

## CURRICULUM VITAE

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### Personal Details:

Gender : Male  
Date of Birth : 18<sup>th</sup> March, 1966.  
Place of Birth : Guntur, Andhra Pradesh, India.

### EDUCATIONAL QUALIFICATIONS:

Degree	Institution / University	Division	Year
B.Sc.,	Sri Venkateswara Univ., Tirupati, (A.P.) India	I	1986
M.Sc., (Microbiology)	Sri Krishnadevaraya Univ., Anantapur, (A.P.) India	I (Univ. II rank)	1988
Ph.D., (Dairy Microbiology)	National Dairy Research Inst., Karnal, (Haryana) India.	-	1995

### PROFESSIONAL EXPERIENCE:

#### A) Research projects handled:

- 1) Preparation, Evaluation and Use of Bulk Freeze-dried Starter cultures in *Dahi* and Yoghurt Manufacture. (Ph.D. Project) – Annexure-I
- 2) Extension of shelf life of Traditional Fermented Food products (Member, institute project)
- 3) Fermentative production of microbial exopolysaccharides – Pullulan & Curdlan (member, institute project)
- 4) Production of exopolysaccharide and oligosaccharides from lactic acid bacteria (Principal Investigator, United Nations University, Tokyo, funded project)
- 5) Microbial production and optimization of biodegradable plastic materials (Polyhydroxyalkanoates)-(Co-investigator, projects funded by DBT, GOI, New Delhi)
- 6) Molecular characterization of novel bacteriocin producing bacterial strains and development of applications for food biopreservation process (member, Indo-Italian project sponsored by DST, GOI., New Delhi).
- 7) Diversity and genetic relatedness of lactic acid bacteria in fermented vegetables of North East India (Co-PI, DBT project)
- 8) Rapid detection of probiotic lactic acid bacteria and assessing their suitability in vivo systems (Co-PI, ICMR project)
- 9) Characterization and transferability of antibiotic resistant genes in lactic acid bacteria from poultry and meat products. (Co-PI, ICMR project)
- 10) Management of coffee pulp effluent and coffee fruit peel through their utilization of improved microbial cultures. (Co-PI, DBT project)
- 11) Preparation of Moringa leaves based fermented beverage. (Member, Institute project)
- 12) Preparation of coconut flavoured dahi.
- 13) Finnish-Indian ingredients for improving food safety and health. (Detection of antimicrobial activity of various plant extracts). (Co-PI, DBT funded)
- 14) Fermentative production of non-alcoholic vege-lactic beverages. (PI- Institute project)

## **B) Industry:**

Microbiological Quality control of Pharmaceutical products (Raw materials, packaging materials & finished products including water used for pharmaceutical preparation) and Sterility testing. Antibiotic assay of raw & finished antibiotics by *in vitro* agar cup well method, Microbiological testing of Eggs & Egg products. Environmental monitoring for microbiological parameters and checking personal hygiene.

## **C) Laboratory:**

Diagnostic virology & Animal Tissue Culture work at CMC & Hospital, Vellore and virus titration of Polio vaccine at Institute of Preventive Medicine, Hyderabad.

### *At CMC & Hospital:*

Preparation and maintenance of primary and established cell cultures such as monkey kidney, HEP-2, HeLa, Vero etc., Processing of specimens such as throat swabs, faces, CSF and biopsy specimens, for virus isolation and identification, Performing serological techniques in virology such as Neutralization, Haem-agglutination inhibition and Complement fixation tests.

### *At IPM:*

Potency testing of Oral Polio Vaccine by using HEP-2 cell line by *in vitro* method, Performing Reverse passive Haemagglutination test for Hepatitis virus (kit method), Screening of serum samples for AIDS virus by SPOT test and by ELISA using Kit (UBI HIV Test kit)

## **D) Academics:**

### **i) Faculty for M.Sc. Food Technology (Univ. Mysore):**

Taking classes on the following topics:

Morphology, general cytology and reproduction of microorganisms; Growth curves and methods of measuring microbial growth; Single cell proteins (bacteria, fungi and algae)

Fermented dairy and vegetable products; Quality systems in Food industry (GMP, HACCP etc);

Food plant sanitation and disinfections; Cold adapted enzymes; Bacterial starter cultures

### **ii) Faculty for short term courses organised by CFTRI, Mysore**

Lecturers on the following topics are delivered to entrepreneurs/ students/participants of different courses:

Rapid methods for conventional microbiological tests; Bakery sanitation and Hygiene; Development of bioprocessed foods; Application of microbial biopolymers; Quality systems in alcoholic industry; Quality standards in food industries; Significance of spore forming bacteria in foods; Microorganisms of significance in thermal processing; Microbial polymers-overview of isolation, production and characterization; Microbiological quality specifications of fruit and vegetable products and process water

### **iii) Examiner for practical exam of PG Diploma in Food Analysis and Quality Control**

**(Course offered at Defence Food Research Laboratory, Mysore), Univ. of Mysore**

**Publications and Presentations:** (Annexure-II)

Research papers: Published - **30 (18 Int. + 12 Nat.); Reviews- 02**  
 Popular articles: **09**; Proceedings papers: **04**  
 Book Chapters (CRC Taylor & Francis; NOVA Publishers, USA): **05**  
 Poster papers: **36** Patents: 04; Patents filed: **01**; Invited Talks: **20**  
**Research Guidance:** Guided **38 students** for Masters Dissertation projects &  
 Currently guiding one Ph.D. student.

**EMPLOYMENT:**

Establishment / Institute	Position Held	Period	
		From	To
1) Aristo Laboratory Ltd., Patancheru (A.P.), India	Microbiologist	Jan'89	Sep' 89
2) Dept. of Virology, Christian Medical college & Hospital, Vellore, India	Associate Research Officer, (Gr.-IV, Non Medical)	Oct'89	July'90
3) Dairy Microbiology Division, National Dairy Research Institute, Karnal, India	Senior Research Fellow	Aug'90	Apr'95
4) Virology Section, Institute of Preventive Medicine, Hyderabad, India	Analyst (Honorary)	Apr'95	Nov'95
5) Quality Control Lab, Balaji Foods and Feeds Ltd., (Egg Processing plant), Veljerla, Hyderabad, India	Asst. Manager (Microbiology)	Dec'95	Mar'97
6) Quality Control Lab, Formulations - I, Dr. Reddy's Labs. Ltd., Bollaram, Medak Dist. (A.P.) India	Senior Group Leader (QC- Microbiology)	Mar'97	May'98
7) Dept. of Food Microbiology, C.F.T.R.I., Mysore	Scientist (currently, Principal Scientist)	June'98	Till date

**Membership in Scientific Associations:**

**Life member** of: 1) Association of Microbiologists of India, 2) Indian Dairy Association,  
 3) Association of Food Scientists & Technologists of India  
 4) Society of Biological Chemists, India  
 5) Indian Science Congress

**Professional Training:**

- 1) In “**The science of Pharmaceutical laboratory filtration**” conducted by Millipore (I) Pvt. Ltd, at Bangalore during 1-4<sup>th</sup> June, 1997.
- 2) In “**Advanced GMP/GLP Training**” conducted by M/s Pharma Plan Gmbh, Bad Homburg, Germany, held at Dr. Reddy's Labs., Hyderabad during 28-31<sup>st</sup>, 1998.

