

Research:

1. List of Research Projects: Completed& Ongoing (LPT)

Sr. No.	Title of the Project	Name of PI/ Major Advisor/ Research Worker	Funding Agency	Total Cost of the project (Rs in Lakh)	Extra-mural (Funding agency)/ Intra-mural	Status (Completed /Ongoing)	Duration
1.	Assessment of quality and histochemical changes in chevon stored under different temperatures	Dr. K. S. Rathod PI	Department of Science & Technology (DST), New Delhi	18.72 Lakh	Extra-mural	Completed	08/03/2010 and 07/03/2013
2.	A Study on State Wise Yield of Meat & Byproducts of Cattle, Buffalo, Goat, Sheep, Pig and Poultry	Dr. R. K. Ambadkar (PI at NVC Centre) Dr. K. S. Rathod (Co-PI at NVC Centre) Dr. W. A. Khan (Co-PI at NVC Centre)	Ministry of Statistics & Program Implementation, Central Statistical Organization, Government of India, New Delhi under the umbrella of NRC on Meat, Hyderabad	5.96 Lakh	Extra-mural	Completed	01/04/2013 to 31/05/2014

2. List of Private Agency Projects:

Sr. No.	Title of the Project	Name of PI/ Major Advisor/ Research Worker	Funding Agency	Total Cost of the project (Rs in Lakh)	Extra-mural (Funding agency)/ Intra-mural	Status (Completed/On going)	Duration

3. Research Priorities:

Sr. No.	Research Area	Aim	Objective	Benefits of Farmers

4. Thesis:

Master: M.V.Sc (LPT)

Name of Department : Livestock Products Technology				
Sr. No.	Name of the Student	Title of Thesis	Year of Completion	Name of the Advisor
1	Dr. Shewalkar Akshay Anil (V/04/0054)	Efficacy of Natural Antioxidants as a Preservative in Chicken Nuggets	2011	Dr. R. K. Ambadkar
2.	Dr. Wagh Rajesh Vishwanath (V/04/0059)	Studies on Qualities of Chevron Stored Under Refrigeration Temperature	2011	Dr. R. K. Ambadkar
3.	Dr. Narkhede Hemantkumar Prakash (V/05/0040)	Incorporation of Grape Seed Extract and Dried Holy Basil Powder as Natural Antioxidants to Develop Functional Chicken Nuggets	2012	Dr. R. K. Ambadkar
4.	Dr. (Ms.) Katekhaye Anita Fagoji (V/05/0129)	Influence of Freeze Thaw Cycle Abuse on Quality Attributes of Chevron During Storage	2012	Dr. R. K. Ambadkar
5.	Dr. Bokde Pawan Manoharrao (V/06/0009)	Effect of Thawing Methods on the Quality of Frozen Chevron	2013	Dr. R. K. Ambadkar
6.	Dr. Kokare Prashant Gorakh (V/06/0128)	Development of Functional Chicken Nuggets By Incorporation of Orange Peel and Pulp Powder	2013	Dr. R. K. Ambadkar

