CVs/Biodata

Name: ARINDAM ROY

Designation: Assistant Professor

Qualification: M.Sc. (in Botany), Ph. D

Specialization: Microbiology

Contact address: Dept. of Microbiology, Ramakrishna Mission Vidyamandira, Belur Math, Howrah, 711202

E mail: arindam_roy97@rediffmail.com

Research interest: Food safety, Antimicrobial activity from natural sources.

Completed Project: Screening of lactic acid bacteria with probiotic potential from some fermented foods (UGC-MPR)

Publication in Journal

1) Roy, A. (2020) Traditional cereal-based alcoholic beverages of India: a rich source of unexplored microorganisms for potential health benefits. *International Journal of Biology, Pharmacy and Allied Sciences*, 9(4), 791-802.
2) Banerjee, S., Das, S., Rai, C., Bhattacharyya, S. and Roy, A. (2018) Evaluation of detection methods of biofilm formation by *Bacillus cereus* and *Staphylococcus aureus* isolates from foods. *Research Journal of Life Sciences, Bioinformatics, Pharmaceutical and Chemical Sciences*, 4(3), 147-155.
3) Chakraborty, D., Das, S., Rai, C. and Roy, A. (2017) Effect of pH and organic acids on growth and sporulation of a fungus isolated from rotten mandarin orange (C*itrus reticulata*). *Research Journal of Life Sciences, Bioinformatics, Pharmaceutical and Chemical Sciences*, 3(4), 153-160.
4) Roy, A. and Rai, C. (2017) Isolation and characterization of lactic acid bacteria with probiotic potential from pickles. *Bioscience Discovery*, 8(4), 866-875.
5) Roy, A., Roy, S. and Rai, C. (2017) Insight into bamboo-based fermented foods by Galo (Sub-tribe) of Arunachal Pradesh, India, *International Journal of Life Science and Scientific Research*, 3(4), 1200-1207.
6) Khasnabis, J., Adhikari, P., Chowdhury, D., Rai, C. and Roy, A. (2017) Incidence of multiple drug resistant *Bacilluscereus* in some popular snacks and sweets sold in Kolkata city, India.*Indian Journal of Microbiology Research*, 4(1), 14-19.
7) Majumder, P., Sarkar, A., Maity, S., Rai, C. and Roy, A. (2016) Antibiotic resistant *Staphylococcus aureus* from roadside sweets and snacks sold in Kolkata and adjoining regions. *International Journal of Pure and Applied Bioscience,* 4(6), 136-142.
8) Basu, R., Mondal, S., Kundu, S., Rai, C. and Roy, A. (2016) Biofilm formation potentiality of some antibiotic resistant *Bacillus cereus* isolates from fresh raw chhana in Kolkata, India.*Annals of Biological Research*, 7(2), 1-6.
9) Debnath, A., Banerjee, S., Rai, C. and Roy, A. (2015) Qualitative detection of adulterants in milk samples from Kolkata and its suburban areas.*International Journal of Research in Applied, Natural and Social Sciences*, 3(8), 81-88.

10) Khasnabis, J., Rai, C. and Roy, A. (2015) Determination of tannin content by titrimetric method from different types of tea.*Journal of Chemical and Pharmaceutical Research*, 7(6), 238-241.

11) Das, S., Singha, R., Rai, C. and Roy, A. (2014) Isolation and characterization of bacteria with spoilage potential from some refrigerated foods of West Bengal, India.*International Journal of Current Microbiology and Applied Sciences*, 3(9), 630-639.

12) Pal, A., Rai, C., Roy, A. and Banerjee, P.K. (2014) Studies on midgut microbiota of wild caught culex (*Culexquinquefasciatus*) mosquitoes from Barasat (North 24 Parganas) of West Bengal.*International journal of Mosquito Research*, 1(2), 41-47.

13) Moktan, B., Roy, A. and Sarkar, P.K. (2011) Antioxidant activities of cereal-legume mixed batters as influenced by process parameters during preparation of dhokla and idli, traditional steamed pancakes.*International Journal of Food Science and nutrition*, 62(4), 360-369.

14) Roy, A., Moktan, B. and Sarkar, P.K. (2011) Survival and growth of foodborne bacterial pathogens in fermenting dough of wadi, a legume-based indigenous food.*Journal of Food Science and Technology*, 48(4), 506-509.

15) Roy, A., Moktan, B. and Sarkar, P.K. (2009) Diversity and growth control of multiple-antibiotic resistant S*almonella* from legume-based Indian fermented foods.*Journal of Food Science and Technology*,46(1), 31-35.

16) Roy, A., Moktan, B. and Sarkar, P.K. (2009) Survival and growth of foodborne bacterial pathogens in fermenting batter of dhokla.*Journal of Food Science and Technology*, 46(2), 132-135.

17) Roy, A., Moktan, B. and Sarkar, P.K. (2007) Characteristics of *Bacillus cereus* isolates from legume-based Indian fermented foods. *Food Control*, 18, 1555-1564.

18) Roy, A., Moktan, B. and Sarkar, P.K. (2007) Microbiological quality of legume-based traditional fermented foods marketed in West Bengal, India.*Food Control*, (18), 1405-1411.

19) Roy, A., Moktan, B. and Sarkar, P.K. (2007) Traditional technology in preparing legume-based fermented foods of Orissa.*Indian Journal of Traditional Knowledge*, 6(1), 12-16.

Book Chapter

1. Fermented foods and Probiotics, *In Biology of Plants and Microbes*, Ed. Bose & Roy(2012), KaviNazrul College, Birbhum and Levant Books, Kolkata, ISBN978-93-80663-63-0.

2. Cereal-based non-alcoholic indigenous fermented foods, *In Indigenous fermented foods of South Asia*, Ed. Joshi (2015), CRC Press, Taylor and Francis Group, Boca Raton, Florida,USA, ISBN978-1-4398-8783-7.