

# CURRICULUM VITAE

**Name:** Dr. Pubali Dhar

**Current Designation:** Professor, Department of Home Science.  
Ex-Dean Faculty of Post-Graduate Studies in Fine arts,  
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**Sex:** Female

**SC/ST:** No



**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 16, i10 index 27, and >60 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. She achieved Best Researcher Award for the contribution and Honorable achievement in Innovative Research, 6<sup>th</sup> edition of International Research Award on New Science Invention, ScienceFather, on 4<sup>th</sup> May 2023.

**Education Details:**

Degree	Name of Institution	Year of Passing	Class/Div	Subject of Specialization/ Field of Study
H.S.	WBHSC	1986	1 <sup>st</sup> Division	Phys, Chem, Maths, Biology
B. Sc.	Rammohan College(C.U.)	1989	2 <sup>nd</sup> (59.5%)	Physiology Honours
M. Sc.	University of Calcutta	1991	1 <sup>st</sup> (64.7%)	Physiology (Biochemistry Specialization)
GATE	-	1992	-	-
Ph. D. (Sc) SLET	University of Calcutta, Department of Chemical Technology	1999	-	Lipid biochemistry and lipid nutrition
CSIR Research Associate	University of Calcutta, Department of Chemical Technology	1999-2001	-	Conjugated linolenic acid and diabetes mellitus

Ph.D. 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

## Employment Details:

Sno.	Institution Place	Position	From (Date)	To (date)
1	College	Assistant Professor	04/10/2001	06/04/2009
2	University of Calcutta	Assistant Professor	07/04/2009	03/10/2013
3	University of Calcutta	Associate Professor	04/10/2013	03/10/2016
4	University of Calcutta	Professor	04/10/2016	13/07/2023

## 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 research scholars are working in Nanotechnology, Physiology, Applied Chemistry, 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. *Bellamyia bengalensis*. S. Ghosh., P. Dhar, A. Roychowdhury, A. Biswas and D. Basu.

## Recent Invitation Lectures:

- Antihypertensive Effect of Enzymatically Fabricated Bioactive Peptides from *Bellamyia Bengalensis* 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

## Honors/Awards:

Sno.	Reader	No.	Description
1.	International	1	1. 'Best Researcher Award' for the contribution and Honorable achievement in

			Innovative Research, 6 <sup>th</sup> edition of International Research Award on New Science Invention, ScienceFather, on 4 <sup>th</sup> May 2023, Identification number of certificate: 19910
2.	National	5	<ol style="list-style-type: none"> <li>1. Received <b>P. B. Sen Memorial Award-1999</b>: 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.</li> <li>2. <b>Dr. S. Hussain Zaheer Memorial Award - 2007</b>. 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 63<sup>rd</sup> Annual Convention and National Seminar at CGCRI, Kolkata on 29-30<sup>th</sup> November, 2008.</li> <li>3. Awarded 2<sup>nd</sup> best paper for <b>“Enhancing gastrointestinal absorption of EPA &amp; DHA rich fish oil in rats by nanoemulsification</b> by Tanmoy kr. Dey, Santinath Ghosh, Mahua Ghosh, Hemanta Koley, Arup Mukherjee, Pubali Dhar;” in the National Seminar on ‘RURAL HEALTH &amp; MONITORING: RECENT TRENDS &amp; MONITORING &amp; 121<sup>st</sup> BIRTHDAY CELEBRATION OF Prof. N.M.BASU’ Organized by</li> </ol>

Department of Physiology, Bajkul Sammilani Mahavidyalaya & Biotech Research Society of India, Vidyasagar University Unit, Medinipur, West Bengal, 20-21<sup>st</sup> January, 2012.

4. **Best Paper award of Oil Technologists' Association** of India in 2013.
5. **Best poster award in 100th Indian science Congress** in 'Agriculture and Forestry Section' in 2013
6. Awarded 3<sup>rd</sup> best poster award in **AOCS 104<sup>th</sup> meeting** "Phytochemical protection against carbofuran toxicity" Sanjukta Datta\*, Mahuya Sinha, Dipesh Das, Santinath Ghosh, Pubali Dhar and Mahua Ghosh.
7. **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.
8. **Mrs. Sakuntala Dasgupta memorial award** for research in the field of nutrition by Physiological Society of India (PSI) in 2016.

