

Jyothi Lakshmi A

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Academic qualifications

PhD (2001) – Food Science and Nutrition, – University of Mysore (title of PhD thesis- **Determinants of undernutrition in preschool children and impact of intervention programmes**)

Post Doc (2001 – 2004) - University of Mysore - **Processing and utilization of green leafy vegetables as a source of micronutrients**

Honors and merits

- S.G. Srikantaiah Memorial award for securing **highest marks in Community Nutrition** in MSc
- NN Mohan Memorial award for the best research paper in “Indian Food Packer” 1997
- Best poster award in NSI 2005

Professional experience

Research experience - 14Years in the area of Food Science and Nutrition

- Research Associate – 3.3Y as Research associate
- **Scientist – 11Y**

Teaching – MSc Food Science and Nutrition, MSc Food Technology students and Nutrition Biology students

Research guidance – Guided work of 12 MSc students for Dissertation and 9 project assistants, currently guiding work of **4 PhD students**

Membership in scientific organizations

- Nutrition society of India
- Society of Biological Chemists
- Association of Food Scientists and Technologists
- Home Science Association of India

Publications and presentations

- Research papers – 38

- Processes - 3
- Papers presented at conferences – 50
- Written study material for Diploma and Post graduate courses in the area of Nutrition for Karnataka State Open University

Research projects worked for

- Research Associate - **Processing and utilization of green leafy vegetables as a source of micronutrients'** Council of Scientific and Industrial Research, New Delhi. (Jan. 2001 - March 2004)
- Member - **Development of functional foods and assessing the bio-availability of micro and macro nutrients** (April 2006 – Mar' 2008) – Institute sponsored project
- Member - **Niche Food Processing Technologies for outreach of cost effective, safe, hygienic, nutritious food to the targeted population** (April 2008 – Mar' 2012) – SUPRA Institutional project funded by Planning Commission of India.
- Member - **Functional ingredients of therapeutic value from protein rich products** (April 2010 – Mar' 2012) - Institute sponsored project
- Member - **Influence of processing on dehulling properties, cooking and sensory properties and chemical composition of pulses** (Jun'2010 –May'2012) – CNP project sponsored by M/S.Buhler (India) Pvt. Ltd
- Member –**Growth studies to evaluate the quality of protein product in a rat model** (Jul' 2011- Sep' 2011) – CNP project sponsored by M/S Elite Natural Pvt. Ltd
- PI (one component) –WELFO Wellness through foods (March 2013 – March 2017)
- Member -S and T interventions to combat malnutrition in women and children through food based approaches (March 2013 – March 2017)

List of publications

Sl no.	Title of article	Name of Journal	National/ International	Year	Page nos.	Authors in the order of appearance in the article
1.	Effect of Particle Size of Soft Grain Products on the Kinetics of Starch Hydrolysis	Trends in Carbohydrate Research	International	2017	9, 38-46	Pavan Kumar P, Shyamal Kumar Chandan and Jyothi Lakshmi A
2.	Bioaccessible Iron and	Food	International	2016	233–	S. K. Devaraju,

