

CURRICULUM VITAE, NAGENDRA P. SHAH

1. GENERAL INFORMATION

Full Name: Nagendra Prasad Shah
 Present Position : Professor of Food Science and Technology
 Food and Nutritional Sciences
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Google Scholar: <http://scholar.google.com.hk/citations?user=nnAL-58AAAAJ&hl=en>

Listed in the “top 1% list of scholars” by the ISI Web of Knowledge Essential Sciences Indicator

Ranks 42nd out of 312, 600 (top 0.013%) authors in the category of Agricultural Sciences including Food Science.

Listed as one of the highly cited researchers 2015 (<http://highlycited.com>) by Thomson Reuters Essential Sciences Indicators (ESI)

Listed as one of the highly cited researchers 2016 (<http://highlycited.com>) by Thomson Reuters ESI

Listed as one of the highly cited researchers 2017 (<http://highlycited.com>) by Thomson Reuters ESI

Listed as one of the highly cited researchers 2018 (<http://highlycited.com>) by Thomson Reuters ESI

Listed as one of the 9 highly cited researchers at the University of Hong Kong
http://www.hku.hk/press/news_detail_13320.html

Listed as one of the 10 highly cited researchers at the University of Hong Kong in 2016

Listed as one of the 12 highly cited researchers at the University of Hong Kong in 2017

Listed in the [2015 World's Most Influential Scientific Minds!](#) by Thomson Reuters.

Total citations: 19,539 citations (Oct. 29, 2018); 10,532 citations (since 2013); h-index 71 (all) (i10-index 229; i10-index 190 (since 2013)); h-index 53 (since 2013).

Most cited paper: 1137 citations. Shah, N.P. 2000. Probiotic bacteria: Selective enumeration, and survival in dairy foods. Journal Dairy Science 83:894-907.

2. EDUCATION

Ph.D. (Food Science and Technology), University of Alberta, Canada.

M.Sc. (Dairy Science), South Dakota State University, USA.

B.V.Sc. & A.H. (1st class Hons.) (Veterinary Sci. and Animal Husbandry), Rajendra Agricultural Univ., India.

Intermediate in Science (I.Sc.; Biology), Tribhuvan University, Nepal.

3. EMPLOYMENT

3.1. Present Position

Professor of Food Science and Technology

Food and Nutritional Sciences

School of Biological Sciences

The University of Hong Kong, Pokfulam Road, Hong Kong

3.2.1 Other appointments

Adjunct Professor, Victoria University, Australia, 2014- 2017

Adjunct Professor, National Dairy Research Institute (Deemed University), Karnal, Haryana, India, 2017-now

High-end Foreign Expert of the State Administration of Foreign Experts, Jiangxi Province, P.R. China, 2015-now

External examiner for the Food Science and Technology program, Faculty of Agriculture, University of Mauritius, Academic year 2012/2013.

External Examiner for the BSc (Hons) Nutritional Sciences and BSc (Hons) Nutritional Sciences (Specialisation: Dietetics) Programmes, Department of Health Sciences, Faculty of Science, University of Mauritius, Academic year 2014/2015.

External Examiner for the BSc (Hons) Nutritional Sciences and BSc (Hons) Nutritional Sciences (Specialisation: Dietetics) Programmes, Department of Health Sciences, Faculty of Science, University of Mauritius, Academic year 2015/2016.

External Examiner for the BSc (Hons) Nutritional Sciences and BSc (Hons) Nutritional Sciences (Specialisation: Dietetics) Programmes, Department of Health Sciences, Faculty of Science, University of Mauritius, Academic year 2017/2018.

3.2. Previous Positions Held

- 2004-11 Professor of Food Science and Dairy Technology, School of Biomedical Sciences, Victoria University, Australia
- 1999-03 Associate Professor, School of Life Sciences and Technology, Victoria University, Australia
- 1994-98 Senior Lecturer, Department of Food Technology, Victoria University
- 1991-94 Assoc. Lecturer & Lecturer, Department of Food Technology, Victoria University
- 1986-90 Research and Teaching Assistant, Department of Food Science, University of Alberta, Canada
- 1982-86 Lecturer, Tribhuvan University, Institute of Agriculture and Animal Sciences, Nepal
- 1983-84 Farm Manager, Dairy and Livestock Farm, Tribhuvan University, Nepal
- 1980-82 Research Assistant (M.Sc. studies) South Dakota State University, USA
- 1978-80 Assistant Lecturer, Tribhuvan University, Institute of Agricultural and Animal Sciences, Nepal

4. AWARDS AND SCHOLARSHIPS

- 2016** Elected as **Phi Tau Sigma Food Science and Technology Honour Society Lifetime membership award** - *Phi Tau Sigma the Honour Society of Food Science and Technology, USA*
- 2016** **International Dairy Foods Association Research Award in Dairy Foods Processing** - *International Dairy Foods Association, USA*
- 2016** **Institute of Food Technologists Fellow award**- *Institute of Food Technologists, USA*
- 2015** **Lushan Friendship medal** - *People's Government of Jiangxi Province, PR China*
- 2015** **National Dairy Research Institute Dr. K.K. IYA Memorial Oration award** - *Indian Council of Agricultural Research, India*
- 2014** **American Dairy Science Association Fellow award** - *American Dairy Science Association, USA*
- 2013** **Institute of Food Technologists Certified Food Scientist award** - *International Food Science Certification Commission, USA*
- 2013** **American Dairy Science Association Distinguished Service Award**- *American Dairy Science Association, USA*
- 2011** **Keith Farrer award of merit** - *Australian Institute of Food Science and Technology, Australia*
- 2009** **William C. Haines Dairy Science Award presented**-*California Dairy Research Foundation, USA*
- 2008** **Loftus-Hills silver medal** - *Dairy Industry Association, Australia*
- 2005** **Vice -Chancellor's Medal for Excellence in Research** – *Victoria University, Australia*
- 2004** **Australian Institute of Food Science and Technology Fellow award**- *Australian Institute of Food Science and Technology, Australia*
- 2003** **Marschall Rhodia International Dairy Science Award** – *Danisco, USA*
- 2001** **Best academic staff** -*Faculty of Engineering and Science, Victoria University, Australia*
- 2000** **Best academic staff** *Faculty of Engineering and Science, Victoria University, Australia*

1999 **American Dairy Science Association Foundation Scholar Award** - *American Dairy Science Association, USA*

1980-82 USAID Scholarship (for M.Sc. studies at S. Dakota State University, USA)

1974-78 Colombo Plan Scholarship (for B.V.Sc. & A.H. studies at Rajendra Agricultural Univ., India)

5. MEMBERSHIP OF PROFESSIONAL ASSOCIATIONS

- Fellow of the Institute of Food Technologists
- Fellow of American Dairy Science Association
- Fellow of the Australian Institute of Food Science and Technology
- Professional Member of Dairy Industry Association of Australia

5.1 PROFESSIONAL ACTIVITIES AND AFFILIATIONS

- External examiner for the BSc (Hons) Nutritional Sciences and BSc (Hons) Nutritional Sciences (Specialisation: Dietetics) Programmes, Department of Health Sciences, Faculty of Science, University of Mauritius, Academic year 2018/2019.
- Chair of a session of the 5th IDF Symposium on Science and Technology of fermented milk, Daejeon, S. Korea, Oct. 14-18, 2018.
- Chair, Fellow award selection committee, ADSA Annual meeting, Pittsburgh, PA, June 24-28, 2017.
- Committee Member of the International Dairy Foods Association Research Award in Dairy Foods Processing - International Dairy Foods Association, USA, 2017.
- External examiner for the BSc (Hons) Nutritional Sciences and BSc (Hons) Nutritional Sciences (Specialisation: Dietetics) Programmes, Department of Health Sciences, Faculty of Science, University of Mauritius, Academic year 2016/2017.
- Conduct of a workshop on how to publish and how to increase citations and h-index. Victoria University, Melbourne, Australia, March 08, 2017.
- Conduct of a workshop on how to publish and not to publish and how to increase citations and h-index. The University of Hong Kong, Hong Kong, Sept., 27, 2016.
- Conduct of a workshop on “Developing international relationships”. Victoria University, Melbourne, Australia, June 26, 2016.
- External examiner for the BSc (Hons) Nutritional Sciences and BSc (Hons) Nutritional Sciences (Specialisation: Dietetics) Programmes, Department of Health Sciences, Faculty of Science, University of Mauritius, Academic year 2015/2016.
- Conduct of a workshop on how to publish and not to publish and how to increase citations and h-index. Victoria University, Melbourne, Australia, March 08, 2016.
- Conduct of a workshop on how to publish and not to publish and how to increase citations and h-index. National dairy Research Institute, Karnal, India, February 22, 2016.
- Organizer of the symposium and Chair of the session entitled ‘Advances in bacterial exo-polysaccharides: from production to applications in dairy foods and health, ADSA Annual meeting, Orlando, FL, July 12-16, 2015.
- Conduct of a workshop on “Developing international relationships”. Victoria University, Melbourne, Australia, July 1, 2015.
- Organizer of the symposium and Chair of the session entitled ‘Dairy foods consumption, gut microbiota and human health, ADSA Annual meetings, Kansas City, MO, July 20-24, 2014.
- Conduct of a workshop on how to publish and not to publish and how to increase citations and h-index. Victoria University, Melbourne, Australia, March 11, 2015.
- Conduct of a workshop on “Developing international relationships”. Victoria University, Melbourne, Australia, December 5, 2014.
- Conduct of a workshop on how to publish and not to publish and how to increase citations and h-index. Victoria University, Melbourne, Australia, August 13, 2014.
- Organization of a symposium and chair of the session entitled ‘Dairy foods consumption, gut microbiota and human health, ADSA Annual meeting, Kansas City, MO, July 20-24, 2014.
- Chair of a session of the 5th IDF Symposium on Science and Technology of fermented milk, Melbourne, Australia, March 3-7, 2014.
- Chair of a session of the International Conference on Fermented foods, Health Status and Social well-being, Anand, India, Dec. 6-7, 2013.

- Committee Member of the IDF Symposium on Science and Technology of Fermented Milk, Melbourne, Australia, March 5- 7, 2014.
- Managing guest editor, International Dairy Journal for the special issue ‘Advances in Dairy Biotechnology and Safety’, Sept. 2012- Sept. 2013.
- Committee member, Food Science and Biotechnology symposium, International Conference for Cellular and Molecular Biology (ICCMB3), Nanyang Technological University, Singapore, Dec.8-10, 2012.
- Committee member, 1st International Dairy Biotechnology conference, Shanghai, PR China, Sept. 24-25, 2012.
- Co-chair for judging contest for young scientist award presentation at the International symposium on probiotics for human health – New innovations and emerging trends, New Delhi, August 27-28, 2012.
- Chair, International Scientific conference - Probiotic and prebiotics, Kosice, Slovakia, June 12-14, 2012.
- External examiner for the Food Science and Technology program, Faculty of Agriculture, University of Mauritius, June 18-24, 2012.
- Committee Member of the IDF Symposium on Science and Technology of Fermented Milk, Tromso, Norway, June 7-11, 2010.
- Advisory board, Technical Program, National symposium on Future of Biotechnology in India, National Institute of Technology, Durgapur, W. Bengal, January 8-9, 2009.
- Chair, International Conference on Fermented foods, Health Status and Social well-being, Anand, India, Dec. 11-12, 2009.
- Chair, Technical Program, Dairy Foods Division, American Dairy Science Association, July 2009
- Chair, Graduate paper competition, Dairy Foods Division, American Dairy Science Association, 2008
- Co-Chair, Technical Program, Dairy Foods Division, American Dairy Science Association, 2008
- Chair, International Conference on Fermented foods, Health Status and Social well-being, Anand, India, Dec. 14-16, 2007.
- Chair, Graduate paper competition, Dairy Foods Division, American Dairy Science Association, San Antonio, TX, 2007
- Secretary, American Dairy Science Association, Dairy Foods Division, San Antonio, TX, 2007
- Advisory board, International Conference on Fermented foods, Health Status and Social well-being, Anand, India, Dec. 14-16, 2007.
- Chair, session at Conference of the Association of Food Scientists and Technologists India, Hyderabad, India, Nov. 16-17, 2006.
- Committee Member of the International Dairy Federation Dairy Science and Technology week, Scientific and Technological Challenges in fermented milk, Sirmione, Italy, 15-19 May 2006.
- Principal Guest Editor for International Dairy Journal for a major IDF conference on ‘advances in technology of fermented milks’, Sirmione, Italy, May 15-19, 2006.
- Chair, session at the IDF Dairy Science and Technology week, Scientific and Technological Challenges in fermented milk, Sirmione, Italy, 15-19 May 2006.
- Co-Chair of the Committee Member at the IDF Dairy Congress, Shanghai, China, Oct. 16-21, 2006.
- Chair, session at the International Conference on Fermented foods, Health Status and Social well-being, Anand, India, Dec. 17-18, 2005.
- Member of the technical programs on probiotics at IDF conference held in Bruges, Belgium, September 8-12, 2003.
- ADSA Award Committee for the Danisco International Dairy Science Award, 2004-2006.
- Chair of a session at the 10th World Congress of Clinical Nutrition, Phuket, Thailand, Nov. 30 – Dec. 3, 2004.
- Committee Member of the IDF conference on ‘Influence of technology on quality of fermented milks’ held in Kolding, June 6-8, 2002.
- Co-chairperson of the International Dairy Federation Action Team ‘Influence of technology on quality of fermented milks’.
- Organizer and chair of a session on ‘probiotics and prebiotics’ at 9th World Congress of Clinical Nutrition (WCCN), London, June 23-27, 2002.
- Technical Program Committee Member, Australian Institute of Food Science and Technology (AIFST) conference, Melbourne, August 24-27, 2003. Also, organized a technical session on professional development and chaired the session.
- Chair-technical session at the Australian Institute of Food Science and Technology (AIFST) conference, Brisbane, July 25-29, 2004.
- Guest Editor for International Dairy Journal for a major work initiated by IDF on ‘bioactive substances in milk and colostrum. This work was published in British J. Nutrition 84 (Supp. 1) S3-S10.

- Member of the International Dairy Federation Standing Committee now known as Action Team on ‘technology on quality of fermented milks’.
- Member of the International Dairy Federation Standing Committee now known as Action Team on ‘bioactive peptides from milk and colostrum.’
- Chaired a session at the International Dairy Federation’s workshop, Anand, India, December 4-8, 1997.

6. COURSE DEVELOPMENT AND TEACHING EXPERIENCE

Victoria University, Melbourne, Australia

Functional Foods

Food Microbiology, postgraduate course
 Commodity Processing 1, postgraduate course
 Commodity Processing 2, postgraduate course
 Dairy Science and Technology, postgraduate course
 Food Microbiology, undergraduate course
 Food Chemistry and Analysis, undergraduate course (until 1995)
 Food Technology 1 (Preservation technologies), undergraduate course
 Food Technology 2 (Dairy Technology), undergraduate course
 Process Engineering 2 (UF), undergraduate course

HKU

Meat and Dairy Science
 Introduction to Food and Nutrition
 Process Processing and Engineering

7. RESEARCH EXPERIENCE

7.1. Research Interests

Functional properties of milk, and fermented dairy products; low fat mozzarella cheese; probiotic cheddar cheese; bioactive peptides including ACE-I peptides; EPS producing starter cultures and functionalities of dairy foods. Physiology and health properties of probiotic organisms, prebiotics and functional foods; bioactivities of soy isoflavones; antioxidants and antioxidative properties, genomics and bioinformatics analysis of *S. thermophilus*.

7.2 Publications, snapshot

- 1 Co-author of a Laboratory Practices Text
- 1 Co-author of a book
- 1 Editor, ‘Yogurt in health and disease prevention. To be published by Elsevier, expected date of publication, June 2017.
- 1 Co-editor, Dairy Processing and Quality Assurance 2nd ed., ISBN 13 978 08138 2756 8 (2015)
- 1 Principal Guest Editor, ‘Advances in Dairy Biotechnology and Safety’ special issue of International Dairy J. (Dec 2014 issue)
- 1 Chief Editor, Probiotic and prebiotic foods: technology, stability and benefits to human health, Nova Publishers, ISBN 978 1 61728 825 8 (2010).
- 1 Co-editor, Dairy Processing and Quality Assurance, ISBN 13 978 08138 2756 8 (2008).
- 1 Principal Guest Editor, ‘Rheology and Structure of Fermented Milk’ special issue of International Dairy J. (Nov 2007 issue)
- 1 Co-editor, ‘Beneficial Natural Bioactive Substances in Milk and Colostrum’, special issue of British Journal of Nutrition (2000 issue).

289 Refereed journal papers

- 17 Papers in review
- 2 Invited paper

27 Book chapters

- 7 Book chapters in review

20 Full papers in conference proceedings

213 Conference abstracts

- 168 Plenary/Invited/keynote presentations
- 59 Presentations by my postgraduate students (NS provided assistance in preparation and presentation)

86 Poster presentation

36 Graduate student completions (25 Ph.D. completions; 7 M.Sc. completions; at VU; 5 Ph.D., 2 M.Sc. and 22 M.Sc. completions at HKU)

15 Honours completions

27 Examination of theses (Ph.D.) theses (18); M.Sc. theses (9)

7.3 Postgraduate and Undergraduate Student Supervision

I have successfully supervised 24 Ph.D. students and 6 M.Sc. students. Additionally, I have supervised 16 Honours, and 37 student projects and research associates through externally funded projects. Additionally, I have supervised 4 PhD and 22 M.Sc. students.

7.3.1 Thesis supervised

WEV Lankaputhra – Viability and therapeutic properties of probiotic bacteria, Ph.D., 1997.

RI Dave – Factors affecting viability of yoghurt and probiotic bacteria in commercial starter cultures, Ph.D., 1998.

RK Bhaskaracharya – The texture and microstructure of Mozzarella cheese as affected by fat content, EPS producing starter culture and fat replacers, M.Sc., 2000.

RK Ravula – Improving viability of probiotic bacteria in fermented frozen dairy desserts using microencapsulation of bacteria cells, and acid and low temperature adaptations, Ph.D., 2001.

S Coronado – Effect of dietary fats and antioxidant on the frozen storage life of cooked pork products, M.Sc., 2001.

RK Bhaskaracharya – Development of low and ultra-low fat Mozzarella cheese, Ph.D., 2003.

A Stevens – Improving viability and survival of probiotic bacteria by controlling post-acidification using bacteriocin producing adjunct starter culture, M. Sc. 2003.

A Shihata – The proteolytic activity of yoghurt and probiotic bacteria for improved viability of probiotic bacteria in fermented milk products, Ph.D. thesis, 2003

F Bruno – The effects of oligosaccharides and probiotic bacteria on the intestinal microflora and vancomycin-resistant enterococci, Ph.D., 2004.

D Tsangalis – composite effects of isoflavones and bifidobacteria on lipid profiles, bone turnover markers and sex steroid hormones in postmenopausal women, Ph.D., 2004

S McKechnie, Stress responses in *Lactobacillus acidophilus*, Ph.D., 2004

B Zisu – Texture and microstructure of low fat Mozzarella cheeses as affected by EPS producing starter culture and fat replacers, Ph.D., 2004.

N Tharmaraj – Antimicrobial substances produced by lactic acid bacteria for improved shelf life of cheese-based dips, M.Sc., 2004.

T Amatayakul – Rheology, texture and microstructure of low solids yoghurt, Ph.D., 2005

P Capela – Effect of cryoprotectants, prebiotics and microencapsulation on survival of probiotic organisms in yoghurt and freeze-dried yoghurt. M.Sc., 2006

MT Liong – Cholesterol lowering effects of probiotics and prebiotics, Ph.D., 2006

DO Otieno – Stability of bioactive isoflavone aglycones and probiotic bacteria in soy based food during processing and storage, Ph.D., 2007.

Osaana Donkor – Influence of probiotic organisms on release of bioactive compounds in yoghurt and soy yoghurt, Ph.D., 2007.

- Lydia Ong - Influence of probiotic organisms on proteolytic pattern, release of bioactive compounds and sensory attributes of cheddar cheese, Ph.D., 2008.
- Umi Purwandari – EPS production by *S. thermophilus* strains and utilization in production of functional dairy products, Ph.D., 2008.
- Ankur Desai – Strain identification, viability and probiotic properties of *Lactobacillus casei*, Ph.D., 2009.
- Lata Ramchandran - Probiotic yoghurt with therapeutic properties, Ph.D., 2010.
- Thuy Pham - Hydrolysis of soy isoflavones in soymilk by probiotics as affected by supplementation with prebiotics and skim milk powder, Ph.D., 2010.
- Wun Ding - Isoflavone production ability of probiotic bacteria and development of microencapsulation techniques to enhance probiotic survival in fruit juices, Ph.D., 2011
- Amir Arjmand - Antioxidant activity of pomegranate (*Punica granatum* L.) polyphenols and their stability in probiotic yoghurt, M.Sc. 2011
- Anne Lise Tang Fook Cheung - assessing calcium absorption from fortified soymilk and fermented fortified soymilk in osteopenic post-menopausal women, Ph.D., 2012.
- Mutamed Ayyash – the effect of sodium chloride substitution with potassium chloride on chemical, physical and microbiological characteristics of Mediterranean cheeses, Ph.D., 2013.
- Dianawati ARW - Survival of microencapsulated probiotic bacteria after processing and during storage, Ph.D., 2013.
- Laxmi Narayan Prasad- enhanced β -galactosidase activity in probiotics for improved bioconversion of soy isoflavones in dairy based soy and soy-based yoghurt, Ph.D., 2013.
- Bharti Negi, Ph.D., (Jaypee University of Information Technology, Wanknaghat, Solan, HP, India, (co-supervisor), Ph.D. 2013.
- Akanksha Gandhi, Salt induced responses in dairy bacteria, The University of Hong Kong, Ph.D., 2016
- Qinglong Wu, Highly efficient bio-synthesis of gamma-aminobutyric acid (GABA) by *Lactobacillus brevis*, Ph.D., 2016
- Danyue Zhao, application of lactic acid fermentation for enhancement of flavonoid bioavailability and functional properties of tea and soy phenolic extracts, Ph.D., 2016
- Siqian Li, Characterization and bioactivities of crude and sulfonated polysaccharides from *Pleurotus eryngii* and *Streptococcus thermophilus*, Ph.D., 2012-2016
- Chan Chak Lun, Phenolic composition in selected dietary spices and medicinal herbs and their effects on probiotic and pathogenic bacteria. M.Sc., 2017
- Shuhong Dai, konjac glucomannan: interactions between milk and starches and applications in dairy products Ph.D., 2018
- Master thesis**
- Cui, Qianyi, and Pang Shiyong- Investigation on trans-fat levels of commercial French fries and trans-fat formation during frying process, School of Biological Sciences, The University of Hong Kong, 2012.
- Xiao Ni and Zhu Yifei- The level of formation of trans fatty acids in chicken meat, School of Biological Sciences, The University of Hong Kong, 2012.
- Li, Huang and Chen, Ming – Antioxidant activities and prebiotic properties of water soluble crude polysaccharides from

Flammulina velutipes and Hypsizygus marmoreus. School of Biological Sciences, The University of Hong Kong, 2013.

Cui, Yuxiang and Zhou Mingyang- Influence of salt and its substitution on the growth, cell wall and cell membrane of *Escherichia coli* and *Bifidobacterium longum*. School of Biological Sciences, The University of Hong Kong, 2013.

Yaoyao Xu and Yue Yue - Antimicrobial activity of phenolic extracts from soybean and tea leaves, The University of Hong Kong, 2014.

Huang Tiantian and Wen Qianwen- Fate of pathogenic bacteria as affected by salt treatment, The University of Hong Kong, 2015.

Jincan Luo and Pei Zhang – Antioxidant, antimicrobial and anti-proliferative activities of free and bound phenolics from peel and flesh of Fuji apples, The University of Hong Kong, 2015.

Ren Chang and Wu Ting – Antimicrobial activity of lactic acid bacterial fermented soymilk in combination with tea extract against food borne pathogens, The University of Hong Kong, 2015.

Wang Xi, and Wand Chunan - Fate of pathogenic bacteria as affected by substitution of NaCl with KCl, The University of Hong Kong, 2016.

Wang Qun, and Lu Songzhui - Antimicrobial activity of extracts from mung bean, mung bean sprouts, and tea leaves individually inhibit pathogenic bacteria, The University of Hong Kong, 2016.

Ma Linna and Zhou Liyuan – Bacterial quality of meat sold local cooked meat vendors and butchers, The University of Hong Kong, 2016.

7.3.2. Thesis currently supervising (HKU)

- Chi Yan Yung, Ph.D., 2014- 2018
- Zeling Xu, Ph.D., 2014-2018
- Aparna Pravalil, Ph.D., 2015-2019
- Wing Sze Ho, Ph.D., 2015-2019
- Deju Zhang, Ph.D., 2018-2021
- Tongze Zhang, M.Sc., 2018-2020
- Tingting Xiao, Ph.D., 2018-2021

7.4. Plenary speaker/Keynote speaker/Invited Speaker/Speaker

(all the expenses including airfare, accommodation, meals, and registration fees were paid by the organizers for invitation for Keynote address and most of the expenses (but not all expenses) were paid by the organizers for inviting for invited speaker)

- Challenges of synthesizing gamma-aminobutyric acid (GABA) in milk by a novel strain of *Lactobacillus brevis*, International Dairy Federation, Daejeon, Korea, October 14-18, 2018 (invited)
- ADSA Symposium - Joint ADSA-ASN Symposium on New Views on Milk and Human Health, ADSA Annual meetings, Knoxville, TN, June 20-24, 2018 (invited speaker).
- 2nd Symposium on Functional Foods, University of Santo Tomas (UST), Manila, Philippines (keynote).
- 2nd Symposium on Functional Foods, University of Santo Tomas (UST), Manila, Philippines (invited).
- Global Functional Dairy Summit China 2018-April 19-20, 2018, Shanghai, China (keynote)
- Nutreaceuticals: Current trends and future perspective, 10th International Conference and Exhibition on Nutraceuticals & Functional Foods, GSCO Convention Center in Gunsan, Jeonbuk, Korea, October 22-25, 2017 (invited)
- 3rd International Conference on natural product utilization. 18-21 October, 2017, Bansko, Bulgaria (invited)
- Food Science and Biotechnology for Health, Third Trilateral Meeting JNU-SNU-HKU, Jiangnan University, Wuxi, China, Aug 27-29, 2017 (keynote speaker)
- Current trends in probiotics and prebiotics. 2nd Probiotics Congress: Asia, 2017. Hong Kong, March 1-2, 2017 (keynote speaker).
- Nutraceuticals: Current trend and future perspectives. 2nd Global Dairy Congress Asia, 2017. Hong Kong, January 18-20, 2017 (keynote speaker).

