

**DR. MOHAMMAD RAZIUDDIN M. N.**  
 Assistant Professor  
 Department of Livestock Products Technology

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**Educational Qualification:**

1999	B. V. Sc & A. H. COVAS, Parbhani.
2001	M. V. Sc, COVAS, Parbhani.

**Employment Details:**

Assistant Professor	July 2009 – till-to-date
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**Research Interests:**

- Value added milk, meat and by-products.
- Nutraceutical milk and meat products
- Utilization of animal by-products.





**Awards/recognition:**

Beast research award in scientific poster session by Veterinary College, Bidar.

**Membership of scientific committee/professional bodies/associations:**

- Meat Science Association
- Dairy Technology Association of India

**Books and Manuals Published:**

	<b>Title of Book</b> : Milk and Milk Products Technology <b>Edition</b> : 1 <sup>st</sup> <b>Name of Authors</b> : Dr. M. Raziuddin & A. Hembade <b>Publisher</b> : Jaya Publishers & Distributors, 27B, Pocket B, Dilshad Garden, Delhi-110095. <b>Year of Publish</b> : 2014
	<b>Title of Manual</b> : Milk and Milk Products Technology <b>Edition</b> : 1 <sup>st</sup> <b>Name of Authors</b> : Dr. A.A. Devangare and Dr. M. Raziuddin <b>Year of Publish</b> : 2012
	<b>Title of Manual</b> : Abattoir Practices and Animal By-products Technology <b>Edition</b> : 1 <sup>st</sup> <b>Name of Authors</b> : Dr. M. Raziuddin <b>Year of Publish</b> : 2013
	<b>Title of Manual</b> : Meat Science <b>Edition</b> : 1 <sup>st</sup> <b>Name of Authors</b> : Dr. M. Raziuddin <b>Year of Publish</b> : 2013

**Selected Publications:**

1. Raziuddin, M., Zanjad, P.N., Ambadkar, R.K. and Rathod, K.S (2006) **Effect of Reduced Fat Levels on Sensory, Chemical & Rheological Characteristics of Yoghurt From Cow Milk.** *Tamilnadu Journal of Veterinary and Animal Sciences.*2 (2) : 58-61.
2. M. Raziuddin, P.N. Zanjad, R.K. Ambadkar, and K. S. Rathod. (2004) **Influence of Whey Protein Concentrate on Chemical Characteristics of Low Fat Yoghurt.** *Ind.Journal of Dairy and Biosciences* 15 (1&2): 32-35.
3. M. Raziuddin and R.V. Wagh (2012) **Quality of value added chicken patties.** *Journal of Crop Improvement (Special Issue).*1217-18.
4. S. S. Bankar, M. Raziuddin and P. N. Zanjad (2014).**The influence of different coagulation on yield and sensory quality of cow milk chhana.** *Indian Res. J. Ext. Edu.* 14 (4): 61- 64.
5. A. H. Deogade, M. Raziuddin, P. N. Zanjad, R.K. Ambadkar and K. S. Rathod (2011) **Effect of marination treatment on sensory and physico-chemical quality of chicken curry.** *Indian Journal of Poultry Science.* 46 (1 ):127-129.
6. K. A. Raut, M. Raziuddin, P.N. Zanjad and S. J. Manwar (2011) **Physicochemical properties and sensory qualities of chicken patties prepared with cereal and non-cereal extenders.** *Animal Science Reporter (International Journal of Animal Sciences Research).* 4(5)123-127.
7. K.A. Raut, M. Raziuddin and P.N. Zanjad (2011) **Effect of Batter Consistency as Enrobing on Quality of Chicken Patties.** *Tamilnadu J. Veterinary & Animal Sciences.*7(3)176-179.
8. P. N. Zanjad\*, M. Raziuddin and S. K. Chandel (2008). **Quality of Chhana Spread Made by Blending Chhaka and Chhana with Different Salt Levels.** *J. Bombay Vet. Coll,* 16(1) 64-65.