			<p>9. <b>Dr. Chitrlekha Mukherjee memorial award</b> in the field of Biochemistry and nutrition by Physiological Society of India (PSI) in 2021.</p>
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**Publications:**

Sno.	Reader	No.
1.	International	60
2.	National	4

**Published research papers in Journal:**

Sno.	Title of Paper	Author	Reference of journal	Year
1.	A mechanistic insight into the potential anti-cancerous property of <i>Nigella sativa</i> on breast cancer through micro-RNA regulation: An in vitro & in vivo study	Das, Shaswati, Avijit Ghosh, Priyanka Upadhyay, Sushmita Sarker, Mousumi Bhattacharjee, Payal Gupta, Sreya Chattopadhyay, Swatilekha Ghosh, Pubali Dhar, and Arghya Adhikary.	Fitoterapia 169 (2023): 105601.	2023
2.	Sesame lignans as promising anti-inflammatory agent: Exploring novel therapeutic avenues with in silico and computational approach	Chakraborty, Amrita, Niloy Chatterjee, Sanjit Dey, and Pubali Dhar.	Indian Journal of Chemical Technology Vol. 30, July 2023, pp. 547-559.	2023
3.	Fabrication of rice bran oil nanoemulsion and conventional emulsion with Mustard Protein Isolate as a novel excipient: Focus on shelf-life stability, lipid digestibility and cellular bioavailability	Das, Trina, Niloy Chatterjee, Amrita Chakraborty, Arpita Banerjee, Sudip Baran Haiti, Sriparna Datta, Helen Chattopadhyay, and Pubali Dhar.	Food Hydrocolloids for Health (2023): 100143.	2023
4.	Discerning the proximate composition, anti-oxidative and prebiotic properties of de-oiled meals: Mustard and Rice-bran	Banerjee, Arpita, Sarbani Ganguly, Niloy Chatterjee, and Pubali Dhar.	Food Chemistry Advances 2 (2023): 100247.	2023
5.	Effect of Bamboo Essential Oil on the Oxidative Stability, Microbial Attributes and Sensory Quality of Chicken Meatballs	Das, Jyotishka Kumar, Niloy Chatterjee, Srija Pal, Pramod Kumar Nanda, Annada Das, Ligen Das, Pubali Dhar, and Arun K. Das.	Foods 12, no. 1 (2023): 218.	2023
6.	Kaempferol with Verapamil impeded panoramic chemoevasion pathways in breast cancer through ROS overproduction and disruption of	Nandi, S.K., Chatterjee, N., Roychowdhury, T., Pradhan, A., Moiz, S., Manna, K., Sarkar, D.K.,	2023. Phytomedicine, 113, p.154689.	2023

