

CURRICULUM VITAE

Dr. Arjuma Sultana

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Career Objective

To contribute to the advancement of food science through innovative research on bioactive compounds, natural colorants, and nutraceuticals, while promoting sustainable food processing technologies for societal and industrial benefit.

Career Snapshot

I earned a B.Tech. and M.Tech. in Food Technology from Maulana Abul Kalam Azad University of Technology, followed by a Ph.D. in Engineering in the Department of Food Technology and Biochemical Engineering at Jadavpur University.

Academic Qualifications

Degree	Qualification	Institute	University	Year of Passing
Ph.D.	Ph.D. in Engineering	Dept. of Food Technology & Biochemical Engineering	Jadavpur University	2023
Post-Graduation	M.Tech. in Food Technology	Techno India, Salt Lake	MAKAUT	2015
Graduation	B.Tech. in Food Technology	Guru Nanak Institute of Technology	MAKAUT	2013

Research Focuses / Title of dissertation

Ph.D. Thesis	Studies on impact of processing on physiochemical and biochemical properties of fruits and vegetables.
M.Tech.	Exploitation of Microcrystalline Cellulose from Bahia Grass (<i>Paspalum notatum</i>) for Food Industries.
B.Tech.	Estimation of Composition of Jackfruit seed and Preparation of Jackfruit Seed Protein concentrate.

Work Experience

- Working as Assistant Professor (Permanent) at **Brainware University** from 01-02-2023 to 13-06-2023.
- Working as Assistant Professor (Visiting Faculty) at **Sister Nivedita University (SNU)** from 25-08-2023 to 09-01-2024.
- Working as Guest Faculty at **Behala College** from 03-04-2025 to till now.

Publications

Journal Publications

1. Sultana, A. and Ghosh, U. (2021), “**Estimation of effective moisture diffusivity of Red amaranth leaves (*Amaranthus tricolor* L.) for thin-layer drying technology**”, International Journal of Agricultural Technology 17(2):737-752.
2. Sultana A, Ghosh U. (2022) “**Rehydration kinetics of thin layer -dried red Amaranth (*Amaranthus tricolor* L.) leaves**” Plant Science Today 9 4 (Oct.2022), 920-925. DOI: <https://doi.org/10.14719/pst.1766>.
3. Sultana, A. and Ghosh, U (2022) “**Studies on impact of processing on physiochemical and biochemical properties of osmodehydrated pineapple (*Ananas comosus* (L) Merr.) cuboid and its storage stability**” European Journal of Nutrition and Food Safety, 14(11), 20-29. <https://doi.org/10.9734/ejnf/2022/v14i111262>.
4. Arjuna Sultana and Uma Ghosh. “**Statistical Optimization of Modified Atmospheric Packaging Conditions of Minimally Processed Red Amaranth (*Amaranthus tricolor* L.) Leaves**”. Acta Scientific Agriculture 9.5 (2025): 56-72.

Book Chapter

1. Sultana A., Ghosh U. (2020) “**Identification of Aqueous Extract of Red Amaranth Leaves by HPLC and LC-MS**” Advances in Bioprocess Engineering and Technology. Springer, Singapore. https://doi.org/10.1007/978-981-15-7409-2_17.

Seminar and Conference and Workshop

1. Oral Presentation on “**Effect of Processing on Nutritional Quality of Vegetable**” in the two-day Webinar Organized by R & D Committee, TEQIP- III, **Jadavpur University** during February 26-27, 2021.
2. Oral presentation on “**Identification of aqueous extract of red amaranth leaves by HPLC and LC-MS**” In the 2nd International Conference on Advances in Bioprocess Engineering and Technology ICABET -2020, Organized by Dept. of Chemical Engineering & Dept. of Biotechnology **Heritage Institute of Technology** held on 20-22 January 2020.
3. Oral presentation on “**Drying Kinetics of red amaranth (*Amaranthus cruentus*) leaves**”. National Seminar on Advancement in plant Sciences; An Insight, Botanical Society of Bengal, **Calcutta University**, September 30, 2019.
4. Oral Presentation on “**Mathematical modeling of thin-layer drying of red amaranth leaves (*Amaranthus cruentus*)**” In an International Conference on “Sustainable Agriculture Development in Changing Global Scenario” at **Benares Hindu University** held on 11th-13th October 2019.

5. Oral presentation on “**A review on the effect of drying techniques on antioxidant potential of fruits and vegetables**”, National Role of Resource Management in Agriculture in the context of Food Security, Nutrition and Economy, **Institute of Jute Technology, Calcutta University**. 15th-17th December, 2018.
6. Oral presentation on “**Anthocyanin a..... antioxidant- A Review**”, International seminar on Contemporary development on nutritional research, **Barrackpore Rastraguru Surendranath College**, 2017.
7. Oral presentation in a seminar on “**Innovations and Human Resources in Development of Food and Biochemical Industries**” at **Jadavpur University** in the department of Food Technology and Biochemical Engineering on September 7, 2016.
8. Presented a Poster on “**Production of Microcrystalline cellulose from Bahia grass (Paspalum notatum) and application in mayonnaise**” in the National Seminar on “**Recent Advances in Biotechnology**” at **CSIR-Indian Institute of Chemical Biology**, Kolkata, India, April 17, 2015
9. Short time course on “**Bioactive Compounds from Natural Sources and Their Healthcare Applications**” **NIT Durgapur** 8-14th January 2018.
10. Two – Day National Workshop on Instrumental Analysis for Quality Evaluation and Validation of Natural Products “**High Performance Liquid Chromatography, High Performance Thin Layer Chromatography and Rotary Vacuum Evaporator**” on August 8-9, 2024 at **School of Natural Product Studies (SNPS), Jadavpur University**, Kolkata, India

Achievements and Extra Curricular

- **Best Oral Presentation Award** in an International Conference on “**Sustainable Agriculture Development in Changing Global Scenario**” at **Benars Hindu University (BHU)** held on 11th-13th October 2019.
- Awarded for concept note presentation in a seminar on “**Innovations and Human Resources in Development of Food and Biochemical Industries**” at **Jadavpur University** in the department of Food Technology and Biochemical Engineering on September 7, 2016.
- Awarded for **Maulana Azad National Fellowship (MANF) for Ph.D. on 2017-2018 under UGC, Govt. of India.**
- Completed **one-month industrial training** in **Thacker Dairy Product Private Limited**, Kolkata (West Bengal).

Area of Interest

Food Processing and Preservation, Nutraceuticals and Functional foods, Natural Colorants and Bioactive Compounds, Food Biotechnology, Food safety and Quality Control, Waste Valorization.

Strength

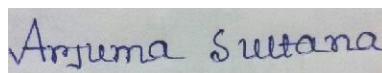
Honest, hardworking, punctual, dedicated, maintaining friendly relations with everyone, try to learn something new and face new challenge and always patient about my work.

Declaration

I hereby declare that above information is correct to the best of my knowledge and belief.

Date: 30/06/2025

Place: Kolkata



Signature
(ARJUMA SULTANA)