

BRIEF *CURRICULUM VITAE*, NAGENDRA P. SHAH**1. GENERAL INFORMATION**

Full Name: Nagendra Prasad Shah  
 Present Position : Professor of Food Science and Dairy Technology  
 Phone: +852 2299 0836  
 Fax. : +852 2559 9114  
 E-mail: npshah@hku.hk  
 Residential Status: Australian citizen

(According to Essential Sciences Indicator (Sept. 2012), NPS is in the top 1% for citations in Agricultural Sciences (which includes Food Science), and is currently ranked 42nd out of 312, 600 (top 0.013%). NPS's total citations for all papers are over 3790 and according to Essential Sciences Indicator, NPS's h-index is 32).

**2. EDUCATION**

**Ph.D.** (Food Science and Technology), University of Alberta, Canada, 1990.  
**M.Sc.** (Dairy Science), South Dakota State University, USA, 1982.  
**B.V.Sc. & A.H.** (Hons) (Veterinary Science), Rajendra Agricultural University, India, 1978.  
**Intermediate in Science** (I.Sc.; Biology), Tribhuvan University, Nepal, 1973.

**3. EMPLOYMENT****3.1. Present Position**

**Professor of Food Science and Dairy Technology**  
 School of Biological Sciences  
 The University of Hong Kong  
 Pokfulam Road, Hong Kong

**3.2. Previous Positions Held**

2004-11 Chair 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**

**2011 Australian Institute of Food Science and Technology Keith Farrer award of merit**  
**2009 William C. Haines Dairy Science Award presented by California Dairy Research Foundation**  
**2008 Dairy Industry Association of Australia award of merit (Loftus-Hills silver medal)**  
**2005 Vice -Chancellor's Medal for Excellence in Research**  
**2004 Elected Fellow of the Australian Institute of Food Science and Technology**  
**2003 Marschall Rhodia International Dairy Science Award**  
**2001 Best academic staff in the Faculty of Engineering and Science**  
**2000 Best academic staff in the Faculty of Engineering and Science**  
**1999 American Dairy Science Association Foundation Scholar Award**  
 1980-1982 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 Australian Institute of Food Science and Technology
- Professional Member of American Dairy Science Association
- Professional Member of the Institute of Food Technologists
- Professional Member of Dairy Industry Association of Australia

## 5.1 PROFESSIONAL ACTIVITIES AND AFFILIATIONS

- Food Science and Biotechnology symposium, International Conference for Cellular and Molecular Biology (ICCMB3), Nanyang Technological University, Singapore, Dec.8-10, 2012.
- 1<sup>st</sup> International Dairy Biotechnology conference, committee member, Shanghai, PR China, Sept. 24-25, 2012 (keynote speaker).
- 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, 2007
- Secretary, American Dairy Science Association, Dairy Foods Division, 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 - session at the 10<sup>th</sup> 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’.
- Organized and chaired a session on ‘probiotics and prebiotics’ at 9<sup>th</sup> World Congress of Clinical Nutrition (WCCN), London, June 23-27, 2002.
- Technical Program Committee Member at the Australian Institute of Food Science and Technology (AIFST) conference held in 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 held in 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

Microbiology: Physiology and health properties of *Lactobacillus acidophilus*, *Bifidobacterium* spp., and *Lactobacillus casei*, proteolytic activities of bacteria, bacteriocin, prebiotics, and enzymic biotransformation of soy isoflavones.

Dairy Science: Functional properties of milk, fermented dairy products, low fat mozzarella cheese, probiotic cheddar cheese, ACE-I inhibitory peptides, EPS producing stater cultures.

### 7.2 Publications, snapshot

1 Co-author of a Laboratory Practices Text

1 Co-author of a book

1 Edited as Principal Guest Editor, a special issue of International Dairy J. (November 2007 issue)

1 Co-editor of a book on Dairy Products and Quality Control (with Dr. RC Chandan, and A Kilara), ISBN 13 978 08138 2756 8

1 Chief Editor, of a book on probiotic and prebiotic foods: technology, stability and benefits to human health, to be published by Nova Publishers in July 2010. ISBN 978 1 61728 825 8

204 Refereed journal papers

9 Papers in press/review

2 Invited paper

21 Book chapters

2 Book chapters in review

16 Full papers in conference proceedings

170 Conference abstracts

68 Invited and keynote presentations

46 Presentations by my postgraduate students (NS provided assistance in preparation and presentation)

74 Poster presentation

34 Invited lectures

28 Graduate student completions (22 Ph.D. completions; 6 M.Sc. completions)

15 Honours completions

### 7.3 Postgraduate and Undergraduate Student Supervision

I have successfully supervised 22 Ph.D. students and 6 M.Sc. students. I have supervised 16 Honours, and 37 undergraduate student projects and research associates through externally funded projects. Two theses at VU are under examination and I am currently supervising 1 PhD student at Victoria University, 1 at Jaypee University of Information Technology in India, 1 Ph.D, student at U Sao Paulao, Brazil, and 4 PhD students at HKU.

#### 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., 2012 (thesis under examination).

Laxmi Narayan Prasad- enhanced  $\beta$ -galactosidase activity in probiotics for improved bioconversion of soy isoflavones in dairy based soy and soy-based yoghurt, Ph.D., 2012. (thesis under examination).

### 7.3.2. Thesis currently supervising

- Ana Lucia Sousa, Ph.D., 2010-2013 (based at U Sao Paulo, Brazil; as co-supervisor)
- Dianawati ARW, Ph.D., 2009-2012 (as principal supervisor)
- Bharti Negi, Ph.D., 2010-2013 (based at Jaypee University of Information Technology, Wanknaghat, Solan, HP, India; as co-supervisor).

### 7.3.3. Thesis currently supervising (HKU)

- Akanksha Gandhi, Ph.D., 2012-2016 (as principal supervisor)
- Qinglong Wu, Ph.D., 2012-2016 (as principal supervisor)
- Danyue Zhao, Ph.D., 2012-2016 (as principal supervisor)
- Siqian Li, Ph.D., 2012-2016 (as principal supervisor)

### 7.4. 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)

- Food Science and Biotechnology symposium, International Conference for Cellular and Molecular Biology (ICCMB3), Nanyang Technological University, Singapore, Dec.8-10, 2012 (keynote speaker).
- 1<sup>st</sup> 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).
- 11<sup>th</sup> 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).
- 9<sup>th</sup> 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).
- 10<sup>th</sup> World Congress of Clinical Nutrition, Phuket, Thailand, Nov., 29-December 3, 2004 (invited 1).
- 10<sup>th</sup> 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).
- 9<sup>th</sup> 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. 11<sup>th</sup> 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).
- 11<sup>th</sup> 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).
- 7<sup>th</sup> ASEAN Food Conference, Manila, Philippines, November 19-22, 2000 (invited speaker).
- Probiotics as nutraceuticals and functional foods. 8<sup>th</sup> World Congress on Clinical Nutrition. Phitsanulok, Thailand, December 17-20, 2000 (invited speaker).
- 3<sup>rd</sup> 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

