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Research Publications

1. Thomas, R., Anjaneyulu, A.S.R., **Gadekar, Y.P.**, Pragati, H. and Kondaiah, N. (2007) Effect of comminution temperature on the quality and shelf life of buffalo meat nuggets. *Food Chemistry*, 103: 787-794.
2. Thomas, R., **Gadekar, Y.P.**, Kandeepan, G., George, S.K. and Kataria, M. (2007) Effect of extraction conditions and post mortem ageing period on yield of salt soluble proteins from buffalo (*Bubalus bubalis*) lean meat. *American Journal of Food Technology*, 2(4): 313-317.
3. Arun Kr Das, A.S.R. Anjaneyulu, **Y. P. Gadekar**, R.P. Singh and H. Pragati (2008) Effect of full-fat soy paste and textured soy granules on quality and shelf-life of goat meat nuggets in frozen storage. *Meat Science*, 80(3): 607-614.
4. **Y. P. Gadekar**, A.S.R. Anjaneyulu, G. Kandeepan, S. K. Mendiratta & N. Kondaiah (2008). Effect of sodium ascorbate on quality of shelf stable pickled cooked chicken *Fleischwirtschaft International*, 23(4): 56-63.
5. **Yogesh P. Gadekar**, A. S. R. Anjaneyulu, R. Thomas, S. K. Mendiratta & N. Kondaiah(2009). Quality changes in soup from deboned chicken frames at refrigerated (4±1 oC) and frozen (-18±1°C) storage. *International Journal of Food Science & Technology*, 44 (9):1763–1769.
6. G. Kandeepan, A.S.R. Anjaneyulu, **Y.P. Gadekar**, N. Kondaiah and S.K. Mendiratta (2010).Quality comparison of buffalo meat curry stored at refrigeration temperature. *Fleischwirtschaft International*, 25(4):54-59.
7. Mahajan M. V, **Gadekar Y. P**, Dighe V. D, Kokane R. D, and Bannalika A. S (2011). Molecular detection of meat animal species targeting MT 12S rRNA gene. *Meat Science*, 88: 23–27.
8. **Y.P. Gadekar**, A.K. Shinde, R.S. Bhatt and S.A. Karim (2011). Restructuring of carcasses of cull ewe by dietary incorporation of rumen protected fat during pre-slaughter fattening. *International Journal of Meat Science*, 1: 117-123.
9. Satish Kumar, A.S.R. Anjaneyulu, S. Majumdar, **Y. P. Gadekar**, Arunkumar Patel and R.P. Singh (2011).

Physico-chemical and functional properties of Black turkey, Beltsville white turkey and broiler spent hen meat. *Indian Journal of Poultry Science* 46(3): 365-369.

10. **Gadekar, Y.P.**, A.K. Shinde, Arora, A. L., Prakash Ved and Karim S.A. (2012) Meat yield and quality traits of newly developed three breed cross sheep. *Indian Journal of Small Ruminants* 18(2): 229-234.
11. **Gadekar, Y.P.** A.K. Shinde, R.S. Bhatt and S.A. Karim (2012). Incorporation of rumen protected fat in the diet of Malpura lambs. *Indian Veterinary Journal* 89(10):124-125.
12. **Gadekar, Y.P.** Sharma, B. D., Shinde, A. K. and S.K. Mendiratta (2013) Effect of processing conditions on quality of restructured goat meat product. *Indian Journal of Small Ruminants* 19(2): 182-186.
13. **Y.P. Gadekar** and A. K Shinde (2014). Effect of enrobing on physico-chemical and sensory qualities of mutton nuggets. *Indian Journal of Small Ruminants* 20(1): 140-142.
14. **Y. P. Gadekar**, B. D. Sharma, A. K. Shinde, A. K. Verma and S. K. Mendiratta (2014). Effect of natural antioxidants on the quality of cured, restructured goat meat product during refrigerated storage ($4\pm 1^{\circ}\text{C}$). *Small Ruminant Research* 119:72–80.
15. Gurikar A. M. V. Lakshmanan, **Y. P. Gadekar**, B. D. Sharma & A. S. R. Anjaneyulu (2014). Effect of meat chunk size, massaging time and cooking time on quality of restructured pork blocks. *Journal of Food Science & Technology*, 51(7):1363-1369.
16. **Y. P. Gadekar**, B. D. Sharma, A. K. Shinde, R. Thomas and S. K. Mendiratta (2014). Usage of sodium ascorbate and alpha tocopherol acetate. *Fleischwirtschaft International* 29 (4):52-57.
17. **Y. P. Gadekar**, B. D. Sharma, A. K. Shinde and S. K. Mendiratta (2014). Effect of different phosphates on quality of goat meat and restructured goat meat product. *Agricultural Research* 3(4):370-376.
18. **Y.P. Gadekar**, A.K. Shinde, N.M. Soren and S.A. Karim 2014. Effect of different levels of Lactobacillus acidophilus culture on carcass traits and meat quality of Malpura lambs. *Ruminant Science* 3(2):229-234.
19. **Y.P. Gadekar**, A.K. Shinde, A. Sahoo and S.A. Karim 2015. Effect of probiotic supplementation on carcass traits and meat quality of Malpura lambs. *Indian Journal of Small Ruminants* 21(2): 306-310.
20. **Y. P. Gadekar**, B. D. Sharma, A. K. Shinde and S. K. Mendiratta 2016. Effect of binders on the quality of a restructured goat meat product. *Fleischwirtschaft International* 31 (1):78-82.
21. R. S. Bhatt, A. Sahoo, Karim S. A. & **Y. P. Gadekar** 2016. Effects of *Saccharomyces cerevisiae* and rumen bypass-fat supplementation on growth, nutrient utilization, rumen fermentation and carcass traits of lambs. *Animal Production Science*. <https://doi.org/10.1071/AN14950>

