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## Dr. Moumita Das

PhD in Food Science and Technology (CSIR-CFTRI, Mysore, India)

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### SKILLS:

- Extraction of **bioactive components**
- Identification and quantification of food derived components through **HPLC**
- Quantification of volatile compounds through **Gas chromatography**
- **New Food Product development**, Ideation, Optimization, Enrichment, Food processing
- Compositional analysis of foods, shelf-life study (e.g-moisture, protein, ash, minerals, oils)
- **In-vitro** studies: cell culture work, antioxidant capacity analysis, enzyme inhibitory activity analysis
- **In-vivo** studies: animal handling, ELISA and serum sample analysis, PCR, protein expression studies through western blot
- **Analytical skills**, data interpretation (**GraphPad Prism, SPSS**)
- Skilled at **communication and public relationship**

### ACADEMIC QUALIFICATIONS:

- **Doctor of Philosophy in Food Science and Technology** from CSIR- Central Food Technological Research Institute (CFTRI), India (2018-2023)
- Master of Science in Food & Nutrition, University of Calcutta (2012-2014), **79.3% (CGPA 4.965 A+)**
- Bachelor of Science in Food & Nutrition, University of Calcutta (2009-2012), **73.75%**
- Higher Secondary Examination, **81%**
- Secondary School Examination, **84.73%**

### RESEARCH EXPERIENCE:

- Former **Research Scholar (UGC-JRF)** at CSIR-Central Food Technological Research Institute (January 2018- July 2023)

- **Junior Project Officer** at School of Medical science and Technology, Indian Institute of Technology, Kharagpur (February 2015-June 2016)
- **Reviewer** in potential journals of Elsevier and Royal Society of Chemistry (July 2020 - present)

### TEACHING EXPERIENCE

- **Assistant Professor** in the department of Food and Nutrition, under School of Allied Health Sciences, **Swami Vivekananda University** (March 2024- Present)
- Faculty of Food, Nutrition and Dietetics under School of Health and Medical Sciences, Adamas University (August, 2023 – February 2024)
- Guest-lecturer, Department of Food and Nutrition, Behala College, University of Calcutta (July 2017- December 2017)

### PROJECTS:

- Effect of **different drying technologies on quality parameters** of dehydrated products
- **Development of high protein pasta** with mushroom powder incorporation
- Community participation model for economic development and nutrition health management
- Changes in the nutraceuticals during the post processing of oyster mushroom
- Study on analysis of plant derived fat soluble bio-actives and development of functional food product targeting obesity

### AWARDS & RECOGNITIONS:

- **Young Researcher Award (2023)** by **Indian Society of Agriculture & Horticulture Research Development, Chandigarh** for outstanding contribution in the field of Food Sciences and Nutrition
- **Student of the year-2022** award presented by **The Society of Tropical Agriculture, New Delhi** for the contribution in research of Food Science and Nutrition, 2022
- Awarded for '**Best paper presentation**' for the presentation in the **International Conference on interface between Agriculture, Food, Chemical & Biological Sciences** held at University of Kashmir, Hazratbal Srinagar, India during July 27-29, 2022
- Awarded '**Young Researcher Award**' by Institute of Scholars, 2022
- Awarded as **First class 3<sup>rd</sup>** in order of merit in Bachelor of Science Examination, Food & Nutrition (2012), University of Calcutta
- Awarded as **First class 4<sup>th</sup>** in order of merit in Masters of Science Examination, Food & Nutrition (2014), University of Calcutta

## PUBLICATIONS:

1. **Das, Moumita**, and Suresh Kumar Gurusiddaiah. "Ergosterol fraction from *Agaricus bisporus* modulates adipogenesis and skeletal glucose uptake in high fat diet induced obese C57BL/6 mice." *Life Sciences* 315 (2023): 121337. **Impact Factor: 6.78**
2. **Das, Moumita**, V. P. Mayookha, V. Geetha, R. Chetana, and G. Suresh Kumar. "Influence of different drying techniques on quality parameters of mushroom and its utilization in development of ready to cook food formulation." *Journal of Food Science and Technology* 60, no. 4 (2023): 1342-1354. **Impact Factor: 3.1**
3. **Das, Moumita**, V. Geetha, Mehrdad Zarei, and Nanishankar V. Harohally. "Modulation of obesity associated metabolic dysfunction by novel lipophilic fraction obtained from *Agaricus bisporus*." *Life Sciences* 305 (2022): 120779. **Impact Factor: 6.78**

