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- **Educational Qualification:** M.Sc. – Analytical Chemistry, Ph.D. Pursuing–Lipid
- **Experience:** Teaching – 10 Years, Industrial – 6 Months
- **Areas of Interest:** Lipid Science
- **Memberships:** Life Time ISTE Member
- **Courses Handled:** FE – Engineering Chemistry
- **Publications:** International – 04
  - ✓ Pranjali Shinde and Shelly Gupta. (November 2014). “Effect of deep frying process on degradation of fatty acids and cis-trans fatty acids isomers of selected edible oils” **IJLTEMAS – International Journal Of Latest Technology In Engineering, Management & Applied Science, Volume III, Issue XI, pg. 58-63, ISSN 2278 – 2540**
  - ✓ Pranjali Shinde and Shelly Gupta. (April 2015) “Comparative study of oxidative degradation of selected vegetable oils during deep frying”, **IJLTEMAS - International Journal Of Latest Technology In Engineering, Management & Applied Science, Volume IV, Issue IV, pg. 21-24, ISSN 2278 – 2540**
  - ✓ Pranjali Shinde and Shelly Gupta. (February 2016) “Effect of frying on chemical properties of commonly used edible oils:A comparative study” **IJSR - International Journal Of Scientific Research, Volume 5, Issue 2, pg. 265-267,ISSN No 2277 – 8179**
  - ✓ Pranjali Shinde and Shelly Gupta. (January 2017) “A comparative study of autoxidation of vegetable oil due to repeated deep frying” **IJARSE - International Journal of Advance Research in Science and Engineering, Vol. No. 6, Issue No. 01, pg. 542-533.ISSN No. (O) 2319-8354, ISSN No. (P) 2319-8346**