

## Curriculum Vitae

**Name:** Dr. Swapnil Ganesh Jaiswal



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**Mobile:** +91-8587035936

**Date of Birth:** 21/07/1987

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### Academic Credentials

| Degree  | Specialization                       | Institution    | University     | Year | %     | Class |
|---------|--------------------------------------|----------------|----------------|------|-------|-------|
| PhD     | Food Process Engineering             | IIT Delhi      | IIT Delhi      | 2016 | -     | -     |
| M. Tech | Chemical Technology (Oil Technology) | LIT Nagpur     | RTMNU Nagpur   | 2011 | 67.70 | First |
| B. Tech | Food Science                         | VDCFT Amravati | Dr. PDKV Akola | 2009 | 83.40 | First |

**M. Tech. Project:** Preparation and analysis of some eco-friendly industrial products from vegetable oils.

**Ph. D. Research:** Studies on natural antioxidants for edible oil preservation.

#### Key Research Areas:

Advanced extraction techniques  
Natural antioxidants  
Physicochemical properties of food  
Analysis of oils and fats  
Shelf life study of food

## Experience

| Sr. No. | Organization                       | Post                             | From to                       | No. of Years |
|---------|------------------------------------|----------------------------------|-------------------------------|--------------|
| 1       | MIT Aurangabad                     | Assistant Professor              | October, 2020 to till date    | -            |
| 2       | University of Saskatchewan, Canada | Visiting Post-Doctoral Student   | September 2018 to August 2019 | 01           |
| 3       | IIT Delhi                          | Post-Doctoral Research Associate | May 2017 to August 2018       | 01 Y 04 M    |

## Membership of Professional Bodies

### Life Member

- Oil Technologists Association of India (L-139)
- The Indian Science Congress Association (L27550)
- Indian Society of Technical Education (LM115822)
- Association of Food Scientists Association of India (AFST/LM/4-2018/DEL/1932)

### Active Member

- American Oil Chemists Society
- International Society of Food Engineering (1621)
- Indian Institute of Chemical Engineers (SM54456)

## Computer/Software Proficiency

- MS office (Excel, Word, Power point)
- SPSS (Statistical Analysis)

**Seminar/Workshop/ Industrial Training/ STTP//FDP/CEP/Conference Attended  
Conferences attended:**

**Industrial Trainings**

1. Adani Wilmar Pvt. Limited, Kutch, Gujrat.  
(July-September 2010).
2. Mother Dairy (AMUL UNIT), Bhat, Gandhi Nagar Gujrat.  
(December - March, 2009).
3. Warna Sahkari DudhUtpadak Prakriya Sangh Maryadit, Warna, Kolhapur.  
(November- December, 2006).

**Workshop and Certificate courses/Trainings**

***Two Days Training***

Internal auditing of FSSC 22000:2018 ver. 5.0  
Certificate number – SFS/TRG/28012020/06 (27-28/01/2020)

***One Day Training***

FoSTaC – Advanced Manufacturing – Level 2 (29/01/2020)  
Certificate number - AMA2031226331

***Online Training Certificates course (Organized by Food Standard Agency, UK)*** (2020)

1. The vacuum packing and modified atmospheric packing of food
2. Food Allergy

“Workshop on SEM & EDX” at SEM central facility  
Indian Institute of Technology Delhi (12-13 September) (2014)

**STTP Attended**

One Week Short Term Training Programme on “Research Methodology and its Applications”  
Government Polytechnic Amravati, Maharashtra (9-13 January) (2017)

## Conferences

### *Overseas International Conferences*

1. Jaiswal S. & Naik S.N. (2014). Extraction of natural antioxidant from spices to increase the shelf life of vegetable oils. 12<sup>th</sup> Euro. Fed. Lipid Congress, Montpellier (France). 232.
2. Jaiswal S.G. & Naik S.N. (2015). Supercritical CO<sub>2</sub> extraction of natural antioxidants from ginger (*Zingiber officinale*). Biologically Active Compounds in Food. Lodz (Poland).
3. Naik S.N., Jaiswal S.G. & Rout P.K. (2016). Bio refinery of spices and aromatic plants. 14<sup>th</sup> ISBBB Conference. May 31 to June 3, University of Guelph (Canada).
4. Jaiswal S.G. & Naik S.N. (2017). Green extraction and stability study of antioxidant compounds from spice *Zingiber officinale* Rhizome: A contribution to sustainable food system. 4<sup>th</sup> ICOAF, August 24-25, Colombo (Sri Lanka).
5. Sahu S.N., Jaiswal S.G., Sahu J.K., Naik S.N., Baitharu I. & Kariali E. (2017). Value addition options for non-timber based forest products towards livelihood improvement in tribals: An Indian prospective. 4<sup>th</sup> ICOAF, August 24-25, Colombo (Sri Lanka).

