

CURRICULUM VITAE



Dr (Mrs) Pushpa S Murthy

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Date of birth : 10.06.1974

Nationality : Indian

Educational Qualifications :

Post Doc, National Institute of Food Research, Japan
Ph.D, Biotechnology University of Mysore, Mysore, Karnataka, India

MSc. Microbiology, Bangalore University, Karnataka, India

BSc. Microbiology, Botany and Chemistry, Bangalore University, Karnataka, India

Secondary and Elementary education: Bangalore Karnataka, India

Professional Research and development projects, Grants, specialization and work experience:

Due for Principal Scientist: 2015-tilldate

Senior scientist: 2015-2011, CFTRI, India

Scientist: 2011-2007, CFTRI, India

Junior scientist: 2007-2004, CFTRI, India

Research Assistant: 2004-1998, Coffee Board, India

Twenty years of experience in specialized in the areas of biotechnology. My expertise in extraction of secondary metabolites from microbial sources and their application from plantation by-products. Biological studies with respect to antimicrobial activity, antimutagenicity, mode of action, extraction of active metabolite molecules derived from plants, spices and synthesized compounds. Evaluation of plant derived active molecules as a defensive mechanism for inhibition of fungal toxin and Application of Nutraceuticals/functional molecules in food models and assessment of microbial Food safety.

Duration	Project title	Sponsors/project category	Role
April 2017-2021	<ul style="list-style-type: none"> • Starter culture Technology for coffee Processing • Flavour proteases from <i>Aspergillus oryzae</i> and value addition • Technologies for development of value added products from Green coffee 	SERB, DST UNU-Kirin ,Japan MOFPI, DST	PI PI PI
April 2012-March 2016	<ul style="list-style-type: none"> • Biotechnological approaches to regulate fermentation and drying process of cocoa • Biotechnological production of bioactive metabolites from therapeutic fungal biofactory <i>Ganoderma</i> sp. For pharmaceutical applications • Wellness through foods and nutraceuticals. • Novel approaches to flavor, color, intermediates, bioactive and specialty product from spice, herbs and plantation crops. • Studies on food packaging with specific reference to Shelf-life of savoury products, retail packaging. • Carbonated soft drink beverage with selected flavors and shelf life studies. 	MOFPI, DST MOFPI,DST BSC-0202,CSIR BSC-0105,CSIR MLP-0155, MLP-0154 MLP-106 SSP-0182	PI Co-PI Member Co-PI Member Member
April 2010-March 2012	<ul style="list-style-type: none"> • Bioactives from ginger, important herbs and leafy spices • Niche food processing technologies for outreach of cost effective safe hygiene nutritious and health food to the target population • Innovative and energy efficient process for focused food engineering equipments and products • Preservation of sugarcane juice in PET bottles 	MLP-086, MLP-089,CSIR SIP-02SUPRA,CSIR NWP-01, SSP-0166, SSP-0156	Member

	<ul style="list-style-type: none"> • Development of process for the preparation of liquid asafetida • Development of technology for preparation of powder from <i>Curcuma angustifolia</i> (Tikkur) rhizome. • Advisory assistance to set up a unit to manufacture Kakambi • Consultancy assistance to carryout few commercial trials on shelf stable sugarcane juice concentrate in glass bottles <ul style="list-style-type: none"> • Development of process for the preparation of liquid asafoetida • Consultancy project on implementation assistance preparation of kakambi and products therefrom <ul style="list-style-type: none"> • Development of sugarcane juice in PET bottles 	SSP-0153 CNP-452 CNP-450 SSP-156 CNP-473 SSP-166	
April 2008- March 2010	<ul style="list-style-type: none"> • Utilization of by-products from spice oleoresin industry and plantation products and novel processing methods for the preparation of value added products from seed spices 	MLP-078,CSIR	Member
April 2007- March 2009	<ul style="list-style-type: none"> • Nutraceuticals from Herbs and spice. 	CSIR	Member
June 2004- March 2006	<ul style="list-style-type: none"> • Microbial Synthesis of polymer copolymer for potential application as biodegradable polyesters • Natural water soluble pigment from <i>Monascus</i> sp. 	GAP- DBT MLP,CSIR	Member
Jan 1998- May 2004	<ul style="list-style-type: none"> • Specialty coffee processing and production. • Studies on Monsooned coffee 	Coffee Board, Ministry of commerce	Member

Patents

1. A process for preparation of instant tea beverage concentrate
2. A new carbonated beverage having antioxidant of ginger and turmeric.
3. A process for production of turmeric powder from fresh turmeric rhizomes.

