



1. **Name:** Dr.T.Rai
2. **Designation:** Principal Scientist
3. **Discipline:** Dairy Chemistry
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7. **Current Research Area:** : Iron fortification in dairy products
8. **Future Research Interest:** : Galactooligosaccharides, Value addition

9.Ongoing Projects:

<u>Sr.No.</u>	<u>Project</u>	<u>Duration</u>	<u>Funding agency</u>	<u>Working status</u>
1	IRON FORTIFICATION OF MILK FOR ITS INCREASED BIOAVAILABILITY	Jan 2005 - Dec 2007	ICAR	Project leader

10. Important Research Publications:

1. **Rai,T** and Narayanan, K.M. (1984) Development of carbonyls in ghee and refined ground nut oil during intermittent frying. **Indian J. Dairy Sci.** **37(3):230-233.**
2. **Rai,T.** and Narayanan, K.M. (1985) Effect of intermittent frying on some oxidative changes in ghee and refined groundnut oil. **Indian J. Dairy Sci.** **38(1): 10-14**
3. **Rai ,T.** and narayanan, K.M (1985) Effect of intermittent frying on physico chemical constants of ghee and refined groundnut oil. **J. Food Sci. & Tech.** **21(6) : 400-402**
4. **Rai, T.;** Rana,R.S. & Malik, R.K. (1986) Effect of iodoacetic acid and alpha-picolinic acid on growth and sporulation of bacillus species. **Indian J. Microbiology.** **26 (3&4) 191-197.**

5. Bajaj,V.K. and **Rai,T.** (1992) Comparative efficiency of various analytical methods for fat and total solids determined gravimetrically in formalin preserved milk samples. **Indian J. of Animal Sci.** **62(11): 1096-98.**
6. Arora, Sumit and **Rai, T.** (1998) Chemical characteristics of goat milk fat fractions.**Indian J. Dairy Sci.** **51(5): 303-308.**
7. Basantia,N.C. and **Rai,T.** (1998) Standardization of visual Karl-Fischer Titration method for moisture determination in ghee. **Indian J. Dairy Sci.****51(2): 132-136.**
8. Arora, S. and **Rai, T.** (1998). Fatty acid profile and Physico – Chemical properties of goat milk fat fractions. **Indian J. Dairy Sci.** **51(10) 20-25.**
9. Arora, S. and Rai, T. (2000). Biochemical changes in buffalo milk Cheddar cheese as affected by the incorporation of goat milk and goat milk fat fractions. **Indian. J. Dairy Sci.** **53 (1): 19 – 25.**
- 10 .Singh ,Sudhir and **Rai,T.** (2004) Process optimization for diffusion process and microwave drying of paneer.**J.Food Sci.&Technol.** **41(5) :487-491**
- 11.Sangeeta,Mishra and **Rai,T.**(2006) Morphology and functional properties of corn, potato and tapioca starches. **Food Hydrocolloids.** **20:557-566**

10. Affiliations to Professional Bodies

I-Dairy Technology Society of India (Life Member)

II-Association of Food Scientists and Technologists (India) – Life member

11. Patents Applied:

Patent for **Process for low fat frozen dessert using starch hydrolysate** by Dr.(Ms) Sangeeta Mishra and Rai,T. Requisite application has been filed with the patent authority as Provisional patent application F.NO 1(31)/2004 – IPR dated 2ndSeptember ,2004.