- Challenges of synthesizing gamma-aminobutyric acid (GABA) in milk by a novel strain of *Lactobacillus brevis* NPS-QW-145 isolated from Korean kimchi, Technologies for Value Addition in Food products, SELECTBIO, Chandigarh, India, July 20-21, 2017.
- An ancient, species-specific tagatose-6-phosphate pathway in *Lactobacillus casei* group for galactose reduction in cultured dairy foods, Trilateration (HKU, SNO, JNU) meeting, Seoul, S. Korea, Aug. 30-31, 2016 (invited speaker).
- An ancient, species-specific tagatose-6-phosphate pathway in *Lactobacillus casei* group for galactose reduction in cultured dairy foods, ADSA Annual meeting, Salt Lake City, UT, July 19-23, 2016 (invited speaker).
- An ancient, species-specific tagatose-6-phosphate pathway in *Lactobacillus casei* group for galactose reduction in cultured dairy foods, IDF Parallel Symposia, Cheese Science and Technology, Dublin, Ireland, April 11-13, 2016 (invited speaker).
- Nutrecepticals: Current trends and future perspective. 44th Dairy Industry Conference, ICAR-National Dairy Research Institute, Karnal, India, Feb 18-20, 2016 (Plenary speaker).
- Probiotic, prebiotics and gut health. International Atomic Energy Agency, United Nations Headquarters, Vienna, Technical meeting on Environmental Enteric Dysfunction, the microbiome and undernutrition, Oct. 28-30, 2015 (invited speaker).
- Chemical modification of EPS to improve its bio-functionalities, ADSA Symposium - Advances in bacterial exopolysaccharides: from production to applications in dairy foods and health, ADSA Annual meeting, Orlando, FL, July 12-16, 2015 (keynote speaker).
- Shah, N.P. 2015. Chemical modification of EPS to improve its bio-functionalities. 1st Trilateration (HKU SNO JNO) meeting, Hong Kong, Aug 27-28, 2015.
- 2nd International symposium on probiotics for human health – New innovations and emerging trends, New Delhi, Nov. 3-4, 2014 (invited speaker).
- International Symposium on Fermented Food organized at the Chonbuk National University, Jeonju, S. Korea, October 24-25, 2014 (keynote speaker).
- VitaFoods Asia, Hong Kong, Sept. 3, 2014 (keynote speaker).
- Nutritional enhancement of soymilk or soy foods via bioconversion and bioprocessing, KOFOST (Korean Society of Food Science and Technology). Gwanju, S. Korea, Aug. 24-27, 2014 (keynote speaker).
- Jilin University Functional Dairy Food Symposium, Changchun, China, May 15-18, 2014 (keynote speaker).
- ADSA Symposium - Dairy foods consumption, gut microbiota and human health, ADSA Annual meetings, Kansas City, MO, July 20-24, 2014 (keynote speaker).
- 5th IDF Symposium on Science and Technology of fermented milk, Melbourne, Australia, March 3-7, 2014 (invited speaker).
- Seventh International Food Convention (IFCON 2013), CFTRI, Mysore, Dec. 18-21, 2013 (keynote speaker)
- International Conference on Fermented foods, Health Status and Social well-being, Anand, Gujarat, India, Dec. 6-7, 2013 (keynote speaker).
- International Functional Food Conference, Selangor, Malaysia, Aug., 18-21, 2013 (keynote speaker).
- 7th Asian Conference on Lactic acid bacteria, New Delhi, Sept. 6-8, 2013 (invited speaker).
- Food Science and Biotechnology symposium, International Conference for Cellular and Molecular Biology (ICCMB3), Nanyang Technological University, Singapore, Dec.8-10, 2012 (keynote speaker).
- 1st International Dairy Biotechnology conference, Shanghai, PR China, Sept. 24-25, 2012 (keynote speaker).
- VitaFoods Asia, Hong Kong, Sept. 6, 2012 (keynote speaker).
- International symposium on probiotics for human health – New innovations and emerging trends, New Delhi, August 27-28, 2012 (invited speaker).
- International probiotic and prebiotic conference, Kosice, Slovak Republic, June 12-16, 2012.
- Australian Institute of Food Science and Technology (AIFST) award winning lecture, AIFST annual convention, Sydney, July 10-14, 2011 (keynote speaker)
- 1st China International Conference on LAB and Technological Innovations of Fermented Dairy Products, Huhhot, China August 06-08, 2010 (keynote speaker)
- IDF Symposium on Science and Technology of Fermented Milk, Tromso, Norway, June 7-11, 2010 (keynote speaker)
- 3rd Symposium on Propionibacteria and Bifidobacteria: Dairy and Probiotic Applications, Oviedo, Spain, June 1-4, 2010 (invited speaker)
- Fifth International Symposium on Probiotics, Departamento de Biotecnología Universidad Autónoma Metropolitana, Iztapalapa, Mexico City, April 22-24, 2010 (keynote speaker)
- International Conference on Fermented foods, Health Status and Social well-being, Anand, Gujarat, India, Dec. 11-12, 2009 (keynote speaker).

- XX Indian Convention of Food Scientists and Technologists India, Bangalore, India, Dec. 21-23, 2009 (keynote speaker).
- 11th Dairy Ingredients Symposium, San Francisco, CA, March 10-11, 2009.
- ADSA Annual meetings, Montreal, Quebec, Canada, July 12-16, 2009 (invited speaker).
- National conference of future of food biotechnology in India, National Institute of Technology, Durgapur, W. Bengal, January 8-9, 2009 (keynote speaker).
- Sixth International Food Convention (IFCON 2008), CFTRI, Mysore, Dec. 15-19, 2008 (keynote speaker)
- International symposium of probiotics and prebiotics, Campinas, Brazil, August 25-27, 2008 (keynote speaker).
- ADSA Annual meetings, Indianapolis, IN, USA, July 7-11, 2008 (invited speaker).
- 9th Nordic Nutrition Conference, Copenhagen, Denmark, June 1-4, 2007 (keynote speaker).
- International Conference on Fermented foods, Health Status and Social well-being, Anand, India, Dec. 14-16, 2007 (keynote speaker).
- World Dairy Summit, Ireland, 28 Sept.- 4 Oct., 2007 (invited speaker).
- Australian Institute of Food Sciences and Technology, Melbourne, June 24-28, 2007 (invited speaker).
- ADSA Annual meetings, San Antonio, TX, USA, July 8-12, 2007 (speaker).
- Association of Food Scientists and Technologists India, Hyderabad, India, Nov. 16-17, 2006 (keynote speaker).
- Milestones achievements in dairy science research, University of Alberta, Edmonton, Alberta, Canada, June 29-30, 2006. June 29, 2006 (invited speaker).
- American Chemical Society Annual Meetings, San Francisco, CA, Sept. 10-14, 2006 (invited speaker).
- Institute of Food Technologists Annual Meetings, Orlando, FL, June 24-28, 2006 (invited speaker).
- ADSA Annual meetings, Minneapolis, MN, USA, July 10-24, 2006 (invited speaker).
- IDF Symposium on Scientific and Technological Challenges in Fermented milk, Sirmione, Italy, May 15-17, 2006 (keynote lecture).
- Fermented foods, Health status, and social well-being, Anand, India, December 17-18, 2005 (keynote lecture).
- International Conference- Natural Products for Health and Beauty, Mahasarakham, Thailand, October 17-21, 2005 (keynote lecture).
- ADSA Annual meetings, Cincinnati, Ohio, USA, July 24-28, 2005 (speaker).
- IDF World Dairy Summit, Vancouver, Canada, Sept. 17-22, 2005 (invited).
- International Symposium of Functional Foods and Nutraceuticals, Mahasarakham, Thailand, June, 14-15, 2005 (keynote lecture).
- International Conference of Nutraceutical and Functional Foods, San Francisco, CA, Nov., 8-11, 2004 (invited).
- Arla Foods, Ltd. Aarhus, Denmark, September 16, 2004 (invited).
- 10th World Congress of Clinical Nutrition, Phuket, Thailand, Nov., 29-December 3, 2004 (invited 1).
- 10th World Congress of Clinical Nutrition, Phuket, Thailand, Nov., 29-December 3, 2004 (invited 2).
- Australian Institute of Food Sciences and Technology, Brisbane, July 25-29, 2004 (invited).
- IDF Symposium on cheese – ripening, characterization and technology. Prague, Czech Republic. March 21-25, 2004 (invited).
- Australian Society of Microbiology, Sydney, 26 September- 1 October, 2004 (invited) • ASEAN Food Conference, Hanoi, Vietnam, October, 8-11, 2003 (invited, keynote address).
- International seminar and conference on Fermented foods, Health Status and social well-being, Anand, India, Nov. 13-14, 2003 (invited).
- ADSA Award Lecture on ‘Delivering probiotic cultures’, June 24, 2003, ADSA-ASAS joint Annual meetings, Phoenix, AZ, June 22-26, 2003 (invited).
- 9th World Congress of Clinical Nutrition, London, UK, June 23-27, 2002 (invited).
- International Dairy Federation’s conference on ‘New developments in technology of fermented milks, Kolding, Denmark, June 5-8, 2002 (invited).
- Probiotics as functional foods and nutraceuticals. 11th World Congress of Food Science and Technology. Seoul, S. Korea, April 22-27, 2001 (invited lecture).
- The concept of functional foods, probiotics, and prebiotics. International Congress of Probiotic Medicine. Anaheim, USA, July 6-8, 2001 (keynote lecture).
- 11th World Congress of Food Science and Technology, Seoul, S. Korea, April 22-27, 2001 (invited lecture).
- Institute of Food Technologists Annual Meetings, New Orleans, LA, June 23-27, 2001 (speaker).
- IDF symposium on Cheese Ripening and Technology. Banff, Canada, March 12-16, 2000 (invited speaker).
- Effects of incorporation of proteolytic strains of *L. delbrueckii* ssp. *bulgaricus* in commercial ABT cultures on EPS production, textural properties of yogurt and survival of bacteria. ADSA Annual meetings, Baltimore, MD, July 24-28, 2000 (speaker 1).

- Casein and whey proteins degradation patterns by selected lactic bacteria. ADSA Annual meetings, Baltimore, MD, July 24-28, 2000 (speaker 2).
- 7th ASEAN Food Conference, Manila, Philippines, November 19-22, 2000 (invited speaker).
- Probiotics as nutraceuticals and functional foods. 8th World Congress on Clinical Nutrition. Phitsanulok, Thailand, December 17-20, 2000 (invited speaker).
- 3rd International Symposium on Recombined milk and milk products, Penang, Malaysia, May 24-26, 1999 (invited).
- ADSA Award Lecture on 'Probiotic Bacteria: Selective Enumeration, Survival in Dairy Foods and Health Benefits, June 22, 1999, ADSA Annual meetings, Memphis, TN, June 20-23, 1999 (invited).
- ADSA Annual meetings, Memphis, TN, June 20-23, 1999 (speaker 1).
- ADSA Annual meetings, Memphis, TN, June 20-23, 1999 (speaker 2).
- International Dairy Federation's Seminar on 'Future of Dairy Education', September 18-19, 1998, Dalum Technical College, Odense, Denmark (invited).
- Roundtable meeting on 'From weaning to school age- the role of fresh dairy foods'. Benefit of yogurt in the diet with special reference to children, Sydney, April 7, 1998, Organised by Hill and Knowlton for National Foods Ltd. (invited).
- American Dairy Science Association's Annual Conference, Denver, CO, USA, July 24-27, 1998 (speaker 1).
- American Dairy Science Association's Annual Conference, Denver, CO, USA, July 24-27, 1998 (speaker 2).
- Annual convention of the Australian Institute of Food Science and Technology, Perth, May 5-8, 1997 (speaker).
- International Dairy Federation's Workshop 'Small scale Dairy Processing and Indigenous Milk Products' December 4-6, 1997, Anand, India (invited).
- DPF Yogurt Manufacturers' Committee (April 17, 1996) (invited).
- Australian Society of Microbiologists, September 16, 1995 (invited).
- ADPF Yogurt Manufacturers' Committee (deferred because of other commitments).
- Chr. Hansen in Denmark, Nov. 16, 1995 (invited).
- International Dairy Congress, Melbourne, Sept. 18-22, 1994 (invited).

7.4.1 Editorial responsibility

- Editor, LWT-Journal of Food Science and Technology (2016-).
- Associate editor, Journal of Food Science (2010-).
- Associate editor, International Journal of Probiotics and Prebiotics (2014-).
- Editorial board of International Dairy Journal (2004-)
- Editor – International Journal of Dairy Science (2005-)
- Editorial board of Journal of Dairy Science (2001-2003)
- Editorial board of Bioscience and Microflora (2002-)
- Associate editor for ASEAN Food Journal (2002-2006).

7.4.2 Reviewer for Research Papers for the Following Journals

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| •Journal of Dairy Research | •Journal of Food Science |
| •Journal of Dairy Science | •International Dairy Journal |
| •Food Microbiology | •ASEAN Food Journal |
| •International Journal of Microbiology | •Australian Journal of Dairy Technology |
| •Journal of Agricultural and Food Chemistry | •Netherlands Milk and Dairy Journal |
| •Food Australia | |

7.5 Examiner for M.Sc./Ph.D. Theses:

- (1) Deakin University- exopolysaccharides production by *S. thermophilus*, M.Sc. thesis by Darren Taylor, June 1996.
- (2) University of Western Sydney – an evaluation of food gums for encapsulating enzymes to accelerate cheese ripening, M.Sc. (Hons.) Thesis by Senator Henry Lam, May 1997.
- (3) Adelaide University – Pentose phosphate pathway metabolism and glutathione in the host mucosal response to *Helicobacter pylori* infection, M.Sc. thesis by Geoffrey Mathews, December 2000.
- (4) University of New Castle- Applications of probiotic microorganisms in soy-based vegetarian foods, Ph.D. thesis by Claire Heenan, June 2001.
- (5) University of Western Sydney- Development of biopreservation method for extended shelf life cook-chill systems, Ph.D. thesis by Svetlana Rodgers (Rybka), July 2002.

- (6) University of Newcastle- Selection of vitamin B12-producing dairy propionibacteria strains for probiotic use, Ph.D. thesis by Yang Huang, August 2002.
- (7) University of Western Sydney- Microbiological and chemical changes in hot smoked bonito, M.Sc. thesis by Joyce Ch. V. Palenewen, September 2002.
- (8) RMIT University – High pressure treatment of milk and its consequences on yoghurt quality M.Sc. thesis by Sandra Agustina, April 2002.
- (9) University of Western Sydney- Antagonistic activity of probiotic bacteria based on bacterial diversity in the porcine gut, Ph.D. thesis by Samir Dixit, March 2004.
- (10) University Putra Malaysia- Utilization of prebiotics in clarified banana juice and its vivo studies, Ph.D. thesis by Md. Sohail Yousaf, April 2006.
- (11) University New South Wales - Application of a probiotic bacterium *Propionibacterium jensenii* 702 for human consumption, Ph.D. thesis by Lidija Kotula, August 2008.
- (12) University of Melbourne - Acid stress responses in probiotic bacteria *Lactobacillus casei* and *Lb. paracasei* Ph.D. thesis by Marzieh Hosseini Nehzad, July 2008.
- (13) University Malaya - Inhibitory potential of *Azadirachta indica* – enriched yoghurt against key enzymes linked to type 2 diabetes and hypertension, M.Sc. thesis by Amal Bakr Shori, May 2009.
- (14) University Malaya – Manipulation of probiotic fermentation of milk by *Cinnamom zeylanicum*, *Glycyrrhiza glabra* or *Allium sativum* and their effects on inhibition of *Helicobacter pylori* growth in vitro. M.Sc. thesis by Sara Behrad, January 2011.
- (15) University of Melbourne - Microencapsulation of fish oil/olive oil blends using sugar beet pectin as an encapsulant, PhD thesis by Sudheera Polavarapu, August 2011.
- (16) University of New Castle, NSW - Probiotic application in the development of goat's milk products with special reference to *Propionibacterium jensenii* 702: effects on viability and functionality, PhD thesis by Chaminda Ranadheera, November 2011.
- (17) The University of Hong Kong, Hong Kong – Modulation of intestinal epithelial cell-mediated defence responses by metabolic products of *Lactobacillus rhamnosus* GG and *Escherichia coli* Nissle 1917, M.Sc. thesis by Miss Chen Zhijian, Dec. 2012.
- (18) Pretoria University, Pretoria, South Africa –Teff and maize starches-lipid complexes as fat replacer in a low calorie mozzarella imitation, M.Sc. thesis by Miss By Charisse Buchanan, May 2013.
- (19) The University of Hong Kong, Hong Kong – Immunomodulatory properties of probiotic bacteria, Ph.D. thesis by Miss Fiona Long Yan Fong, Oct. 2013.
- (20) Nirma University, Ahmedabad, India - Role of probiotic *Lactobacillus* on the physiology and gastrointestinal immunology in response to dietary status of rat, Ph.D. thesis by Prasant Kumar Jena, February 2014.
- (21) The University of Hong Kong, Hong Kong - In vitro and in vivo studies of individual and combined effects of Fusarium toxins on the intestinal immunity – A risk assessment and potential target for probiotic intervention, Ph.D. thesis by Wan Lam Yin, July 2014.
- (22) The University of Hong Kong, Hong Kong – Regulation of T helper 17 by bacteria: An approach for the treatment for hepatocellular carcinoma, thesis by Sung, Ying Ju Cecilia, Sept. 2014.
- (23) University of Malaysia- Survival of *L. acidophilus* and *Bifidobacterium lactis* in ice cream made with cow, soy, coconut and composite milks, Ph.D. thesis by Fatemeh Aboulfazli, Dec. 2014.
- (24) University of Melbourne- Microstructure in mature Cheddar cheese, Kevany Soodam, February 2015.
- (25) University of Melbourne- Development of a Synbiotic Dairy Beverage Incorporating Sri Lankan Plant Derived Inulin-type Fructans, Ph.D. thesis by Deshani Mudannayake, September 2015.
- (26) University of South Australia, The intestinal Microbiome and the Stressed Gastrointestinal Mucosa, Ph.D. thesis by John T. Bresland, December 2015.
- (27) Indian Institute of Technology, Kharagpur, India, Microalgae mediated waste mitigation vis-a-vis biomass, lipid and sugar production for potential biofuel applications in a biorefinery, Ph.D. thesis by Ankush Karemore, January 2016.

7.6 Research Grants Received (1994-now)

- HK \$ 869,292, Comprehensive characterization of high γ -aminobutyric acid-producing lactic acid bacteria: insights into genomics and transcriptomics, General Research Fund grant.
- HK \$ 1,600,000, Development of low fat Mozzarella cheese, Industry Research grant.

- AED 300,000, Health promoting benefits of fermented camel milk using new probiotics isolated from traditional Emirati foods (NP Shah, Co-Investigator; M Ayyash PI)
- AED 800,000, Investigating stress responses of lactic acid bacteria isolated from camel milk in the United Arab Emirates using OMIC Approaches (NP Shah, Co-Investigator; M Ayyash PI)
- HK \$ 119750, Comprehensive characterization of high γ -aminobutyric acid-producing lactic acid bacteria: insights into genomics and transcriptomics, UGC grant.
- HK \$ 834,353, Transcriptomic and proteomic analyses of exopolysaccharide producing dairy starter *Streptococcus thermophilus* ASCC 1275, General Research Fund grant.
- HK\$ 56,625 Omics based analyses of dairy starter *Streptococcus thermophilus* ASCC 1275 for increased exopolysaccharide production for dairy applications, UGC grant. 2014-2015.
- HK\$99,900 Antibacterial and anti-adhesive properties of pure plant extracts in combination with milk fermentation against selected foodborne pathogens, UGC grant. 2014-2015.
- HK\$119,710- Antioxidative properties of soy isoflavone aglycones, UGC grant, 2013-2014.
- HK\$119,990 Understanding the formation and chemical structure of EPS produced by selected lactic acid bacteria and their role in improving texture, The University of Hong Kong, 2012-2013.
- \$120,000 Improving texture and functionality of yoghurt and probiotic survival, Australian Research Council, 2011-2013.
- \$205,000 Understanding the properties and potential commercial application of EPS in yoghurt products, Dairy Innovation Australia Ltd., 2011-2014.
- \$85,000 Bio-transformation of isoflavone glycosides to isoflavone aglycones by probiotic bacteria, Chr. Hansen Pty Ltd., Copenhagen, Denmark, 2008-2009.
- \$550,000 Identification of process methodology to improve the texture of yogurt by elimination/reduction in the presence of nodulation in yoghurt, 2006-2007 – Food Innovation Grant (FIG), National Food Industry Strategy (NFIS) in collaboration with Parmalat (Australia), Brisbane and University of Queensland. (UV received \$175,000)
- \$96,000 Development of micro-encapsulation technique for improved survival of probiotic bacteria in yoghurt, juice and milk powder, 2005-2007 - Victoria University Postgraduate Scholarship Scheme and Danisco Australia Pty. Ltd.
- \$139,000 Development of probiotic yoghurt, soy yoghurt, and cheddar cheese, ARC-Strategic Partnership with Industry - Research and Training (SPIRT) scheme, collaborator – DSM Food Specialties, 2003-2006.
- \$40,000 Curriculum Development Grant, Victoria University, \$40,000 (N.P. Shah as lead)
- \$20,000 Development of freeze dried yoghurt for Australian Defence Force, 2003-2004 DSTO, Australian Defence.
- \$20,000 Development of freeze dried yoghurt for Australian Defence Force, 2003-2004 Victoria University Postgraduate scholarship scheme.
- \$31,500 Composite effects of phytoestrogen and probiotic bacteria on lipid profile bone turnover markers, and sex steroid hormones, 2000-2003, Collaborator- Sanitarium Health Food Co.
- \$81,099 Stability of bioactive isoflavone aglycones and probiotic bacteria in soy based food during processing and storage, 2003-2006, ARC-SPIRT, collaborator – Sanitarium Health Food Co.

- \$16,500 Australian University Mobility in Asia and the Pacific (UMAP), Programme, Department of Education, Science and Training, 2003
- \$66,099 Stability of bioactive isoflavone aglycones and probiotic bacteria in soy based food during processing and storage, ARC-Strategic Partnership with Industry - Research and Training (SPIRT) scheme, collaborator – Sanitarium Health Foods, 2003-2006.
- \$66,876 Improving functional characteristics of low fat mozzarella cheese by using fat replacers and proteolytic and capsular starter cultures systems, ARC-Strategic Partnership with Industry - Research and Training (SPIRT) scheme, collaborator – Dairy Farmers, 2001-2003.
- \$11,022 Metabolism of n-hexanal, pentanal, and oligosaccharides by bifidobacteria as a prebiotic and for selective enumeration of bifidobacteria, Australian Research Council (ARC) small grant, 2000.
- \$66,000 Composite effects of phytoestrogen and probiotic bacteria on lipid profile, bone turnover markers, and sex steroid hormones, ARC-Strategic Partnership with Industry - Research and Training (SPIRT) scheme, collaborator - Sanitarium Health Foods, 2000-2002.
- \$44,000 Effects of bifidobacteria and oligosaccharides on intestinal microflora, ARC-SPIRT, collaborator - Pacific Medical Co., 2000-2001.
- \$44,000 Improving viability and survival of probiotic bacteria by controlling post-acidification using bacteriocin producing adjunct starter culture, ARC-SPIRT, collaborator- National Foods Ltd., 2000-2001).
- \$75,000 Development of low fat and ultra-low fat Mozzarella cheeses, Industry grant, Dairy Farmers, NSW, 2000-2002.
- \$140,000 Development of microencapsulation techniques to improve the viability and survival of probiotic bacteria in dairy foods, SPIRT grant, in collaboration with University of Western Sydney, Hawkesbury, NSW, 1998-1999.
- \$136,000 Acid stress responses of *L. acidophilus* and *B. bifidum*, Dairy Research and Development Corporation, 1996-1998.
- \$113,600 Improving viability of probiotic bacteria in commercial starter cultures, Australian Postgraduate Award (Industry), collaborator - Chr. Hansen Pty. Ltd., 1997-1999.
- \$113,600 Use of immobilised cells and cryoprotectants in improving viability of *L. acidophilus* and *Bifidobacterium* spp., Australian Postgraduate Award (Industry), collaborator - Regal Cream Products Pty. Ltd., 1996-1997.
- \$113,600 Development of suitable starter cultures for improved viability of *L. acidophilus* and *B. bifidum*, Australian Postgraduate Award (Industry), collaborator - Chr. Hansen Pty. Ltd., 1995-1997.
- \$18,419 Study of acid stress responses of bifidobacteria, *L. acidophilus* and related species, Victorian Education Foundation, 1994.
- \$112,932 To study the methods to improve viability of *L. acidophilus* and *B. bifidum* in yogurt, Australian Postgraduate Research Award (Industry), collaborator - Yoplait (Australia) Pty. Ltd., 1994-1997.

7.7. Confidential Reports

- (i) Microflora on the top surface of vended canned drinks with a private company.
- (ii) Assessment of possible tainting in fish exposed to a treated effluent with Kinhill Engineers Pty. Ltd.
- (iii) Utilisation of WPC in yogurt with Murray Goulburn Co-operative Ltd.
- (iv) Improving viability of probiotic bacteria in starter with Chr. Hansen Pty. Ltd.
- (v) Performance of commercial starter cultures (LC-1) with Yoplait (Australia) Pty. Ltd.

- (vi) Development of a filler for Mexican Tortilla bread with Maya Industries Pty Ltd.
- (vii) Assessment of viability of probiotic bacteria in Australian dairy products with Nestle Dairy Products
- (viii) Assessment of possible tainting in fish exposed to a treated effluent with Kowarski & Associates, S. Yarra.
- (ix) Assessment of viability of probiotic bacteria in Australian probiotic products with Nestle Dairy Foods.
- (x) Assessment of possible tainting in fish exposed to a treated effluent- Kinhill Engineers.
- (xi) Assessment of antimicrobial effect of a filled milk powder- Cowbell International.

