

## Dr. Irengbam Barun Mangang, B.Tech., M.Tech., Ph.D., FSASS

Currently working as Assistant Professor (Contract), Kelappaji College of Agricultural Engineering and Food Technology (KCAE & FT), Tavanur, Kerala Former Lecturer at North Eastern Hill University (NEHU), Tura Campus 12barunmangang@gmail.com +91-8778015818

INTRODUCTION	A professional Food Technologist who has completed post-graduation and doctorate in Food Science and Technology and published 14 research papers, 2 book chapters, and 7 popular articles.			
SPECIALIZATION	Bio-based chemicals, circular bioeconomy, food packaging, food processing technology, microencapsulation			
GOOGLE SCHOLAR	Dr. IB Mangang - Google Scholar			
EXPERIENCE 1	<ul> <li>JRF/SRF in a DST project titled Development of Vegetative propagation Protocol and Vaccum Freeze Dehydrated Probiotic Powder from Sohiong (<i>Prunus nepalensis</i>) for almost 12 months in Incubation Center, Department of Agri-Business Management and Food Technology, NEHU, Tura Campus</li> <li>Ensure research and development activities, which led the R&amp;D efforts of the project from its inception to develop a range of food products</li> <li>Engaging in promotion including student recruitment as appropriate</li> <li>Manuscript preparation</li> <li>Technology dissemination</li> <li>Teaching masters and guiding Ph.D.</li> <li>Taking practical classes for master students</li> </ul>			
EXPERIENCE 2	Lecturer in Department of Agri-Business Management and Food Technology, NEHU, Tura         Campus from 1 <sup>st</sup> October, 2023 till 9 <sup>th</sup> June 2024         Subjects handled:         1. Food engineering and unit operations         2. Food packaging         3. Technology of Fruits and vegetables         4. Research methodology and biostatistics         5. Techniques in Food Analysis         6. Food Product Development			
EXPERIENCE 3	Assistant Professor (C): Ongoing         Subjects handled:         1. Processing Technology of Dairy Products         2. Processing Technology of liquid milk         3. Food plant sanitation			
PERSONAL INFORMATION	Father's name : IRENGBAM BOJEN SINGH         Mother's Name: IRENGBAM UMABATI DEVI         Marital status : Unmarried         Date of Birth : 01/02/1996         Category : OBC NCL			
ADDRESS	Permanent Address         Present Address			
	Kwakeithel Moirang Purel Leikai, Imphal West – 795001, Manipur, IndiaKelappaji College of Agrl Engg & Technology Tavanur (PO) - 679573, Malappuram (Dist), Kerala, India.			
ACADEMICS	EXAMUNIVERSITYNAME OF INSTITUTEYEAR%B.TechCentral Agricultural UniversityCollege Of Agricultural Engineering and Post-Harvest Technology, Sikkim2013- 201779.6			

	M.Tech	Tamil Nadu Agricultural University	Indian Institute of Food Processing Technology, Thanjavur	2017- 2019	85.0
	Ph.D.	NIFTEM-T	NIFTEM- Thanjavur	2019- 2022	86.1
RESEARCH PAPER PUBLISHED	<ul> <li>pellets-and during state Agricultur</li> <li>2) Mangang (2022). The frequency 1450-1462</li> <li>3) Sasikumathin bed of ability of the Engineeri</li> <li>4) Appugol, Radiofreq disinfestate Food Proce</li> <li>5) Mangang Manickane Insecticide 11(9): 128</li> <li>6) Appugol, Radiofreq Forum- A</li> <li>7) Vidhya L (2022). D stability (NAAS: 5</li> <li>8) Subrahmathing Antioxidate Uttar Prace</li> <li>9) Minj, R., The heating-base powder. T</li> <li>10) Subrahmathing of four p Internation</li> <li>11) Subrahmathing Mangang of novel for castaneum</li> <li>14) Tiwari, A black grate Journal of</li> </ul>	application of bo orage