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About: She currently serves as a Professor at the Laboratory of Food Science & Technology, Food & Nutrition division, Home Science Dept. University of Calcutta and Associate faculty of **Centre for research in nanoscience and nanotechnology (CRNN)**. Her research team is primarily engaged in exploring functional food and nano lipid technology. Having an h-index of 17, i10 index 27, and >50 publications with citations and post-graduate teaching experience over 20 years, she has demonstrated her research and teaching acumen quite conspicuously and consistently. She has supervised 12 Ph.D thesis and over 8 students are presently working. She has been awarded with the Dr. S. Hussain Zaheer Memorial award, 2007 for best research contribution in lipid technology instituted by Zaheer Science Foundation, New Delhi, an integral member of Oil Technology Association of India, P.B. Sen memorial award, 1999 by the Physiological Society of India, New Delhi. She has been awarded Dr. S D Thirumala Rao Memorial Award 2015 in the 70th Annual Convention of OTAI and most prestigious Mrs. Sakuntala Dasgupta memorial award for research in the field of nutrition by Physiological Society of India (PSI) in 2016. She is the Assistant Head of the OIL LABORATORY, Department of Chemical technology.

Educational Qualification: Area of Specialization: Physiology (Biochemistry)

Degree	Name of Institution	Year of Passing	Class/Div	Subject of Specialization
H.S. B. Sc.	WBHSC Rammohan College (C.U.)	1986 1989	1 st Division 2 nd (59.5%)	Phys, Chem, Maths, Biology Physiology Honours
M. Sc.	Calcutta University	1991	1 st (64.7%)	Physiology (Biochemistry Specialization)
GATE Ph. D. (Sc) SLET	Calcutta University	1992 1999 1999		Lipid biochemistry and lipid nutrition

Sl No.	Institution Place	Degree Awarded	Year	Field of Study
1.	University of Calcutta Applied Chemistry	Ph.D. in Science (UGC JRF and SRF) (Physiology)	1999	Lipid nutrition and lipid biotechnology.
2.	University of Calcutta Applied Chemistry	CSIR Research Associate	1999- 2001	Conjugated linolenic acid and diabetes mellitus

Thesis title	Guide	Institution	Year of award
Studies On Nutritional Quality Of Some Natural And Biotechnologically Modified Fats	Dr. Dipak Kumar Bhattacharya	Dept. of Chemical Technology Calcutta University	1999

AWARDS

- Received **P. B. Sen Memorial Award-1999**: The Award is for Best Research Paper in Physiology and allied sciences during the calendar year, by Physiological Society of India at Delhi University, Delhi.
- Dr. S. Hussain Zaheer Memorial Award - 2007**. It is the prestigious award by Oil Technologist's Association of India By Zaheer Foundation New Delhi, The award is for the best Research contribution in the last three calendar years on lipid technology. Received in the 63rd Annual Convention and National Seminar at CGCRI, Kolkata on 29-30th November, 2008.
- Awarded 2nd best paper for "**Enhancing gastrointestinal absorption of EPA & DHA rich fish oil in rats by nanoemulsification** by Tanmoy kr. Dey, Santinath Ghosh, Mahua Ghosh, Hemanta Koley, Arup Mukherjee, Pubali Dhar;" in the National Seminar on 'RURAL HEALTH & MONITORING: RECENT TRENDS & MONITORING & 121st BIRTHDAY CELEBRATION OF Prof. N.M.BASU' Organized by Department of Physiology, Bajkul Sammilani Mahavidyalaya & Biotech Research Society of India, Vidyasagar University Unit, Medinipur, West Bengal, 20-21st January, 2012.
- Best Paper award of Oil Technologists' Association** of India in 2013.
- Best poster award in 100th Indian science Congress** in 'Agriculture and Forestry Section' in 2013
- Awarded 3rd best poster award in **AOCS 104th meeting** "Phytochemical protection against carbofuran toxicity" Sanjukta Datta*, Mahuya Sinha, Dipesh Das, Santinath Ghosh, Pubali Dhar and Mahua Ghosh.
- Dr. S D Thirumala Rao Memorial Award 2015**: 70th Annual Convention of Oil Technologists' Association of India & National Conference on The Process and Product Developments for Better Economy Benefits of the Fats & Oils industry on November 20, 21 & 22, 2015 at CSIR-Central Glass and Ceramic Research Institute, Kolkata, India.