Process Know how /Technology developed

1. Production of turmeric powder from fresh turmeric rhizomes

2. Process for preparation of Non-aerated nutri beverage.
3. Fortified sugarcane juice in glass bottle.
4. Development of sugarcane juice in pet bottles.
5. Carbonated soft drink beverage with selected flavours and shelf life studies
6. Consultancy project on implementation assistance preparation of kakambi and products therefrom.
7. Development of process for the preration of liquid asafetida

Research Publications and conferences

1. Nidhina N., M.L. Bhavya, N, Bhaskar, S.P. Muthukumar, **Pushpa S. Murthy**, 2017, Aflatoxin production by *Aspergillus flavus* in rumen liquor and its implications, Food control, 26-31.
2. James Bound D., **Pushpa Srinivas Murthy**, P. Srinivas, 2016, 2,3-Dideoxyglucosides of selected terpene phenols and alcohols as potent antifungal compounds, Food chemistry 210,. 371-380.
3. Bhagya H M, Partheepan Rameshwaran, Navya PN and **Pushpa Srinivas Murthy**, 2016, *In-vitro* mycological activity of essential oil from *Zingiber zerumbet* rhizomes, Journal of essential oil, 28(1), 81-88
4. Sandhya MVS, B.S. Yallappa, M.C. Varadaraj, J. Puranaik, L. Jaganmohan Rao, P. Janardhan, **Pushpa S. Murthy**, 2016, Inoculum of the starter consortia and interactive metabolic process in enhancing quality of cocoa bean (*Theobroma cacao*) fermentation, LWT - Food Science and Technology, 731-738.
5. Nandita Dasgupta, Muthukumar SP, **Pushpa S Murthy**, 2016, *Solanum nigrum* leaf: Natural food against diabetes and its bioactive compounds, Research Journal of Medicinal Plant, 10(2), 181-193.

6. **Pushpa S Murthy**, Ken-Ichi Kusumoto, 2015, Acid protease production by *Aspergillus oryzae* on potato pulp powder with emphasis on glycine releasing activity: a benefit to the food industry, Food and Bioproducts processing, 96, 180–188.
7. **Pushpa S Murthy**, Sathoshi Suzuki, Ken-Ichi Kusumoto, 2015, Effect of Light on the Growth and Acid Protease Production of *Aspergillus oryzae*, Food Science and Technology Research, **21** (4), 631-635.
8. James Bound D., **Pushpa S. Murthy**, P. Srinivas. 2015, Synthesis and antibacterial properties of 2,3-dideoxyglucosides of terpene alcohols and phenols, Food Chemistry 185 (2015) 192–199.
9. Ritika Mathur, Navya P N, Basavaraj K and **Pushpa S Murthy**, 2015, Bioprocess of Robusta cherry coffee with polyphenol oxidase and quality enhancement, European Journal of Food Research and Technology, 240:319–325
10. Fazal E ,**Pushpa S Murthy**, K. A Naidu, A. Maheshwaraiah, S. Nagarajan , B.S Sudha, 2015, Microwave Assisted Synthesis and Biological Evaluation of Potential Quinoline-2- Carboxylates of Aromatic Compounds. Indo American Journal of Pharm Research.5(02).
11. **Pushpa S Murthy**, Ranju Gautam and Pura Naik.J, 2015, Ginger oleoresin chemical composition, bioactivity and application as bio-preservatives. Journal of Food processing and preservation, 39 (6) 1905-1912.
12. Roopali N Bhoite and **Pushpa S Murthy**, 2015, Biodegradation of coffee pulp tannin by *Penicillium verrucosum* for production of tannase, statistical optimization and its application, Food and Bioproducts processing, 94,727-735.

