



**Dr. BEDIKA BORA**

**Livestock Products Technologist / Veterinarian**

[bedikabora@gmail.com](mailto:bedikabora@gmail.com)

**+918876384759**

### Personal Information

<b>Date of Birth</b>	11 <sup>th</sup> August 1993
<b>Gender</b>	Female
<b>Languages</b>	English, Hindi, Assamese (Reading, Writing, Speaking)
<b>Nationality</b>	Indian

### Educational Qualifications

Qualification	Marks	Year	Institution/ College
<b>Ph.D.</b>	8.200/10	September 2024	<b>Livestock Products Technology, ICAR-Indian Veterinary Research Institute, Izatnagar.</b>
<b>PGDAW</b>	82.37%	2024	Indira Gandhi National Open University, New Delhi
<b>M.V.Sc</b>	8.137/10	August 2019	<b>Livestock Products Technology, College of Veterinary and Animal Sciences, G.B.P.U.A &amp;T, Pantnagar, Udham Singh Nagar, Uttarakhand</b>
<b>B.V.Sc&amp; AH</b>	7.240/10	July 2017	College of Veterinary Science, Assam Agriculture University, Khanapara Guwahati, Assam
<b>XII</b>	77.6%	2011	Hindustani Kendriya Vidyalaya, Guwahati
<b>X</b>	93%	2009	Maharishi Vidya Mandir Public School, Barsajai, Guwahati

- **Cleared ASRB-ICAR NET 2021**

## Work Experience

- **Assistant Professor** August 2019 till 17/12/2020  
International Institute of Veterinary Education and Research,  
Bahu Akbarpur-Rohtak, Haryana
- 6 Months **Internship Training** programmed at various Institutions under Assam Agriculture University from January,2017 to July,2018.

## Publications

### Research Articles

1. Rahman, C.F., Biswas, A.K., Agrawal, R., Biswas, S.K., **Bora, B.**, Anand, T.S., Ajay, A. and Sen, A.R., 2024. ELISA-based detection of fresh and frozen-thawed lamb meat: a promising analytical approach for meat authentication. *Analytical Methods*. [NAAS rating: 9.53]
2. **Bora, B.**, Biswas, A. K., Kumar, D., & Rahman, F. Optimization of chicken heart protein hydrolysates production using lactobacilli fermentation. *International Journal of Advanced Biochemistry Research*, SP-8(8): 87-90. [NAAS rating: 5.29]
3. Rahman, C. F., Biswas, A. K., Jangir, A., **Bora, B.**, & Anand, T. S. Identification of superoxide dismutase as a novel biomarker for the differentiation of fresh and frozen-thawed goat meat. *International Journal of Advanced Biochemistry Research*, SP-8(7): 348-353. [NAAS rating: 5.29]
4. Biswas, Ashim Kumar, Abdullah Arsalan, Apeksha Jangir, Shalu Swami, CK Faslu Rahman, **Bedika Bora**, T. S. Anand et al. "Unveiling citrate synthase enzyme as potential biomarker in developing a rapid method for monitoring of chilled and defrosted buffalo meat in supply chain." *Journal of Food Composition and Analysis* (2024): 106360. [IF: 4.3, NAAS rating: 10.3]
5. Jangir, A., Biswas, A.K., Arsalan, A., Rahman, C.F., Swami, S., Agrawal, R., **Bora, B.**, Mendiratta, S.K., Talukder, S., Chand, S. & Kumar, D., 2024. Development of superoxide dismutase based visual and spectrophotometric method for rapid differentiation of fresh and frozen-thawed buffalo meat. *Food Chemistry*, p.138659. [IF: 8.8, NAAS rating: 14.8]
6. Rani, R., Yadav, S., Kumar, S. & **Bora, B.**, 2021. Development of chicken meat nuggets by incorporating pumpkin seed powder and chia seed powder. *Indian Journal of Poultry Science*. 56(2):161-166. [NAAS rating: 5.30]
7. **Bora, B.**, Arya, A., Rawat, B. S., & Rani, R. (2022). Evaluation of quality characteristics of meat and edible by products of indigenous native chicken: Uttara fowl and its cross. *The Pharma Innovation*, 11(3): 1110-1115.
8. Rawat, B.S., **Bora, B.** & Arya, A., 2022. Effect of incorporation of Jakhiya (*Cleome viscosa*) and Gandreni (*Angelica glauca*) against *Pseudomonas aeruginosa* and



Salmonella enteric typhimurium in chicken minced meat and their sensory characteristics in breaded chicken nuggets. *The Pharma Innovation*, 11(4): 370-376.

