**1.**

**Faculty Photo**



**2. Profile (English / Tamil) about the faculty**

| | | |
|---|---|---|
| Name | : | Dr. P. Ganesan |
| Designation | : | Associate Professor and Head |
| Address | : | Department of Fish Processing Technology<br>Fisheries College and Research Institute<br>Thoothukudi- 628 008 |
| Contact | : | -- |
| Telephone (O) | : | -- |
| Telephone (R) | : | -- |
| Mobile | : | 9965344330 |
| Email | : | ganesan@tnfu.ac.in |
| Qualification | : | Ph.D |
| Field of Specialization | : | Fish Processing Technology |
| Major | : | Fish Processing Technology |
| Specializing field | : | Fish Processing Technology |
| Experience (in years) | : | 15 years and 2 months |

**3. Scheme / Operated : 5 Nos**

| S. No | Title of the Project | Duration | PI / Co-PI of the project | Budget (Rs. In lakhs) | Funding agency |
|---|---|---|---|---|---|
| 1. | Establishment of Marine Products Incubation Centre (Ongoing) | 5 yrs | PI | 250 | EDII |
| 2. | Innovation and Entrepreneurship Development Programme (IEDP) – Fisheries Hub, TNJFU (Project completion : 2023) | 1 Yr | PI | 3.52 | EDII |
| 3. | Mass awareness programme on Hygienic production of dry fishes | 1 yr | PI | 3.06 | NFDB |
| 4. | Entrepreneurship skill development on fish processing and value addition | 1 month | PI | 1.615 | EDII |
| 5. | The project entitled conduct of skill development training programme on "Basic pre and post processing techniques for fish processing workers (Project completion : 2015) | 1 Yr | Co-PI | 49.36 | TNSDC, Chennai |

## Research article published (Max 6 nos.)

| Sl.No. | Particulars |
|---|---|
| 1. | Pandi G, Rathnakumar K, Velayutham P, Shakila RJ, Anand S, Arone BN. Extruded fish snack from low valued fatty fish: An evaluation of nutritional and organoleptic characteristics. Journal of Coastal Research. 2019 Nov 1;86(SI):61-4. NAAS 6.8. |
| 2. | Ganesan P, Rathnakumar K, Brita Nicy A, Velayutham P, Jeyashakila R, Anand S. Functional and structural characteristics of extruded snack product incorporated with fish powder from a lean fish. Research Journal of Biotechnology Vol. 2019 Sep;14:9. NAAS 6. |

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|---|---|
| 3. | Pandi, Ganesan, DevadharshiniSakthivel, and KolanthaivadiveluRathnakumar. "Physicochemical, Biofunctional, Structural, Sensory, and Cooking Characteristics of Seaweed (Caulerparacemosa) Incorporated Pasta." *Journal of Aquatic Food Product Technology* 32.4 (2023): 475-488. NAAS 8. |
| 4. | Deepika, B., Ganesan, P., Sivaraman, B., Neethiselvan, N., & Padmavathy, P. (2024). Green extraction of agar from Hypnea pannosa seaweed: A comparative study of different techniques and optimization using response surface methodology. *Algal Research*, *82*, 103618. NAAS 10.60. |
| 5. | Deepika, B., Ganesan, P., Sivaraman, B., Neethiselvan, N., & Padmavathy, P. (2024). Formulation and evaluation of physicochemical properties of Hypnea pannosa incorporated bathing bar for unveiling its potential impact on bioactive properties. *South African Journal of Botany*, *167*, 1-11. NAAS 8.70. |
| 6. | Verma, Sumit Kumar, et al. "Effects of different cooking methods on the proximate composition and physical properties of Brown shrimp (Metapenaeusdobsonii) during cooking and freezing cycle." *Food Science and Technology International* (2023): 10820132231166972. NAAS 8.64. |

**4. PG /Ph.D Students**

| S.No | Name | Email |
|---|---|---|
| **PG students** | | |
| 1. | Miss. Praisy M. Shaju | praisymshaju@gmail.com |
| 2. | Mr.K. Mohamed Rizwan | mdrizwank75@gmail.com |
| 3. | Ms. Vabaprita Priyadarshini | BHavaprita1239flow@gmail.com |
| **Ph.D Students** | | |
| 1. | Mrs. K. Sravani | shine7sravani@gmail.com |
| 2. | Miss. B. Deepika | deepikabaskar143@gmail.com |
| 3. | Mr.Sumit Kumar Verma | vermasumit625@gmail.com |