7.	Dr. (Ms.) Anjana Manjhi (V/11/220)	Enrichment of Enrobing Material With Natural Antioxidant and its Effect on the Quality of Chevron Balls	2013	Dr. R. K. Ambadkar
8.	Dr. Madelwar Ishan Kishor (V/07/057)	Antioxidative Effect of Guava Fruit Extract on Quality Attributes of Enrobed Chicken Bites	2014	Dr. R. K. Ambadkar
9.	Dr. Pachpor Vaibhav Ramkrushna (V/07/065)	Quality Assessment of Chicken Nuggets Incorporated With Guava Fruit Extract as an Antioxidant	2014	Dr. R. K. Ambadkar
10.	Dr. Rathod Keyursinh Randhirsinh (V/06/0208)	Utilization of Lemon Peel and Pulp Extract as Natural Antioxidant in Chicken Nuggets	2015	Dr. K. S. Rathod
11.	Dr. Pavankumar Kadakadiyavar (V/13/249)	Quality of Chicken Nuggets Treated With Mango Peel and Pulp Extract	2015	Dr. R. K. Ambadkar
12	Dr. (Ms.) Hiwarkar Puja Prabhakar (V/09/027)	Development and Quality Assessment of Meat Based Novel Product: Chicken <i>Chakali</i>	2017	Dr. R. K. Ambadkar
13	Dr. (Ms.) Kanle Prerna Chimnaji (V/09/130)	Effect of Super Chilling on the Shelf Life of Chicken Nuggets	2017	Dr. K. S. Rathod
14	Dr. (Ms.) Pawade Akanksha Arvindrao (V/11/128)	Storage Stability of Chicken <i>Momo</i> at Superchilling Temperature	2018	Dr. K. S. Rathod
15	Dr. (Ms.) Manju Koshle (V/17/375)	Development and Quality Characteristics of Chicken Sticks Incorporated With Custard Apple (<i>Annona - Squamosa L.</i>) Pulp Extract	2019	Dr. R. K. Ambadkar
16	Dr. Lonarkar Amitkumar Gaurishankar (V/11/055)	Shelf Life of Chicken Samosa Incorporated With Custard Apple (<i>Annona Squamosa</i>) Peel Powder	2021	Dr. K. S. Rathod
17	Dr. (Ms.) Patil Pranita Surendra (V/14/188)	Effect of Grape (<i>Vitis vinifera</i>) Seed Extract Powder on Shelf Life of Superchilled Chicken Doughnut	2021	Dr. K. S. Rathod
18	Dr. Dhagare Laxmikant Ganpat	Effect of Grape Seed Extract Powder on Shelf Life of Superchilled Chicken Sausage	2021	Dr. K. S. Rathod

	(V/14/055)			
19	Dr. Pawar Pooja Panjabrao (V/15/189)	Extension of Shelf Life of Chicken Nuggets Using Potato Peel Extract	2023	Dr. K. S. Rathod
20	Dr. Huke Vujay Gurudas (V/15/095)	Shelf Life Extension of Aerobically Packed Chevron Under Superchilling Storage	2023	Dr. K. S. Rathod
21	Dr. Rathod Rohit Kailasrao (V/16/311)	Hygiene and Quality Evaluation of Chevron Sold in Nagpur City	2024	Dr. K. S. Rathod
22	Dr. Ranveer Nivedita Rajkumar (V/16/308)	Evaluation of Important Food Borne Pathogen from Chevron Sold in Nagpur City	2024	Dr. K. S. Rathod
23	Satish Yadav	Assessment of quality of chicken nuggets treated with garlic extract at refrigerated storage	2016	Dr S. R. Badhe
24	Trupti Wanjari	Assessment of storage stability of garlic extract treated paneer at refrigerated temperature	2016	Dr S. R. Badhe
25	Dhanashree Didolkar	Development of intelligent packaging indicator for monitoring chicken meat quality during refrigerated storage	2017	Dr S. R. Badhe
26	Pawar Poonam Ashok	Development of fruit yoghurt enriched with dietary fiber	2019	Dr S. R. Badhe
27	Saurabh Karunamay	Extending shelf life of paneer coated in edible film with essential oil	2019	Dr S. R. Badhe

Doctoral: Ph.D (LPT)

Name of Department: Livestock Products Technology				
Sr. No.	Name of the Student	Title of Thesis	Year of Completion	Name of the Advisor
1	Dr. Rathod Kishor Sheshrao (V/02/694)	Effect of Packaging and Superchilling on the Quality and Shelf Life of Chicken	2017	Dr. R. K. Ambadkar
2	Dr. Kadam Bapurao Raghunath (V/13/271)	Effect Oo Custard Apple (<i>Annona Squamosa</i>) Extracts on Quality of Chicken Meat	2018	Dr. R. K. Ambadkar
3	Dr. Mundhe Bharat Limbaji (V/19/438),	Quality and Consumption Pattern of Poultry Meat in and Around Nagpur City	2023	Dr. K. S. Rathod