RESEARCH PROJECTS

Title of the project	Name of Funding Agency	Duration/Status
1. Studies on dietary effects of natural and biotechnologically modified Fats.	UGC JRF and SRF	Five years, Completed.
2. Studies on Antioxidative role of Conjugated Linolenic Fatty Acid Against lipid peroxidation against Alloxan Induced Diabetes mellitus rats.	CSIR, Govt. of India, Research Associate Scheme	Three years, two years completed
3. Studies On Protective role of Dietary Conjugated and Non conjugated Polyunsaturated Fatty Acid (PUFA) Against Coronary Heart Disease And Diabetes mellitus.	UGC Minor Research Project, P. I.	Two years, Completed (2002-2004), 0.5 lakh
5. Studies on the Antioxidative effects of polyphenols present in some vegetables in presence of pesticides.	UGC, Minor, (PI)	Completed,(2006-2008) 0.8Lakh
6. Formulation and development of nano emulsion	Nano Research Centre University of Calcutta, (PI)	Three years (2009-2011) 2 lakhs and one project fellow (three years 3.6lakhs)=5.6lakhs
7. Studies on the antioxidative and Antimicrobial Activity of Some edible flower extracts	UGC Major (PI)	Three years (2010-2012) 8.32 lakh
8. Studies on antioxidative and immunomodulatory effect of conjugated linolenic acid from bittergourd oil"	ICMR (PI)	Three years (2011-2014) 17.84 lakhs
9. Diet And Nutrition Status Of Lactating Mothers Belonging To Different Socioeconomic Classes Residing In Rural Part of Hooghly District and Their Probable Correlation with Their Milk Lipid Profile	UPE project (PI)	Two years on going (2lakhs)
10. Studies on the antihypertensive and hypocholesterolemic effect of sesame seed protein.	DVVOF, Ministry of Consumer Affairs, Govt. of India	Eight lakh sixty nine thousand only (8.69 lakh)
11. Application of Green Technology for the fabrication of biogenic flavonoid coated silver Nanoparticles.	UGC-DAE Consortium	three years 2016-2019: 435000/ per annum
12. Engineering PUFA-rich nanoemulsion systems for critical nutritional therapy"	UPE-II	Three years 2017-2020. Ten lakh only (10 lakh)
13. Current projects: Systematising Novel Lipid Formulations as Nanocarriers in targeting Molecular Axis of Hypersensitivity: For	ICMR	Three years 2019-2022 30 lakhs only (30,00,000/-)

Translational Research		
14. Current projects: Development of nutrient rich oil-in-water nano-emulsion for diarrhoeal disease and associated malnutrition management in developing nations.'	International Research partnership University of Saskatchewan	Three years 2019-2022 twenty five lakhs only 25,00,000/-
15. "Identification And Generation of Immunomodulatory Peptides From Sesame Seed Oil Meal: A Novel Radical Approach In Food Value Addition"	ICMR approved for funding	
15. Consultancy projet	FSSAI	Twenty lakh only (20 lakh)

Ph. D. Guidance : 12

- Two awarded Ph.D. in *Physiology*
- One awarded Ph.D. in the *Applied Chemistry (Chemical Technology)* (Co guide)
- Three awarded Ph.D. in Food and Nutrition.
- Two awarded Ph.D. in *Department of Environmental Science*.
- Two awarded Ph.D. in Department of Biochemistry
- Two awarded Ph.D. in Botany
- Presently 8 working in Nanotechnology, Physiology, Biochemistry, Food and Nutrition

Member of learned Society : Life Member of OTAI, EZ, PSI, Nutrition Society, Member of American Society for Nutrition, American Oil Chemists Association)

Patent: Indian patent application No. 566/KOL/2010 dt.24.05.10. Others (Please specify): A method for isolation of phospholipid from sp. *Bellamia benghalensis*. S. Ghosh., **P. Dhar**, A. Roychowdhury, A. Biswas and D. Basu.

