FACULTY PROFILE

Name : M. Muruganantham

Designation : Assistant Professor

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Mobile No. : 9442640958 / 6380631162

Qualification : M.F.Sc.,

Additional Qualification : ICAR – NET Passed

Major Field : Industrial Fish Processing Technology

Specializing Field : Fish Freezing, value addition and fish by-products

Experience (in years) : 31 Yrs (18 years industry and 13 years Academic)

1. **Schemes operated** :

Sl.No.	Title of the Project	Year	PI & Co- PI of the Project	Funds (in Rs)	Funding Agency
1.	Remedial measures for improvement of Color, Texture and Water holding capacity in frozen cephalopods for export'	2013 - 2014	PI	2.4 lakh	TRCF
2.	Mass Awareness Progammes on Hygienic Handling for Fish Handlers in Tamil Nadu	2014 - 2015	PI	1.95 lakh	NFDB
3.	Development of halophyte incorporated fish products using *SalicorniabrachiataRoxb*	2018 - 2019	PI	0.35 lakh	TNJFU - URP
4.	Efficacy of Salicornia plant extract as antimicrobial agent for application in fish preservation	2020 - 2021	PI	0.35 lakh	TNJFU - URP
5.	Assessment of mass balance yield and quality of fish body oil obtained from oil sardines caught from different coasts	2025 - 2026	PI	2.30 lakhs	IIP

2. **Research Articles Published** :

1. Muruganantham.M, Vikas Kumar and D. Sukumar, 2015.'Studies on improvement in sensory quality and acceptability of frozen Cuttlefish upon treatment with imported chemicals'. Eco.Env. & Cons. 21 (Suppl.):2015; pp.S411-S414. ISSN 0971-765X.

2. Vikas Kumar and D. Sukumar, M. Muruganantham, G. Jeyasekaran and S.A. Shanmugam. 2014. 'Studies on Improvement in Sensory Quality and Acceptability of Frozen Squid (*Sepioteuthis lessoniana*) upon Treatment with Imported Chemicals'. *International Journal of Current Research. Vol. 6, Issue, 12, pp.10455-10459, December, 2014.*

3. Vikas Kumar, D. Sukumar and M. Muruganantham, 2015. 'Microbial quality of frozen squid (Sepioteuthis lessoniana, Lesson 1830) treated with food grade commercial chemicals'. Indian J. Anim. Res., ISSN: 0367-6722/online ISSN: 0976-0555.

4. Vikas Kumar, D. Sukumar, M. Muruganatham, G. Jeyasekaran and S.A. Shanmugam, 2014. 'Effectiveness of Commercial Food Grade Chemicals in Improving Quality and Acceptability of Frozen Squid (*Sepioteuthislessoniana*)' :In 10th Indian Fisheries and Aquaculture Forum (10ifaf) held during 12-15, November 2014 at National Bureau of Fish Genetic Resources (NBFGR), Lucknow (India). pp511.

5. Praisy M Shaju, P Ganesan; S David Kingston and M Muruganantham, 2022. 'Melanin Free Ink from selected cephalopods for identification of active functional groups responsible for antioxidant activity'. Journal of the Indian Chemical Society. 100375