8.0 PUBLICATIONS (1987-now)

2018

6 (6 research papers), 7 abstracts

Research papers

Aparna Padmanabhan, Yin Tong, Qinglong Wu, Jiangwen Zhang and Nagendra P. Shah. 2018. Transcriptomic insights into the growth phase- and sugar-associated changes in the exopolysaccharide production mechanism of a high EPS-producing *Streptococcus thermophilus* ASCC 1275. *Frontiers in Microbiology-Food Microbiology*, vol. 9, pages 1919; DOI=10.3389/fmicb.2018.01919.

Dai Shuhong, Fatang Jiang, Harold Corke, Nagendra P. Shah. 2018. Physicochemical and textural properties of Mozzarella cheese made with konjac glucomannan as a fat replacer. *Food Research International*, 107:691-699, DOI: 10.1016/j.foodres.2018.02.069

Wu, Qinglong and Nagendra P. Shah. 2018. Comparative mRNA-seq analysis reveals the improved EPS production machinery in *Streptococcus thermophilus* ASCC 1275 during optimized milk fermentation. *Frontiers in Microbiology*, section Food Microbiology, vol. 9: p 445

Ayyash, M., A. Abushelaibi, S. Al-Mahadin, M. Enan, K. El-Tarabily and N. Shah. 2018. In-vitro investigation into probiotic characterisation of *Streptococcus* and *Enterococcus* isolated from camel milk. *LWT - Food Science and Technology* 87 (Supplement C):478-487.

Wan LYM, Chen ZJ, Shah N.P., El-Nezami H: 2018. Effects of *Lactobacillus rhamnosus* GG and *Escherichia coli* Nissle 1917 cell-free supernatants on modulation of mucin and cytokine secretion on human goblet cells. *J. Food Sci.* Jul;83(7):1999-2007. doi: 10.1111/1750-3841.14168.

Chak Lun Chan, Ren-You Gan, Nagendra Shah, Harold Corke. 2018. Enhancing antioxidant capacity of *Lactobacillus acidophilus*-fermented milk fortified with pomegranate peel extracts. *Food Bioscience* (in press; accepted on 26 Oct. 2018; Submission no: FBIO_2018_484_R5).

Abstract

Aparna Padmanabhan, Yin Tong, Qinglong Wu, Jiangwen Zhang and Nagendra P. Shah. 2018. Transcriptomic insights into the growth phase- and sugar-associated changes in the exopolysaccharide production mechanism of a high EPS-producing *Streptococcus thermophilus* ASCC 1275, ADSA Annual Meeting, Knoxville, TN.

Wu, Qinglong, Shah. N.P. 2018. Transcriptomic analysis of high exopolysaccharide-producing dairy starter bacterium *Streptococcus thermophilus* ASCC 1275 in milk, ADSA Annual Meeting, Knoxville, TN.

Shah. N.P. 2018. Bioactive peptides in dairy products, ADSA Annual Meeting, Knoxville, TN.

Wu, Qinglong, Shah, N.P. 2018. Challenges of synthesizing gamma-aminobutyric acid (GABA) in milk by a novel strain of *Lactobacillus brevis*, International Dairy Federation, Daejeon, Korea, October 14-18, 2018

Shah, N.P. 2018. Dairy based functional foods, Global Functional Dairy Summit China 2018-April 19-20, 2018, Shanghai, China

Shah, N.P. 2018. Nutreaceuticals: Current trends and future perspective, Symposium on Functional Foods, Univ. of Santo Tomas (UST), Philippines, on April 28, 2018.

Shah, N.P. 2018. Chemical modification of EPS to improve its bio-functionalities, 2nd Symposium on Functional Foods, University of Santo Tomas (UST), Manila, Philippines.

Research papers under review

Fatang Jiang, Shuhong Dai, Nagendra Shah, Harold Corke. 2018. Functional and pizza bake properties of Mozzarella cheese made with konjac glucomannan as a fat replacer. Food Hydrocolloids (under review; Submission no: FOODHYD-2018-1573).

Zhengqi Liu, Lingyi Dong, Kaiying Jia, Hui Zhan, Zhihong Zhang, Nagendra P. Shah, Hua Wei and Xueying Tao. 2018. Sulfonation of *Lactobacillus plantarum* WLPL04 exopolysaccharide ameliorates its antioxidant activities in in vitro and Caco-2 cell model. J. Dairy Sci. Under review).

Ren-You Gan, Chak Lun Chan, Nagendra Shah, Harold Corke. 2018. Enhancing antioxidant capacity of *Lactobacillus acidophilus*-fermented milk fortified with pomegranate peel extracts. Food Bioscience (under review; FBIO_2018_484_R3).

Qinglong Wu, Aparna Padmanabhan Praveil, Nagendra P. Shah. 2018. Genome-wide transcriptome analysis of high exopolysaccharide-producing dairy starter bacterium *Streptococcus thermophilus* ASCC 1275 in milk. BMC Genomics (in review).

Ximei Tian, Renhui Huang, Xueying Tao, Cuixiang Wan, Nagendra P Shah; Hua Wei. 2018. A physiologocial comparison study of acid tolerance response of *Lactobacillus plantarum* ZDY 2013 and *L. plantarum* ATCC 8014 at membrane and cytoplasm levels. Journal of Industrial Microbiology & Biotechnology (under review).

Wei, Hua; Shah, Nagendra P.; Zhang, Zhihong; Tao, Xueying. 2018. Antagonistics against pathogenic *Bacillus cereus* in milk fermentation and anti-adhesion effect on Caco-2 cells from *Lactobacillus plantarum* ZDY2013 as well as its protection function. J. Dairy Sci. (in review).

Meiling Jiang, Fen Zhang, Cuixiang Wan, Yonghua Xiong, Nagendra P. Shah, Hua Wei, and Xueying Tao. 2018. Evaluation of probiotic properties of *Lactobacillus plantarum* WLPL04 from human breast milk and its modulation of Salmonella-induced inflammation in vitro. J. Dairy Sci. (in review).

Mingfang Pan, Cuixiang Wan, Renhui Huang, Nagendra P. Shah, and Hua Wei. 2018. Pre-treatment of mice with *Lactobacillus plantarum* ZDY 2013 maintains gastric microbiota homeostasis and suppresses gastric inflammatory cytokines expression post *Helicobacter pylori* infection. J. Clinical Microbiology (under review).

Huang Renhui, Cuixiang Wan, Nagendra P. Shah, Xueying Tao, Hua Wei, 2018. Acid stress response provides cross protection against exposure to hydrogen peroxide in *Lactobacillus plantarum* ZDY2013 but not against other stresses. J. Dairy Sci. (under review).

Renhui Huang, Xueying Tao, Cuixiang Wan, Shengjie Li, Hengyi Xu, Feng Xu, N. P. Shah*, Hua Wei 2018. Stress tolerance of *Lactobacillus plantarum* ZDY 2013 and its antibacterial and modulation effect on mice gut microbiota, J. Dairy Sci. (under review)

Tingtao Chen, Qinglong Wu, Shunqiang Xiong, N. P. Shah*, and Hua Wei. 2016. Population dynamics of microbiota in sourdoughs prepared from different food materials during the refreshment practice. Food Research International (under review)

Renhui Huang, Xueying Tao, Cuixiang Wan, Shengjie Li, Hengyi Xu, Feng Xu, N. P. Shah*, Hua Wei. 2018. In vitro resistance of and modulation of mice gut microbiota by *Lactobacillus plantarum* ZDY 2013 as monitored by Q-PCR and PCR-DGGE. J. Dairy Sci. (under review)

Wan, L.Y.M., Z.J. Chen, N.P. Shah*, H. El-Nezami. 2016. Differential modulation of cytokine profiles following treatments with metabolic products of *Lactobacillus rhamnosus* GG and *Escherichia coli* Nissle 1917 in human intestinal cells. J Dairy Sci. (under review)

Wan, Lam-Yim Murphy, Zhijian Chen, N. P. Shah, Hani El-Nezami. 2016. Effects of metabolic products of *Lactobacillus rhamnosus* GG and *Escherichia coli* Nissle 1917 on modulation of mucin and trefoil factors in human intestinal cells. Food Microbiology (in review).

2017

16 (13 research papers, 3 review papers), 4 abstracts

Wu, Qinglong, Shah, N.P. 2017. Restoration of GABA production machinery in *Lactobacillus brevis* by accessible carbohydrates, anaerobiosis and early acidification. Food Microbiology. <https://doi.org/10.1016/j.fm.2017.08.006>

Wu, Qinglong, Nagendra P. Shah. 2017. High gamma-aminobutyric acid production from lactic acid bacteria: emphasis on *Lactobacillus brevis* as a functional dairy starter. Crit. Rev. Food Sci. Nutr. 57(17):3661-72.

Dianawati Dianawati, Lim Seng Feng, Yasmin Ooi, Beng Houi, Nagendra P. Shah. 2017. Effect of type of protein-based microcapsules and storage at various ambient temperatures on the survival and heat tolerance of spray dried *L. acidophilus*. J Food Sci. (in press; accepted 27 June 2017; JFDS-2017-0465.R2).

Dai, S.H., Jiang, F.T., Corke, H., and Shah, N. P.* 2017. The stability and phase behavior of konjac glucomannan-milk systems. Food Hydrocolloids (in press; accepted on 15 June 2017), vol. 73, p30-40

Ayesha S. Al-Dhaheri, Reem Al-Hemeiri, Jaleel Kizhakkayil, Anas Al-Nabulsi, Aisha Abushelaibi, Nagendra P. Shah, Mutamed Ayyash. 2017. Health-promoting benefits of Low-Fat Akawi Cheese Made by Exopolysaccharide-producing Probiotic *Lactobacillus plantarum* isolated from Camel milk. J. Dairy Sci. 100 (10):7771–7779; DOI:<http://dx.doi.org/10.3168/jds.2017-12761>

Ahtesh, Fatah B, Vasso Apostolopoulos, Lily Stojanovska, Nagendra P Shah, Vijay Kumar Mishra. 2017. Effects of fermentation of reconstituted skim milk by *Kluyveromyces marxianus* LAF4 combined with lactic acid bacteria to produce angiotensin-converting enzyme inhibitory peptides. Int. J. Dairy Technology (in press; manuscript IJDT-0018-17).

Gandhi, A., and N.P. Shah. 2017. Integrating omics to unravel the stress response mechanisms in bacteria: approaches, challenges, and prospects. Critical Reviews in Food Science and Nutrition. DOI: 10.1080/10408398.2015.1136805.

Wu, Qinglong, Hein Min Tun, Yee-Song Law, Ehsan Khafipour, Nagendra P. Shah. 2017. Common distribution of gad operon in *Lactobacillus brevis* and its GadA contributes to efficient GABA synthesis towards cytosolic near-neutral pH. Frontiers Microbiology, doi.org/10.3389/fmicb.2017.00206; vol. 8, p 206.

Dong Yang, Xiaoli Wu, Liang Qiu, Xiaomin Yu, Nagendra P. Shah, and Feng Xu. 2017. Mutual growth-promoting effect between *Bifidobacterium bifidum* WBB103 and *Listeria monocytogenes* CMCC 54001 J. Dairy Sci. 100:3448–3462. DOI: <http://dx.doi.org/10.3168/jds.2016-11804>

Aisha Abushelaibi; Suheir Mahadin, Khaled El-Tarabily, Ayyash, M., Nagendra P Shah. 2017. Probiotic potential of lactic acid bacteria isolated from camel milk. LWT - Food Science and Technology, 79:316-325.

Aisha Abushelaibi; Suheir AlMahadin, Khaled El-Tarabily, Ayyash, M., Nagendra P Shah. 2017. In-vitro investigation into probiotic characterisation of *Streptococcus* and *Enterococcus* isolated from camel milk. LWT - Food Science and Technology (in press; accepted Sept. 12; Ms. Ref. No.: LWT-D-17-00520R2.

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Fen Zhang, Liang Qiu, Xiongpeng Xu, Zhengqi Liu, Hui Zhan, Xueying Tao, Nagendra P. Shah, Hua Wei. 2017. Beneficial effects of probiotic cholesterol-lowering strain of *Enterococcus faecium* WEFA23 from infants on diet-induced metabolic syndrome in rats. *Journal of Dairy Science*. DOI: <http://dx.doi.org/10.3168/jds.2016-11870> (Published online: December 30, 2016)

Pan, M.F., Kumaree, K., Shah, N.P. 2017. Physiological changes of surface membrane in *Lactobacillus* with prebiotics. *J Food Sci*. Volume 82 (3):744–750; DOI: 10.1111/1750-3841.13608

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Wei, Hua, Zhang, Fen, Qiu, Liang, Xu, Xiong, Liu, Zheng, Zhan, Hui, Tao, Xueying, Shah, Nagendra - <http://orcid.org/0000-0003-4746-3232>. 2017. Beneficial effects of probiotic cholesterol-lowering strain of *Enterococcus faecium* WEFA23 from infants on diet-induced metabolic syndrome in rats. *J. Dairy Sci.* (in press; Manuscript ID: JDS-16-11870.R1; accepted 24 Oct. 2016)

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Book

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Abstract

Dai, Shuhong, Harold Corke¹, and Nagendra P. Shah. 2017. Utilization of konjac glucomannan as a fat replacer in low-fat and skimmed Mozzarella cheese. ADSA Annual meeting, Pittsburgh, PA, June 24-28, 2017.

Pravelil, A., Qinglong Wu, Nagendra P. Shah. 2017. Effect of sugars and protein sources on expression of genes involved in exopolysaccharide production by *Streptococcus thermophilus* ASCC1275. ADSA Annual meeting, Pittsburgh, PA, June 24-28, 2017.

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2016

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- Zhao, Danyue, Shah, Nagendra; P. 2016. Synergistic application of black tea extracts and lactic acid bacteria in protecting human colonocytes against oxidative damage. *Journal of Agricultural and Food Chemistry* (DOI: 10.1021/acs.jafc.5b05742).
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- Daisy, Z., and Shah, N.P. 2016. Synergistic application of tea extract and lactic acid bacterial fermentation in enhancing bioavailability and anti-oxidative effectiveness of tea flavonoids in vitro and in vivo. ISANH Antioxidants International Conference 2016, Paris, June 13-15.
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- Shah, N.P. 2016. Nutreaceuticals: Current trends and future perspective. 44th Dairy Industry Conference, ICAR-National Dairy Research Institute, Karnal, India, Feb 18-20, 2016 (Plenary speaker).

Wu, Q., and Shah, N.P. 2016. An ancient, species-specific tagatose-6-phosphate pathway in *Lactobacillus casei* group that eliminates galactose in cultured dairy foods. IDF Parallel Symposia, Cheese Sci. and Technology, Dublin, Ireland, April, 11-13, 2016.

Wu, Qinglong, Hein Min Tun, Ehsan Khafipour, Nagendra P. Shah. 2016. Comparative genomics of *Lactobacillus brevis* uncovers its common capability for efficiently synthesizing neuroactive γ -aminobutyric acid. ADSA Annual meeting, Salt Lake City, July 19-24, 2016.

Qinglong Wu, Hein Min Tun, Xinming Yang, Yee-Song Law, Ehsan Khafipour, Nagendra P. Shah. 2016. Decoding the efficient biosynthesis of neuroactive γ -aminobutyric acid (GABA) in probiotics. Frontiers in Human Microbiota Symbiotic Interactions, The University of Hong Kong, Hong Kong, May 23-25, 2016,

2015

(17 research papers; 1 book; 2 book chapters; 6 conference abstracts)

Refereed research papers (Corresponding author is denoted by *)

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González-Vázquez, R., A. Azaola-Espinosa, L. Mayorga-Reyes, L. A. Reyes-Nava, N. P. Shah, Y. Rivera-Espinoza. 2015. Isolation, identification and partial characterization of a *Lactobacillus casei* strain with bile salt hydrolase activity from pulque. *Probiotics & Antimicro. Prot.* 7:242–248

Fiona Long Yan Fong, **Nagendra P. Shah***, Pirkka Kirjavainen, Hani El-Nezami 2015. Mechanism of Action of Probiotic Bacteria on Intestinal and Systemic Immunities and Antigen Presenting Cells. *International Reviews Immunology*, Nov 25:1-11.

Huang, Renhui, Tao. Xueying, Wan, Cuixiang, Li, Shengjie, Xu, Hengyi, Xu, Feng, **Shah, Nagendra P.***, Wei, Hua 2015. *In vitro* probiotic characteristics of *Lactobacillus plantarum* ZDY 2013 and its modulatory effect on gut microbiota of mice. *J. Dairy Sci.* 98(9): 5850-5861.

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Xin Wang, Qinglong Wu, Kan Deng, Qiang Wei, Ping Hu, Jingjing He, Huan Liu, Yong Zheng, Hua Wei, **N. P. Shah***, and Tingtao Chen. A novel method for screening of potential probiotics for high adhesion capability. *J. Dairy Sci.* 98(7):4310-4317.

Wan, L.Y.M., Z. J. Chen, **N. P. Shah***, H. El-Nezami. 2015. Modulation of intestinal epithelial defense responses by probiotic bacteria. *Critical Reviews in Food Science and Nutrition*. DOI: 10.1080/10408398.2014.905450.

Gandhi, A., and **Shah, N.P.*** 2015. Effect of salt on cell viability and membrane integrity of *Lactobacillus acidophilus*, *Lactobacillus casei* and *Bifidobacterium longum* as observed by flow cytometry. *Food Microbiology*. 49:197-202.

Li Huang, Ming Chen, Siqian Li, **Shah, N.P.*** 2015. Antioxidant activities and prebiotic properties of water-soluble crude polysaccharides from *Flammulina velutipes* and *Hypsizygus marmoreus*. *Int. J. Probiotics and Prebiotics* 10(1):37-42.

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Zhao, D., and **Shah, N.P.*** 2015. Tea and soybean extracts in combination with milk fermentation inhibit growth and enterocyte adherence of selected foodborne pathogens. *Food Chemistry.* 180:306-316.

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Book

Chandan, R.C., Kilara, A., and Shah, N.P. (eds). 2015. *Dairy Processing and Quality Assurance*, second edition. Blackwell Publishing, Ames, Iowa, USA.

Book chapters

Shah, N.P. 2015. Novel Dairy Probiotic Products. In *Advances in Probiotic Technology*, eds. Petra Foerst. Chalot Santivarangkna, Science Publishers, CRC Press, Taylor and Francis Group, Boca Raton, FL, USA, p 338-355.

Murphy L. Y. Wan, **Shah, N.P.*** and El-Nezami, H.S. 2015. Review of mold and bacterial toxins in dairy products. *Microbial Toxins in Dairy Products*. Tamime, A. and Noreddine, Benkerroum (eds). Wiley Publishers. England

Conference abstracts

Wei, H., Zhang, Z., Tao, X., Feng, X., Xu, H., Wan, C., Wu, Q., and Shah, N.P. 2015. Beneficial effects of EPS on human health and gut microbiota. ADSA Annual meeting, Orlando, FL, July 12-16, 2015.

Li., S., and Shah, N.P. 2015. Chemical modification of EPS to improve its bio-functionalities, ADSA Symposium - Advances in bacterial exo-polysaccharides: from production to applications in dairy foods and health, ADSA Annual meeting, Orlando, FL, July 12-16, 2015.

Akanksha Gandhi, Nagendra P. Shah. 2015. Release of bioactive peptides and essential amino acids as affected by sodium chloride reduction and substitution in Akawi cheese, ADSA Annual meeting, Orlando, FL, July 12-16, 2015.

Akanksha Gandhi, Nagendra P. Shah. 2015. Sodium chloride induced stress responses in dairy probiotic bacteria, ADSA Annual meeting, Orlando, FL, July 12-16, 2015.

Li, Siqian, Nagendra P. Shah. 2016. Characterization and bioactivities of crude and sulfonated polysaccharides from *pleurotus eryngii* and *streptococcus thermophilus* ASCC 1275. EuroFoodChem XVIII Conference, Madrid, Spain, 13-16 October 2015.

Zhao, Danyue and Nagendra P. Shah. 2015. Enhancement of antioxidant properties of tea extract and cellular uptake of tea flavonoids by lactic acid bacterial fermentation. Functional Foods Conference, Jiangnan Univ., China, Sept. 20-23, 2015.

2014

(14 research papers; 5 book chapters; 12 conference abstracts)

Refereed research papers

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- Zhao, D., and **Shah, N.P.*** 2014. Changes in antioxidant capacity, isoflavone profile, phenolic and vitamin contents in soy yogurt during extended fermentation. LWT Food Sci. and Technology 58:454-462.

Book Chapters

- Champagne, C., and Shah, N.P. 2014. Cultured milk and yogurt. In Dairy Processing and Quality Control, RC Chandan, A Kilara and NP Shah, Eds. Blackwell Publishing, Ames, Iowa, USA.
- Gandhi, A. and Shah, N.P. 2014. Resistance of probiotics to different food processes in Modelling the Microbial Ecology of Food. Anderson de Souza Sant'Ana ed. John Wiley and Sons Ltd.

Shah, N.P. 2014. Functional Properties of Fermented Milks. JP Tamang. Ed. CRC Press, Taylor and Francis Group., New York.

Farkye, N. and Shah, N.P. 2014. Milk proteins. In Applied Food Protein Chemistry (ed. Ustunol, Z.), Wiley-Blackwell Pub.

Shah, N.P. 2014. Other dairy products: Yogurt, kefir, kumys. Ed. Bamforth, C. Oxford University Press, 385-407.

Conference abstracts

Shah, N.P. 2014. 2nd International symposium on probiotics for human health – New innovations and emerging trends, New Delhi, Nov. 3-4, 2014.

Shah, N.P. 2014. International Symposium on Fermented Food organized at the Chonbuk National University, Jeonju, S. Korea, October 24-25, 2014.

Shah, N.P. 2014. VitaFoods Asia, Hong Kong, Sept. 3-4, 2014.

Shah, N.P. 2014. Nutritional enhancement of soymilk or soy foods via bioconversion and bioprocessing, Gwanju, S. Korea, Aug. 24-27, 2014.

Shah, N.P. 2014. Jilin University Functional Dairy Food Symposium, Changchun, China, May 15-18, 2014.

Shah, N.P. 2014. Probiotics and health benefits with reference to synthesis of gamma-aminobutyric acid (GABA) by selected probiotic bacteria. ADSA Annual meetings, Kansas City, MO, July 20-24, 2014.

Li, Siqian, Shah, N.P. 2014. Bioactivities of Phenolics and Polysaccharides from *Pleurotus eryngii* after Various Heat Treatments. IFT annual meetings, New Orleans, June 21-24, 2014.

Daisy, Z., and Shah, N.P. 2014. Influence of fermentation with selected LAB and bifidobacteria on bacterial growth, isoflavone bioconversion, tea polyphenol-stability and antiradical activity in fermented soymilk-tea. IFT annual meetings, New Orleans, June 21-24, 2014

Gandhi, Akanksha and Shah, N.P. 2014. Application of FT-IR and flow cytometry to evaluate the effect of sodium chloride on probiotic bacteria. ADSA Annual meetings, Kansas City, MO, July 20-24, 2014.

Shah, N.P., Qinglong Wu and Hein Min Tun. 2014. Genomic insights into high exopolysaccharide-producing dairy starter bacterium *Streptococcus thermophilus* ASCC 1275. ADSA Annual meetings, Kansas City, MO, July 20-24, 2014.

Karna, B., D. Otieno, N.P. Shah, I.B. Powell, V. Mishra. 2014. Screening and selection of lactic acid bacteria for EPS production. IDF conference, Melbourne, Australia, March 3-7, 2014.

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2013

(8 research papers; 1 Managing editor of a Special issue of IDJ; 5 book chapters; 6 conference abstracts)

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Li, S., and **Shah, N.P.*** 2013. Effects of various heat treatments on phenolic profiles and antioxidant activities of *Pleurotus eryngii* extracts. J. Food Sci. 78(8):C1122-1129

Hayek, S.A., Shahbazi, A., Awaisheh S. S., **Shah, N.P.***, and Ibrahim, S.A. 2013. Sweet potatoes as a basic component in developing a medium for the cultivation of lactobacilli. Bioscience, Biotechnology, and Biochemistry 77 (11): 2248-2254.

Prasad, L.N., Sherkat, F., and **Shah, N.P.*** 2013. Extraction and characterisation of β -galactosidase produced by *Bifidobacterium animalis* ssp. *lactis* Bb12 and *Lactobacillus delbrueckii* ssp. *bulgaricus* ATCC 11842 grown in whey. *Inter. Food Research J.* 20(1): 487-494.

Dianawati, D., Mishra, V., and **Shah, N.P.*** 2013. Effect of drying methods on microencapsulated *L. acidophilus* and *L. cremoris* on secondary protein structure and glass transition temperature as studied by FTIR and DSC. *J. Dairy Sci.* 96(3):1419-1430.

Dianawati, D., Mishra, V., and **Shah, N.P.*** 2013. Survival of *Bifidobacterium longum* 1941 microencapsulated with proteins and sugars after freezing and freeze drying. *Food Research International.* 51(2):503-509.

Ayyash, M. M., Sherkat, F., and **Shah, N.P.*** 2013. Effect of partial NaCl substitution with KCl on the texture profile, microstructure and sensory properties of low-moisture mozzarella cheese. *Journal of Dairy Research.* 80(1):7-13.

Prasad, L.N., Sherkat, F., and **Shah, N.P.*** 2013. Influence of galactooligosaccharides and modified waxy maize starch on some attributes of yogurt. *J Food Sci.* 78(1):M77-M83.

Ayyash, M.M., Sherkat, F., and **Shah, N.P.*** 2013. The effect of NaCl substitution with KCl on cell-free extract and cell-free supernatant proteinases activity at different pH levels and salt concentrations: *Lactobacillus acidophilus* and *Lactobacillus casei*. *J. Dairy Science* 96 (1):40-49.

Book chapters

Ayyash, M., Sherkat, F., and Shah, N.P. 2013. Changing and characterizing the composition of cheese for health benefits – salt and sodium reduction and sodium chloride substitution of cheese for health benefits. *Handbook of Cheese in Health: Production, Nutrition and Medical Sciences* (Eds. Preedy, V.R., Watson, R.R., and Patel, V.B.), Wageningen Academic Publishers, the Netherlands, p. 545-566.