- Associate editor, Journal of Food Science (2010-).
- 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

- |   |   |
|---|---|
| •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 of Postgraduate Theses for:

- (i) Deakin University- exopolysaccharides production by *S. thermophilus*, M.Sc. thesis by Darren Taylor, June 1996.
- (ii) 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.
- (iii) 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.
- (iv) University of New Castle- Applications of probiotic microorganisms in soy-based vegetarian foods, Ph.D. thesis by Claire Heenan, June 2001.
- (v) University of Western Sydney- Development of biopreservation method for extended shelf life cook-chill systems, Ph.D. thesis by Svetlana Rodgers (Rybka), July 2002.
- (vi) University of Newcastle- Selection of vitamin B12-producing dairy propionibacterium strains for probiotic use, Ph.D. thesis by Yang Huang, August 2002.
- (vii) University of Western Sydney- Microbiological and chemical changes in hot smoked bonito, M.Sc. thesis by Joyce Ch. V. Palenewen, September 2002.
- (viii) RMIT University – High pressure treatment of milk and its consequences on yoghurt quality M.Sc. thesis by Sandra Agustina, April 2002.
- (ix) 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.
- (x) University Putra Malaysia- Utilization of prebiotics in clarified banana juice and its vivo studies, Ph.D. thesis by Md. Sohail Yousaf, April 2006.

- (xi) University New South Wales - Application of a probiotic bacterium *Propionibacterium jensenii* 702 for human consumption, Ph.D. thesis by Lidija Kotula, August 2008.
- (xii) University of Melbourne - Acid stress responses in probiotic bacteria *Lactobacillus casei* and *Lb. paracasei* Ph.D. thesis by Marzieh Hosseini Nehzad, July 2008.
- (xiii) 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.
- (xiv) 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.
- (xv) University of Melbourne - Microencapsulation of fish oil/olive oil blends using sugar beet pectin as an encapsulant, PhD thesis by Sudheera Polavarapu, August 2011.
- (xvi) 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.

## 7.6 Research Grants Received (1993-)

- HK\$120,000 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 if 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 Developemnt 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.
- \$8,000 Study of the effects of microwave irradiation on injury and recovery of *Listeria monocytogenes* and *Staphylococcus aureus* (VUT seed grant, 1993).

## 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. St. Kilda Road.
- (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

### 8.1 Refereed research papers

- Prasad, L.N., Sherkat, F., and Shah, N.P. 2012. Extraction and characterisation of  $\beta$ -galactosidase produced by *Bifidobacterium animalis* ssp. *lactis* Bb12 and *Lactobacillus delbrueckii* ssp. *bulgaricus* ATCC 11842 grown in whey. Inter. Food Research J. (in press; accepted on 17.09.2012).
- 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.
- Prasad, L.N., Sherkat, F., and Shah, N.P. 2012. Influence of galactooligosaccharides and modified waxy maize starch on some attributes of yogurt. J Food Sci. (in press; accepted on 14.09.2012; JFS-2012-0662.R2).
- Ayyash, M. M., Sherkat, F., and Shah, N. P. 2012. Effect of partial NaCl substitution with KCl on the texture profile, microstructure and sensory properties of low-moisture mozzarella cheese. Journal of Dairy Research (doi:1017/S002202991200043×).
- 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, F., and Shah, N.P. 2012. 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 (accepted, 6.9.2012; proofs returned on 5.10.2012; dx.doi.org/10.3168/jds.2012-5761).
- 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.
- Shah, N.P. 2011. Dairy Research and Health. Food Australia. 11:459-468.
- Prasad, L. N., M. M. Ayyash, and N. P. Shah. 2011. Effect of carbon and nitrogen sources on growth of *Bifidobacterium animalis* Bb12 and *Lactobacillus delbrueckii* ssp. *bulgaricus* ATCC 11842 and production of  $\beta$ -galactosidase under different culture conditions. International Food Research Journal 18: 373-380.
- Prasad, L. N., M. M. Ayyash, and N. P. Shah. 2011. Effect of nitrogen sources on production of  $\beta$ -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 N. P. Shah. 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.

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, NP 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.

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.

W.K. Ding, N.P. Shah, 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  $\alpha$ -glucosidase inhibitory activities of selected lactic acid bacteria and *Bifidobacterium*. *LWT-Food Science and Technology*, 43:146-152.
- 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.* 74(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  $\beta$ -galactosidase and  $\beta$ -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
- 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  $\beta$ -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  $\beta$ -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.
- Cogan, T.M., Beresford, T.P., Steele, J., Broadbent, J., Shah, N.P., and Ustunol, Z. 2007. Invited review: Advances in starter cultures and cultured foods. *J. Dairy Science* 90:4005-4021.
- Tang, A.L., Shah, N.P., Wilcox, G., Walker, K., and Stojanovska, L. 2007. Fermentation of calcium fortified soymilk with *Lactobacillus*: effects on calcium solubility, isoflavone conversion and production of organic acids. *Journal of Food Science* 72(9):M431-M436.
- Wun, D., and Shah, N.P. 2007. Acid, bile and heat tolerance of microencapsulated probiotic bacteria. *Journal of Food Science* 72 (9):M446-M450.