Recent Invitation Lectures: Antihypertensive Effect of Enzymatically Fabricated Bioactive Peptides from Bellamia Benghalensis Protein: An in Vitro and in Silico Study

Virtual 2021 American Oil Chemists Society (AOCS) Annual Meeting & Expo May 2021

Resource Person: Maheshtala College: Functional Food on Occasion of World Environment Day Celebration 2021

Resource person: Amity University Nanotechnology Campus: Workshop on Nanotechnology. 7th June 2021

Published papers in Journals

No	Title with page number	Journal	ISSN/ ISBN No	Whether peer reviewed Impact factor, if any	No. of co-authors	Whether you are the main author
1	Nutritional Characteristics of Oil Containing Conjugated Octadecatrienoic fatty Acid." 290-296,	<i>Annals Of Nutrition & Metabolism.</i> 42: (1998).	ISSN 1421-9697	Peer reviewed IF: 2.26	1	First author
2.	Dietary Effects of Conjugated Octadecatrienoic Fatty Acid (9 cis, 11 trans, 13 trans) Levels on Blood Lipid and nonenzymatic <i>In Vitro</i> Lipid Peroxidation in Rats" 109-114.	<i>Lipids</i> 34(2): (1999).	ISSN: 0021 4201 (printed)	Peer reviewed Impact factor 2.129	2	First author
3.	Dietary effects of Enzymatic Interesterified Palmolien vis-à- vis Chemically Interesterified Palmolien and Hydrogenated Fat (Vanaspati) on Serum and Other Tissue Lipid 479-486	<i>J. Japan Oil Chem. Soc.</i> 48(5): (1999).	ISSN: 1345-8957	Peer reviewed, Impact factor 1.094	2	First author
4.	Dietary Effects of Natural Conjugated Triene Fatty Acid in Comparison with Trans Fatty Acids of Hydrogenated Fat of Plasma and Tissue Lipid Profile, 53(2),57-62 (2004).	<i>J. Oleo Science.</i> , 53(2),57-62 (2004).	ISSN: 1345-8957	Peer reviewed, Impact factor 1.094	2	First author
5.	Antioxidative Effect of Sesame Lignans in Diabetes Mellitus Blood: an <i>in vitro</i> Study", 39- 43	<i>J. Oleo Sci.</i> , Vol. 54, 39-43 (2005).	ISSN: 1345-8957	Peer reviewed IF 1.094	03	First author
6.	Dietary comparison of conjugated linolenic acid (9 cis, 11 trans, 13 trans) and α -tocopherol effects on blood lipids and lipid peroxidation in Alloxan induced diabetes mellitus rats. 49-54.	<i>Lipids</i> , Vol. 41, 49-54 (2006).	ISSN: 0021 4201 (printed)	Peer reviewed Journal, Impact factor 2.129	03	First author
7.	Antioxidative Effect of Conjugated Linolenic Acid in Diabetic and Non \square Diabetic Blood: an <i>in vitro</i> Study", 19-24.	<i>J. Oleo Sci.</i> , Vol. 56, 19-24 (2007).	ISSN: 1345-89576)	Peer reviewed IF 1.094	05	First author

8.	Ameliorative Influence of Sesame Lignans on Lipid Profile and Lipid Peroxidation in Induced Diabetic Rats, 5875-5880.	<i>J. Agric. Food Chem.</i> , 55, 5875-5880 (2007).	ISSN (printed): 0021-8561.	Peer reviewed IF 2.823	04	First author
9.	Dietary Effect of mustard (<i>Brassica nigra</i>) Protein Hydrolysate on Blood and	<i>Brassica</i> , 2007, 9:39-45	ISSN (printed) 0976 1454	Peer reviewed	03	Co-author
10.	Dietary effect of sesame (<i>Sesamum indicum</i> L.) protein hydrolysate on blood and tissue lipid and lipid peroxidation in normal and hypercholesterolemic rats, 40:67-74.	<i>J. Lipid Sc. and Technology</i> , 40:(2008).	ISSN 0970-4094	Peer reviewed IF 0.498	02	Co-Author
11.	In vitro antioxidative property of polyphenols present in two common aquatic leafy vegetables, <i>J. Ind. Chem. Soc.</i> , 86:202-204 (2009).	<i>J. Ind. Chem. Soc.</i> , 86:202-204 (2009).	ISSN 0019-4522	Peer reviewed Journal, IF 0.301	02	Corresponding
12.	Lutein Content and in vitro Antioxidant Activity of Different Cultivars of Indian Marigold Flower (<i>Tagetes patula</i> L.) Extracts. <i>J. Agric. Food Chem</i> 58 (14), 8259–8264.	<i>J. Agric. Food Chem.</i> , 2010, 58 (14), pp 8259–8264.	ISSN (printed) : 0021-8561.	Peer reviewed IF 2.823	04	Co author
13.	Influence of polyphenolic extracts from <i>Enhydra fluctuans</i> on oxidative stress induced by acephate in rats. <i>Food and Chemical Toxicology</i> , 48(10):2766-71.	<i>Food and Chemical Toxicology</i> , 2010; 48(10):2766-71	ISSN 0278-6915	Peer reviewed IF 2.999	03	Co-author
14.	Polyphenol content and in vitro radical scavenging activity of some Indian vegetable extracts., <i>J. Ind. Chem. Soc.</i> , 2011, 88(2):199-204	<i>J. Ind. Chem. Soc.</i> ,	ISSN 0019-4522	Peer reviewed	05	Corresponding
15.	Antihyperlipidemic effect of sesame (<i>Sesamum indicum</i> L.) Protein isolate in rats fed a normal and high cholesterol diet., 75 (9), H274-H279.	<i>J Food Sc.</i> , 2010, 75 (9), H274-H279.	ISSN 1750-3841	Peer reviewed IF 1.658	02	Corresponding