**Visits Abroad:**

- 1) Visited **Japan** to avail the UNU-Kirin fellowship during April 2003 and March 2004 and carried out R&D work at National Food Research Institute, Tsukuba.
- 2) Visited **Italy** to carryout research at University of Milan, Milan between 9<sup>th</sup>-19<sup>th</sup> June, 2007 in an exchange programme sponsored by DST, New Delhi.

**Awards/Fellowships/ Achievements:**

- 1) Awarded with a fellowship to carryout Masters degree by APSRTC, Hyderabad during 1986-1988.

- 2) Awarded with Senior Research Fellowship by NDRI, Karnal, during Ph.D. 1990-1994
- 3) Awarded with **UNU-KIRIN Fellowship** for the year 2003-2004 by United Nations University, Tokyo (sponsored by M/S. Kirin Breweries Co, Japan) to carry out Research work at National Food Research Institute, Tsukuba, (Ibaraki ) Japan.
- 4) Profile has been included in “**Outstanding Scientists world wide 2007**” published by International Biographical centre, Cambridge , England in 2007
- 5) Bio-data was published in 9<sup>th</sup> & 10<sup>th</sup> Editions of **Marquis Whos’ Who** (USA), in Science and Engineering published in 2006 and 2007.
- 6) **Best poster paper award** in “Food Microbiology: area during 6<sup>th</sup> International Food Convention held at Mysore during 15-19<sup>th</sup> December, 2008.
- 7) **Best poster paper awards (2 Nos.)** in the area of Food Microbiology area 7<sup>th</sup> International Food Convention held at CFTRI, Mysore during 18<sup>th</sup>-21<sup>st</sup> December, 2013.

#### Positions held in Scientific organizations

- 1) **Editor, Journal of Food Science and Technology, Co-published** by AFST(I), India and Springer (Jan,2005-March, 2013).
- 2) **Editor, Indian Food Industry Mag**, Published by AFST(I), India **since Feb, 2013**.
- 3) **Treasurer**, Association of Microbiologists of India, Mysore chapter during 1999-2000 & 2007-08.
- 4) **Convener, Poster committee ICFOST 2009** organised by AFST (I), Mysore
- 5) **Member, Poster committee, ICFOST- 2002, 04, 05, 2007 & 2012** organised by AFST (I), Mysore.
- 6) **Co-Chairman, Poster committee, ICFOST 2006** organised by AFST (I), Mysore.
- 7) **Member, Catering Committee, ICFOST- 2000 organised by AFST (I), Mysore**
- 8) **Member**, Souvenir committee, XVII national Carbohydrate Conference held at CFTRI, Mysore and organised by association of carbohydrate Chemists and Technologists.
- 9) **Hon.Treasurer**, Association of Food Scientists & Technologists of India, Mysore **2007-08**.
- 10) **Organising member** for 6<sup>th</sup> **IFCON** held at Mysore during 15-19<sup>th</sup> December, 2008.
- 11) **Executive Committee member**, AMI Mysore chapter & SBC Mysore chapter for many years.
- 12) **Member, Poster committee**, 77<sup>th</sup> Annual Sessions and symposium of the National Academy of Sciences, India held at CFTRI, Mysore during 6-8<sup>th</sup> December, 2007
- 13) **Convener, Poster committee**, for 27<sup>th</sup> National Carbohydrate Conference organized by CSIR-CFTRI and ACCTI held at CFTRI during 13<sup>th</sup>-15<sup>th</sup> November, 2012. Actively involved in posters activity like reviewing, processing, arranging the poster session and certificate preparation etc.
- 14) **Convener, Poster Committee**, National symposium on Plant Tissue Culture and Biotechnology for Food and Nutritional Security, held at CFTRI, Mysore 112-13<sup>th</sup> March, 2013.

**Profile at:** [http://www.researchgate.net/profile/DrSVN\\_Vijayendra](http://www.researchgate.net/profile/DrSVN_Vijayendra) or  
<http://in.linkedin.com/in/vijayendrasvn>  
<http://vijayendra-svn.webs.com/>

**Place:** Mysuru  
**Date:** 22-09-2017

**(S.V.N. VIJAYENDRA)**

**ANNEXURE-I**  
Abstract of Ph.D. Thesis  
**Preparation, Evaluation and use of Bulk Freeze- Dried starter Cultures in Dahi and Yoghurt Manufacture**

Production of concentrated freeze-dried starter cultures is the corner stone for the development of cultured dairy products. Freeze-drying of dahi and yoghurt cultures was carried out in Edwards vacuum freeze -drier (Model 30 P 2.T.) .Two dahi cultures and two yoghurt cultures with and without *Lb. acidophilus* and *Bif. bifidum* were formulated on the basis of total biochemical performance. Eleven skim milk based and seven whey-based media were formulated. Out of skim milk based media, two were found to be the best on the basis of viable cell count and titratable acidity. Newly developed cryoprotective agent was used for the protection of cell biomass, which was obtained using standard conditions like, pH, temperature, rate of inoculum, and period of incubation. The biomass was freeze-dried and packed in 25 g quantities in laminated aluminium foil pouches.

Difference in survival rate between dahi and yoghurt cultures sealed under vacuum and stored at -20°C was slightly significant. The regression equations derived with the parameters of residual moisture content, titratable acidity, diacetyl / acetaldehyde content. Proteolytic activity and storage period were found to give the shelf of the bulk freeze-dried cultures of dahi and yoghurt.

Biochemical performance of freeze-dried cultures was slightly better than routinely used liquid cultures. The starter activity and biochemical performance of bulk freeze-dried starter cultures of dahi and yoghurt were tested and the performance was better in buffalo milk than in other milks.

The viable cell counts of therapeutic cultures *Lb. acidophilus* and *Bif. bifidum* were found to be above 7.092 log cfu/g in dahi and yoghurt. Addition of therapeutic cultures in dahi and yoghurt was well accepted by the consumers.

Dahi and yoghurt incorporated with therapeutic cultures had significant decreasing effect on serum cholesterol level and the lowering effect was more with yoghurt. Dahi and yoghurt containing therapeutic cultures exhibited very strong antibacterial activity against test organisms. On the other hand, dahi and yoghurt without therapeutic cultures showed moderate inhibition.

The most important finding of the study was the designation of the promising cultures for dahi and yoghurt preparation. The present investigation clearly demonstrated the benefits with the incorporation of therapeutic cultures in dahi and yoghurt cultures. The technology standardized for the production of concentrated freeze-dried starter cultures of dahi and yoghurt would bring significant change in Indian dairy Industry.