and use as re, 102(14), 6696-0 g, I. B., Minj, R., Curmeric—a super disinfestation. A 3. (Scopus indexed r, R., Mangang, I. Irying for retaining the mathematical m ng, e14468. (SCI I K.A., Mangang, uency heating: A tion of Caryedon s cessing and Preserv g, I. B., Appugol, K a, L. (2022). In es: Preventing the 36-1291. (NAAS: 4 K.A., Mangang uency Assisted D n International Jour akshmi A., Appugol k.A., Mangang uency Assisted D n International Jour akshmi A., Appug evelopment of Fig studies. Biologica 5.11) miyan, M., Manga nt Properties, Tota lesh Journal of Zoo Mangang, I. B., R ased disinfestation the Pharma Innvat miyan, M., Manga lant extracts impre- nal Journal of Ento miyan, M., Manga plants against Trift (6): 438-444. (Imp g, I. B., Tiwari, A., insect repellent clo miyan, M., Manga plants against Trift (6): 438-444. (Imp g, I. B., Tiwari, A., insect repellent clo miyan, M., Manga plants against Trift (6): 438-444. (Imp g, I. B., Tiwari, A., insect repellent clo miyan, M., Manga plants against Trift (6): 438-444. (Imp g, I. B., Tiwari, A., insect repellent clo miyan, M., Manga plants against Trift (6): 438-444. (Imp g, I. B., Tiwari, A., insect repellent clo miyan, M., Manga plants against Trift (6): 438-444. (Imp g, I. B., Tiwari, A., insect repellent clo miyan, M., Mangang, I. B., mi effect on grain's f Chemical Studies	<ul> <li>B., Vivek, K., &amp; Jaiswal, A. K. Effect g the quality of red bell pepper and nodel with artificial neural network. J.</li> <li>Impact Factor: 2.89)</li> <li>I. B., Shanmugasundaram, S., J. novel thermal treatment on the quaserratus and its potential in reducin vation, 46(11), e17029. (SCI Impac J.A., Vidhya Lakshmi A., R Meenator nsect repellent nettings: An appli- dispersal of the red flour beetle. T</li> </ul>	heir antifunga Science of F sact factor: 4. Shanmugasund st losses usin ant Protection at of ultrasound compare the p Journal of Food Manickam, L. ality of pean g aflatoxin. Je t factor: 2.609 chi., V Eyarka ication of pla he Pharma In. Manickam, L. in Peanuts. B ajan, J., Mani Carica) and it rnal. 14(3): 2022). Evalu f Six Medicin 1). Effect of m serricorne) in Toxicological gainst red flou mpact Factor: Repellent effect ional Journal of . (2020). Corr castaneum. J mpact factor: arative repeller acts against Ta 5-4157. (NAA juency disinfer aposition. Inte	l activity Food and <b>125</b> ) laram, S. ng radio , <i>55</i> (12), d-assisted oredictive d Process . (2022). at during ournal of <i>D</i> ) i Nambi., ant-based <i>novation</i> . (2022). Giological ckam, L. s storage 245-252. ation Of al Plants. icrowave turmeric potential or beetle. <b>: RJIF 8</b> ) ect of six of Botany mparative <i>ournal of</i> <i>4.125</i> ) ncy study <i>Tribolium</i> <i>As 5.31</i> ) station of
RESEARCH TOPICS	Ph.D.		licinal Plants in Packaging for Safe e ect repellent systems for the man	-	

	1) Maniakam I. Mangang I. D. & Daiamani M. (2021) Distant series 1. Constant
BOOK CHAPTERS	<ol> <li>Manickam, L., Mangang, I. B., &amp; Rajamani, M. (2021). Phytochemicals for the Management of Stored Product Insects. In Sustainable Bioeconomy (pp. 171-182). Springer, Singapore.</li> <li>Niveditha, H., Akshay, R.P., Aditi, N., Mangang, I. B., Vanmathi, M.A., &amp; Rajamani, M. (2022). Food allergies. In Research Trends in Food Technology and Nutrition (pp. 17-38). AkiNik Publications, New Delhi.</li> </ol>