	Zinc in Native and Fortified Enzyme Hydrolyzed Casein and Soya Protein Matrices	Biotechnology			248	Prachi Thatte, Jamuna Prakash & Jyothi Lakshmi A.
3.	Preparation of Caseinophosphopeptides and Assessing Their Efficacy in Enhancing the Bioaccessibility of Iron and Zinc	Journal of Food Science and Technology	International	2015	52,(11) 7493 - 7499	Divya Prakash and Jyothi Lakshmi A*
4.	Enzymatic Process of Rice Bran: A Stabilized Functional Food with Nutraceuticals and Nutrients	Journal of Food Science and Technology	International	2015	52; (12) 8252 - 8259	Vishwanath S V, Indira T N, Jyothi Lakshmi A , Radha C and Purnima Kaul Tiku
5.	Effect of protein concentration and addition of amino acids on the dialysability of iron and zinc	LWT - Food Science and Technology,	International	2014	59:5 40-546	Vandana Joshi, Prachi Thatte, Jamuna Prakash and Jyothi Lakshmi A.
6.	Comparison of enhancement in bioaccessible iron and zinc in native and fortified high-phytate oilseed and cereal composites by activating endogenous phytase.	International Journal of Food Science and Technology	International	2012	1613 - 1619	Shilpa K.S. and Jyothi Lakshmi A
7.	Nutritional potential bioaccessibility of minerals and antioxidant properties of niger (<i>Guizotia abyssinica</i> .) seed protein	International Journal of Food Science and Technology	International	2012	656-663.	Prachi Thatte and Jyothi Lakshmi A
8.	Effect of Ingredients on Rheological Nutritional and Quality Characteristics of High Protein, High Fiber and Low Carbohydrate Bread.	Food and Bioprocess Technology	International	2012	2998 - 3006	Farheen Dhinda, Jyothi lakshmi A , Jamuna Prakash and Indrani D.
9.	Effect of barley, banana, soya protein isolate on rheological, microstructural and nutritional characteristics of north indian parotta	Journal of Texture studies	International	2012	246-256	Shipra Bhargava, Jyothi Lakshmi A. and Indrani D
10.	Influence of green gram flour (<i>phaseolus aureus</i>) on the rheology, microstructure and quality of cookies.	Journal of Texture studies	International	2012	350-360	Jyotsna Rajiv, Swetha Lobo, Jyothi lakshmi A and G Venkateswara Rao
11.	Retention of nutrients in green leafy vegetables on dehydration.	Journal of Food Science Technology	International	2012		Sheetal Gupta, Gowri BS, Jyothi Lakshmi A , and Jamuna Prakash

12.	Nutritional potential, bioaccessibility of minerals and functionality of watermelon (<i>Citrullus vulgaris</i>) seeds	LWT - Food Science and Technology	International	2011	1821 - 1826	Jyothi lakshmi A and Purnima Kaul
13.	Retention and bioaccessibility of β -carotene from natural and synthetic sources on baking.	Journal of Food Quality	International	2011	403-412	Prachi Thatte, Indrani D, and Jyothi Lakshmi A
14.	Effect of soya protein on the dialysability of exogenous iron and zinc	Food Chemistry	International	2009	577-581	Ujwal Hegde, A. Jyothi Lakshmi , C Radha, Ramesh Kumar P and Jamuna Prakash
15.	Iron nutriture of Indian children residing in an urban slum with reference to dietary iron intakes	Research Reach	National	2009	38-46	Asma Kulsum, Jyothi Lakshmi A. and Jamuna Prakash
16.	Child care behavioural knowledge of women from an urban slum with reference to health and nutrition	Indian Journal of Nutrition Dietetics	National	2008	264-275	Asma Kulsum, Jyothi Lakshmi A and Jamuna Prakash
17.	Dietary adequacy of Indian children residing in an urban slum – Analysis of proximal and distal determinants	Ecology of Food and Nutrition	International	2008	161-177	Asma Kulsum, Jyothi Lakshmi A and Jamuna Prakash
18.	Food intake and energy protein adequacy of children from an urban slum in Mysore, India	Malaysian Journal of Nutrition	International	2008	163-172	Asma Kulsum, Jyothi Lakshmi A and Jamuna Prakash
19.	Effect of different blanching treatments on ascorbic acid retention in green leafy vegetables	Natural Product Radiance	National	2008	111-116	Sheetal Gupta, Jyothi Lakshmi A. and Jamuna Prakash
20.	Influence of phytin phosphorous and dietary fibre on <i>invitro</i> iron and calcium bioavailability from rice flakes.	International Journal of Food science and Nutrition	International	2007	637-643	Suma RC, Sheetal Gupta, Jyothi Lakshmi A , and Jamuna Prakash
21.	Antioxidants in leafy vegetables and their efficacy in preventing lipid peroxidation in heated and stored oils	Foods	International	2007	68-72	Shymala BN, Sheetal Gupta, Jyothi Lakshmi A , and Jamuna Prakash
22.	Micronutrient deficiencies and morbidity in Indian rural pre school children	Journal of Human Ecology – International	International	2006	143-150	Jyothi Lakshmi A. , Khyrunnisa Begum, G. Saraswathi and Jamuna Prakash
23.	Comparative analysis of influence of promoters and inhibitors on in vitro available iron using two methods	International Journal of Food Sciences and Nutrition	International	2006	559-569	Jyothi Lakshmi A. , Sheetal Gupta, and Jamuna Prakash