**Papers published:**

- 1) **Vijayendra, SVN** and R.C. Gupta (2012) Assessment of probiotic and sensory properties of *dahi* and yoghurt prepared using bulk freeze dried cultures in buffalo milk. *Annals of Microbiology*, 62:939–947  
DOI: 10.1007/s13213-011-0331-5
- 2) **S.V.N. Vijayendra\*** and R.C. Gupta (2013) Associative growth behavior of dahi and yoghurt starter cultures with *Bifidobacterium bifidum* and *Lactobacillus acidophilus* in buffalo skim milk. *Ann Microbiol*, 63(2): 461-469, DOI 10.1007/s13213-012-0490-z
- 3) **S.V.N. Vijayendra\*** and R.C. Gupta (2014) Performance evaluation of bulk freeze dried starter cultures of dahi and yoghurt along with probiotic strains in standardized milk of cow and buffalo. *J. Food Sci. Technol.*, 51:4114-4119, DOI 10.1007/s13197-013-0944-8

## ANNEXURE -II

### Research Publications:

- 1) Renu Agrawal, E.R. Rati, **S.V.N. Vijayendra**, M.C. Varadaraj, M.S. Prasad and Krishna Nand (2000) Flavour profile of *idli* batter prepared from defined microbial starter cultures. *World J. Microbiology and Biotechnology*, **16** (7): 687-690 DOI: 10.1023/A:1008939807778
- 2) **Vijayendra, S.V.N.**, Devendra Bansal, M.S. Prasad and Krishna Nand (2001) Jaggery: a novel substrate for pullulan production by *Aureobasidium pullulans* CFR-77. *Process Biochemistry*, **37** (4): 359-364 DOI: 10.1016/S0032-9592(01)00214-X
- 3) Shamala, T.R., Arunchandrashekar, **S.V.N. Vijayendra** and Kshma Lakshman. (2003) Identification of Polyhydroxyalkanoates (PHA) producing *Bacillus* using the Polymerase Chain Reaction (PCR). *J. Applied Microbiology*, **94**: 369-374, DOI: 10.1046/j.1365-2672.2003.01838.x
- 4) Rati, E.R., **S.V.N. Vijayendra**, M.C. Varadaraj, S. Nirmala Devi, Renu Agrawal, Krishna Nand and M.S. Prasad. (2003) Fermentation technologies for smaller communities. *J. Rural Technology* **1** (1): 28-32.
- 5) **Vijayendra, S.V.N.**, Yamini, D., S.R. Sudhamani and M.S. Prasad. (2003) Effect of hexose sugars on exopolysaccharide production by selected bacterial cultures. *J. Food Sci. Technol.*, **40**: 611-614.
- 6) Shivakumar, S. and **S.V.N. Vijayendra** (2006) Production of exopolysaccharides by *Agrobacterium* sp. CFR-24 using coconut water-a byproduct of food industry. *Letters in Applied Microbiology*. **42**: 477- 482. DOI: 10.1111/j.1472-765X.2006.01881.x
- 7) **Vijayendra, S.V.N.**, N.K. Rastogi, T.R. Shamala, P.K. Anil kumar, L. Kshma and G.J. Joshi (2007) Optimization of polyhydroxybutyrate production by *Bacillus* sp. CFR 256 with corn steep liquor as a nitrogen source. *Indian J. Microbiol.* **47**: 170-175. DOI: 10.1007/s12088-007-0033-7
- 8) **Vijayendra, S.V.N.**, G. Palanivel, S. Mahadevamma and R.N.Tharanathan. (2008) Physico-chemical characterization of an exopolysaccharide produced by a non-ropy strain of *Leuconostoc* sp. CFR 2181 isolated from *dahi*, an Indian traditional fermented milk product. *Carbohydrate Polymers*, **72**:300-307. DOI: 10.1016/j.carbpol.2007.08.016
- 9) **Vijayendra, S.V.N.** and R.S. Sharat Babu (2008). Optimization of a new heteropolysaccharide production by a native isolate of *Leuconostoc* sp. CFR-2181. *Letters in Applied Microbiology*, **46**: 643-648. DOI: 10.1111/j.1472-765X.2008.02361.x
- 10) **Vijayendra, S.V.N.**, S. Veeramani and T.R. Shamala (2008) Optimization of polyhydroxybutyrate production by  $\beta$ -carotene producing strain of *Micrococcus* sp. *J Food Sci. Technol.*, **45** (6), 506-509.
- 11) Vijayendra, S.V. N. and Yutaka KASHIWAGI (2009) Characterization of a new acid stable  $\alpha$ -D-glucanase of *Rhizoctonia solani* and its action on microbial polysaccharides. *Int. J. Biol. Macromolecules*, **44**(1): 92-97. DOI: 10.1016/j.ijbiomac.2008.10.008
- 12) **Vijayendra, S.V.N.**, G. Palanivel, S. Mahadevamma and R.N.Tharanathan (2009) Partial characterization of a new heteropolysaccharide produced by a native isolate of heterofermentative *Lactobacillus* sp. CFR -2182. *Archives of Microbiology*, **191**:301-310. DOI: 10.1007/s00203-008-0453-8
- 13) Shamala, T. R., M. S. Divyashree, Reeta Davis, K.S. Latha Kumari, **S.V.N. Vijayendra** and Baldev Raj (2009) Production and characterization of bacterial polyhydroxyalkanoate copolymers and evaluation of their blends by Fourier transform infrared spectroscopy and scanning electron microscopy. *Indian J. Microbiology*, **49**:251-258. DOI: 10.1007/s12088-009-0031-z
- 14) Venkateshwari, S., Prakash M Halami and **S.V.N. Vijayendra** (2010) Characterization of the heat stable bacteriocin producing and vancomycin-sensitive *Pediococcus pentosaceus* CFR B19 isolated from beans. *Beneficial Microbes*, **1**(2): 159-164, DOI: 10.3920/BM2009.0032
- 15) **Vijayendra, S.V.N.**, K. Rajashree and Prakash M. Halami (2010) Characterization of a heat stable anti-listerial bacteriocin produced by vancomycin sensitive *Enterococcus faecium* isolated from *idli* batter. *Indian J. Microbiology*, **50**(2): **243-246**. DOI: 10.1007/s12088-010-0030-0
- 16) Sridevi J, Prakash M Halami, **Vijayendra SVN** (2010) Selection of starter cultures for *idli* batter fermentation and their effect on quality of *idlis*. *J. Food Sci. Technol*, **47**(5): **557-563** DOI: 10.1007/s13197-010-0101-6
- 17) Prakash M. Halami, V. Badarinath, S. Manjulata Devi and **S.V. N. Vijayendra\*** (2011) Partial characterization of heat stable, antilisterial and cell lytic bacteriocin of *Pediococcus pentosaceus* CFR SIII isolated from a vegetable source. *Annals of Microbiology*, **61**(2): 323-330 DOI 10.1007/s13213-010-0145-x

