

CURRICULUM VITAE OF Dr. SUMAN KAPILA

Name: Dr. (Mrs.) Suman Kapila

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Academic Qualifications: Ph.D (Animal Biochemistry)

Professional experience: 16 years of research and teaching experience

Awards and Fellowships:

Selected for International Training in the area of Nutraceuticals for a period of 3months at Iowa State University, Iowa, USA under HRD programme of NAIP

Received Four Best poster Paper Awards for the research papers in different conferences.

Qualified the National Eligibility Test in the discipline of Biochemistry (Animal Science) conducted by ICAR

Qualified the Junior Research Fellowship and Senior Research Fellowship provided by ICAR for M.Sc/ Ph.D.

Current areas of research: Probiotics and Nutraceuticals

Publications Related to Probiotics (Please give the list of publications in the following format)

1. Iyer, R., Tomar, S.K., Kapila, S. Mani, J. and Singh, R. **2010**. Probiotic Properties of folate producing *Streptococcus thermophilus* strains. Food Res. Int., 43:103-110.
2. Jain, S., Yadav, H., Sinha, P.R., Kapila, S., Naito, Y. and Marotta, F. **2010**. Anti-allergic effects of probiotic Dahi through modulation of the gut immune system. Turkish J. gastroenterology, 21(3): 244-250
3. Bhardwaj, A., Gupta, H., Kapila, S., Kaur, G., Vij, S. and Malik, R. **2010**. Safety assessment and evaluation of probiotic potential of bacteriocinogenic *Enterococcus faecium* KH24 strain under *in vitro* and *in vivo* conditions. Int. J. Food Microbiol., 151:156-164.
4. Kapila, S., Jabadolia, L.N., Dang, A.K., Kapila, R. and Arora, S. **2009**. Augmentation of biofunctional properties of whey protein on fermentation with *Lactobacillus helveticus*. Milchwissenschaft, 64(3):245-249.
5. Kapila, S., Jain, S., Haque, E. Sabikhi, L and Dang A.K. **2008** .Immunoregulatory response of *Lactobacillus helveticus* fermented milk in mice. Milchwissenschaft, 63 (4): 367-369.
6. Bhardwaj, A., Kapila, S., Mani, J. and Malik, R. **2008**. Comparison of susceptibility to opsonic killing by *in vitro* human immune response of *Enterococcus* strains isolated from dairy products, clinical samples and probiotic preparation. Int. J. Food Microbiol., 128:513-515.

7. Sabikhi, L., Babu, R., Thompson, D.K. and Kapila, S. **2008**. Resistance of micro-encapsulated *Lactobacillus acidophilus* LA1 to processing treatments and simulated gut conditions. Food and Bioprocess Technology. DOI 10.1007/s11947-008-0135-1
8. Meena, K., Kapila, S., Chand, R., Haque, E., Singh, S and Aggarwal, P. K. **2008**. Immunomodulatory effect of oral administration of milk fermented with *Lactobacillus helveticus*. Milchwissenschaft, 63(1):27-29.
9. Kapila, S., Sinha, P.R. and Singh, S. **2007** Influence of feeding fermented milk and non fermented milk containing *Lactobacillus casei* on immune response in mice. Food and Agri. Immunol., 18(1):75-82.
10. Kapila, S. Vibha and Sinha, P.R. **2006**. Antioxidative and hypocholesterolemic effect of *Lactobacillus casei* ssp *casei* . Indian J. Med. Sci., 60:361-370.