24.	<i>In vitro</i> bioavailability of calcium and iron from selected green leafy vegetables	Journal of Science of Food and Agriculture	International	2006	2147 - 2152	Sheetal Gupta, Jyothi Lakshmi A. , and Jamuna Prakash
25	Effect of processed beverages on dialysable iron from rice based meals in comparison with fresh fruits	Malaysian Journal of Nutrition	International	2006	189-199	Jyothi Lakshmi A. , Sheetal Gupta, and Jamuna Prakash
26	Influence of nutrition and environment on morbidity profile of Indian preschool children	Malasyian Journal of Nutrition	International	2005	121-132	Jyothi lakshmi A. , Khyrunnisa Begum, Saraswathi G and Jamuna prakash
27	Food beliefs and dietary practices of traditional Rural households near Mysore. Science and Culture	Science and Culture	National	2005	311-316	Jyothi Lakshmi A. , Khyrunnisa Begum, Saraswathi G and Jamuna Prakash
28	Leafy vegetable extracts - antioxidant activity and effect on storage stability of heated oils	Innovative Food science and Emerging Technologies	International	2005	239-245	Shymala BN, Sheetal Gupta, Jyothi Lakshmi A. , and Jamuna Prakash
29	Analysis of nutrient and antinutrient content of underutilized greenleafy vegetables	LWT, Food Science and Technology	International	2005	339-345	Sheetal Gupta, Jyothi Lakshmi A. , Manjunath M.N. and Jamuna Prakash
30	Dietary Adequacy of Rural Preschool Children: influencing factors	Journal of Tropical Pediatrics	International	2005	39-44	Jyothi Lakshmi A. , Khyrunnisa Begum, Saraswathi G and Jamuna Prakash
31	Physico-chemical and Sensory attributes of wheat based papads incorporated with greenleafy vegetables	Journal of Food Quality	International	2004	459-470	Kaveri GV, Sheetal Gupta, Jyothi Lakshmi A. , and Jamuna Prakash
32	Impact of interventions on nutritional status of preschool children	Research Reach	National	2004	23-35	Jyothi Lakshmi A. , Khyrunnisa Begum, Saraswathi G and Jamuna Prakash
33.	Maternal characteristics and nutritional and health status of preschool children.	Indian Journal of Nutrition and Dietetics	National	2004	31-37	Jyothi Lakshmi A and Jamuna Prakash
34.	Iron bioavailability of greenleafy vegetables cooked in different utensils	Food Chemistry	International	2004	61-62	Mamatha kumari, Sheetal Gupta, Jyothi Lakshmi A. , and Jamuna Prakash
35.	Sensory attributes of chapathis incorporated with differently dried greenleafy vegetables	Food and Beverage World	National	2004	61-62	Sheetal Gupta, Jyothi Lakshmi A. , and Jamuna Prakash
36.	Nutritional status of preschool children: mediating factors	Journal of Family Welfare	National	2003	45-56	Jyothi Lakshmi A. , Khyrunnisa Begum, Saraswathi G and Jamuna Prakash
37.	Prevalence of anemia in	Indian Journal	National	2001	182-	Jyothi Lakshmi A.

	Indian preschool children: Analysis of associative factors	of Nutrition and Dietetics			190	Khyrunnisa Begum, Saraswathi G and Jamuna Prakash
38.	Studies on sensory quality and household storage of rice bran incorporated chutney powders	Indian Food Packer	National	1997	22-38	Jyothi Lakshmi A and Jamuna Prakash

List of process filed

1. A process for the preparation of β - carotene and mineral fortified buns. **Jyothi lakshmi A.**, A.G. Appu Rao, Indrani D, Soumya C and Venkateswara Rao G. Filed in 2009
2. A process for the preparation of stabilized edible rice bran. Purnima Kaul Tiku, **Jyothi lakshmi A.**, Indira T.N., Radha C, AG. Appu Rao Filed in 2010.
3. Sridevi A Singh, Indira TN, Appu Rao AG, Venkatesh Murthy, **Jyothi Lakshmi A**, Govindaraju K, Maya Prakash, Indiramma D and Gopal C. Process for the preparation of sesame based nutritious supplement.