### *Indian International Conferences*

1. Jaiswal S. & Naik S.N. (2012). Value added products from Jamun (*Syzygium cumini*), International conference and Exhibition on Food Processing and Technology, Hyderabad (India). OMICS Publishing Group.
2. Jaiswal S.G., Karadbhajne V.Y., Kulkarni A.S. & Naik S.N. (2013). Studies on novel eco-friendly products based on sorbitan esters from microwave induced reactors. 68<sup>th</sup> Annual Convention of OTAI & International Conference on Emerging Trends in Oleo chemicals and Lipids, IICT Hyderabad (India). 60.
3. Jaiswal S., Patel M. & Naik S.N. (2014). Enhancement of oxidative stability of vegetable oils by using spice extract. 69<sup>th</sup> Annual Convention & International Conference on Sustainable Technologies and Futuristic Trends: Oilseeds- Oils Processing and Surfactants, Agra (India). 62.
4. Patel M., Jaiswal S., Naik M. & Naik S.N. (2014). *Moringa oleifera*: A potential source of nutrition and edible oil. 69<sup>th</sup> Annual Convention & International Conference on Sustainable Technologies and Futuristic Trends: Oilseeds- Oils Processing and Surfactants, Agra (India). 62.

5. Jaiswal S.G., Saxena D.K. & Naik S.N. (2015). Development of green processes for extraction of natural antioxidants. 68th Annual Session of Indian Institute of Chemical Engineers 27-30 December, IIT Guwahati (India).

### *National conferences*

1. Jaiswal S.G. & Naik S.N. (2013). Extraction of natural antioxidant from spices. OPEN HOUSE, IITD
2. Jaiswal S.G., Patel M. & Naik S.N. (2014). Rice bran oil distillate as a source of bio-actives for enhancement of oxidative stability of lipid based foods. Symposium on Recent Advances in Biotechnology for Food and Fuel (TERI), New Delhi (India).
3. Patel M., Jaiswal S.G. & Naik S.N. (2014). Exploring Non Timber Forest Products for Nutraceuticals. Symposium on Recent Advances in Biotechnology for Food and Fuel (TERI), New Delhi (India).
4. Naik M.K., Patel M., Jaiswal S.G., Mohanty S. & Naik S.N. (2015). Process optimization for castor based monoglyceroids preparation and purification by molecular distillation. Second Symposium on Advances in Polymers, IIT Guwahati.
5. Jaiswal S.G. & Naik S.N. (2015). Khadya Tel kisanrakshan me prakrutik antioxidants kibhumika. Hindi Workshop for Research Scholars, IIT Delhi.
6. Naik S.N., Prakash K. & Jaiswal S.G. (2016). Development of functional products from rice bran and RBO distillate. 1<sup>st</sup> Biomass to Bio value Summit organised by Center of Innovative and Applied Bioprocessing, Mohali, Punjab.

### **Invited talks delivered**

- Delivered Expert Lecture in Short Term Training Programme on “Process Design and Intensification: Fundamentals to Applications”. (December 2016, UDCT Jalgaon).