	lysosomal biogenesis	Dhar, P., Dutta, A., Mukhopadhyay, S. and Bhattacharya, R.,		
7.	In Vitro Structure Activity Relationship Study of a Novel Octapeptide Angiotensin I Converting Enzyme (ACE) Inhibitor from the Freshwater Mussel <i>Lamellidens marginalis</i>	Das, Madhushrita, Ankhi Halder, Roshni Chatterjee, Aditi Gangopadhyay, Tanmoy K. Dey, Souvik Roy, Pubali Dhar, and Jana Chakrabarti.	International Journal of Peptide Research and Therapeutics 29, no. 2 (2023): 18.	2023
8.	Sophorolipids: A comprehensive review on properties and applications	Pal, Srija, Niloy Chatterjee, Arun Kumar Das, David Julian McClements, and Pubali Dhar.	Advances in Colloid and Interface Science (2023): 102856.	2023
9.	The synergistic ramification of insoluble dietary fiber and associated non-extractable polyphenols on gut microbial population escorting alleviation of lifestyle diseases.	Das, T., Chatterjee, N., Capanoglu, E., Lorenzo, J. M., Das, A. K., & Dhar, P.	Food chemistry: X, 18, 100697. <a href="https://doi.org/10.1016/j.fochx.2023.100697">https://doi.org/10.1016/j.fochx.2023.100697</a>	2023
10.	A mechanistic insight into the potential anti-cancerous property of <i>Nigella sativa</i> on breast cancer through micro-RNA regulation: An in vitro & in vivo study.	Das, S., Ghosh, A., Upadhyay, P., Sarker, S., Bhattacharjee, M., Gupta, P., Chattopadhyay, S., Ghosh, S., Dhar, P. and Adhikary, A.,	Fitoterapia, p.105601. 2023.	2023
11.	Protective efficacy of fish oil nanoemulsion against non-typhoidal <i>Salmonella</i> mediated mucosal inflammation and loss of barrier function	Dey, Tanmoy Kumar, Puja Bose, Sangita Paul, Bipul Chandra Karmakar, Rudra Narayan Saha, Animesh Gope, Hemanta Koley et al.	Food & Function 13, no. 19 (2022): 10083-10095.	2022
12.	Enhanced Delivery of Sesame Oil through Nanoformulation: Edible Protein Excipients and Nanotechnology as Protagonists	Pubali Dhar, S. Pal, N Chatterjee, T Das, Dey S, A.Chakraborty	IJDDT, Volume 12 Issue 3, July - September 2022	2022
13.	"Isolation of an antihypertensive bioactive peptide from the freshwater mussel <i>Lamellidens marginalis</i> ."	Haldar, A., M. Das, T. K. Dey, P. Dhar, and J. Chakrabarti.	Int J Food Nutr Sci 11, no.1 (2022): 1-8.	2022
14.	Evaluating the Nutritional Composition, Anti-oxidative, and Prebiotic Properties of de-oiled Sesame and Linseed Meals	Banerjee, Arpita, Sarbani Ganguly, Niloy Chatterjee, and Pubali Dhar.	Research Journal of Agricultural Sciences, Vol : 13 - Issue : 4 ; 1639-1643	2022
15.	Protective efficacy of fish oil nanoemulsion against non-typhoidal	Dey TK, Bose P, Paul S, Karmakar BC, Saha RN, Gope A, Koley H, Ghosh A,	Food & Function 13, no. 19 (2022): 10083-10095.	2022



	Salmonella mediated mucosal inflammation and loss of barrier function	Dutta S, Dhar P, Mukhopadhyay AK.		
16.	Lactic Acid Bacteria and Bacteriocins: Novel Biotechnological Approach for Biopreservation of Meat and Meat Products	Bhattacharya, Dipanwita, Pramod Kumar Nanda, Mirian Pateiro, José M. Lorenzo, Pubali D	Microorganisms 10, no. 10 (2022): 2058.	2022
17.	Nanoemulsion-based technologies for delivering natural plantbased antimicrobials in foods.	McClements, David Julian, Arun K. Das, Pubali Dhar, Pramod Kumar Nanda, and Niloy Chatterjee.	Frontiers in Sustainable Food Systems 5 (2021): 643208	2021
18.	Nutritional aspects, flavour profile and health benefits of crab meat based novel food products and valorisation of processing waste to wealth: A review	Nanda, Pramod Kumar, Arun K. Das, Premanshu Dandapat, Pubali Dhar, Samiran Bandyopadhyay, Amira Leila Dib, José M. Lorenzo, and Mohammed Gagaoua.	Trends in Food Science & Technology 112 (2021): 252-267.	2021
19.	ACE Inhibitory Peptides <i>Bellamyia bengalensis</i> Hydrolysates: In vitro and In Silico Molecular Assessment from Protein	Dey, Tanmoy Kumar, Roshni Chatterjee, Rahul Shubhra Mandal, Anadi Roychoudhury, Debjyoti Paul, Souvik Roy, Mirian Pateiro, Arun K. Das, Jose M. Lorenzo, and Pubali Dhar.	Processes 1316 July 2021, 9,	2021
20.	Self Nano-Emulsifying Curcumin (SNEC30) attenuates arsenic- induced cell death in mice	Jamal, Zarqua, Joydeep Das, Payal Gupta, Pubali Dhar, Sreya Chattopadhyay, and Urmi Chatterji.	Toxicology Reports 8 (2021): 1428-1436.	2021
21.	Enzymatically excised oligopeptides from <i>Bellamyia bengalensis</i> shows potent antioxidative and anti-hypertensive activity.	Roshni Chatterjee, Tanmoy Kumar Dey, Debjyoti Paul & Pubali Dhar	Journal of Food Science and technology 57, 2586–2601 (2020)	2020
22.	A novel nanoformulation of a- eleostearic acid restores molecular pathogenesis of hypersensitivity.	Paul, D., Manna, K., Sengupta, A., Mukherjee, S., Dey, S., Bag, P. K., & Dhar, P	Nanomedicine. 2019, 14(5):529-552. doi: 10.2217/nnm-20180450.	2019
23.	Enzymatic synthesis of lipophilic lutein –PUFA esters and assessment of their stabilization potential in EPA-DHA rich fish oil matrix.	Dey, T. K., Maiti, I., Chakraborty, S., Ghosh, M., & Dhar, P	Journal of Food Science and technology. 2019 56(5):2345-2354.	2019