Chandan, R.C, and Shah, N.P. 2013. Functional foods and disease prevention. In *Manufacturing Yogurt and Fermented Milks* (ed., RC Chandan and A Kilara), Blackwell Publishing Professional, Iowa, USA, p.413-432.

Shah, N.P. 2013. Health benefits of yogurt and fermented milks. In *Manufacturing Yogurt and Fermented Milks* (ed., RC Chandan and A Kilara), Blackwell Publishing Professional, Iowa, USA, p. 433-450.

Shah, N.P. 2013. Microorganisms and health attributes (probiotics). In *Manufacturing Yogurt and Fermented Milks* (ed., RC Chandan and A Kilara), Blackwell Publishing Professional, Iowa, USA, p. 451-466.

Wan, Murphy L. Y., Shah, N.P., and El-Nezami, Hani S. 2014. Incidence in toxins in dairy products.

Special issue for International Dairy Journal

Shah, N.P. (Managing Guest Editor). 2013. Advances in Biotechnology and Safety: a special issue of *International Dairy J.* (November 2013 issue).

Conference abstracts

Shah, N. P. 2013. Isoflavones, probiotics and health potential. Seventh International Food Convention (IFCON 2013), CFTRI, Mysore, Dec. 18-21, 2013

Shah, N, P. 2013. Isoflavones, probiotics and health potential International Conference on Fermented foods, Health Status and Social well-being, Anand, Gujarat, India, Dec. 6-7, 2013.

Shah, N.P. 2013. Current trend in probiotics and prebiotics. Abstract of the paper presented at International Functional Food Conference, Selangor, Malaysia, Aug., 18-21, 2013.

Shah, N.P. 2013. Lactic acid bacteria as probiotics. Abstract of the paper presented at the 7th Asian Conference on Lactic acid bacteria, New Delhi, Sept. 6-8, 2013.

Dianawati, D., and Shah, N.P. 2013. FTIR and DSC studies on effects of drying method of microencapsulated bacteria on secondary protein structure and glass transition temperature. Abstract of the paper presented at the American Dairy Science Association annual meetings, Indianapolis, IN, July 8-12, 2013.

Dianawati, D., Mishra, V., and Shah, N.P. 2013. Effects of drying method of microencapsulated bacteria on secondary protein structure and glass transition temperature as studied by FTIR and DSC. Abstract of the paper presented at the Institute of Food Technologists annual meetings, Chicago, IL, July 12-16, 2013.

2012

(6 research papers; 3 book chapters; 10 conference abstracts)

Refereed papers

Miremadi, F., and **Shah, N.P.*** 2012. Applications of inulin and probiotics in health and nutrition. *Inter. Food Research J.* 19(4):1337-1350.

Dianawati, D., Mishra, V., and **Shah, N.P.*** 2012. Stability of microencapsulated *Lactobacillus acidophilus* and *Lactococcus lactis* ssp. *cremoris* during storage at room temperature at low a_w . *Food Research International.* 50:259-265.

Ayyash, M. M., Sherkat, and **Shah, N.P.*** 2012. The effect of NaCl substitution with KCl on Akawi cheese: Chemical composition, proteolysis, ACE-inhibitory activity, probiotic survival, texture profile and sensory properties. *J. Dairy Science.* 95(9):4747-4759.

Ayyash, M. M., Sherkat, and **Shah, N.P.*** 2012. The impact of NaCl substitution with KCL on proteinase activities of cell free extract and cell free supernatant at different pH levels and salt concentrations: *L. delbrueckii* ssp. *bulgaricus* and *S. thermophilus*. *J. Food Sci.* 77(8):M490-498.

Dianawati, D., Mishra, V., and **Shah, N.P.*** 2012. Role of Ca-alginate and mannitol in protecting *Bifidobacterium*. *J. Applied and Env. Microbiol.* 78(19): 6914-6921.

Book chapters

Chandan, R.C, and Shah, N.P. 2012. Functional foods and disease prevention. In *Manufacturing Yogurt and Fermented Milks* (ed., RC Chandan), Blackwell Publishing Professional, Iowa, USA, p413-431.

Shah, N.P. 2012. Health benefits of yogurt and fermented milks. In *Manufacturing Yogurt and Fermented Milks* (ed., RC Chandan), Blackwell Publishing Professional, Iowa, USA, p433-450.

Shah, N.P. 2012. Microorganisms and health attributes (probiotics). In *Manufacturing Yogurt and Fermented Milks* (ed., RC Chandan), Blackwell Publishing Professional, Iowa, USA, 451-468.

Conference abstracts

Shah, N.P. 2012. Current trend in probiotics and prebiotics. Abstract of the paper presented at the International Conference for Cellular and Molecular Biology (ICCMB3), Nanyang Technological University, Singapore, Dec.8-10, 2012.

Ahtesh, F., Shah, N.P., and Mishra, V. 2012. Screening of probiotic bacteria, proteolytic organisms, and proteases based on their proteolytic and angiotensin converting enzyme inhibitory activities. 45th annual conference of the AIFST, Adelaide, Australia, July 15-18, 2012.

Shah, N.P. 2012. Probiotics, prebiotics and health effects, 1st International Dairy Biotechnology conference, Shanghai, PR China, Sept. 24-25, 2012.

Shah, N.P. 2012. Health benefits and safety of probiotic dairy foods. International symposium on probiotics for human health – New innovations and emerging trends, New Delhi, August 27-28, 2012.

Ayyash, M., Sherkat, F., and Shah, N.P. 2012. The impact of NaCl substitution with KCL on proteinase activities of cell free extract and cell free supernatant at different pH levels and salt concentrations: *L. delbrueckii* ssp. *bulgaricus* and *S. thermophiles* and *L. acidophilus* and *L. casei*. ADSA Annual meetings, Phoenix, AZ, USA, July 15-19, 2012.

Ding, W., and Shah N.P. 2012. Strategies to improve survival of probiotic bacteria during microencapsulation and to reduce the size of microcapsules for food applications. International probiotic and prebiotic conference, Kosice, Slovak Republic, June 12-16, 2012.

Ayyash, M.M., Sherkat, F., and Shah, N.P. 2012. The effect of NaCl substitution on Akawi cheese: chemical composition, proteolysis, ACE-inhibitory activity and probiotic survival, texture profile and sensory properties. 45th annual conference of the AIFST, Adelaide, Australia, July 15-18, 2012.

Shebani, A., Ayyash, M.M., Sherkat, F., and Shah, N.P. 2012. The effect of NaCl reduction on physico-chemical and microbiological attributes Cheddar cheese. 45th annual conference of the AIFST, Adelaide, Australia, July 15-18, 2012.

Prasad, L., Sherkat, F., and Shah, N.P. 2012. Extraction and characterization of β -galactosidase produced by *Bifidobacterium animalis* ssp. *lactis* and *Lactobacillus delbrueckii* ssp. *bulgaricus* ATTC 11842 grown in whey. 45th annual conference of the AIFST, Adelaide, Australia, July 15-18, 2012.

Prasad, L., Sherkat, F., and Shah, N.P. 2012. Influence of galacto-oligosaccharides and modified waxy maize starch on probiotic yoghurt's attributes. 45th annual conference of the AIFST, Adelaide, Australia, July 15-18, 2012.

2011

(16 research papers; 3 book chapters; 6 conference abstracts)

Refereed papers

Shah, N.P. 2011. Dairy Research and Health. Food Australia. 11:459-468.

Prasad, L. N., M. M. Ayyash, and **Shah, N.P.*** 2011. Effect of carbon and nitrogen sources on growth of *Bifidobacterium animalis* Bb12 and *Lactobacillus delbrueckii* ssp. *bulgaricus* ATCC 11842 and production of β -galactosidase under different culture conditions. International Food Research Journal 18: 373-380.

Prasad, L. N., M. M. Ayyash, and **Shah, N.P.*** 2011. Effect of nitrogen sources on production of β -galactosidase from *Bifidobacterium animalis* Bb12 and *Lactobacillus delbrueckii* ssp. *bulgaricus* ATCC 11842 grown in whey under different culture conditions. International Food Research Journal 18: 445-450.

Prasad, L. N., and **Shah, N.P.*** 2011. Conversion of isoflavone glycoside to aglycones in soy protein isolate (SPI) using crude enzyme extracted from *Bifidobacterium animalis* Bb12 and *Lactobacillus delbrueckii* ssp. *bulgaricus* ATCC 11842. International Food Research Journal. 22: 610-617.

Ashraf, R., and **Shah, N.P.*** 2011. Selective and differential enumeration of *Lactobacillus delbrueckii* ssp. *bulgaricus*, *Streptococcus thermophilus*, *Lactobacillus acidophilus*, *L. casei*, and *Bifidobacterium* spp. in yoghurt: A review. International J. Food Microbiology. 149(3):194-208.

Ashraf, R., and **Shah, N.P.*** 2011. Antibiotic resistance of probiotic organisms and safety of probiotic dairy products" published in International Food Research Journal 18(3): 837-857

Dianawati, D., and Shah, N.P. 2011. Survival, acid and bile tolerance, and surface hydrophobicity of microencapsulated *B. animalis* ssp. *lactis* Bb12 during storage at room temperature. J Food Sci. 76(9): M592-M599.

Dianawati, D., and **Shah, N.P.*** 2011. Enzyme stability of microencapsulated *Bifidobacterium animalis* ssp. *lactis* Bb12 after freeze drying and during storage in low water activity. J. Food Sci. 76 (6):M3761-3768

Ayyash, M. M., and **Shah, N.P.*** 2011. The effect of substitution of NaCl with KCL on chemical composition and functional properties of low moisture Mozzarella cheese. J. Dairy Sci. 94:3761-3768.

Ayyash, M. M., and **Shah, N.P.*** 2011. Proteolysis of low moisture Mozzarella cheese as affected by substitution of NaCl with KCl. *J. Dairy Sci.* 94:3769-3777.

Cruz, GF, Cruz, Faria, A.G., Pollonino, MAR, Bolini, H.M.A., Celeghini, RMS., Granato, DG and **Shah, N.P.*** 2011. Cheese with reduced sodium content: Effects on functionality, public health benefits, and sensory properties. *Trends in Food Sci. and Technology* 22:276-291.

Ramchandran, L., and **Shah, N.P.*** 2011. Yogurt can beneficially affect blood contributors of cardiovascular health status in hypertensive rats. *J Food Science* 76: H131–H136

Tang, AL, Wilcox, G., Walker, KZ, Shah, **NP Shah**, Strauss, B, Ashton, JF, Stojanovska, L. 2011. Fermentation of calcium fortified soymilk does not appear to enhance acute calcium absorption in osteopenic post-menopausal women. *British J. Nutrition* 105:282-286.

Ayyash, M. M. and **Shah, N. P.** 2011. The effect of NaCl substitution with KCl on texture profile and microstructure of Halloumi cheese. *Journal of Dairy Science.* 94:37-42

Sharma, R., and **Shah, N.P.*** 2011. Health benefits of whey proteins. *Nutrafoods* 9(4): 39-45.

Ayyash, M. M. and **Shah, N.P.*** 2011. Effect of partial substitution of NaCl with KCl on proteolysis of Halloumi cheese. *Journal of Food Science.* 94:C31-37.

Book chapters

Prajapati, JB, and Shah, N.P. 2011. Probiotics and health claims – An Indian perspective. *Probiotics and Health Claims.* Edited by W Kneifel, and S. Salminen, Blackwell Publishing Ltd., Oxford, p 134-145.

Shah, N.P. 2011. *Bifidobacterium* spp.: Morphology and Physiology. *Encyclopedia of Dairy Science*, Academic Press, London, p381-387.

Shah, N.P. 2011. *Bifidobacterium* spp.: Applications in fermented milks. *Encyclopedia of Dairy Science*, Academic Press, London, 388-394.

Conference abstracts

Ayyash, M., and Shah, N.P. 2011. Effects of partial substitution of NaCl with KCl on low moisture Mozzarella cheese. *ADSA Annual meetings*, New Orleans, LA, USA, July 10-14, 2011.

Ayyash, M., and Shah, N.P. 2011. The effect of NaCl substitution with KCl on Nabulsi cheese: Chemical composition, total viable count, microstructure and texture profile. *ADSA Annual meetings*, New Orleans, LA, USA, July 10-14, 2011.

Shah, N.P. 2011. From Bulgarian milks to probiotics fermented milks. A paper presented at the *IDF Conference*, Parma, Italy, October 12-18, 2011.

Prajapati, JB, and Shah, N.P. 2011. Probiotics and health claims – An Indian perspective. *Probiotics and Health Claims.* Edited by W Kneifel, and S. Salminen, Blackwell Publishing Ltd., Oxford, p 134-145.

Shah, N.P. 2011. *Bifidobacterium* spp.: Morphology and Physiology. *Encyclopedia of Dairy Science*, Academic Press, London, p381-387.

Shah, N.P. 2011. *Bifidobacterium* spp.: Applications in fermented milks. *Encyclopedia of Dairy Science*, Academic Press, London, 388-394.

2010

(9 research papers; 1 book; 1 book chapter; 4 conference abstracts)

Refereed papers

Granato, D. Branco, GF, Cruz, A.G., Faria, JAF and **Shah, N.P.*** 2010. An overview of functional foods and strategies for developing dairy probiotic foods. *Comprehensive Reviews in Food Sci. and Food Safety*. 9:455-470.

Ayyash, M. M., and **Shah, N.P.*** 2010. Effect of partial substitution of NaCl with KCl on Halloumi cheese during storage: Chemical composition, lactic bacterial count, and organic acid production. *J. Food Sci.* 75(6):C525-C529

Tang, AL, Wilcox, G., Walker, KZ, **Shah, N.P.**, Ashton, J.F., Stojanovska, L. 2010. Phytase activity from *Lactobacillus* spp. in calcium fortified soymilk. *J. Food Sci.* 75(6):M373-M376.

Shah, N.P.* Ding, W.K., M.J. Fallourd, G. Leyer. 2010. Improving the stability of probiotic bacteria in model fruit juices using vitamins and antioxidants. *J. Food Sci.* M278-282.

Osaili, T. M., Ayyash, M. M., Al-Nabulsi, A., Shaker, R. R., and **Shah, N.P.*** 2010. Effect of Curd Washing Level on Proteolysis and Functionality of low moisture mozzarella cheese made with Galactose-Fermenting Culture. *J. Food Sci.* 75 (5):C406-C412

Ding, W.K., and **Shah, N.P.*** 2010. Enhancing the biotransformation of isoflavones in soymilk supplemented with lactose using probiotic bacteria during extended fermentation. *J. Food Sci.* 75(3):M140-M149

Donkor, O.N., **Shah, N.P.**, Apostolopoulos, V., and Vasiljevic, T. 2010. Responses of early life exposure of microorganisms to allergies. *International Dairy J.* 20:373-385.

Ramchandran, L., and **Shah, N.P.*** 2010. Characterization of functional, biochemical and textural properties of symbiotic low fat yogurts during refrigerated storage. *LWT-Food Science and Technology*, 43:819-827.

Ramchandran, L., and **Shah, N.P.*** 2010. Influence of addition of Raftiline HP® on the growth, proteolytic, ACE- and α -glucosidase inhibitory activities of selected lactic acid bacteria and *Bifidobacterium*. *LWT-Food Science and Technology*, 43:146-152.

Book

Shah, N.P. Adriano G. da Cruz, and Jose A. F. Faria. 2010 (Editors). *Probiotic and Prebiotic Foods: Technology, Stability and Benefits to Human Health*. Nova Sciences Publishers, ISBN 978 1 61728 825 8

Book chapters

Shah, N.P. 2010. Probiotics: Health benefits, efficacy and safety. Edited by D. Bagchi, F.C. Lau and D.K. Ghosh, Taylor and Francis Publisher, USA, p485-496.

Conference abstracts

Shah, NP. 2010. Health benefits and safety of probiotic dairy products. IDF Symposium on Science and Technology of Fermented Milk, Tromso, Norway, June 7-11, 2010

Shah, N.P. 2010. Role of bifidobacteria in biotransformation of isoflavones glycosides to isoflavones aglycones. 3rd Symposium on Propionibacteria and Bifidobacteria: Dairy and Probiotic Applications, Oviedo, Spain, June 1-4, 2010

Shah, N.P. 2010. Technological challenges in developing probiotic fermented milks. Published in the Abstract book of 1st China International Conference on LAB and Technological Innovations of Fermented Dairy Products, Huhhot, China, August 06-08, 2010

Shah, N.P. 2010. Technological challenges in developing probiotic fermented milks. Fifth International Symposium on Probiotics, Departamento de Biotecnología Universidad Autónoma Metropolitana, Iztapalapa, Mexico City, April 22-24, 2010.

Invited paper

Shah, N.P. 2010. Effects of encapsulating materials for stability of probiotic bacteria. *Food Review Indonesia*. 3(3):53-55.

2009

(13 research papers; 4 full paper in conf. proceeding; 8 conference abstracts)

Refereed papers

Jang, K.H., Han, W.C., Ji, S.H., Kang, S.A., and **Shah, N.P.*** 2009. Effect of Glycine on the Growth of *Leuconostoc mesenteroides* and *Lactobacillus plantarum* in Kimchi Fermentation. *Food Science and Biotechnology*. 18(5):1180-1185.

Ramchandran, L., and **Shah, N.P.*** 2009. Effect of EPS and inulin on the proteolytic and ACE-inhibitory activities and textural and rheological properties of low-fat yogurt during refrigerated storage. *Dairy Science and Technology* 89:583-600.

Tharmaraj, N., and **Shah, N.P.*** 2009. Antimicrobial effects of *Lactobacillus acidophilus*, *Lactobacillus paracasei* subsp. *paracasei*, *Lactobacillus rhamnosus*, *Bifidobacterium* and *Propionibacterium* against selected pathogenic and spoilage bacteria in cheese-based dips. *International Food Research Journal* 16: 261-276

Tharmaraj, N., and **Shah, N.P.*** 2009. Antimicrobial effects of *Lactobacillus acidophilus*, *Lactobacillus paracasei* subsp. *paracasei*, *Lactobacillus rhamnosus*, *Bifidobacterium* and *Propionibacterium* against selected species of yeasts and moulds in cheese-based dips. *Int. J. Food Sci. and Tech.* 44(10):1916-1926.

Ding, W.K., and Shah, N.P. 2009. Effect of homogenization techniques on reducing the size of microcapsules and the survival of probiotic bacteria in them. *J. Food Sci.* 74(8):M231-236.

Pham, T. T., **Shah, N.P.*** 2009. Performance of starter in yogurt supplemented with soy protein isolate and biotransformation of isoflavones during storage period. *J. Food Sci.* 74(4):M190-M195.

Ong, L., **Shah, N.P.*** 2009. Probiotic Cheddar Cheese: Influence of ripening temperatures on survival of probiotic microorganisms, cheese composition and organic acid profiles. *LWT – Food Sci. and Technol.* 42(7):1260-1268.

Ong, L., **Shah, N.P.*** 2009. Probiotic Cheddar Cheese: Influence of ripening temperatures on proteolysis and sensory characteristics of Cheddar cheeses. *J. Food Sci.* 74(5): S182-191.

Ding, W.K., and **Shah, N.P.*** 2009. Effect of various encapsulating materials on the stability of probiotic bacteria. *J. Food Sci.* 3: M100-107.

Ding, W.K., and **Shah, N.P.*** 2009. An improved method of microencapsulation of probiotic bacteria for their stability in acidic and bile conditions and during storage. *J. Food Sci.* 74(3):M 53-61.

Ramchandran, L., and **Shah, N.P.*** 2009. Role of EPS on the survival of yogurt starters and probiotics as well as ACE-inhibitory and textural and rheological properties of low fat probiotic yogurt during refrigerated storage. *Journal of Dairy Science* 92:895-906.

Pham, T. T., **Shah, N.P.*** 2009. Hydrolysis of isoflavone glycosides in soymilk by β -galactosidase and β -glucosidase. *J. Food Biochem.* 33:38-60.

Pham, T., and **Shah, N.P.*** 2009. Effects of skim milk powder supplementation to soy yogurts on biotransformation of isoflavone glycosides to biologically active forms during storage. *World Academy of Science, Engineering and Technology* 37: 107-113

Conference abstracts

Shah, N.P. 2009. Health benefits and safety of fermented and probiotic food. XX Indian Convention of Food Scientists and Technologists India, Bangalore, India, Dec. 21-23, 2009.

Shah, N.P. 2009. Bioactive peptides liberation in fermented dairy products by probiotic bacteria and their health and nutritional functionalities. 4th International Conference on Fermented foods, Health Status and Social well-being, Anand, Gujarat, India, Dec. 11-12, 2009.

Ding, W., and Shah N.P. 2009. Strategies to improve survival of probiotic bacteria during microencapsulation and to reduce the size of microcapsules for food applications. ADSA Annual meetings, Montreal, Quebec, Canada, July 12-16, 2009.

Pham, T. T., & Shah, N. P. 2009. Enhancing nutritional value of soy yogurt supplemented with skim milk and probiotic organisms. 42nd Annual AIFST Convention, 13-16 July, 2009, Brisbane, Australia.

Pham, T. T., & Shah, N. P. 2009. Oral and Poster presentation. Role of probiotic organisms in transformation of inactive isoflavone to bioactive forms in soymilk. 13th Australian Food Microbiology, 24-26 March 2009, Melbourne, Australia.

Pham, T.T. and Shah, N.P. 2009. Role of probiotic organisms in transformation of inactive isoflavones to bioactive forms. 13th Australian Food Microbiology conference, Melbourne, Vic, 24-26 March, 2009.

Shah, N.P. 2009. Bioactive peptides liberation in fermented dairy products by probiotic bacteria and their health and nutritional functionalities. 11th Dairy Ingredients Symposium, San Francisco, CA, March 10-11, 2009.

Pham, T.T. and Shah, N.P. 2009. Increasing the nutritional values of soy yoghurt supplementation with skim milk powder 11th Government Food Analysts conference, Melbourne, Vic, 22-24 February, 2009.

Full papers in conference proceedings

Shah, N.P. 2009. Bioactive peptides liberation in fermented dairy products by probiotic bacteria and their health and nutritional functionalities. Abstract book of the 4th International Conference on Fermented foods, Health Status and Social well-being, Anand, Gujarat, India, Dec. 11-12, 2009, pp16-20.

Shah, N.P. 2009. Health benefits and safety of fermented and probiotic foods. Abstract book of the XX Indian Convention of Food Scientists and Technologists India, Bangalore, India, Dec. 21-23, 2009, pp. 43-46.

Pham, T.T. and Shah, N.P. 2009. Increasing the nutritional values of soy yoghurt supplementation with skim milk powder. Proceedings of the 11th Government Food Analysts conference, Melbourne, Vic, 22-24 February, 2009.

Pham, T.T., and Shah, N.P. 2009. Effects of skim milk powder supplementation to soy yogurts on biotransformation of isoflavone glycosides to biologically active forms during storage, Proceedings of the World Academy of Science Engineering and Technology 37 (1):2070-3740.

2008

(17 research papers; 1 book; 1 book chapter; 1 full paper in conf. proceeding; 6 conference abstracts)

Refereed papers

Liong, M.T. and **Shah, N.P.*** 2008. Synbiotic effects of *Lactobacillus acidophilus* ATCC 4962, fructooligosaccharide, mannitol and inulin on serum lipid profiles, intestinal lactobacilli population and intestinal organic acids concentration in rats. *Milchwissenschaft*. 63 (2): 196-199.

Vithanage, C.J., Mishra, V.K., Vasiljevic, T., and **Shah, N.P.** 2008. Use of β -glucan in development of low-fat Mozzarella cheese. *Milchwissenschaft* 63(4):420-423.

Pham, T. T., **Shah, N.P.***, 2008. Effects of lactulose supplementation on the growth of bifidobacteria and biotransformation of isoflavone glycosides to isoflavone aglycones in soymilk. *Journal of Agricultural and Food Chem.* 56:4703-4709.

Pham, T., and **Shah, N.P.*** 2008. Fermentation of reconstituted skim milk supplemented with soy protein isolate by probiotic organisms. *Journal of Food Science*.73(2):M62-M66.

- Pham, T.T., and **Shah, N.P.*** 2008. Skim milk powder supplementation affects lactose utilization, microbial survival and biotransformation of isoflavone glycosides to isoflavone aglycones in soymilk by *Lactobacillus*. *Food Microbiology* 25:653-661.
- Ramchandran, L., and **Shah, N.P.*** 2008. Effect of addition of Versagel® on microbial, chemical, and physical properties of low-fat yogurt. *J Food Sci.* 73(7):M360-M367.
- Ramchandran, L., and **Shah, N.P.*** 2008. Growth, proteolytic, and ACE-I activities of *Lactobacillus delbrueckii* ssp. *bulgaricus* and *Streptococcus thermophilus* and rheological properties of low-fat yogurt as influenced by the addition of Raftiline HP®. *J Food Sci.* 73(7):M368-M374.
- Wun, D., and **Shah, N.P.*** 2008. Survival of free and microencapsulated probiotic bacteria in orange and apple juices. *International Food Research Journal* 15 (2):219-232.
- Vasiljevic, T., and **Shah, N.P.*** 2008. From Metchnikoff to bioactives. *International Dairy Journal* 18:714-728.
- Shah, N.P. 2008. Functional cultures and potential health benefits. *Indian Dairyman.* 60(3):95-97.
- Ong, L., and **Shah, N.P.*** 2008. Release and identification of angiotensin converting enzyme-inhibitory peptides as influenced by ripening temperatures and probiotic adjuncts in Cheddar cheeses. *LWT-Food Science and Technology* 41 (9):1555-1566
- Ramchandran, L., and **Shah, N.P.*** 2008. Proteolytic profiles, and angiotensin-I converting enzyme and alpha-glucosidase inhibitory activities of selected lactic acid bacteria. *J of Food Science* 73(2):M75-M81.
- Pham, T., and **Shah, N.P.*** 2008. Effect of lactulose on biotransformation of isoflavone glycosides to aglycones in soymilk by lactobacilli. *Journal of Food Science* 73(3):M158-M163.
- Ong, L., and **Shah, N.P.*** 2008. Influence of Probiotic *Lactobacillus acidophilus* and *Lb. helveticus* on proteolysis, organic acid profiles and ACE-inhibitory activity of Cheddar cheeses ripened at 4, 8 and 12 °C. *Journal of Food Science* 73(3):M111-M120.
- Donkor, O.N., and Shah, N.P.* 2008. Production of β -glucosidase and hydrolysis of isoflavone phytoestrogens by *Lactobacillus acidophilus*, *Bifidobacterium lactis* and *Lactobacillus casei*. *Journal of Food Sci.* 73(1):M15-M20.
- Shah, N.P.*** Tsangalis, D., Donkor, O.N., and Versteeg, C. 2008. Effect of high pressure treatment on viability of *Lactobacillus delbrueckii* ssp. *bulgaricus*, *Streptococcus thermophilus*, and *L. acidophilus* and the pH of fermented milk. *Milchwissenschaft* 63(1):11-14.
- Ramchandran, L., and **Shah, N.P.*** 2008. Influence of addition of Versagel® on the growth and biochemical activities of selected lactic acid bacteria. *Journal of Food Science.* 73(1):M21-M26.