4	Dr. Badhe Shekhar Ramesh Rao (V/19/432)	Development of Smart Packaging Indicator for Real Time Monitoring Freshness of Paneer	2024	Dr. K. S. Rathod
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5. Research Papers Published:
List of Research Publications (LPT)

Sr. No	Authors	Year	Title of the Research Paper	Name of the Journal	Volume; Page Nos.	NAA S Rating (2025)
1	K.S. Rathod, R .K. Ambadkar, P. N Zanjad, V. V. Deshmukh and M. Raziuddin	2004	Microbiological Qualities of Chevron Sold in Parbhani City.	J. Vet. Publ. Hlth.	2 (1&2): 19-22	3.33
2	K. K. Chausalkar, Shital Taram, Jyoti Bodhade, Prajakta Lonkar, K.	2004	Serotyping and antibiogram of E. coli isolates from healthy pigion (Columba livia)	Ind. J. Comparative Microbiology, Immunology and Infectious Diseases.	25 (1) : 69- 70	4.49

	S. Rathod, S. R. Warke, D.R. Kalorey, V.C. Ingle and S. M Godbole					
3	M. Raziuddin,, P. N. Zanjad,, R. K. Ambadkar and K. S. Rathod (2004)	2004	Influence of Whey Protein Concentrate on Characteristics of Low Fat Yoghurt	Ind. J. Dairy and Biosci.	. 15 (1&2) : 32-35	Non rated
4	SA Khillari, P.N. Zanjad, K. S. Rathod and R. K. Ambadkar	2005	Effect of Incorporation of Whey Protein Concentrate on as MSNF substitute on Physico-chemical and Sensory Quality of Low Fat Ice cream.	Ind. J. Dairy and Biosci.	. 16 (1&2) : 26-29	Non rated

5	K. S. Rathod, P. N. Zanjad and R. K. Ambadkar	2005	Shelf life of Hurdle Preserved ready to eat chicken curry stored at 37+ 20c Temperature.	J. Vet. Publ. Hlth.	3 (2) : 105-110	3.33
6	C. M. Yadav, L. M. Karanjkar, A. S. Jinturkar, K. S. Rathod, and U. B. Kashid	2006	Effect of Incorporation of Custard Apple (Annona Squamosa) Pulp on Sensory Quality of Ice Cream.	Veterinary World	4 (6) : 165- 170	7.70
7	K. S. Rathod, P. N. Zanjad and R. K. Ambadkar	2006	Hurdle Technology For Food Preservati on: A Review	Veterinary World	4 (7) : 204 –209	7.70
8	K. S. Rathod, P. N Zanjad and R .K. Ambadkar	2006	Effect of Different Dehydration Temperatu re as a Hurdle on Quality of Chicken Curry.	Veterinary World	4 (8) : 229-234	7.70
9	M. Raziuddin, P.N. Zanjad, R. K. Ambadkar and K. S. Rathod	2006	Effect of Reduced Fat Levels on Sensory, Chemical &	Tamilnadu J. Vet Ani. Sci.	2 (2) : 58- 61	Non rated

			Rheological Characteristics of Yoghurt from Cow Milk .			
10	V. R. Bramhapurkar, P. N. Zanjad, M. Raziuddin, and K. S. Rathod	2007	Process Optimization for Preparation of Shrikhandwadi from Buffalo milk. (Short Communication)	Journal of Food Science & Technology	44 (1) :110-111	8.60
11	Khillari SA, Zanjad PN, Rathod KS, and Raziuddin M	2007	Quality of low-fat ice cream made with incorporation of whey protein concentrate	Journal of Food Science & Technology	44 (4) :391-393	8.60
12	K. S. Rathod , P. N. Zanjad, R. K. Ambadkar and D. N. Phadtare	2007	Use of Sorbic acid, BHA and Spices as preservatives in processed meats - A Review.	Veterinary World.	5 (6) : 197-199	7.70
13	A. H. Deogade, P. N. Zanjad, R. K. Ambadkar, M. Raziuddin and K. S. Rathod	2007	Microbiological Status of Beef from retail outlets in Parbhani City.	Veterinary World	5 (11): 343-345	7.70
14	Rathod K.S., Zanjad P.N. and Raziuddin M.	2007	Spoilage of Milk and Human Health (Review Paper)	Veterinary World	5 (12): 395-396	7.70
15	A. H. Deogade, P. N.	2007	Study on Physico-chemical Quality of Milk samples	Veterinary World	6 (04) : 101-102	7.70