- Donkor, O.N., Henriksson, A., Vasiljevic, and Shah, N.P. 2007. Rheological properties and sensory characteristics of set-type soy yoghurt. *Journal of Agricultural and Food Chemistry* 55:9868-9876.
- Pham, T., and Shah, N.P. 2007. Biotransformation of isoflavone glycosides by *Bifidobacterium animalis* in soymilk supplemented with skim milk powder. *Journal of Food Science* 72(8):M316-M324.
- Otieno, D.O., Ashton, J.F., Shah, N.P. 2007. Isoflavone phytoestrogen degradation in fermented soymilk with selected  $\beta$ -glucosidase producing *L. acidophilus* strains during storage at different temperatures. *International Journal of Food Microbiology* 115:79-88
- Liong, MT, Dunshea, F.R., and Shah, NP. 2007. Effects of a symbiotic containing *Lactobacillus acidophilus* ATCC 4962 on plasma lipid profiles, and morphology of erythrocytes in hypercholesterolaemic pigs on high- and low-fat diets. *British J. Nutrition* 98:736-744.
- Shah, N.P. 2007. Functional cultures and health benefits. *International Dairy J.* 17(11):1262-1277.
- Donkor, O.N., Henriksson, A., Vasiljevic, K. Singh, T., and Shah, N.P. 2007. ACE-inhibitory activity of probiotic yoghurt. *International Dairy Journal* 17(11):1321-1331.
- Otieno, D.O., Shah, N.P. 2007. Profiling of isoflavones in soymilk from soy protein isolate using extracted ion chromatography and positive ion fragmentation techniques. *Food Chemistry* 105:1642-1651.
- Purwandari, U., Shah, N.P., and Vasiljevic, T. 2007. Effect of exopolysaccharide producing strains of *Streptococcus thermophilus* on the texture of yoghurt. *International Dairy J.* 17(11):1344-1352.
- Ong, L., Henriksson, A., and Shah, N.P. 2007. Angiotensin converting enzyme-inhibitory activity in Cheddar cheeses made with the addition of probiotic *Lactobacillus casei* sp. *Lait* 87:149-165
- Aryana, K.J., Plauche, S., Rao, R.M., McGrew, P., and Shah, N.P. 2007. Fat free plain yogurt manufactured with inulins of various chain lengths and *Lactobacillus acidophilus*. *J. Food Sci.* 72(3):M79-M84.
- Donkor, O.N., A. Henriksson, T. Vasiljevic and N.P. Shah. 2007.  $\alpha$ -Galactosidase and proteolytic activities of selected probiotic and dairy cultures in fermented soymilk. *Food Chemistry* 104:10-20
- Donkor, O.N., Tsangalis, D., and Shah, N.P. 2007. Viability of probiotic bacteria and concentrations of organic acids in commercial Vaalia yoghurts during refrigerated storage. *Food Australia* 59(4):121-126.
- Zisu, B., and Shah, N.P. 2007. Textural characteristics and pizza bake properties of low-fat Mozzarella cheese as influenced by pre-acidification with citric acid and use of encapsulated and ropy exo-polysaccharide producing starter cultures. *Intern. Dairy J.* 17:985-997.
- Ong, L., Henriksson, A., and Shah, N.P. 2007. Chemical analysis and sensory evaluation of Cheddar cheese produced with probiotic *Lactobacillus acidophilus*, *Lb. paracasei*, *Lb. casei* and *Bifidobacterium* sp. *Int. Dairy J.* 17:937-945.
- Donkor, O.N., A. Henriksson, T. Vasiljevic and N.P. Shah. 2007. Proteolytic activity of dairy lactic acid bacteria and probiotics as determinant of viability and angiotensin-converting enzyme inhibitory activity in fermented milk. *Le Lait* 87: 21-38.
- Donkor, O.N., Nilmini, S. L. I., Stolic, P., Vasiljevic, T. & Shah, N. P. 2007. Survival and activity of selected probiotic organisms in set-type yoghurt during cold storage. *International Dairy Journal* 17(6):657-665.
- Wilson, N., and Shah, N.P. 2007. Microencapsulation of vitamins. *ASEAN Food J.* 14(1):1-14.
- Otieno, D.O., Shah, N.P. 2007. A comparison of changes in transformation of isoflavones in soymilk using varying concentrations of exogenous and probiotic-derived endogenous  $\beta$ -glucosidases. *Journal of Applied Microbiology* 103:601-612.

- Otieno, D.O., Ashton, J.F., Shah, N.P. 2007. Role of microbial strain and storage temperatures in the degradation of isoflavone phytoestrogens in fermented soymilk with selected  $\beta$ -glucosidase producing *L. casei* strains. Food Research International 40:371-380.
- Capela, P., Hay, T.K.C., and Shah, N.P. 2007. Effect of homogenization on bead size and survival of encapsulated probiotic bacteria. Food Research International 40:1261-1269.
- Ong, L., Henriksson, A., and Shah, N.P. 2007. Proteolytic pattern and organic acid profiles of probiotic Cheddar cheese as influenced by probiotic strains of *Lactobacillus acidophilus*, *Lb. paracasei*, *Lb. casei* and *Bifidobacterium* sp. Int. Dairy J. 67-78.
- Tsangalis D, Wilcox G, Shah NP, McGill AEJ & Stojanovska L. 2007. Urinary excretion of equol by postmenopausal women consuming soymilk fermented by bifidobacteria. Eur J Clin Nutr. 61(3):438-41.
- Zisu, B., and Shah, N.P. 2006. Role of microbial exopolysaccharides on moisture retention and texture and functionality of low fat mozzarella cheeses. Australian J. Dairy Technology 61 (3): 253-260.
- Donkor, O. N., A. Henriksson, T. Vasiljevic and N.P. Shah. 2006. Proteolytic activity of dairy lactic bacteria and probiotics as determinants of growth and in vitro angiotensin-converting enzyme inhibitory activity in fermented milk. Le Lait 86:1-18.
- Harnal, S., and Shah, N.P. 2006. *Helicobacter pylori* and probiotics. Milchwissenschaft 61 (3): 273-276.
- Donkor, O.N., Henriksson, A., Vasiljevic, T., and N. P. Shah. 2006. Effect of acidification on the activity of probiotics in yoghurt during storage. Int. Dairy J. 16 (10): 1181-1189.
- Desai, A., Shah, N.P., and Powell, I.B. 2006. Discrimination of dairy industry isolates of the *Lactobacillus casei* group. J. Dairy Sci. 89:3345-3351.
- Liong, MT and Shah, NP. 2006. Sorbitol, Maltodextrin, inulin, and *Bifidobacterium infantis* modify serum lipid profiles, intestinal microbial population and organic acids concentrations in rats. International J. of Probiotics and Prebiotics 1 (2): published on line.
- Liong, MT and Shah, NP. 2006. The application of response surface methodology to optimize removal of cholesterol and to evaluate growth characteristics and production of organic acids by *Bifidobacterium infantis* ATCC 17930 in the presence of prebiotics. International J. of Probiotics and Prebiotics 1 (1): 41-56.
- Amatayakul, T., Sherkat, F., and Shah, N.P. 2006. Syneresis in yoghurt as affected by EPS starters and levels of solids. International J. Dairy Technology 59 (3):216-221.
- Stevens, A., and Shah, N.P. 2006. Bacteriocins produced by lactic acid bacteria: An overview. ASEAN Food J. 13(3):121-127.
- Liong, MT, and Shah, N.P. 2006. Effects of *Lactobacillus casei* synbiotic on serum lipoprotein, intestinal microflora, and organic acids in rats. Journal of Dairy Science. 89:1390-1399.
- Donkor, O.N., Henriksson, A., Vasiljevic, T., and N. P. Shah. 2006. Activity of probiotic strains in soy yoghurt during prolonged cold storage. Int. Dairy J. 16: 1181-1189.
- Otieno, D.O., Ashton, J.F., and Shah, N.P. 2006. Stability of isoflavone phytoestrogens in fermented soymilk with *Bifidobacterium animalis* Bb12 during storage at different temperatures. Int. J. Food Sci. and Technol. 41:1182-1191.
- Otieno, D.O., Ashton, J.F., and Shah, N.P. 2006. Evaluation of enzymic potential for biotransformation of isoflavone phytoestrogen in soymilk by *Bifidobacterium animalis*, *Lactobacillus acidophilus* and *Lactobacillus casei*. Food Research International 39:394-407.
- Capela, P., Hay, T.K.C., and Shah, N.P. 2006. Effect of cryoprotectants, prebiotics and microencapsulation on survival of probiotic organisms in yoghurt and freeze-dried yoghurt. Food Research International 39:203-211.

