

### Faculty Profile Information

<b>Name</b>	Dr. Sandip Basu
<b>Designation</b>	Contractual Assistant Professor (Dairy Microbiology)
<b>Contact Address</b>	Division of Agricultural Economics and Agri-Business Management, FoA, SKUAST-Jammu, Chatha - 180009
<b>E Mail</b>	sansum_1974@yahoo.co.in
<b>Mobile</b>	8910872115
<b>Professional Experience</b>	More than 15(Fifteen) Years
<b>Awards/ Honours/ scholarships/fellowships</b>	<ul style="list-style-type: none"> <li>• <b>Awarded</b> University scholarship (West Bengal University of Animal &amp; Sciences) in B.Tech(Dairy Technology)</li> <li>• <b>Awarded</b> University fellowship (West Bengal University of Animal &amp; Fishery Sciences) during M.Sc. in Dairy Bacteriology)</li> <li>• <b>Awarded</b> ICAR fellowship (National Dairy Research Institute, Karnal) during Ph.D degree programme in Dairy Microbiology</li> </ul>
<b>Area of Specialization</b>	Major: <b>Dairy Microbiology</b> Sub-Discipline(s): Dairy Chemistry
<b>Research Interests</b>	<ul style="list-style-type: none"> <li>• New Fermented Dairy Product Development</li> <li>• Probiotics</li> <li>• Food Safety</li> <li>• New bacteria isolation and identification</li> </ul>
<b>Total no. of Publications (referred journals)</b>	More than10 (Ten) including book chapters, abstracts, research papers etc.
<b>Selected Publications (Best ten)*</b>	<p><b>1 Book chapter</b> in Functional Dairy Foods Concepts and Applications - Sudhir Kumar Tomar and Sandip Basu “Combating antinutritional factors in foods through microbial intervention” published in 2011by Satish Serial Publishing House, Delhi</p> <p><b>2 Book chapter</b> in Immunity Boosting Functional Foods to Combat Covid-19 – Subrota Hati, Sujit Das and Sandip Basu “Application of Probiotics and Fermented Foods in Immunostabilization” published in 2021 by Narendra Publishing House, Delhi, India</p> <p><b>3. Abstract</b> selected for poster presentation in XXXIX Dairy Industry Conference to be held in Kolkata from 4<sup>th</sup> to 6<sup>th</sup> February, 2011. Hati, S., Mandal, S., Basu, S., Khetra, Y. – “Pulse light a potential tool for inactivation of food borne organisms in dairy industry”</p> <p><b>4. Research paper</b> in Indian Journal of Dairy Science – Mandal, S., Hati, S., Basu, S., Puniya, K., Singh, R., Singh, K. – ”Effect K-carrageenan Concentrations on Survival of Microcapsulated <i>Lactobacillus casei</i> NCDC 298”.</p> <p><b>5. Research paper</b> in Indian Journal of Dairy Science - Basu, S., Tomar, S. K., Mandal, S.,Hati, S., Singh, A. K., Arora, S., Mohanty, A. K. – A Study on Antimicrobial Activity and</p>

	<p>Antibiotic Susceptibility of Phytate and Starch Degrading Lactic Acid Bacteria Isolated from Indigenous Cereal-based Fermented Milk Product “Raabadi”.</p> <p>6. <b>Review paper</b> in Journal of Food Processing and Preservation - Subrota Hati, Surajit Mandal, Shilpa Vij, P.S. Minz, Sandip Basu, Yogesh Khetra, Deepika Yadav and Minakshi Dahiya - Nonthermal Plasma Technology and Its Potential Applications against Foodborne Microorganisms.</p> <p>7. <b>Research paper</b> in International Journal of FERMENTED FOODS- Sandip Basu, Sudhir Kumar Tomar and Subrota Hati - Isolation and identification of phytate-degrading lactobacilli from indian cereal-based fermented milk product – “<i>Raabadi</i>”</p> <p>8. <b>Research paper</b> in International Journal of FERMENTED FOODS- Sandip Basu, Sudhir Kumar Tomar and Subrota Hati – Shelf-Life Study of Novel Cereal Based Fermented Milk Product and Enhancement of Vitamin Content by Using Adjunct Culture</p> <p>9. <b>Research paper</b> in International Journal of FERMENTED FOODS- Sandip Basu, Sudhir Kumar Tomar - Development of novel indigenous pearl millet based fermented Skim milk product</p> <p>10. <b>Research Article</b> in International Journal of Food Science, Nutrition And Dietics (IJFS) ISSN:2236-3350 – S. Sarkar, A.Sur, K.Sarkar, R. Majhi, S. Basu, K. Chatterjee, B. Sikdar – Probiotics: A Way of Value Addition in Functional Food</p>
<b>Other achievements if any (please specify)</b>	<p>Guided two M.Sc. students in Raipur College of Food &amp; Dairy Technology</p> <p>More than 12 years Industrial Experience in Quality Control of Dairy and Food Industry</p>