

Dr. AZZA SILOTRY NAIK



☎ **Contact number** : +91-9833732289

✉ **Email**: azza.silotry8@gmail.com

103, B-4, Krishnakamal CHS, Sector 21, Nerul (E), Navi Mumbai, Maharashtra, India 400706

CAREER OBJECTIVE

To pursue a challenging role in the field of food science so as to interact with the best minds and deliver the latest trends in the field.

ACADEMIC QUALIFICATION

Doctor of Philosophy, Food Biotechnology (Feb 2015)

Institute of Chemical Technology, Mumbai, India

- Appointed as a JRF & SRF under the UGC-SAP program
- Cleared credit and audit courses in Food Technology, Nutrition etc. with CGPA 10.

Master of Technology, Bioprocess Technology (July 2009)

Institute of Chemical Technology, Mumbai, India

- Awarded DBT Fellowship for the entire tenure
- Secured 1st class and published a paper on the research conducted

Bachelor of Technology, Biotechnology (July 2007)

D.Y Patil Institute of Biotechnology & Bioinformatics, Belapur, India

- Secured Distinction in the final year of degree course
- Qualified GATE examination

WORK EXPERIENCE

Product development (December 2017-current)

- Working as a technical consultant for Danz Foods Pvt. Ltd., and assisting in formulation of high protein bread. <http://danzfoods.com/>

Technical writing (October - December 2017)

- Worked on several technical blogs for Keva flavours, a flavor company, to educate masses on role of flavors in food, health and nutrition. <https://www.kevaflavours.com/blog/>

- Provided technical consultancy through literature review on value addition of agro-industrial waste for an oats processing company.

Assistant Professor, School of Biotechnology and Bioinformatics,

(March 2015- November 2017)

D. Y. Patil University, Navi Mumbai, India

- Courses taught include Food Processing, Food Preservation, Food Additives, Food Analysis, Unit Operations and Functional Foods.
- Supervised M.Sc. dissertation projects on Extraction of antioxidants, protein emulsifiers and soluble fibre from Brewers spent grain, Estimation of glycemic index of cereals, etc. Vit D fortification & stability study, curcumin conjugation for stabilization, Isolation of acidulants from fruit juices, Development of marinade for chicken products and Development of high protein-high fibre cheese and cheese analogues.
- Helped set up Food Processing and Food Analysis Lab.

Lecturer, Institute of Chemical Technology, Mumbai, India

(Nov 2009 – April 2010)

- Courses taught include Genetic Engineering, Fermentation & Downstream Processing

ACADEMIC PROJECTS

UGC-SAP Fellow, Institute of Chemical Technology, Mumbai, India

(Aug 2010 – Sept 2014)

- Ph.D in “Utilization of Lesser Studied Edible seeds for Development of a Functional Ingredient Against Inflammation”.

Research Scholar, Sinhaghad Institute of Biotechnology, Pune, India

(Jan-Mar 2014)

- A case control study was conducted to identify presence of Single Nucleotide Polymorphisms (SNPs) in the delta-desaturase enzyme for asthmatic and healthy population.

NSERC Fellow, University of Saskatchewan, Saskatoon, Canada

(Jan-June 2013)

- Microencapsulation of ALA-rich Garden Cress Oil at the Department of Biological Engineering

DBT Fellow, Institute of Chemical Technology, India

(Aug 2008 – June 2009)

- Optimization of Lovastatin production by fungal fermentation using Food extracts. Insilico studies to identify mode of action of Lovastatin in inducing apoptosis in cancer cells was also studied.

Research-oriented woman (ROW) Cell Researcher,

(Feb 2006- Feb 07)

D. Y. Patil Institute of Biotechnology and Bioinformatics, India

- Conducted Micro-propagation of endangered *Ceropegia* species found on the Western Ghats of Maharashtra via tissue culture technique. Multiple shooting was induced in four genera – *Hirsuita*, *Attenueta*, *Mahabalia* and *Sahyadri* using different combinations of growth factors in MS media.

