

Dr Arun Kr Das, Ph.D, Postdoc (USA)

Scientist (Livestock Products Technology)
Nutrition, Feed Resource and Products Technology



Contact Address

Official flat, Quarter No. 17
CIRG Campus, Makhdoom, Farah, Mathura-281122 (UP)
Phone (Office) +91-565-2763844
Mobile 09760904490
Fax- +91-565-2763246
Email arunlpt@gmail.com

Academic Background

Postdoc (2011-12) Department of Animal Science, Washington State University, Pullman, and University of Wyoming, Laramie, USA.
Ph.D. (2002-05) Livestock Products Technology; Indian Veterinary Research Institute (IVRI), Izatnagar, UP, India
M.V.Sc. (2000-02) Animal Products Technology & Marketing; West Bengal University of Animal and Fishery Sciences, Kolkata-37.
B.V.Sc. & A.H. (1995-00) West Bengal University of Animal and Fishery Sciences, 37, K B Sarani, Belgachia, Kolkata-37

Research Interests

- Use of bioactive food components from plants and agro-food by-products for functional food development.
- Development of different low fat, designer and functional meat products
- Dietary manipulation: impact on muscle development and growth, carcass traits, fat partitioning and meat quality and goat milk quality
- Maternal nutrition in goat/sheep on fetal muscle and fat development
- Mechanisms regulating the differentiation of mesenchymal stem cells into myocytes and adipocytes

Research publication

International publications

Duarte MS, Paulino PVR, **Das AK**, Wei S, Serão NVL, Fu X, Harris S, Dodson MV, and Du M. (2012). Enhancement of adipogenesis and fibrogenesis in skeletal muscle of Wagyu compared to Angus cattle. *Journal of Animal Science* (communicated)

Du M, Huang Y, **Das AK**, Yang Q, Duarte MS, Dodson MV and Zhu MJ. (2012). Manipulating mesenchymal progenitor cell differentiation to optimize performance and carcass value of beef cattle. *Journal of Animal Science* (In press doi: 10.2527/jas.2012-5670).

Huang Y, **Das AK**, Yang Q-Y, Zhu M-J, Du M (2012) Zfp423 Promotes adipogenic differentiation of bovine

stromal vascular cells. *PLoS ONE* 7(10): e47496

- Das AK**, Yan Q, Fu X, Liang J, Huang Y, Duarte MS, Zhu MJ, Trobridge GD and Du M. (2012). AMP-activated protein kinase stimulates myostatin expression in C2C12 cells. *Biochemical Biophysical Research Communication* **472**:36-41.
- Banerjee R, Verma A K, **Das AK**, Rajkumar V, Shewalkar A A and Narkhede H P. (2012). Antioxidant effects of broccoli powder extract in goat meat nuggets. *Meat Science*, **91**: 179-184.
- Das AK**, Rajkumar V, Verma A K and Swarup D. (2012). *Moringa oleifera* leaves extract: a natural antioxidant for retarding lipid peroxidation in cooked goat meat patties. *International Journal of Food Science & Technology*, **47** (3): 585-591.
- Das AK** and Rajkumar V. (2011). Antioxidant effect of curry leaf (*Murraya koenigii*) powder on quality of ground and cooked goat meat. *International Food Research Journal* **18** (2): 559-565.
- Dutta TK, Agnihotri MK, Sahoo PK, Rajkumar V and **Das AK** (2009). Effect of different protein energy ratio in pulse by-products and residue based pelleted feeds on growth, rumen fermentation, carcass and sausage quality in Barbari kids. *Small Ruminant Research* **85**: 34-41
- Das AK** and Sharma RB (2009). The effect of fluid goat milk whey on some quality characteristics of chevon nuggets. *Italian Journal of Food Science* **21**(1): 81-88
- Das AK**, Anjaneyulu ASR, Gadekar YP, Singh RP and Hazarika P (2008). Effect of full-fat soy paste and textured soy granules on quality and shelf-life of goat meat nuggets in frozen storage. *Meat Science* **80**(3): 607-614
- Das AK**, Anjaneyulu ASR, Verma AK and Kondaiah N (2008). Physicochemical, textural, sensory characteristics and storage stability of goat meat patties extended with full-fat soy paste and soy granules. *International Journal of Food Science and Technology* **43**: 383-392
- Biswas S, **Das AK**, Banerjee R and Sharma N (2007). Effect of electrical stimulation on quality of tenderstretch chevon sides. *Meat Science* **75**: 342-346
- Das AK**, Anjaneyulu ASR and Kondaiah N (2006). Development of reduced beany flavour full-fat soy paste for comminuted meat products. *Journal of Food Science*, **71**(5): 395-400.
- Das AK**, Anjaneyulu ASR and Biswas S (2006). Effect of carnosine preblending on the quality of ground buffalo meat. *Food Chemistry* **97** (3): 531-538.