13. Vijendra kumar, **Pushpa S Murthy**, Manjunath JR, BK Bettadaiah, 2014, Synthesis and quorum sensing inhibitory activity of key phenolic compounds of ginger and their Derivatives, Food chemistry, 159,451-7.
14. Divya K, Ramalakshmi K, **Pushpa S Murthy**, L Jagan Mohan Rao, 2014, Volatile oils from *Ferula asafoetida* varieties and their Antimicrobial activity, LWT-Food Science and Technology, 59(2), 774–779.
15. Rahath Kubra I, Bettadaiah, **Pushpa Srinivas Murthy** & Lingamallu Jagan Mohan Rao, 2014, Structure-function activity of dehydrozingerone and its derivatives as antioxidant and antimicrobial compounds, Journal of Food Science and Technology, 51(2):245–255
16. Ruthu, **Pushpa S. Murthy**, Amit Kumar Rai and N. Bhaskar, 2014, Fermentative recovery of lipids and proteins from freshwater fish head waste with reference to antimicrobial and antioxidant properties of protein hydrolyzate, Journal of Food Science and Technology, ; 49(6),653-664
17. Roopali N. Bhoite, Navya P. N and **Pushpa S. Murthy**, 2013, Purification and characterization of a Coffee Pulp Tannase Produced by *Penicillium verrucosum*, Journal of Food Science and Engineering, 3, 323-331.
18. Roopali N Bhoite, P N Navya, **Pushpa S Murthy**, 2013, Statistical optimization, partial purification and characterization of coffee pulp β -glucosidase and its application in ethanol production., Food Science and Biotechnology, 22(S), 205-212.
19. Rahath Kubra I., **Pushpa S. Murthy** and L. Jagan Mohan Rao, 2013, *In- vitro* antifungal activity of Dehydrozingerone and its fungitoxic properties, Journal of Food science, 78 (1), M64-M69.

20. Navya P N, **Pushpa S M**, 2013, Production, statistical optimization and application of endoglucanase from *Rhizopus stolonifer* utilizing coffee husk, *Bioprocess Bio systems and Engineering.*, 36,1115-1123.
21. Roopali N Bhoite, P N Navya, **Pushpa S Murthy**, 2013,Statistical optimization of Bioprocess parameters for enhanced Gallic acid production from coffee pulp tannins by *Penicillium verrucosum*, *Preparative Biochemistry and Biotechnology*, 43(4), ,350-363.
22. Navya P N, Roopali N Bhoite and **Pushpa S Murthy**, 2012,Improved β -glucosidase production from *Rhizopus stolonifer* utilizing coffee husk, *International Journal of Current Research*, , 4 (8): 123-129.
23. Navya P N, Roopali N Bhoite, **Pushpa S Murthy**, 2012,Bioconversion of Coffee Husk Cellulose and Statistical Optimization of Process for Production of Exoglucanase by *Rhizopus stolonifer*, *World Applied Sciences Journal*, 20 (6): 781-789.
24. **Pushpa S Murthy**, M. Madhava Naidu, 2012, Sustainable Management of Coffee Industry By-Products and Value Addition-A Review, *Resources, Conservation & Recycling*, 66:45-58.
25. **Pushpa S. Murthy**, M.R. Manjunatha, G. Sulochannama and M. Madhava Naidu, 2012, Extraction, Characterization and Bioactivity of Coffee Anthocyanins, *European Journal of Biological Sciences* 4 (1): 13-19, 2012.
26. **Pushpa S Murthy**, Madhava Naidu M, 2012, Production and application of Xylanase from *Penicillium* sp. utilizing coffee by-products, *Food Bioprocess and Technology*, 5(2), 657-664
27. **Pushpa S. Murthy** and M. Madhava Naidu, 2011, Improvement of Robusta Coffee Fermentation with Microbial Enzymes, *European Journal of Applied Sciences* 3 (4): 130-139, 2011.

28. Priya, Vinothedhin, Silpa, Jaya prakash, Vishlakshi, Satish, **Pushpa S Murthy**, Madhava Naidu, 2010, Studies on preparation of ginger –garlic paste in retort pouches, Journal of food process engineering, 36,1-8.
29. **Pushpa S Murthy**, M. Madhava Naidu, 2010. Recovery of phenolic antioxidants and functional compounds from coffee industry by-products, Food and Bioprocess Technology, 5 (3). 897-903.
30. **Pushpa S Murthy**, Madhava Naidu M, 2010, Protease production by *Aspergillus oryzae* in solid-state fermentation utilizing coffee by-products, World Applied Sciences Journal, 8(2), 199-205.
31. **Pushpa S Murthy**, Madhava Naidu. M, P. Srinivas P. 2009, Production of amylase under solid–state fermentation utilizing coffee waste, Journal of Chemical Technology and Biotechnology,84,1246-1249.
32. **Pushpa S Murthy** and Manonmani H.K, Physico-chemical, antioxidant and antimicrobial properties of Indian Monsooned coffee, European Journal of Food Research and Technology. 2009, 1019-1024.
33. **Pushpa Srinivas Murthy**, Babasaheb Bhaskarrao Borse, Hafeeza khanum, Pullabhatla Srinivas, 2009, Inhibitory effects of Ajowan (*Trachyspermum ammi*) ethanolic extract on *A. ochraceus* growth and ochratoxin production, Turkish Journal of Biology, 33 (2009) 211-217.
34. **Pushpa S Murthy**, K Ramalakshmi, P Srinivas, 2009, Fungitoxic activity of Indian borage (*Plectranthus amboinicus*) volatiles, Food Chemistry, 1014-1018.
35. **Pushpa S. Murthy**, Madhumathi M., Polyhydroxyalkonate (PHA) production from *Amphibacillus sp.*, Journal of Biotechnology, 2009,.3, (2), 1-6.
36. **Pushpa S Murthy** and H. K. Manonmani, 2008, Bioconversion of coffee industry wastes with white rot fungus *Pleurotus florida*. Research Journal of Environmental Science, 2(2),1819 -3412, 145-150.

