

- 1. Full name of the faculty member:** Dr. Amit Kumar Barman
- 2. Designation:** Assistant Professor (Stage-2)
- 3. Specialisation:** Dairy Microbiology
- 4. Contact information:** Phone: 9433731430,8697375183
e-mail ID: akbarman@wbuafsl.ac.in, amitkbarman@gmail.com
- 5. Academic qualifications:** Ph.D.

College/ university from which the degree was obtained	Abbreviation of the degree
West Bengal University of Animal and Fishery Sciences	Philosophy of Doctorate

6. Positions held/ holding or Work Experience:

Sl no	Employer	Post Held	Duration
1.	SIBIN Group Pvt. Ltd. (Govt.Sr.Sec.School,Sikkim)	Faculty	6 months 5 days
2.	Sanjay Gandhi Institute of Dairy Technology, BASU	Guest Faculty	9 months 17 days
3.	Metro DairyPvtLtd. Keventar Agro	Executive(QualityAssurance)	6 months 16 days
4.	Dept of Food Technology. Guru Nanak Institute of Technology,	AssistantProfessor	6 years 3months 21 days
5.	Dept. of Dairy Microbiology Faculty of Dairy Technology, WBUAFS	Assistant Professor (From 31.08.2016 – Present - 14.08.2026)	9 years 11months 14 days

7. Awards:

Sl. No.	Agency/Organization	Subject/Topic	Date	Theme
1.	Centre of Food Science and Technology, Institute of Agricultural Sciences, Banaras Hindu University	2 nd position for poster presentation on Studies on the Development of a Fermented Food by the combination of soymilk & Peanut milk”	8-9 th April 2011	National Seminar, Recent Advances in the Development of Fermented Foods
2.	Dept of Agriculture extension, BCKV and Krishi Sanskriti, New Delhi	2 nd position for best Research Paper Presentation”, on Comparative study on the shelf life of treated Paneer	13-14 August 2018	“International Conference for the oral presentation on Agriculture and allied Science The productivity, Food Security and Ecology
3.	Microbiologist Society of India and E-Yuva Centre, (BIRAC)Vijaygarh Jyotish Ray College.	1 st position for oral Presentation	5 th -6 th April ,2024	“International Conference” on scope of Microbiology Beyond Academia: Industry, Entrepreneurship and

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4.	Swedish South Asian network on fermented Foods, Anand, Gujarat	3 rd position for poster presentation on formulation of Misti dahi starter cultures	19 th -20 th December 2025	Fermented Foods, Health status and Social Well Being

8. Publication:

a. Journals (National & International):with NAAS, IF rating

SL	Name(Author/s)	Title	Name of the Journal with details	Date
1	K. Banyopadhyay, C. Chakraborty & Amit Kumar Barman	Effect of Microwave and Enzymatic Treatment on the Recovery of Protein from Indian Defatted Rice Bran Meal	Journal of Oleo Science, Japan, (International) Impact Factor: 1.427, J. Oleo Sci. 61, (10) 525-529 (2012)ISSN1345-8957	Accepted May 5, 2012(received for Review March 13, 2012)
2	B.K.Singh,D.C.Sen,Rakesh Kumar, Binita Rani and Amit Kumar Barman	Storage Study of Danadar Prepared from Cow Milk	Chemical Science Review and Letters (ISSN 2278-6783), NAAS: 5.21	Issue 23
3	Subhajit Ray, Amit Kumar Barman, Pradip Kumar Roy, Bipin Kumar Singh	Chicken Eggs shell Powder as Dietary Calcium Source in Chocolate Cakes	The Pharma innovation Journal,ISSNOnline: 2277-7695,NAAS: 5.03	Printvol6(9):01-04
4	Pradip Kumar Roy & Amit Kumar Barman	"Reduction in Milk Scale Formation on Tubular Heat Exchanger Surface by Magnetic Treatment"	The Haryana Veterinarian, ISSN0033-4359,NAAS5.36,	Haryana Vet.(June, 2019) 58(1), 20-22
5	Rakesh Kumar, Binati Rani,B.K.Singh and A.K.Barman	Development and evaluation of antimicrobial properties of synbiotic products prepared with selected natural prebiotics	The Bio-scan ISSN0973-7049,NAAS:5.26	Received on:20.07.2017 Accepted on:26.10.2017
6	Anju Paul, Amit Kumar Barman, Pradip Kumar Roy & Subhajit Ray	A Study on Antimicrobial Properties and Medicinal Value of Adhatodavasic, Centella asiatica,	International Journal of Current Microbiology and Applied Science,ISSN:2319- 7692, NAAS:5.38	Volume 7 Number 05(2018),