AWARDS AND HONORS

- Mentored a students team for ‘**Dupont Nutrischolars award**’; two products out of three submitted were shortlisted for phase 1 and one was awarded a final prize in phase 2 amongst more than 100 product formulations submitted across India.
- Awarded a prize for **IFT-2014 graduate technical writing competition** & received honorarium of 500 USD.
- Awarded **ICMR Travel grant, CSIR Travel grant, DST Travel grant** and **Shri G. M. Abhyankar Students’ Travel Assistance Award** for presenting research work at International conferences such as IFT, USA & Food chemistry, Netherlands.
- Awarded **DBT-CTEP** and **CICS Travel grant** for attending and presenting a conference paper at **ICABBBE-2012, Singapore**.

- Received *Industrial Sponsorship* from **Kamani Oils Pvt. Ltd** for *ICABBBE, Singapore*.
- Awarded the prestigious **Canadian Commonwealth Scholarship** for the *Graduate Student Exchange Program* by *NSERC, Canada* in the year of 2013.
- Served as the *Member of the Editorial Board & LEC* member of the **Association of Food Scientist and Technologist**, India, Mumbai Chapter.
- Received **DBT fellowship** and **UGC fellowship** for the entire tenure of *Masters and Doctoral Studies at Institute of Chemical Technology*.
- Served as the *General Secretary* of the **Students Council (2005-2006)**, Dr. D.Y. Patil University.
- Was the *Chief Editor* of Dr. D.Y. Patil University's annual magazine **EQUINOXX, 2005**
- Awarded *2nd prize* for a working model titled "**Waste Water Management**" at Dr. D.Y. Patil University
- Secured *Rank - 342* at **CIPEL International Level Science and Mathematics Test**.

SELECT CONFERENCES & EVENTS

- Attended a 2- day certificate program on '**HACCP in Food industry**' organized by SafeFoods Pvt. Ltd. In 2017.
- Delivered a power talk on **Vitamin D and fortification** at a program organized by AFST (I) Mumbai Chapter on 29th July 2017. <https://www.youtube.com/watch?v=drVt9JkuJOU>.
- Invited as an interview panel member by **Exports inspection agency (EIA)**, Government of India, for technologist assessment interview.
- Presented a poster titled "Wheat beer brewers' spent grain: A rich source of diverse bioactives" at the **First Food chemistry conference (Elsevier)** held in Nov 2016, Amsterdam, Netherlands.
- Delivered invited talk titled "Application of protective culture for Bio-preservation" at Biotechnological interventions for up-gradation of food products of India, **BIUFPI-2015**, University of Kashmir, India.
- Presented paper titled Exploring Garden Cress Seed oil as a Source of Anti-oxidant and Anti-inflammatory Bio-molecules at **IFT-2014, New Orleans, LA, USA**.
- Presented a poster titled "Micro-encapsulation of ALA rich Functional oil by Freeze drying process" at **CSBE-2013 at University of Saskatchewan, Canada**.
- Delivered oral presentation on Functional Lipids and Bioactive compounds in oil rich indigenous seeds at **ICABBBE- 2014, Singapore**.
- Presented posters at International and National conferences, **BRSI-2011** and **ICFOST 2012**
- **Industrial Visits** to Cargill's Canola Processing Plant (*Clavet, Saskatchewan*), *UNIBIC foods India Pvt. Ltd., Hector beverages Pvt. Ltd., Hindustan Unilever Ltd. BRU coffee plant etc.*
- Completed the certificate level 1 **IPR course** conducted by *World Intellectual Property Organization*.
- Attended *two-day training* on **Patenting System in India** from NIIPM, Nagpur.

