

DOCTORAL COMMITTEE MEMBER

Dr. M. SUKUMAR

Professor

Centre for Food Technology

Anna University

Chennai - 600025.

Tamilnadu.

Mobile Number – 9444309138.

Email - sukumarcbt@gmail.com

LIST OF PUBLICATIONS – Last 5 Years

1. Renuka, V., Indira Ramachandran, A. C., Babu, P. S., Das, S., Peter, M. J., Udhyasooriyan, L. P., & Sukumar, M. (2020). Removal of pesticides from strawberries using plant extracts and assessed by gas chromatography-triple quadrupole mass spectrometry. *International Journal of Environmental Analytical Chemistry*, 1-12.
2. Venkatachalapathy, R., Anoop Chandra, I. R., Das, S., Vajiha Aafrin, B., Lalitha Priya, U., Peter, M. J & Sukumar, M. (2020). Effective removal of organophosphorus pesticide residues in tomatoes using natural extracts. *Journal of Food Process Engineering*, 43(2), e13351.
3. Pallavi, J. K., & Sukumar, M. (2020). Categorizing Functional Yoghurt Using Artificial Neural Network. *Asian Journal of Biological and Life Sciences*, 9(2), 129.
4. Lalithapriya, U., Mariajenita, P., Renuka, V., Sudharsan, K., Karthikeyan, S., Sivarajan, M. & Sukumar, M. (2019). Investigation of Natural Extracts and Sodium Bisulfite Impact on Thermal Signals and Physicochemical Compositions of *Litopenaeus vannamei* during Chilled Storage. *Journal of Aquatic Food Product Technology*, 28(6), 609-623.
5. Kasirajan, S., Umapathy, D., Chandrasekar, C., Aafrin, V., Jenitapeter, M., Udhyasooriyan, L., Packirisamy, A.S.B. and Muthusamy, S., 2019. Preparation of poly (lactic acid) from *Prosopis juliflora* and incorporation of chitosan for packaging applications. *Journal of bioscience and bioengineering*. 128(3), 323-331.
6. Harini, K., Ramya, K., Sukumar, M., 2018, Extraction of nano cellulose fibers from the banana peel and bract for production of acetyl and lauroyl cellulose. *Carbohydrate polymers*, 201, 329-339.
7. Mohan, C.C., Harini, K., Aafrin, B.V., Babuskin, S., Karthikeyan, S., Sudarshan, K., Renuka, V., Sukumar, M., 2018, Extraction and characterization of polysaccharides from tamarind seeds, rice mill residue, okra waste and sugarcane bagasse for its bio-thermoplastic properties. *Carbohydrate polymers*, 186, 394-401.

8. Lalithapriya, U., Mariyajenita, P., Aafrin, V., Harini, K., Madhushalini, D., Sukumar, M., 2017, Comparative evaluation on shelf life extension of MAP packed *Litopenaeusvannamei* shrimp treated with natural extracts, LWT - Food Science and Technology, 77, 217-224.
9. Sivarajan, M., Lalithapriya, U., Mariajenita, P., Vajiha, B.A., Harini, K., Madhushalini, D., Sukumar, M., 2017, Synergistic effect of spice extracts and modified atmospheric packaging towards non-thermal preservation of chicken meat under refrigerated storage. Poultry science, 96(8), 2839-2844.
10. Chandra Mohan, C., Babuskin, S., Sudharsan, K., Aafrin, V., Mariyajenita, P., LalithaPriya, U., Harini, K., Madhushalini, D., Sukumar, M., 2017, Active compound diffusivity of particle size reduced *S. aromaticum* and *C. cassia* fused starch edible films and the shelf life of mutton (*Capra aegagrushircus*) meat, Meat Science, 128, 47-59.
11. Azhagu Saravana Babu, P., VajihaAafrin, B., Archana, G., Sabina, K., Sudharsan, K., Sivarajan, M., Sukumar, M., 2017, Effects of Polyphenols from *Carallumafimbriata* on Acrylamide Formation and Lipid Oxidation—An Integrated Approach of Nutritional Quality and Degradation of Fried Food, International Journal of Food Properties, 20, 1378-1390.
12. Chandra mohan, C., Rakhavan, K.R., Sudharsan, K., Radha Krishnan, K., Babuskin, S., Azhagu Saravana Babu, P., Sukumar, M., 2017, Impact of *S. aromaticum* and *C. cassia* incorporated edible films on shelf life of seer fish (*Scomberomorusguttatus*) stored at different temperature conditions, Journal of Food Processing and Preservation, 41, 13056.
13. Chandra mohan, C., Rakhavan, K.R., Sudharsan, K., Radha Krishnan, K., Babuskin, S., Sukumar, M., 2016, Design and characterization of spice fused tamarind starch edible packaging films, LWT - Food Science and Technology, 72, 239 - 250.
14. Chandra mohan, C., Rakhavan, K.R., Sudharsan, K., Radha Krishnan, K., Babuskin, S., Sukumar, M., 2016, Development of predictive preservative model for shelf life parameters of beef using response surface methodology, LWT - Food Science and Technology, 68, 642 - 652.
15. Chandra mohan, C., Rakhavan, K.R., Sudharsan, K., Radha Krishnan, K., Babuskin, S., Azhagu Saravana Babu, P., Sukumar, M., 2016, Development of predictive preservative model for shelf life parameters of beef using response surface methodology, LWT - Food Science and Technology, 72, 239 – 250.
16. Sudharsana, K., Chandra Mohan, C., Azhagu Saravana Babu, P., Archanaa, G., Sabinaa, K., Sivarajan, M., Sukumar, M., 2016, Production and characterization of cellulose reinforced starch (CRT) films, International Journal of Biological Macromolecules, 83, 385-395.
17. Sivarajan, M., Chandra Mohan, C., Lalitha Priya, U., Rakhavan, K.R., Radha Krishnan, K., Babuskin, S., Sukumar, M. 2016, Effect of spice-incorporated starch

edible film wrapping on shelf life of white shrimps stored at different temperatures. Journal of science of the food and agriculture, 96, 4268-75.