24.	Biophysics 55(2):105-113 Effects of nano-sizing on lipid bioaccessibility and ex vivo bioavailability from EPA-DHA rich oil in water nanoemulsion.	Tanmoy Kumar Dey, Hemanta Koley, Mahua Ghosh, Sanjit Dey, Pubali Dhar	Food chemistry, 275, 135-142 doi:10.1016/j.foodchem.2018.09.084. 2019	2019
25.	Amalgamation of Polyphenols and Probiotics induce health promotion.	Arpita Banerjee and Pubali Dhar	Crit Rev Food Sci Nutr. 2019;59(18):2903-2926	2019
26.	Designing of $\omega$ -3 PUFA enriched biocompatible nanoemulsion with sesame protein isolate as a natural surfactant: Focus on enhanced shelflife stability and biocompatibility.	Tanmoy Kumar Dey, Priya Banerjee, Roshni Chatterjee, Pubali Dhar	Colloids and Surfaces A. 2018; 538, 36-44.	2018
27.	Biochemical assessment of extract from <i>Oxalis corniculata</i> L.: Its role in food preservation, antimicrobial and antioxidative paradigms using in situ and in vitro models.	Mukherjee, Sayani, Sudin Pal, Raja Chakraborty, Hemanta Koley and Pubali Dhar.	Ind.J.Exp.Biol 2018 56(4)	2018
28.	Modification of the toxicity of an azo compound through complex formation help target bacterial strains.	Tathagata Deb, Durba Ganguly, Sauradip Sen, Pankaj Giri, Pubali Dhar & Saurabh Das	Journal of Chemical Sciences, 2018 130(7), p.94.	2018
29.	Functional properties of protein hydrolysates from fresh water mussel <i>Lamellidens marginalis</i> (Lam.)	Haldar, Ankhi, Madhushrita Das, Roshni Chatterjee, Tanmoy Kumar Dey, Pubali Dhar, and Jana Chakrabarti.	IJBB Vol.55(2) [April 2018]	2018
30.	A review on potential of proteins as an excipient for developing a nanocarrier delivery system.	A. Chakraborty & P. Dhar	Critical reviews in therapeutic drug carrier System, 2017, 34(5), 453-488.	2017
31.	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.	Mousumi Chakraborty, Sourav Bhattacharya, Raghwendra Mishra, Siddhartha S Saha, Pushpak Bhattacharjee, Pubali Dhar, Roshnara Mishra	PharmaNutrition, 3; (2015) 67-75.	2015
32.	Evaluation of antioxidative, antibacterial and probiotic growth stimulatory activities of Sesamum indicum honey containing phenolic compounds and lignans.	Angira Das, Sanjukta Datta, Sayani Mukherjee, Sreedipa Bose, Santinath Ghosh, Pubali Dhar.	LWT Food science and technology. 2015; 61(1),244-250	2015
33.	Comparative realtime study of cellular uptake of a formulated conjugated	Debjyoti Paul, Sayani Mukherjee, Rajarshi	Colloids and surfaces B: Biointerfaces, 2015,	2015