POPULAR ARTICLES	<ol> <li>Mangang, I. B., &amp; Manickam, L. (2021). Botanicals – The promising alternative to chemicals in stored pest management. <i>Just Agriculture</i>, 1(10): 79.</li> <li>Appugol, K.A., Mangang, I. B., Manickam, L. (2022). Rising Concerns in Entomophagy. Agriculture and Food: E-newsletter. Article ID: 36559</li> <li>Mangang, I. B., Appugol, K.A., Manickam, L. (2022). Scope of Indicators in Food Industries. Agriculture and Food: E-newsletter. Article ID: 37251</li> <li>Anyasha Das, Birti Katharpi, Sentile Thono, Dipkar Darjee, Banrilaakor Dkhar, Sasikumar R. *, I. B. Mangang *. Critical Analysis of Polyphenol Oxidase: A Major Contributing Factor in Enzymatic Browning Reaction. Agri-Tech Today. Article ID 4240218.</li> <li>Nitika Bishwas, Ayush Gupta, Tangringchi S Momin, Chilse C Marak, T. Siponglemla, Sasikumar R. *, I. B. Mangang *. Ripening And Its Control Using Active Packaging. Agri-Tech Today. Article ID 4240218.</li> <li>Silvya Mario, Babli Waribam, Sasikumar R., I. B. Mangang*. Exploring sucrose alternatives for bakery: A comprehensive analysis. Agri-Tech Today</li> <li>Babli Waribam, Silvya Mario, Sasikumar R., I. B. Mangang*. Shortening, a mystery: Unravelling the effect on baked delights. Agri-Tech Today</li> </ol>
ABSTRACTS	<ol> <li>Mangang, I. B., Tiwari, A., Rajendran. D., &amp; Manickam, L. "Comparative repellency study of limonene and deltamethrin against <u>Tribolium castaneum</u>." 8<sup>th</sup> International Food Convention: HASHTAG. 12-15 Dec, 2018, AFSTI, CSIR-CFTRI, Mysore, India.</li> <li>Tiwari, A., Mangang, I. B., &amp; Manickam, L. "Radio Frequency Disinfestation of Black Gram (Vigna Mungo)". 8<sup>th</sup> International Food Convention: HASHTAG. 12-15 Dec, 2018, AFSTI, CSIR-CFTRI, Mysore, India.</li> <li>Tiwari, A., Mangang, I. B., &amp; Manickam, L. "Design and Development of Multi-faceted Insect Management Unit". International Conference on Recent Advances in Food Processing Technology. 17-19 Aug, 2018, Indian Institute of Food Processing Technology, Thanjavur, Tamil Nadu, India.</li> </ol>
POSTER/ORAL PRESENTATION	<ol> <li>Mangang, I. B., Tiwari, A., Rajendran. D., &amp; Manickam, L. "Evaluation of Botanicals for repellent/attractant effect against insects using Multi-faceted Insect Management Unit". International Conference on Recent Advances in Food Processing Technology. 17-19 Aug, 2018, Indian Institute of Food Processing Technology, Thanjavur, Tamil Nadu, India.</li> <li>Mangang, I. B., Induja, C., &amp; Manickam, L. "Insect Growth Regulating Film". Post- harvest Management- Concepts, Challenges, Prospects (PHM-2022). 18-19, 2022, National Institute of Food Technology, Entrepreneurship and Management-Thanjavur (NIFTEM-T), Tamil Nadu, India.</li> </ol>
CONFERENCE PARTICIPATION	<ol> <li>Participated in the <i>Conference on Recent Advances in Food Processing Technology</i>. 17- 19 Aug, 2018, Indian Institute of Food Processing Technology, Thanjavur, Tamil Nadu, India.</li> <li>Participated in the 8<sup>th</sup> International Food Convention: HASHTAG. 12-15 Dec, 2018, AFSTI, CSIR-CFTRI, Mysore, India</li> <li>Participated in the Post-harvest Management- Concepts, Challenges, Prospects (PHM- 2022). 18-19, 2022, National Institute of Food Technology, Entrepreneurship and Management-Thanjavur (NIFTEM-T), Tamil Nadu, India.</li> </ol>
TRAININGS	<ol> <li>AICTE Training and Learning (ATAL) Academy Online FDP on "Aqua-food technology (Emerging Food Processing Technologies: Prospects and Challenges for Food and N" from 2021-1-4 to 2021-1-8 at Tezpur University.</li> <li>AICTE Training and Learning (ATAL) Academy Online Elementary FDP on "Effective Leadership and Excellence in Technical Education" from 15/11/2021 to 19/11/2021 at Women Engineering College Ajmer</li> </ol>