- 18) **Vijayendra, SVN** and R.C. Gupta (2012) Assessment of probiotic and sensory properties of *dahi* and yoghurt prepared using bulk freeze dried cultures in buffalo milk. *Annals of Microbiology*, 62:939–947; DOI: 10.1007/s13213-011-0331-5 (first paper of Ph.D. work)
- 19) Saranya Devi E, **Vijayendra SVN\*** and Shamala TR (2012) Exploration of rice bran, an agro-industry residue, for the production of intra and extra cellular polymers by *Sinorhizobium meliloti* MTCC 100. *Biocatalysis and Agricultural Biotechnology*, 1(1): 80-84. DOI:10.1016/j.bcab.2011.08.014
- 20) Shamala T. R. \*, **Vijayendra S.V.N.**, Joshi G.J. (2012) Agro-industrial residues and starch for growth and co-production of polyhydroxyalkanoate copolymer and  $\alpha$ -amylase by *Bacillus* sp. CFR-67. *Brazilian J. Microbiology*, 43(3):1094-1102. DOI: 10.1590/S1517-83822012000300036
- 21) Srikanth MS, **S.V.N. Vijayendra\***, Joshi GJ and Shamala T.R. (2012) Effect of carbon and nitrogen sources on simultaneous production of  $\alpha$ -amylase and green food packaging polymer by *Bacillus* sp. CFR 67. *J. Food Sci Technol*, 50(2): 404-408. DOI: 10.1007/s13197-012-0639-6
- 22) **S.V.N. Vijayendra\*** and R.C. Gupta (2013) Associative growth behavior of dahi and yoghurt starter cultures with *Bifidobacterium bifidum* and *Lactobacillus acidophilus* in buffalo skim milk. *Ann Microbiol*, 63(2):461– 469. DOI 10.1007/s13213-012-0490-z
- 23) **S.V.N. Vijayendra\*** and R.C. Gupta (2014) Performance evaluation of bulk freeze dried starter cultures of dahi and yoghurt along with probiotic strains in standardized milk of cow and buffalo. *J. Food Sci. Technol.*, 51:4114-4119, DOI 10.1007/s13197-013-0944-8
- 24) Shamala T.R., Y.S. Rohinishree and **S.V.N. Vijayendra** (2014) Biosynthesis of multiple biopolymers by *Sinorhizobium meliloti* CFR 14 in high cell density cultures through fed batch fermentation. *Biocatalysis and Agricultural Biotechnology*, 3:316-322. Doi: 10.1016/j.bcab.2014.05.004
- 25) Imtiyaj Khan M, Sri Harsha P.S.C., Chauhan A.S., **Vijayendra S.V.N.**, Asha M.R. & Giridhar P. (2013) Betalains rich *Rivina humilis* L. berry extract as natural colorant in product (fruit spread and RTS beverage) development. *J. Food Sci. Technol.*, 52(3):1808–1813. DOI 10.1007/s13197-013-1175-8
- 26) Sonar, NR, **Vijayendra SVN**, Maya Prakash, Saikia, M. Tamang J.P. and Halami PM (2015) Nutritional and functional profile of traditional fermented bamboo shoot based products from Arunachal Pradesh and Manipur states of India. *International Food Research Journal* (ASEAN Food Journal), 22(2):788-797.
- 27) Shana, R Sridhar, BS Roopa, MC Varadaraj and **SVN Vijayendra\*(2015)**. Optimization of a novel coconut milk supplemented *dahi* - A fermented milk product of Indian subcontinent. *J. Food Science and Technology*. 52(11):7486-7492. doi: 10.1007/s13197-015-1825-0
- 28) Vanajakshi V, **Vijayendra SVN\***, Varadaraj MC, Venkateswaran G and Renu Agrawal (2015). Optimization of a probiotic beverage based on Moringa leaves and beetroot. *LWT-Food Science and Technology*, 63: 1268-1273. doi:10.1016/j.lwt.2015.04.023
- 29) Ogunsakina A.O., Vanajakshi, V., Anu-Appaiah K.A., **Vijayendra S.V.N.**, Walde S.G., Banwo K., Sanni A.I. and Prabhasankar P. (2017) Evaluation of functionally important lactic acid bacteria and yeasts from Nigerian sorghum as starter cultures for gluten-free sourdough preparation. *LWT-Food Science and Technology*. 82: 326-334. doi:10.1016/j.lwt.2017.04.048
- 30) Angelina Stanley, H. N Punil Kumar, Sarma Mutturi\* and **S. V. N Vijayendra\*** (2017) Fed-batch strategies for production of PHA using a native isolate of *Halomonas venusta* KT832796 strain. *Appl Biochem Biotechnol*, DOI 10.1007/s12010-017-2601-6

#### Review papers:

- 1) **S.V.N. Vijayendra\*** and T.R. Shamala (2014) Film forming microbial biopolymers for commercial applications - A review. *Critical Reviews in Biotechnology*. 34(4):338-357, DOI: 10.3109/07388551.2013.798254
- 2) Vijaya Kumar B., **Vijayendra SVN** and Reddy OVS (2015). Trends in dairy and non-dairy probiotic products : A review. *J Food Sci. Technol.*, 52(10):6112–6124. DOI: 10.1007/s13197-015-1795-2

#### Popular articles:

- 1) **S.V.N. Vijayendra** and R.C. Gupta (1992) Therapeutic importance of bifidobacteria and *Lactobacillus acidophilus* in fermented milks. *Indian Dairyman*, 44 (12): 595 - 599.

- 2) M.S. Rao, R.C. Gupta and **S.V.N. Vijayendra** (1994) New milk product from NDRI. The Hindu (Science & Technology) dated 10th August 1994.
- 3) R.C.Gupta and **S.V.N. Vijayendra** ( 1994 )Therapeutic importance of fermented milks incorporated with bifidobacteria and *Lactobacillus acidophilus*. NDRI Publication, Bulletin No. **267**
- 4) R.C. Gupta, **S.V.N. Vijayendra**, M.P. Tiwari and D.N. Prasad (1994) Production of Yoghurt. NDRI Publication, Bulletin No. **268**.
- 5) R.C. Gupta , **S.V.N. Vijayendra** and D.N. Prasad (1995) Production of *Dahi*. NDRI Publication, Bulletin No. **275**
- 6) R.C. Gupta, **S.V.N. Vijayendra** and D.N. Prasad. (1996) Freeze-dried starter cultures in fermented dairy products manufactures. NDRI Publication, Bulletin No. **279**
- 7) D. Somashekar, G. Venkateswaran, **S.V.N. Vijayendra** and Krishna Nand. (2000) Application of microbial phytases in animal feed industry. *Indian Food Industry*, **19** (5): 345-350.
- 8) **Vijayendra, S.V.N.\*** and B. Panduranga Narasimha Rao (2011) Preparing microbiology professionals for food industry. *Indian Food Industry*, 30(5-6):33-44.
- 9) Narasimharao BP, S.V.N. Vijayendra and M.K. Salooja (2011) Approaches for developing self learning instructional materials for industry-oriented courses. *ASEAN Journal of Open Distance Learning*, 3(1): 63-78.