- Ong, L., Henriksson, H., and Shah, N.P. 2006. 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. *International Dairy J.* 16(5):446-456.
- Amatayakul, T., Halmos, A.L., Sherkat, F., and Shah, N.P. 2006. Physical properties of yoghurts made using exopolysaccharide-producing starter cultures and varying casein to whey protein ratios. *Inter. Dairy J.* 16(1):40-51.
- Amatayakul, T., Sherkat, F., and Shah, N.P. 2006. Physical characteristics of set yoghurt made with altered casein to whey protein ratios and EPS-producing starter cultures at 9% (w/w) and 14% (w/w) total solids. *Food Hydrocolloids* 20(2-3): 314-324.
- Liong, M.T., and Shah, N.P. 2005. Roles of probiotics and prebiotics on cholesterol: The hypothesized mechanisms. *Nutrafoods* 4(4):45-57.
- Donkor, O.N., Henriksson, A., Vasiljevic, T., and Shah, N. P. 2005. Probiotic strains as starter cultures improve angiotensin-converting enzyme inhibitory activity in soy yogurt. *J. Food Sci.* 70(4):M375-M381.
- Amatayakul, T., Zisu, B., Sherkat, F., and Shah, N.P. 2005. Physical characteristics of set yoghurts as affected by co-culturing with non-EPS and EPS and starter cultures and supplementation with WPC. *Australian J. Dairy Technology* 60(3):238-243.
- Liong, MT, and Shah, N.P. 2005. Production of organic acids from mannitol, fructo-oligosaccharides, and inulin by cholesterol removing *Lactobacillus acidophilus* strain. *Journal of Applied Microbiology.* 99:783-793.
- Tsangalis, D., J.F., Wilcox, G., and Shah, N.P. Stojanovska, L. 2005. Bioavailability of isoflavone phytoestrogen in postmenopausal women consuming soy milk fermented with probiotic bifidobacteria. *British J. Nutrition* 93 (6): 867-877.
- Zisu, B., and Shah, N.P. 2005. Textural and functional changes in low fat mozzarella cheeses in relation to proteolysis and microstructure as influenced by the use of fat replacers, pre-acidification and EPS starter. *International D. Journal* 15: 957-972.
- Telang, T., Shah, N.P., and Vasiljevic, T. 2005. Probiotics and prebiotics: a food based approach in the prevention of colorectal cancer. *Milchwiss.* 60 (3):241-245.
- Zisu, B., and Shah, N.P. 2005. Low fat mozzarella as influenced by microbial exopolysaccharides, pre-acidification and whey protein concentrate. *J. Dairy Sci.* 88:1973-1985.
- Liong, MT and Shah, NP. 2005. Optimization of cholesterol removal by probiotics in presence of prebiotics using response surface methodology. *Applied and Environmental Microbiology*, 71: 1745-1753.
- Otieno, D.O., Ashton, J.F. and Shah, N.P. 2005. Stability of  $\beta$ -glucosidase activity produced by *Bifidobacterium* and *Lactobacillus* spp. in fermented soymilk during processing and storage. *J. Food Sci.* 70(4):236-241.
- Liong, M.T., and Shah, N.P. 2005. Optimization of cholesterol removal, growth and fermentation patterns of *Lactobacillus acidophilus* ATCC 4962 in presence of mannitol, FOS, and inulin: a response surface methodology approach. *Journal of Applied Microbiology.* 98:1115-1126.
- Vasiljevic, T., Shah, N.P., and Jelen, P. 2005. Growth characteristic of *Lactobacillus delbrueckii* ssp. *bulgaricus* ATCC 11842 as affected by different neutralisers. *Australian J. Dairy Technology* 60(1):3-9.
- Liong, M.T., and Shah, N.P. 2005. Optimization of growth of *Lactobacillus casei* ASCC 292 and production of short chain fatty acid in the presence of fructooligosaccharides and maltodextrin. *Journal of Food Science* 70(2):113-120.
- Liong, M.T., and Shah, N.P. 2005. Acid and bile tolerance, and their cholesterol removal ability of Bifidobacteria strains. *Bioscience and Microflora* 24 (1):1-10.



- Liong, M.T., and Shah, N.P. 2005. Acid and bile tolerance, and cholesterol removal ability of Lactobacilli strains. *J. Dairy Sci.* 88:55-66
- Liong, M.T., and Shah, N.P. 2005. Bile salt deconjugation ability, BSH activity and cholesterol co-precipitation ability of Lactobacilli strains. *Int. Dairy Journal* 15(4):391-398
- Liong, M.T., and Shah, N.P. 2005. Bile salt deconjugation and BSH activity of five bifidobacteria strains. *Food Research International* 38(2):135-142.
- 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.
- 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.
- Tsangalis, D., Ashton, J., McGill, A., and Shah, N.P. 2002. Enzymic transformation of isoflavone phytoestrogens in soymilk by  $\beta$ -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* ssp. *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.
- 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.
- 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.
- 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 B<sub>1</sub> 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.
- 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. 1998. Adherence of probiotic bacteria to human colonic cells. *Bioscience and Microflora* 17(2): 105-113.
- Ravula, R., and Shah, N. 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. 1998. Viability of probiotic bacteria in fermented frozen dairy desserts. *Food Australia* 50(3): 136-139.
- Joseph, P.J., R.I. Dave, and N.P. Shah. 1998. Antagonism between yogurt bacteria and probiotic bacteria isolated from commercial starter cultures. *Food Australia* 50(1): 20-23.
- Ravula, R., and Shah, N. 1998. Viability of probiotic bacteria in fermented frozen dairy desserts. *Food Australia* 50(3):136-139.
- 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, NP. 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.
- 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.
- 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.
- 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.
- Shah, N.P., Spurgeon, KR., and Gilmore, T. 1993. Use of dry whey and lactose hydrolysis in yogurt bases. *Milchwissenschaft* 49(9):494-498.
- 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.
- 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.
- 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.
- 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.

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.

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.

