


Individual Biodata

		
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Qualification	:	Ph.D
Field of Specialization	:	Fish Processing Technology
Major	:	Fish Processing Technology
Specializing field	:	By products and value added products
Experience (in years)	:	31 years 3 months
Current Projects	:	Nil

S.No	Title of the project	Year	PI & Co- PI of the project	Funds (In Rs)	Funding Agency
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Completed Projects :

Sl.No.	Name of the Scheme / Project	Name of the Funding Agency	Duration	Funds obtained
PI- 4 Nos	1. "Training and demonstration on hygienic handling of fish"	NFDB	ONE YEAR	1.82 LAKHS
	2. "Training and demonstration on "Fish processing and value addition of fish"	NFDB	ONE YEAR	3.24 LAKHS
	3. "Empowerment of inland fish farmers in value addition"	DST	ONE YAER	8.46 LAKHS
	4. "Awareness programme on hygienic maintenance of fishing harbours and landing centers"	NFDB	ONE YEAR	2.40 LAKHS
Co-PI- 7 Nos	1. "Hands on training on production cum demonstration unit"	ICAR	ONE YEAR	45.5 LAKHS
	2. "Development and popularization of insulated ice boxes for traditional fishing sectors"	MINISTRY OF FODD PROCESSING INDUSTRIES	TWO YEARS	14.9 LAKHS
	3. "A training of fisherwomen at tharangampadi in collaboration with Rosa self help group"	DIFAC DST	ONE YEAR	2.35 LAKHS
	4. "Development of vocational training centre towards improving the livelihood of fisher-folk"	NADP	ONE YEAR	142 LAKHS
	5. "Mass awareness programme on hygienic handling for	NFDB	ONE YEAR	1.95 LAKHS

	fish handlers in Tamil Nadu”			
	6. Establishment of ready to eat / cook restructured fishery product unit and technology transfer to women self help group	PART -II	2005-2008	18.77 LAKHS
	7. “FIMSUL-II Hygienic handling and maintenance of fishing harbour and landing centre”	State fisheries department	2016-17	10.32 lakhs

Research Publication

:

1. Rajesh, G., **Velayutham, P.**, Sukumar, D., Athithan, S., Shanmugam. S.A., and Chrisolite, B., 2017. Survival and growth of *Aeromonas spp.* in fish mince and fillets from marine emperor fish (*Lethrinus lentjan*) under different storage conditions. 12(1): 75-79.
2. Meenachi, B., Sukumar, D., **Velayutham, p.**, Jeyashakila, R and Krishnaveni, N, 2017. Functional properties of fish protein powder in relation to drying methods, Journal of Biochem Cell Arch, Vol 17 No. 1, □pp. 283-287
3. pp. 283-287
3. Ganesan.P, Brita Nicy.A, Kanaga.V, **Velayutham.P.**, 2017. Proximate Analysis of cuttlefish ink procured from Thoothukudi coast: A comparative study. International J. Fisheries Aquatic Studies. 5 (3): 253-255.
4. Brita Nicy.A, Ganesan.P, Kanaga.V, **Velayutham.P.**, Antioxidative activity of melanin free ink from cuttlefish, *Sepia prabahari*. 2017. Journal of Experimental Zoology, India, 20(2): 867-871.
5. Reshma Ramesh, JeyaShakila. R, B. Sivaraman, Ganesan.P, **Velayutham.P.**, 2017. Optimization of the gelatinization conditions to improve the expansion and the crispness of fish crackers using RSM. International Journal of LWT- Food Science and Technology. 89: 248-254.
6. Brita Nicy, A, **Velayutham, P**, Sukumar, D, Shanmugam, S.A, and Kanaga, V, 2016. Comparative study on proximate composition of cuttle fish species from Thoothukudi coast, *International Journal of Fisheries and Aquatic Studies (5)*: 96-97
7. Balasarawathy, N., Sugumar, G., Selvan, A. Ramesh, U. and **Velayutham, P.** 2008. Changes in quality characteristics of cooked and uncooked crab meat (*portunus pelajicus*) under ice storage. *Asian Fish. Sci.* 21: 101 – 112
8. Sugumar, G., Chrisolite, B., **Velayutham, P**, Selvan, A., Ramesh, U. 2008. Occurrence

and seasonal variation of bacterial indicators of faecal pollution along Thoothukudi coast, Tamil nadu. **J. Environ. Biol.** 29 (3) : 387 – 391

9. **Velayutham, P.**, Saravanan, M. and Sugumar, G. 2008 Biochemical and microbiological characteristics of fish balls prepared from sciaenids sp. stored at the refrigerated temperature **J. Beverage and Food World** 35 (4): 44
10. Alamelu, V., Shanmugam, S.A., Rajagopalsamy, C.B.T. and **Velayutham, P.** 2007. Storage characteristics of Restructured ready-to-cook imitation shrimp fingers under refrigerated storage at 4°C. **Fishery Technology** Vol. 44(2) pp: 173 – 180.
11. Jeyakumari, A., Rathnakumar, K. and **Velayutham, P.** 2006. Storage Behaviour of washed mince from Pink Perch (*Nemipterus japonicus*) at – 30°C. **Fishery Technol.** Vol. 43 (2): 138 – 145
12. Rathnakumar, K., Sangeetha, S., Indra Jasmine, G. and **Velayutham, P.** 2006. Development of tamarind flavoured pickle from threadfin bream (*Nemipterus bleekeri*) fish fillet. **Ind. J. Nutr. Dietet** 43 : 385
13. Chrisolite, B., Sugumar, G. and **Velayutham, P.** 2006. Microbiological quality of fishes landed along Thoothukudi coast. **J. Food Sci. Technol.**, 43 (1): 96 – 100
14. Chrisolite, B., Sugumar, G., **Velayutham, P.** and Felix, N. 2005. Bacterial incidence in water and sand at fish landing sites along the Thoothukudi coast, Tamilnadu, **Indian J. Microbiol.**, 45 (2) pp. 155 – 159.

Honours and Awards

: Nil