22. Bhatt, R.S., Sahoo, A., Soni, L.K. and **Y. P. Gadekar** 2017. Effect of protected fat as ca-soap and formaldehyde-treated full-fat soybean in the finisher diet of lambs on growth performance, carcass traits and fatty acid profile. *Agricultural Research* 6(4):427–435.
23. **Yogesh P. Gadekar**, B.D. Sharma, Ajay Kr. Shinde, Arun Kr. Das, S.K. Mendiratta 2017 Effect of incorporation of functional ingredients on quality of low fat restructured goat meat product. *Nutrition & Food Science* Vol. 47 Issue: 5, pp.731-740.
24. **Gadekar, Y.P.**, Shinde, A.K. and Bhatt, R.S., 2018. Quality of low fat and prebiotic-Enriched lamb nuggets during refrigerated storage. *Indian Journal of Small Ruminants (The)*, 24(1), pp.139-145.
25. Kumar, R., **Gadekar, Y.P.**, Shinde, A.K., Naqvi, S.M.K. and Kumar, S., 2018. PCR-Based test for identification of meat of ovine, caprine and bovine origin. *Indian Journal of Small Ruminants (The)*, 24(1), pp.121-123.
26. Shinde, A.K., **Gadekar, Y.P.** and Jairath, G., 2018. Effect of slaughter age on carcass traits of Malpura lambs. *Indian Journal of Small Ruminants (The)*, 24(2), pp.308-314.
27. **Gadekar, Y.P.**, Shinde, A.K., Sonawane, G. G., Saxena V. K. and S. V. Bahire 2019. Use of natural plant proteases in tenderization of mutton. *Indian Journal of Small Ruminants* 25 (1), 89-94.
28. Bhatt, R.S., Soni, L., **Gadekar, Y.P.**, Sahoo A., Sarkar S. and D. Kumar (2020). Fatty acid profile and nutrient composition of muscle and adipose tissue from Malpura and fat-tailed Dumba sheep. *Indian Journal of Animal Sciences* 90 (3): 118–122.
29. Bhatt, R.S., Soni L.K., Sahoo, A., **Gadekar, Y.P.**, and Sarkar, S. (2020). Dietary supplementation of extruded linseed and calcium soap for augmenting meat attributes and fatty acid profile of *Longissimus thoracis* muscle and adipose tissue in finisher Malpura lambs. *Small Ruminant Research* 184:106062.
30. Banerjee, D.K., Das, A.K., Banerjee, R., Pateiro, M., Nanda, P.K., **Gadekar, Y.P.**, Biswas, S., McClements, D.J. and J.M. Lorenzo (2020). Application of Enoki Mushroom (*Flammulina Velutipes*) Stem Wastes as Functional Ingredients in Goat Meat Nuggets. *Foods* 9(4), 432.
31. Bhatt, R.S., Sahoo, A., Sarkar, S., Soni, L., Sharma, P. and **Gadekar, Y.P.**, 2020. Dietary supplementation of plant bioactive-enriched aniseed straw and eucalyptus leaves modulates tissue fatty acid profile and nuggets quality of lambs. *Animal*, pp.1-10.

Professional recognition, awards, fellowships received

1. **Junior Research Fellowship (JRF)** of Indian Council of Agricultural Research during M.V.Sc.
2. **Senior Research Fellowship (SRF)** of Indian Veterinary Research Institute, Izatnagar during Ph.D.