37. **Pushpa S. Murthy**, Manonmani H.K., Recycling of spent mushroom substrate to vermicompost, *Journal of Environmental Science*, 2008, 3(2), 212-216.
38. **Pushpa S. Murthy**, Vanajakshi, Vijayalakshmi, Antimicrobial activity of polyketides of *Monsacus Purpureus*, *Asian journal of Microbial, Biotechnology, Environmental Science*, 2007, 9(2), 7-11.

Articles

1. **Pushpa S. Murthy**, K Basavaraj, 2005, April, Monsooned Malabar coffee a Specialty of India, *Journal of Indian Coffee* Vol.20, No 4, pp12-15
2. **Pushpa S Murthy**, Padma Jyothi. D, Dr Basavaraj. K, Flavoured Coffees- A Specialty, *Journal of Indian Coffee*, 2003, Dec, Vol LXVII No12, pp 25-26.
3. **Pushpa S Murthy**, Brewers Basket-pick your choice, *Journal of Indian Coffee*, July 2003. pp 22-24.
4. Padma Jyothi, **Pushpa S Murthy**, Basavaraj, Espresso coffee a trend of Expression, *Journal of Indian Coffee*, 2003, pp 24-26.
5. **Pushpa S Murthy**, Basavaraj, Quality year 2001-2002, *Journal of Indian Coffee*, 2001 March, Vol LXV No 3, pp 22-23.
6. **Pushpa S Murthy**, Basavaraj, Naidu R, Journey of Indian Coffee Quality, *Journal of Indian Coffee*, 2001 March, No3, pp18-21.
7. Padma Jyothi D, Venkatesh. K, **Pushpa S Murthy**, Basavaraj, Naidu. R, Studies on promotion of special and specialty Coffees, 1999, A Colloquium on PHT of Coffee, Mangalore University, pp 22-23.
8. Basavaraj. K, **Pushpa S Murthy**, Brew a Good Cup, *Journal of Indian Coffee*, October 1998, Vol LXV pp 21-23.

Book chapters

Guide for Microbiology, Published by Deepa publishers, Bangalore. Edited by Pushpalatha S., M/S Oxford college of Science, Bangalore, India

Academic Conference Poster/Oral presentation/proceedings

1. James D Bound, Beulah K C, **Pushpa S Murthy**, Green coffee with enriched Probiotics, synergy, stability and survivability, SciCon Series on Current Trends in Biosciences (CTBio)-2017 to be held at Dunes Hotel, Cochin, India, during Aug.21-23, 2017
2. Siridevi G B, **Pushpa S Murthy**, Screening of Microbial starter culture to regulate coffee fermentation, SciCon Series on Current Trends in Biosciences (CTBio)-2017 to be held at Dunes Hotel, Cochin, India, during Aug.21-23, 2017
3. Glory Martha S, Beulah K C, Devendra J Haware, Ramalakshmi K, **Pushpa S Murthy**, Valorisation of Green Coffee processed Spent for value addition, SciCon Series on Current Trends in Biosciences (CTBio)-2017 to be held at Dunes Hotel, Cochin, India, during Aug.21-23, 2017
4. Sneha H P, Jayalakshmi E, Rastogi N K, Basavaraj K, Ken-Ichi Kusumoto, **Pushpa S Murthy** Enhanced flavour of coffee by acid carboxy peptidase produced by *Aspergillus oryzae*, SciCon Series on Current Trends in Biosciences (CTBio)-2017 to be held at Dunes Hotel, Cochin, India, during Aug.21-23, 2017
5. **Pushpa s Murthy**, Green coffee with enriched antioxidants as nutraceuticals in food formulations, SciCon Series on Current Trends in Biosciences (CTBio)-2017 to be held at Dunes Hotel, Cochin, India, during Aug.21-23, 2017 as INVITED SPEAKER.
6. Bhavya ML, Madhava Naidu M, **Pushpa S Murthy**, Mycotoxins in chilli (*Capsicum Annum*) and its products and their inhibition using natural biomolecules, National Spice Confernce, 2017, Feb 2-3, CFTRI, Mysore.
7. Hafeeza Khanum, **Pushpa S Murthy**, M.Madhava Naidu, **Process Know How For Hot And Sweet Chilli Sauces**, National Spice Confernce, 2017, Feb 2-3, CFTRI, Mysore.
8. Beulah Ramalakshmi K, Madhava Naidu, **Pushpa S Murthy**, Novel Ginger-Green Coffee Beverage As Value Added Product, National Spice Confernce, 2017, Feb 2-3, CFTRI, Mysore.
9. Satoshi Suzuki, **Pushpa S Murthy**, Ryota Hattori, Ken-Ichi Kusumoto, Variation of light response among several strains of *Aspergillus oryzae*, 16 The Confernce On Fungal Genetics And Molecular Biology, Kyoto, Japan, 17-18 Nov, 2016.