16.	Dietary Effects of Diacylglycerol Rich Mustard Oil on Lipid Profile of Normocholesterolemic and Hypercholesterolemic Rats. <i>J Food Science and Technology</i> . 01/2011	<i>J Food Science and Technology</i> 01/2011	ISSN 0022-1155 (print version)	Peer reviewed IF: 0.498	02	Co author
17.	<i>In vitro</i> Antioxidant Activity of Different Cultivars of Banana Flower (Musa paradiscus L.) Extracts Available in India. <i>J. of Food Science</i> 2011, 76(9), C1292–C1299,	<i>J. of Food Science</i>	ISSN 1750-3841	Peer reviewed, Indexed IF 1.658	04	Corresponding author
18.	Dietary effects of pure and diacylglycerol-rich rice bran oil on growth pattern and lipid profile of rats. <i>Journal of Oleo Science</i> . 2012; 61(7):369-75.	<i>Journal of Oleo Science</i> .	ISSN : 1345-8957	Peer reviewed IF 1.094	02	Co-author
19.	n-6 and n-3 Polyunsaturated Fatty Acid Compositions of Urban and Suburban Bengali Mothers' Milk of West Bengal, India. <i>International Journal of Food Sciences and Nutrition</i> . 2012,	<i>International Journal of Food Sciences and Nutrition</i> .	ISSN 0963-7486 (print)	Peer reviewed, IF 1.151	02	Co-author
20.	Antimicrobial activity of Sesbania grandiflora flower polyphenol extracts on some pathogenic bacteria and growth stimulatory effect on the probiotic organism Lactobacillus acidophilus. <i>Microbiological research</i> . 05/2012; 167(8):500-6.	<i>Microbiological research</i> . 05/2012; 167(8):500-6.	ISSN 0975-6299)	Peer reviewed, Indexed IF 2.308	04	Corresponding author
21.	Comparative study of gastrointestinal absorption of EPA & DHA rich fish oil from nano and conventional emulsion formulation in rats. <i>Food Research International</i> . 49, (1) 2012, 72-79	<i>Food Research International</i> . 01/2012;	ISSN 0913-7785).	Peer reviewed, Indexed IF 3.150	04	Corresponding author
22	The role of DAG-rich oils in controlling plasma leptin level, a potent regulator of obesity. 2012, <i>Journal of the Indian Chemical Society</i> .	<i>Journal of Lipid Science & Technology</i>	ISSN 0970-4094	Peer reviewed	04	Co-author