	Zanjad, M. Raziuddin and K. S. Rathod		available in Parbhani city.			
16	K. S. Rathod, P. N. Zanjad, R. K. Ambadkar and M. Raziuddin	2007	Effect of marinating mixture on quality of ready to eat chicken curry.	Journal of Meat Sci	4 (1) : 34-37	3.98
17	K. S. Rathod, P. N. Zanjad, R. K. Ambadkar and M. Raziuddin	2007	Application of hurdle technology for preservation of chicken as a ready to eat curry at refrigeration (4+10c) temperature.	J. Vet. Publ. Hlth.	5 (1) : 29-34	3.33
18	K. S. Rathod, P. N. Zanjad and R. K. Ambadkar (2007)	2007	Storage stability of Hurdle processed ready to eat chicken curry	The Royal Vet J. Ind.	3 (1) : 57-63	Non rated
19	V.R. Bramhapurkar, P. N. Zanjad, M. Raziuddin and K. S. Rathod	2007	Process Optimization of Shrikhandwadi from Cow milk Chakka	The Maharashtra Veterinary Journal	1(1) : 6-10	Non rated
20	K. S. Rathod , P. N. Zanjad and R. K. Ambadkar	2010	Effect of dehydration temperature as hurdle on shelf life of ready to eat chicken curry.	FLEISCHWIRTSCHAFT International.	3 / 2010 : 63-65	IF: 0.13 NAA S = 6.13
21	A. H. Deogade, M. Raziuddin, P. N. Zanjad, R. K. Ambadkar and K. S. Rathod	2011	Effect of marination treatment on sensory and physico-chemical quality of chicken curry.	Ind. J. Poultry Sci.	46 (1): 127-129	5.30
22	A F Katekhaye, K S Rathod and R K Ambadkar	2014	Effect of freeze thaw cycle on qualities of chevon.	International journal of Agricultural Sciences & Veterinary Medicine.,	2 (3) : 139-145	3.57

23	Anita Katekhaye, R. K. Ambadkar, P. Bokde, K. S. Rathod and Rituparna Banerjee	2015	Effect of freeze thaw cycle on Myofibrillar Proteins of chevon.	J. Meat Sci.,	10 (2) : 36-3	3.98
24	B. R. Kadam, R. K. Ambadkar, K. S. Rathod and Yogesh Gadekar	2016	High Hydrostatic Pressure: A Novel Non - Thermal Method for Processing of Foods of Animal Origin :A Brief Review	Journal of Environment and Biosciences	30(2): 397-403	4.95
25	K. Madelwar, R. K. Ambadkar, R. Banerjee, K. S. Rathod and V. R. Pachpor (2016)	2016	Shelf life of enrobed chicken bites treated with Guava extract.	J. Meat Sci.	11(2): 15-21	3.98
26	P. Kadakadiyawar, R. K. Ambadkar and K. S. Rathod	2017	Effect of Mango Peel and Pulp Extract on the Quality Characteristics of Chicken Nuggets.	J. Meat Sci.	12 (1) : 27-32	3.98
27	K. S. Rathod, R. K. Ambadkar and B. M. Naveena	2017	Quality of superchilled poultry meat at storage	J. Meat Sci.	12 (1) : 39-43	3.98
28	K. S. Rathod, R. K. Ambadkar , B. M. Naveena and S. K. Devatkal	2017	Quality Analysis of Vacuum Packed Superchilled Chicken Breast at 24 h Storage	International J. of Current Microbiology and Applied Sciences.	6(2) : 675-683	Non rated
29	Pavankumar Kadakadiyawar, R. K. Ambadkar and K. S. Rathod	2017	Assessment of Quality of Chicken Nuggets Treated with Mango Peel Extract.	International J. Livestock Research.	7(2) : 71-77	4.31
30	Pavankumar Kadakadiyawar, R. K. Ambadkar	2017	Economics of preparation of chicken nuggets	International J. Livestock Research.	7(10) : 238-242	4.31