10. Pooja J. Rao, Hafeeza Khanum, **Pushpa S. Murthy**, Shreelakshmi S.V, Maria Sheeba Nazareth, Nandini P Shetty, Enhanced Biological Properties of Nano-sized Curcumin for Nutraceutical Food Applications, Innovations in Biological Science, 2016, 85th Annual meeting of SBC, CFTRI, Mysuru.
11. Jayalakshmy E and **Pushpa S Murthy**, Bioprocess of exopeptidases (Flavourzyme) from *Aspergillus oryzae* by Solid State fermentation, 25th ICFOST, 10-12 November 2016. Amritsar, Punjab.
12. Rajalakshmi, Kalai selvi I, **Pushpa S Murthy**, Nagarajan S, Epigallocatechin -3-gallate derivative and its antibacterial potential against Gram negative bacteria, 25th ICFOST, 10-12 November 2016. Amritsar, Punjab.
13. Beulah KC, Pooja J Rao Ramalakshmi K and **Pushpa S Murthy**, Nanoencapsulation of Green coffee bean extracts and their quality attributes. 25th ICFOST, 10-12 November 2016. Amritsar, Punjab.
14. Aratrika Ray, Ramalakshmi K and **Pushpa S Murthy**, 2016, Green coffee bean extraction and value added products as potential nutraceuticals in Food, 18-19 Feb, National seminar in frontiers of Biotechnology, Coimbatore, Tamil Nadu.
15. **Pushpa S Murthy**, Kavya shree A, Ramalakshmi.K, Manomani H K, 2016. Ganoderma extracts in coffee and its quality attributes, 18-19 Feb, National seminar in frontiers of Biotechnology, Coimbatore, Tamil Nadu
16. Pooja J Roa, **Pushpa S Murthy**, 2016, Enhanced Bioactivity and Anti-quorum Sensing of Nanocurcumin, Indian science Congress, Jan 4-6th, Mysuru
17. Kavya shree A, Ramalakshmi.K, Manomani H K, **Pushpa S Murthy**, 2015, Cultivation of ganoderma and development of food products, 18-19th Dec, IFCOST-24, Maharashtra.
18. Pushpa S Murthy, 2015, Biotechnological Valorisation of Coffee by-products, International Technical Seminar on contemporary advances in Biotechnology and allied sciences at Sidaganga Institute of Technology, Tumukur, India 20th May 2015.
19. Yallappa S Saunshi, MVS Sandhya, Jagan Mohan Rao and **Pushpa S Murthy**, Under water soaking of the fermented cocoa beans to enrich the volatile flavour profiles and quality attributes of cocoa, ICFOST 23rd, Dec 13-14, 2014, Haryana.