23	Protection against carbofuran-induced toxicity in rat tissues and plasma by Ipomoea aquatica Forsk crude extract. <i>Journal of Experimental and Integrative Medicine</i> , 2013; 3(4):323-329	<i>Journal of Experimental and Integrative Medicine</i>	ISSN :2146-3298 ISSN-L: 1309-4572	Peer reviewed. IF-0.478	02	Co-author
24	Studies on the Fluidity of Milk Lipids of Mothers from Three Socioeconomic Groups of West Bengal, India. <i>Journal of Tropical Pediatrics</i> . 2013. 59(5):407-12	<i>Journal of Tropical Pediatrics</i>	ISSN : 0142 - 6338 EISSN : 1465-3664	Peer reviewed. IF-1.187	03	Co-author
25	Oxalis corniculata (Oxalidaceae) Leaf Extract Exerts In Vitro Antimicrobial and In Vivo Anticolonizing Activities Against Shigella dysenteriae 1 (NT4907) and Shigella flexneri 2a (2457T) in Induced Diarrhea in Suckling Mice. <i>J Med Food</i> 16(9)2013, 801-809	<i>Journal of Medicinal Food</i>	ISSN: 1096 - 620X EISSN : 1557-7600	Peer reviewed. IF-1.954	07	Corresponding author
26	Protective effect of secondary plant metabolites from Ipomoea aquatica Forsk. against carbofuran induced damages. <i>Indian journal of experimental biology</i> . 2013; 51(12):1109-19	<i>Indian journal of experimental biology</i>	eISSN : 0975-1009; pISSN : 0019-5189 (Print)	Peer reviewed. IF: 1.475	04	Corresponding author
27	Characterization Of Antioxidants And Antioxidative Properties Of Various Unifloral Honeys Procured From West Bengal, India. <i>IOSR Journal Of Environmental Science, Toxicology And Food Technology (IOSR -JESTFT)</i> . 2013; 7(3): 56-63	<i>IOSR Journal Of Environmental Science, Toxicology And Food Technology (IOSR -JESTFT)</i>	e-ISSN: 2319 -2402, p-ISSN: 2319-2399	Peer reviewed. IF: 3.462	02	Corresponding author

28	Ameliorative effects of Enydra fluctuans flavonoids against acephate toxicity in rat brain. July 2014, <i>Journal of the Indian Chemical Society</i> . 91(7):1327-1333	<i>Journal of the Indian Chemical Society</i>	ISSN : 0019 - 4522	Peer reviewed. IF: 0.10	03	Co-author
29	Exploring the Nutritive Values of the Fresh Water Mussel Lamellidens Marginalis as Potential Functional Food. <i>IOSR Journal of Environmental Science, Toxicology and Food Technology (IOSR -JESTFT)</i> . Aug 2014. 8(8): 1-7	<i>IOSR Journal of Environmental Science, Toxicology and Food Technology (IOSR -JESTFT)</i> .	e-ISSN: 2319 -2402, p-ISSN: 2319-2399.	Peer reviewed. IF: 3.462	03	Co-author
30	Comparative prophylactic effects of α - eleostearic acid rich nano and conventional emulsions in induced diabetic rats. <i>J Food Sci Technol</i> . sep 2014. 51(9): 1724-1736	<i>Journal of Food Science and Technology</i>	ISSN : 0022 - 1155	Peer reviewed. IF: 1.797	04	Corresponding author
31	Indian freshwater edible snail Bellamya bengalensis lipid extract prevents T cell mediated hypersensitivity and inhibits LPS induced macrophage activation. <i>J Ethnopharmacol</i> . 2014 Nov 18;157:320-9.	<i>Journal of Ethnopharmacology</i>	ISSN : 0378 - 8741	Peer reviewed. IF: 3.115	06	Co-author
32	Calcium, iron and essential fatty acid composition of Bengali mother's milk: A population based cross-sectional study. <i>Indian J Community Health</i> , 2014, 26, 310-314.	<i>Indian Journal of Community health</i>	pISSN: 0971-7587 eISSN : 2248-9509	Peer reviewed.	03	Co-author
33	Combination of low dose major n3 PUFAs in fresh water mussel lipid is an alternative of EPA-DHA supplementation in inflammatory conditions of arthritis and LPS stimulated macrophages. <i>PharmaNutrition</i> , 3; (2015) 67-75	<i>Pharma nutrition</i>	ISSN : 2213 - 4344	Peer reviewed. IF: 3.40	06	Co-author