### Popular Articles

1. **Bora, B., & Rahman, C. F.** 2024. Bioactive Peptides Derived from Poultry By-Products: A Promising Source for Functional Food Ingredients. *Processed Food Industry*, 27 (4): 18-20.
2. **Bora, B., & Rahman, C.F.,** 2023. Goat Milk Matters! Unlocking the Nutritional Value of "Poor Man's Cow Milk". *Food Infotech*.
3. Rahman, C.F., **Bora, B., & Biswas, A.K.** 2023. Egg origin Immunoglobulins: IgY as a Valuable Tool for Biomedical and Food Science. *The Food Tech Times*.
4. **Bora, B., Pal, A., & Nath, S.** 2023. Chhurpi–The Himalayan Cheese. *The Science World*, 3(06): 1045-1048.
5. Pal, A., Nath, S., **Bora, B.** and Chopra, D. 2023. Data-Driven Decision-Making in livestock Management. *The Science World*, 3(09): 2194-2198.
6. **Bora, B.,** 2022. The role of lactic acid bacteria in the production of fermented meat products. *Vigyan Varta*, 3, pp.13-15.
7. Singh, R., & **Bora, B.** 2022. Application of Essential Oils as Natural Preservatives in Meat Products. *Pashudhan Praharee*.
8. Anita, **Bora, B., & Rawat, B.S.** 2021. Nutritional Value of Milk Derived By-Products. *Indian Farmers' Digest*.

### Books

1. Rahman, C.F., **Bora, B., & Biswas, A.K.** 2023. *Encyclopedia of Livestock Products Technology: A Comprehensive*. Elite Publishing House. ISBN: 9789358990546

### Book Chapters

1. Kumar, R.R., Rahman, F., **Bora, B.** & Shameeh, M., 2023. Importance and nutritive value of animal proteins in human diet. In *Processing Technologies and Food Protein Digestion* (pp. 1-25). Academic Press.
2. **Bora, B.,** Rahman, C.K., Patel, S., & Mishra, A. 2024. Exam special Your Perfect Exam Friend (Veterinary Science & Animal Science). Elite Publishing House. ISBN: 978-58993-80-6 (HB)
3. Biswas, A.K., Rahman, C.F., & **Bora, B.** 2023. Brand Building in Wool Industry: Opportunities and Challenges. *Training compendium: revitalizing wool and pelt industry in Jammu and Kashmir*.
4. Sen, A.R., **Bora, B., & Vijay, L.** 2023. Meat: Nutritional Facts and Human Health. *Acta Scientific Nutritional Health* (ISSN:2582-1423)

### Conference abstracts

1. **Bedika Bora,** Ashim Kumar Biswas, Devendra Kumar, Faslu Rahman C.K. and Anand T.S. 2024. Characterization of Freeze-dried Chicken Heart Protein Hydrolysate Powders prepared by Lactobacilli Fermentation. XII<sup>th</sup> IMSACON, DUVASU, Mathura.
2. **Bora, B.,** Rawat, B.S. & Arya A. 2022. Evaluation of quality characteristics of meat and indigenous/native Uttara and Kadaknath chicken. XI<sup>th</sup> IMSACON, NRC-Meat, Hyderabad.

3. Rawat, B.S., **Bora, B.** & Arya A. 2022. Effect of incorporation of Jakhiya (*Cleome viscosa*) and Gandreni (*Angelica glauca*) on storage stability of Chicken Nuggets. XI<sup>th</sup> IMSACON, NRC-Meat, Hyderabad.
4. Rahman, C.K., Santhosh, V.R., **Bora, B.** & Mishra, V. 2022. Perception of youth on alternative protein sources: Some hints from ICAR-IVRI students. XI<sup>th</sup> IMSACON, NRC-Meat, Hyderabad.
5. **Bora, B.**, Arya A., Singh, P.K., Prabhakaran, P & Upadhyay, A.K. 2019. Comparison of quality characteristics of muscle and edible byproducts of Uttarafoal and Kadaknath chicken. IX<sup>th</sup> IMSACON & International Symposium, Palampur.
6. **Bora, B.**, Rawat, B.S., Anita, Singh, A & Joshi, S.K. 2018. Bioactive peptides generated from the slaughter house by-products. XIII Biannual National Conference of Association of Public Health Veterinarians & Symposium, G.B.P.U.A.&T. Pantnagar.

