

1. **Full name of the faculty member:** DR PINAKI RANJAN RAY
2. **Designation:** PROFESSOR
3. **Specialisation:** DAIRY CHEMISTRY
4. **Contact information:** Phone: 9903040914 e-mail ID: pinakirray@gmail.com
5. **Academic qualifications:**

College/ university from which the degree was obtained	Abbreviation of the degree
West Bengal University of Animal and Fishery Sciences	Ph. D. (Dairy Chemsitry)

6. **Positions held/ holding or Work Experience:** 26 Years
7. **Awards:** i. **Best Teacher Awards of the Faculty of Dairy Technology, 2018**
ii. **03 Best Poster Award in National Seminars**
8. **Other notable activities:** Co-Investigator of NAHEP (IG) Project of Faculty of Dairy Technology during 2019-2024

9. **Publication:**

- a. Journals (National & International):**with NAAS, IF rating; 42 (List Attached) National : 36, International: 06**
- b. Popular Articles: 25
- c. Books/ Books chapter: Book Chapter -06, Book – 04 (List attached)

a. **List of Publications:**

1. Ankita Pandit, **Pinaki Ranjan Ray**, Surajit Mandal, Amit Kumar Barman, Akash Mukherjee and Anindita Debnath (2026). Acidification, proteolysis, and ACE-inhibitory activity of skim milk fermented with thermophilic *Lactobacillus* spp. isolated from the traditional Indian sweet curd of West Bengal. *Journal of Food Science and Technology*.<https://doi.org/10.1007/s13197-026-06785-7>**IF: 3.4 NAAS rating 9.3**
2. Payal Karmakar, **Pinaki Ranjan Ray**, Ankita Pandit, Paresh Nath Chatterjee and Ronit Mandal (2026). Machine learning approaches for rheology and texture profiling of yogurt fortified with nano and microscale zinc oxide. *Journal of Food Science and Technology*. <https://doi.org/10.1007/s13197-026-06760-2>**IF: 3.4 NAAS rating 9.3**
3. Trisha Roy,**Pinaki Ranjan Ray** , Ankita Pandit, , Surajit Mandal, Anindita Debnath and Subhadip Manik (2026). Enhancing antioxidant potential of Lassi through fortification with paneer whey partially fermented with *Streptococcus thermophiles*. *Indian Journal of Dairy Science* 79 (1): 49-54 <https://doi.org/10.33785/IJDS.2026.v79i01.008>**IF: 0.3 NAAS rating: 6.2**
4. Ankita Pandit, **Pinaki Ranjan Ray**, Surajit Mandal, Amit Kumar Barman, Akash Mukherjee and Anindita Debnath (2026). Growth, Acidification profile and Proteolytic activity of thermophilic *Lactobacillus* spp. Isolated from traditional sweet curd of West Bengal. *Indian*

0.3 NAAS rating: 6.2

5. Ankita Pandit, **Pinaki Ranjan Ray**, Surajit Mandal, Amit Kumar Barman, Akash Mukherjee and Anindita Debnath (2025). Antioxidative and ACE-inhibitory activities of skim milk fermented with thermophilic *Lactobacillus* isolated from traditional Indian sweet curd of West Bengal. *Journal of Dairy Research*. <https://doi.org/10.1017/S0022029925101738>IF: **1.6 NAAS rating: 7.2**
6. Subhadip Manik, Anindita Debnath, Shamim Hossain, Kuntal Roy, Partha Pratim Debnath, **Pinaki Ranjan Ray** and Lopamudra Haldar (2025). Feasibility assessment of sensorial accepted novel dairy based dip during storage. *Indian Journal of Dairy Science* 78(3):201-207. **IF 0.20** <https://doi.org/10.33785/IJDS.2025.v78i03.001>IF: **0.3 NAAS rating: 6.2**
7. Subhadip Manik, Anindita Debnath, Shamim Hossain, Kuntal Roy, Partha Pratim Debnath, Lopamudra Haldar and **Pinaki Ranjan Ray**(2024). Formulation and characterization of novel dairy-based dip utilizing heat-acid-coagulated milk gel and whey. *Journal of Dairy Research*. <https://doi.org/10.1017/S0022029924000621>. **IF 1.6NAAS rating: 7.2**
8. Chandrakanta Sen, **Pinaki Ranjan Ray**, Shamin Hosain, Mahasweta Bhattacharya, Surajit Mondal, Anindita Debnath (2023). Influenc of nisisn on water activity, textural and other quality attributes of Paneer (Indian cottage cheese) during storage. *Food and Humanity* 1: 1134-1144. **IF: 3.5**
9. Rimli Chatterjee, **Pinaki Ranjan Ray**, Chandrakanta Sen and Surajit Mandal (2022). Physicochemical, microbiological and antioxidant property of traditionally prepared Misti Dahi sold in West Bengal. *Indian Journal of Traditional Knowledge*, 21(3):637-645. **IF: 0.70 NAAS rating: 6.7**
10. Payal Karmakar, **Pinaki Ranjan Ray**, Paresh Nath Chatterjee, Achinta Mahato and Lopamudra Haldar. (2022). Potential of Zinc Oxide nanoparticle for dietary modification in Yoghurt: Physicochemical, microbiological, rheological and textural analysis. *Asian Journal of Dairy and Food Research*. Doi: 10.18805/ajdfr.DR-1846
11. Chandrakanta Sen, **Pinaki Ranjan Ray** and Mahasweta Bhattacharya (2020). A critical review on metabolomic analysis of milk and milk products. *International Journal of Dairy Technology*. 74(1): 17-31. **IF: 2.7 NAAS rating: 8.80**
12. **P.R.Ray** and C.Sen (2020). Biochemical residues in milk and milk products- A Review. *Indian Journal of Animal Health*. 58(2): 145-152.