#### Proceedings papers:

- 1) **Vijayendra, S.V.N.**, Renu Agrawal, M.S. Prasad and R.N. Taranathan (2003) Screening and isolation of gel forming exopolysaccharide producing microorganisms from soil samples. *Trends Carbo. Chem.* **8**: 55- 61
- 2) Rajkumar, R., **S.V.N.Vijayendra** and M.S.Prasad (2003) Optimisation of exopolysaccharide production from *Alcaligenes eutrophus*. *Trends Carbo. Chem.* **8**: 211-217
- 3) M.S. Prasad, T.R. Shamala and **S.V.N. Vijayendra** (2005) Microbial polymers of the future for novel and applications in food and allied industries. *Trends Carbo. Chem.* **9**: 37-45
- 4) **Vijayendra, S.V.N.** (2011) Food safety systems for dairy industries. In: Proceedings of All India seminar on emerging technologies in dairy industry. The Institution of Engineers, Bangalore. pp:19-25.

#### Book Chapters:

- 1) E. Rati Rao, **S.V.N.Vijayendra** and M.C. Varadaraj (2006). Fermentation biotechnology of traditional foods of the Indian subcontinent. In: Food Biotechnology, 2<sup>nd</sup> Edition, Eds. K. Shetty, G. Paliyath, A. Pometto and R.E. Levin., **CRC Taylor and Francis**, Boca Raton, Florida, USA. ISBN: 0-8247-5329-1, pp: 1759- 1794.
- 2) Mohan R. and **S.V.N. Vijayendra** (2010) Characterization of a new acidic heteropolysaccharide produced by a native isolate of *Lactobacillus* sp. CFR-2180 (in: **Handbook of Carbohydrate Polymers: Development, properties and applications**, Ryouichi Ito and Youta Matsuo (Editors), ISBN: 978-1-60876-367-2, Nova Publishers, USA, pp: 757-766.
- 3) **S.V.N. Vijayendra** and M.C. Varadaraj (2015). *Dahi, lassi and shrikhand*. In: Fermented Milk and Dairy Products. A.K Puniya (ed.) CRC Taylor and Francis, Boca Raton, Florida, USA. ISBN: **978-1-4665-7797-8**, pp: 355-376.
- 4) **S.V.N. Vijayendra** and Prakash M Halami (2015). Fermented Vegetables- Health Benefits. In: Health benefits of Fermented foods and beverages J.P. Thamang (Ed.) CRC Taylor & Francis Publisher. Ch.- 9. pp: **325-342**. ISBN: 13: 978-1-4665-8810-3 (eBook - PDF)
- 5) Angelina and **S.V.N. Vijayendra**. (2015) Microbial biopolymers. The Exopolysaccharides. In: Microbial Factories: Biodiversity, Biofuels, Biopolymers, Bioactive molecules and Waste treatment. V.C. Kalia (Ed), Springer . 113-125, DOI 10.1007/978-81-322-2595-9\_8

#### Papers presented during Symposia/Conferences:

- 1) C. Ganesh Kumar, **S.V.N. Vijayendra**, M.P. Tiwari and R.C.Gupta. (1993) Therapeutic aspects of fermented dairy products. Paper presented in Summer Institute entitled “Advances in Dairy Microbiology” held at N.D.R.I., Karnal.



- 2) G. Venkateswaran, T.R. Shamala, **Vijayendra, S.V.N.** and Krishna Nand (1998) Strain improvement for improved production of phytase by mutagenesis of *Aspergillus niger* CFR335. Presented during "IFCON-98" held at CFTRI during 23-27 November.
- 3) Renu Agrawal, Rati, E.R., **Vijayendra, S.V.N.**, Varadaraj, M.C., Prasad, M.S. and Krishna Nand.(1999) Flavour profile of *idli* batter as a quality parameter. Presented in 5<sup>th</sup> Meeting of Royal Society – Unilever Indo-UK forum on “Supramolecular and colloidal structures in Biomaterials & Bio Substrates” held at CFTRI, Mysore during 10-14, January.
- 4) **Vijayendra, S.V.N.**, Renu Agrawal, Rati, E.R. Varadaraj, M.C., Prasad, M.S. and Krishna Nand. (1999) Microbiological and biochemical evaluation of fermentation of *idli* batter prepared by defined starter cultures of lactic acid bacteria and yeast. Presented in "International Workshop on Lactic acid bacteria", held at CFTRI, Mysore, during 15-17<sup>th</sup> November.
- 5) D.Somasekhar, G.Venkateswaran, Rajendra Goud, K.Sambaiah, B.R.Lokesh, **S.V.N. Vijayendra** and Krishna Nand (2000) Isolation and screening of fungal cultures for gamma linolenic acid (GLA) production. Presented during 40<sup>th</sup> Annual conference of A.M.I. held at Bhubaneswar, during 22-24 January.
- 6) **S.V.N.Vijayendra**, Devendra Bansal, M.S.Prasad and Krishna Nand (2000) Influence of cultural and nutritional parameters on cell biomass content and the morphology of *Aureobasidium pullulans* during pullulan production. Presented during 14<sup>th</sup> Indian convention of Food Scientists & Technologists (ICFOST) held at Mysore during 22-24<sup>th</sup> November.
- 7) **S.V.N.Vijayendra**, Renu Agrawal and M.S.Prasad (2001) Screening and isolation of gel forming exopolysaccharide producing microorganisms from soil samples. Presented (ORAL) during XVI Carbohydrate conference held at CTCRI, Trivandrum during 6-7<sup>th</sup> December.
- 8) Rajkumar, R. **S.V.N.Vijayendra** and M.S.Prasad (2001) Optimization of exopolysaccharide production from *Alcaligenes eutrophus*. Presented during XVI carbohydrate conference held at CTCRI, Trivandrum.
- 9) **S.V.N.Vijayendra, A.** Chandrashekar and T.R. Shamala (2002) Fermentative production of polyhydroxyalkanoates by bacteria isolated from soil samples. Presented during a Colloquium on "Perspectives in Fermentation Technology" organised by AMI & CFTRI at CFTRI on 7<sup>th</sup> January.
- 10) Rashmi, A. **S.V.N.Vijayendra**, Renu Agrawal and M.S.Prasad. (2002) Effect of temperature and aeration and aeration on fermentative production of curd by *Agrobacterium* sp. Presented during a Colloquium on " Perspectives in Fermentation Technology" organised by AMI & CFTRI at CFTRI.
- 11) **Vijayendra, S.V.N.**, A.B. Vishu Kumar, Renu Agrawal, R.N. Tharanathan and M.S. Prasad (2002) Characterization of water insoluble exopolysaccharide produced by *Agrobacterium* CFR- 23. Presented during 17<sup>th</sup> Carbohydrate conference held at CFTRI, 21-22 November.
- 12) **Vijayendra, S.V.N.**, N.K. Rastogi, T.R. Shamala, Kshama Lakshman, G.J. Joshi, A. Chandrashekar, Prakash Halami and Anil Kumar. P.K. (2002) Production of Polyhydroxyalkanoate (PHA) by *Bacillus* sp. in optimized medium containing corn steep liquor. Presented during 17<sup>th</sup> Carbohydrate conference held at CFTRI, 21-22 November.
- 13) M.S. Prasad, T.R. Shamala and **S.V.N. Vijayendra**. (2002) Microbial polymers of the future for novel applications in food and allied industries. Oral Presentation (by first author) at 17<sup>th</sup> Carbohydrate conference held at CFTRI, 21-22 November.
- 14) Madhava Naidu, M., Sampathu, S.R., Sowbhagya, H.B., Jagan Mohan Rao, L., **Vijayendra, S.V.N.** and Krishnamurthy, N. (2002) Instant Tamarind “Tokku” Mix. Presented during 15<sup>th</sup> ICFOST held at CFTRI, 12-13 December, 2002.
- 15) **S.V.N.Vijayendra**, Eugene Raj, A., Misra, M.C., Renu Agrawal and M.S.Prasad (2002) Fermentative production of Microbial exopolysaccharides from *Agrobacterium* CFR-23. Presented during 15<sup>th</sup> ICFOST held at CFTRI, 12-13 December, 2002.
- 16) Yutaka Kashiwagi and **S.V.N.Vijayendra** (2004) Purification and characterization of an acid stable beta-1,3-glucanase from a commercial enzyme source. Presented at Annual Conference of JSBBA (Japan Society for Bioscience, Biotechnology and Agrochemistry) at Hiroshima University on 30<sup>th</sup> March.
- 17) Shivakumr, S. and **S.V.N.Vijayendra** (2004) Effect of different conventional carbon sources on curd production by *Agrobacterium* CFR24. Presented at 16<sup>th</sup> ICFOST held at Mysore on 9-10<sup>th</sup> December.
- 18) Ghanwate B.V., **S.V.N.Vijayendra** and Halami Prakash M. (2004) Identification and characterization of PHA producing native strain of *Bacillus subtilis* F and optimisation of carbon source for PHA production. Presented at 16<sup>th</sup> ICFOST held at Mysore during 9-10<sup>th</sup> December, Organized by AFST (I).
- 19) **S.V.N.Vijayendra** (2005) Production of exopolysaccharides by native isolates of *Leuconostoc* sp. CFR2181 and *Lactobacillus* sp. CFR 2182. Presented at 42<sup>nd</sup> AMI conference held at Osmania University,