PROFESSIONAL ASSOCIATIONS

- Permanent member of **Association of Food Scientists & Technologists**, Mumbai chapter, India.
- Life member of **Alumni association, Institute of Chemical Technology**
- Life member of **Alumni association, D. Y. Patil University**.
- Reviewer for the journal "**Journal of Food Measurement and Characterization**", a springer journal and "**Research reach**" a UGC listed journal.

- **Chairperson, Moderator and External Examiner** for Food Informatics at Nirmala Niketan, Mumbai University and external examiner for Nutraceuticals at K. J. Somaiya.

COMMUNITY OUTREACH

- Worked for underprivileged children as part of a **non-government organization (NGO), Udaan.**
- Enacted in a **documentary based on Food Adulteration**, Sponsored by TEQIP at UICT
- Submitted an invited write up in '**PULSE India**' a magazine by IPGA, on "legumes and pulses processed in India" for awareness of this essential agricultural commodity.

TECHNICAL SKILLS

- Practical experience with *Bio-analytical Techniques, Molecular Biology procedures and Food Processing equipment*, etc.
- Experienced in bioinformatics tools such as CHEMSKETCH, DOCK6, BLAST, FASTA, and CLUSTALW
- Well-versed at Technical Writing
- Experience of handling Varian-GCMS, Thermocycler, Lab-mate Spray dryer, Labconco Freeze dryer, Malvern Zetasizer & Mastersizer, Shimadzu DSC, HPLC- Jasco system and UV-VIS Spectrophotometer.

PUBLICATIONS

Local indigenous fruit derived juices as alternate source of acidity regulators, *Cassandra D'souza, Rosaline Fernandes, Subhash Kudale, Azza Silotry Naik*, Journal of Science of Food and Agriculture, September, 2017 (Accepted).

Structural, rheological, antioxidant, and functional properties of β -glucan extracted from edible mushrooms *Agaricus bisporus, Pleurotus ostreatus* and *Coprinus atramentarius*, *Asma Ashraf Khan, Adil Gani, F.A. Masoodi, Umar Mushtaq, Azza Silotry Naik*, Bioactive Carbohydrates and Dietary Fibre, July 2017.

Barley-wheat brewers' spent grain; a potential source of antioxidant rich lipids, *Ishita Parekh, Anagha Khanvilkar, Azza Naik*, Journal of food processing & preservation, 2017, 00:e13244. <https://doi.org/10.1111/jfpp.13244>.

Non prolamin fraction from Brewers' Spent grain; A novel plant based emulsifier, *Rachana Negi and Azza Naik*, Journal of food measurement & characterization, 2017.

Application of EPR Spectroscopy and DSC for Oxidative Stability Studies of *Nigella sativa* and *Lepidium sativum* Seed Oil, *Azza S. Naik, V. Meda, and S. S. Lele*, Journal of American Oil Chemists' Society, 2014, 91(6): 935-941. DOI: 10.1007/s11746-014-2430-5.

Freeze Drying for Micro-encapsulation of α -Linolenic Acid Rich Oil: A Functional Ingredient from *Lepidium sativum* Seeds, *Azza S. Naik, V. Meda, and S. S. Lele*, European Journal of Lipid Science and Technology, 2014, 116:837-846.

Solid State Fermentation of Pomegranate Seeds for Lovastatin Production: A Bioprocessing Approach, *Azza S. Naik and Smita S. Lele*, Advances in Bioscience and Biotechnology, 2012, 3: 643-647.

BOOK CHAPTER

Bioactives from plant seeds: Nutraceutical and Functional foods by Azza S Naik and S. S. Lele, Recent Progress in Medicinal Plants (RPMP), 2015.

References:

Prof. S. S. Lele

Registrar,
Institute of Chemical Technology
Mumbai, India
Dr.smita.lele@gmail.com
+91 9619423666

Prof. Neetin Desai

Director,
Amity School of
Biotechnology
Navi Mumbai, India
neetindesai@gmail.com
+91 9699350699

Dr. Nagraj Rao

Director,
RRRLabs, Mumbai
n.rao@rrrlabs.com
0222 7683175