

RESUME OF DR. J. M. MAYANI

Dr. JILEN MANSUKHBHAI MAYANI

Assistant Professor (Post-Harvest Technology)
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Personal information

Father's Name	:	MANSUKHBHAI LAXMANBHAI MAYANI
Mother's Name	:	HANSABEN MANSUKHBHAI MAYANI
Permanent Address	:	6, SHEETAL PARK SOCIETY, NR. SWAMINARAYAN TEMPLE, VIJALPORE ROAD, NAVSARI – 396 450
Date of Birth	:	25-05-1985
Gender	:	Male
Nationality	:	Indian
Marital Status	:	Married
Religion	:	Hindu

Professional Qualification

Degree	University/ Board	Year of Passing	Class/Grade Obtained	Specialization
B.Sc. Horticulture	Navsari Agricultural University, Navsari	2006	Second, 6.80	Horticulture
M.Sc. Horticulture	Navsari Agricultural University, Navsari	2009	First, 7.36	Post-Harvest Technology
Ph.D. Horticulture (Post Harvest Technology)	Navsari Agricultural University, Navsari	2017	7.67	Post-Harvest Technology

Other Professional Qualification

NET	ASRB	2011		Horticulture
CCC+	SPIPA, GoG, Gujarat	2012		Computer Concepts

Professional Experiences – 9 years' experience of Teaching, research and Extension activities

Position	Institute	Period
Assistant Professor	ASPEE College of Horticulture & Forestry, Navsari Agril. University, Navsari	Working since 29.06.2010
Horticulture Officer	Department of Horticulture, Government of Gujarat, Gandhinagar	01.06.2010 to 24.06.2010
Senior Research Fellow	NAIP-II (Mango & Guava), APSEE College of Horticulture and Forestry	08.07.2009 to 31.03.2010

PG Guiding

M.Sc. degree (Number of Students guided)	-
Ph.D. degree (Number of Students guided)	-

Medals/Awards/ scholarship/member of society/ etc.

Sr. No.	Name of Award	Awarding Authority	Year

1	Best Oral Presentation	NAU, Navsari	2016
2	Best Oral Presentation	NAU, Navsari	2014
3	Best Oral Presentation	NAU, Navsari	2014
4	Best Poster Presentation	HSG and NAU, Navsari	2014
5	Best Oral Presentation	CHAI, New Delhi and HSG, Navsari	2013

Handling of Research Experiments

RESEARCH EXPERIMENTS HANDLED (As PI and Co-PI)

1. Processing and value addition of Aloe vera
2. Study the effect of hot water dip treatment on eradication of fruit fly, ripening, quality and shelf-life of mango for export purpose (cvs. Kesar and Alphonso)
3. Processing and Value addition of Watermelon
4. Standardization of formulation of preparation of Instant Mango Milk Shake Power
5. Standardization of process for preservation of nectars by UV light
6. Processing and value addition of Noni fruit juice
7. Processing and value addition of ripe banana peel
8. Development of formulations for preparation of instant milk shake powder
9. Development of technology for dehydration of Onion for adoption at commercial scale.
10. Development of technology for dehydration of Cauliflower for adoption at commercial scale.
11. Development of technology for dehydration of Okra for adoption at commercial scale.
12. Development of technology for utilization of Noni fruits for value addition

RESEARCH EXPERIMENTS ONGOING (As PI and Co-PI)

1. Standardization of technology for preparation of the mango and sapota powder by foam mat dehydration
2. Minimal processing of potato and capsicum
3. Development of formulation for preparation of the tablets from Noni pomace and its juice
4. Development of technology for preparation of Aloe vera based vermicelli
5. Standardization of method for extraction of jackfruit (*Artocarpus heterophyllus* Lam.) juice
6. Standardization the process for preparation of IMF (Intermediate Moisture Food) from Jackfruit (*Artocarpus heterophyllus* Lam.).
7. Standardization of suitable treatments for preparation of intermediate moisture food (IMF) from mango (*Mangifera indica* L.) cvs. Kesar and Alphonso

Selection/ Release of New variety/ Genotypes or Techniques development /Recommendation