Book

Chandan, RC, Kilara, A., and Shah, N.P. (editors) (2008). *Dairy Processing and Quality Assurance*. Published by Blackwell Publishing, Ames, Iowa, USA, ISBN 13 978 08138 2756 8

Book chapters

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Conference abstracts

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2007

(25 research papers; 2 full papers in conf. proceeding; 11 conference abstracts)

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2006

(18 research papers; 3 book chapters; 17 conference abstracts)

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2005

(17 research papers; 3 book chapters; 12 conference abstracts)

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2004

(7 research papers; 2 book chapters; 18 conference abstracts)

Refereed papers

Tharmaraj N., and **Shah, N.P.*** 2004. Survival of *Lactobacillus acidophilus*, *Lactobacillus paracasei* subsp. *paracasei*, *Lactobacillus rhamnosus*, *Bifidobacterium animalis* and *Propionibacterium* in cheese-based dips and the suitability of dips as effective carriers of probiotic bacteria. Inter. Dairy J. 14 (12):1055-1066.

Tsangalis, D., Ashton, J.F., Stojanovska, L., Wilcox, G., and **Shah, N.P.*** 2004. Development of an isoflavone aglycone enriched soymilk using soy germ, soy protein isolate and bifidobacteria. Food Research International 37 (4):301-312

Tsangalis, D., and Shah, N.P. 2004. Metabolism of oligosaccharides and production of organic acids in soy milk by probiotic bifidobacteria. International J. of Food Sci. and Technology 39(5):541-554

Shah, N.P. 2004. Probiotics and prebiotics. AgroFood Industry HiTech 15 (1): 13-16.

Desai, A.R., Powell, I.B., and **Shah, N.P.*** 2004. Survival and activity of probiotic *Lactobacilli* in skim milk containing prebiotic. J. Food Science 69(3):57-60.

Bruno, F.A., and **Shah, N.P.*** 2004. Effects of feeding *Bifidobacterium longum* and inulin on some gastrointestinal indices in human volunteers. Bioscience and Microflora 23(1):11-20.

Shah, N.P.*, and Ravula, R.R. 2004. Selling the cells in desserts. Dairy Industries International 1: 31-32.

Conference abstracts

Amatayakul, T., Sherkat, F., and Shah, N.P. 2004 Effects of varying casein to whey protein ratios and types of starter cultures on physical properties of set yoghurt made at low and high total solids. Abstract of the paper presented at the 7th International Hydrocolloids Conference, Melbourne, Australia, 29 August – 1 September 2004.

Liong, M.T. and Shah, N.P. 2004. Mechanisms of in-vitro cholesterol removal by strains of *Lactobacillus acidophilus* and *Lactobacillus casei*. Abstract of the paper presented at the SFAM Summer Conference, July 12-14, 2004, Cork, Ireland.

Shah, N.P. 2004. Galacto-oligosaccharides and human health. Abstract of the paper presented at the International conference of Nutraceutical and functional foods, San Francisco, CA, Nov., 8-11, 2004.

- Otieno, D., Ashton, J., and Shah, N.P. 2004. Stability of β -glucosidase activity produced by *Bifidobacterium* and *Lactobacillus* spp. in fermented soymilk during processing and storage. Abstract of the poster presented at the Australian Institute of Food Sciences and Technology, Brisbane, July 25-29, 2004.
- Shah, N.P. 2004. Delivering probiotics for Health Benefits. Abstract of the paper presented at the 10th World Congress of Clinical Nutrition, Phuket, Thailand, Nov., 29-December 3, 2004.
- Shah, N.P., Tsangalis, D., Stojanovska, L. and Wilcox, W. 2004. Bioavailability of Isoflavones and their Effects on Disease Risk Biomarkers in Postmenopausal Women Consuming Soymilk Fermented by Bifidobacteria. Abstract of the paper presented at the 10th World Congress of Clinical Nutrition, Phuket, Thailand, Nov. 29-December 3, 2004.
- Shah, N.P. 2004. Applications of probiotics in food. Abstract of the paper presented at the Australian Institute of Food Sciences and Technology, Brisbane, July 25-29, 2004.
- Amatayakul, T., Sherkat, F. and Shah, N.P. 2004. Physical properties of yoghurt made by varying casein to whey protein ratios and using EPS starter cultures during storage. Abstract of the paper presented at the Institute of Food Technologists, Las Vegas, USA, July 13-16, 2004.
- Liong, MT, and Shah, N.P. 2004. Cholesterol removal by strains of Lactobacilli via assimilation, binding and incorporation into cellular membrane. Abstract of the paper presented at the Institute of Food Technologists, Las Vegas, USA, July 13-16, 2004.
- Tsangalis D., Stojanovska L., Shah N.P. & Wilcox G. 2004. Bioavailability of isoflavone phytoestrogens from soymilk fermented with probiotic bifidobacteria. Abstract of the paper presented at Nutrition Week, Las Vegas, USA, February 9-12, 2004.
- Zisu, B., Bhaskaracharya, R.K., and Shah, N.P. 2004. Incorporation of polysaccharides of microbial and non-microbial origin in cheese system. Abstract of the paper presented at the IDF Symposium on cheese – ripening, characterization and technology. Prague, Czech Republic. March 21-25, 2004.
- Bhaskaracharya, R.K., Zisu, B., and Shah, N.P. 2004. Carbohydrate-based fat replacers and functionality of low fat mozzarella cheese. Abstract of the paper presented at the IDF Symposium on cheese – ripening, characterization and technology. Prague, Czech Republic. March 21-25, 2004.
- Amatayakul, T., Sherkat, F. and Shah, N.P. 2004. Changes in microstructure of set yoghurt made using non-EPS, capsular or ropy starter cultures during storage. Abstract of the paper presented at the Australian Institute of Food Sciences and Technology, Brisbane, July 25-29, 2004.
- Amatayakul, T., Sherkat, F. and Shah, N.P. 2004. Microstructure of set yoghurt made using varying casein to whey protein ratios and EPS starter cultures. Abstract of the paper presented at the Australian Institute of Food Sciences and Technology, Brisbane, July 25-29, 2004.
- Capela, P. Capela, Hay, T., and Shah, N.P. 2004. Effects of freeze-drying on viability of probiotic bacteria. Abstract of the paper presented at the Australian Institute of Food Sciences and Technology, Brisbane, July 25-29, 2004.
- Zisu, B. and Shah, N.P. 2004. Functionality of low fat Mozzarella cheese as affected by pre-acidification and microbial EPS. Abstract of the paper presented at the Australian Institute of Food Sciences and Technology, Brisbane, July 25-29, 2004.
- Zisu, B. and Shah, N.P. 2004. Yield and functionality of low fat Mozzarella made by pre-acidification and use of carbohydrate-based fat replacers and microbial EPS. Abstract of the paper presented at the Australian Institute of Food Sciences and Technology, Brisbane, July 25-29, 2004.
- Shah, N.P. 2004. Recent trends in the development of probiotic food products. Abstract of the paper presented at the Australian Society of Microbiology, Sydney, 26 September- 1 October, 2004

2003

(5 research papers; 2 full papers in conf. proceedings; 8 conference abstracts)

Refereed papers

Zisu, B., and **Shah, N.P.*** 2003. Effects of pH, temperature, supplementation with WPC, and adjunct cultures on the production of exopolysaccharides by *Streptococcus thermophilus* 1275. J. Dairy Science 86(11):3405-3414.

Bruno, F.A., and **Shah, N.P.*** 2003. Viability of two freeze-dried strains of Bifidobacterium and of commercial preparations at various temperatures during prolonged storage. J. Food Science 68(7):2336-2339.

Tharmaraj, N., and **Shah, N.P.*** 2003. Selective enumeration of *Lactobacillus delbrueckii* ssp. *bulgaricus*, *Streptococcus thermophilus*, *Lactobacillus acidophilus*, bifidobacteria, *Lactobacillus casei*, *Lactobacillus rhamnosus* and Propionibacteria. Journal of Dairy Science 86:2288-2296.

Tsangalis, D., Ashton, J., McGill, A., and **Shah, N.P.*** 2003. Biotransformation of isoflavone by bifidobacteria in fermented supplemented soymilk supplemented with D-glucose and L-cysteine. J. Food Sci. 68 (2): 623-631.

Bruno, F.A., and Shah, N.P. 2003. Viability of freeze-dried bifidobacteria at various temperatures during prolonged storage. Journal of Food Science 68(7):2336-2339.

Book chapter

Shah, N.P. 2003. Yogurt: The product and its manufacture. Encyclopedia of Food Sciences and Nutrition, Academic Press, London, p6252-6260.

Conference abstracts

Shah, N.P. 2003. Delivering probiotic cultures. Abstract of the paper presented at American Dairy Science Association, Phoenix, AZ, June 22-26, 2003.

Bruno FA, Shah NP, Gibson PR 2003. Inhibition of vancomycin-resistant enterococci (VRE) *in vitro* by probiotic bacteria. Abstract of the paper presented at Australian Gastroenterology Week, Cairns, Qld, Oct. 7-10, 2003.

Coronado, S.A., Dunshea, F.R., and Shah, N.P. 2003. Antioxidant effects of rosemary extract and whey powder on the oxidative stability of wiener sausages during 10 months frozen storage. A paper presented at American Dairy Science Association, Phoenix, AZ, June 22-26, 2003.

Zisu, B., Harvey, G., and Shah, N.P. 2003. EPS and lactic acid production by *Streptococcus thermophilus* 1275: Influence of pH, nutrients, temperature and adjunct cultures. A paper presented at American Dairy Science Association, Phoenix, AZ, June 22-26, 2003.

Amatayakul, T., Sherkat, F., and Shah, N.P. 2003. Improving physical properties of yoghurt by whey protein and exopolysaccharide producing starter cultures. A paper to be presented at the Australian Institute of Food Sciences and Technology, Melbourne, August, 23-26, 2003.

Tsangalis, D., and Shah, N.P. 2003. Bifidobacteria are not just probiotic. A paper presented at 12th World Congress of Food Science and Technology, Chicago, USA, July 16-20, 2003.

Zisu, B., and Shah, N.P. 2003. Influence of pH, nutrients, temperature and adjunct cultures on the production of exopolysaccharides by *Streptococcus thermophilus* 1275. A paper to be presented at Institute of Food Technologists Annual Conference, Chicago, IL, July 16-20, 2003.

Tsangalis, D., Ashton, J.F. and Shah, N.P. 2003. Development of an isoflavone aglycone enriched soymilk using soy germ, soy protein isolate and bifidobacteria. A paper to be presented at 12th World Congress of Food Science and Technology, Chicago, USA, July 16-20, 2003.

Full papers in conference proceeding

Shah, N.P. 2003. The exo-polysaccharide production by starter cultures and their influence on textural characteristics of fermented milks. Bulletin of the International Dairy Federation, Brussels, Belgium, p. 85-91 (refereed).

Desai, A., Powell, I.B., and Shah, N.P. 2003. Differentiation of Lactobacilli by carbohydrate fermentation, polymerase chain reaction, gene sequencing, and pulsed field gel electrophoresis. Bulletin of the International Dairy Federation, Brussels, Belgium, p. 101-115.

2002

(10 research papers; 4 full papers in conf. proceedings; 12 conference abstracts)

Refereed papers

Tsangalis, D., Ashton, J., McGill, A., and **Shah, N.P.*** 2002. Enzymic transformation of isoflavone phytoestrogens in soymilk by β -Glucosidase producing bifidobacteria. J. Food Sci. 67(8):3104-3113.

Bruno, F., Lankaputhra, W.E.V., and **Shah, N.P.*** 2002. Growth, viability and activity of *Bifidobacterium* spp. in skim milk containing prebiotics. Journal of Food Science 67 (7):2740-2744.

Shihata, A., and **Shah, N.P.*** 2002. Influence of addition of proteolytic strains of *Lactobacillus delbrueckii* spp. *bulgaricus* to Commercial ABT starter cultures on texture of yogurt, exopolysaccharide production and survival of bacteria. International Dairy Journal 12(9):765-772.

Bruno, F.A., and **Shah, N.P.*** 2002. Inhibition of pathogenic and putrefactive microorganisms by *Bifidobacterium* spp. Milchwissenschaft 57 (11/12):617-621.

Desai, A., Small, D.M., McGill, A.E.J., and **Shah, N.P.*** 2002. Growth, viability, and activity of *Bifidobacterium* strains in soymilk. Bioscience Microflora (21 (4):245-250.

Shah, N.P.* and Dave R.I. 2002. Antimicrobial substances including bacteriocins produced by lactic acid bacteria. Bioscience and Microflora 21 (4): 217-223.

Coronado, S., Trout, G., Dunshea, F., and **Shah, N.P.*** 2002. Effects of dietary vitamin E, fishmeal and wood and liquid smoke on the oxidative stability of bacon during 16 weeks' frozen storage. Meat Science 62:51-60.

Coronado, S., Trout, G., Dunshea, F., and **Shah, N.P.*** 2002. Antioxidant effects of rosemary extract and whey powder on the oxidative stability of wiener sausages during 10 months frozen storage. Meat Science 62:217-224.

Bhullar, Y.S., Uddin, M.A. and **Shah, N.P.*** 2002. Effects of ingredients supplementation on textural characteristics and microstructure of yoghurt. Milchwissenschaft 57(6):328-332.

Stevens, A., and **Shah, N.P.***. 2002. Textural and melting properties of Mozzarella cheese made with fat replacers. Milchwissenschaft 57(7):387-390.

Book chapters

Shah, N.P. and W.E.V. Lankaputhra. 2002. *Bifidobacterium* spp.: Morphology and Physiology. Encyclopedia of Dairy Science, Academic Press, London, p141-146.

Shah, N.P. 2002. *Bifidobacterium* spp.: Applications in fermented milks. Encyclopedia of Dairy Science, Academic Press, London, p147-151.

Conference abstracts

Bhaskaracharya, R.K. and Shah, N.P. 2002. Effect of temperature on measurement of calcium concentration in milk, mozzarella cheese and whey. International Dairy Congress, Paris, France, September 24-27, 2002.

Desai, A.R., Powell, I.B. and Shah, N.P. 2002 Differentiation of Lactobacilli: PCR, PFGE and Gene sequencing. Australian Society for Microbiology, Melbourne, September 29 - October 3, 2002

Tsangalis, D. Ashton J., McGill, A.E.J., and Shah, N.P. 2002. Biotransformation of soy isoflavone phytoestrogens by probiotic bifidobacteria. 9th World Congress of Clinical Nutrition, June 22-25, 2002.

F.A. Bruno, and N.P. Shah. 2002. Selection of probiotic cultures and prebiotics for physiological benefits. 9th World Congress of Clinical Nutrition, June 22-25, 2002.

Zisu, B., and Shah, N.P. 2002. Effects of exopolysaccharide producing *Streptococcus thermophilus* strains on functionality of low fat mozzarella cheeses. Institute of Food Technologists Annual Conference, June 15-19, 2002. (Abstract No. 15B-3)

Tsangalis, D., Ashton, J., McGill, A.E.J., and Shah, N.P. 2002. Metabolism of oligosaccharides and biotransformation of isoflavones by bifidobacteria. A paper to be presented at the Fermentation and Bioprocessing Conference, Melbourne, Australia, April, 18-19, 2002.

Bhaskaracharya, R.K. and Shah, N.P. 2002. Effects of method of salting on yield, starter bacteria population, and textural, and melt characteristics of low-fat mozzarella cheeses. Cheese Science, Melbourne, July 10-12, 2002 (Australian J. Dairy Technology 57 (2): 2002-168)

Bhaskaracharya, R.K. and Shah, N.P. 2002. Texture and melt characteristics of low-fat Mozzarella cheeses made using pre-acidified milk. Institute of Food Technologists Annual Conference, June 15-19, 2002. (Abstract No. 15B-2)

Shah, N.P. 2002. The exopolysaccharide production by starter cultures and their influence on textural characteristics of fermented milks. Symposium on New Developments in Technology of Fermented Milks, Kolding, Denmark, June 3-5, 2002.

Desai, A.R., Powell, I.B. and Shah, N.P. 2002. Selection of *Lactobacillus casei* strain by carbohydrate fermentation, PCR, gene sequencing and pulsed field gel electrophoresis. Symposium on New Developments in Technology of Fermented Milks, Kolding, Denmark, June 3-5, 2002.

Bhaskaracharya, R. K. and Shah, N.P. 2002. Effect of temperature on measurement of calcium concentration in milk, mozzarella cheese and whey. International Dairy Congress, Paris September 22-25, 2002

Bhaskaracharya, R.K. and Shah, N.P. 2002. A new method for measuring stretchability of low-fat mozzarella cheese. Cheese Science, Melbourne, July 10-12, 2002 (Australian J. Dairy Technology 57 (2): 2002-169)

Full papers in conference proceeding

Bhaskaracharya, R.K. and Shah, N.P. 2002. Effects of method of salting on yield, starter bacteria population, and textural, and melt characteristics of low-fat mozzarella cheeses. Australian J. Dairy Technology 57 (2):168.

Tsangalis, D., Stojanovska, L., Gisela, W., Komesaroff, P., Ashton, J., McGill, A.E.J., and Shah, N.P. 2002. Biotransformation of soybean isoflavones by bifidobacteria. 9th World Congress of Clinical Nutrition Proceedings (in press; non-refereed).

Bruno, F., and Shah, N.P. 2002. Selection of probiotic cultures and prebiotics for physiological benefits. 9th World Congress of Clinical Nutrition Proceedings (in press; non-refereed).

Bhaskaracharya, R.K. and Shah, N.P. 2002. A new method for measuring stretchability of low-fat mozzarella cheese. Australian J. Dairy Technology 57 (2): 169.

2001

(6 research papers; 1 full paper in conf. proceedings; 5 conference abstracts)

Refereed papers

Shah, N.P. 2001. Functional foods, probiotics and prebiotics. Food Technology.55(11):46-53.

Bhaskaracharya, R.K., and **Shah, N.P.*** 2001. Texture and microstructure of Mozzarella. Dairy Industries International 66(2):42-45.

Bhaskaracharya, R.K., and **Shah, N.P.*** 2001. Texture and microstructure of skim milk mozzarella cheeses made using fat replacers. *Australian Journal of Dairy Technology*. 56(1):9-14.

Shah, N.P.* and Ravula, R.R. 2001. Water activity in yogurt. *Dairy Industries International*. 66(2):28-30.

Shah, N.P.* and Ravula, R.R. 2001. Micro-encapsulation of probiotic bacteria and their survival in frozen fermented dairy desserts. *Australian Journal of Dairy Technology* 55(3): 139-144.

Shah, N.P.* and Ravula, R.R. 2001. Freezing conditions frozen out. *Dairy Industries International* 10:22-24.

Conference abstracts

Bhaskaracharya, R.K. & Shah, N.P. 2001. Effects of method of salting on yield and composition, and textural, microbiological and meltability of low-fat mozzarella cheeses. 34th Annual Convention of Australian Institute of Food Science and Technology (AIFST), Adelaide, 2001 (communicated).

Bruno, F.A., Lankaputhra, W.E.V., & Shah, NP. 2001. Growth of *Bifidobacterium* spp. in a medium containing prebiotics. A paper to be presented at 34th Annual Convention of Australian Institute of Food Science and Technology (AIFST), Adelaide, 2001 (communicated).

Stevens, A., Houben, M., and Shah, N.P. 2001. Bacteriocin production by *Lactobacillus acidophilus* against *Lactobacillus delbrueckii* ssp. *bulgaricus*. 34th Annual Convention of Australian Institute of Food Science and Technology (AIFST), Adelaide, 2001 (communicated).

Shah, N.P., McKechnie, S., and Britz, M. 2001. Strategies to improve the viability of *Lactobacillus acidophilus* in probiotic yogurts: responses to acid stress. A paper presented at Institute of Food Technologists Annual Meetings, New Orleans, LA, June 23-27, 2001.

Shah, N.P. 2001. Probiotics as functional foods and nutraceuticals. 11th World Congress of Food Science and Technology. Seoul, S. Korea, April 22-27, 2001.

Full papers in conference proceeding

Shah, N.P. 2001. Probiotic functional foods- selection and functional properties. Proceedings of the 7th ASEAN Food Conference, Manila, Philippines, November 19-22, 2000, 7 page long (non-refereed).

2000

(8 research papers; 1 editor of special issue of BJN; 2 full papers in conf. proceedings; 6 conference abstracts)

Refereed papers

Shah, N.P. 2000. Natural bioactive substances in milk and colostrum. *British J. Nutrition* 84 (Supp. 1) S3-S10.

Shihata, A. and **Shah, N.P.*** 2000. Proteolytic profiles of yogurt and probiotic bacteria. *International Dairy Journal*. 10:401-408.

Ravula, R. and **Shah, N.P.*** 2000. Influence of water activity on fermentation, organic acids production and viability of yogurt and probiotic bacteria. *Australian Journal of Dairy Technology*. 55(3):127-131.

Bhaskaracharya, R. and **Shah, N.P.*** 2000. Texture characteristics and microstructure of skim milk mozzarella cheeses made using exopolysaccharide or non-exopolysaccharide producing starter cultures. *Australian Journal of Dairy Technology*. 55(3):132-138.

Shah, N.P. 2000. Some beneficial effects of probiotic bacteria. *Bioscience and Microflora*. 19(2):99-106.

Bhaskaracharya, R.K., and **Shah, N.P.*** 2000. A simplified method of microstructure study of mozzarella cheese made using exopolysaccharide producing starter cultures. *Australian Journal of Dairy Technology* 55(1):28-32.

Shah, N.P. 2000. Probiotic bacteria: Selective enumeration, and survival in dairy foods. *J. Dairy Science* 83:894-907.

Shah, N.P.*, Ali, J.F., and Ravula, R.R. 2000. Populations of *L. acidophilus*, *Bifidobacterium* spp., and *L. casei* in commercial fermented milk products. *Bioscience and Microflora* 19(1):35-39.

Special issue for British Journal of Nutrition

Schrezenmeir, J., Korhonen, H., Williams, C.M., Hills, H.S., and Shah, N.P. (editors) 2000. Beneficial natural Bioactive Substances in Milk and Colostrum: a special issue of British Journal of Nutrition.

Conference abstracts

Shah, N.P. 2000. Probiotic functional foods- selection and functional properties. Book of abstracts for 7th ASEAN Food Conference, Manila, Philippines, November 19-22, 2000, p.57.

Shah, N.P. 2000. Probiotics as nutraceuticals and functional foods. 8th World Congress on Clinical Nutrition. Phitsanulok, Thailand, December 17-20, 2000, p.95.

Shihata, A., and Shah, N.P. 2000. Effect of incorporation of proteolytic strains of *L. delbrueckii* ssp. *bulgaricus* and *Streptococcus thermophilus* in commercial ABT starter cultures on EPS production, textural properties of yogurt and survival of bacteria. American Dairy Science Association Annual conference, Baltimore, MD, July 24-28, 2000 (*J. Dairy Science* 83 (supplement):88).

Shihata, A., and Shah, N.P. 2000. Casein and whey protein degradation patterns by selected lactic acid bacteria. American Dairy Science Association Annual conference, Baltimore, MD, July 24-28, 2000 (*J. Dairy Science* 83 (supplement):88).

McKechnie, S., Shah, N.P., and Britz, M.L. 2000. Characterization and differentiation of *Lactobacillus acidophilus* strains for use as probiotics. American Dairy Science Association Annual conference, Baltimore, MD, July 24-28, 2000 (*J. Dairy Science* 83 (supplement):93).

Bhaskaracharya, R.K., and Shah, N.P. 2000. Texture and microstructure characteristics of skim milk Mozzarella cheeses made using carbohydrate based fat replacers. International Dairy Federation. Cheese Ripening and Technology conference proceedings, Banff, Canada, p.38.

Full papers in conference proceeding

Shah, N.P. 2000. Probiotics as functional foods and nutraceuticals. Proceedings of the pre-congress internet conference before 11th World Congress of Food Science and Technology. Seoul, S. Korea, May 8-December 31, 2000. p 306-308 (non-refereed)

Shah, N.P. 2000. Use of whey powder and lactose hydrolysis in yogurts made from reconstituted milk. International Dairy Federation's Proceedings of the 3rd International Symposium on Recombined milk and milk products, Proceedings, Penang Malaysia, May 24-26, 1999, p134-139 (non-refereed).

1999

(6 research papers; 2 full paper in conf. proceedings; 1 invited paper; 13 conference abstracts)

Refereed papers

Dave, R.I., and **Shah, N.P.*** 1999. Characteristics of bacteriocin like inhibitory substances produced by *Lactobacillus acidophilus* (BDLA-1, 2409, MOLA-2), *Lactobacillus fermentum* (5174) and *Lactobacillus plantarum* (2903). *Bioscience and Microflora* 18(2):109-117.

Shah, N.P.*, and Ly, L. 1999. Antagonism between *Streptococcus thermophilus* and bifidobacteria. *Bioscience and Microflora* 18(2):125-31.

Dave, R.I., and **Shah, N.P.*** 1999. Antimicrobial substance produced by *Lactobacillus helveticus* 2700. *Australian Journal of Dairy Technology* 54 :9-13.