	and K. S. Rathod		treated with antioxidants			
31	B. R. Kadam, R. K. Ambadkar, K. S. Rathod and C. Pandiyan	2017	A1/A2 Milk and Human Health: A brief review.	Journal of Environment and Biosciences.	31(2) : 357-362	4.95
32	M Muthukumar, G Kandeepan, Vikas Pathak, K S Rathod, R K Ambadkar And V V Kulkarni	2018	Carcass traits and value of meat and byproducts of buffalo.	Indian Journal of Animal Sciences	88 (3): 326–330	6.20
33	B. R. Kadam, R. K. Ambadkar, K. S. Rathod and C. Pandiyan	2018	Health benefits of whey: A brief review.	International J. Livestock Research.	8 (5) : 31-49	4.31
34	A.A. Pawade, K.S. Rathod and R.K. Ambadkar.	2018	Storage Stability of Chicken Momo at Super Chilling Temperature	Int. J. Curr. Microbiol. App. Sci	(2018) 7(12): 3154-3164	Non rated
35	B. R. Kadam, R. K. Ambadkar and K. S. Rathod	2018	Effect of custard apple (annona squamosa) peel extract on shelf Life of chicken breast fillets.	Journal of Environment and Biosciences,	32 (1): 9-14	4.95
36	P.C. Kanle, K.S. Rathod and R.K. Ambadkar	2018	Effect of Super-Chilling on the Shelf Life of Chicken Nuggets.	J. Meat Sci.	13 (1): 37-41	3.98
37	K.S. Rathod, R.K. Ambadkar and N.V. Kurkure	2019	Effect of Superchilling and 24 H Storage on Histological Structure of Breast Fillet.	Journal of Meat Science and Technology,	7 (1) :08-11	Non rated
38	Manju Koshle, Ambadkar R.K. and Rathod K.S.	2019	Standardization of Chicken Sticks Incorporated with Custard Apple (Annona squamosa L.) Pulp Extract.	Journal of Meat Science and Technology,	7 (4) : 45-49	Non rated

39	M. Muthukumar, G. Kandeepan, Vikas Pathak, K. S. Rathod, R. K. Ambadkar, R. Thomas and V.V. Kulkarni	2019	Carcass Traits and Value of Meat and Byproducts of Goat.	J. Meat Sci.	14 (1&2): 20-24	3.98
40	Chandirasekaran V, Sureshkumar S and Rathod KS	2021	Socio-economic status and meats preferences of consumers in Erode city of Tamil Nadu.	The Pharma Innovation Journal ;	SP-10(6): 388-391	Non rated
41	Chandirasekaran V, Sureshkumar S and Rathod KS (2021)	2021	Socio-economic status and meats preferences of consumers in Madurai city of Tamil Nadu.	The Pharma Innovation Journal ;	SP-10(6): 416-419	Non rated
42	A. G. Lonarkar, K. S. Rathod, R. K. Ambadkar, P. S. Patil and L. G. Dhagare	2021	Shelf Life of Chicken Samosa Incorporated with Custard Apple (Annona Squamosa) Peel Powder	J. Meat Sci.	2021, 16(1&2): 17-22	3.98
43	M. Muthukumar, Vikas Pathak, K. S. Rathod, R. K. Ambadkar, and V.V. Kulkarni	2021	Carcass Traits and Value of Meat and Byproducts of Sheep.	Indian Journal of Animal Sciences	91 (7): 572-576	6.20
44	K S Rathod, R K Ambadkar and B M Naveena (2022)	2022	Superchilling of poultry meat for improved storage stability.	Indian Journal of Animal Sciences	92 (4):477-483	6.20
45	L. G. Dhagare, K. S. Rathod, S.R. Badhe and P. S. Patil.	2022	Effect of Grape Seed Extract Powder on Shelf Life of Superchilled Chicken Sausage	J. Meat Sci.	2022, 17(1): 8-16	3.98