20. **Pushpa S Murthy**, Satoshi Suzuki, Ken-Ichi Kusumoto, Photosensitivity of *Aspergillus oryzae* and asexual sporulation, 14th Conference on Fungal Genetics and Molecular Biology, Nov 25-27th 2014.
21. **Pushpa S Murthy**, Satoshi Suzuki, Ken-Ichi Kusumoto, Influence of light on growth and conidiation of *Aspergillus oryzae*, 37th annual meeting of Molecular Biology Society of Japan 26th Nov 2014,
22. **Pushpa S Murthy**, Ken-Ichi Kusumoto, Bioconversion of potato pulp by-product to protease by food grade *A.oryzae*,Poster presentation during 66th conference of Society of Biotechnology, at Sapporo, Japan held in on 9-11th Sep, 2014.
23. Yallappa BS, Sandhya MVS, Pura Naik J, Rastogi, **Pushpa Srinivas Murthy**, Statistical optimization of microbial consortium for enhanced quality cocoa beans, International conference on green and clean technologies in chemical engineering and biotechnology, Feb. 14- 15th 2014,Tumkur, India
24. Sandhya MVs,Yallappa BS,KSMS Raghvarao,**Pushpa S Murthy**, Bioreactor for quality cocoa fermentation at farm level, International conference on green and clean technologies in chemical engineering and biotechnology, Feb. 14-15th 2014,Tumkur, India
25. Nandita Dasgupta, Muthukumar SP, Hafeeza Khanum, Jagan Mohan Rao, **Pushpa Srinivas Murthy**, Bioactive compounds of *S.nigrum* leaves and their antidiabetic property,7th International food convention,18-21st 2013,CFTRI,Mysore
26. Yallappa BS, Sandhya MVS, Jagan Mohan Rao, Pura Naik J, Varadaraj MC, **Pushpa Srinivas Murthy**, Accelerated cocoa fermentation and its quality profile by defined starter cultures,7th International food convention,18-21st 2013,CFTRI,Mysore
27. Bound DJ, **Pushpa Srinivas Murthy**, Bettadaiah and Srinivas P, Synthesis and anti-quorum sensing inhibitory activity of terpene alcohol/ phenols and their glucoside derivatives, 7th International food convention,18-21st 2013,CFTRI,Mysore
28. Madhava Naidu M, Venkatesh Murthy K, **Pushpa Srinivas Murthy** and Pura Naik J, Newer development in turmeric processing:7th International food convention,18-21st 2013,CFTRI,Mysore

29. Satish A, Lasya M, Harish Prashanth KV, **Pushpa Srinivas Murthy** and Keshava Murthy PS, Pectin/ silver nanocomposite film to develop active packaging materials for food packaging application: preparation, characterization and anti-bacterial property
 - a. 7 th International food convention,18-21st 2013,CFTRI,Mysore.
30. Amitha V, Shwetha V, **Pushpa S Murthy**, Roopa BS, Sathish HS, , Extension of shelf-life of aloo paratha using hurdle technology 7 th International food convention,18-21st 2013,CFTRI,Mysore.
31. Shwetha V, Amitha V, **Pushpa S Murthy**, Divya K, Maya Prakash, Sathish HS, Extension of shelf-life of Thepla using hurdle technology, 7 th International food convention,18-21st 2013,CFTRI,Mysore.
32. Vedashree M, **Pushpa Srinivas Murthy**, Pura Naik J, Maya Prakash, Manisha Guha and Madhava Naidu M. Value added Indian breakfast food (Dosa) using turmeric spent, 7 th International food convention,18-21st 2013,CFTRI,Mysore.
33. Sandhya MVS, Yallappa B Saunshi, Puranaik J, Varadaraj M C, **Pushpa S Murthy**, Cocoa bean fermentation using defined microbial starter culture,2013,28-29 June, International Conference on Biotechnology, Bioinformatics and Bioengineering Tirupati, Andhra Pradesh, India .
34. **Pushpa S Murthy**, Essential oils and oleoresins as Bio-preservatives in food, in 3rd World congress of Biotechnology-2012 to be held during 13th to 15th September 2012 at Hyderabad .
35. Archana P.C, **Pushpa, S. Murthy**, Asha MR, Mayaprakash, Vijayalakshmi N.S, Sathish H S, 2012, Shelf Life Extension of Sweet Bhoondi using Hurdle Technology, ICFOST XXII on December 6-7, Mysore, India.
36. **Pushpa S Murthy**, Essential oils and oleoresins as Bio-preservatives in food, 13th to 15th September 2012, 3rd World congress of Biotechnology, Hyderabad, India.
37. Nitin K, Kavya Y, **Pushpa S Murthy**, 2012, Statistical Optimization and Bioactivity of *Solanum nigrum* -A Nutraceutical Enriched Herb, National Conference on Recent Trends in Food Science & Nutrition Research. 30th October 2012 at Bangalore.
38. Shashi Bhusan, Nagarajan. S, Muthukumar S.P, **Pushpa S Murthy**, Biological acitivity of black night shade (*Solanum nigrum*), National seminar on Advanced immunology and

immunomodulation, March 26-28,2012,Organised by Dept of Microbiology, Sri Krishnadevaraya University, Anantapur.