34	Comparative real-time study of cellular uptake of a formulated conjugated linolenic acid rich nano and conventional macro emulsions and their bioactivity in ex-vivo models for parenteral applications <i>Colloids and surfaces B: Biointerfaces</i> , 2015, 126, 426-436.	<i>Colloids and surfaces B: Biointerfaces</i>	ISSN: 0927-7765	Peer reviewed. IF: 4.28	04	Corresponding author
35	Evaluation of antioxidative, antibacterial and probiotic growth stimulatory activities of <i>Sesamum indicum</i> honey containing phenolic compounds and lignans. <i>LWT Food science and technology</i> . 2015; 61(1),244-250	<i>LWT Food science and technology</i> .	ISSN: 0023-6438	Peer reviewed. IF: 3.129	05	Corresponding author
36	Enzymatic modification of sesame seed protein, sourced from waste resource for nutraceutical application. <i>Food and bioproducts processing</i> , 2015, 94, 70–81. IF 2.285	<i>Food and bioproducts processing</i>	ISSN: 0960-3085	Peer reviewed. IF: 2.744	03	Corresponding author
37	Lutein from different cultivars of waste Marigold flowers: Extraction, Purification and Characterization by Chromatography & Mass spectrometry. <i>Indian Journal Ethenophytopharmaceuticals</i> , 2016, 2 (1), 54-64.	<i>Indian Journal Ethenophytopharmaceuticals</i>	ISSN : 2455 - 5533	Peer reviewed.	01	Corresponding author
38	Analysing Physico-Chemical Changes Due to storage in Crude Honey samples Collected from Sundarban Mangrove Forest. <i>J Agricultural Engineering and Food Technology</i> , 2016, 3 (3), 194-198.	<i>Journal of Agricultural Engineering and Food Technology</i>	p-ISSN: 2350-0085; e-ISSN: 2350-0263	Peer reviewed.	01	Corresponding author
39	A review on potential of proteins as an excipient for developing a nanocarrier delivery system. <i>Critical reviews in therapeutic drug carrier System</i> , 2017, 34(5), 453-488.	<i>Critical reviews in therapeutic drug carrier System</i>	p-ISSN: 0743-4863 e-ISSN: 2162-660X	Peer reviewed. IF: 2.414	01	Corresponding author

40	Comparative Study of <i>in vivo</i> Gastrointestinal Absorption of Mustard Oil Emulsions Prepared with Different Types of Medium Chain Fatty Acids. <i>Mal J Nutr</i> 23(1): 107 - 115, 2017	<i>Malaysian journal of Nutrition</i>	ISSN : 1394 - 035X	Peer reviewed.	05	Co-author
41	<u>Amalgamation of Polyphenols and Probiotics induce health promotion.</u> <i>Crit Rev Food Sci Nutr.</i> 2018 May 22:1-24	<i>Critical Reviews in Food Science and Nutrition</i>	ISSN : 1040 - 8398 (Print) 1549-7852 (Online)	Peer reviewed. IF: 6.077	01	Corresponding author
42	Designing of ω -3 PUFA enriched biocompatible nanoemulsion with sesame protein isolate as a natural surfactant: Focus on enhanced shelf-life stability and biocompatibility. <i>Colloids and Surfaces A.</i> 2018; 538, 36-44.	<i>Colloids and Surfaces A.</i>	ISSN : 0927 - 7757	Peer reviewed. IF: 2.829.	03	Corresponding author
43	Biochemical assessment of flavonoid rich methanolic extract from <i>Oxalis corniculata</i> L. (oxalidaceae) and its role in food preservation, antimicrobial and antioxidative paradigms using <i>in situ</i> and <i>in vitro</i> models. <i>Ind J Exp. Bio.</i> Vol. 56, April 2018, pp. 230-243	<i>Indian journal of experimental biology</i>	eISSN : 0975-1009; pISSN: 0019-5189 (Print)	Peer reviewed. IF: 1.475	04	Corresponding author
44	Modification of the toxicity of an azo compound through complex formation help target bacterial strains. 2018. <i>Journal of Chemical Sciences</i> , 130(7), p.94.	<i>Journal of Chemical Sciences</i>	pISSN: 0974-3626 eISSN: 0973-7103	Peer reviewed. IF: 1.254	05	Co-author
45	Functional properties of protein hydrolysates from fresh water mussel <i>Lamellidens marginalis</i> (Lam.). 2018, <i>Indian Journal of Biochemistry & Biophysics</i> 55(2):105-113	<i>Indian journal of biochemistry and biophysics</i>	ISSN: 0975-0959 (Online); 0301-1208 (Print)	Peer reviewed. IF: 0.385	05	Co-author

