

DHYANESHWAR B. CHAWAN (Danny)

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AREAS OF EXPERTISE

- Development of food products for commercial markets with emphasis on nutritional value, food safety, Federal (FDA)/State regulations and health benefits.
- Basic food chemistry
- Biochemistry
- Processing parameters
- Microbiology techniques
- Primary emphasis on variable processing techniques to produce high quality food products

EXPERIENCE:

September 1997 to present:

SRIM ENTERPRISES, LLC. – Technical Services to The Food Industry

Position: Founder and President

www.srim.com

SOOME OF THE COMPLETED CONTRACT RESEARCH PROJECTS & RESULTS DELIVERED:

Entrepreneur's Projects:

- Specialty/Premium Pasta sauce
- Infant Beverages
- Herbal beverages.
- Premium Frozen Dairy Desserts(Gelato).
- www.peeledsnacks.com { All Natural (no preservatives) dried fruits (soft and juicy) and nuts (dry and crunchy) in an innovative packaging }.
- www.gamebarenergy.com (Healthy Snack Bar for ACTIVE teens-provides daily USRDA-Vitamins/Minerals).
- www.thermalbar.com (Organic Sports Nutrition Bar for winter sports that keeps you warm).
- 'Hot/Spicy' BBQ Sauces.
- Yogurt with Active Cultures (Asian type lactic cultures).
- Shelf Stable-Pasta meals.
- Processing methodology to prevent 'stickiness' in Kasha (Buckwheat).
- Texture (firmness) improvement in non-durum pasta product.
- Processing PREMIUM-Frozen Seafood pies (Lobster, Scallop, and Shrimp).
- Hair Color crèmes from plant products (Anti-Oxidant benefits).
- Premium-Southern style Sweet Potato pie mixes.

Major Food Industry Projects

- **Macaroni & Cheese-Retail Product-QC Raw Materials Problems resolved**
- **Food Manufacturer, Buffalo, New York: Quality Control Problem in the food service bread identified, Remedial Measures and proprietary technologies developed and trained personnel.**
- **Pasta Manufacturing Facility, Lisboa (LISBON), Portugal: Improvement of pasta quality through implementation of:** Raw material quality standardization, Shear damage control, Gluten functionality tests, and Dough moisture control.

1974 to August 1997

BORDEN, INC-Foods Division.

Gail Borden Research Centre, Syracuse, New York.

Position: Senior Project Leader - Science and Technology

MAJOR RESEARCH AND DEVELOPMENT ACCOMPLISHMENTS

- ***Pasta for retail food service market (Brand: Classico ‘Pasta Anytime’)***
- High extraction durum milling
- Microwavable pasta
- Gourmet wine pasta. Filled pasta
- Pre-soak quick-cooking pasta
- Ready to serve (pre-cooked) pasta
- Flour quality evaluation
- Research yielded 8 U.S. and International patents
- ***Method of eliminating sediment formation in shelf-stable bottled lemon juice***
- Modified processing conditions to eliminate sediment formation without compromising product quality. Methodology applicable to other bottled juice products
- ***Team member of group that developed a superior-quality fat-free processed Cheese:*** Resultant product became the market leader
- ***Products for consumer market -***
- All natural dry yogurt pudding
- Shelf-stable French Fries
- Low-calorie jellies
- ***Develop and Standardize test methods for food materials and train QC***

personnel in U.S.A and Europe:

- Electrophoresis
 - Scanning Electron Microscopy (SEM)
 - Ion Chromatography
 - Densitometry
 - Differential Scanning Calorimetry
 - Research photography
 - Energy Dispersive Spectroscopy
 - Mixogram Procedure for Pasta QC
 - Created test procedures for evaluating encapsulated food flavors and colors using these methods
 - ***“Stabilized” spice blends for ethnic (Asian) markets***
- Spice blends developed have *microencapsulation* application, ideal for use in:
- Sambar/Rasam Powder mixes
 - Pickling blends
 - Idly, dosa, and vada mixes

Cost effective products while maintaining “authentic taste”

Ideal for restaurant and other high volume applications

MARKET INTELLIGENCE

- Developed and implemented new methods for consumer testing of products
- Created new data sampling, analyses, and interpretation techniques

U.S. PATENTS

1. Chawan et al., "Tempering and milling of edible grains and leguminous materials with reducing Agents and methods of making alimentary products," No. 4,956,190, Sept. 11, 1990.
2. Chawan et al., "Method for making alimentary paste or pasta products without the conventional drying step," No. 4,965,082, Oct. 23, 1990.
3. Chawan et al., "Microwavable pasta product comprising Tri-ethyl Citrate and Eggs and a process for preparing same," No. 4,990,349, Feb. 5, 1991.
4. Chawan et al., Milling procedure for the manufacture of alimentary paste and pasta products from whole grains," No. 5,395,639, Mar. 7, 1995.
5. Gilmore, Merritt, Chawan and Matuszak, "One-step flavored pasta products and processes for preparing fast cooking pasta products," No. 5,063,072. Nov. 5, 1991.
6. Chawan et al., "Couscous-like product made from pasta scrap," No. 5,532,016, Jul. 2, 1996.
7. Heick, Case and Chawan, "Egg and cheese food and method of making the same," No. 5,614,244, Mar. 25, 1997.
8. Chawan et al., "Use of propylene glycol alginate to improve the texture of cooked pasta and pasta like foods," No. 5, 759,607 June. 2, 1998.
9. D. B. Chawan., "Method for controlling the membrane structure of starch granule," No. 6,720,312, April 13, 2004.
10. D.B. Chawan., "Food composition and weight loss method for treating obesity," No. 7,053,066, May 30, 2006.
11. Chaiken, Joseph, Hagrman, Pamela J, Chawan, Dhyaneshwar Bhujangarao, Hagrman, Douglas, "Absolute calibration process and device for a tissue modulated Raman spectrometer" No. 7,664, 605, February 16, 2010.

EDUCATION

The Ohio State University, Columbus, Ohio. Ph.D. - Food Science, 1973

Dissertation title: "Effect of Bovine Lactal Immune-globulins on Selected Viruses"

The University of Wisconsin-Madison, Madison, Wisconsin, M.S. - Food Science, 1968

Thesis title: "Gel factor determination in Cranberry sauce manufacture"

The Andhra University, Visakhapatnam, Andhra Pradesh, India, B.S. - Agriculture, 1961