Ravula, R., and **Shah, N.P.*** 1999. Selective enumeration of *Lactobacillus casei* from yogurts and fermented milk drinks. *Biotechnology Techniques* 12(11):819-822.

Shah, N.P.* and Wu, X. 1999. Aflatoxin B₁ binding abilities of probiotic bacteria. *Bioscience and Microflora* 18:43-48.

Bhaskaracharya, R.K., and **Shah, N.P.*** 1999. Texture evaluation of commercial mozzarella cheeses. *Australian Journal of Dairy Technology* 54:36-40.

Conference abstracts

Dave, R.I., and Shah, N.P. 1999. Viability and survival of bifidobacteria in commercial starter cultures. American Dairy Science Association Annual conference, Memphis, TN, USA, June 20-23, 1999.

Dave, R.I., and Shah, N.P. 1999. Bacteriocins produced by strains of *Lactobacillus acidophilus*. American Dairy Science Association Annual conference, Memphis, TN, USA, June 20-23, 1999.

Ravula, R., and Shah, N.P. 1999. Survival of microencapsulated *L. acidophilus* and *Bifidobacterium* spp. in fermented frozen dairy desserts. American Dairy Science Association Annual conference, Memphis, TN, USA, June 20-23, 1999.

Shah, N.P. 1999. Health aspects of fermented dairy foods. The 8th European Nutrition Conference, Lillehammer, Norway, June 17-19, 1999.

Bhaskaracharya, R.K., and Shah, N.P. 1999. Ultrastructure of mozzarella cheese made using fat replacers. 10th World Food Congress, Sydney, Australia, October 3-8, 1999.

Dave, R.I., and Shah, N.P. 1999. Antagonisms among lactic acid bacteria. 10th World Food Congress, Sydney, Australia, October 3-8, 1999.

Shah, N.P. 1999. Probiotic starter culture: issues relating to their viability and survival. 10th World Food Congress, Sydney, Australia, October 3-8, 1999.

Ravula, R.R., and Shah, N.P. 1999. Effects of cryoprotectants and microencapsulation on viability of *L. acidophilus* and *Bifidobacterium* spp. in fermented dairy desserts. 10th World Food Congress, Sydney, Australia, October 3-8, 1999.

Ly, L.B., and Shah, N.P. 1999. Analysis and characterisation of bacteriocins in yogurt bacteria and probiotic bacteria from commercial yogurts. 10th World Food Congress, Sydney, Australia, October 3-8, 1999.

Gummadi, K.K., and Shah, N.P. 1999. Viability of yogurt bacteria and probiotic bacteria in fat-substituted yogurt. 10th World Food Congress, Sydney, Australia, October 3-8, 1999.

Shihata, A., and Shah, N.P. 1999. Aminopeptidase, endopeptidase, dipeptidase, and tripeptidase activities of selected yogurt and probiotic bacteria. 10th World Food Congress, Sydney, Australia, October 3-8, 1999.

Stojanovska, L., Shah, N.P., Wilcox, G., and McGill, A. 1999. The development of carrier systems for delivery of dietary phytoestrogens and the effects produced on the lipid profile, bone turnover markers and sex steroid hormones of target subjects. 10th World Food Congress, Sydney, Australia, October 3-8, 1999.

McKechnie, S., Britz, M., and Shah, N.P. 1999. Improving the viability of *Lactobacillus acidophilus* in probiotic yogurts by stress adaptation. 10th World Food Congress, Sydney, Australia, October 3-8, 1999.

Full papers in conference proceeding

Shah, N.P. 1999. Health aspects of fermented and indigenous dairy foods. International Dairy Federation Workshop on Small Scale Dairy Processing and indigenous milk products Proceedings, p201-205 (non-refereed).

Shah, N.P. 1999. Survey of present dairy education needs in developing countries. Bulletin of the International Dairy Federation, Brussels, Belgium, p75-86 (non-refereed).

Invited paper

Shah, N.P. 1999. Probiotic bacteria: Antimicrobial and anti-mutagenic properties. *Probiotica* Vol 6, p1-4 (non-refereed).

1998

(8 research papers; 14 conference abstracts)

Refereed papers

Dave, R., and **Shah, N.P.*** 1998. Ingredients supplementation effects on viability of probiotic bacteria in yogurt. *Journal of Dairy Science* 81: 2804-2816.

Lankaputhra, W.E.V., and **Shah, N.P.*** 1998. Adherence of probiotic bacteria to human colonic cells. *Bioscience and Microflora* 17(2): 105-113.

Ravula, R., and **Shah, N.P.*** 1998. Effect of acid casein hydrolysates and cysteine on viability of yogurt and probiotic bacteria in fermented frozen dairy desserts. *Australian Journal of Dairy Technology* 53(2) 175-179.

Dave, R., and **Shah, N.P.*** 1998. The influence of ingredient supplementation on textural characteristics of yogurt. *Australian Journal of Dairy Technology* 53(2): 180-184.

Lankaputhra, W.E.V. and **Shah, N.P.*** 1998. Antimutagenic properties of probiotic bacteria and of organic acids. *Mutation Research* 397:169-182.

Ravula, R., and **Shah, N.P.*** 1998. Viability of probiotic bacteria in fermented frozen dairy desserts. *Food Australia* 50(3): 136-139.

Joseph, P.J., R.I. Dave, and **Shah, N.P.*** 1998. Antagonism between yogurt bacteria and probiotic bacteria isolated from commercial starter cultures. *Food Australia* 50(1): 20-23.

Ravula, R., and **Shah, N.P.*** 1998. Viability of probiotic bacteria in fermented frozen dairy desserts. *Food Australia* 50(3):136-139.

Conference abstracts

Shihata, A., and Shah, N.P. 1998. Aminopeptidase, endopeptidase, dipeptidase, and tripeptidase activities of selected yogurt and probiotic bacteria. International Dairy Congress, Aarhus, Denmark, September 21-24, 1998.

Dave, R.I., and Shah, N.P. 1998. Characteristics of bacteriocins of *L. acidophilus* strains. International Dairy Congress, Aarhus, Denmark, September 21-24, 1998.

McKechnie, S., Britz, M., and Shah, N.P. 1998. Improving the viability of *Lactobacillus acidophilus* in probiotic yogurts by stress adaptation. International Dairy Congress, Aarhus, Denmark, September 21-24, 1998.

Ravula, R., and Shah, N.P. 1998. Effect of cryoprotectants on viability of *L. acidophilus* and *Bifidobacterium* spp. in fermented frozen dairy desserts International Dairy Congress, Aarhus, Denmark, September 21-24, 1998.

Bhaskaracharya, R., and Shah, N. 1998. Ultrastructure of a full fat mozzarella cheese made with exopolysaccharide producing starter culture. A paper presented at the American Dairy Science Association (ADSA) annual meetings held in Denver, CO, July 27-31, 1998 (*J. Dairy Sci.* 81(Supp. 1): 11).

McKechnie, S., and Shah, N. 1998. Strategies to improve the viability of *Lactobacillus acidophilus* in probiotic yogurts: responses to heat and acid stress. A paper presented at the ADSA annual meetings held in Denver, CO, July 27-31, 1998 (*J. Dairy Sci.* 81(Supp. 1): 10).

Shihata, A., and Shah, N. 1998. Proteolytic breakdown of casein by whole cell, intracellular, and cell wall extracts of probiotic and yogurt bacteria. A paper presented at the ADSA annual meetings held in Denver, CO, July 27-31, 1998 (*J. Dairy Sci.* 81(Supp. 1): 32).

Shah, N., and Bhaskaracharya, R. 1998. Texture analysis of mozzarella cheeses. A paper presented at the ADSA annual meetings held in Denver, CO, July 27-31, 1998 (J. Dairy Sci. 81(Supp. 1): 12).

Shihata, A., and Shah, N. 1998. The proteolytic activity of yogurt and proteolytic bacteria. A paper presented at 31st Annual Convention of Australian Institute of Food Science and Technology (AIFST), Melbourne, 1998.

Bhaskaracharya, R.K., and Shah, N. 1998. Texture evaluation of some commercial mozzarella cheeses. A paper presented at 31st Annual Convention of AIFST, Melbourne.

Ravula, R., and Shah, N. 1998. Use of immobilised cells, acid casein hydrolysates and cysteine in improving the viability of probiotic bacteria in fermented frozen dairy desserts. A paper presented at 31st Annual Convention of AIFST, Melbourne, 1998.

Masih, L., and Shah, N. 1998. Textural characteristics and viability of probiotic and yogurt bacteria in soy yogurt. Presented at 31st Annual Convention of AIFST, Melbourne, 1998.

Masih, L., and Shah, N. 1998. Textural characteristics and viability of probiotic bacteria in yogurt made from ultrafiltered milk. Presented at 31st Annual Convention of AIFST, Melbourne, 1998.

Dave, R., and Shah, N. 1998. A novel antimicrobial substance produced by *Lactobacillus helveticus* 2700. A poster presented at International Dairy Federation's workshop on Dairy Foods in Health, March 9-11, 1998, Wellington, New Zealand.

1997

(9 research papers; 8 conference abstracts)

Refereed papers

Dave, R., and **Shah, N.P.*** 1997. Viability of probiotic bacteria in yogurt made from commercial starter cultures. International Dairy Journal 7(1): 31-41.

Dave, R., and **Shah, N.P.*** 1997. Characteristics of bacteriocin produced by *L. acidophilus* LA-1. International Dairy Journal 7:707-715.

Lankaputhra, W.E.V. and **Shah, N.P.*** 1997. Improving viability of *L. acidophilus* and bifidobacteria in yogurt using two step fermentation and neutralised mix. Food Australia 49(7): 363-369.

Dave, R., and **Shah, N.P.*** 1997. Effectiveness of cysteine as redox potential reducing agent in improving viability of probiotic bacteria in yogurts made with commercial starter cultures. International Dairy Journal 7:537-545.

Dave, R., and **Shah, N.P.*** 1997. Effectiveness of ascorbic acid as oxygen scavenger in improving viability of probiotic bacteria in yogurts made with commercial starter cultures. International Dairy Journal 7:435-443.

Dave, R., and **Shah, N.P.*** 1997. Effect of level of starter culture on viability of yogurt and probiotic bacteria in yogurts. Food Australia 49(4):32-37.

Shah, N.P.* and Lankaputhra, W.E.V. 1997. Improving viability of *L. acidophilus* and *Bifidobacterium* spp. in yogurt. International Dairy Journal 7:349-356.

Shah, N.P. 1997. Bifidobacteria: Characteristics and potential for application in fermented milk products. Milchwissenschaft 52(1):16-21.

Shah, N.P. 1997. Isolation and enumeration of bifidobacteria in fermented milk products: A review. Milchwissenschaft 52(2):71-76.

Conference abstracts

Dave, R., and Shah, N.P. 1997. Effect of ascorbic acid, cysteine, acid casein hydrolysates, tryptone, whey powder and whey protein concentrate on viability of yogurt and probiotic bacteria and on textural characteristics of yogurt. *J. Dairy Science* 80 (supp. 1):119.

Dave, R. and Shah, N. 1997. Some characteristics of bacteriocin produced by *L. acidophilus* isolated from a commercial probiotic culture. 30th Annual Convention of AIFST, Perth, May 4-9, 1997.

Lankaputhra, W.E.V, and Shah, N.P. 1997. Production of volatile acids by probiotic bacteria and their antimicrobial properties. 30th Annual Convention of AIFST, Perth, May 4-9, 1997.

Lankaputhra, W.E.V., and Shah, N.P. 1997. Use of intracellular β -galactosidase produced by yogurt bacteria in improving viability of probiotic bacteria in yogurt. 30th Annual Convention of AIFST, Perth, May 4-9, 1997.

Ravula, R., and Shah, N.P. 1997. Improving viability of probiotic bacteria in fermented frozen dairy desserts. 30th Annual Convention of AIFST, Perth, May 4-9, 1997.

Webster, M., Shah, N.P., and Britz, M. 1997. Acid and bile stress responses in bifidobacteria. 30th Annual Convention of AIFST, Perth, May 4-9, 1997.

McKechnie, S., Shah, N.P., and Britz, M. 1997. Screening of *L. acidophilus* strains for use in probiotic foods. 30th Annual Convention of AIFST, Perth, May 4-9, 1997.

McKechnie, S., Shah, N.P., and Britz, M. 1997. Screening of *L. acidophilus* strains for use in probiotic foods. 30th Annual Convention of AIFST, Perth, May 4-9, 1997.

1996

(6 research papers; 3 conference abstracts)

Refereed papers

Gopal, A., **Shah, N.P.***, Roginski, H. 1996. Bile tolerance, taurocholate deconjugation and cholesterol removal by *Lactobacillus acidophilus* and *Bifidobacterium* spp. *Milchwissenschaft* 51 (11): 619-623.

Lankaputhra, W.E.V., and **Shah, N.P.*** 1996. A simple method for selective enumeration of *L. acidophilus* in yogurt supplemented with *L. acidophilus* and *Bifidobacterium* spp. *Milchwissenschaft* 51: 446-451.

Dave, R., and **Shah, N.P.*** 1996. Evaluation of media for selective enumeration of *S. thermophilus*, *L. delbrueckii* ssp. *bulgaricus*, *Lactobacillus acidophilus* and *Bifidobacterium* species. *Journal of Dairy Science* 79:1529-1536.

Lankaputhra, W.E.V., **Shah, N.P.***, and Britz, M.L. 1996. Evaluation of media for selective enumeration of *L. acidophilus* and *Bifidobacterium* species. *Food Australia* 48(3):113-118.

Lankaputhra, W.E.V., **Shah, N.P.***, and Britz, M. 1996. Survival of bifidobacteria during refrigerated storage in presence of acid and hydrogen peroxide. *Milchwissenschaft* 51(2):65-70.

Lankaputhra, W.E.V., and **Shah, N.P.*** 1996. A simple method for selective enumeration of *L. acidophilus* in yogurt supplemented with *L. acidophilus* and *Bifidobacterium* spp. *Milchwissenschaft* 51 (8) 446-451.

Conference abstracts

Dave, R., and Shah, N.P. 1996. Assessment of viability of probiotic and yogurt organisms in yogurts made from commercial starter cultures. 29th Annual Convention of AIFST, Conrad Jupiters, Gold Coast, May 5-8, 1996.

Dave, R., and Shah, N.P. 1996. Selective enumeration of *L. acidophilus*, *Bifidobacterium* spp., *Streptococcus thermophilus* and *L. delbrueckii* ssp. *bulgaricus*. 29th Annual Convention of AIFST, Conrad Jupiters, Gold Coast, May 5-8, 1996.

Lankaputhra, W.E.V., and Shah, N.P. 1996. Improved viability of *L. acidophilus* and *Bifidobacterium* spp.

29th Annual Convention of AIFST, Conrad Jupiters, Gold Coast, May 5-8, 1996.

1995

(2 research papers; 3 conference abstracts)

Refereed papers

Lankaputhra, W.E.V., and **Shah, N.P.*** 1995. Survival of *Lactobacillus acidophilus* and *Bifidobacterium* spp. in the presence of acid and bile salts. *Cultured Dairy Products Journal* 30(3):2-7.

Shah, N.P.*, Lankaputhra, W.E.V., Britz, M. and Kyle, W.S.A. 1995. Survival of *L. acidophilus* and *B. bifidum* in commercial yoghurt during refrigerated storage. *International Dairy Journal* 5:515-521.

Conference abstracts

Shah, N.P., Lankaputhra, W.E.V., and Britz, M. 1995. Selective enumeration of *Lactobacillus acidophilus* and *Bifidobacterium* spp. 9th World Food Congress, Budapest, Hungary, July 31-Aug 4, 1995.

Dave, R., Shah, N., Britz, M. 1995. Evaluation of media for selective enumeration of yogurt culture, *L. acidophilus* and *Bifidobacterium* spp. Australian Society for Microbiology, Canberra, 28 September 1995.

Pepper, S.J., Shah, N.P., and Britz, M. 1995. A rapid and simple method for comparative identification of lactic acid bacteria using microtitre plates. International Dairy Lactic acid bacteria Conference, Palmerston North, New Zealand, February 19-23, 1995.

1994

(3 research papers; 1 conference abstract)

Refereed papers

Shah, N. P. 1994. *Lactobacillus acidophilus* and lactose intolerance: a review. *Asean Food Journal* 9(2): 47-54.

Shah, N.P. 1994. Psychrotrophs in milk: a review. *Milchwissenschaft* 49(8):432-437.

Shah, N.P. 1993. Effectiveness of dairy products in alleviation of lactose intolerance. *Food Australia* 45(6):262-265.

Conference abstract

Lankaputhra, W.E.V. and Shah, N.P. 1994. Investigation of factors affecting viability of *Lactobacillus acidophilus* and *Bifidobacterium bifidum* in yogurt. 24th International Dairy Congress, Melbourne, September 18-22, 1994.

1993

(1 research papers; 1 conference abstract)

Refereed papers

Shah, N.P.*, Spurgeon, K.R., and Gilmore, T. 1993. Use of dry whey and lactose hydrolysis in yogurt bases. *Milchwissenschaft* 49(9):494-498.

Conference abstract

Mohideen, M.F., Shah, N., and Britz, M. 1993. Effect of microwave irradiation on *Listeria monocytogenes* and *Staphylococcus aureus*. *Food Microbiologist*. 14: A108.

1992

(1 research paper)

Refereed papers

Shah, N.P., Fedorak, R.N., and Jelen, P. 1992. Food consistency effects of quarg in lactose malabsorption. *International Dairy Journal* 2(4):257-269.

1991

(2 research papers)

Refereed papers

Shah, N.P., and Jelen, P. 1991. Lactose absorption by post-weaning rats from yogurt, quarg, and quarg whey. *Journal of Dairy Science* 74:1512-1520.

Shah, N.P., and Jelen, P. 1991. Lactase activity and properties of sonicated dairy cultures. *Milchwissens.* 46(9):570-573.

1990

(2 research papers; 2 conference abstracts)

Refereed papers

Shah, N.P., and Jelen, P. 1990. Survival of lactic acid bacteria and their lactases under acidic conditions. *Journal of Food Science* 55(2):506-509.

Shah, N.P., Jelen, P., and Ujvarosy, S. 1990. Rennet effects and partitioning of microbial cultures in quarg cheese manufacture. *Journal of Food Science* 55(2):398-400 & 454.

Conference abstracts

Shah, N., and P. Jelen. 1990. Lactase activity and properties of sonicated dairy cultures: International Dairy Congress, Montreal, October 7-12, 1990 (Paper No. 604).

Shah, N., Jelen, P., and Fedorak, R. 1990. Lactose absorption by post-weaning rats from yogurt, quarg, and quarg whey: International Dairy Congress, Montreal, Canada, October 7-12, 1990.

1989

(2 research papers; 2 conference abstracts)

Refereed papers

Shah, N.P., and Jelen, P. 1989. Prevalence of lactose intolerance in different ethnic groups of Nepal. *Milchwissenschaft* 44(3):135-137.

Shah, N.P. 1989. Lactose intolerance: A review. *Nepalese Journal of Veterinary Science* 17:29-34.

Conference abstracts

Shah, N., and P. Jelen. 1989. Survival of lactic acid bacteria and their lactases under acidic conditions: Institute of Food Technologists, Annual Conference, Chicago, June 26-29, 1989 (Paper No. 521).

Shah, N., Jelen, P., and Ujvarosy, S. 1989. Rennet effects and partitioning of microbial cultures in quarg cheese manufacture: Institute of Food Technologists, Annual Conference, Chicago, June 26-29, 1989 (Paper No. 192P).

1988

(2 research papers)

Refereed papers

Sheth, H., Jelen, P., and **Shah, N.P.** 1988. Lactose hydrolysis in UF treated cottage cheese whey with various whey protein concentrations. *Journal of Food Science* 53(3):746-748.

Shah, N.P. 1988. Study on variation of milk constituents of Haryana cows and Murrah buffalo. *Nepalese Journal of Veterinary Science* 16:23-28.

1987

(1 research paper; 1 book; 1 laboratory manual)

Refereed papers

Shah, N.P., and Jelen, P. 1987. Lactose hydrolysis in cottage cheese whey during UF for use in yogurt manufacture. *Milchwissenschaft* 42(12):782-786.

Book

Tiwary, K.R., Shah, N., & Dhakal, I. 1987. *Animal Health*, Part I, II, and III (in Nepali). Published by Tribhuvan University, Institute of Agriculture & Animal Sciences, Nepal, 180 pp.

Laboratory Manual

Shah, N., & P. Jelen. 1987. *Laboratory Manual of Dairy Science*. Published by Tribhuvan University, Institute of Agriculture and Animal Sciences, Nepal, 107 pp.

9.0 Participation in conferences/seminars/IDF Annual Sessions

- International Dairy Federation, Daejeon, Korea, October 14-18, 2018
- ADSA Symposium - Joint ADSA-ASN Symposium on New Views on Milk and Human Health, ADSA Annual meetings, Knoxville, TN, June 20-24, 2018.
- 2nd Symposium on Functional Foods, University of Santo Tomas (UST), Manila, Philippines.
- Global Functional Dairy Summit China 2018-April 19-20, 2018, Shanghai, China
- 3rd International Conference on natural product utilization. 18-21 October, 2017, Bansko, Bulgaria
- Third Trilateral Meeting JNU-SNU-HKU, Jiangnan University, Wuxi, China, Aug 27-29, 2017
- Technologies for Value Addition in Food products, SELECTBIO, Chandigarh, India, July 20-21, 2017.
- IDF World Dairy Summit 2017, Belfast, Oct. 29, Nov. 3, 2017
- 3rd International Conference on natural product utilization. 18-21 October, 2017, Bansko, Bulgaria
- 10th International Conference and Exhibition for Nutraceuticals & Functional Foods - ISNFF 2017, Gunsan, Jeonbuk, October 22-25, 2017.
- American Dairy Science Association annual meetings, Pittsburgh, PA, June 24--28, 2017.
- 2nd Probiotics Congress: Asia, 2017. Hong Kong, March 1-2, 2017.
- 2nd Global Dairy Congress Asia, 2017. Hong Kong, January 18-20, 2017.
- American Dairy Science Association annual meetings, Salt Lake City, UT, July 19-23, 2016.
- Institute of Food Technologists annual meetings, Chicago, IL, July 16-19, 2016.
- IDF Parallel Symposia. Cheese Science and Technology, Dublin, Ireland, April 11-13, 2016.
- 44th Dairy Industry Conference, ICAR-National Dairy Research Institute, Karnal, India, Feb 18-20, 2016.
- International Atomic Energy Agency, United Nations Headquarters, Vienna, Technical meeting on Environmental enteric Dysfunction, the microbiome and undernutrition, Oct. 28-30, 2015.
- ADSA Annual meeting, Orlando, FL, July 12-16, 2015.
- 2nd International symposium on probiotics for human health – New innovations and emerging trends, New Delhi, Nov. 3-4, 2014.
- International Symposium on Fermented Food organized at the Chonbuk National University, Jeonju, S. Korea, October 24-25, 2014.
- VitaFoods Asia, Hong Kong, Sept. 3-4, 2014.
- Nutritional enhancement of soymilk or soy foods via bioconversion and bioprocessing, KOFOST (Korean Society of Food Science and Technology). Gwanju, S. Korea, Aug. 24-27, 2014.
- Jilin University Functional Dairy Food Symposium, Changchun, China, May 15-18, 2014 (keynote speaker).
- ADSA Symposium - Dairy foods consumption, gut microbiota and human health, ADSA Annual meetings, Kansas City, MO, July 20-24, 2014.
- Jilin University Functional Dairy Food Symposium, Changchun, China, May 15-18, 2014.
- 5th IDF Symposium on Science and Technology of fermented milk, Melbourne, Australia, March 3-7, 2014.