46	Effects of nano-sizing on lipid bioaccessibility and ex vivo bioavailability from EPA- DHA rich oil in water nanoemulsion. <i>Food chemistry</i> , 275, 135-142 doi: 10.1016/j.foodchem.2018.09.084. .	<i>Food chemistry</i>	ISSN: 0308-8146	Peer reviewed. IF: 4.946	04	Corresponding author
47	A novel nanoformulation of α -eleostearic acid restores molecular pathogenesis of hypersensitivity. <i>Nanomedicine</i> . 2019, 14(5):529-552. doi: 10.2217/nnm-2018-0450.	<i>Nanomedicine</i>	ISSN 1743-5889	Peer reviewed. IF: 5.005	06	Corresponding author
48	Enzymatic synthesis of lipophilic lutein –PUFA esters and assessment of their stabilization potential in EPA- DHA rich fish oil matrix. <i>Journal of Food Science and technology</i> . 2019 56(5):2345-2354. doi: 10.1007/s13197-019-03588-x.	<i>Journal of Food Science and technology</i>	ISSN: 0022-1155	Peer reviewed. IF: 1.946	04	Corresponding author
49	Enzymatically excised oligopeptides from <i>Bellamyia bengalensis</i> shows potent antioxidative and anti-hypertensive activity. <i>Journal of Food Science and technology</i> 57, 2586–2601 (2020)	<i>Journal of Food Science and technology- Mysore</i>	Print ISSN: 0022-1155 Online ISSN: 0975-8402	Peer reviewed. IF: 1.946	05	Corresponding author
50.	Nanoemulsion-based technologies for delivering natural plant-based antimicrobials in foods. Doi.org/10.3389/fsufs.2021.643208	<i>Frontiers in Sustainable food Systems</i>	Feb 2021	Peer Reviewed	04	Co-author
51.	Nutritional aspects, flavour profile and health benefits of crab meat based novel food products and valorisation of processing waste to wealth: A review	<i>Trends in Food Science & Technology</i>	April 2021	I.F: 11.077		Co-author

A) PUBLISHED CHAPTERS IN BOOKS OF NATIONAL AND INTERNATIONAL PUBLISHERS

S.No	Title with page number	Book Title, Editor & Publisher	ISBN No	Whether peer reviewed.	No. Of co-author	Whether you are the main author
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1	Biotechnology: A dream or a nightmare 49-53	Disaster and Its Management: Perspective and Future Approaches Editors: Antara Banerjee etc. abc publications	81-87500-29-	Peer-reviewed	01	First author
2	Disaster due to Industrial Hazards and its effect on biodiversity. 33-36	Disaster and Its Management: Perspective and Future Approaches Editors: Antara Banerjee etc. abc publications	81-87500-29-	Peer-reviewed	01	Corresponding author
3.	Food and Nutrition	Vigyan Kosh Shishu Kishor academy: West Bengal Government		Peer-reviewed		Board of Experts
4.	Global Warming: Food security at stake 408	Climate security: Perceptions, Challenges and Beyond Mukhopadhyaya, A and Ghosh, S. Academic staff College ASC, CU		Peer-reviewed		
5.	Functional and Bioactive Lipid Mediators in Modulating CVD Precursors	Functional Foods in Chronic Diseases; Vol 2, Publisher CreateSpace Independent Publishing Platform, USA, Edited by Danik Martirosyan	ISBN-13: 978-1536919431 ISBN-10: 1536919438	Peer-reviewed	03	Corresponding author
6.	Nano-formulation and administration of PUFA-rich systems for applications in modern health-care	Therapeutic Nanostructures. Elsevier. Edited Alexandru Mihai Grumezescu	eISBN-9780323461481 pISBN: 9780323461429	Peer-reviewed	02	Corresponding author
7.	Promising functional lipids for therapeutic applications.	Role of material science in food bioengineering.	eISSN:97801281150	Peer reviewed.	03	Corresponding author

		Elsevier. Edited Alexandru Mihai Grumezescu	08 pISSN: 9780128 11 4483			
8.	Bioactivity of Nano-sized Nutraceuticals Against Cancer	Functional Foods and Cancer: Bioactive Compounds and Cancer: Volume 4, First Edition (Functional Food Science)	ISBN-13: 978-1975953171 ISBN-10: 1975953177	Peer-reviewed	02	Corresponding author