



MANAV RACHNA UNIVERSITY, FARIDABAD

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Dr. Lavanya MN

Designation: Assistant Professor

Qualifications: Ph.D (Food Process Engineering)

Email: lavanya.fas@mriu.edu.in

Experience: 09 months



Research Interest: Waste Valorization, nano-aerosols, New product development and Plant proteins

Journal Publication Details:

- Lavanya, M. N., Preethi, R., Moses, J. A., & Anandharamakrishnan, C. (2020). Aerosol-based pulmonary delivery of therapeutic molecules from food sources: Delivery mechanism, research trends, and the way forward. *Food Reviews International*; DOI: 10.1080/87559129.2021.1888971
- Lavanya, M. N., Preethi, R., Moses, J. A., & Anandharamakrishnan, C. (2020). Production of bromelain aerosols using spray-freeze-drying technique for pulmonary supplementation. *Drying Technology*, 1-13. DOI: 10.1080/07373937.2020.1832514
- Lavanya, M. N., Moses, J. A., & Chinnaswamy, A. Aerosol performance of beta-carotene supplementation prepared by spray and spray-freeze drying. *International Research Journal of Pure & Applied Chemistry*, DOI: [10.9734/iripac/2020/v21i1730262](https://doi.org/10.9734/iripac/2020/v21i1730262)
- Lavanya, M. N., Dutta, S., Moses, J. A., & Chinnaswamy, A. Development of β -carotene aerosol formulations using a modified spray dryer. *Journal of Food Process Engineering*, e13233. DOI: 10.1111/jfpe.13233
- Theagarajan, R., Lavanya, M. N., Dutta, S., Moses, J. A., & Chinnaswamy, A. (2019). Valorisation of grape pomace (cv. Muscat) for development of functional cookies. *International Journal of Food Science & Technology*, 54(4), 1299-1305. DOI: 10.1111/ijfs.14119
- Lavanya, M. N., Kathiravan, T., Moses, J. A., & Anandharamakrishnan, C. (2019). Influence of spray-drying conditions on microencapsulation of fish oil and chia oil. *Drying Technology*, 1-14. DOI: 10.1080/07373937.2018.1553181
- Lavanya, M. N., Saikiran, K. C. S., & Venkatachalapathy, N. (2019). Stabilization of rice bran milling fractions using microwave heating and its effect on storage. *Journal of food science and technology*, 56(2), 889-895. DOI: 10.1007/s13197-018-3550-y
- Saikiran, K. C. S., Reddy, N. S., Lavanya MN., & Venkatachalapathy, N. (2018). Different Drying Methods for Preservation of Dates: A Review. *Current Journal of Applied Science and Technology*, 1-10. DOI: [10.9734/CJAST/2018/41678](https://doi.org/10.9734/CJAST/2018/41678)

- Saikiran, K. C. H. S., Lavanya MN, & Venkatachalapathy, N. (2016). Design and development of humidification chamber for soaking of paddy. *International Journal of Science, Environment and Technology*, 5(3), 1384-1392.
- Saikiran, K. C. H. S., Lavanya MN., & Venkatachalapathy, N. (2016). Different pulsed light systems and their application in foods: A review. *International Journal of Science, Environment, and Technology*, 5(3), 1463-1476.
- Lavanya, M. N., Kumar, R. (2016). Development of retort pouch processed ready to eat (RTE) Mutton Kheema Biryani. *History*, 23(77), 11-25.

Conference details:

- Lavanya, M.N., R Preethi., Moses J.A., and Anandharamakrishnan, C. "Production of bromelain aerosols using spray-freeze-drying technique for pulmonary supplementation". 10th Asian Pacific Drying Conference, Vadodara, December 14-17, 2019
- Lavanya MN, Shweta M Deotale, Sayantani Dutta, Moses JA and Anandharamakrishnan C. "An Innovative Approach of Spray Freeze Drying to Develop β -carotene Aerosol". 2nd ICEFN- 2019, 7th to 8th November, 2019 at Kula Lumpur, Malaysia
- **Lavanya M. N., Shweta M. D., Moses J. A., & Anandharamakrishnan C. Microencapsulation of omega- 3 fatty acid from chia seed oil and fish oil and studies on its efficacy in food systems. The International Congress on Engineering and Food, Melbourne, Australia, 23rd to 26th September, 2019**
- Lavanya MN, Shweta M Deotale, Moses JA and Anandharamakrishnan C. "Development of β -carotene aerosol supplementation by spray freeze drying". National Seminar on Nutraceuticals and Functional Foods'19, IIFPT, Thanjavur. 30th January, 2019
- Priyanka.S, Lavanya M N, Moses J A, Anandharamakrishnan C. "Development of no- sugar prebiotic biscuits". National Seminar on Nutraceuticals and Functional Foods'19, IIFPT, Thanjavur. 30th January, 2019
- Radhika, T., Lavanya, M.N., Sayantani, D., Moses, J.A., & Anandharamakrishnan, C. (2019). "Utilization of grape pomace in the development of functional cookies: percentage optimization, characterization and shelf life study". National Seminar on Nutraceuticals and Functional Foods'19, IIFPT, Thanjavur. 30th January, 2019
- Lavanya MN, Shweta M Deotale, Moses JA and Anandharamakrishnan C. "Aerosol performance of Beta-carotene supplementation prepared by spray and spray-freeze drying". 8th IFCON, Mysore. 12th to 15th December, 2018
- Lavanya MN, Maria Leena, Moses JA and Anandharamakrishnan C. "Microencapsulation of chia oil and fish oil by varying spraying conditions: a comparative study". 19th IUFoST, Mumbai. 23rd- 27th October 2018 on the theme of Food Engineering and Food Chain, Logistics and Food Packaging
- Lavanya MN, Moses JA, Anandharamakrishnan C. "Beta-carotene supplementation through pulmonary system using aerosol formulations". 17th to 19th August, iCRAFPT'18, IIFPT, Thanjavur (Best poster award)
- Kiran Kashampur, Lavanya.MN, Moses J.A, Anandharamakrishnan. C. "Development of Low Fat Coconut Milk". 17th to 19th August, iCRAFPT'18, IIFPT, Thanjavur
- Subhashree, Lavanya MN, Moses JA, Anandharamakrishnan. C. "Standardization and development of ready-to-serve vegetable-fruit blend". 17th to 19th August, iCRAFPT'18, IIFPT, Thanjavur

- Lavanya MN, Sayantani Dutta, Moses JA and Anandharamakrishnan C. "Influence of spray-drying conditions on stability of microencapsulated chia oil". 26th ICFoST, Hyderabad. 9-11 December 2017
- Pintu Choudhary, Lavanya, M.N., Vijayalakshmi, S., Moses, J.A., Anandharamakrishnan C. Optimizing conditions for production of Spray dried palm jaggery powder. 26th ICFoST, Hyderabad. 9-11 December 2017
- Lavanya MN., Venkatachalapathy N., "Stabilization of Rice Bran using Microwave heating" In Whole Grain 2015, A National Seminar on Whole Grain for Healthy Life at IIFPT, Thanjavur on 16 Oct. 2015.
- Lavanya MN., Kumar R., "Development of Retort Pouch Processed ready to eat (RTE) Mutton Kheema Biryani". National conference on Research strategies, technologies and upcoming challenges in food science and biotechnology for healthier life (RTCFSB-2015), held at Kongu Engineering College, Tamil Nadu (oral presentation).

Book/Chapter Publications:

- Lavanya MN, Maria Leena, Moses JA and Anandharamakrishnan C (2020), Nano-aerosols and its applications. Reference module in Food Science. DOI: 10.1016/B978-0-08-100596-5.23023-0
- Lavanya MN, Venkatachalapathy N, Manickavasagan A (2017), Physicochemical characteristics of rice bran. In: Manickavasagan A, Santhakumar C, Venkatachalapathy N (eds) Brown Rice. Springer, Cham, pp 79–90

Popular article

Lavanya M N., & N. Venkatachalapathy (2017). Refractance window Drying Technique: An Overview. Indian Food Industry Mag. 36 (6). PP: 8-11

Professional Affiliation

- Life member of Association of Food Scientists and Technologists (India), Mysore
- Life member of Indian Science Congress Association, Kolkata (ISCA)
- Life member of Indian Society of Agricultural Engineers, New Delhi (ISAE)

Event Organized (Conference/Seminar/FDP/Workshops)

- Technical committee member in International Conference on Recent Advances in Food Processing Technology (iCRAFPT) was held at Indian Institute of Food Processing Technology (IFPT), Thanjavur in Tamil Nadu during 17th to 19th August, 2018
- Technical Committee member in Nutraceutical and Functional Food conference, at IIFPT, Thanjavur, 2019
- Technical committee member in All India Science Exhibition on Food Processing at IIFPT, Thanjavur, 2019
- Organized Webinar on "Career Opportunities in Food Science and Technology", at MRIIRS, 2021
- Organized an International Virtual Workshop On "Food Safety and Security", at MRIIRS, 2022

Awards

- Innovation award for Ph. D research, All India Food Processor Associations at Bangalore, Dec 2019
- Best Poster Award: 10th Asia Pacific Drying Conference at Vadodara, India. Dec 2019
- Best Poster Award (Theme: Food Engineering): iCRAFPT'18 – International Conference on Recent Advance in Food Processing Technology at IIFPT – Aug 2018
- Awarded as CSIR-SRF fellow, 2018
- Gold medalist: IIFPT, Ministry of Food Processing Industries, Government of India, Thanjavur, 2016