13. S.Soren, B.Roy, J.A.Gore, M.C.Pakhira, and **P.R.Ray** (2019). Influence of Nutrisigma on lactational performance of Sahiwal cows in declining milk production stage. *Indian Journal of Animal Health*. 58(01): 101-110.
14. Soma Maji, **Pinaki R. Ray**, Pijus Kanti Ghatak and Chaitali Chakraborty (2018). Total phenolic content (TPC) and quality of herbal lassi fortified with Turmaeric (*Curcuma longa*) extract. *Asian Journal of Dairy and Food Research*. 37 (4): 273-277.
15. Priti Saha, **P.R.Ray** and Tanmay Hazra (2017). Evaluation of Quality and stability of Chhana Whey Beverage fermented with lactic acid bacteria. *Asian Journal of Dairy and Food Research*. 36 (2): 112-116.
16. **Pinaki Ranjan Ray**, Pijuskanti Ghatak, Chaitali Chakraborty and Soma Maji (2017). Effect of banana (*Musa Paradisiaca*) pseudostem juice on proteolytic and lipolytic changes in cow milk during storage. *Asian Journal of Dairy and Food Research*. 36 (2): 117-121.
17. Priti Saha, **P.R.Ray** , P.K.Ghatak , S.K.Bag and Tanmay Hazra (2017) . Physico-chemical quality and storage stability of fermented Chhana whey beverages. *Indian Journal of Dairy Science* Vol.70 (4):398-403. **IF: 0.3 NAAS rating: 6.2**

b. Book Chapter

Name of the Book chapter published	Publisher	Date of publication with issue, page No. etc.
Technological and Biochemical Aspects of Ghee (Butter oil) In: Engineering Practices for Milk Products - Dairyceuticals , Novel Technologies and Quality	Apple Academic Press	September 2019 Page No. 83-107
Milk Osteopontin - A Novel Protein In : Recent Innovations in Food and Nutritional Sciences	Levant Books	October 2020 Page No. 9—20
Bio functional properties of traditional Indian fermented milk foods for immunity boosting In : Immunity Boosting Functional Fodds to Combat Covid -19	Narendra Publishing House	July 2021 Page No. 177-188
Milk and Milk Product Safety and Quality Assurance for Achieving Better Public Health Outcomes In: Agriculture, Livestock Production and Aquaculture. Kumar, A., Kumar, P., Singh, S.S., Trisasongko, B.H., Rani, M. (eds)	Springer Nature	January 2022 Page No. 217-259
Decontamination of Milk and Milk Products. In: Microbial Decontamination of Food. Shah MA and Mir SA (eds).	Springer Nature	October 2022 Page No. 259-275
Current policies and regulations on food proteins and bioactive peptides. In Non bovine milk derived bioactive	Academic Press (Elsevier)	November 2025 Page no. 293-309

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c. Books

Name of the Book published	Publisher	Year of Publication	Authors
Physical Chemistry of Milk	Narendra Publishing House , New Delhi	2026	Pinaki Ranjan Ray
Chemistry of Milk and Milk Products	New India Publishing Agency, New Delhi	2025	Pinaki Ranjan Ray
Procedures for Analyzing Chemical Quality of Milk and Milk Products	New India Publishing Agency, New Delhi	2024	Soma Maji and Pinaki Ranjan Ray
Textbook on Analysis of Milk Products	Kalyani Publishers, New Delhi	2016	A.K.Bandyopadhyay, P.K.Ghatak and P.R.Ray