1. Involved in technique development of **Development of technology for utilization of banana peel for preparation of sev** approved in XII COMBINED JOINT AGRESCO held at NAU, Navsari from 11th to 13th, Apr. 2016
2. Involved in technique development of **Standardization of method for extraction of Noni (*Morinda citrifolia*) fruit juice** approved in XII COMBINED JOINT AGRESCO held at NAU, Navsari from 11th to 13th, Apr. 2016
3. Involved in technique development of **Standardization of formulations for preparation of noni mango nectar from Noni juice** approved in XII COMBINED JOINT AGRESCO held at NAU, Navsari from 11th to 13th, Apr. 2016
4. Involved in technique development of **Standardization of the recipe for the preparation of candy from the fruits of Palmyra palm** approved in XII COMBINED JOINT AGRESCO held at NAU, Navsari from 11th to 13th, Apr. 2016
5. Involved in technique development of **Standardization of the recipe for the preparation of jam from the fruits of Palmyra palm** approved in XII COMBINED JOINT AGRESCO held at NAU, Navsari from 11th to 13th, Apr. 2016
6. Involved in technique development of **Standardization of the recipe for the preparation of jelly from the Neera of Palmyra palm** approved in XII COMBINED JOINT AGRESCO held at NAU, Navsari from 11th to 13th, Apr. 2016
7. Involved in technique development of **Development of technology for dehydration of onions rings for adoption at commercial scale** approved in XIII COMBINED JOINT AGRESCO held at SDAU, S. K. Nagar from 5th to 7th, Apr. 2017
8. Involved in technique development of **Development of technology for dehydration of Okra Slices for adoption at commercial scale** approved in XIII COMBINED JOINT AGRESCO held at SDAU, S. K. Nagar from 5th to 7th, Apr. 2017

9. Involved in technique development of **Development of technology for dehydration of cauliflower for adoption at commercial scale** approved in XIII COMBINED JOINT AGRESCO held at SDAU, S. K. Nagar from 5th to 7th, Apr. 2017
10. Involved in technique development of **Effect of hot water dip treatment on the eradication of fruit fly, ripening and quality of mango for export purpose (cvs. Kesar and Alphonso)** approved in XIII COMBINED JOINT AGRESCO held at SDAU, S. K. Nagar from 5th to 7th, Apr. 2017
11. Involved in technique development of **Standardization of technology for removal of the bitter compound 'aloin' from the Aloe vera juice** approved in XIV COMBINED JOINT AGRESCO held at AAU, Anand from 5th to 7th, Apr. 2018
12. Involved in technique development of **Standardization of technology for preparation of Aloe vera juice** approved in XIV COMBINED JOINT AGRESCO held at AAU, Anand from 5th to 7th, Apr. 2018
13. Involved in technique development of **Standardization of formulation for processing of Watermelon [Citrullus lanatus] juice** approved in XIV COMBINED JOINT AGRESCO held at AAU, Anand from 5th to 7th, Apr. 2018
14. Involved in technique development of **Standardization of formulation for processing of Watermelon [Citrullus lanatus] nectar** approved in XIV COMBINED JOINT AGRESCO held at AAU, Anand from 5th to 7th, Apr. 2018
15. Involved in technique development of **Standardization of process for the preparation of Watermelon [Citrullus lanatus] albedo candy** approved in XIV COMBINED JOINT AGRESCO held at AAU, Anand from 5th to 7th, Apr. 2018
16. Involved in technique development of **Development of UV light assisted method for preservation of mango noni nectar** approved in XIV COMBINED JOINT AGRESCO held at AAU, Anand from 5th to 7th, Apr. 2018

PROFESSIONAL TRAININGS ATTENDED

Sr. No.	Particulars	Place	Duration	Sponsoring Agency
1	21 Days Summer School on " Novel Approaches and Technology For Processing and value Addition of Agricultural Produce "	CIPHET, Ludhiana	04-24/08/2015	ICAR
2	21 Days Winter School on " Recent Advances in Post Harvest Management of Fruits, Vegetable and Flowers for Minimization of Quantitative and Qualitative Losses "	IIHR, Hasarghatta	02-22/11/2016	ICAR
3	21 Summer School on "Organic Farming and Conservation Agriculture for Sustainable Management of Natural Resources, Environment, Energy and Livelihood Security"	CAU, Imphal	05-25/08/2017	ICAR

Summary of Research Publications

	Publication Categories		Publication number
1.	Full length Research articles	:	8
2.	Research Notes/ Correspondence	:	00
3.	Review articles	:	02
4.	Paper presented as Oral/Poster in seminars/conferences/workshops	:	05
5.	Books	:	08
6.	Booklets	:	04
7.	Chapters in Book/ Proceedings	:	05
8.	Popular articles in Magazines/ Newspaper	:	05
9.	Laboratory/ Practical Manuals	:	09
10.	Seminar/Conference attended	:	08
11.	Abstracts	:	20
12.	Radio-talk/special lecture in the training/workshop	:	03
13.	RG score	:	1.43
14.	h index	:	1
15.	citations	:	4

