

## PATENTS (Filed/Granted)

| Sr. No. | Title / Inventors                                                                                                                              | Title of Patent                                                                                                                                                                          | Patent No.                                                                                                                                    | Year          |
|---------|------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| 1       | Mahendrakar S.N., Modi V. K. and D. Narasimha Rao                                                                                              | An improved process for the preparation of synergistic composition useful for enhancing tenderness quality of chicken meat                                                               | 199872 (Granted)                                                                                                                              | 2007          |
| 2       | Modi V. K. Mahendrakar S.N., and D. Narasimha Rao                                                                                              | An improved process for preparation of comminuted meat product with low fat absorption on frying                                                                                         | 212539 (Granted)                                                                                                                              | 2007          |
| 3       | Sachindra N. M, Modi V. K., Sakhare P.Z., Mahadeva S, Rajappa, Subramaniam and D. Narasimha Rao                                                | A process for the preparation of ready to eat dry fish product                                                                                                                           | IN 200300311-I1 (Granted)                                                                                                                     | 2007          |
| 4       | Modi V. K. and D. Narasimha Rao                                                                                                                | Improved process for the preparation of chicken nuggets involves shaping the meat dough made by mixing cooked smoked chicken meat, uncooked smoked meat, common salt, binders, fat       | IN225720-B, IN200300347-I1 (Granted)                                                                                                          | 2007 and 2009 |
| 5       | Modi V. K., Rajappa, Mahendrakar S.N., and D. Narasimha Rao                                                                                    | Improved process for preparation of dehydrated meat                                                                                                                                      | IN200300423-I1 (Granted)                                                                                                                      | 2007          |
| 6       | Modi V. K., Sachindra N. M., Sakhare P.Z., Mahendrakar S.N., Mahadeva S and D. Narasimha Rao                                                   | A process for preparation of dehydrated chicken meat mix, involves using minced meat, preprocess wet and dry spices under optimized condition                                            | IN200400597-I1 (Granted)                                                                                                                      | 2006          |
| 7       | Sachindra S.N., Modi V.K., Sakhare P.Z., Rajappa, Jaya Prakash S.G. and D. N. Rao                                                              | A process for preparation of fish meat based snack                                                                                                                                       | IN200500815-I1 (Granted)                                                                                                                      | 2009          |
| 8       | Jagannath J R, Modi V K, Yashodha K P, Mahendrakar S.N.                                                                                        | An Improved process for preparation of egg chips                                                                                                                                         | IN200500758-I1 (Granted)                                                                                                                      | 2009          |
| 9       | Modi V.K., Sachindra S. N., Subramnyam, Rajappa and D. Narasimha Rao                                                                           | A Process for the preparation of ready-to-use cereal flakes coated with meat powder                                                                                                      | 259671 (Granted)                                                                                                                              | 2014          |
| 10      | Swamylingappa B, Joseph J, Murthy K S, Prakash V, Sastry M C S, Kanya T C S, Modi V K, Dittakavi N R, Shamanthaka Sastry M C, Sindhu Kanya T C | Preparation of protein hydrolysate from milk protein, involves treating milk protein with fungal protease at preset conditions, heating, separating the clarified supernatant and drying | WO200269734-A; WO200269734-A1; AU2001250638-A1; CN1494384-A; IN200300460-P1; IN224436-B; US2002132288-A1; US6589574-B2; CN1225185-C (Granted) | 2008          |
| 11      | Modi V K, Ayush Gupta, Karuna Singh and Monika Thakur                                                                                          | Nutrition calculator and health condition based nutrient mapping for cooked food (CRN- 3147)                                                                                             | E-10/101/68629/2018-DEL                                                                                                                       | 2018          |
| 12      | Modi V. K, Satish M.S Rangarao G. P, Surya Narayana Subramaniam, Rajappa, and D. Narasimha Rao                                                 | A process for preparation of retortable flexible pouched ready-to-eat chicken biriyani                                                                                                   | NF 283/03; 312/DEL/06                                                                                                                         | 2006          |
| 13      | Modi V.K, Sakhare P.Z., Mahendrakar S.N., Suramanyam and D. Narasimha Rao                                                                      | A process for preparation of pre-mix formulation for Indian cuisines                                                                                                                     | 177/NF/04                                                                                                                                     | 2004          |
| 14      | Modi V.K, Yashoda K P and Jagannath R.                                                                                                         | Synergistic composition useful for preparation of low fat and high fiber comminuted meat product                                                                                         | 083/NF/07                                                                                                                                     | 2007          |
| 15      | Deeksha, Ashok Kumar Pathera, Rahul Thory, Archana Sinhmar, and Sanjay Yadav                                                                   | Grape seed extract enriched edible coatings for shelf-life extension of marinated chicken leg                                                                                            | Indian Patent Application No. 202111043918 (Published)                                                                                        | 2021          |
| 16      | Aditi Sharma, Ashok Kumar Pathera, Rahul Thory, Archana Sinhmar, and Sanjay Yadav                                                              | Onion peel extract enriched starch coatings for shelf-life extension of chicken patties                                                                                                  | 202111041888 (Published)                                                                                                                      | 2021          |
| 17      | Anchal Parmar, Rahul Thory, Archana Sinhmar, Ashok Kumar Pathera, and Maninder Kaur                                                            | Ginger and garlic extract enriched edible coating for enhancing shelf life of chicken breast                                                                                             | Indian Patent Application No. 202111052573 (Published)                                                                                        | 2021          |
| 18      | Kanchan Bhardwaj, Perna Bhardwaj, Deeksha Reddy, and Ashok Kumar Pathera                                                                       | Formulation of chir and chilgoza nuts cookies                                                                                                                                            | Indian Patent Application No. 202211026889 (Published)                                                                                        | 2022          |
| 19      | Kanchan Bhardwaj, Perna Bhardwaj, Narender Kumar, and Ashok Kumar Pathera                                                                      | Method for preparation of panjiri using wheat flour and chir nuts flour                                                                                                                  | Indian Patent Application No. 202211041771 (Published)                                                                                        | 2022          |
| 20      | Prafull Chavan, Somesh Sharma, Rahul Thory, Archana Sinhmar, and Ashok Pathera                                                                 | Biodegradable edible composite litchi seed starch films and method of preparing the same                                                                                                 | Indian Patent Application No. 2022311037439 (Published)                                                                                       | 2022          |
| 21      | Jayanti, Prafull Chavan, and Ashok Kumar Pathera                                                                                               | A phytonutrient enriched food product and process for preparing the same                                                                                                                 | Indian Patent Application No. 202311014341 (Published)                                                                                        | 2023          |
| 22      | Shubhangi Singh, Soumyadeep Maity, Prafull Chavan, and Ashok Kumar Pathera                                                                     | A nutritious chicken-fortified pasta and a method of preparing the same                                                                                                                  | Indian Patent Application No. 202311067807 (Filed)                                                                                            | 2023          |
| 23      | Modi V K, Singh K, Thakur M & Gupta A.                                                                                                         | NUTRITION CALCULATOR AND HEALTH CONDITION BASED NUTRIENT MAPPING FOR COOKED FOOD                                                                                                         | Indian Patent Application No. 201811035291 (Under final process)                                                                              | 2021          |
| 24      | Monika Thakur, Pratibha, Alka Joshi                                                                                                            | A METHOD FOR DEVELOPING LOW-FAT & CALCIUM                                                                                                                                                | Indian Patent Application No.                                                                                                                 | 2023          |