Shah, N.P.. 1986. Use of dry whey as human food. *Nepalese Journal of Veterinary Science* 14:7-12.

Shah, N.P. 1985. Lactose hydrolysis-a solution to the lactose intolerant population: A review. *Nepalese Journal of Veterinary Science* 13:52-56.

## 8.2 Books/special issues

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

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

Shah, N.P. (principal guest editor) 2007. *Rheology and structure of fermented milk: a special issue of International Dairy J.* (November 2007 issue).

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*.

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

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.

## 8.3 Full papers in conference proceeding

Shah, N.P. 2009. Bioactive peptides liberation in fermented dairy products by probiotic bacteria and their health and nutritional functionalities. Abstract book of the 4<sup>th</sup> 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 11<sup>th</sup> 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.

Shah, N.P. 2008. Functional cultures and potential health benefits. XXXVI Dairy Industry Conference, Banaras Hindu University, Varanasi, India, February 19-21, 2008, p 95-97.

Vasiljevic, T., and Shah, N.P. 2007. From Metchnikoff to bioactives. International Conference on Fermented foods, Health Status and Social well-being, Anand, India, Dec. 14-16, 2007.

Ramchandran, L., Donkor, O.N., and Shah, N.P. 2007. Addition of probiotics and prebiotics to improve antihypertensive properties of yogurt. International Conference on Fermented foods, Health Status and Social well-being, Anand, India, Dec. 14-16, 2007.

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.

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. 9<sup>th</sup> 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. 9<sup>th</sup> 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.

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

Shah, N.P. 2000. Probiotics as functional foods and nutraceuticals. Proceedings of the pre-congress internet conference before 11<sup>th</sup> 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 3<sup>rd</sup> International Symposium on Recombined milk and milk products, Proceedings, Penang Malaysia, May 24-26, 1999, p134-139 (non-refereed).

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).

#### **8.4 Invited paper**

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

Liong, M.T., and Shah, N.P. 2005. Roles of probiotics and prebiotics on cholesterol: The hypothesized mechanisms. Nutrafoods. 4(4):45-57.

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

#### **8.5 Report**

Acid stress responses of *L. acidophilus*. Submitted to Dairy Research and Development Corporation (Project No. VUT 005), p 69.

#### **8.6 Book chapters**

Ayyash, M., Sherkat, F., and Shah, N.P. 2012. 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, Wageningen Academic Publishers, the Netherlands.

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.

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.

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

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.

Shah, N.P. 2010. *Bifidobacterium* spp.: Taxonomy and Physiology. Encyclopedia of Dairy Science, Academic Press, London.

Shah, N.P. 2010. *Bifidobacterium* spp.: Applications in fermented milks. Encyclopedia of Dairy Science, Academic Press, London.

Vasiljevic, T., and Shah, N.P. 2008. Cultured milk and yogurt. In Dairy Processing and Quality Control, RC Chandan, A Kilara and NP Shah, Eds. Blackwell Publishing, Ames, Iowa, USA.

Vasiljevic, T., and Shah, N.P. 2007. Fermented milk- Health Benefits Beyond Probiotic Effect. In Handbook of Food Products Manufacturing, Hui, Y.H., Ed. Vol., 2, pp. 99-115. Hoboken: John Wiley and Sons.

Chandan, R.C, and Shah, N.P. 2006. Functional foods and disease prevention. In Manufacturing Yogurt and Fermented Milks (ed., RC Chandan), Blackwell Publishing Professional, Iowa, USA, p.311-325.

Shah, N.P. 2006. Health benefits of yogurt and fermented milks. In Manufacturing Yogurt and Fermented Milks (ed., RC Chandan), Blackwell Publishing Professional, Iowa, USA, p. 327-340.

Shah, N.P. 2006. Microorganisms and health attributes (probiotics). In Manufacturing Yogurt and Fermented Milks (ed., RC Chandan), Blackwell Publishing Professional, Iowa, USA, p. 341-354.

Tamime, A.Y., Saarela, M., Sondergaard, K., Mistry, V.V., and Shah, N.P. 2005. Production and maintaining viability of probiotics (chapter 3). In Probiotic Dairy Products (ed., A.Y. Tamime, Blackwell Publishing, Oxford, United Kingdom, p 39-72.

Chandan, R.C. and Shah, N.P. 2005. Functional Foods Based on dairy ingredients. Nutraceutical and Functional Foods. edited by Hui, Y.H.

Shah, N.P. 2005. Fermented milk products containing probiotic organisms. Dairy India Handbook, New Delhi, India.

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

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.

### 8.7.1 Research papers in press

Tsangalis, D., J.F., Wilcox, G., McGill, A.E.J., and Shah, N.P. Stojanovska, L. 2012. Urinary excretion of equol by postmenopausal women consuming soy milk fermented with bifidobacteria. European J. Nutrition (in press).

### 8.7.2 Research papers under review

Peng, S., Youjun Yang, Shengjie Li, Qinglong Wu, Nagendra P. Shah, Hua Wei, Feng Xu. 2012. Immunomodulatory activities of *Lactobacillus rhamnosus* ZDY114 and donkey milk in BALB/c mice. Int. Dairy J. (in review)

González –Vázquez. R., Alejandro A. Azaola-Espinosa, Lino Mayorga-Reyes, Tzayhri Gallardo-Velázquez, Guillermo Osorio-Revilla, Nagendra P, Shah, Yadira Rivera-Espinoza. 2012. Isolation, characterization and identification of Gram positive Bacillus from fermented agave sap. Appl. And Env. Micro. (in review)

Dianawati, D., Mishra, V., and Shah, N.P. 2012. Protection of *B. animalis* ssp. *lactis* Bb12 in casein based microcapsules containing glucose or glucose-mannitol: FTIR and ESEM study. Applied and Env. Micro. (in review).

Pham, T. T., & Shah, N. P. 2012. A review of soy isoflavones – Controversy of the bioavailability, transformation and health Effects. Critical Reviews in Food Science and Nutrition (under review).

Sheibani, A., Ayyash, M.M., Mishra, V., and Shah, N.P. 2012. The effects of salt reduction on Cheddar cheese characteristics during storage: Chemical composition, microbiological analysis, proteolysis, organic acid production, ACE-inhibition activity, texture profile and microstructure. J. Dairy Science (under review).

Dianawati, D., Mishra, V., and Shah, N.P. 2012. 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. (under review).

Dianawati, D., Mishra, V., and Shah, N.P. 2012. Functional properties of freeze-dried *B. longum* 1941 in various protein-based emulsion combined with sugars. J. Food Sci. (under review).

Prasad, L., Sherkat, F., and Shah, N.P. 2012. The effects of prebiotics addition to soymilk on the viable counts, proteolytic activity and organic acid production by LAB, and on physical attributes of soy yogurt. J. Food Sci. (under review).