- Seventh International Food Convention (IFCON 2013), CFTRI, Mysore, Dec. 18-21, 2013.
- International Conference on Fermented foods, Health Status and Social well-being, Anand, Gujarat, India, Dec. 6-7, 2013.
- 7th Asian Conference on Lactic acid bacteria, New Delhi, Sept. 6-8, 2013.
- International Functional Food Conference, Selangor, Malaysia, Aug., 18-21, 2013.
- American Dairy Science Association annual meetings, Indianapolis, IN, July 8-12, 2013.
- Institute of Food Technologists annual meetings, Chicago, IL, July 12-16, 2013.
- International Conference for Cellular and Molecular Biology(ICCMB3), Nanyang Technological University, Singapore, Dec.8-10, 2012.
- International Dairy Biotechnology conference, Shanghai, PR China, Sept. 24-25, 2012.
- VitaFoods Asia, Hong Kong, Sept. 6, 2012.
- International symposium on probiotics for human health – New innovations and emerging trends, New Delhi, August 27-28, 2012.
- ADSA Annual meetings, Phoenix, AZ, USA, July 16-18, 2012.
- International probiotic and prebiotic conference, Kosice, Slovak Republic, June 12-16, 2012.
- European network for gastrointestinal Health Research workshop, Helsinki, May 2-4, 2012
- Beijing Genomics Institute (BGI) Shenzhen workshop, March 14-15, 2012
- ADSA Annual meetings, New Orleans, LA, USA, July 10-14, 2011.
- IDF Conference, Parma, Italy, October 12-18, 2011.
- 1st China International Conference on LAB and Technological Innovations of Fermented Dairy Products, Huhhot, China, August 06-08, 2010
- IDF Symposium on Science and Technology of Fermented Milk, Tromso, Norway, June 7-11, 2010
- 3rd Symposium on Propionibacteria and Bifidobacteria: Dairy and Probiotic Applications, Oviedo, Spain, June 1-4, 2010
- Fifth International Symposium on Probiotics, Departamento de Biotecnología Universidad Autónoma Metropolitana, Iztapalapa, Mexico City, April 22-24, 2010.
- Intern Conference on Fermented foods, Health Status and Social well-being, Anand, Gujarat, India, Dec. 11-12, 2009.
- XX Indian Convention of Food Scientists and Technologists India, Bangalore, India, Dec. 21-23, 2009.
- ADSA Annual meetings, Montreal, Quebec, Canada, July 12-16, 2009.
- 11th Dairy Ingredients Symposium, San Francisco, CA, March 10-11, 2009.
- IDF/DIAA Dairy Science World Series Conference -Functional Dairy Foods, Melbourne, Australia, Feb 24-25, 2009.
- Leadership training organized by American Dairy Science Assoc., Montreal, Canada, January 23-24, 2009.
- International symposium of Future of Biotechnology in India, Durgapur, W. Bengal, India, January 8-9, 2009.
- International symposium of probiotics and prebiotics, Campinas, Brazil, August 25-27, 2008.
- ADSA and ASAS joint annual meeting, Indianapolis, IN, July 7-11, 2008.
- 9th Nordic Nutrition Conference, Copenhagen, Denmark, June 1-4, 2008.
- XXXVI Dairy Industry Conference, Banaras Hindu University, Varanasi, India, February 19-21, 2008.
- Leadership training organized by American Dairy Science Assoc., Indianapolis, IN, January 23-24, 2008.
- International Conference on Fermented foods, Health Status and Social well-being, Anand, India, Dec. 14-16, 2007.
- IDF Conference on lactose and its derivatives, Moscow, Russia, May, 17-19, 2007.
- World Dairy Summit, Dublin, Ireland, Sept. 28-Oct. 4, 2007.
- Australian Institute of Food Sciences and Technology, Melbourne, June 24-28, 2007.
- ADSA and ASAS joint annual meeting, San Antonio, TX, July 8-12, 2007.
- Conference of the Association of Food Scientists and Technologists India, Hyderabad, India, Nov. 16-17, 2006.
- 22nd ACS (American Chemical Society) National Meeting, San Francisco, CA, Sept. 10-14, 2006.
- ADSA and ASAS joint annual meeting, Minneapolis, MN, July 9-13, 2006.
- 27th IDF World Dairy Congress and Dairy Science and Technology week, Shanghai, China, 18-23 Oct. 2006.
- IDF Dairy Science and Technology week, Scientific and Technological Challenges in fermented milk, Sirmione, Italy, 15-19 May 2006.
- Institute of Food Technologists annual meetings, Orlando, FL, June 24-28, 2006.
- International Conference on Fermented foods, Health Status and Social well-being, Anand, India, Dec. 17-18, 2005.
- International Conference on Natural Products for Health and Beauty, Mahasarakham, Thailand, Oct. 17-21, 2005.
- IDF World Dairy Summit, Vancouver, Canada, Sept. 17-22, 2005.
- ADSA annual meetings, Cincinnati, OH, USA, July 24-28, 2005.
- AIFST annual conference, Sydney, Australia, July 10-13, 2005.
- International Conference of Nutraceutical and Functional Foods, Mahasarakham, Thailand, June 14-15, 2005.
- 10th World Congress of Clinical Nutrition, Phuket, Thailand, Nov. 30 – Dec. 3, 2004.
- IDF annual meetings, Melbourne, Australia, Nov. 22-25, 2004.
- International conference of Nutraceutical and functional foods, San Francisco, CA, Nov. 8-11, 2004.

- Australian Society of Microbiology, Sydney, 26 September- 1 October, 2004• Institute of Food Technologists, Las Vegas, NE, USA, July 12-16, 2004.
- Australian Institute of Food Sciences and Technology, Brisbane, July 25-29, 2004.
- IDF Symposium on cheese – ripening, characterization and technology. Prague, Czech Republic. Mar 21-25, 2004.
- International seminar and conference on Fermented foods, Health Status and social well-being, Anand, India, Nov. 13-14, 2003.
- 8th ASEAN Food Conference, Hanoi, Vietnam, October, 8-11, 2003.
- American Dairy Science Association Annual Conference, Phoenix, AZ, June 22-26, 2003.
- Institute of Food Technologists, Chicago, IL, USA, July 12-16, 2003.
- 12th World Congress of Food Science and Technology, Chicago, IL, USA, July 16-20, 2003.
- Annual Conference of Australian Institute of Food Science & Tech., Melbourne, Aug 24-27, 2003
- International Dairy Federation and Congress, Paris, France, September 24-27, 2002.
- Institute of Food Technologists, Anaheim, CA, USA, June 15-18, 2002.
- Influence of technology on quality of fermented milks- Intern. Dairy Federation, Kolding, Denmark, Jun 6-8, 2002.
- 9th World Congress of Clinical Nutrition, London, June 23-27, 2002.
- Cheese Science, Melbourne, Australia, July 10-12, 2002.
- 11th World Congress of Food Science and Technology. Seoul, S. Korea, April 22-27, 2001.
- International Congress of Probiotic Medicine. Anaheim, USA, July 6-8, 2001.
- Institute of Food Technologists, New Orleans, USA, June 14-18, 2001.
- International Cheese conference, Banff, Alberta, Canada, March 11-14, 2000.
- American Dairy Science Association Annual Conference, Baltimore, MD, Jul 24-28, 2000.
- 7th ASEAN Food Conference, Manila, Philippines, November 19-22, 2000.
- 8th World Congress on Clinical Nutrition. Phitsanulok, Thailand, December 17-20, 2000.
- American Dairy Science Association Annual Meetings, Memphis, TN, June 20-14, 1999.
- 3rd International Symposium on Recombined milk and milk products, May 24-26, 1999, Penang, Malaysia.
- 10th World Food Congress, Sydney, Australia, October 3-8, 1999.
- American Dairy Science Association Annual Meetings, Denver, USA, July 24-27, 1998.
- International Dairy Federation Workshop on Dairy Foods and Health, Wellington, New Zealand, March 9-11, 1998.
- International Dairy Federation Seminar on 'Future of Dairy Education', Odense, Denmark, September 18-19, 1998.
- International Dairy Federation and Congress, Aarhus, Denmark, September 24-27, 1998.
- Annual conference of joint Australian Institute of Food Science and Technology and Singapore Institute of Food Science and Technology, Perth, May 4-9, 1997.
- American Dairy Science Annual Meetings, Guelph, Canada, June 22-25, 1997.
- International Dairy Federation's workshop, Anand, India, December 4-8, 1997.
- Institute of Food Technologists, Orlando, USA, June 14-18, 1997.
- International Dairy Federation Annual Meetings, Reykjavik, Iceland, August 25-30, 1997.
- International Dairy Federation Annual Sessions, Sandton, South Africa, October 20-24, 1996.
- Fats and Oils Conference organised by AFISC, Werrabee, February 27-28, 1996.
- First Australian symposium on intestinal flora organised by Yakult (Australia), Feb 27, 1996.
- International Dairy Lactic Acid Bacteria Conference, Palmerston North, New Zealand February 19-23, 1995.
- 9th World Food Congress, Budapest, Hungary, July 31-Aug 4, 1995.
- Annual Conference of Australian Institute of Food Science & Tech., Canberra, May 3-5, 94
- 24th International Dairy Congress, Melbourne, September 18-22, 1994.
- Annual Conference of Australian Institute of Food Science & Technology, Adelaide, May 2-6, 1993.
- Food Industry Conference, Sydney, July 11-14, 1993.
- Best Practice Seminar, Waste Minimisation-The Food Industry, Dec 6, 1993, Melbourne.
- Annual Conference of Australian Institute of Food Science & Technol, Shepparton, May 3-7, 1992.
- Chocolate and Confectionery, Sponsored by VCAH Gilbert Chandler, Werrabee, Apr 29, 1992.
- Spoilage of Dairy Foods by Psychrotrophs, Sponsored by FRI, Werrabee, Oct 27, 1992.
- Future Trends in Food Packaging Technology. Sponsored by Victoria University, Footscray, Oct. 16, 1991.
- *Session Chairperson*, Poster Session, Annual Conference of American Dairy Science Association, University of Alberta, Edmonton, Alberta, Canada, June 26-29, 1988.

10.0 Oral presentation by my post-graduate students (NS provided assistance in preparation and presentation)

- Pravelil, A., Qinglong Wu, Nagendra P. Shah. 2018. Effect of sugars and protein sources on expression of genes involved in exopolysaccharide production by *Streptococcus thermophilus* ASCC1275. ADSA Annual meeting, Knoxville, TN, June 24-28, 2018.
- Aparna Padmanabhan, HKU, Effect of sugars and protein sources on expression of genes involved in exopolysaccharide production by *Streptococcus thermophilus* ASCC1275, Food Science and Biotechnology for Health Third Trilateral Meeting JNU-SNU-HKU, Jiangnan University, Wuxi, China, Aug 27-29, 2017
- Pravelil, A., Qinglong Wu, Nagendra P. Shah. 2017. Effect of sugars and protein sources on expression of genes involved in exopolysaccharide production by *Streptococcus thermophilus* ASCC1275. ADSA Annual meeting, Pittsburgh, PA, June 24-28, 2017.
- Qinglong Wu and Nagendra P. Shah. 2017. Transcriptomic analysis of high exopolysaccharide-producing dairy starter bacterium *Streptococcus thermophilus* ASCC 1275 in milk. ADSA Annual meeting, Pittsburgh, PA, June 24-28, 2017.
- Daisy, Z., and Shah, N.P. 2016. Synergistic application of tea extract and lactic acid bacterial fermentation in enhancing bioavailability and anti-oxidative effectiveness of tea flavonoids in vitro and in vivo. ISANH Antioxidants International Conference 2016, Paris, June 13-15.
- Wu, Qinglong, Hein Min Tun, Ehsan Khafipour, Nagendra P. Shah. 2016. Comparative genomics of *Lactobacillus brevis* uncovers its common capability for efficiently synthesizing neuroactive γ -aminobutyric acid. ADSA Annual meeting, Salt Lake City, July 19-24, 2016.
- Wu, Qinglong. 2015. Dairy *Streptococcus thermophilus* improves the viability of non-proteolytic *Lactobacillus brevis* NPS-QW-145 and its GABA biosynthesis ability in milk. 1st Trilateral (HKU SNO JNO) meeting, Hong Kong, Aug 27-28, 2015.
- Wei, H., Zhang, Z., Tao, X., Feng, X., Xu, H., Wan, C., Wu, Q., and Shah, N.P. 2015. Beneficial effects of EPS on human health and gut microbiota. ADSA Annual meeting, Orlando, FL, July 12-16, 2015.
- Li, S., and Shah, N.P. 2015. Chemical modification of EPS to improve its bio-functionalities, ADSA Symposium - Advances in bacterial exo-polysaccharides: from production to applications in dairy foods and health, ADSA Annual meeting, Orlando, FL, July 12-16, 2015.
- Akanksha Gandhi, Nagendra P. Shah. 2015. Release of bioactive peptides and essential amino acids as affected by sodium chloride reduction and substitution in Akawi cheese, ADSA Annual meeting, Orlando, FL, July 12-16, 2015.
- Akanksha Gandhi, Nagendra P. Shah. 2015. Sodium chloride induced stress responses in dairy probiotic bacteria, ADSA Annual meeting, Orlando, FL, July 12-16, 2015.
- Zhao, Danyue and Nagendra P. Shah. 2015. Enhancement of antioxidant properties of tea extract and cellular uptake of tea flavonoids by lactic acid bacterial fermentation. Functional Foods Conference, Jiangnan Univ., China, Sept. 20-23, 2015.
- Gandhi, Akanksha and Shah, N.P. 2014. Application of FT-IR and flow cytometry to evaluate the effect of sodium chloride on probiotic bacteria. ADSA Annual meetings, Kansas City, MO, July 20-24, 2014.
- Shah, N.P., Qinglong Wu and Hein Min Tun. 2014. Genomic insights into high exopolysaccharide-producing dairy starter bacterium *Streptococcus thermophilus* ASCC 1275. ADSA Annual meetings, Kansas City, MO, July 20-24, 2014.
- Ayyash, M., Sherkat, F., and Shah, N.P. 2012. The impact of NaCl substitution with KCL on proteinase activities of cell free extract and cell free supernatant at different pH levels and salt concentrations: *L. delbrueckii* ssp. *bulgaricus* and *S. thermophiles* and *L. acidophilus* and *L. casei*. ADSA Annual meetings, Phoenix, AZ, USA, July 15-19, 2012.
- Ding, W., and Shah N.P. 2012. Strategies to improve survival of probiotic bacteria during microencapsulation and to reduce the size of microcapsules for food applications. International probiotic and prebiotic conference, Kosice, Slovak Republic, June 12-16, 2012.
- Ayyash, M.M., Sherkat, F., and Shah, N.P. 2012. The effect of NaCl substitution on Akawi cheese: chemical composition, proteolysis, ACE-inhibitory activity and probiotic survival, texture profile and sensory properties. 45th annual conference of the AIFST, Adelaide, Australia, July 15-18, 2012.
- Shebani, A., Ayyash, M.M., Sherkat, F., and Shah, N.P. 2012. The effect of NaCl reduction on physico-chemical and microbiological attributes Cheddar cheese. 45th annual conference of the AIFST, Adelaide, Australia, July 15-18, 2012.
- Prasad, L., Sherkat, F., and Shah, N.P. 2012. Extraction and characterization of β -galactosidase produced by *Bifidobacterium animalis* ssp. *lactis* and *Lactobacillus delbrueckii* ssp. *bulgaricus* ATTC 11842 grown in whey. 45th annual conference of the AIFST, Adelaide, Australia, July 15-18, 2012.
- Prasad, L., Sherkat, F., and Shah, N.P. 2012. Influence of galacto-oligosaccharides and modified waxy maize starch on probiotic yoghurt's attributes. 45th annual conference of the AIFST, Adelaide, Australia, July 15-18, 2012.

- Ayyash, M., and Shah, N.P. 2011. Effects of partial substitution of NaCl with KCl on low moisture Mozzarella cheese. ADSA Annual meetings, New Orleans, LA, USA, July 10-14, 2011.
- Ayyash, M., and Shah, N.P. 2011. The effect of NaCl substitution with KCl on Nabulsi cheese: Chemical composition, total viable count, microstructure and texture profile. ADSA Annual meetings, New Orleans, LA, USA, July 10-14, 2011.
- Ayyash, M.M. and Shah, N.P. 2010. The effect of substitution of NaCl with KCl on Halloumi cheese during storage: Chemical composition, proteolysis, texture profile, and microstructure. Paper presented at ADSA Annual meeting held in Denver, CO, July 12-16, 2010.
- Pham, T.T. and Shah, N.P. 2009. Role of probiotic organisms in transformation of inactive isoflavones to bioactive forms. 13th Australian Food Microbiology conference, Melbourne, Vic, 24-26 March, 2009.
- Pham, T.T. and Shah, N.P. 2009. Increasing the nutritional values of soy yoghurt supplementation with skim milk powder. 11th Government Food Analysts conference, Melbourne, Vic, 22-24 February, 2009.
- Ong, L., and Shah N.P. 2007. Probiotic cheddar cheeses delivering bioactive properties. Australian Institute of Food Sciences and Technology, Melbourne, June 24-28, 2007.
- Ong, L., Henriksson, A., Shah N.P. 2007. Influence of probiotic microorganisms and ripening conditions on proteolysis, sensory evaluation, and the release of antihypertensive peptides in Cheddar cheese. Australian Institute of Food Sciences and Technology, Melbourne, June 24-28, 2007.
- Ong, L., Henriksson, A., and Shah, N.P. 2006. Isolation and purification of angiotensin-I-converting enzyme inhibitory peptides from Cheddar cheeses with the addition of probiotic *Lactobacillus casei* or *L. paracasei*. Abstract of the paper presented at the Institute of Food Technologists annual meetings, Orlando, FL, June 24-28, 2006 (Abstract No. 015-02).
- Donkor, O.N., Henriksson, A., Vasiljevic, T., and Shah, N.P. 2006. ACE-inhibitory activity of probiotic yoghurt. Abstract of the paper presented at IDF Dairy Science and Technology week, Scientific and Technological Challenges in fermented milk, Sirmione, Italy, 15-19 May 2006.
- Liong and Shah, N.P. 2006. Benefits of *Lactobacillus casei* ASCC 292 fructooligosaccharides and Maltodextrin on reduction of serum cholesterol in rats. A paper presented at the AIFST, Adelaide, Australia, July 9-12, 2006.
- Tang, A.L., Shah, N.P., Walker, K.Z., Wilcox, G., and Stojanovska, L. 2006. Increasing calcium solubility and potential bioavailability through fermentation of calcium fortified soymilk with probiotics. A paper presented at 13th IUFoST World Congress of Food Science and Technology, Nantes, France, Sept. 17-21, 2006.
- Otieno, D., Ashton, J., and Shah, N.P. 2006. Profiling, identification and biotransformation of isoflavones in fermented soymilk using endogenous and exogenous β -glucosidases. A paper presented at 13th IUFoST World Congress of Food Science and Technology, Nantes, France, Sept. 17-21, 2006.
- Liong and Shah, N.P. 2005. Development of symbiotic products for in-vitro removal of cholesterol using response surface methodology. A paper presented at the Institute of Food Technologists annual meetings, New Orleans, July 15-19, 2005.
- Liong, M.T., and Shah, N.P. 2005. Effects of *Lactobacillus casei* ASCC 292, FOS and maltodextrin for in-vitro removal of cholesterol: a response surface approach. A paper presented at the Institute of Food Technologists annual meetings, New Orleans, July 15-19, 2005.
- Ong, L., Henriksson, A., Shah N.P. 2005. Effects of incorporation of probiotic *Lactobacillus acidophilus*, *Lb. casei*, *Lb. paracasei* and *Bifidobacterium* spp. on proteolytic patterns and production of organic acid in Cheddar cheese. A paper presented at the AIFST, Sydney, Australia, July 10-13, 2005.
- Amatayakul, T., Sherkat, F., & Shah, N.P. 2004 Effects of varying casein to whey protein ratios and types of starter cultures on physical properties of set yoghurt made at low and high total solids. Presented at the 7th International Hydrocolloids Conference, Melbourne, Australia, 29 August – 1 September 2004 (presentation by T. Amatayakul).
- Liong, M.T. and Shah, N.P. 2004. Mechanisms of in-vitro cholesterol removal by strains of *Lactobacillus acidophilus* and *Lactobacillus casei*. Presented in the SFAM Summer Conference, July 2004, Cork, Ireland (oral presentation by M. Liong).
- Zisu, B., Shah, N.P. 2004. Yield and functionality of low fat Mozzarella made by pre-acidification and use of carbohydrate-based fat replacers and microbial EPS. Australian Institute of Food Sciences and Technology, Brisbane, July 25-29, 2004 (oral presentation by B. Zisu).
- Amatayakul, T., Sherkat, F. and Shah, N.P. 2004. Changes in microstructure of set yoghurt made using non-EPS, capsular or ropy starter cultures during storage. A paper presented at the Australian Institute of Food Sciences and Technology, Brisbane, July 25-29, 2004 (oral presentation T. Amatayakul).
- Amatayakul, T., Sherkat, F. and Shah, N.P. 2004. Microstructure of set yoghurt made using varying casein to whey protein ratios and EPS starter cultures. A paper presented at the Australian Institute of Food Sciences and Technology, Brisbane, July 25-29, 2004 (oral presentation T. Amatayakul).

- Tsangalis D., Stojanovska L., Shah N.P. & Wilcox G. 2004. Bioavailability of isoflavone phytoestrogens from soymilk fermented with probiotic bifidobacteria. A paper presented at Nutrition Week held in Las Vegas, USA, February 9-12, 2004 (oral presentation by G. Wilcox).
- Bruno FA, Shah NP, Gibson PR 2003. Inhibition of vancomycin-resistant enterococci (VRE) *in vitro* by probiotic bacteria. Australian Gastroenterology Week, Cairns, Qld, Oct. 7-10, 2003 (oral presentation by F. Bruno).
- Annual conference of Australian Institute of Food Science and Technology, Melbourne, August 24-27, 2003 (oral presentation by T. Amatayakul).
- Institute of Food Technologists, Chicago, IL, USA, July 12-16, 2003 (oral presentation by B. Zisu).
- 12th World Food Congress, Chicago, IL, USA, July 16-20, 2003 (oral presentation by D. Tsangalis).
- Fermentation and Biotechnology conference, Melbourne, Australia, April 18-19, 2002 (oral presentation by D. Tsangalis).
- 9th World Congress of Clinical Nutrition, London, UK, June 23-27, 2002 (oral presentation by D. Tsangalis).
- International Dairy Federation's symposium on 'New developments in technology of fermented milks, Kolding, Denmark, June 5-8, 2002 (oral presentation by A. Desai)
- American Dairy Science Association Annual conference, Memphis, TN, USA, June 20-23, 1999 (oral presentation by R. Dave).
- American Dairy Science Association Annual Meetings, Memphis, TN, June 20-23, 1999 (oral presentation by R. Bhaskaracharya).
- Annual conference of Australian Institute of Food Science and Technology, Melbourne, April 26-29, 1998 (oral presentation by R. Bhaskaracharya).
- Annual conference of Australian Institute of Food Science and Technology, Melbourne, April 26-29, 1998 (oral presentation by L. Masih).
- Annual conference of Australian Institute of Food Science and Technology, Melbourne, April 26-29, 1998 (oral presentation by L. Masih).
- Annual conference of Australian Institute of Food Science and Technology, Melbourne, April 26-29, 1998 (oral presentation by R. Ravula).
- American Dairy Science Annual Conference, Denver, USA, July 24-27, 1998 (oral presentation by R. Bhaskaracharya).
- American Dairy Science Annual Conference, Denver, USA, July 24-27, 1998 (oral presentation by A. Shihata).
- American Dairy Science Annual Conference, Denver, USA, July 24-27, 1998 (oral presentation by S. McKechnie).
- Annual conference of Australian Institute of Food Science and Technology, Melbourne, April 26-29, 1997 (oral presentation by R. Bhaskaracharya).
- Annual conference of Australian Institute of Food Science and Technology, Melbourne, April 26-29, 1997 (oral presentation by L. Masih).
- Annual conference of Australian Institute of Food Science and Technology, Melbourne, April 26-29, 1997 (oral presentation by L. Masih).

11.0 Poster presentation

- QinglongWu, Aparna Padmanabhan Pravelil Nagendra Prasad Shah, Transcriptomic analysis of high exopolysaccharide producing dairy starter *Streptococcus thermophilus* ASCC 1275, IDF World Dairy Summit 2017, Belfast, Oct. 29, Nov. 3, 2017
- Aparna Padmanabhan Pravelil, QinglongWu, Nagendra Prasad Shah, Gene expression in exopolysaccharide production by *Streptococcus thermophilus* ASCC 1275, IDF World Dairy Summit 2017, Belfast, Oct. 29, Nov. 3, 2017
- Dai, Shuhong, Harold Corke, and Nagendra P. Shah. 2017. Utilization of konjac glucomannan as a fat replacer in low-fat and skimmed Mozzarella cheese. ADSA Annual meeting, Pittsburgh, PA, June 24-28, 2017.
- Ho Sze Wing, and Nagendra P. Shah. 2017. The antibacterial effect of addition of citrulline in fermented milk against foodborne pathogens. ADSA Annual meeting, Pittsburgh, PA, June 24-28, 2017.
- Li, Siqian, Nagendra P. Shah. 2016. Characterization and bioactivities of crude and sulfonated polysaccharides from *pleurotus eryngii* and *streptococcus thermophilus* ASCC 1275. EuroFoodChem XVIII Conference, Madrid, Spain, 13-16 October 2015.
- Lam, Lai Wing, Shah, N.P. 2014. Consumption of Soymilk and Soymilk Cheese (Tofu) and Bioavailability of Calcium in Older Population in Hong Kong, HKU SPACE in association with the University of Ulster, UK, Hong Kong
- Wai, Crystal Wong Sau. Shah, N.P. 2014. Intake of calcium through cheese in Hong Kong menopausal women. HKU SPACE/University of Ulster, UK. Hong Kong.
- Sze, Yuen Queenie Ching, Shah, N.P. 2014. Phytase and its impact on nutrition uptake. HKU SPACE/University of Ulster, UK. Hong Kong.

