



Dr. BEDIKA BORA

Livestock Products Technologist / Veterinarian

bedikabora@gmail.com

+918876384759

Personal Information

Date of Birth

11th August 1993

Gender

Female

Languages

English, Hindi, Assamese (Reading, Writing, Speaking)

Nationality

Indian

Educational Qualifications

Qualification	Marks	Year	Institution/ College
Ph.D.	8.200/10	September 2024	Livestock Products Technology, ICAR-Indian Veterinary Research Institute, Izatnagar.
PGDAW	82.37%	2024	Indira Gandhi National Open University, New Delhi
M.V.Sc	8.137/10	August 2019	Livestock Products Technology, College of Veterinary and Animal Sciences, G.B.P.U.A &T, Pantnagar, Udhampur Singh Nagar, Uttarakhand
B.V.Sc & AH	7.240/10	July 2017	College of Veterinary Science, Assam Agriculture University, Khanapara, Guwahati, Assam
XII	77.6%	2011	Hindustani Kendriya Vidyalaya, Guwahati
X	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: Uttarafowl 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. XIIth 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. XIth 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. XIth 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. XIth 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 Uttarafowl and Kadaknath chicken. IXth 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 26th July to 8th 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 10th-13th October, 2023.
- Awarded with **2nd 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 14-16th 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 30th November and 1st December, 2018

College of Veterinary and Animal Sciences G.B.P.U.A & T, Pantnagar, Udhampur 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 Uttarafowl 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, Udhampur Singh Nagar, Uttarakhand
- Member of Veterinary Alumni Society of ICAR-Indian Veterinary Research Institute, Izatnagar, Bareilly

References

Dr. Arup Ratan Sen

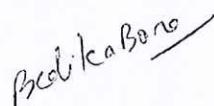
Head
Division of Livestock Products Technology
ICAR- Indian Veterinary Research Institute,
Izatnagar
8420108024
senarup68@gmail.com

Dr. Ashim Kumar Biswas

Principal Scientist
Division of Livestock Products Technology
ICAR- Indian Veterinary Research Institute,
Izatnagar
9690171170
biswaslpt@gmail.co

Declaration

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



Place-Guwahati, Assam

(Dr. Bedika Bora)