	<ol> <li>Ten days National Level Online Training on "Recent Advances in Entomology – New Dimensions to Invigorate the Insect Pest Management" from 7<sup>th</sup> to 18<sup>th</sup> December, 2020 at University of Horticultural Sciences, Bagalkot College of Horticulture, Bidar</li> <li>7-Day Design Thinking Course organized by Turnip Innovations from 12 Apr 2023 to 18 Apr 2023 and facilitated by Dr. Hemang Shah</li> <li>7-Day course on Intellectual Property Management for Startups from 6<sup>th</sup> May 2023 to 12<sup>th</sup> May 2023 organized by Turnip Innovations and facilitated by Dr. Rahul Kapoor</li> <li>Six days National level Online FDP on "Writing successful research papers and Project Proposals for Funding Agencies" organized by Department of Food Science and Technology, Malla Reddy University, Hyderabad on 23<sup>th</sup> June 2023 to 29<sup>th</sup> June 2023</li> <li>Six-months experience in making biscuits and cookies at CAEPHT, Sikkim.</li> <li>Four-months training in Zyduss Wellness Sikkim where I learnt how to manufacture sugar-free pellets, tablets and powder.</li> <li>Two-months training in Sikkim Milk Union where I learnt how to process pasteurized milk, cheese, ice-cream and butter.</li> </ol>
WEBINAR	<ul> <li>Participated in IP Awareness/Training program under National Intellectual Property Awareness mission</li> <li>Participated in National Webinar on Sustainable Food Alternative: Challenges and Opportunities organized by Department of Food Science and Technology, Malla Reddy University, Hyderabad on 11<sup>th</sup> September 2022</li> </ul>
MEMBERSHIPS	<ul> <li>Life time member in the Association of Food Scientists and Technologists (India).</li> <li>Life time member in InSc International Publishers (IIP)</li> </ul>
FELLOW	FSASS title in SAS Fellow Membership
NET	Qualified UGC NET lectureship
AWARDS	<ul> <li>Institute Free Studentship Award given by Indian Institute of Food Processing Technology in the year 2019</li> <li>MOFPI Scholarship from 2020-2022</li> <li>Best article award on the title "Rising concerns of entomophagy"</li> <li>Best oral presentation award in the Post-harvest Management- Concepts, Challenges, Prospects (PHM-2022). 18-19, 2022</li> <li>Innovative article award on "Scope of indicators in food industries".</li> </ul>
EXTRA- CURRICULAR ACTIVITIES	<ul> <li>Resource person in Summer Internship program organized by Incubation Center (LBI, MSME Incubator), North Eastern Hill University (NEHU), Tura Campus in June 2024</li> <li>Organizer of Farmers awareness programme, 2024</li> <li>Winner of video-making event organized on the occasion of National Science Day 2020 in Science Club NIFTEM-T</li> <li>Participated in 3 days of camping organized by Kasturba Gandhi Kendra, Imphal from 28 to 30 May 2007</li> <li>Participated in 3 days of camping organized by Kasturba Gandhi Kendra, Imphal from 23 to 25 May 2008</li> </ul>
REVIEWER	<ul> <li>Sustainable Food Technology: Royal Society of Chemistry</li> <li>TIJER- International Research Journal</li> <li>International Journal of Novel Research and Development (IJNRD)</li> </ul>
DECLARATION	I hereby declare that all the above facts and information are true to my knowledge. I will solely be responsible for any discrepancy found in them. Date: 24 <sup>th</sup> July, 2024 Place: Tavanur, Kerala, India
	(IRENGBAM BARUN MANGANG)