Dr Ruby Siwach

Designation	**Assistant Professor**		
	Department of Dairy Chemistry College of Dairy Science and Technology Lala Lajpat Rai University of Veterinary and Animal Sciences (LUVAS), Hisar -125004 (Haryana) India Mobile: +918059561333 E-mail: rubysiwach30@gmail.com		
Educational Qualifications	• 2014: Ph.D. Dairy Chemistry, NDRI, Karnal • 2010: M.Sc., Food Technology, GJU S & T, Hisar • 2008: B.Sc., M.D.U., Rohtak		
Employment Details	• Assistant Professor, LUVAS, Hisar: 31.05.2016-continuing		
Research Interests	• Detection of contaminants and adulterants in milk and milk products • Development, optimization, and validation of analytical methods using HPLC • Advanced instrumental techniques for food safety, quality assessment, and risk evaluation		
Students Guided	• As Major Advisor: 03 M. Tech. students • As Member Advisory Committee: 20 students		
Research Projects Handled/Undergoing	• RKVY-funded project "Establishment of Milk and Milk Products Testing Laboratory" • LUVAS funded Institutional Project "Studies on the Development of Foxnut (Makhana) Fortified Functional Paneer"		
Publications	**Total Research Papers Published:** 12 **>6.0 NAAS rating:** 03 **<6 NAAS rating:** 05 **Google Scholar index** **Research Citations**: 102 **h-index**: 05 **i-10index**: 03	**Book Chapters:** 10 **Practical/Training Manuals:** 14	**PopularArticles:** 15 **Workshops/Seminars/ Conference Attended:** 9

	• Devi, H., Singh, T.P., Siwach, R., and Chaudhary, V. (2024). Development of nutri-functional paneer whey-based kefir drink. J. Food Sci. Technol. https://doi.org/10.1007/s13197-024-06023-y NAAS rating 8.4 • Siwach, R., Tokas, J. and Seth, R. (2017). Lycopene: A natural antioxidant for anhydrous buffalo milk fat. *International Journal of Dairy Technology,* 71(1): 164-171. • Sonam Naagar, Raman Seth, Ruby Siwach (2017). Oxidative stability of anhydrous cow milk fat supplemented with docosahexaenoic acid (DHA). *Ruminant Science* 6(1): 149-154. • Ruby Siwach and Jayanti Tokas (2018). Analysis of purified lycopene extract obtained from fresh tomatoes. *International Journal of Chemical Studies* 6(1): 597-601. • Sonam Naagar, Raman Seth, Ruby Siwach (2018). Effect of fortification of buffalo ghee with DHA on BR Reading and FFA content during storage. *Indian Journal of Dairy Science.* 71(1): 47-53. • Ruby Siwach (2022). Food Safety Audits: Ensuring Quality and Safe Food to Our Plate and Palate. Food safety Practices in the Restaurant Industry. IGI Global. DOI: 10.4018/978-1-7998-7415-7.ch001 • Thakur, N., Chaudhary, V. and Siwach, R. (2023). Food Additives as Food Adulterant: A Perspective on Food Additives – Importance, Scope, and Trends in Adulteration of Major Food Groups. In: Book on Food Adulterants & Contaminants. New India Publishing Agency (NIPA), New Delhi, pp. 123-149. • Chaudhary, V., Kajla, P., Luthra, A., Siwach, R. (2023). Whey: As a Low-Cost Substrate for the Production of Biosurfactants In: Poonia, A., Trajkovska Petkoska, A. (eds) Whey Valorization. Springer, Singapore. https://doi.org/10.1007/978-981-99-5459-9_14
Awards/ Fellowships/ Recognition received	• Best Oral Presentation award in the "International Conference on Sustainable Innovations in Life Sciences, Food, Environment, and Biotechnology (IC-SILFEB 2026) held at GJU S & T, Hisar, on 12-13th March 2026.
Membership of Professional Scientific Societies	• The Association of Food Scientists & Technologists (India) [AFST(I)]
Reviewer of Scientific Journals	• ARCC journals • Journal of Food Measurement and Characterisation • Food Science and Nutrition • Journal of Veterinary and Animal Sciences • The Haryana Veterinarian
Any Other (if any)	• Organised a three-day National workshop as Organising Secretary on "Liquid chromatography in food quality control and contaminant detection" from September 25-27, 2025. • Organised one-day International Symposium on "Emerging Trends in Dairy Science, Food Science and Quality Assurance" held on 5 October, 2026.