### 8.8. Conference abstracts

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. 45<sup>th</sup> annual conference of the AIFST, Adelaide, Australia, July 15-18, 2012.

Shah, N.P. 2012. Probiotics, prebiotics and health effects, 1<sup>st</sup> 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. 45<sup>th</sup> 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. 45<sup>th</sup> annual conference of the AIFST, Adelaide, Australia, July 15-18, 2012.
- Prasad, L., Sherkat, F., and Shah, N.P. 2012. Extraction and characterization of  $\beta$ -galactosidase produced by *Bifidobacterium animalis* ssp. *lactis* and *Lactobacillus delbrueckii* ssp. *bulgaricus* ATTC 11842 grown in whey. 45<sup>th</sup> 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. 45<sup>th</sup> 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.
- Shah, N.P. 2011. From Bulgarian milks to probiotics fermented milks. A paper presented at the IDF Conference, Parma, Italy, October 12-18, 2011.
- Shah, NP. 2010. Health benefits and safety of probiotic dairy products. IDF Symposium on Science and Technology of Fermented Milk, Tromsø, 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.
- 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. 4<sup>th</sup> 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. 13<sup>th</sup> 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. 11<sup>th</sup> 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 11<sup>th</sup> Government Food Analysts conference, Melbourne, Vic, 22-24 February, 2009.
- Shah N.P. 2008. From Metchnikoff to bioactives. ADSA Annual meetings, Indianapolis, Indiana, USA, July 7-11, 2008.
- Pham, T. T., Shah, N. P. 2008. Effects of skim milk powder supplementation to soy yogurts on biotransformation of isoflavone glycosides to biologically active forms during storage. International Conference on Agricultural, Food and Nutritional Sciences, Dubai, 28-31 Oct 2008.
- Pham, T. T., Shah, N. P. 2008. Effect of lactulose on the biotransformation of isoflavone glycosides to isoflavone aglycones by probiotic organisms in soymilk. 41st Anniversary AIFST Convention 2008, 21st – 24th July 2008 Sydney Australia.
- Ong, L., Shah, N.P. 2008. Influence of Probiotic Microorganisms on Proteolysis, Sensory Evaluation and the Release of Bioactive Peptides in Cheddar Cheese. Presentation for the **Young Scientist Award**. IUFoST 14<sup>th</sup> World Congress of Food Science and Technology, Shanghai, China, 19-23 October 2008.
- Shah, N.P. 2008. Bioactive peptides liberation in fermented dairy products by probiotic bacteria and their health and nutritional functionalities. Satellite symposium of the 9<sup>th</sup> Nordic Nutrition Conference, Copenhagen, Denmark, June 1-4, 2008, abstract no. SS03.1, Page 53.
- Shah, N.P. 2008. Probiotic cultures and potential health benefits. XXXVI Dairy Industry Conference, Banaras Hindu University, Varanasi, India, February 19-21, 2008.
- Pham, T. T., & Shah, N. P. 2007. 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.
- Pham, T. T., & Shah, N. P. 2007. Poster Presentation. Enhancing the biotransformation of isoflavone glycosides to bioactive forms in soymilk by probiotic organisms. 40th Anniversary AIFST Convention, 24-27 June 2007, Melbourne, Australia.
- 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.
- L. Ong (2007). Probiotic Cheddar cheeses delivering bioactive properties. **Award winning paper (Malcolm Bird Commemorative Award)** presented at AIFST 40th Annual Meeting, Melbourne, Victoria, Australia, 24 June, 2007 (Abstract No. MB2).
- Liong, M., Dunshea, F., and Shah, N.P. 2007. Probiotic and prebiotic based diet reduces cholesterol and improves RBC deformity caused by high fat diet. A paper to be presented at World Dairy Summit, Dublin, Ireland, Sept. 28-Oct. 4, 2007.
- 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 glucosides to bioactive forms in soymilk by probiotic organisms. Australian Institute of Food Sciences and Technology, Melbourne, June 24-28, 2007.

- Shah, N.P. 2007. Profiling, Biotransformation, Stability and Health Potential of Isoflavones in Soymilk, A paper presented at the AIFST annual conference, Melbourne, June 24-28, 2007.
- Shah, N.P. 2006. Probiotic bacteria: Applications and health benefits. A paper presented at the Conference of the Association of Food Scientists and Technologists India, Hyderabad, India, Nov. 16-17, 2006.
- O.N. Donkor, T. Vasiljevic and N.P. Shah. 2006. ACE-inhibitory activity of probiotics. Abstract of the paper presented at the IDF Dairy Congress, Shanghai, China, Oct. 16-21, 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. Abstract of the paper presented at 13<sup>th</sup> 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  $\beta$ -glucosidases. Abstract of the paper presented at 13<sup>th</sup> IUFoST World Congress of Food Science and Technology, Nantes, France, Sept. 17-21, 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 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.
- 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).
- Purwandari, U., Shah, N.P., and Vasiljevic, T. 2006. Exopolysaccharide production by *Streptococcus thermophilus* strains. Presented at IDF Dairy Science and Technology week, Scientific and Technological Challenges in fermented milk, Sirmione, Italy, 15-19 May 2006.
- Donkor, O.N., Vasiljevic, T., and Shah, N.P. 2006. ACE-inhibitory activity of probiotics. 27th IDF World Dairy Congress and Dairy Science and Technology week, Shanghai, China, 18-23 Oct. 2006.
- Tsangalis, D., Wilcox, G., Stojanovska, L., Shah, N.P. 2006. Effect of consuming isoflavone aglycone enriched soymilk containing *Bifidobacterium* on lipid profiles, sex steroid hormones and bone turnover markers in postmenopausal women. Abstract of the paper presented at 22nd ACS (American Chemical Society) National Meeting, San Francisco, CA, Sept. 10-14, 2006.
- Otieno, D., Ashton, J., and Shah, N.P. 2006. Profiling, identification and biotransformation of isoflavones in fermented soymilk using endogenous and exogenous  $\beta$ -glucosidases. Abstract of the paper presented at 13<sup>th</sup> IUFoST World Congress of Food Science and Technology, Nantes, France, Sept. 17-21, 2006.
- 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.
- 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 ADSA and ASAS joint annual meeting, Minneapolis, MN, July 9-13, 2006 (J. Dairy Sci. 84 (suppl. 1):139, Abstract No. 168).
- Shah, N.P. 2006. Functional cultures and health benefits. 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.
- Tsangalis, D., Wilcox, G., Stojanovska, L., and Shah, N.P. 2006. Effect of consuming isoflavone aglycone enriched soymilk containing *Bifidobacterium* on lipid profiles, sex steroid hormones and bone turnover markers in postmenopausal

