

1. **Full name of the faculty member:** Dr. Surajit Mandal
2. **Designation:** Professor
3. **Specialisation:** Functional dairy starters, probiotics, bioactive peptides.
4. **Contact information:** Phone: 9994123316 e-mail ID: mandalndri@rediffmail.com
5. **Academic qualifications:**

College/ university from which the degree was obtained	Abbreviation of the degree
WBUAFS, KOLKATA	B Tech (Dairy Technology)
ICAR-NDRI, KARNAL, HARYANA	M Sc (Dairy Microbiology)
ICAR-NDRI, KARNAL, HARYANA	Ph D (Dairy Microbiology)

6. **Positions held/ holding or Work Experience:**

- Scientist & Senior Scientist, Dairy Microbiology Division, ICAR-National Dairy Research Institute, Karnal, Haryana (Jan, 2007-Dec, 2017)
- Assistant Professor, Dairy Microbiology Department, SMC College of Dairy Sciences, Anand Agricultural University, Anand, Gujarat (Oct-Dec, 2007)

7. **Awards:**

- Associate Fellow (2018), National Academy of Dairy Science, India (NADSI), ICAR-NDRI, Karnal.
- Best Oral Presentation Award (2018), in *National Conference on "Challenges and Opportunities for the New Generation Dairy Foods in India"*, on 'Bioprocess for stable and active probiotic *Lactobacillus* spp.', College of Dairy Technology, Sri Venkateswara Veterinary University, Tirupati (Andhra Pradesh).
- Best Paper Award: 2nd Best Paper award for the article "Bio-functional Whey based beverages", *Indian Dairyman*, 65(5): 62-69 (2014).
- Second Best Poster Award – "Hati, S., Vij, S., **Mandal, S.**, Yadav, D., Singh, B.P., Vandana and Meenakshi. 2012. Antimicrobial and antioxidative Dahi culture" during XL Dairy Industry Conference held at New Delhi during 2-5 February, 2012.

8. **Other notable activities:**

- Life member of Network on Fermented Foods (SASNET-Fermented Foods); Probiotic Association of India (PAI); ARS Scientist Forum; The Indian Science Congress Association; Association of Microbiologists of India (AMI); NAARM, HYDERABAD Alumni Association; Dairy Technology Society of India (DTSI); NDRI Alumni Association

9. **Publication:**

a. Journals (National & International): **with NAAS, IF rating**

1. Hati S, Patel N and Mandal S (2018): Comparative growth behavior and bio-functionality of lactic acid bacteria during fermentation of soy milk and bovine milk. *Probiotics and Antimicrobial Proteins* 10(2): 277-283. NAAS rating: 8.35
2. Prasad W, Khamrui K, Mandal S and Badola R (2018): Effect of combination of essential oils on physicochemical and sensorial attributes of burfi in comparison with individual essential oil and BHA. *International Journal of Dairy Technology* 71(3): 810-819. NAAS rating: 7.23
3. Yadav K, Bajaj R K, Mandal S, Saha P and Mann B (2018): Evaluation of total phenol content and antioxidant properties of encapsulated grape seed extract in yoghurt. *International Journal of Dairy Technology* 71(1): 96-104. NAAS rating: 7.23
4. Hati S, Patel N, Sakure A and Mandal S (2018): Influence of whey protein concentrate on the production of antibacterial peptides derived from fermented milk by lactic acid

bacteria. *International Journal of Peptide Research and Therapeutics* 24(1): 87-98. NAAS rating: 7.13