46	Mundhe, BL., Rathod KS and Badhe SR	2022	Hygiene Status and Meat Handling Practices in Retail Poultry Meat Shops of Nagpur City of Maharashtra.	J. Meat Sci.	2022, 17(2): 15- 21	3.98
47	Bharat L.Mundhe, Kishor S. Rathod, Sariput P. Landge and Shekhar R. Badhe	2023	Hygiene Rating of Retail Poultry Meat Shops in Nagpur	Journal of Animal Research:	13 (02): 235-242	4.78
48	SR Badhe, KS Rathod, SP Chaudhari, AP Dhok, SR Warke, Anupama Kumar and BL Mundhe	2023	Paneer preservation puzzle: Unraveling the link between microbial spoilage and chemical clues in refrigerated storage	The Pharma Innovation Journal 2023;	SP-12(10): 991-996	Non rated
49	Shivali Singh Gaharwar, Anupama Kumar, Kishor S. Rathod, Shilpshri V. Shinde	2023	Valorization of Malus domestica L. (Apple) peels: A case study of circular bioeconomy	Sustainable Chemistry and Pharmacy	36 : 101301	IF: 5.5 NAA S = 11.5
50	Mundhe B.L., Rathod K.S.,Badhe S.R. and Roupesh G	2023	Consumption Pattern of Meat and Meat Products in and around Nagpur city of Maharashtra	J. Meat Sci.	2023, 18 (2): 9-17	3.98
51	V.G.Huke, K.S. Rathod, S. R. Badhe, A.P. Dhok, A. R. Patil, B. L. Mundhe and P.P. Pawar (2024)	2024	Preserving Freshness of Chevon under Superchilling Storage.	Indian Journal of Small Ruminants	2024, 30(1) 138-143	5.11
52	S.R. Badhe, K.S. Rathod, S. P. Chaudhari, A. P. Dhok, S.R. Warke, Anupama	2024	Assessment of Paneer Quality during refrigerated storage	International Journal of Agriculture Extension and Social Development	. 7(2): 93- 99	5.04

	Kumar, B.L. Mundhe and D.V. Patil					
53	BL Mundhe, KS Rathod , SP Chaudhari, SP Landge, MM Kadam, SR Badhe and VG Huke	2024	Study on food safety awareness and its correlation with socioeconomic factors of consumers in Nagpur city, Maharashtra	International Journal of Advanced Biochemistry Research	2024; SP-8(2): 445-449	5.29
54	BL Mundhe, KS Rathod , SP Chaudhari, SP Landge, MM Kadam, SR Badhe and SF Nipane	2024	Development of chicken patties incorporated with different extenders of plant origin	International Journal of Veterinary Sciences and Animal Husbandry	2024; SP-9(2): 09-12	4.61
55	Gajanan K. Nagre, Mukund M. Kadam, Darshana B. Bhaisare, Archana R. Patil, Yogesh P. Gadekar and Kishor S. Rathod	2024	Higher Slaughter weight affects broiler meat quality and bird welfare	Indian Journal of Animal Sciences	94 (5) : 452-459, May 2024/Article	6.20
56	Sudarshan S., Nadeem Fairuze., S. W. Ruban., Shekhar Badhe. , B. V. Radghunath	2010	“Effect of aqueous extract and essential oil of ginger and garlic as decontaminant chicken meat”	<i>Research journal of poultry science</i>	3(3): 58-61, 2010 ISSN 1993-5285.	--
57	Shekhar R Badhe , Fairuze. M. N., Rathnamma. D., Manjunath, H.	2011	Efficacy of aqueous extracts and essential oil of cinnamon in decontaminating chicken meat	<i>Journal of Meat Science.</i> , 2011,	7(2):21-24.	3.53

