

FACULTY PROFILE



Dr. Maya Raman

Associate Professor (Meat and Fish Processing)

Head, Department of Food Science and Technology

Ph.D (Cochin University of Science and Technology)

Fish biochemistry and processing technology

Contact details



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Dr. Maya Raman currently serves as Associate Professor and Head of the Department of Food Science and Technology at Faculty of Ocean Science and Technology, Kerala University of Fisheries and Ocean Studies.

Dr. Raman completed her graduation in Industrial Fisheries, followed by a Ph.D in fish biochemistry and processing technology from Cochin University of Science and Technology. Prior to joining the faculty, she was a Women Scientist at Indian Institute of Technology Madras, with the funding from Women Scientist Scheme (WOS-A), Department of Science and Technology. She also worked as postdoctoral scholar in the Department of Applied Nutrition and Food Chemistry at Lund University, Sweden with the Erasmus Mundus External Cooperation Windows Lot 15 Fellowship programme.

Her laboratory investigates the role of bioactive components to prevent/ treat diabetes, cancer and cardiovascular diseases, and nano-applications in food. Dr. Raman has authored several peer-reviewed articles and patent. She is editor/ author of books and chapters. She has received several honours including Young Student Speaker 2003 from IFCON, Association of Food Scientists and Technologists (India), National Education Excellence Award from NITI Ayog, Government of India. Dr. Raman is currently offering MOOC courses in Food Packaging Technology and Canning Technology & Value-addition of Seafood through NPTEL-SWAYAM platform

Dr. Raman has made significant contributions to both academia and industry which is evident through her collaborations with various organizations, and participation in academic and industrial activities including workshops, seminars, conferences. She has been mentor for Masters, doctoral and postdoctoral students. She was mentor for the first runner-up students' team at European ISEKI Food Association. She is review editor for several journals including Frontiers in Sustainable Food Systems and Frontiers in Nutrition and Sustainable Diets. Dr. Raman is also the life member of several professional bodies including SASNET, SOFT(I), AFST(I), PAi. She is also a Subject-Expert and Board of Studies Member. Dr. Raman's research interests focus on bioactive components and their health benefits, innovative nano-applications, advanced packaging technologies, and the development of functional foods with emphasis on practical applications, aiming to enhance food quality, safety, and nutrition.

Teaching:

- ❖ Food Chemistry
- ❖ Technology of Cereals, Legumes and Oil Seed Processing
- ❖ Technology of Fruits and Vegetable Processing
- ❖ Dietary Fibres and Nutraceuticals
- ❖ Food Additives

Research Areas:

- Bioactive components of plant/ animal origin and health
- Nano-applications in food
- Biodegradable and edible food packaging system
- Fish collagen
- Marine polysaccharides and its health potentialities
- Functional foods and nutraceuticals

Key Management Roles:

- Head, Department of Food Science and Technology
- Course Coordinator (Food Science and Technology)
- Single Point of Contact/ Nodal Officer for NPTEL at KUFOS
- MOOC Coordinator
- FOST Placement Cell Coordinator
- Admission Core Committee Member
- Resident Tutor for PG Ladies Hostel (2020-22)
- University Students Grievance Committee Member

Publications:

- <https://orcid.org/0000-0003-4009-0322>
- <https://www.scopus.com/authid/detail.uri?authorId=56370832700>

Awards & Achievements:

- 2nd Best Oral Presentation for the paper entitled "Phytochemical characterization, antioxidant and antimicrobial properties of methanolic extracts of betel leaf (*Piper betel*)" authored by Radhalakshmi V., Maya Raman and Minnu Rose Joy. In: International Conference on Advances in Agriculture and Food System towards Sustainable Development Goals, jointly organized by Indian Council of Agricultural Research, New Delhi, All India Agricultural Students Association, New Delhi and University of Agricultural Sciences, Bengaluru on 22-24 August 2022
- National Education Excellence Award 2021 by International Multi-disciplinary Research Foundation, Regd. with Govt. of India NITI Ayog NGO Darpan, Andhra Pradesh
- Mentor for students (2nd position) who received recognition for the International Student Competition (Foodfactory-4-Us) conducted by European ISEKI Food Association, 2020
- 2012-15, Women Scientist Scheme Fellowship, Department of Science and Technology, India
- 2009-10, Erasmus-Mundus Windows Lot 15 Postdoctoral Fellowship, European Union
- HACCP Certification, Cochin University of Science and Technology, India
- Young Student Speaker IFCON 2003, AFST (Indian Chapter)
- NET for Lectureship/ Assistant Professorship (Fish and Fishery Science) in 2001, ASRB

- Patent granted: Patent Number 404189 (Indian Patent). Maya Raman, Anju V. Nair and Mukesh Doble (2016) Process for producing hydrogel from cyclic beta glucan/ carageenan for use in cosmetic and food applications.

- Women Scientist Scheme (WOS-A) Grant, Department of Science and Technology, 13/06/2012-12/06/2015, "*Potentialities of marine dietary fibre in binding carcinogens*". Role: PI, Budget: Rs. 20.6 Lakhs
- State Plan Project, 2021-24, Development of value added food products using native fruits/ vegetables, Role-PI, Budget: Rs. 5 Lakhs
- Kerala State Council for Science, Technology and Environment, India. Student project: *Bio-aided water filtration: An approach to food processing waste utilization*. Student investigators: Nair Chitra Harinarayanan, Amala Tony, A. Ashwathy, Role: PI, Budget: Rs. 10000/-

Ongoing Projects:

- NPTEL-SWAYAM Courses
 1. Canning Technology and Value Addition of Seafoods- August 2023. Faculty: Dr. Maya Raman and Dr. Abhilash Sasidharan
 2. Food Packaging Technology- August 2023. Faculty: Dr. Maya Raman and Dr. Jenny Ann John

**Both courses are on re-run (2024 to 2026).*

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