

CURRICULUM VITAE OF Mr. Madhu Arenahalli



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Academic Qualifications : Msc in Microbiology

Professional experience :

I am a graduate in **life science (2004)**, with a **Master's degree in Microbiology (2006)** from **Kuvempu University, Karnataka**. Presently, I am working for my doctoral degree (Ph.D) in Biotechnology with an emphasis on Synbiotic mechanisms, at Central Food Technological Research Institute, Mysore, India.

My research carrier started at CFTRI as Project Assistant in the LSRB-DRDO supported project titled "Production of Lactic Acid Bacteria as probiotic food supplement" during Sep. 2006- May 2007. I continued the research activities in the DBT sponsored project titled "Vitamin B₁₂ Supplementation and Evaluation through biotechnological approaches" during June 2007- June 2009.

Awards and Fellowships :

- Awarded **Senior Research fellowship** of Council of Scientific and Industrial Research (CSIR), India, after qualifying a national level competitive interview conducted by CSIR-India.
- Invitee for the Korean Government Scholarship for Doctoral Programme-2008
- Recipient of International travel grant by the Department of Science and Technology to attend and present research paper titled "Beneficial effects of prebiotics - xylooligosaccharides and high content fructooligosaccharides in streptozotocin-induced diabetic rats" at the KhonKaen University, Khonkaen, Thailand, 2009.

Current areas of research :

My research programme includes studies on the effect of probiotic *L. plantarum* CFR 2194 and prebiotic Fructooligosaccharides on the prevention of Colorectal Cancer, with a special reference to the inhibition of some of harmful enzyme activities like β -glucuronidase, Nitroreductase, Glucosidase and Urease. It also includes antioxidant enzymes, their activity, DNA Damage and effect of synbiotics on the induction of apoptosis.

Publications :

1. **Madhu, A. N** and Prapulla, S. G. **2011**. *In vitro* fermentation of prebiotics by *Lactobacillus plantarum* CFR 2194: selectivity, viability and effect of metabolites on β -glucuronidase activity. World J. Microbiol. Biotechnol., DOI 10.1007/s11274-011-0887-z.
2. **Madhu, A. N.**, Awasthi, SP., Reddy, K. B. P. K and Prapulla, S. G. **2011**. Impact of Freeze and Spray Drying on the Retention of Probiotic Properties of *Lactobacillus fermentum*: An *in vitro* Evaluation Model. Int. J. Microbiol. Res., 2(3): 243-251.
3. **Madhu, A. N.**, Giribhattanavar, P and Prapulla, S. G. **2010**. Probiotic lactic acid bacterium from *kanjika* as a potential source of vitamin B₁₂: evidence from LC-MS, immunological and microbiological techniques. Biotechnol. Letters., 32: 503-506.
4. Gobinath, D., **Madhu, A. N.**, Giribhattanavar, P and Prapulla, S. G. **2010**. Beneficial effect of xylo-oligosaccharides and fructo-oligosaccharides in streptozotocin-induced diabetic rats. British J. Nutr., 104: 40-47.
5. Reddy, K. B. P. K., **Madhu, A. N** and Prapulla, S. G. **2009**. Comparative survival and evaluation of functional probiotic properties of spray dried *Lactobacillus* strains isolated from *Kanjika*. Int. J. Dairy Technol., 62(2): 240-248.
6. Reddy, K. B. P. K., Awasthi, S. P., **Madhu, A. N** and Prapulla, S. G. **2009**. Role of Cryoprotectants on the Viability and Functional Properties of Probiotic Lactic Acid Bacteria during Freeze Drying. Food Biotechnol., 23: 243-265.