1. **Full name of the faculty member**: SRI PARTHA PRATIM DEBNATH
2. **Designation**: ASSISTANT PROFESSOR
3. **Specialisation**:
4. **Contact information**: Phone: 9038895480 e-mail ID:parthawbuafs16@gmail.com
5. **Academic qualifications**:

College/ university from which the degree was obtained	Abbreviation of the degree
W.B.U.A.F.S	B.Tech (D.T.)
ICAR-NDRI, Karnal	M.Tech (D.T.)

6. **Positions held/ holding or Work Experience:**

--Quality Assurance Officer, GCMMF-August'2018 to October'2019

--Assistant Professor,F/O Dairy Technology, W.B.U.A.F.S:- October 2019 to Present

7. **Awards:**
8. **Other notable activities:**
9. **Publication:**

a. Journals (National & International): with NAAS, IF rating

i.Debnath, P.P. and Ghosh, B. C. (2018). Enzyme Modified Ghee Flavour: Application and ShelfLife Studies, *International Journal of Pure and Applied Biosci*ence*6*(5): 822-826. doi: http://dx.doi.org/10.18782/2320-7051.7032 . **(NAAS – 4.74)**

ii.Debnath, P.P. and Ghosh, B. C. (2018). Role of lactose, glucose and citrate in the flavour enhancement of enzyme modified ghee. *International Journal of Chemical Studies*, 6(5):3269-3274.**(NAAS – 5.31)**

iii. Manik, S., Debnath, A., Hossain, S., Roy, K., **Debnath, P. P.,** Haldar, L. and Ray, P. R. (2024). Formulation and characterization of novel dairy-based dip utilizing heat-acid-coagulated milk gel and whey. *Journal of Dairy Research*, *91*(3), 343-348. **(NAAS – 8.10)**

iv. Manik, S., Debnath, A., Hossain, S., Roy, K., **Debnath, P. P**., Ray, P. R. and Haldar, L. (2025). Feasibility assessment of sensorial accepted novel dairy based dip during storage. *IndianJournal of Dairy Science*, *78*(3): 201-207. **(NAAS – 6.20)**

v. Debnath, P. P., Roy, K., Debnath, A., & Sanyal, M. K. (2022). Life cycle assessment and application of green technologies in dairy industry to reduce carbon footprint. *Indian J Anim Health*, 61(2), 19-32.**(NAAS-5.25)**

vi. Banerjee, P., Chakraborty, P., Debnath, A., Chakraborty, C., Roy, P.K., Kalla, A.M., Manik, S. and **Debnath, P.P.** (2025). Quantum Dots in Milk Adulteration.*Indian Journal of Veterinary Public Health*, *11*(1): 7-15.**(NAAS-3.35)**

vii. Swarnakar, R., Kumar, L., Chakraborty, C., Ray, P.R., Debnath, A. and **Debnath, P.P.** (2026). Bioactive Lipids in Milk: A Gateway to Functional Nutrition - A Review. *Indian Journal of Veterinary Public Health*, 12(1), 8-16.**(NAAS-3.35)**

b. Popular Articles:

i.Debnath, P.P. and Ghosh, B.C. (2018). Enzyme Modified Ghee for natural flavour enhancement. *Indian Dairyman*, 72-75.

ii.Debnath, P.P. (2020). Elements of Ghee Flavour. In Compendium of National Seminar on '*Traditional Indian Dairy Products- Prospects of Commercialization*', organized by Faculty of Dairy Technology, West Bengal

University of Animal and Fishery Sciences, Mohanpur Campus, Nadia, Kolkata, West Bengal on 13th March, 2020. Pp: 47-49.

c.Books/ Books chapter:

i.Debnath, P. P., Roy, K. and Debnath, A. (2021). Donkey Milk. In: *Non-Bovine Milk: Chemistry, Health Benefits and Future Scope*. New India Publishing Agency, New Delhi. pp: 81-93.

ii. Roy, K., Debnath, A**.** and **Debnath, P. P**. (2021). Buffalo Milk. In: *Non-Bovine Milk: Chemistry, Health Benefits and Future Scope*. New India Publishing Agency, New Delhi. pp: 1-29.

iii. Rafiq, S.M.,Dutta, N. and **Debnath, P.P.** (2021).Carbon foot printing and green technology-an environment friendly approach in dairy sector. In: *Green perspectives in food processing*. New India Publishing agency, 203-217.

iv. Debnath, A**.,** Roy, K., **Debnath, P. P**., Haldar, L., Barman, A. K. and Veena, N. (2024). Microbiological analysis of dairy products. In: *Analytical methods for milk and milk products: Volume 3. Microbiological analysis, isolation, and characterization.* M. R. Goyal, N. Veena, & S. K. Mishra (Eds.), Apple Academic Press, pp. 81–212. https://doi.org/10.1201/9781032676074-5

v. Roy, K., Debnath, A., Mandal, R., Hossain, S., Karmakar, P. and **Debnath, P. P**. (2024). Physicochemical analysis of khoa and khoa-based sweets. In: *Analytical methods for milk and milk products: Volume 2. Physicochemical analysis of concentrated, coagulated, and fermented products.* M. R. Goyal, N. Veena, & S. K. Mishra (Eds.), Apple Academic Press. https://doi.org/10.1201/9781032675817-3

vi.Debnath, P. P., Roy, K.and Veena, N. (2024). Sampling methods of milk and milk products. In: Analytical methods for milk and milk products: Volume 1. Moisture methods and chemical and compositional analysis. M. R. Goyal, N. Veena, & S. K. Mishra (Eds.), Apple Academic Press. https://doi.org/10.1201/9781032675732-5

vii.Debnath, P. P., Debnath, A., Roy, K., Karmakar, P., Mandal, R. and Sarkar, J. R. (2024). Applications of enzyme based flavour components in dairy products. In: *Innovations in dairy sciences*. M. Parmar, T. Hazra, R. G. Sindhav, & C. H. V. K. Sudheendra (Eds.), NIPA GENX Electronic Resources & Solutions Pvt. Ltd., pp. 113–127.

viii. Roy, K., **Debnath, P. P**., Debnath, A., Mandal, R. and Karmakar, P. (2024). Alternative (eco-friendly) milk processing systems. In: *Innovations in dairy sciences*. M. Parmar, T. Hazra, R. G. Sindhav, & C. H. V. K. Sudheendra (Eds.), NIPA GENX Electronic Resources & Solutions Pvt. Ltd., pp. 1-10.

ix. Mandal, R., **Debnath, P.P**, Karmakar, P., Kumari, R., Debnath, A. and Lodh, J. (2025). Accelerated Cheese Ripening. In: *Technological Advances and Trends in Cheese Making*. S. M. Rafiq (Ed.), Springer, pp. 81–105. https://doi.org/10.1007/978-3 031-94476-5_6

x.Debnath, P. P., Debnath, A., Roy, K., & Manik, S. (2024). Physicochemical analysis for casein, caseinates, and whey powder. In: Analytical methods for milk and milk products: Volume 2. Physicochemical analysis of concentrated, coagulated, and fermented products. M. R. Goyal, N. Veena, & S. K. Mishra (Eds.), Apple Academic Press. https://doi.org/10.1201/9781032675817-9