	linolenic acid rich nano and conventional macro emulsions and their bioactivity in ex-vivo models for parenteral applications	Chakraborty, Sanjaya K Mallick, Pubali Dhar.	126, 426-436.	
34.	Enzymatic modification of sesame seed protein, sourced from waste resource for nutraceutical application.	Roshni Chatterjee, Tanmoy Kumar Dey, Mahua Ghosh, Pubali Dhar	Food and bioproducts processing, 2015, 94, 70-81	2015
35.	Exploring the Nutritive Values of the Fresh Water Mussel <i>Lamellidens marginalis</i> as Potential Functional Food	Ankhi Halder, Tanmoy Kumar Dey, Pubali Dhar, Jana Chakrabarti	IOSR Journal of Environmental Science, Toxicology and Food Technology, 2014, 8(8) 01-07.	2014
36.	Comparative prophylactic effects of $\alpha$ -eleostearic acid rich nano and conventional emulsions in induced diabetic rats.	Debjyoti Paul, Tanmoy Kumar, Sayani Mukherjee, Mahua Ghosh and Pubali Dhar	Journal of Food Science and Technology, 2014.	2014
37.	Characterization Of Antioxidants And Antioxidative Properties Of Various Unifloral Honeys Procured From West Bengal, India.	Angira Das, Aparajita Mukherjee and Pubali Dhar	IOSR Journal of Environmental Science, Toxicology and Food Technology, 7 (3), 56-63, 2014.	2014
38.	Indian freshwater edible snail <i>Bellamya bengalensis</i> lipid extract Prevents T cell mediated hypersensitivity and Inhibits LPS induced macrophage activation.	Sourav Bhattacharyam, Mousumi Chakraborty, Madhura Bose, Debarati Mukherjee, Anadi Roychoudhury, Pubali Dhar, Roshnara Mishra	Journal of Ethnopharmacology 157 (2014) 320-329.	2014
39.	Calcium, iron and essential fatty acid composition of Bengali mother's milk: A population based cross-sectional study.	Susmita Roy, Amit Basu, Pubali Dhar, Mahua Ghosh	Indian J Community Health, 2014, 26, 310314.	2014
40.	Studies On The Fluidity Of Milk Lipids Of Mothers From Three Socioeconomic Groups Of West Bengal, India	Susmita Roy, Pubali Dhar; Santinath Ghosh, Mahua Ghosh	Tropical Pediatrics. 59 (2013) 407-412.	2013
41.	<i>Oxalis corniculata</i> (Oxalidaceae) leaf extract exerts in vitro antimicrobial and in vivo anticolonizing activities	Sayani Mukherjee, Hemanta Koley, Sanjukta Dutta, Debjyoti Paul,	Journal of Medicinal Foods, 2013. 16(9) 801-809	2013

	against <i>Shigella dysenteriae</i> 1(NT4907) and <i>Shigella flexneri</i> 2a (2457T) in induced diarrhea in suckling mice.	Santinath Ghosh, and Pubali Dhar,		
42.	Protective effect of secondary plant metabolites from <i>Ipomoea aquatica</i> Forsk. against carbofuran induced damages.	Sanjukta Datta, Mahuya Sinha, Dipesh Das, Santinath Ghosh Pubali Dhar	Indian Journal of Experimental Biology, 2013;51(12):1109-19.	2013
43.	Dietary effects of pure and diacylglycerol-rich rice bran oil on growth pattern and lipid profile of rats,	Rupali Dhara, Pubali Dhar and Mahua Ghosh.	J Oleo Science, 2012, 61:369-375.	2012
44.	n-6 and n-3 Polyunsaturated Fatty Acid Compositions of Urban and Suburban Bengali Mothers' Milk of West Bengal, India.	Susmita Roy, Pubali Dhar, Santinath Ghosh	International Journal of Food Sciences and Nutrition. 2012, 63(8), 895-901	2012
45.	Antimicrobial activity of <i>Sesbania grandiflora</i> flower polyphenol extracts on some pathogenic bacteria and growth stimulatory effect on the probiotic organism <i>Lactobacillus acidophilus</i>	China, Ratna, Sayani Mukherjee, Sauradip Sen, Sreedipa Bose, Sanjukta Datta, Hemanta Koley, Santinath Ghosh, and Pubali Dhar.	Microbiological research 167, no. 8 (2012): 500-506.	2012
46.	Comparative study of gastrointestinal absorption of EPA & DHA rich fish oil from nano and microemulsion formulation in rats.	Tanmoy kumar Dey, Santinath Ghosh, Mahua Ghosh, Hemanta Koley and Pubali Dhar,	Food research International, 49 (2012) 72-79.	2012
47.	The Role of DAG-rich Oils in Controlling Plasma Leptin level, a Potent Regulator of Obesity,	Rupali Dhara, Avery Sengupta, Pubali Dhar and Mahua Ghosh	Journal of Lipid Science and Technology, 2012, 44, 1-5.	2012
48.	Polyphenol content and in vitro radical scavenging activity of some Indian vegetable extracts.	P. Dhar, A Choudhury, B. mallik and S. Ghosh.	J. Ind. Chem. Soc., 88, 199-204	2011
49.	Dietary Effects of Diacylglycerol Rich Mustard Oil on Lipid Profile of Normocholesterolemic and Hypercholesterolemic Rats	Rupali Dhara, Pubali Dhar and Mahua Ghosh	J Food Science and Technology. 01/2011	2011
50.	Antihyperlipidemic effect of sesame ( <i>Sesamum indicum</i> L.) Protein isolate in rats fed a normal and high cholesterol diet.	Arundhuti Biswas, Pubali Dhar and Santinath Ghosh.	J Food Sc., 2010, 75 (9), H274-H279.	2010
51.	Lutein Content and in vitro Antioxidant Activity of Different Cultivars of Indian Marigold Flower ( <i>Tagetes patula</i> L.) Extracts.	Sugata Bhattacharyya, Sanjukta Datta, Bidisha Mallick, Pubali Dhar and Santinath Ghosh.	J. Agric. Food Chem., 2010, 58 (14), pp 8259–8264.	2010
52.	Influence of polyphenolic extracts from <i>Enydra fluctuans</i> on oxidative	Datta, Sanjukta, Pubali Dhar, Aniruddha	Food and Chemical Toxicology 48, no. 10	2010