		Paederia foetida, Nyctanthes arbor-tristis, Ocimum tenuiflorum		
7	Bisoi P.K., Rakesh Kumar, Binati Rani, B. K., Singh, A.K. Barman, and T.K. Maity	Effect of whey of whey protein concentrate on manufacturing of nonfat fermented milk	International Journal of Microbiology Research ISSN: 0975-5276, NAAS: 4.77	Published: April 30, 2018, Volume 10, Issue 4, 2018, pp.-1132-1134
8	A. Paul, S. Basu, M. Deb Nath and Amit Kumar Barman	Aveteran Vitamin inverse role: Vit K	The Pharma innovation Journal, ISSN print: 2344-8242, NAAS: 5.03	Print vol 7(9): Article received: 09.07.2018
9	Amit Kumar Barman, Lopamudra Haldar, Pinaki Ranjan Ray and Surajit Mandal	Analyzing Misti Dahi Samples Collected from the Southern Bengal for pH, Total Solid, Water Activity and Microbiological Quality	Intl. J. Ferment. Food. ISSN: 2319-3549, NAAS: 3.92	Intl. J. Ferment. Food. 11(01): 01-09, June 2022
10	Amit Kumar Barman, Rashni Samanta, Ayantika Bhakta and Anju Paul	Characterization and proximate analysis of novel carrot candy product	International Journal of Advanced Chemistry Research, ISSN: 2664-6781, NAAS (2025): 4.77	Page no: 50-54
11	Amit Kumar Barman	Biosensors and their Current Application in Food Safety Evaluation	International Journal on Emerging Technologies, ISSN No.: 0975-8364, NAAS (2025): 3.85	16.02.2025 Page 16-21

b. Popular Articles:

Sl	Name (Author/s)	Title	Name of the Article with details
1	Amit Kumar Barman, Subhajit Ray, Pradip Kumar Roy, Bipin Kumar Singh	Integrated Organic Farming in India – Opportunities & Challenges	Indian Farmers Digest, ISSN-0537-1589
2	Amit Kumar Barman, Pradip Kumar Roy, Bipin Kumar Singh & Subhajit Ray	Beneficial Effects of Probiotic Foods	Indian Farmer, ISSN-2394-1227
3	Pradip Kumar Roy, Amit Kumar Barman and Subhajit Ray	Microwave heating of foods	Indian Food Industry Mag, ISSN-0972-2610

4	AmitKumarBarman andSubhajitRay	Mushroomtoxins:itscontrolin food&feed	Agricultureworld.Page74-77, Julyissue
5	PradipkumarRoyandAmitKumar Barman	Makingpaneerandgheeathome	FeeraashukSabuj,Volume4, Issue 5, June 2018
6	AmitKumarBarman	“EnhancingYouthEmployability through Livestock entrepreneur Development	BUSINESSECONOMICS,June21st 2018
7	AmitKumarBarman	Mistidahi-anoverview	AGRICULTURE&FOODnewslette r, ISSN: 2581-8317Volume:5issue10 th October 2023

c. Books/ Books chapter:

Sl no	Name (Author/s)	Title	Name of the publisher with details
1	Subhajit Ray, Amit Kumar Barman,Pra dip Kumar Roy	MicrobialApplicationsinFood Biotechnology	TodayandTomorrow’sPrintersandPublishers,ISBN:81-7019-617-8 page639-666
2	SubhajitRay and Amit Kumar Barman	Biosurfactant: A Promising Alternative of Chemically SynthesizedFoodSurfactantinFood Processing and Environmental Applications	Akinik Publication. ISBN: 978-93-88112-53-6. Book Title: Research Trends in Food Technology and Nutrition page 01-36
3	Anindita Debnath, KuntalRoy,Partha Pratim Debnath, LopamudraHaldar, Amit KumarBarman, and N. Veena	MicrobiologicalAnalysisofDairy Products	AppleAcademicpress.International CRC Press/ Taylor and Francis Group,BookTitle:Analyticalmethodsinmilk and milk products, Volume III, ISBN:9781774917411,
4	Amit Kumar Barmanand Anju Paul	Useful Application of MicroorganisminFoodIndustry	NationalScripownPublications,ISBN:978-93-94375-49-9, Book Title: Advances in food ScienceandNutritionVolume–IIIP:111-137
5	SubhajitRay and Amit Kumar Barman	Biosurfactant: A Promising Alternative of Chemically SynthesizedFoodSurfactan	Akinik Publication. ISBN: 978-9388112-53-6 Book Title: Research Trends in Food Technology and Nutrition page 01-36

		tinFood Processing and Environmental Applications	
6	Amit Kumar Barman and Anju Paul	Milk and Milk Processing: An Overview	Bright Sky Publications, ISBN: 978-93-92804-99-1, Book Title: Research Trends in Microbiology Sciences. Volume I, P: 71-92
7	Amit Kumar Barman	Ata Zof Packaging and Labelling of Foods	Integrated Publications, ISSN: 978-93-5834-315-1, Book Title: Current Research in Food Science (Volume-6) P: 171-189
8	Amit Kumar Barman	Dairy Products: An overview	Unika Prakashan, ISBN: 978-93-91883-59-1, Book Title: Fundamental Frontiers Exploring Core
9	Amit Kumar Barman	Milk Borne Diseases: A Comprehensive Overview of Infections, Intoxications and Toxi-Infections	Bhumi Publishing, (ISBN: 978-93-48620-31-6), Book Title: Modern Practices in Agricultural Science, Volume I, P: 1-11, First Edition: May 2025
10	Amit Kumar Barman	Post-Processing Contamination in Milk Powder Manufacturing: An Overview	Technical and Scientific Book Publishers, ISBN: 978-93-6717-395-4 First Published in 2025 (Geh Press) P: 3-10
11	Amit Kumar Barman	Traditional Fermented Milk Products of India: A Culinary and Microbiological Heritage	ICAR-Indian Veterinary Research Institute, RS, Palampur, H.P. & National Agriculture Development Cooperative Ltd. (NADCL) Baramulla, J & K. Book Title: Recent Advances in Veterinary and Allied Sciences with ISBN number
12	Amit Kumar Barman	Yogurt as a Functional Food	MKSES Publisher ISBN: 978-81-19746-48-4,