National publications

- Rajkumar V, **Das A K** and Verma A K. (2012). Effect of almond on technological, nutritional, textural and sensory characteristics of goat meat nuggets. *Journal of Food Science and Technology* (in press)
- Das A K** and Rajkumar V. (2012). Effect of different fat level on microwave cooking properties of goat meat patties. *Journal of Food Science and Technology* (in press)
- Das A K**, Patra G, Chakraborty A, Biswas S, Patra D and Bhattacharyya D. (2011). Effect of age and sex on Arsenic accumulation in different tissues and blood of broiler and Desi birds. *The Indian Veterinary journal* **88**(4):75-76
- Das A K**, Rajkumar V and Singh S K (2011). Effect of litter size on growth, carcass and meat quality characteristics of Barbari kids. *Indian Journal of Small Ruminants* **17** (1): 68-73.
- Das A K** and Rajkumar V (2010). Comparative study on carcass characteristics and meat quality of three goat breeds. *Indian Journal of Animal Science* **80** (10): 1014-18
- Rajkumar V, Agnihotri M K, **Das A K**, Ramachandran N and Singh D (2010). Effect of age on carcass

characteristics and meat quality of Sirohi goat kids reared under semi-intensive and intensive management systems. *Indian Journal of Animal Science*, **80**(8):775-780

Singh M K, Dutta TK, Sharma RB, **Das A K** and Singh NP (2010). Effect of complete feeds on nutrient intake, growth and carcass traits in weaned Jamunapari kids. *Indian Journal of Animal Science*, **80**(4): 382-384

Das AK, Dass G and Singh NP (2008). Growth, carcass characteristics and meat quality of Muzaffarnagari lambs at various stages under intensive and semi-intensive management. *Indian Journal of Animal Sciences* **78**(5): 541-546

Das AK, Biswas S, Sinhamahapatra M and Bhattacharyya D (2004) Effect of slaughtering methods on carcass traits, meat yield and quality of chicken. *Indian Journal of Poultry Science*, **39**(1): 86-89.

Das AK, Biswas S, Sinhamahapatra M and Jana C (2004) An approach to scientific and conventional methods of poultry slaughter in view to establish critical control points. *Journal of Meat Science*, **2**(1): 29-42.

Das AK and Biswas S (2003) Effect of slaughtering methods on microbiological quality of chicken. *Journal of Veterinary Public Health*, **1**(2):147-152

Other publications

- | | |
|----------------------------|-------------------------------|
| • Patents | 7 (Indian Provisional Patent) |
| • Popular articles | 6 |
| • Books | Nil |
| • Book Chapters | 5 |
| • Conference presentations | 4 |

Act As Reviewer:

He is associated as part-time reviewer of following National and International journals-

Animal

Journal of Muscle Foods

Journal of Food Quality

Italian Journal of Food Science

International Journal of Food Science and Technology

Critical Review in Food Science and Nutrition

Journal of Food Science and Technology

Professional Affiliations:

Indian Meat Science Association-Life member

Indian Poultry Science Association- Life member

Association for Veterinary Public Health Specialists- Life member

Indian Society for sheep and goat Production and Utilization (ISSGPU) - Life member

Association of Food Scientists and Technologists (India)-Full member