- women. Abstract of the paper presented at the Institute of Food Technologists annual meetings, Orlando, FL, June 24-28, 2006 (Abstract No. 018A-07).
- 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*. **Award winning paper (Manfred Kroger Dairy Division Award)**. Abstract of the paper presented at the Institute of Food Technologists annual meetings, Orlando, FL, June 24-28, 2006 (Abstract No. 015-02).
- Shah, N.P. 2006. Media development for selective enumeration of lactic acid bacteria. ADSA and ASAS joint annual meeting, Minneapolis, MN, July 9-13, 2006 (J. Dairy Sci. 84 (suppl. 1):6, Abstract No. 19).
- Shah, N.P. 2005. Fermented functional foods – an overview. Abstract of the paper presented at the International Conference on Fermented foods, Health Status and Social well-being, Anand, India, Dec. 17-18, 2005.
- Liong and Shah, N.P. 2005. Development of symbiotic products for in-vitro removal of cholesterol using response surface methodology. Abstract of the 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. Abstract of the paper presented at the Institute of Food Technologists annual meetings, New Orleans, July 15-19, 2005.
- Shah, N.P. 2005. Development and marketing of probiotics and prebiotics. Abstract of the paper presented at the International Conference on Natural Products for Health and Beauty, Maharakham, Thailand, Oct. 17-21, 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. Abstract of the paper presented at the ADSA, Cincinnati, OH, USA, July 24-28, 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. Abstract of the paper presented at the AIFST, Sydney, Australia, July 10-13, 2005.
- Shah, N.P. 2005. Probiotic, prebiotic and health. Abstract of the paper presented at the International Conference of Nutraceutical and Functional Foods, Maharakham, Thailand, June 14-15, 2005.
- Shah, N.P. 2005. Isoflavone phytoestrogen in fermented dairy products. Abstract of the paper presented at the IDF World Dairy Summit, Vancouver, Sept. 17-22, 2005.
- Tsangalis, D., Stojanovska, L., Wilcox, G., and Shah, N.P. 2005. Effects of consuming soymilk fermented by bifidobacteria on disease risk biomarkers in postmenopausal women. Abstract of the paper presented at the Australian Institute of Food Sciences and Technology Conference, Sydney, 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. Abstract of the paper presented at the Australian Institute of Food Sciences and Technology Conference, Sydney, 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. Abstract of the paper presented at the Institute of Food Technologists annual meetings, New Orleans, July 15-19, 2005.
- 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 7<sup>th</sup> 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  $\beta$ -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 10<sup>th</sup> 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 10<sup>th</sup> 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
- 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 12<sup>th</sup> 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 12<sup>th</sup> World Congress of Food Science and Technology, Chicago, USA, July 16-20, 2003.
- 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. 9<sup>th</sup> 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. 9<sup>th</sup> 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)
- 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. 34<sup>th</sup> 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 34<sup>th</sup> 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*. 34<sup>th</sup> 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. 11<sup>th</sup> World Congress of Food Science and Technology. Seoul, S. Korea, April 22-27, 2001.
- Shah, N.P. 2000. Probiotic functional foods- selection and functional properties. Book of abstracts for 7<sup>th</sup> ASEAN Food Conference, Manila, Philippines, November 19-22, 2000, p.57.
- Shah, N.P. 2000. Probiotics as nutraceuticals and functional foods. 8<sup>th</sup> 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.

- 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 8<sup>th</sup> 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. 10<sup>th</sup> World Food Congress, Sydney, Australia, October 3-8, 1999.
- Dave, R.I., and Shah, N.P. 1999. Antagonisms among lactic acid bacteria. 10<sup>th</sup> World Food Congress, Sydney, Australia, October 3-8, 1999.
- Shah, N.P. 1999. Probiotic starter culture: issues relating to their viability and survival. 10<sup>th</sup> 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. 10<sup>th</sup> 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. 10<sup>th</sup> 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. 10<sup>th</sup> 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. 10<sup>th</sup> 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. 10<sup>th</sup> 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. 10<sup>th</sup> World Food Congress, Sydney, Australia, October 3-8, 1999.
- 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 31<sup>st</sup> 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 31<sup>st</sup> 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 31<sup>st</sup> 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 31<sup>st</sup> 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 31<sup>st</sup> 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.
- 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. 30<sup>th</sup> 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. 30<sup>th</sup> Annual Convention of AIFST, Perth, May 4-9, 1997.
- Lankaputhra, W.E.V., and Shah, N.P. 1997. Use of intracellular  $\beta$ -galactosidase produced by yogurt bacteria in improving viability of probiotic bacteria in yogurt. 30<sup>th</sup> 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. 30<sup>th</sup> 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. 30<sup>th</sup> 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. 30<sup>th</sup> 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. 30<sup>th</sup> Annual Convention of AIFST, Perth, May 4-9, 1997.
- Dave, R., and Shah, N.P. 1996. Assessment of viability of probiotic and yogurt organisms in yogurts made from commercial starter cultures. 29<sup>th</sup> 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*. 29<sup>th</sup> 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. 29<sup>th</sup> Annual Convention of AIFST, Conrad Jupiters, Gold Coast, May 5-8, 1996.
- Shah, N.P., Lankaputhra, W.E.V., and Britz, M. 1995. Selective enumeration of *Lactobacillus acidophilus* and *Bifidobacterium* spp. 9<sup>th</sup> 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.
- Lankaputhra, W.E.V. and Shah, N.P. 1994. Investigation of factors affecting viability of *Lactobacillus acidophilus* and *Bifidobacterium bifidum* in yogurt. 24<sup>th</sup> International Dairy Congress, Melbourne, September 18-22, 1994.
- Mohideen, M.F., Shah, N., and Britz, M. 1993. Effect of microwave irradiation on *Listeria monocytogenes* and *Staphylococcus aureus*. Food Microbiologist. 14:A108.
- 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.
- 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).
- Shah, N., Spurgeon, K.R., Gilmore, T.M., Seas, S.W., and Parsons, J.G. 1982. Use of whey and lactose hydrolysis in yogurt bases. J. Dairy Science. 64(Supp. 1):54.

### 8.9 Participation in conferences/seminars/IDF Annual Sessions

- 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.
- 11<sup>th</sup> 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.
- 9<sup>th</sup> 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.
- 10<sup>th</sup> 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.
- 8<sup>th</sup> 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.
- 12<sup>th</sup> 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.
- 9<sup>th</sup> World Congress of Clinical Nutrition, London, June 23-27, 2002.
- Cheese Science, Melbourne, Australia, July 10-12, 2002.
- 11<sup>th</sup> 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.
- 7<sup>th</sup> ASEAN Food Conference, Manila, Philippines, November 19-22, 2000.
- 8<sup>th</sup> World Congress on Clinical Nutrition. Phitsanulok, Thailand, December 17-20, 2000.
- American Dairy Science Association Annual Meetings, Memphis, TN, June 20-14, 1999.

