

Biodata

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Qualification : M.F.Sc

Field of specialization : Fish Processing Technology

Major : Fish Processing Technology

Specialized field : Product development and Microbiology

Experience : 3 years

Projects : Nil

Research publications

1. **Pandiyan, P.,** Soni, A., & Elumalai, P. (2022). Effects of lemon and pomelo peel extracts on quality and melanosis of Indian white prawn during chilled storage. *J. Food Process. Preserv*, *46*, e15952.

2. **Pandiyan, P.,** Soni, A., & Elumalai, P. (2022). Inhibition of melanosis and quality changes on Indian white prawn treated with lemon and pomelo peel extracts conjugated with copper sulfide nanoparticles during chilled storage. Journal of Aquatic Food Product Technology, 31(6), 497-507.

3. **Pandiyan, Praveenkumar**, Sreeja Lakshmi, Einar Ringø, and Elumalai Preetham. "Natural antioxidants to extend the shelf-life of seafood: A mini review." Aquaculture and Fisheries (2025).

4. **Praveenkumar Pandiyan**, Venkat Alamelu, Sekar Vimaladevi and Brita Nicy. "Functional Ingredients from Fishery By-products: Nutraceutical and Pharmaceutical Applications". International Journal of Bio-resource and Stress Management, 16(8), 1-7.

5. Soni, A., **Pandiyan, P.,** & Elumalai, P. (2021). Effective treatment of curry (Murraya koenigii) and Moringa (Moringa oleifera) leaves extracts on melanosis of pacific white shrimp (Litopenaeus vannamei) during chilled storage. Journal of Aquatic Food Product Technology, 30(10), 1304-1314.

6. Ajeet Soni, Rachna Gulati, Domendra Dhruve, Nidhi Dhanshukh Bhai Patel, **PraveenKumar Pandian,** Shikha Singh Thakur, Mohammed Rizwan, Ashutosh Lowanshi, Arun Kuamr and Vishal Soni. **Herbal extracts as natural preservatives: Advancement in shrimp storage with phytochemical applications**. Int. J. Adv. Biochem. Res. 2025;9(4):254-260. DOI: 10.33545/26174693.2025.v9.i4d.4098

7. Ajeet Soni, Rachna Gulati, Domendra Dhruve, Shikha Singh Thakur, Nidhi Dhanshukh Bhai Patel, **PraveenKumar Pandian**, Ashutosh Lowanshi and Vishal Soni. Combined application of Colocasia esculenta and Eucalyptus globulus leaf extracts for improved preservation of frozen shrimp. Int. J. Adv. Biochem. Res. 2025;9(4S):21-29. DOI: 10.33545/26174693.2025.v9.i4Sa.4042

8. Ajeet Soni, Rachna Gulati, Domendra Dhruve, Nidhi Dhanshukh Bhai Patel, **PraveenKumar Pandian**, Ashutosh Lowanshi, Badal Yadav, Arun Kuamr, Vishal Soni. The role of plant derived antioxidants in seafood: A review on shrimp quality and stability. Int J Res Agron 2025;8(4):49-56. DOI: 10.33545/2618060X.2025.v8.i4a.2742

9. Sekar, V., Venkat, A., Kumaran, A. K., Devarayan, K., Arone, B. N., & **Pandiyan, P**. Wsc-Fortified Functional Foods for Obesity Management: How Do They Stack Up Nutritionally?. Available at SSRN 5234804.

10. Imran Mohammed, N., Hepzibah Blesslene, R., Vimaladevi, S., Harini, S., Alamelu, V., Mohamed Faizullah, M., ... & **Praveenkumar, P.** (2025). Revolution of AI in Aquaculture and Fish Processing: A Review.

Book Chapter:

1. **Praveenkumar Pandiyan**, Ajeet Soni, Venkat Alamelu and Ferolin Jessina. "Chitin and Chitosan from Shellfish waste Extraction and Application". In Book: Innovative Practices in Agriculture, Horticulture

and Allied Sciences. Publisher: RL International Publication, 2025

2. Nisha, P., Anuj Sharma, **Praveenkumar Pandiyan**, and Abdul Salam Rubeena. "Synergistic activities of fish lectins with other antimicrobial agents." In Aquatic Lectins: Immune Defense, Biological Recognition and Molecular Advancements, pp. 235-253. Singapore: Springer Nature Singapore, 2022
3. Ajeet Soni, Ashutosh Lowanshi, Shikha Singh Thakur and **Praveenkumar Pandiyan.** "Ornamental Fish Farming: Trends and Opportunities". In book: Next Generation Agriculture and Allied Sciences. Publisher: The Pustakalaya, 2025

(Up to November, 2025)