	stress induced by acephate in rats	Mukherjee, and Santinath Ghosh.	(2010): 2766-2771.	
53.	In vitro antioxidative property of polyphenols present in two common aquatic leafy vegetables,	B. Mallick, P. Dhar and S. Ghosh.	J. Ind. Chem. Soc, 86:202-204 (2009).	2009
54.	Dietary effect of sesame (Sesamum indicum L.) protein hydrolysate on blood and tissue lipid and lipid peroxidation in normal and hyper cholesterolemic rats,	A. Biswas, P. Dhar and S. Ghosh.	J. Lipid Sc. and Technology, 40:67-74(2008).	2008
55.	Antioxidative Effect of Conjugated Linolenic Acid in Diabetic and Non-Diabetic Blood: an in vitro Study	P. Dhar, K. Chattopadhyay, D. Bhattacharyya, A. Roychowdhury, A. Biswas and S. Ghosh.	J. Oleo Sci., Vol. 56, 19-24 (2007).	2007
56.	Ameliorative Influence of Sesame Lignans on Lipid Profile and Lipid Peroxidation in Induced Diabetic Rats.	P. Dhar, K. Chattopadhyay, D. Bhattacharyya, A. Roychowdhury, A. Biswas and S. Ghosh.	J. Agric. Food Chem., 55, 5875-5880 (2007).	2007
57.	Dietary Effect of mustard (Brassica nigra) Protein Hydrolysate on Blood and Tissue Lipids and Lipid Peroxidation in Hypercholesteromic rats.	Biswas, Arundhati, Pubali Dhar, A. Chowdhury, and Santinath Ghosh	BCAIJ 1, no. 4 (2007): 169-174	2007
58.	Dietary comparison of conjugated linolenic acid (9 cis, 11 trans, 13 trans) and $\alpha$ -tocopherol effects on blood lipids and lipid peroxidation in Alloxan induced diabetes mellitus rats.	Dhar, P., D. Bhattacharyya, D. K. Bhattacharyya, and S. Ghosh.	Lipids 41, no. 1 (2006): 49-54.	2006
59.	Antioxidative Effect of Sesame Lignans in Diabetes Mellitus Blood: an in vitro Study	Pubali Dhar, Krishna Chattopadhyay, Debasish Bhattacharyya and S. Ghosh	J. Oleo Sci., Vol. 54, 39-43 (2005).	2005
60.	“Dietary Effects of Natural Conjugated Triene Fatty Acid in Comparison with Trans Fatty Acids of Hydrogenated Fat of Plasma and Tissue Lipid Profile	Pubali Dhar, Santinath Ghosh and Dipak Kumar Bhattacharyya	J. Oleo Science., 53(2),57-62 (2004).	2004
61.	Dietary Effects of Conjugated Octadecatrienoic Fatty Acid (9 cis, 11 trans, 13 trans) Levels on Blood Lipid and nonenzymatic In Vitro Lipid Peroxidation in Rats	Lipids 34(2): 109-114	P. Dhar, S. Ghosh and D.K. Bhattacharyya,	1999
62.	Dietary effects of Enzymatic Interesterified Palmolien vis-à-vis Chemically Interesterified Palmolien	P. Dhar, S. Ghosh and D.K. Bhattacharyya	J. Japan Oil Chem. Soc. 48(5) : 479-486	1999

	and Hydrogenated Fat (Vanaspati) on Serum and Other Tissue Lipid			
63.	Nutritional Characteristics of Oil Containing Conjugated Octadecatrienoic fatty Acid.	P. Dhar and D.K. Bhattacharyya	Annals Of Nutrition & Metabolism. 42: (1998). 290-296	1998