4. **Das, Moumita**, and G. Suresh Kumar. "Potential role of mycoosterols in hyperlipidemia– A review." *Steroids* 166 (2021): 108775. **Impact Factor: 2.76**
5. **Das, Moumita**, Mehrdad Zarei, Mayookha VP, and Nanishankar V. Harohally. "Studies on the partial characterization of extracted glycosaminoglycans from fish waste and its potentiality in modulating obesity through in-vitro and in-vivo." *Glycoconjugate Journal* 39, no. 4 (2022): 525-542. **Impact Factor: 3.0**
6. Pimpley, Vaibhavi A., **Moumita Das**, Suresh Kumar Gurusiddhaiah, and Pushpa S. Murthy. "Modulatory effect of green coffee bioactives on high-fat diet–induced obesity in C57BL6 mice model." *Nutrition* 115 (2023): 112141. **Impact Factor: 4.4**
7. Patil, Siddhi, **Moumita Das**, G. Suresh Kumar, and Pushpa S. Murthy. "Coffee leaf extract exhibits anti-obesity property and improves lipid metabolism in high-fat diet-induced C57BL6 obese mice." *3 Biotech* 13, no. 8 (2023): 278. **Impact Factor: 2.8**
8. Geetha, V., Mayookha, V. P., **Das, M.**, & Kumar, G. S. (2024). Bioactive carbohydrate polymers from marine sources as potent nutraceuticals in modulating obesity: a review. *Food Science and Biotechnology*, 1-12. **Impact Factor: 2.9**
9. Venkatesh, G., **Das, M.**, Ramakrishna, C., & Kumar, G. S. (2023). Development and Characterization of Functional Low Calorie Gelatin Gummies Enriched with Glycosaminoglycans Extracted from Mackerel Fish Waste. *Journal of Aquatic Food Product Technology*, 32(8-9), 599-613. **Impact factor: 1.6**
10. Jadhav, H. B., **Das, M.**, Das, A., Geetha, V., Choudhary, P., Annapure, U., & Alaskar, K. (2024). Enhancing the functionality of plant-based proteins with the application of ultrasound–A Review. *Measurement: Food*, 100139.
11. Jadhav, H. B., Choudhary, P., Deshmukh, N. D., Singh, D. K., **Das, M.**, **Das, A.**, & Nayik, G. A. (2024). Advancements in non-thermal technologies for enhanced extraction of functional triacylglycerols from microalgal biomass: A comprehensive review. *Food Chemistry: X*, 101694. **Impact factor: 6.5**
12. Ray A, Dev M, **Das M.** A concise review on current trend of replacing fat in the development of non-dairy cheese analogues. *Food Science and Biotechnology*. 16:1-8. Oct 2024. **IF: 2.4**
13. **Das M**, Das A. A comprehensive review on strategies for replacing saturated fats in bakery products. *Discover Food*. 4(1):1-1. Dec 2024.

#### Articles in Scientific magazine:

14. **Das Moumita** and Das Arpita. Intelligent Packaging and Its application in Food Sector: An overview. Food Infotech Magazine, 2024. <https://www.foodinfotech.com/food-infotech-magazine-january-issue-2024/>

15. **Das, Moumita**. Emerging role of Mushrooms and Mycoesterols in Healthy Living. Food Infotech Magazine, 2024. <https://www.foodinfotech.com/emerging-role-of-mushrooms-and-mycosterols-in-healthy-living/>

#### Book Chapter:

16. Mayookha V P, Geetha V, **Moumita Das** & Suresh Kumar G. Neurodegenerative Disease: Prevention and Treatment Through Plant Extracts Therapy. Frontiers in Clinical drug research- CNS and Neurological Disorders. Frontiers in Clinical drug research- CNS and Neurological Disorders, 2020.

#### SCIENTIFIC PRESENTATION:

- **Utilization of mushroom powder to develop high protein pasta and its quality evaluation.** 29<sup>th</sup> Indian convention of Food Scientists and Technologists (ICFoST) (2023)
- **Ergosterol fraction from *Agaricus bisporus* attenuates obesity associated complications in high fat diet induced obese C57BL/6 mice model.** 3<sup>rd</sup> International Conference on interface between Agriculture, Food, Chemical & Biological Sciences held at University of Kashmir, Hazratbal Srinagar, India (2022)
- **Studies on nutritional and sensory quality of mushroom enriched ready to cook chilla mix.** 28<sup>th</sup> Indian convention of Food Scientists and Technologists (ICFoST) (2022)
- **Effect of sterol extract from mushroom on obesity related complications.** 7<sup>th</sup>

**Bioprocessing India** (BPI) held at CSIR-CFTRI, Mysore, Karnataka (2019)

- **Biological activity of the ergosterol extract from white button mushroom (*Agaricus bisporus*).** 8<sup>th</sup> International Food Convention held at CSIR- CFTRI, Mysore, Karnataka (2018)
- **Inter-relationship between Vitamin D and Non-insulin-dependent-diabetes-mellitus (type 2)-a review work.** National Conference on “Nutritional, Functional & Safety Challenges of Food & Health Issues in the Current Scenario” held at Sam Higginbottom Institute of Agriculture, Technology & Sciences, Allahabad (2016)

#### CONFERENCES & WORKSHOP:

- National Nutrition week, 2009 organized by International College of Nutrition Calcutta Chapter at Indian Science Congress Association, Kolkata
- World Breast Feeding Week, 2014, Indian Dietetic Association, Bengal Chapter
- Workshop on Technologies for Entrepreneurship and Skill development at Agri-Expo 2015, Indian Institute of Technology, Kharagpur (IIT-KGP), Agricultural and Food Engineering Department and rural Development Centre
- National Nutrition Week 2016, Life Cycle Approach: For Better Nutrition. Scientific CME

#### PROFESSIONAL MEMBERSHIP

- Life member of Association of Food Scientists and Technologists (India)
- Life membership at Indian Dietetic Association (Bengal chapter)