and Forestry*, 32, 1-9.
- iii. **Pooja Doshi**, Pandurang Adsule, Kaushik Banerjee (2006). Phenolic composition and antioxidant activity in grapevine parts and berries (*Vitis vinifera* L.) cv. Kishmish Chornyi (Sharad Seedless) during maturation. *International Journal of Food Science and Technology*, 41(s1), 1-9.
- iv. **Pooja Doshi** and Pandurang Adsule (2005) Eco – Tourism and Agritourism : The new travel ethics for environmental , cultural and socio- economic sustainance. In: 'Proceedings of the National Seminar on Agro-Ecotourism, 19th -20th January, 2005.
- v. Madhurima Dikshit and **Mangala Ghadle** (2003). Effect of sprouting on nutrients, anti-nutrients and in vitro digestibility of MACS-13 Soyabean variety. *Plant Foods for Human Nutrition*, 58(3), 1-11.

Abstracts Published

1. **Pooja Doshi** and Madhurima Dikshit (2009) Nutritional Potential of soybean oilseed cake as affected by fermentation, microwave radiation and autoclaving. *XX Indian Conventions of Food Scientist and Technologists*, 21-23, December 2009; Organized by Association of Food Scientist and Technologists (India), Mysore, at NIMHANS Convention Centre Bangalore, (BN-08): p48.
- ii. **Pooja Doshi**, Vaishali Bane and Madhurima Dikshit (2010) Enzymatic and Non-enzymatic antioxidant potential in gamma-irradiated soybean seed during sprouting. *International Conference on Emerging Trends in Chemistry*, 5-7, January, 2010, Organized by Department of Chemistry, University of Pune. (BC-P-27), p36.
- iii. Madhurima Dikshit, **Pooja Doshi** & Vaishali Bane (2010). Effect of gamma radiations on nutrients, antinutrients, phenolic antioxidants and in-vitro protein digestibility in soybean oil cake (MACS –13 variety). Int. Conf. on “ Role of Biomolecules in Food Security & Health improvement. On and XI silver jubilee convention of the Indian society of agricultural biochemists., BHU, Feb. 2010.