39. **Pushpa S Murthy**, Partheepan, Bhagya H.M, Madhava Naidu M, *In vitro* Mycotoxigenic activity of *Zingiber zerumbet* oil and its effects, A National Conference On Appropriate Technologies for Indian Food Processing Industries, held at University of Agricultural Sciences, GKVK Campus, Bangalore 5th – 6th March 2012 organized by Indian Institute of Crop Processing Technology & University of Agricultural Sciences, Bangalore.
40. Navya PN, **Pushpa S Murthy**, Bioconversion of coffee husk cellulose and statistical optimization of fermentation conditions for production of exoglucanases, A National Conference On Appropriate Technologies for Indian Food Processing Industries, held at University of Agricultural Sciences, GKVK Campus, Bangalore 5th – 6th March 2012 organized by Indian Institute of Crop Processing Technology & University of Agricultural Sciences, Bangalore.
41. Roopali N. Bhoite, **Pushpa S Murthy**, Production of β -glucosidase through Solid State Fermentation Using Coffee Pulp as Sole Substrate A National Conference on Appropriate Technologies for Indian Food Processing Industries, held at University of Agricultural Sciences, GKVK Campus, Bangalore 5th – 6th March 2012 organized by Indian Institute of Crop Processing Technology & University of Agricultural Sciences, Bangalore.
42. Navya PN, **Pushpa S Murthy**, Statistical optimization of endoglucanase production from coffee husk using *Rhizopus* spp. (2011) at national conference Recent trends in food science and nutrition research held at Bangalore on 15th December organized Dr. P Sadananda Maiya centre for food science and Research in association with Tumkur university and Jain university.
43. Roopali N Bhoite, **Pushpa S Murthy**, Biotransformation and statistical optimization of coffee pulp tannins to gallic acid by solid state fermentation (2011) at national conference Recent trends in food science and nutrition research held at Bangalore on 15th December organized Dr. P Sadananda Maiya centre for food science and Research in association with Tumkur university and Jain university.
44. I Rahath Kubra, **Pushpa Srinivas Murthy** & Lingamallu Jagan Mohan Rao, 2011, Dehydrozingerone: In vitro antioxidant, antimicrobial and nuclease activities.2011,

National Conference on “Dissecting The Complexities Of Plant Biotechnology In The Post-Genomic Era, organized by Dept. of Biotechnology and Centre for Bio-information, Tumkur university, Tumkur on 21st September, 2011

45. Roopali N Bhoite, **Pushpa S Murthy**, Production of Gallic acid from coffee pulp-a value addition, 2011, National Conference on “Dissecting the Complexities of Plant Biotechnology in the Post-Genomic Era organized by Dept. of Biotechnology and Centre for Bio-information, Tumkur University, Tumkur on 21st September, 2011.
46. Navya PN, **Pushpa S Murthy**, Exploitation of coffee by-products for production of Value-added , 2011, National Conference on “Dissecting The Complexities Of Plant Biotechnology In The Post-Genomic Era organized by Dept. of Biotechnology and Centre for Bio-information, Tumkur university, Tumkur on 21st September, 2011
47. **Pushpa S Murthy**, Madhva Naidu. M, Coffee silver skin - a source of functional food ingredients, (2009) at 21st ICFOST held at Bangalore on 21st –24th December Organized by AFST(I).
48. **Pushpa S Murthy**, Madhva Naidu. M, Srinivas P, Production of α -amylase from *Neurospora Crassa* utilizing coffee wastes (2008) at 21st ICFOST held at Mysore on 21st -24th December organized by AFST (I).
49. **Pushpa S Murthy**, Borse. B. B, Hafeeza Khanum, Srinivas. P (2007) Presented at 17th Nazi held in Mysore on 21-24th November, Organized by AFST (I).
50. **Pushpa S Murthy**, Manonmani H K (2006), Utilization of coffee industrial wastes for the cultivation of edible fungi at 18th ICFOST held at Hyderabad on 17-18th Nov organized by AFST.
51. **Pushpa S Murthy**, Shins Mon Jose, Divyashree, Prakash Halami, & Shamala T.R, Molecular characterization of *Sphingomonas and optimization* for the production of PHA (2005) Presented at 17th ICFOST held at Bangalore on 9th –10th December, Organized by AFST (I).
52. **Pushpa S Murthy**, Vanajakshi.V and Vijyalakshmi. G Antimicrobial activity of azophilones from *Monascus purpureus*. Presented at 16th ICFOST held at Mysore on 9th –10th December, (2004) organized by AFST (I).
53. **Pushpa S. Murthy**, Specialty coffee the changing phase of coffee production, CFTRI, Institute Seminar, 2005.