18. Radhakrishnan, K., Babuskin, S., Azhagu Saravana Babu, P., Sivarajan, S., Sukumar, M., 2015, Evaluation and predictive modeling the effects of spice extracts on raw chicken meat stored at different temperatures. Journal of Food Engineering, 166, 29 – 37.
19. Fayidh, M. A., Sabina K., Azhagu Saravana Babu, P., Sivarajan, M., Sukumar, M., 2015, A Rapid and Miniaturized Method for the Selection of Microbial Phenol Degradars Using colourimetricmicrotitration. Current microbiology, 70(6), 898 – 906.
20. Radha Krishnan, K., Babuskin, S., Rakhavan, KR., Tharavin, R., Azhagu Saravana Babu, P., Sivarajan, M., Sukumar, M., 2015. Potential application of corn starch edible films with spice essential oils for the shelf life extension of red meat. Journal of applied microbiology, 119(6), 1613-1623.
21. Archana, G., Azhagu Saravana Babu, P., Sudharsan, K., Sabina, K., Palpandi Raja, R., Sivarajan, M., Sukumar, M., 2015.Evaluation of fat uptake of polysaccharide coatings on deep-fat fried potato chips by confocal laser scanning microscopy (CLSM), International Journal of Food Properties, 19(7), 1583-1592.
22. Fayidh, M. A., Sabina K., Sudharsan, K., Sukumar, M., 2015. Isolation of a unique Phenol degrading bacterial strain *Escherichia colimoh* 1 from effluent of an edible oil industry in Chennai, India, Research Journal of Biotechnology, 10(2), 36 – 42.
23. Babuskin, S., Radha krishnan, K., Azhagu Saravana Babu, P., Sukumar, M., 2014, Mohammed A. Fayidh, K.Sabina, G. Archana and M. Sivarajan, Effects of Rosemary extracts on oxidative stability of chikkis fortified with microalgae biomass, Journal of Food Science and Technology, 52(6), 3784-3793.
24. Radha krishnan, K., Babuskin, S., Azhagu Saravana Babu, P., Fayidh, M.A., Sabina, K., Archana, G., Sivarajan, M., and Sukumar, M., 2014, Bio protection and preservation of raw beef meat using pungent aromatic plants substances. Journal of the Science of Food and Agriculture, 94(12), 2456-2463.
25. Babuskin, S., Radha krishnan, K., Azhagu Saravana Babu, P., Sivarajan, M., and Sukumar, M., 2014, Functional Foods Enriched with Marine Microalga *Nannochloropsisoculata* as a Source of ω -3 Fatty Acids, Food Technology and Biotechnology, 52 (3) 292–299.
26. Sabina, K., Fayidh, M.A., Archana, G., Sivarajan, M., Babuskin, S., Azhagu Saravana Babu, P., Radha Krishnan, K., and Sukumar, M., 2014, Biodegradation and bioelectricity generation by microbial desalination cell, International Biodeterioration & Biodegradation, 92, 20–25.
27. Babuskin, S., Radha krishnan, K., Azhagu Saravana Babu, P., Sivarajan, M., and Sukumar, M., 2014, Effect of photoperiod, light intensity and carbon sources on biomass and lipid productivities of *Isochrysisgalbana*, Biotechnology Letters, 36, 1653-1660.

28. Sabina, K., Fayidh, M.A., Archana, G., Sivarajan, M., Babuskin, S., Azhagu Saravana Babu, P., Radha Krishnan, K., and Sukumar, M., 2014, Microbial desalination cell for enhanced biodegradation of waste engine oil using a novel bacterial strain *Bacillus subtilis* moh3. *Environmental Technology*, 35, 2194-2203.
29. Radha krishnan, K., Babuskin, D., Azhagu Saravana Babu, P., Sasikala, M., Sivarajan, M., and Sukumar, M., 2014, Antimicrobial and antioxidant effects of spice extracts on the shelf life extension of raw chicken meat, *International Journal of food microbiology*, 171, 32–40.
30. Azhagu Saravana Babu, P., Radha krishnan, K., Babuskin, S., Sabina, K., Archana, G., Fayidh, M.A., Sudharsan, K., Sivarajan, M., and Sukumar, M., 2013, A novel approach and in-vitro evaluation of bioactive components for the development of nutraceuticals, *African Journal of Pharmacy and Pharmacology*, 7(41), 2721-2726.
31. Radha krishnan, K., Sivarajan, M., Babuskin, S., Archana, G., Azhagu Saravana Babu, P., and Sukumar, M. 2013, Kinetic modeling of spice extraction from *S. aromaticum* and *C. cassia*, *Journal of Food Engineering*, 117,3 26-32.
32. Archana, G., Sabina, K., Babuskin, S., Radhakrishnan, K., Fayidh, M.A., Azhagu Saravana Babu, P., Sivarajan, M., and Sukumar, M., 2013, Preparation and characterization of mucilage polysaccharide for biomedical applications, *Carbohydrate Polymers*, 98, 89– 94.

+++++