

FACULTY PROFILE



Dr. Jenny Ann John

Assistant Professor (Food Science and Technology)

Course Coordinator M.Sc. Marine Chemistry

Ph.D. (National Dairy Research Institute)

Food/Dairy Technology

Contact details



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Dr. Jenny Ann John, Assistant Professor in the Department of Food Science and Technology at Kerala University of Fisheries and Ocean Studies (KUFOS), also serves as the Course Coordinator for M.Sc. Marine Chemistry. She has a Masters Degree in Food Technology from G.B. Pant Agricultural University (JRF holder) and Doctorate Degree in Dairy Technology from National Dairy Research Institute (NDRI, Bengaluru/Karnal). She also has 5 years postdoctoral research experience at Memorial University, Canada. Her research focuses are nutraceuticals and functional foods; including extraction and analyses of bioactive compounds from different agricultural and food products; studies on fermented foods, natural food colours and sustainable food packaging materials.

Dr. John mentors postgraduate and doctoral students in the area of Food Science and Technology. Her dedication to academia extends beyond the University, as a Faculty in the NPTEL-MOOC Course, 'Food Packaging', with IIT Chennai. The course has been running successfully since 2023 and is sanctioned till 2026. As a researcher, she is the author of a number of papers in peer-reviewed journals and book chapters. She also leads an Externally Funded Project by the Union Ministry of Food Processing Industries (MOFPI), New Delhi (2024-2026) that is involved in pioneering research on phycoerythrin, a vibrant red pigment derived from microalgae, which holds great promise as a natural food colorant. The project is being conducted in collaboration with Synthite Industries Private Ltd., Kochi, which highlights the importance of industry-academia collaboration.

Dr. John's contributions extend beyond academia, research, organizing workshops, seminars, and awareness programs on food safety issues. She is also the National Service Scheme (NSS) Programme Officer of KUFOS NSS Unit 01, where she supervises NSS programs undertaken by volunteers and guides students in community services and camping programs. She also serves as a member of various Committees at the University and as Board of Studies Member at Calicut University.

Teaching:

- ❖ Food Chemistry
- ❖ Food Microbiology
- ❖ Principles of Food Engineering
- ❖ Technology of Meat, Poultry and Dairy Processing
- ❖ Technology of Cereals, Fruits and Vegetable Processing Practicals
- ❖ Technology of Food Packaging

Research Areas:

- Nutraceuticals and functional foods: bioactives from agricultural products, their bioactivities; encapsulation
- Fermented cereals and millets
- Toxins in processed and raw foods and their mitigation
- Natural food colours
- Sustainable food packaging

Key Management Roles:

- Course Coordinator, M.Sc. Marine Chemistry
- KUFOS NSS Unit 01 Program Officer
- Co-ordinator of Earn-while-you-learn program for MSc students
- Member of Anti-Ragging Committee
- Member of Internal Complaints Committee
- Member of Institute Technology Management Committee
- Innovation Activity Co-ordinator at Institution Innovation Council, MHRD, KUFOS
- Member of Board of Studies at Calicut University

Publications:

- Research Gate: <https://www.researchgate.net/profile/Jenny-John-4/research>
- Google Scholar : <https://scholar.google.com/citations?user=FM3q8IEAAAAJ&hl=en>

Awards & Achievements:

- **Elite +Gold certificate** for the NPTEL FDP program on ‘Nanotechnology in Agriculture’ by IIT Kharagpur.
- Gayathry K.S. and Jenny Ann John (2022). Second place in the oral presentation session for the paper presented, “*Banana pseudostem and inflorescence as potential storehouses of bioactives: extraction optimization*”. **28th Indian Convention of Food Scientists and Technologists (ICFoST)** on ‘Emerging and Adoptable Technologies for Sustainable Agro Food Industries and Economy (EAT-SAFE), Aurangabad, Maharashtra from 20-22 Jan, 2022. ;
- Kavya Varma and Jenny Ann John (2021). **Masters project** won the **Second position** in the ‘Student Focus Competitions 2021- Poster Presentation on Innovative Food Safety Research’ organized by **ITCFSCAN, FSSAI, Govt of India**.

Ongoing Projects:

- PI in two-year Industry-collaborated R&D research project on ‘**Extraction and Stabilization of Microalgae Derived Red Pigment Phycoerythrin for Food Application**’, by the **Ministry of Food Processing Industries**, New Delhi (Rs 26.52 Lakhs) 2024-2026.
- Faculty in the **NPTEL-MOOC Course, ‘Food Packaging’**, in collaboration with IIT Chennai (2023-2026).
- KARP Research Project 2021-22 entitled “Antidiabetic Nanoformula based on banana pseudostem and inflorescence: *Efficiency evaluation after encapsulation*”: Completed (3 Lakhs)