Teaching / Faculty /Project students/project fellows

1. Member of **Board of studies** at Sidganaga Institutet of Technology, Autonomous (2016-18).
2. **Assistant professor for ACSIR** ,CSIR, India
3. M. Sc., Food technology, Conducted by CFTRI, affiliated to Mysore University, India.
4. **Faculty member** of Post graduate diploma course in coffee quality evaluation, Coffee Board of India, India.
5. Delivered lectures in short terms courses on the topics coffee, Food Sciences and Technologies, microbiological analysis and food safety and molecular techniques.
6. Guided more than 50 students for project investigations and dissertations for academic degree like M.Tech, MSc. B.Tech, in the areas of Microbiology, biotechnology and food science
7. Recognized as **expert** from university of Mysore to guide PhD in the field of Biotechnology
8. Trained project fellows in the grant in aid projects funded from Department of Science, India.

Awards/ Honors/recognition

1. Society for Educational & Scientific Research (SESR), Microbiologist for the year 2017, awarded during International conference, Current Trends in Biosciences – CTBio - 2017, held at Dunes Hotel, Cochin, India on August 21-23, 2017.
2. Board of studies member of Sidaganga Institue of technology (Biotechnology),Tumukuru,Karnataka, India,2015-2017.
3. National advisory committee member during International Technical Seminar on Contemporary Advances in Biotechnology & Allied Sciences,2015,20th May.
4. UNU-KIRIN fellow for the year 2014-2015, National Food Research Institute, Japan
5. Awarded as Fellow from Society for Applied biotechnology - 2012.
6. Travel award from CSIR to attend conference as invited spaeaker at The World Congress of Biotechnology, China.-2012.
7. Honored as National Jury for evaluating Indian coffee for International coffee flavor cupping competition to be held at specialty coffee association of America and Europe (SCAA and SCAE) since 2004-2016 organized by Coffee board of India, India.

8. Honored as National Jury for evaluating coffee quality of the Indian Barista championship. 2003-2005, by Specialty Coffee Association of India (SCAI) and Coffee board of India, India.
9. Bhavya ML, Madhava Naidu M, **Pushpa S Murthy**, Mycotoxins in chilli (*Capsicum Annum*) and its products and their inhibition using natural biomolecules, 2017, Feb 2-3 National Spice Conference, Mysuru- **Best Poster award, 2017**
10. Extension of shelf-life of aloo paratha using hurdle technology, Amitha V, Shwetha V, Pushpa S Murthy, Roopa BS, Sathish HS, , 7th International food convention, 18-21st 2013, CFTRI, Mysore- **Best Poster award, 2013**
11. Navya PN, Pushpa S Murthy, Bioconversion of coffee husk cellulose and statistical optimization of fermentation conditions for production of exoglucanases, A National Conference On Appropriate Technologies for Indian Food Processing Industries, held at University of Agricultural Sciences, GKVK Campus, Bangalore 5th – 6th March 2012 organized by Indian Institute of Crop Processing Technology & University of Agricultural Sciences, Bangalore- **Best oral presentation.**

Abroad Visit

1. Invited speaker “Biotechnological Valorisation of Coffee by-products”, International school of Biotechnology, University of Osaka, Japan, 27.11.2014.
2. Invited Speaker on the topic “Fungal enzymes from coffee by-products” at the World congress of Microbes-2012, 30.07.2012 to 1.09.2012, China. Organized by BIT
3. Participated and attended the conference held in Miami, Florida, United states of America, organized by Specialty coffee association of America, 2001, April 8-12th

Undergone training in India and abroad

1. UNU –fellowship 2014-2015, Applied Mycology laboratory, National Food Research institute, Japan.
2. The training on evaluation of coffee quality by organoleptic evaluation was undergone at Florida, USA during Specialty coffee conference of America, 2001.
3. Various workshops on molecular biology, analytical instruments used for R&D, personality development courses have been participated by myself and was also member in organizing the same.

Professional Memberships:

1. Member, Association of Microbiologists of India, India
2. Member, Society of Biological Chemists, India
3. Member, Association of Food Scientists and Technologists ,India
4. Member, Society for Applied Biotechnology, India
- 5 . Member Indian science Congress, India
- 6.Member, Society for Educational & Scientific Research SESR, India

Reviewer: Reviewed several research manuscripts in peer reviewed journal of Elsevier, Taylor and Wiley, etc...,.

Committee member:

- Member on the recruiting board of project fellows, project assistants, PhD at CFTRI, India
- Review committee member in Food safety analysis and value addition