- Hyderabad during 7-9<sup>th</sup> December.
- 20) Prakash, M.H., Mourya, S. and **S.V.N.Vijayendra** (2005) production of  $\beta$ -galactosidase by *Enterococcus faecium* MTCC 5153 in a food grade medium. Presented at 17<sup>th</sup> ICFOST, held at NIMHANS, Bangalore, during 9-10<sup>th</sup> December.
  - 21) Sarath Babu, R.S. and **S.V.N.Vijayendra** (2006) Optimization of exopolysaccharide production by a native isolate of *Leuconostoc* sp. CFR 2181 in a low cost medium. 18<sup>th</sup> Indian convention of Fd. Scientists & Technologists, A.N.G. Ranga Agri.University, Hyderabad, 16-17<sup>th</sup> November.
  - 22) Prakash M. Halami and **S.V.N.Vijayendra** (2006) PCR characterization of the bacteriocins produced by *Enterococcus faecium* MTCC 5153. 47<sup>th</sup> Annual conference of Association of Microbiologists of India, Barkatullah University, Bhopal. 6-8<sup>th</sup> December.
  - 23) **S.V.N.Vijayendra**, Palanivel G, Mahadevamma and Tharanathan R.N. (2006) Characterization of the exopolysaccharide produced by lactobacillus sp. CFR 2182. 47<sup>th</sup> Annual conference of Association of Microbiologists of India, Barkatullah University, Bhopal. 6-8<sup>th</sup> December
  - 24) Tina Thomas, Anu, S., **S.V.N.Vijayendra** and Prakash M. Halami (2007) Microbiological and biochemical characterization of *Enterococcus faecalis* CFR06 producing bacteriocin. Presented in a National level colloquium on Current forum in Microbiology on 31<sup>st</sup> Jan-1<sup>st</sup> Feb, held at D.K.M. College for women, Vellore.
  - 25) Saravanan, R, Rajashree, K., **S.V.N.Vijayendra** and Prakash M Halami (2007) Isolation and characterization of bacteriocin producing lactic acid bacteria from fermented food products and dairy products. Presented in a National level colloquium on Current forum in Microbiology on 31<sup>st</sup> Jan-1<sup>st</sup> Feb, held at D.K.M. College for women, Vellore.
  - 26) Sangeetha K, P. Raghavendra, Badarinath V, **S.V.N.Vijayendra** and Prakash M Halami (2007) Development of defined starter culture for food fermentation. 77<sup>th</sup> Annual symposium of the National Academy of Sciences, India held at CFTRI, Mysore during 6-8<sup>th</sup> December.
  - 27) Venkateshwari S, **Vijayendra SVN** and Prakash M. Halami (2008) Characterization of the *Pediococcus* B19 producing heat stable bacteriocin. Presented in IFCON 2008 organised by AFST(I) at Mysore during 15-19<sup>th</sup> December.
  - 28) Divyashree MS, Anil Kumar PK, **Vijayendra SVN**, Shamala TR (2008) Heterologous cloning and controlled autolytic expression of  $\lambda$  phage lytic gene in *Bacillus flexus* for the isolation of bacterial polyhydroxyalkanoate. Presented in IFCON 2008 organised by AFST(I) at Mysore during 15-19<sup>th</sup> December.
  - 29) Halami PM, **Vijayendra SVN** and Mora D (2008) Biochemical properties and mode of action of novel bacteriocins of lactic acid bacteria isolated from fermented foods. Presented in IFCON 2008 organised by AFST(I) at Mysore during 15-19<sup>th</sup> December. (**Best paper award**)
  - 30) Sreekanth MS, Irfan Ali K, **Vijayendra SVN**, Rastogi NK and Shamala TR. (2009) Utilization of starch by *Bacillus cereus* for the synthesis of polyhydroxyalkanoates (PHA). Presented in 20<sup>th</sup> ICFOST 2009 organised by AFSTI, held at NIMHANS, Bangalore, from 21<sup>st</sup>-23<sup>rd</sup> December.
  - 31) Irfan Ali K, Sreekanth MS, **Vijayendra SVN**, Rastogi NK and Shamala TR (2009) Enhanced synthesis of polyhydroxyalkanoates (PHA) and amylase by *Bacillus* sp.). Presented in 20<sup>th</sup> ICFOST 2009 organised by AFSTI, held at NIMHANS, Bangalore, from 21<sup>st</sup>-23<sup>rd</sup> December.
  - 32) Louella Concepta Goveas<sup>a</sup>, Selvajeyanthi S<sup>a</sup>, Vijayendra SVN<sup>a</sup>, Tamang JP<sup>b</sup>, Halami PM (2012) Functional properties of lactic acid bacteria isolated from naturally fermented bamboo shoots of North East India. ICFOST Dec, 2012 held at CFTRI, Mysore during 6-8 Dec, 2012.
  - 33) Ravali, B., Prakash M Halami and **Vijayendra, S.V.N.** (2012) Prevalence of multidrug resistant lactic acid Bacteria in poultry and meat products. ICFOST Dec, 2012 held at CFTRI, Mysore during 6-8 Dec, 2012
  - 34) A.A. Catherine, sangeetha Ravikumar, Shankaravva AA, Prakash MH, SVN Vijayendra, GS Vijaykumar. 2012. Identification and characterization of potential probiotic strains from dairy and human origin. Presented during XXII ICFOST SAFEST held from December 6-7<sup>th</sup> at CFTRI, Mysore.
  - 35) **S.V.N.Vijayendra**, Vanajakshi V, Varadaraj MC, Venkateswaran G and Renu Agrawal (2013) Effect of probiotic cultures on fermentation of Moringa leaves extract. Presented and **won best poster** award during 7<sup>th</sup> International Food convention (IFCON) held at CFTRI, Mysore, during 18<sup>th</sup> -21<sup>st</sup> December, 2013.
  - 36) Ranjan K, Sangita S, Simone Guglielmetti, Giovanni Ricci, Vijayendra SVN, Varadaraj MC and Rajani M (2013) Prevalence of probiotic lactobacilli in dahi prepared at different climatic conditions of Nepal. Presented and **won best poster award** during 7<sup>th</sup> International Food convention (IFCON) held at CFTRI, Mysore, during 18<sup>th</sup> -21<sup>st</sup> December, 2013.