5. Anand S, Mandal S, Singh K S, Patil P and Tomar S K (2018): Synbiotic combination of *Lactobacillus rhamnosus* NCDC 298 and short chain fructooligosaccharides prevents enterotoxigenic *Escherichia coli* infection. *LWT Food Science and Technology* 98: 329-334. Impact factor: 3.129
6. Singla V, Mandal S, Sharma P, Anand S and Tomar S K (2018): Antibiotic susceptibility profile of *Pediococcus* spp. from diverse sources. *3 Biotech* 8(12):489. Impact factor: 1.497
7. Anand S, Mandal S and Tomar S K (2019): [Effect of *Lactobacillus rhamnosus* NCDC 298 with FOS in Combination on Viability and Toxin Production of Enterotoxigenic *Escherichia coli*. *Probiotics and Antimicrobial Proteins* 11\(1\): 23-29. NAAS rating: 8.35](#)
8. Yadav K, Bajaj R K, Mandal, S and Mann B (2020) Encapsulation of grape seed extract phenolics using whey protein concentrate, maltodextrin and gum arabica blends. *Journal of Food Science and Technology* 57 (2): 426-434. NAAS rating: 7.85
9. Meena, S., Prasad, W., Khamrui, K., Mandal, S. and Bhat, S. (2021). [Preparation of spray-dried curcumin microcapsules using a blend of whey protein with maltodextrin and gum arabica and its in-vitro digestibility evaluation](#). *Food Bioscience*, 41: 100990. (NAAS score: 9.07)
10. Saha P, Bajaj R, Mann B, Sharma R and **Mandal S** (2022): Isolation and characterisation of micellar casein from buffalo milk using microfiltration technique with modified buffer composition. *Int. J. Dairy Technol* 75 (2): 308-320. NAAS rating: 10.37 / Impact Factor: 4.374
11. Kumari V, Kumar N and **Mandal S** (2021): Evaluation of technological attributes of *Lactococcus lactis* cultures for preparation of *Dahi* and *Misti Dahi* (Sweetened Dahi). *Asian J. Dairy and Food Res* 40 (4): 358-364. NAAS rating: 5.75.
12. K Halder, JK Sahu, SN Naik, A Kumar, R Yadav, L Haldar, **S Mandal** (2025). [Production of Indian cultured butter \(makhan\) from buffalo creams with varied fat globule size: Process improvement and quality assessment](#). *International Dairy Journal* 164, 106184. **NAAS rating : 9.57 / Impact Factor : 3.4.**
13. Stephen Soren, Ranjita Ghosh, G.P. Mandal and Indranil Samanta (2025). Impact of Postbiotic Produced from *Lactobacillus rhamnosus* NCDC 298 as a Replacement for Antibiotics on the Growth Performance, Gut Health and Immune Response in Broiler Chickens. *International Journal of Bio-resource and Stress Management* 16(12):1-11. DOI:10.23910/1.2025.6642
14. S Rai, M Kumar, P Behare, S Mandal, J Gogoi, TK Dutta, M Mondal (2025). Changes in the abomasal contents of pre ruminant calves fed probiotics and kitchen herbs fortified in whole milk. *Indian Journal of Animal Sciences* 95 (4), 329-333.
15. A Pandit, PR Ray, S Mandal, AK Barman, A Mukherjee, A Debnath (2025). Antioxidative and ACE-inhibitory activities of skim milk fermented with thermophilic *Lactobacillus* isolated from traditional Indian sweet curd of West Bengal. *Journal of Dairy Research*, 1-6.

b. Popular Articles:

1. Anand, S., **Mandal, S.**, Patil, P. and Tomar, S.K. 2016. [Pathogen-induced secretory diarrhea and its prevention](#). *European Journal of Clinical Microbiology & Infectious Diseases* 35 (11)
2. **Mandal, S.** and Hati, S. (2016) [Diversification of probiotics through encapsulation technology](#). *Int. J. Fermented Foods*, 5(1): 53-61
3. Sathe, G.B. and **Mandal, S.** (2016) [Fermented products of India and its implication: A review](#). *Asian J. Dairy Food Res.*, 35(1): 1-9.

4. Thakur, V., Tomar, S.K., Singh, A.K., **Mandal, S.** and Arora, S. 2016. [Riboflavin and health: A review of recent human research](http://dx.doi.org/10.1080/10408398.2016.1145104). Critical reviews in food science and nutrition, <http://dx.doi.org/10.1080/10408398.2016.1145104>
5. Thakur, K., Lule, V.K., Rajni, C.S., Kumar, N., **Mandal, S.**, Anand, S. and Kumari, V. 2016. [Riboflavin Producing Probiotic Lactobacilli as a Biotechnological Strategy to Obtain Riboflavin-enriched Fermented Foods](#). JPAM 10 (1), 161-166.
6. Patil, P., **Mandal, S.**, Tomar, S.K. and Anand, S. 2015. [Food protein-derived bioactive peptides in management of type 2 diabetes](#). European Journal of Nutrition 54 (6): 863-880
7. **Mandal, S.**, Hati, S. and Prajapati, J.B. 2015. Whey: Shifting perception after valorization in Dairy Industry. *Indian Dairyman*, **67**(10): 86-101.
8. Hati, S., **Mandal, S.** and Prajapati, J. (2015). Methods for improving survival of probiotics against harsh environments. *International Journal of Fermented Foods*, **4**(1-2): 1-13.
9. Jyoti, **Mandal, S.** and Tomar, S.K. (2015). Greek-Style Yogurt: Nutritionally Enriched Functional Product. *Indian Dairyman*, October, 2015: 68-74.
10. **Mandal, S.**, Hati, S., Ram, C. and Prajapati, J.B. 2015. Functional Probiotic Dairy Foods. *Indian Dairyman*, April 2015: 58-62.
- a. Books/ Books chapter:
 1. Hati, S., **Mandal, S.** and Mishra, B. K. 2015. Dairy Product Technology - Recent Advances. Daya Publishing House®, A Division of Astral International Pvt. Ltd., New Delhi – 110002.
 2. Subrota Hati, Mitali R Makwana, Surajit Mandal 2019. [Encapsulation Of Probiotics For Enhancing The Survival In Gastrointestinal Tract](#). In: Nanotechnology Applications in Dairy Science: Packaging, Processing, and Preservation, Innovations in Agricultural and Biological Engineering, Edts. Lohit Kumar Dasarahally-Huligoda, Megh R. Goyal, Hafiz Ansar Rasul Suleria, Apple Academic Press. Pp. 225-244.
 3. AS Panicker, MP Rahila, A Chandran, S Mandal (2025). Production, characterization and biofunctional properties of novel peptides from goat milk. *Non-Bovine Milk Derived Bioactive Peptides*, 191-214.
 4. Subrota Hati and Surajit Mandal (2025). *Non-Bovine Milk-Derived Bioactive Peptides Production, Characterization, and Biofunctionalities*. Elsevier Publication.