## List of Research Publications

### Papers in National/ International Journal

- Jaiswal S.G. & Naik S.N. (2018). Contribution of agricultural produce spice Zingiber officinale to sustainable food system: green extraction and stability study of antioxidant compounds. *Open Agriculture*, 3, 326-338.
- Jaiswal S.G., Dole B.R., Satpathy S.K. & Naik S.N. (2017). Physical attributes and modelling of trans-Himalayan sea-buckthorn berries. *Current Research in Nutrition and Food Science Journal*, 5(3), 391-397.
- Jaiswal S.G., Patel M., Saxena D.K. & Naik S.N. (2017). Comparative effect of extraction solvent on the antioxidant activity of selected leafy vegetables. *Journal of Horticultural Research*, 25(2), 75-80.
- Jaiswal S.G. & Naik S.N. (2017). Pressurized Liquid Extraction of Antioxidant Compounds from Green Tea. *American Journal of Food Technology*, 12(6), 358-366.
- Patel M., Jaiswal S.G., Naik B., Naik M., Saxena D. & Naik S.N. (2016). Development of antioxidant rich beverage from Mahua (*Madhuca indica*) and Amla (*Emblica officinalis*). *Journal of Scientific and Industrial Research*, 75(1), 35-39.
- Jaiswal S.G. & Naik S.N. (2015). Antioxidant properties and stability study of  $\gamma$ -oryzanol separated from rice bran oil distillate. *Journal of Lipid Science and Technology*, 47(2), 48-53.
- Jaiswal S.G., Patel M. & Naik S.N. (2015). Physicochemical properties of Jamun (*Syzygium cumini*) jam and comparative antioxidant study with other fruit jams. *Indian Journal of Natural Product Resources*, 6(1), 9-15.
- Jaiswal S.G., Pradhan S., Patel M., Naik M. & Naik S.N. (2015). Rice bran oil distillate, a choice for  $\gamma$ -oryzanol: separation and oxidative stability study. *Journal of Food Research*, 4(2), 36-43.
- Sahu S.N., Jaiswal S.G. & Naik S.N. (2015). Physico-chemical, thermal and oxidative properties of wild chironji (*Buchanania lanzan Spreng.*) kernel oil. *Journal of Lipid Science and Technology*, 47(1), 3-9.

- Jaiswal S.G., Patel M., Saxena D. & Naik S.N., (2014). Antioxidant Properties of Piper Betel (L) Leaf Extracts from Six different Geographical domain of India. Journal of Bioresource Engineering and Technology, 2(2), 12-20.
- Jaiswal S. & Naik S.N. (2014). Lipid based antioxidants: An overview. Lipid Universe, 1(4), 9-12

### MOOC Certification

| Sr. No. | Course Name                       | Duration (in Weeks) | Credits | Marks (Out of 100) | Performance |
|---------|-----------------------------------|---------------------|---------|--------------------|-------------|
| 1       | Food Science and Processing       | 12                  | 04      | 85                 | Completed   |
| 2       | Food Microbiology and Food Safety | 15                  | 04      | Attempted          | -           |

### Awards, Achievements and Recognition

- 2012 - 2014: Junior Research Fellowship (JRF): Project funded by Ministry of Food Processing Industries (MOFPI), Govt. of India.
- 2014 - 2015: Senior Research Fellowship (SRF): Industrial Research and Development Unit, IRD-IITD.
- January 2016 - June 2016: Senior Research Fellowship (SRF): Ministry of Human Resource and Development (MHRD), Govt. of India.
- 2013: 12<sup>th</sup> Euro. Fed. Lipid Congress, Montpellier (France): Supported by “The International Travel Support Scheme”, IRD-IITD.
- 2015: Biologically Active Compounds in Food International Conference, Lodz (Poland):Supported by DBT funded Project, Govt. of India.
- 2017: CSIR-RA Fellowship for Post-Doctoral Studies has been awarded by Council of Scientific and Industrial Research, Govt. of India. (Grant No. 09/086(1268)/2017-EMR-D).
- 2018: SRSF Post-Doctoral Fellowship has been awarded by Shastri Indo-Canadian Institute(SICI) for Post -Doctoral research work at University of Saskatchewan, Saskatoon, Canada

- Actively participated and worked as a volunteer in a “QIP Short Term Training Course” on
- “Trends in Harnessing Food Safety and Quality: Indian Prospective”, 1-4 September (2015)
- Teaching Assistant in RDL726 (Herbal, Medicinal and Aromatic products and actively conducted whole practical’s of RDL 726 Lab at IITD. (2012-2015).
- PhD co-ordinator of Udaigiri House Student Committee, IITD.
- Student co-ordinator from Centre for Rural Development and Technology in TRYST, IITD event (2013).
- Student co-ordinator from Centre for Rural Development and Technology for OPEN HOUSE, IITD event (2012).
- 3<sup>rd</sup> Position in Oil Technology Department at Nagpur University level (2009).
- 1<sup>st</sup> Prize in “Food Tech 2007” cultural event of Food Technology College (2007)
- First grade in the exam of “Vidarbha Sahitya Sangh: Pariksha Samitee, Nagpur (M.S.) (2003)
- Publon Academy Peer Reviewer Certification (2020)



Date: October, 2020

Place: Aurangabad