- 3<sup>rd</sup> International Symposium on Recombined milk and milk products, May 24-26, 1999, Penang, Malaysia.
- 10<sup>th</sup> 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, Werribee, 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.
- 9<sup>th</sup> World Food Congress, Budapest, Hungary, July 31-Aug 4, 1995.
- Annual Conference of Australian Institute of Food Science & Tech., Canberra, May 3-5, 94
- 24<sup>th</sup> 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, Werribee, Apr 29, 1992.
- Spoilage of Dairy Foods by Psychrotrophs, Sponsored by FRI, Werribee, 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.

#### **8.10. Oral presentation by my post-graduate students (NS provided assistance in preparation and presentation)**

- 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. 45<sup>th</sup> 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. 45<sup>th</sup> annual conference of the AIFST, Adelaide, Australia, July 15-18, 2012.
- Prasad, L., Sherkat, F., and Shah, N.P. 2012. Extraction and characterization of  $\beta$ -galactosidase produced by *Bifidobacterium animalis* ssp. *lactis* and *Lactobacillus delbrueckii* ssp. *bulgaricus* ATTC 11842 grown in whey. 45<sup>th</sup> 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. 45<sup>th</sup> 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. 13<sup>th</sup> 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. 11<sup>th</sup> 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 13<sup>th</sup> 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  $\beta$ -glucosidases. A paper presented at 13<sup>th</sup> 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 7<sup>th</sup> 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 orropy 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).
- 12<sup>th</sup> 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).
- 9<sup>th</sup> 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).

### 8.11. Poster presentation

- 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 45<sup>th</sup> 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 45<sup>th</sup> annual conference of the AIFST, Adelaide, Australia, July 15-18, 2012.
- Prasad, L., Sherkat, F., and Shah, N.P. 2012. Extraction and characterization of  $\beta$ -galactosidase produced by *Bifidobacterium animalis* ssp. *lactis* and *Lactobacillus delbrueckii* ssp. *bulgaricus* ATTC 11842 grown in whey. Presented at the 45<sup>th</sup> 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 45<sup>th</sup> annual conference of the AIFST, Adelaide, Australia, July 15-18, 2012.
- Shah, N.P. 2010. Bifidobacteria are not just probiotic. Presented at the 3<sup>rd</sup> 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. 13<sup>th</sup> 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. 9<sup>th</sup> 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 5<sup>th</sup> 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 glucosides 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  $\beta$ -glucosidase Producing Microorganisms. A poster presented at 13<sup>th</sup> 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  $\beta$ -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).
- 10<sup>th</sup> World Food Congress, Sydney, Australia, October 3-8, 1999 (R.K. Bhaskaracharya and N.P. Shah).
- Antagonisms among lactic acid bacteria. 10<sup>th</sup> World Food Congress, Sydney, Australia, October 3-8, 1999 (R.I. Dave, and N.P. Shah).
- 10<sup>th</sup> World Food Congress, Sydney, Australia, October 3-8, 1999 (N.P. Shah).
- 10<sup>th</sup> World Food Congress, Sydney, Australia, October 3-8, 1999 (R.R. Ravula and N.P. Shah).
- 10<sup>th</sup> World Food Congress, Sydney, Australia, Oct. 3-8, 1999 (L. Ly and N.P. Shah).
- 10<sup>th</sup> World Food Congress, Sydney, Australia, Oct. 3-8, 1999 (K.K. Gummadi and N.P. Shah).
- 10<sup>th</sup> World Food Congress, Sydney, Australia, October 3-8, 1999 (A. Shihata and N.P. Shah).
- 10<sup>th</sup> World Food Congress, Sydney, Australia, October 3-8, 1999 (L. Stojanovska, N.P. Shah, G. Wilcox, and A. McGill).
- 10<sup>th</sup> World Food Congress, Sydney, Australia, October 3-8, 1999 (S. McKechnie, M. Britz, and N.P. Shah).
- 25<sup>th</sup> International Dairy Congress, Aarhus, Denmark, Sept. 21-24, 1998 (N. Shah R. Dave).
- 25<sup>th</sup> International Dairy Congress Aarhus, Denmark, Sept. 21-24, 1998 (N. Shah & R. Ravula).
- 25<sup>th</sup> International Dairy Congress Aarhus, Denmark, Sept. 21-24, 1998 (N. Shah & A. Shihata).
- 25<sup>th</sup> International Dairy Congress, Aarhus, Denmark, Sept. 21-24, 1998 (N. Shah and S. McKechnie).
- 30<sup>th</sup> Annual Convention of AIFST, Perth, May 4-9, 1997 (W. Lankaputhra and N. Shah).
- 30<sup>th</sup> Annual Convention of AIFST, Perth, May 4-9, 1997 (W. Lankaputhra and N. Shah).
- 30<sup>th</sup> Annual Convention of AIFST, Perth, May 4-9, 1997 (R. Ravula and N. Shah).
- 30<sup>th</sup> Annual Convention of AIFST, Perth, May 4-9, 1997 (M. Webster, N. Shah and M. Britz).



- 30<sup>th</sup> 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).
- 29<sup>th</sup> Annual Convention of AIFST, Conrad Jupiters, Gold Coast, May 5-8, 1996 (R. Dave and N. Shah).
- 29<sup>th</sup> Annual Convention of AIFST, Conrad Jupiters, Gold Coast, May 5-8, 1996 (R. Dave and N. Shah).
- 29<sup>th</sup> 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).
- 9<sup>th</sup> World Food Congress, Budapest, Hungary, July 31-Aug 4, 1995 (N. Shah and W. Lankaputhra).
- 24<sup>th</sup> International Dairy Congress, Melbourne, September 18-22, 1994 (N. Shah and W. Lankaputhra).

### 8.12. 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, Samakhusi, 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. Lactic acid bacteria and fermented milk: research and challenge. Jilin Academy of Sciences, Changchun, China, August 10, 2010.
31. Recent advances in probiotics and challenges in developing probiotic foods, Kasetsart University, Bangkok, March 18, 2011.
32. Health functionalities of bioactive peptides in dairy foods, University of Hong Kong, Hong Kong, May 25, 2011.
33. Probiotics, health functionalities and obesity. BGI, Shenzhen, China, April 15, 2012.
34. Research in probiotic and dairy foods, seminar given at the Faculty of Agriculture, University of Mauritius, June 24, 2012.
35. Improving functionality of mozzarella cheese, a seminar given at the State Key Laboratory, Faculty of Food Science and Technology, Jiangnan University, Wuxi, PR China, Sept. 21, 2012.