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|----|----------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------|------|
|    | & V K Modi                                         | ENRICHED POTATO FRIES THROUGH VACUUM IMPREGNATION TECHNIQUE                                                                                 | 202311038631 (Filed)                       |      |
| 25 | Dr. Deepak & Dr V K modi                           | A DRY PREMIX COMPOSITION HAVING MILK SOLIDS, MONK FRUIT EXTRACT AND PSYLLIUM HUSK FOR PREPARATION OF REFRIGERATED AND FROZEN DAIRY DESSERTS | Indian Patent Application No 202611071523  | 2026 |
| 26 | Dr Loveleen Sharma, Ms Charu, Dr Sakshi            | METHOD FOR DEVELOPING OCTENYLSUCCINIC ANHYDRIDE MODIFIED RICE BEAN PROTEIN AS A PLANT-BASED EMULSIFIER                                      | Indian Patent Application No: 202411078523 | 2025 |
| 27 | Ms Charu, Dr Loveleen Sharma, Dr Manoj Kumar Patel | 3D PRINTABLE PLANT PROTEIN-ENRICHED FRUIT BITE COMPOSITION BASED ON RICE BEAN PROTEIN ISOLATE AND METHOD THEREOF                            | Indian Patent Application No:              | 2025 |
| 28 | Monika Thakur & V K Modi                           | SHELF-STABLE OIL-BASED SPICE ANDCONDIMENT PREMIX FORMULATION ANDPROCESS FOR PREPARATION THEREOF                                             | Indian Patent Application No 202511114555  | 2025 |

## COPYRIGHTS

| Sr. No. | Copyright                                                         | Copyright No.             | Year |
|---------|-------------------------------------------------------------------|---------------------------|------|
| 1       | NUTRITIONAL AWARENESS FOR IRON DEFICIENCY ANEMIA AMONG ADOLESCENT | L-110045/2021 (Published) | 2021 |
| 2       | Importance of Maternal nutrition in the course of Lactation       | L-117098/2022 (Published) | 2022 |
| 3       | KISHORIYON ME IRON KI KAMI SE ANEMIA: KARAN AUR BACHAV            | L-145735/2024 (Published) | 2024 |