- 37) **Vanajakshi, V., S.V.N. Vijayendra, M.C. Varadaraj, G. Venakateswaran and Renu Agrawal (2014).** Preparation of a probiotic *Moringa* leaves based beetroot beverage. Presented during 23<sup>rd</sup> ICFoST held at NIFTEM, Kundli, Haryana on 13-14<sup>th</sup> Dec, 2014.
- 38) **A.G.S. Chnadu, M.L. Bhavy, S.V.N. Vijayendra, K. Ramaswamy and Akmal Pasha (2014)** Antimicrobial and anti-insecticidal activity of indo-finnish ingredients. Presented during 23<sup>rd</sup> ICFoST held at NIFTEM, Kundli, Haryana on 13-14<sup>th</sup> Dec, 2014.

#### Guidance to M.Sc. /BE Students for Dissertation projects:

- 1) **Devedra Bansal (2000)** Comparison of pullulan production from *Aureobasidium pullulans* using jaggery and sucrose as a carbon source. Submitted to Jiwaji University, Gwalior.
- 2) **Yamini, D. (2001)** Studies on the efficiency of microbial cultures for the production of polysaccharides and polyhydroxyalkanoates. Submitted to Bharathiar University, Coimbatore
- 3) **Rashmi, A. (2001)** Effect of cultural and nutritional factors on curd production by *Agrobacterium* sp. Submitted to Maharani Science College, Bangalore University, Bangalore.
- 4) **Shivakumar, S. (2002)** Selection of carbon source and optimization of fermentation parameters for curd production by *Agrobacterium* CFR-24. Submitted to Univ. of Mysore.
- 5) **Archana, K., Raghavi, D.A., Sushma, G.V. and Vijayalakshmi Urs, K. (2002)** Biodegradable packing material from microbial sources and their characterization. Submitted to Visveswaraiah technological University, Belgaum for B..E (Poly. Sci. & Technol.) course. (As a co-guide)
- 6) **Mohan, R. (2005)** Studies of exopolysaccharide production by *Lactobacillus* sp. CFR 2180. Submitted to Univ. of Madras, Chennai.
- 7) **Veeramani, S. (2005)** Studies on polyhydroxyalkanoates and pigment produced by *Micrococcus* sp. Submitted to AVVM Sri Pushpam College, Poodi (TN)
- 8) **Sharath Babu, R.S. (2006)** Optimisation of EPS production by *Leuconostoc* sp. CFR 2181. Submitted to Vellore Institute of Technology, Vellore.
- 9) **Palanivel, G. (2006)** Characterization of exopolysaccharides produced by *Leuconostoc* sp. CFR2181 and *Lactobacillus* sp. CFR 2182. submitted to Bharathiar University, Coimbatore.
- 10) **Saravanan, R. (2007)** Screening and characterization of bacteriocinogenic lactic acid bacteria from dairy products. Submitted to Jamal Mohamed College (Autonomous), Tiruchirappalli. (Bharathidasan University)
- 11) **Rajeswari K. (2007)** Characterization of bacteriocinogenic lactic acid bacteria from fermented food products. Submitted to Nallamuthu Gounder Mahalingam College (Autonomous), Pollachi, (Bharathiar Univ.)
- 12) **Venkateswari, S (2008)** Isolation and characterization of bacteriocin producing lactic acid bacteria. Ayya Nadar Janaki Ammal College (Autonomous), MKU, Madurai.
- 13) **Sridevi, J. (2008)** Nutrient analysis of idli prepared using starter cultures. Fathima College (Autonomous) Affiliated to MKU, Madurai.
- 14) **Girish V (2008)** Biochemical and molecular characterization of bacteriocin producing lactic acid bacteria. Univ. Mysore, Mysore
- 15) **Archana KM (2009)** Characterization of polyhydroxyalkanoates produced by *Bacillus* species with different polymeric substrates (Mangalore Univ.)
- 16) **Divya, MV (2009)** Production of polyhydroxyalkanoates (PHAs) from Thermophilic *Bacilli*. (Mangalore Univ.)
- 17) **Rari, KG (2009)** Microbiological and molecular identification of the microorganisms from fermented products. Anna University.
- 18) **Deepti Bhat (2009)** Characterization of the enzymes produced by *Bacillus* on starch medium. Mysore Univ.
- 19) **Manasa P (2009)** Characterization of PHA producing *Bacillus* species. Mysore Univ.
- 20) **Mahalakshmi M (2009)** Characterization of bacterial PHA obtained from starch containing medium. Mysore Univ.
- 21) **Divyashree M (2009)** Medium optimization for PHA production by *Bacillus*. Mysore Univ.
- 22) **Srikanth MS (2009)** Effect of different carbon and nitrogen sources on polyhydroxyalkanoates and  $\alpha$ - amylase production by *Bacillus cereus*. Punjab Technical University, Jalandhar.

