

### Current responsibilities:

- Nodal person for policy planning and all issues related to economics of sorghum /millets
- PI of Centre of Excellence on Sorghum Processing & Value Addition under NFSM
- PI of NAIF- Agri Business Incubator
- PI of NAIF-Zonal Technology Management Committee
- Co-PI of CRP – Biofortification
- Marketing analyst for sorghum/ millets seed, grain and fodder.
- Entrepreneurship Development & Liasoning with industries and government line departments on establishing linkages.
- Consultancy on techno-economic feasibility studies of sorghum/millets product technologies

### Recent major contributions:

- Launched three millet based product technologies under the brand name eatrite
- Tie-ups and transfer technology to M/s Nutri Bee Azure Edge Ventures, Bangalore, M/s Raziyya Food Processing Unit, Nizamabad and M/s Vachhem Pvt Ltd, Nasik- Maharashtra

### Recent awards and recognitions:

- Accredited for guiding Ph. D in Agricultural Economics & MABM students in Agribusiness, PJTSAU, Hyderabad
- Member of Association of Food Scientist and Technologist of India

### Current collaborative activities:

- DAC- IIMR NFSM- "Centre of Excellence" on Sorghum
- Industry: Britannia, ITC ABD, Bambino, MTR etc
- NGO's: Dhan Foundation, WASSAN, Earth 360
- Partners with Fountain foods Ltd, Hyderabad Soufull Ltd, Bengaluru

### Recent most significant publications:

#### Research papers

- Dayakar Rao B, Mohamed Anis, Kalpana K, Sunooj KV, Patil J V and Ganesh T. 2016. Influence of milling methods and particle size on hydration properties of sorghum flour and quality of sorghum biscuits. LWT - Food Science and Technology. Vol. 67: 8-13.
- Chavan U. D., Yewale K. V. and Dayakar Rao B. 2016. Preparation of bread and cookies from sorghum flour. International Journal of Recent Scientific Research. Vol. 7(5): 11145-53
- Dayakar Rao B, Bhargavi G, Kalpana K, Vishala A D, Ganapathy K N and Patil J V. 2015. Development and standardization of sorghum pasta using extrusion technology. Journal of Food Science and Technology. Vol. 52(10): 6828-6833.
- Rajendra Prasad MP, Dayakar Rao B, Kalpana K, Radhika M, Rao MV and Patil JV. 2015. Impact of Sorghum Supplementation on Growth and Micronutrient Status of School Going Children in Southern India—A Randomized Trial. The Indian Journal of Pediatrics. DOI: 10.1007/s12098-015-1782-7

- Dayakar Rao B, Kalpana K, Srinivas K and Patil J V. 2015. Development and standardization of sorghum rich multigrain flour and assessment of its storage stability with addition of TBHQ. *Journal of Food Processing and Preservation*. Vol. 39(5): 451-457
- Indhurathna S, Manisha Guha, Hebbar Umesh H, and Dayakar Rao B. 2015. Optimization of infrared heating conditions of sorghum flour using central composite design. *Food Science and Biotechnology*. Vol. 24(5):1667-1671
- Rajendra Prasad MP, Dayakar Rao B, Kalpana K, Vishnuvardhan Rao M and Patil J V. 2014. Glycaemic index and glycaemic load of sorghum products. *Journal of The Science of Food and Agriculture*. Vol. 95(5):1626-1630
- Swarnalatha M, Audilakshmi S, Ratnavathi CV, Dayakar Rao B and Patil J.V. 2013. Genetics of starch content and its correlations with Agro-morphological Traits in sorghum. *Cereal Research Communication*. Vol.1(1): 1-8