**Published book chapters of national and international publishers:**

Sl. No.	Title with page number	Book Title, Editor & Publisher	ISBN No	Whether peer reviewed.	No. Of co-author	Whether you are the main author
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 Editors: Mukhopadhaya, A		Peer-reviewed		Author

		and Ghosh, S. Academic staff College ASC, CU				
5.	Functional and Bioactive Lipid Mediators in Modulating CVD Precursors 55-88	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. Elsevier. Edited Alexandru Mihai Grumezescu	eISSN: 9780128115008 pISSN: 9780128114483	Peer reviewed	03	Corresponding author

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: 978-1975953177 ISBN-10: 1975953177	Peer-reviewer	02	Corresponding author
9.	Nanoformulation and administration of PUFA-rich systems for applications in modern healthcare 165-200	Nanostructures for Novel Therapy Synthesis, Characterization and Applications Elsevier Edited by: Denisa Ficai and Alexandru Mihai Grumezescu	ISBN 978-0-323-46142-9	Peer Review ed	02	Corresponding author
10.	Promising Functional Lipids for Therapeutic Applications 413-449	Role of Materials Science in Food Bioengineering Academic press Edited by: Alexandru Mihai Grumezescu and Alina Maria Holban	ISBN 978-0-12-811448-3	Peer Review ed	03	Corresponding author
11.	Mystifying Composites at the Interface of	Handbook of Nanotechnology in Nutraceuticals	eBook ISBN9781003	Peer Review ed	01	Corresponding author



	Nutrition, Medicine, and Technology 1-50	CRC press	244721			
12.	Phospholipid based nanocarriers as an emerging platform for therapeutic intervention 183-222	Handbook of nanotechnology Nutraceuticals Publisher: Taylor and Francis under imprint CRC Press, USA	eBook of ISBN97 in 8100324 4721	Peer Review ed	01	Correspon ding author

**Project(s) submitted/being pursued/carried out by Investigator:**

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 Research Minor Project, P. I.	Two years, Completed (2002-2004), 0.5 lakh
4. Studies on the Antioxidative effects of polyphenols present in some vegetables in presence of pesticides.	UGC, Minor, (PI)	Completed, (2006-2008) 0.8Lakh
5. Formulation and development of nanoemulsion	Nano Research Centre University of Calcutta, (PI)	Three years (2009-2011) 2 lakhs and one project fellow (three years 3.6lakhs)=5.6lakhs
6. Studies on the antioxidative and Antimicrobial Activity of Some edible flower extracts	UGC Major (PI)	Three years (2010-2012) 8.32lakh
7. Studies on antioxidative and immunomodulatory effect of conjugated linolenic acid from	ICMR (PI)	Three years (2011-2014) 17.84 lakhs

bittergourd oil"		
8. 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)
9. 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)
10. Application of Green Technology for the fabrication of biogenic flavonoid coated silver Nanoparticles.	UGC-DAE Consortium	Three years 2016-2019: 435000/per annum
11. Engineering PUFA-rich nanoemulsion systems for critical nutritional therapy	UPE-II	Three years 2017-2020. Ten lakh only (10 lakh)
12. Systematizing Novel Lipid Formulations as Nanocarriers in targeting Molecular Axis of Hypersensitivity: For Translational Research	ICMR	Completed. Three years 2019-2022 30 lakhs only (30,00,000/-)
13. Consultancy project	FSSAI	Twenty lakh only (20 lakh)
14. <b>Current projects:</b> 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	Three years 2022-2025 thirty lakhs two thousand thirty eight only (30,02038/-)
16. Effect of Ghee from indigenous cow milk on cognition and neuroprotection against Alzheimer's disease.	Ministry of AYUSH	Three years 2023-2026 (18.65 Lakh)