

Department of Livestock Products Technology

College of Veterinary Science & Animal Husbandry, Acharya Narendra Deva University
of Agriculture & Technology, Kumarganj- 224 229 Ayodhya (U.P.).

About the Department:

The Department of Livestock Products Technology was established since the inception of the college, as per the norms of Veterinary Council of India (VCI). The U.G. Course of Livestock Products Technology are being continuously offered and taught to the students of B.V.Sc. & A.H. The PG degree programme (M.V.Sc.) had been started in 2019. Since then total 03 M.V.Sc. Students obtained the degree in Livestock Products

Vision:

Dissemination of knowledge/Technology about manufacture of Milk and Meat and their products, value added products, utilization of slaughterhouse byproducts to undergraduate and postgraduate students, and livestock owners to establish their own

Mission:



The department is carrying out teaching research and extension activities to make the students and livestock owners as good entrepreneurs in the field of Livestock Products Technology.

Objectives:

- To teach the courses of undergraduate and postgraduate students.
- To conduct the research in the area of milk and meat science and by-products utilization.
- To analyze the milk and meat products for physico-chemical and microbial quality.

- To disseminate the scientific knowledge to the farmers through Kisan Mela, telephone, radio talk, TV talk and booklets/other printed materials.
- To motivate livestock owners and rural youth to establish their own milk and meat based enterprises.
- To develop value added milk and meat products.

Faculty Profile:

S. N.	Name	Dr. S.S. Sengar	
1.	Designation	Assistant Professor	
	Contact No.	9554600691	
	e-mail	shiveshsengar@gmail.com	
2.	Name	Dr. Ruma Devi	
	Designation	Assistant Professor	
	Contact No.	9415790120	
	e-mail	rumadevi.2@gmail.com	

Teaching:

The Department is offering four courses for undergraduate (B. V. Sc. & A. H.) students and fifteen courses for postgraduate (M. V. Sc.) students.

Research:

The research activities of the department include manufacture of milk and meat and their products, value-added products and byproducts utilization. The department is also conducting research on extension of shelflife of milk and meat and their products.

Extension:

The Department is actively involved in extension activities like interaction with farmers livestock owners about manufacture of dairy products and meat products, value added products, demonstration of adulteration of milk and milk products in Kisan melas, gosthies, radio and TV talks etc. the department also carry out educational tours and industrial visits to the students.

Project:

The department has establishment the Milk Processing Plant of budget Rs. 18.7 Lac in the financial year 2021-22 funded by Rashtriya Krishi VikasYojna (RKVY).

Activities:

The departmental activities include active participation in seminars, symposia, workshops, exhibitions, Kisan melas, gosthies, educational tours, industrial visits etc.



Publications:

Sengar, S.S., Keshri, R.C. and Diwakar R.P. (2018). Role of nisin in the pork sandwich spread stored at ambient temperature. *Multilogic in Science*, Vol. VIII, Special Issue, RKVY Nov - 2018.(ISSN 2277-7601), pp.44-45.

Singh, V.B., Singh, V.K., Gautam, S.,Maurya, S.K., Singh, S.P., Sengar, S.S. and Singh, A. (2020). Effect of phytobiotic, supplemented in different form on performance, hepatic marker enzymes and carcass characteristics of broiler chickens.*Journal of Entomology and Zoology Studies*,34 -37.

Sengar, S.S., Diwakar,R.P. and Kant, R. (2022). Goat milk: Miracle for human-A Review. *Trends in Agriculture Science*, 2(1): 9-12.

Sengar, S.S., Diwakar, R.P. and Kant, R. (2022).(2022). Study on the sensory and physicochemical characteristics of the tulsi (*Ocimumtenuiflorum*) enriched whey under refrigeration storage keeping the view for the utilization of whey as the source of added income to rural economy. *Agrospheres*, 3(6): 6 -7.

Sengar, S.S., Diwakar, R.P. and Kant, R. (2022). (2022). Study on the sensory and physicochemical characteristics of the ginger (*Zingiberofficinale*) enriched ghee residue candy in the view for the utilization of ghee residue as the source of added income to rural economy. *Current Agriculture Trend*,6: 4 -5.

Devi, R. Singh, P. and Verma, R.K. (2018).Influence of vacuum packaging on microbiological properties of guinea fowl meat sausages during storage at refrigeration temperature (4±1°C). *Multilogic in Science*,Vol. VIII, Special Issue, RKVY Nov -2018. (ISSN 2277-7601), 101-103,

Puja, Singh, S. Singh, P., Devi, R. and Kumari, R. (2022). Effect of different coagulants on sensory properties of low fat paneer prepared from double toned milk. *Inretnational Journal of Agriculture Science*, 11202-11204.

Alumni of the Department:

S.N.	Name	Id. No.	Degree programme
1	Dr. VatsalVerma	V-1214/19	M. V. Sc.
2	Dr. VarshaVerma	V-8360/14/19	M. V. Sc.
3	SeemaChaurasiya	V-9067/15/20	M. V. Sc.