58	Shekhar R Badhe, Fairoze. M N Rathnamma. D. , Manjunath, H	2011	“Clove Powder as an antimicrobial agent in chicken meat”	<i>Journal of Meat Science., , .</i>	7(2):25-29	3.53
59	Shekhar R. Badhe , MD. Nadeem Fairoze Sudarshan S.	2012	“Antibacterial efficacy of clove powder of chicken legs spiked with pathogenic referenc e strains under refrigeration temperature (8±2°C).”	<i>Indian Journal of Animal Research.</i>	Volume 46(4): 371- 375	6.03
60	S. R. Badhe, MD. Nadeem Fairoze	2013	Prevalence of food borne pathogens in market sample of chicken meat in bangalore, india”	<i>Indian Journal of Animal Research.</i>	Volume Volume 47(3): 262- 264	6.03
61	Shekhar R. Badhe , MD. Nadeem Fairoze Sudarshan S.	2013	Evaluation of antimicrobial efficacy of aqueous extract and essential oil of clove (<i>Eugenia Caryophyllata Thumb</i>) in chicken meat against various food borne pathogens”	<i>Journal of Cell and Tissue Research.</i>	Vol. 13(1) 3507-3511	4.38
62	Sudarshan S. MD. Nadeem Fairoze Badhe S. R.	2014	Effect of marinating chicken meat with garlic paste at room temperature on common food borne pathogens”	<i>Journal of Cell and Tissue Research.</i>	Vol. 14 (1) 4033-4036	4.38
63	D.A. Didolkar, S.R Badhe , V.H. Shukla and S.R. Yadav	2018	Development of Bromocresol Purple Based Indicator Sensor for Monitoring Broiler Meat Quality Under Refrigerated Storage	The Indian veterinary Journal	95 (08) : 70 - 73	

64	Trupti P. Wanjari, Shekhar R. Badhe*, Vivek Shukla, Satish R. Yadav and Vilas M. Vaidya	2019	Evaluation of Garlic Extract in Extending Shelf Life of Paneer	International Journal of Livestock Research e	Vol 9 (7) 2277-1964	--
65	G.S. Sonawane V.B. Dongre A.R. Ahlawat and S.R. Badhe	2025	Molecular characterization of Toll Like Receptor 4 (TLR-4) gene in Jaffrabadi buffalo (Bubalus bubalis)	Journal of Livestock Science	16: 121-126	6.40
66	Patil S. S. Savsani H. H. Badhe S. R.	2013	Nutritional Requirement and Strategic Feeding Management of Yak (Bos Grunniens) As A Vulnerable Ruminant In India	Wayamba Journal of Animal Science- ISSN:	2012-578x; P574-P575	
67	Shekhar R. Badhe , S. S. Patil, Sagar Chand, G. S. Sonwane, A.R. Ahlawat	2014	HACCP Based Food Safety System in a Typical Fresh Frozen Buffalo Processing Unit	<i>Indian Farmer</i>	Vol. 1(5): 349-357	
68	S. S. Patil, G. S. Sonawane V. B. Dongre, S. R. Badhe	2014	Antioxidants and its beneficial role in animal health	Indian Farmer	1(1):10-14;	
69	S. S. Patil, G. S. Sonawane V. B. Dongre, S. R. Badhe	2014	Splanchnic metabolism-An alternate metabolic approach for sustainable feeding and nutrition of livestock	IndianFarmer,	1(2): 49-53;	
70	Shekhar R Badhe & R. D. Kokane	2011	Disposal of slaughterhouse waste, dead birds and hatchery waste	National seminar on food safety standards, establishment of modern abattoir &	Invited Paper	

				role of public health veterinarian		

List of Marathi and Popular articles published:

Sr. No	Authors	Year	Title	Name of the Journal/Magazine	Volume: Page Nos.
1	MkW- fd'kksj 'ks- jkBksM	2023	□□□□ □□ □□□□□□□□□□	Aarpish , Rajbhasha Pustika □□.□.□□.□.- □□□□□□□ □□□ □□□□□□ □□□□, □□□□□□□	Page no. 72
2	Dr. Shekhar Badhe Dr. Sariput Landge	2011	Commonly occur Diseases during Rainy Season	Agro-Planning	Page no. 12
3	Dr. Shekhar Badhe Dr. Sariput Landge	2011	Caring of animal during rainy season to prevent diseases	Agro-Plus	Page No. 7
4	Shekhar Badhe Sagar Chand	2013	Diagnostic tests for International Trade of Livestock Products	ASCAD Training Manual	Page No. 67-71
5	Shekhar Badhe Sagar Chand	2013	Safety Issues in Meat Production and Processing	ASCAD Training Manual	Page No. 90-93
6	Shekhar Badhe Sagar Chand	2013	National and International Food Safety Standards	ASCAD Training Manual	Page No. 114-117
7	Sagar Chand Shekhar Badhe	2013	Regulatory Bodies and Their Role in animal product Safety in context	ASCAD Training Manual	Page No. 114-117 91-96

			of infectious Diseases		
8	Sagar Chand Shekhar Badhe	2013	Livestock Emergency Guideline and Standards	ASCAD Training Manual	Page No. 161-168
9	Sagar Chand Shekhar Badhe	2013	Food-Borne Zoonoses and Control strategies	ASCAD Training Manual	Page No. 82-89
10	Dr. M. Suman Kumar Dr. S. H. sindhi Dr. Sagar Chand Dr. S. R. Badhe	2013	National Scenario of Zoonotic Diseases: Threats and Socio-Economic Impact	ASCAD Training Manual	Page No. 10-15
11	S. S. Patil D. D. Garg, H. H. Savsani S. R. Badhe	2013	Management of Livestock During Disaster	ASCAD Training Manual	Page No. 150-155

6. Research Recommendations

Sr. No.	1
Year	2013-14
Project Title	Detection of common adulterants in milk sold (open and branded) in and around Junagadh
Investigators	Dr Shekhar R Badhe and Dr Sagar Chand
Recommendations	Out of 120 samples 69 i.e. 57.50 % were found to be adulterated. Among total of 120 sample 36, 39, 6, and 5 were found to be positive for water, skim milk powder, sugar, detergent respectively. Out of branded sample 46.67 percentage sample were found to be adulterated with skim milk powder. Among 60 open samples 41 i.e. 68.33 % were adulterated for water (36), skim milk powder (11), sugar (6) and detergent (5) on percentage basis 60.00, 18.33, 10.00, 8.33 respectively
Sr. No	2
Year	2016-17
Project Title	Assessment of quality of chicken nuggets treated with garlic extract at refrigerated storage
Investigators	Satish Yadav and S. R. Badhe
Recommendations	Water used in emulsion preparation can be replaced with 50 % garlic extracts + 50 ml water) to extend the shelf life of chicken nuggets upto 14 days under refrigeration condition ($4 \pm 1^{\circ}\text{C}$) without any adverse effects on sensory qualities
Sr. No	3
Year	2019-20

Project Title	Extending shelf life of paneer coated in edible film treated with essential oils
Investigators	S. Karunamay and S. R. Badhe
Recommendations	Water used in emulsion preparation can be replaced with 50 % garlic extracts + 50 ml water) to extend the shelf life of chicken nuggets upto 14 days under refrigeration condition ($4 \pm 1^\circ \text{C}$) without any adverse effects on sensory qualities

8. Research Priorities / Thematic areas: Department Wise (LPT)

1. Superchilling concept for preservation of foods of animal origin
2. Valorization of byproducts from foods of animal origin