- 23) **Irfan Ali K** (2009) Enhanced synthesis of polyhydroxyalkanoates and  $\alpha$ -amylase by *Bacillus* sp. Punjab Technical University, Jalandhar
- 24) **Esaivani E** (2010) Characterization of Polyhydroxyalkanoates produced from agro-industry residues. Bharathidasan University.
- 25) **Kalaivani S** (2010) Production of Polyhydroxyalkanoates produced from agro-industry residues. Bharathidasan University.
- 26) **Savitha S** (2010) Exploring soil bacterial isolates for the production of biopolymers. Mysore Univ.
- 27) **E. Saranya devi** (2011) Studies on intra and extra cellular polymers of *Rhizobium meliloti*. Periyar Univ.
- 28) **Sushma M** (2011) Partial characterization of polyhydroxyalkanoates produced by *Sinorhizobium meliloti* 100 using different agro residues. University of Mysore
- 29) **Ranganath P** (2011) Studies on production of biopolymers by *Sinorhizobium meliloti* 100 using agro residues. University of Mysore
- 30) **Nanditha S Rao** (2011) Agro residues as a carbon source for the production of polyhydroxyalkanoates by *Sinorhizobium meliloti* 100. University of Mysore
- 31) **Rini Jacob** (2012) Screening and identification of lactic acid bacteria from Gundruk, a traditional fermented vegetable product of North East India. Vellore Institute of Technology, Vellore.
- 32) **D.P. Sahu** (2012) Isolation and Characterization of caseinolytic *Bacillus* sp. from sprouts. VTU, Vellore.
- 33) **Greeshma AA** (2013) Studies on the microbial profile of traditionally fermented Gongura, Tamarind and ripened red chilli pickles. Mangalore University, Mangalore.
- 34) **Ashwini, S.** (2013) Screening and identification of tetracycline drug resistant lactic acid bacteria from poultry. Mangalore University.
- 35) **Priyanka Singh** (2013) Comparative Evaluation of various lactic acid bacteria in fermented vegetables of North-East India. Jayoti Vidyapeeth Women's University, JAIPUR
- 36) **Shana** (2014) Development of coconut milk based curd. Vellore Institute of Technology, Vellore.
- 37) **Monica S** (2016) Studies on extension of shelf life of idli batter. Univ. of Mysore, Mysuru.
- 38) **Priyanka** (2016) Optimization and Preparation of Probioticated Vegetable Juices. Vellore Institute of Technology, Vellore.

#### Patents Granted:

- 1) An improved process for the preparation of shelf -stable *idli* batter. Indian Patent No. IN192486
- 2) An improved process for the preparation of brewed vinegar from onion (*Allium sativum*)  
Indian Patent No: **IN230973 (grant date: 28/2/2009)**
- 3) A formula for the manufacture of low calorie fruit jam using microbial polysaccharide.  
Indian Patent No: IN237827 (**Date of Grant: 08/01/2010**)
- 4) An improved process for the preparation of inoculum for fermented foods  
Indian Patent No: IN195180 (Date of grant: 1/1/1999)

**Processes developed** : A process for ready to use *idli* batter in retail packs.

A process for ready to use *dosa* batter in retail packs

(These two processes have been successfully transferred to more than 50 entrepreneurs all over the country.)

#### INVITED TALKS:

- 1) Prebiotics & Probiotics: present & future prospectives, presented in a half a day colloquium organised by AMI Mysore chapter on 21<sup>st</sup>, September 2004
- 2) Fermented dairy products – Invited by Louis Pasteur Society, Univ. Mysore on 21<sup>st</sup> October, 2005.
- 3) Nanotechnology – presented in a workshop on “Advanced techniques in molecular techniques” organised by Pooja Bhagavat Memorial Mahajana Education Centre, Mysore on 4<sup>th</sup> March 2008.
- 4) Dynamics of bacterial growth: Invited by AMI Mysore chapter, on 5<sup>th</sup> Oct, 2009.
- 5) Fermentation technologies for microbial biopolymer production- Microbiology Department, Pooja Bhagavat Memorial Mahajana Education Centre, Mysore, on 10<sup>th</sup> Oct., 2009.
- 6) Isolation & characterization of the microbial polymers for food applications. National Work shop on “Advances in Food Biotechnology” conducted by DFRL, Mysore (08-10-2009).
- 7) Quality systems in food industry. Invited by KSR College of Arts & Science, Tiruchengode, Erode, TN on 6<sup>th</sup> March 2010 & on 18<sup>th</sup> Feb, 2011.

- 8) Quality systems in food industry, with an emphasis on microbial safety. Invited talk in a workshop on “Integrated Food Law” organized by Pondicherry University on 3<sup>rd</sup> September, 2010.
- 9) “**Microbial biopolymers: A wonderful biopolymers**” at S.K. University, Anantapur, on 5<sup>th</sup> March 2011 in a National seminar on “Application of microbes in management of agriculture and environment” (Invited talk).
- 10) “**Food safety systems for dairy industries**” in All India Seminar on ‘Emerging technologies in dairy industry’ on 29<sup>th</sup> April, 2011 Organised by Institute of Engineers, Bangalore.
- 11) “**Microbial polymers for packaging applications**” an Invited talk in First Indo-US International conference on “**Polymers for packaging applications**” at M.G. University, Kottayam held during 31<sup>st</sup> March-2<sup>nd</sup> April, 2012, organised by Centre for Nanoscience and nano technology, MG University, Kottayam and Dept. of Grain Science and Industry, Kansas State University, USA and Dept. of Food, Bioprocessing and Nutrition Sciences, North Carolina State University, USA.
- 12) **Microbial polymers: Isolation, characterization and application in foods.** Presented in 27<sup>th</sup> Carbohydrate conference, Association of Carbohydrate Chemists and Technologists of India held at CFTRI, Mysore on 14<sup>th</sup> December, 2012.
- 13) ‘**Application of Microbes for Human Welfare**’ an invited talk presented in a National level conference on “Application of biology in human welfare” organised by Sri Ganesh College of Arts and Sciences, Salem on 10<sup>th</sup> January 2013.
- 14) **Starter cultures and fermented dairy products** - Invited lecture at Maharani Science College for Women, Mysore in Feb, 2013
- 15) “**Opportunities for basic science students in employment and higher education**” at Yuvaraja’s College, Mysore on 30<sup>th</sup> March, 2013.
- 16) Invited talk on “**Microbial biopolymers: production and application**” in a national seminar organized by St. Pious X degree & PG College for women, Nacharam, Hyderabad on 30<sup>th</sup> and 31<sup>st</sup> Oct 2014.
- 17) “**Significance of microbial biopolymers and their application in foods**” at 23<sup>rd</sup> ICFOST held at held at NIFTEM, Kundli, Haryana on 13-14<sup>th</sup> Dec, 2014.
- 18) “**Recent developments in fermented foods and their health benefits**” at Innovations in microbial world 2015” held at Sri Padamavathi Mahila Visvavidyalayam, Tirupathi (AP) during 23-24<sup>th</sup> Jan 2015.
- 19) ‘**Role of Microbes for sustainability of green globe**’ in a National seminar on “Biodiversity & phyto-luxuriance as a way & means for eternal green globe’ organized by Visakha Government Degree and PG College for Women, Visakhapatnam, AP on 29-30<sup>th</sup> Jan, 2016.
- 20) “Developments in Fermented Foods” in 25<sup>th</sup> ICFoST held at Guru Nanak Dev University, Amritsar, during 10-12<sup>th</sup> November 2016. Organizer: AFST(I), Mysuru.

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