### **Certification/Training/Conferences**

- Participated in internship training programme **DEFIAA-2 Consortium** in Food Processing under **French Ministry for Food and Agriculture** in *Bourg en Bresse & Saint Genis Laval Professional and Vocational Institutes, France* from February 03, 2019 to March 09, 2019.
- Participated in 14 days **High-End Workshop (Karyashala)** on **Application of advanced and sophisticated instrumentation in the development and characterization of functional dairy foods**, Sponsored by SERB (Accelerated Vigyan Scheme) in **ICAR- National Dairy Research Institute (NDRI)**, Karnal from 26<sup>th</sup> July to 8<sup>th</sup> August, 2023.
- Participated in **XVI Agricultural Science 2023 Congress & ASC Expo** as NAAS sponsored student, organized by National Academy of Agricultural Sciences (NAAS), New Delhi and hosted by **ICAR-CMFRI**, Kochi from 10<sup>th</sup>-13<sup>th</sup> October, 2023.
- Awarded with **2<sup>nd</sup> prize** in Oral presentation entitled “Characterization of Freeze-dried Chicken Heart Protein Hydrolysate Powders prepared by Lactobacilli Fermentation” during **XII Conference of IMSA** and National Symposium on “Green and sustainable meat sector: Global game changer”, DUVASU, Mathura on September, 26-28, 2024.
- Presented oral and poster presentation in **IMSACON-XI**, Conference of Indian Meat Science Association and International Symposium on Novel Technologies and Policy Interventions for Sustainable Meat Value Chain in NRC-Meat, Hyderabad from 14-16<sup>th</sup> December, 2022.
- Poster presentation as 1st speaker on” Bioactive peptides generated from the slaughter house by-products” in **XIII Biannual National Conference of Association of Public Health Veterinarians & Symposium** on The Role of Veterinary Public Health in Improving Food Security & Safety through One Health Approach during 30<sup>th</sup> November and 1<sup>st</sup> December, 2018



College of Veterinary and Animal Sciences G.B.P.U.A & T, Pantnagar, Udham Singh Nagar, Uttarakhand.

- **National Cadet Corp (NCC)B Certificate** at 47 Assam R&V Sqn NCC in the year 2014.
- **Visharad I** holder from Bhatkhande Sangeet Vidyapith, Lucknow.

### **Ph.D. Thesis Title**

“Production and Utilization of Protein Hydrolysates from Chicken By-Products using Fermentation Technique” guided by Dr. Ashim Kumar Biswas, Principal Scientist, Division of LPT, ICAR-IVRI, Izatnagar.

### **M.V.Sc. Thesis Title**

“Comparison of Quality Characteristics of Muscle and Edible By-Products of Uttarafoal and Kadaknath” guided by Dr. Anita, Asst. Professor, G.B.P.U.A.&T., Pantnagar.

### **Professional Skills**

- Extensive understanding of meat composition, processing, preservation, and quality control.
- Processing Methodologies and Nutritional aspects of meat/poultry and milk.
- Proficiency in meat quality assessment techniques including texture analysis, color measurement, and sensory evaluation.
- Having knowledge about the Hygiene/Safety guidelines of Slaughter House and Meat Processing Plants as well as Quality Assurance/Quality Control of meat and milk products and Waste Management.
- Knowledgeable about Microbiological aspects, Packaging and Preservation techniques of meat/poultry and milk.
- Ability to develop comprehensive lesson plans and teaching materials for undergraduate courses in meat technology.
- Proficiency in delivering lectures, conducting laboratory sessions, and facilitating group discussions.
- Strong verbal and written communication skills for effective teaching and professional presentations.

## Professional Membership

- Member, Indian Meat Science Association, Hyderabad
- Member, Indian Poultry Science Association, ICAR-CARI
- Member of Assam State Veterinary Council, Assam
- Registered practitioner under Veterinary Council of India
- Member of Veterinary Alumni Society of C.V.Sc, Assam Agriculture University.
- Member of Veterinary Alumni Society of College of Veterinary and Animal Sciences, G.B.P.U.A & T, Pantnagar, Udham Singh Nagar, Uttarakhand
- Member of Veterinary Alumni Society of ICAR-Indian Veterinary Research Institute, Izatnagar, Bareilly

## References

### Dr. Arup Ratan Sen

Head

Division of Livestock Products Technology

ICAR- Indian Veterinary Research Institute,

Izatnagar

8420108024

[senarup68@gmail.com](mailto:senarup68@gmail.com)

### Dr. Ashim Kumar Biswas

Principal Scientist

Division of Livestock Products Technology

ICAR- Indian Veterinary Research Institute,

Izatnagar

9690171170

[biswaslpt@gmail.co](mailto:biswaslpt@gmail.co)

## Declaration

I hereby declare that the particulars given herein are true to the best of my knowledge and belief.

*Bedika Bora*

Place-Guwahati, Assam

(Dr. Bedika Bora)