3. **Outstanding participants** in 21 days training programme “Innovative Approaches in Processing and Packaging of Milk and Milk Products” held at Centre of Advanced Faculty Training, National Dairy Research Institute Karnal-132001.
4. **Young Scientist Award:** Gauri Jairath, **Y.P. Gadekar**, A. K. Shinde, Priya Sharma and R.S. Bhatt 2017. Khejri (*Prosopis cineraria*) Tree Leaves in Place of Synthetic Butylated Hydroxyanisole (BHA) in meat model system. “Small Ruminants: National Scope on Upscaling Production to Products Value addition and their Safety” organized at ICAR-CIRG, Makhdoom on November 9-10.
5. **Gadekar Y.P.: Best Scientist Award** by ICAR-CSWRI, Avikanagar, 2019
6. **Gadekar, Y.P.** and Shinde, A.K. 2018. Best from the waste: rabbit fur processing for doubling the farmer income. 8 th Conference of Indian Meat Science Association and International Symposium at WBUAFS Kolkata 22-24 Nov. P 179. (**Best Paper Presentation Award**)
7. **Gadekar, Y.P.**, Arvind, Shinde, A.K. 2019. Effect of rearing finisher Malpura lambs under intensive and intensive along with strategic grazing system on carcass traits National Seminar, BASU. 14-16 Feb. pp 121 (**Best Poster Presentation Award**)
8. **Gadekar, Y.P.**, Arvind Soni, A.K. Shinde and Sahoo, A. 2019 Effects of different silage feeding on carcass traits and meat quality in Malpura lambs. International Symposium and the 9th Conference of Indian Meat Science Association (IMSACON-VIII) CSKHPKV Palampur HP Nov. 6-8, p: 249. (**Best Oral Presentation Award**)
9. Arvind Soni, **Gadekar, Y.P.**, A.K. Shinde and Bhatt, R.S., A. 2019 Effects of feeding regime on carcass characteristic, meat and product quality of rabbits raised in semi-arid region of Rajasthan. International Symposium and the 9 th Conference of Indian Meat Science Association (IMSACON-VIII) CSKHPKV Palampur HP Nov. 6-8, p: 248. (**Best Oral Presentation Award**)
10. Meel SK, Pandey A, **Gadekar YP**, Soni A, Gurjar AS and Chauhan VK. 2019. Effect of age and sex on carcass traits and meat quality of Malpura sheep. In: International symposium & conference “IMSACON-IX” on Advances in Production Processing and Quality Assurance of Muscle Foods for Improved Health and Nutritional Security. CoVS, CSK HPKV, Palampur, H.P., Nov. 6-8, p:257 (**Best Poster Presentation Award**)

Books

1. A.K. Shinde, **Y.P. Gadekar**, S.M.K. Naqvi and A. Sahoo. 2016. Sheep and Goat: Meat Production and Processing. Satish Serial Publishing House, Delhi pp 362. (**ISBN: 9789385055669**)
2. V.V. Kadam, **Y.P. Gadekar**, D.B. Shakyawar and A.K. Shinde 2019. Sheep Produce: Wool, Mutton and Milk. ICAR- Central Sheep and Wool Research Institute, Avikanagar pp 189. (**ISBN:978-93-5391-056-**

3)

Pamphlets

1. **Y.P. Gadekar**, A.K. Shinde and S.M.K. Naqvi. 2013. Diversified mutton products ICAR- Central Sheep and Wool Research Institute, Avikanagar
2. **Y.P. Gadekar**, A.K. Shinde, R Gulyani and S.M.K. Naqvi 2013. Rabbit meat for better health. ICAR- Central Sheep and Wool Research Institute, Avikanagar
3. **Y.P. Gadekar**, A.K. Shinde, Arvind, R.S. Bhat and Arun Kumar. 2018. Value addition of sheep milk. ICAR- Central Sheep and Wool Research Institute, Avikanagar (bilingual: Hindi & English)
4. **Y.P. Gadekar**, Arvind, A.K. Shinde and Arun Kumar. 2018 Meat processing for profitable entrepreneurship. ICAR- Central Sheep and Wool Research Institute, Avikanagar (bilingual: Hindi & English)

1. **Book Chapters: 22**
2. **Lead papers/expert lectures presented: 13**
3. **Radio talks: 04**
4. **Research papers presented in seminars: 52**
5. **Review Articles: 09**
6. **Technical/popular articles: 26**

Membership of Professional and Scientific Societies

1. Life Member-Indian Meat Science Association.
2. Life Member-Indian Association of Veterinary Public Health Specialists.
3. Life member of Indian Society for Sheep and Goat production and utilization
4. Life Member-Alumni Association Indian Veterinary Research Institute.
5. Life Member-Alumni Association of KNP Veterinary College, Shirval
6. Registered Veterinarian: Maharashtra State Veterinary Council, India.