Publications Details

Sr. No	Important Research Publications in NAAS Rated Journals (>4)	NAAS Rating	Citation

1	Tanveer Ahmad, Dev Raj, JM Mayani , SL Sangani and Apeksha Patel 2018. Standardize suitable pre-treatment for drying of mango peel into powder. <i>International Journal of Chemical Studies</i> , 6(1): 1260-1264.	5.31	
2	Dev Raj, Chethan HP, Vaghashiya JM, Mayani JM and Thumar VM 2018. Effect of different osmotic dehydration treatments on quality parameters of water melon rind candy during storage. <i>International Journal of Chemical Studies</i> , 2018; 6(4): 1722-1730.	5.31	
3	Mayani JM , Patel NL, Dev Raj, Padhiar BV, Tandel YN and Chhatrola HN 2017. Effect of hot water dip treatment on physico-chemical and sensory quality of mango (cv Kesar). <i>International Journal of Chemical Studies</i> , 5(6):220-227.	5.31	
4	Jaysukh M Vaghashiya, Dev Raj, Bhandari D.R., Desai, C.S. and Patel J.M. 2016. Health drink preparation using Aloe vera, bitter gourd aonla and guava. <i>Green Farming Vol. 7 (6) : 1486-1490</i>	4.38	
5	MB Patel, Alok Nath and JM Mayani . 2018. A study on physical properties of pomegranate (<i>Punica granatum L.</i> , Punicaceae) fruits. <i>International Journal of Chemical Studies</i> , 6(5): 1460-1463.	5.31	
6	JM Mayani , Gaurav D Patel, Shivani Modi, Zlak K Bhatt, Raghvendra HR and MB Patel. 2018. Effect of different packaging material on dehydrated fenugreek (<i>Trigonella foenum graecum L.</i>) leaves. <i>International Journal of Chemical Studies</i> 2018; 6(5): 233-235	5.31	
7	MB Patel, Alok Nath and JM Mayani . 2018. Evaluation of physical and mechanical properties of fresh potato <i>International Journal of Chemical Studies</i> , 6(5): 1454-1459.	5.31	
8	SL Sangani, SN Vaghani, and JM Patel 2013. Eco-dynamic studies on herbal based sapota beverages. <i>The Asian Journal of Horticulture</i> , 8(1):213-217.	3.26	
9	Riddhi Deasi, Shakti Arbat and JM Mayani 2016. Studies on Organoleptic qualities of Ginger Flavoured Aonla-Carrot Blended Beverage. <i>Advances in Life Sciences</i> , 5(17): 6663-6665.	3.15	
10	Piyush Vagadia, Ashok Senapati, Ramesh Tank, Jilen Mayani and Binal Koyani, 2016. Evaluation of Physico-chemical and organoleptic quality of Papaya Cv. Taiwan and Banana Cv. Grand naine based mixed fruit bar during storage. <i>International Journal of Agriculture, Environment and Biotechnology</i> ,9(4):541-544.	4.69	4
11	Bambhaneeya S. M, Sonal Tripathil, Priya John, Narendra Singh, Jilen Patel , Dev Raj and Om Prakash, 2015. Proximate and mineral composition of wild flashy fungicollected from South Gujarat region of India, 8(4):621-624	3.74	
12	J. M. Mayani , N. L. Patel, Dev Raj and B. V. Padhiar, 2017. Effect of Hot Water Dip Treatment on Post-Harvest Quality of Mango (cv. Alphonso). <i>Trends in Biosciences</i> 10(39): 8239-8248.	3.94	
13.	Dushyant D. Champaneri , Dr. Jilen M. Mayani , Hayusha N. Pancholi, Jinal B. Patel, Urvi V. Bangoria. 2020 EFFECT OF DIFFERENT BLANCHING METHODS ON PHYSICAL AND COLOUR CHARACTERISTICS OF <i>MORINGA OLEIFERA L.</i> DRY LEAF POWDER. <i>International Journal of Latest Trends in Engineering and Technology</i> Vol.(16)Issue(1), pp.034-037 DOI: http://dx.doi.org/10.21172/1.162.03 e-ISSN:2278-621X EFFECT	Global Impact Factor 0.685/1	
14	Zalak K Bhatt, Dr. NV Patel, Dr. JM Mayani and Dr. Dev Raj. 2020 Development of technology for preparation of instant tomato (<i>Solanum lycopersicum L.</i>) soup mix powder	5.32	

I hereby declare that the statements made in the achievement and biodata are true.

A handwritten signature in blue ink, enclosed in a blue oval. The signature appears to be 'Mij' with a flourish underneath.

Date and Place: 13.5.2020, Navsari

Candidate's Signature