- Li, Siqian, Shah, N.P. 2014. Bioactivities of Phenolics and Polysaccharides from *Pleurotus eryngii* after Various Heat Treatments. IFT annual meetings, New Orleans, June 21-24, 2014.
- Daisy, Z., and Shah, N.P. 2014. Influence of fermentation with selected LAB and bifidobacteria on bacterial growth, isoflavone bioconversion, tea polyphenol-stability and antiradical activity in fermented soymilk-tea. IFT annual meetings, New Orleans, June 21-24, 2014
- Karna, B., D. Otieno, N.P. Shah, I.B. Powell, V. Mishra. 2014. Screening and selection of lactic acid bacteria for EPS production. IDF conference, Melbourne, Australia, March 3-7, 2014.
- Dianawati, D., Mishra, V., and Shah, N.P. 2013. Effects of drying method of microencapsulated bacteria on secondary protein structure and glass transition temperature as studied by FTIR and DSC. Abstract of the paper presented at the Institute of Food Technologists annual meetings, Chicago, IL, July 12-16, 2013.
- Ayyash, M.M., Sherkat, F., and Shah, N.P. 2012. The effect of NaCl substitution on Akawi cheese: chemical composition, proteolysis, ACE-inhibitory activity and probiotic survival, texture profile and sensory properties. Presented at the 45th annual conference of the AIFST, Adelaide, Australia, July 15-18, 2012.
- Shebani, A., Ayyash, M.M., Sherkat, F., and Shah, N.P. 2012. The effect of NaCl reduction on physico-chemical and microbiological attributes Cheddar cheese. Presented at the 45th annual conference of the AIFST, Adelaide, Australia, July 15-18, 2012.
- Prasad, L., Sherkat, F., and Shah, N.P. 2012. Extraction and characterization of β -galactosidase produced by *Bifidobacterium animalis* ssp. *lactis* and *Lactobacillus delbrueckii* ssp. *bulgaricus* ATTC 11842 grown in whey Presented at the 45th annual conference of the AIFST, Adelaide, Australia, July 15-18, 2012.
- Prasad, L., Sherkat, F., and Shah, N.P. 2012. Influence of galacto-oligosaccharides and modified waxy maize starch on probiotic yoghurt's attributes. Presented at the 45th annual conference of the AIFST, Adelaide, Australia, July 15-18, 2012.
- Shah, N.P. 2010. Bifidobacteria are not just probiotic. Presented at the 3rd Symposium on Propionibacteria and Bifidobacteria: Dairy and Probiotic Applications, Oviedo, Spain, June 1-4, 2010
- Pham, T.T. and Shah, N.P. 2009. Role of probiotic organisms in transformation of inactive isoflavones to bioactive forms. 13th Australian Food Microbiology conference, Melbourne, Vic, 24-26 March, 2009
- Shah, N.P. 2009. Production of bioactive peptides from milk and cheese and bioactive isoflavones in soy milk by probiotic bacteria. IDF/DIAA Dairy Science World Series Conference -Functional Dairy Foods, Melbourne, Australia, February 24-25, 2009.
- Ramchandran, L., and Shah, N.P. 2009. ACE-I activity in low fat yogurt as influenced by protein based and fibre-based fat replacers. IDF/DIAA Dairy Science World Series Conference -Functional Dairy Foods, Melbourne, Australia, February 24-25, 2009.
- Ding, W., and Shah, N.P. 2009. Effect of various encapsulating materials on the stability of probiotic bacteria. IDF/DIAA Dairy Science World Series Conference -Functional Dairy Foods, Melbourne, Australia, February 24-25, 2009.
- Ong, L., and Shah, N.P. 2009. ACE-inhibitory activity of probiotic yogurt and Cheddar cheese. IDF/DIAA Dairy Science World Series Conference -Functional Dairy Foods, Melbourne, Australia, February 24-25, 2009.
- Ong, L., Donkor, O., Shah, N.P. 2008. 9th Nordic Nutrition Conference, Copenhagen, Denmark, June 1-4, 2008.
- Tang, A.L., Shah, N.P., Walker, K.Z., Wilcox, G., and Stojanovska, L. 2008. Fermentation of calcium fortified soymilk with probiotics: effects calcium bioavailability. A poster presented at the 5th International Congress on Vegetarian Nutrition, Loma Linda University School of Public Health, California, USA, March 9-10, 2008.
- Pham, T. T., & Shah, N. P. 2008. Poster Presentation. Effect of lactulose on the biotransformation of isoflavone glycosides to isoflavone aglycones by probiotic organisms in soymilk. 41st Anniversary AIFST Convention, 21 – 24, July 2008, Sydney, Australia.
- Pham, T. T., & Shah, N. P. 2007. Poster Presentation. Biotransformation of isoflavone glycosides to isoflavone aglycones in soymilk supplemented with lactulose by *Bifidobacterium animalis* subsp. *lactis* bb12. International Conference: From Bioscience to Biotechnology and Bio-industry, 18-19 December, 2007, Hanoi, Vietnam.
- Shah, N.P. 2007. Health benefits of galacto-oligosaccharides. A paper presented at the IDF Conference, Moscow, Russia, May, 17-19, 2007.
- Ong, L., Henriksson, A., Shah, N.P. 2007. Addition of probiotic microorganisms to improve proteolysis, sensory evaluation and the release of antihypertensive peptides in Cheddar cheeses ripened at 4 and 8 °C. ADSA Annual meetings, San Antonio, TX, USA, July 8-12, 2007.
- Ding, W.K., and Shah, N.P. 2007. Micro-encapsulation as a novel delivery method of probiotics into fruit juices. Australian Institute of Food Sciences and Technology, Melbourne, June 24-28, 2007.
- Pham, T.T., and Shah, N.P. 2007. Enhancing the biotransformation of isoflavone glycosides to bioactive forms in soymilk by probiotic organisms. Australian Institute of Food Sciences and Technol, Melbourne, June 24-28, 2007.

- Purwandari, U., Shah, N.P., and Vasiljevic, T. 2006. Exopolysaccharide production by *Streptococcus thermophilus* strains. Poster presented at IDF Dairy Science and Technology week, Scientific and Technological Challenges in fermented milk, Sirmione, Italy, 15-19 May 2006.
- Tang, A.L., Shah, N.P., Walker, K.Z., Wilcox, G., and Stojanovska, L. 2006. Increasing calcium solubility and potential bioavailability through fermentation of calcium fortified soymilk with probiotics. A poster presented at the AIFST, Adelaide, Australia, July 9-12, 2006.
- Liong and Shah, N.P. 2006. Benefits of *Lactobacillus casei* ASCC 292 fructooligosaccharides and Maltodextrin on reduction of serum cholesterol in rats. A poster presented at the AIFST, Adelaide, Australia, July 9-12, 2006.
- Ong, L., Henriksson, A., Shah, N.P. 2006. Isolation and purification of angiotensin-I-converting enzyme inhibitory peptides from Cheddar cheeses with the addition of probiotic *Lactobacillus casei* or *L. paracasei*. A poster presented at the AIFST, Adelaide, Australia, July 9-12, 2006.
- Donkor, O.N., Henriksson, A., Vasiljevic, T., Shah, N.P. 2006. Oligosaccharides metabolism and proteolytic activity of selected probiotics and yoghurt culture in fermented soymilk. A poster presented at the AIFST, Adelaide, Australia, July 9-12, 2006.
- Otieno, D., Ashton, J., and Shah, N.P. 2006. The effects of Microbial Strain and Storage Temperatures in the Degradation of Bioactive Isoflavone Phytoestrogens in Fermented Soymilk with β -glucosidase Producing Microorganisms. A poster presented at 13th IUFoST World Congress of Food Science and Technology, Nantes, France, Sept. 17-21, 2006.
- O.N. Donkor, T. Vasiljevic & N.P. Shah. 2006. ACE-inhibitory activity of probiotics. A poster presented at the IDF Dairy Congress, Shanghai, China, Oct. 16-21, 2006.
- Otieno, D., Ashton, J., and Shah, N.P. 2006. Exogenous and endogenous beta-glucosidase – A comparison of real time kinetics of isoflavones biotransformation in soymilk. Abstract of the poster presented at the Institute of Food Technologists annual meetings, Orlando, FL, June 24-28, 2006 (Abstract No. 078G-18).
- Liong, MT, Dunshea, F., and Shah, N.P. 2006. Improved serum lipid profiles and morphology of red blood cells in pigs fed a high-cholesterol diet by *Lactobacillus acidophilus* ATCC 4962. Abstract of the poster presented at the Institute of Food Technologists annual meetings, Orlando, FL, June 24-28, 2006 (Abstract No. 078G-18).
- Tsangalis D., Stojanovska L., Wilcox G., and Shah N.P. 2005. Effects of isoflavone phytoestrogens from soymilk fermented with probiotic bifidobacteria on biomarkers in postmenopause women. A poster presented at the AIFST, Sydney, Australia, July 10-13, 2005.
- Liong and Shah, N.P. 2005. Development of symbiotic products for in-vitro removal of cholesterol using response surface methodology. A poster presented at the AIFST, Sydney, Australia, July 10-13, 2005.
- Ong, L., Henriksson, A., Shah, N.P. 2005. Development of probiotic Cheddar cheese containing *Lactobacillus acidophilus*, *Lb. casei*, *Lb. paracasei* and *Bifidobacterium* spp. and their influence on proteolytic patterns and production of organic acid. A poster presented at the Institute of Food Technologists annual meetings, New Orleans, July 15-19, 2005.
- Amatayakul, T., Sherkat, F. and Shah, N.P. 2004. Physical properties of yoghurt made by varying casein to whey protein ratios and using EPS starter cultures during storage. Institute of Food Technologists, Las Vegas, USA, July 13-16, 2004.
- Liong, MT, and Shah, N.P. 2004. Cholesterol removal by strains of Lactobacilli via assimilation, binding and incorporation into cellular membrane. Institute of Food Technologists, Las Vegas, USA, July 13-16, 2004.
- Bhaskaracharya, R.K., Zisu, B., and Shah, N.P. 2004. Carbohydrate-based fat replacers and functionality of low fat mozzarella cheese. IDF Symposium on cheese – ripening, characterization and technology. Prague, Czech Republic. March 21-25, 2004.
- Amatayakul, T., Sherkat, F. and Shah, N.P. 2004. Microstructure of set yoghurt made using varying casein to whey protein ratios and EPS starter cultures. Presented at the Australian Institute of Food Sciences and Technology, Brisbane, July 25-29, 2004.
- Otieno, D., Ashton, J., and Shah, N.P. 2004. Stability of β -glucosidase in soymilk during processing and storage. Presented at the Australian Institute of Food Sciences and Technology, Brisbane, July 25-29, 2004.
- Capela, P. Capela, Hay, T., and Shah, N.P. 2004. Effects of freeze-drying on viability of probiotic bacteria. A paper presented at the Australian Institute of Food Sciences and Technology, Brisbane, July 25-29, 2004.
- Zisu, B. and Shah, N.P. 2004. Yield and functionality of low fat Mozzarella made by pre-acidification and use of carbohydrate-based fat replacers and microbial EPS. A paper presented at the Australian Institute of Food Sciences and Technology, Brisbane, July 25-29, 2004.
- American Dairy Science Association Annual Conference, Phoenix, AZ, USA, June 22-26, 2003 (S. Coronado, F. Dunshea, and N.P. Shah).
- American Dairy Science Association Annual Conference, Phoenix, AZ, USA, June 22-26, 2003 (T. Amatayakul, F. Sherkat, and N.P. Shah).

- American Dairy Science Association Annual Conference, Phoenix, AZ, USA, June 22-26, 2003 (B. Zisu and N.P. Shah).
- Cheese Science 2002, Melbourne, July 10-12, 2002 (Bhaskaracharya, R.K., and Shah, N.P.).
- Cheese Science 2002, Melbourne, July 10-12, 2002 (Bhaskaracharya, R., and Shah, N.P.).
- Institute of Food Technologists Annual Meeting, Anaheim, CA, June 15-19, 2002 (Bhaskaracharya, R., and Shah, N.P.).
- Institute of Food Technologists Annual Meeting, Anaheim, CA, June 15-19, 2002 (Zisu, B., and Shah, N.P.).
- Dairy Congress, International Dairy Federation, Paris, September, 23-28, 2002. (Bhaskaracharya, R., and Shah, N.P.).
- World Congress of Clinical Nutrition, June 23-26, 2002 (Bruno, F., and Shah, N.P.).
- World Congress of Clinical Nutrition, June 23-26, 2002 (Tsangalis, D., Ashton, J., McGill, A., and Shah, N.P.).
- International Dairy Congress, Paris, France, September 24-27, 2002 (Bhaskaracharya, R.K. and Shah, N.P. 2002).
- American Dairy Science Association Annual Conference, Baltimore, MD, USA, July 24-28, 2000 (S. McKechnie, N.P. Shah, M. Britz).
- 10th World Food Congress, Sydney, Australia, October 3-8, 1999 (R.K. Bhaskaracharya and N.P. Shah).
- Antagonisms among lactic acid bacteria. 10th World Food Congress, Sydney, Australia, October 3-8, 1999 (R.I. Dave, and N.P. Shah).
- 10th World Food Congress, Sydney, Australia, October 3-8, 1999 (N.P. Shah).
- 10th World Food Congress, Sydney, Australia, October 3-8, 1999 (R.R. Ravula and N.P. Shah).
- 10th World Food Congress, Sydney, Australia, Oct. 3-8, 1999 (L. Ly and N.P. Shah).
- 10th World Food Congress, Sydney, Australia, Oct. 3-8, 1999 (K.K. Gummadi and N.P. Shah).
- 10th World Food Congress, Sydney, Australia, October 3-8, 1999 (A. Shihata and N.P. Shah).
- 10th World Food Congress, Sydney, Australia, October 3-8, 1999 (L. Stojanovska, N.P. Shah, G. Wilcox, and A. McGill).
- 10th World Food Congress, Sydney, Australia, October 3-8, 1999 (S. McKechnie, M. Britz, and N.P. Shah).
- 25th International Dairy Congress, Aarhus, Denmark, Sept. 21-24, 1998 (N. Shah R. Dave).
- 25th International Dairy Congress Aarhus, Denmark, Sept. 21-24, 1998 (N. Shah & R. Ravula).
- 25th International Dairy Congress Aarhus, Denmark, Sept. 21-24, 1998 (N. Shah & A. Shihata).
- 25th International Dairy Congress, Aarhus, Denmark, Sept. 21-24, 1998 (N. Shah and S. McKechnie).
- 30th Annual Convention of AIFST, Perth, May 4-9, 1997 (W. Lankaputhra and N. Shah).
- 30th Annual Convention of AIFST, Perth, May 4-9, 1997 (W. Lankaputhra and N. Shah).
- 30th Annual Convention of AIFST, Perth, May 4-9, 1997 (R. Ravula and N. Shah).
- 30th Annual Convention of AIFST, Perth, May 4-9, 1997 (M. Webster, N. Shah and M. Britz).
- 30th Annual Convention of AIFST, Perth, May 4-9, 1997 (N. Shah, S. McKechnie and M. Britz).
- American Dairy Science Annual Meetings, Guelph, Canada, June 22-25, 1997 (N. Shah and R. Dave).
- 29th Annual Convention of AIFST, Conrad Jupiters, Gold Coast, May 5-8, 1996 (R. Dave and N. Shah).
- 29th Annual Convention of AIFST, Conrad Jupiters, Gold Coast, May 5-8, 1996 (R. Dave and N. Shah).
- 29th Annual Convention of AIFST, Conrad Jupiters, Gold Coast, May 5-8, 1996 (W. Lankaputhra and N. Shah).
- International Dairy Lactic Acid Bacteria Conference, Palmerston North, New Zealand February 19-23, 1995 (S. Pepper and N. Shah).
- 9th World Food Congress, Budapest, Hungary, July 31-Aug 4, 1995 (N. Shah and W. Lankaputhra).
- 24th International Dairy Congress, Melbourne, September 18-22, 1994 (N. Shah and W. Lankaputhra).

12.0 Seminars given

1. Federal Dairy Research Centre, Kiel, Germany – Probiotics and prebiotics, Oct 14, 1995.
2. Chr. Hansen in Denmark, Nov. 16, 1995.
3. Utah State University, Logan, USA - Health benefits of fermented foods, July 29, 1999.
4. University of Alberta, Edmonton, Canada - Probiotic Bacteria: Selective Enumeration, Survival in Dairy Foods, and beneficial effects, March 9, 2000.
5. Victoria University- seminar - Health benefits of probiotic foods, May 4, 2000.

6. Victoria University – seminar- The concept of functional foods, probiotics and prebiotics, August 23, 2001
7. Victoria University – seminar - Delivery of Probiotics for health – July 30, 2003
8. Monash University – seminar- Health benefits and safety of probiotic foods – 8 June 2004.
9. Arla Foods Denmark - Functionality of low fat Mozzarella as affected by pre-acidification and use of fat replacers and microbial EPS - September 16, 2004
10. Arla Foods Denmark - Shah, N.P. 2002. The exopolysaccharide production by starter cultures and their influence on textural characteristics of fermented milks - September 16, 2004
11. California Polytechnic State University - Functionality of low fat Mozzarella as affected by pre-acidification, fat replacers and microbial EPS – November 12, 2004.
12. SMS College of Dairy Science, Anand Agricultural University, Anand, Gujarat, India – Development of low fat mozzarella cheese – December 20, 2005.
13. SMS College of Dairy Science, Anand Agricultural University, Anand, Gujarat, India – Fermented functional foods: an overview – December 21, 2005.
14. SMS College of Dairy Science, Anand Agricultural University, Anand, Gujarat, India – Education system and opportunities of higher education in Australia – December 22, 2005.
15. National Dairy Research Institute, Karnal, Haryana, India - Developing functionality of low fat Mozzarella – January 17, 2006.
16. National Dairy Research Institute, Karnal, Haryana, India - Probiotic and prebiotic based fermented foods – January 18, 2006.
17. National Dairy Research Institute, Karnal, Haryana, India – Isoflavones in fermented dairy foods – January 19, 2006.
18. Nestle, Switzerland – Effects of isoflavone phytoestrogens from soymilk fermented with probiotic bifidobacteria on biomarkers in post-menopause women – May 22, 2006.
19. Victoria University – Research profiles – School of Molecular Sciences October 30, 2006.
20. Victoria University – seminar. Role of probiotic microorganisms to improve proteolysis, sensory evaluation and the release of antihypertensive peptides in Cheddar cheeses, September 19, 2007.
21. University of Alexandria, Alexandria, Egypt, Seminar. Recent developments in probiotics, September 23, 2007.
22. Dairy Innovation Ltd., Werribee, Seminar. Addition of probiotic microorganisms to improve proteolysis, sensory evaluation and the release of antihypertensive peptides in Cheddar cheeses ripened at 4 and 8 °C, October 22, 2007.
23. College of Applied Food and Dairy Technology, Samakhushi, Kathmandu, Nepal, Seminar. Recent development in probiotics and addition of probiotic microorganisms to improve proteolysis, sensory evaluation and the release of antihypertensive peptides in Cheddar cheeses, December 17, 2007.
24. Chr Hansen Ltd., Hoersholm, Copenhagen, Seminar. Probiotic research at Victoria University, June 3, 2008.
25. Birsa Agricultural University, Ranchi, Bihar, India, Seminar. From Metchnikoff to bioactives, January 12, 2009.

26. Jadavpur University, Kolkata, W. Bengal, India, Seminar. Beneficial effects of probiotic and prebiotics, January 13, 2009.
27. Agriculture and Agri-Food Canada, St. Hyacinthe, Quebec, Canada, Seminar. Probiotic and dairy research at Victoria University, January 22, 2009.
28. Dow Chemical Co. Saginaw, Michigan, Seminar. Probiotic and dairy research at Victoria University, March 17, 2009.
29. Australian Starter Culture Research Centre, Dairy Innovation Australia, Werribee, Vic, Australia, Seminar. Snapshot of dairy research at Victoria University, May 21, 2009.
30. Jilin Academy of Sciences. Seminar- Lactic acid bacteria and fermented milk: research and challenge. Jilin Academy of Sciences, Changchun, China, August 10, 2010.
31. Kasetsart University. Seminar- Recent advances in probiotics and challenges in developing probiotic foods, Kasetsart University, Bangkok, March 18, 2011.
32. University of Hong Kong. Seminar- Health functionalities of bioactive peptides in dairy foods, University of Hong Kong, Hong Kong, May 25, 2011.
33. BGI, Shenzhen. Seminar - Probiotics, health functionalities and obesity. BGI, Shenzhen, China, April 15, 2012.
34. University of Mauritius. Seminar - Research in probiotic and dairy foods, seminar given at the Faculty of Agriculture, University of Mauritius, June 24, 2012.
35. Jiangnan University. Seminar - Improving functionality of mozzarella cheese, a seminar given at the State Key Laboratory, School of Food Science and Technology, Jiangnan University, Wuxi, PR China, Sept. 21, 2012.
36. Jiangnan University. Seminar - Probiotics and Health functionalities, a seminar given at the School of Food Science and Technology, Jiangnan University, Wuxi, PR China, April 03, 2013.
37. State Key Laboratory of Dairy Biotechnology, Bright Dairy, Shanghai, PR China. Seminar - Functionality of mozzarella cheese, a seminar given at the State Key Laboratory of Dairy Biotechnology, Bright Dairy, Shanghai, PR China, April 08, 2013.
38. Delhi University, Delhi, India. Seminar - Current trends in probiotics and prebiotics, Bhaskaracharya College of Applied Sciences, Delhi University, Delhi, India, Sept. 06, 2013.
39. Nanchang University. Seminar - Functionality of Mozzarella cheese, Nanchang University, the State Key Laboratory of Food Science and Technology, Nanchang, PR China, Nov. 1, 2013.
40. Nanchang University. Seminar - Current trends in probiotics and prebiotics, seminar given at Nanchang University, School of Food Science and Technology, Nanchang, PR China, Nov. 2, 2013.
41. Banaras Hindu University. Seminar - Current trends in probiotics and prebiotics, seminar given at Banaras Hindu University, Institute of Food Science and Technology, Varanasi, India, Dec. 5, 2013.
42. National Dairy Research Institute, Karnal Haryana, India. Seminar - Current trends in probiotics and prebiotics, seminar given at National Dairy Research Institute, Karnal Haryana, India, Dec. 9, 2013.
43. Hong Kong Institute of Food Science and Technology. Seminar - Development of Food Science and Technology in Australia - HK Food Science and Technology, February 15, 2014.
44. The University of Hong Kong. Seminar - *S. thermophilus* – from applications to genomics, The University of Hong Kong, May 7, 2014.

45. Victoria University, Melbourne, Australia. Seminar - How to publish and not to publish and how to increase citations and h-index. Victoria University, Melbourne, Australia, August 13, 2014.
46. Kangwon National University, Jungang-ro, Samcheok, Gangwon, South Korea. Seminar - Current trends in probiotics and prebiotics, seminar given at the Department of Food & Nutrition, Kangwon National University, Jungang-ro, Samcheok, Gangwon, South Korea, October 27, 2014.
47. Victoria University, Melbourne, Australia. Seminar - Building International relationships. Victoria University, Melbourne, Australia, December 5, 2014.
48. Korean Food Research Institute, Seoul, S. Korea. Seminar - Genomic insights into *S. thermophilus* – from applications to genomics, Korean Food Research Institute, Seoul, S. Korea, Dec. 8, 2014.
49. National Dairy Research Institute, Indian Council of Agricultural Research – National Dairy Research Institute Dr. K.K. IYA Memorial Oration award lecture - Improving Health Functionalities by Reducing Fat, Modifying EPS, Releasing Bioactive Peptides, and Using Probiotics, February 10, 2015.
50. Victoria University, Melbourne, Australia. Seminar - How to publish and not to publish and how to increase citations and h-index. Victoria University, Melbourne, Australia, March 11, 2015.
51. Nanchang University, Nanchang PR China. Seminar - How to publish and not to publish and how to increase citations and h-index. Nanchang University, Nanchang PR China, June 3, 2015.
52. Nanchang University, Nanchang PR China. Seminar - Chemical modification of EPS to improve its health functionalities, Nanchang University, Nanchang PR China, June 6, 2015.
53. Nanchang University, Nanchang PR China. Seminar - Probiotics and health benefits with reference to synthesis of gamma-aminobutyric acid (GABA) by selected probiotic bacteria- Nanchang University, Nanchang PR China, June 10, 2015.
54. University of Mauritius, Mauritius. Seminar - Current trends in probiotics and prebiotics, seminar given at University of Mauritius, Mauritius, June 18, 2015.
55. Victoria University, Melbourne, Australia. Seminar - Building International relationships. Victoria University, Melbourne, Australia, July 1, 2015.
56. The University of Hong Kong. Seminar - Chemical modification of EPS to improve its health functionalities, 1st Trilateral Meeting (Jiangnan University, Seoul University and The University of Hong Kong), Hong Kong, Aug 28, 2015
57. Nanchang University, Nanchang PR China. Seminar - Probiotics and health benefits with reference to synthesis of gamma-aminobutyric acid (GABA) by selected probiotic bacteria- Nanchang University, Nanchang PR China, Oct. 14, 2015.
58. Nanchang University, Nanchang PR China. Seminar - How to publish and not to publish and how to increase citations and h-index. Nanchang University, Nanchang PR China, Oct. 12, 2015.
59. Yichun University, Yichun, PR China. Seminar - Probiotics and health benefits with reference to synthesis of gamma-aminobutyric acid (GABA) by selected probiotic bacteria- Yichun University, Yichun PR China, Oct. 15, 2015.
60. Nanchang University, Nanchang PR China. Seminar - Probiotics and health benefits with reference to synthesis of gamma-aminobutyric acid (GABA) by selected probiotic bacteria- Nanchang University, Nanchang PR China, June 10, 2015.
61. Nanchang University, Nanchang PR China. Seminar - How to publish and not to publish and how to increase citations and h-index. Nanchang University, Nanchang PR China, Oct. 22, 2015.

62. Kamdhenu University, Gandhinagar, Gujarat, India. seminar. Advances in Dairy Biotechnology and Food Safety, Kamdhenu University, Gandhinagar, Gujarat, India, Feb 11, 2016.
63. Indian Council of Agricultural Research - National Dairy Research Institute, Karnal, Haryana, India, seminar. How to publish and not to publish and how to increase citations and h-index, Karnal, India, Feb 22, 2016.
64. ETH, Zurich, Switzerland. Seminar - Probiotics and health benefits with reference to synthesis of gamma-aminobutyric acid (GABA) by selected probiotic bacteria, Zurich, Switzerland, March 30, 2016.
65. Reading University, United Kingdom. Seminar - Probiotics and health benefits with reference to synthesis of gamma-aminobutyric acid (GABA) by selected probiotic bacteria, Reading, United Kingdom, April 7, 2016.
66. Nanchang University, Nanchang PR China. Seminar - How to publish and not to publish and how to increase citations and h-index. Nanchang University, Nanchang PR China, May 06, 2016.
67. Jiangxi Agricultural University, Nanchang, PR China. Seminar - How to publish and not to publish and how to increase citations and h-index and an ancient, species-specific tagatose-6-phosphate pathway in *Lactobacillus casei* group that eliminates galactose in cultured dairy foods, Nanchang PR China, May 08, 2016.
68. State Key Laboratory and Department of Food Technology, Nanchang University, Nanchang, PR China. Seminar - How to publish and not to publish and how to increase citations and h-index and modification of EPS to improve health functionalities, Nanchang PR China, May 12, 2016.
69. National Institute of Food Technology Entrepreneurship and Management, Kundli, Sonapat (Haryana), India, seminar. How to publish and not to publish and how to increase citations and h-index, Karnal, India, July 19, 2017.
70. Indian Council of Agricultural Research - National Dairy Research Institute, Karnal, Haryana, India, seminar. How to publish and not to publish and how to increase citations and h-index, Karnal, India, July 23, 2017.
71. Indian Council of Agricultural Research - National Dairy Research Institute, Karnal, Haryana, India, seminar. Challenges of Synthesizing Gamma-aminobutyric acid, Karnal, India, July 24, 2017.
72. Third Trilateral Meeting JNU-SNU-HKU, Transcriptomic analysis of high exopolysaccharide-producing dairy starter bacterium *Streptococcus thermophilus* ASCC 1275 in milk, Jiangnan Univ., Wuxi, Aug 27, 2017
73. Indian Council of Agricultural Research - National Dairy Research Institute, Karnal, Haryana, India, seminar. An ancient, species-specific tagatose-6-phosphate pathway in *Lactobacillus casei* group for galactose reduction in cultured dairy foods, Karnal, India, Nov. 27, 2017.
74. RMIT University, seminar, Probiotics, prebiotics and functional foods, Melbourne, Australia, Oct. 5, 2018.
75. Hong Kong Polytechnic Univ., seminar, Probiotics, prebiotics and functional foods, Hong Kong, Oct. 22, 2018.