Individual Biodata



Name :Dr. N. Muralidharan

Designation : Assistant Professor

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Qualification :Ph.D

Field of Specialization :Food Science and Technology

Major :Fish Processing Technology

Specializing field : Waste utilization, Biopolymers, Film & Coating

Experience (in years) :7 years 1 month

Current projects : (Please provide max 5)

Title of the Project	Year	PI & Co- PI of the Project	Funds (in Rs)	Funding Agency
NA				

Completed projects : (Please provide max 10)

Title of the Project	Year	PI & Co- PI of the Project	Funds (in Rs)	Funding Agency
'Kayalagam': The Future Store for Amplification of Marketing of Diversified Fish Products in Tamil Nadu	2021	Co- PI	250 lakhs	NADP

Research publications (max – 10) :
(You may provide your recent best publications)

1. Murugan, G., Benjakul, S., Prodpran, T., Robinson, J., Karunanithi, M., V.P.A. Prakasam, &**Nagarajan, M**. (2024). Properties and Characteristics of Fish Skin Gelatin-Based Three-Layer Film Developed with Bioplastics and Physalis Leaf Extract. Waste and Biomass Valorization. https://doi.org/10.1007/s12649-024-02554-9.
2. Murugan, G., Benjakul, S., Prodpran, T., Rajasekaran, B., Baboonsundaram, A., &**Nagarajan, M**. (2023). Enhancement of Barrier Properties of Fish Skin Gelatin based Film Layered with PLA and PBAT. Journal of Polymers and the Environment, 1-16.

3. Maser, W. H., Maiyah, N., **Nagarajan, M**., Kingwascharapong, P., Senphan, T., Ali, A. M. M., &Bavisetty, S. C. B. (2023). Effect of different extraction solvents on the yield and enzyme inhibition (a-amylase, a-glucosidase, and lipase) activity of some vegetables. Biodiversitas Journal of Biological Diversity, 24(6).
4. Janarthanan, G., Javith, S., Vignaesh, D., Kumar, L. V., **Nagarajan, M**., Xavier, K.A., Nayak, B. B. and Balange, A. K., 2023. Exploration and evaluation of pony fish (*Leiognathussp*) mince as a source of surimi and study its spectral and textural attributes. Indian Journal of Animal Research, 57 (3), 386-391.
5. Masilan, K., Neethiselvan, N., Shakila, R. J., **Nagarajan, M**, Karthy, A., Ravikumar, T. and Parthiban, F., 2022. Investigation on the coacervation of fish scale gelatin hydrogel with seafood waste hydrolysates for the development of artificial fish bait: Physico-chemical, thermodynamic, and morpho-structural properties. Journal of the Indian Chemical Society, 99 (110), 100783.
6. Yarnpakdee, S., Kaewprachu, P., Jaisan, C., Senphan, T., **Nagarajan, M**., Wangtueai, S. 2022. Extraction and Physico–Chemical Characterization of Chitosan from Mantis Shrimp (*Oratosquillanepa*) Shell and the Development of Bio-Composite Film with agarose. Polymers, 14 (19), 3983.
7. **Nagarajan, M**., Rajasekaran, B., Benjakul, S. and Venkatachalam, K., 2021. Influence of chitosan-gelatin edible coating incorporated with longkong pericarp extract on refrigerated black tiger shrimp (*Penaeus monodon*). Current Research in Food Science, 4, 345-353.
8. **Nagarajan, M**., Prodpran, T., Benjakul, S. and Songtipya, P. 2017. Properties andcharacteristics of multi-layered films from tilapia skin gelatin and poly(lactic acid). Food Biophysics, 12: 222-233.
9. **Nagarajan, M**., Benjakul, S., Prodpran, T. and Songtipya, P. 2015. Properties andcharacteristics of nanocomposite films from tilapia skin gelatin incorporated with ethanolic extract from coconut husk. Journal of Food Science and Technology, 52: 7669-7682.
10. **Nagarajan, M**., Benjakul, S., Prodpran, T. and Songtipya, P. 2014. Characteristics of bio-nanocomposite films from tilapia skin gelatin incorporated with hydrophilic and hydrophobic nanoclays. Journal of Food Engineering, 143: 195-204.

Honours and Awards

1. Received research funds for Students Research Programme from TNSCST, Chennai
2. Received "**Best Oral Presentation Award**" in the Fourth National Tamil Conference on Agricultural Scientific Tamil 2018 held at IFPGS, Vaniyanchavadi on 20.11.2018.
3. Received "**Young Scientist Award**" in International Conference on 'Recent Advances in Food, Herbal and Nano Technology' held at Latur, Maharashtra during 12-13 January, 2018.
4. Received "**Best Oral Presentation Award-First Place**" for research paper presentation in Tamil in the Third National Conference on Agricultural Scientific Tamil held at TNAU, Coimbatore during 12-13 August' 2017.
5. **Best poster presentation award** from International conference has been recognized by University and honored with "**Pride of PSU'2016**" award on 13th March, 2017.
6. Research paper entitled"**Effects of bio-nanocomposite films from tilapia and squid skin gelatins incorporated with ethanolic extract from coconut husk on storage stability of mackerel meat powder**" has been awarded as "**Best poster presentation**" in the International conference on EIQASFISH'16, Chennai on 11-12 August, 2016.
7. Recipient of "**Post Doctoral Fellowship**" from Prince of SongklaUniversity, Thailand for the period of Feb'2016-June'2017.
8. Doctoral thesis entitled "**Properties and applications of bio-nanocomposite films from fish and squid skin gelatins**" has been awarded as "**Dr. V.G. Jhingran Best Post-Graduate Overseas Thesis (Ph.D–Overseas category) 2015**"by **PFGF, India**.
9. Research paper entitled "**Skin, bone and muscle collagen extraction from the trash fish, leather jacket (*Odonusniger*) and their characterisation**"has been awarded as "**Best paper of the year 2013**"by **AFSTI, Mysore, India.**

10. **ICAR-International Fellowship** granted by **Indian Council of Agricultural Research** (ICAR), New Delhi, India for **doctoral degree program**.