

## Curriculum Vitae

**Dr. Pardeep Kumar**

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<b>Date of Birth</b>	15 November, 1988	<b>Marital Status</b>	Unmarried
<b>Father's Name</b>	Jai Bhagwan	<b>Mother's Name</b>	Roshni Devi
<b>Postal Address</b>	Department of Biotechnology, C.D.L.U., Sirsa-125055, Haryana (INDIA)		

<b>Career Objective</b>	To become an articulate communicator, able to effectively interact with diverse population of students at different academic levels and consistently maintain excellent relationship with students, parents, faculty and administrators
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<b>Education Qualification</b>	<p>Ph.D. (Biotechnology) from Department of Biotechnology, Chaudhary Devi Lal University, Sirsa, Haryana under the supervision of <b>Dr. Joginder Singh Duhan</b>, Associate Professor, C.D.L.U., Sirsa.</p> <p>Topic of research was <i>“Bio-augmentation of Phenolics and Antioxidant Potential of Peanut Waste (Peanut Press Cake) by Fermentation with GRAS Fungal and Bacterial Strains”</i>.</p>
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<b>Degree</b>	<b>Specialization</b>	<b>Institution / Location</b>	<b>OGPA/Percent</b>	<b>Year</b>
Ph.D.	Biotechnology	Chaudhary Devi Lal University, Sirsa	-	2018
M.Phil.	Biotechnology	Chaudhary Devi Lal University, Sirsa	71.40%	2013
M.Sc.	Biotechnology	Chaudhary Devi Lal University, Sirsa	64.37%	2011
B.Sc.	Biotechnology	Kurukshetra University, Kurukshetra	54.62%	2009

<b>Teaching Experience</b>	<ul style="list-style-type: none"> <li>➤ Worked as Assistant Professor in University College of Paramedical Sciences Guru Kashi University, Talwandi Sabo (Bathinda), Punjab from 24 September 2018 to 31 July 2020.</li> <li>➤ Working as Assistant Professor in Department of Biotechnology, Chaudhary Devi Lal University, Sirsa, India from 18 November 2020 to till date.</li> </ul>
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<b>Research Experience</b>	<ul style="list-style-type: none"> <li>➤ Four month project work at Ch. Devi Lal University, Sirsa on “<b>Decolorization of Textile Dyes by Fungi</b>” during M.Sc. Biotechnology.</li> <li>➤ Six month research experience on “<b>Fermentation of Phenolics and Antioxidant Activity of <i>Oryza sativa</i> and <i>Lablab purpureus</i> by solid state fermentation with <i>Aspergillus spp.</i></b>” during M.Phil. Biotechnology.</li> <li>➤ <b>Research experience during Ph.D. in Biotechnology</b> on topic “<b>Bio-augmentation of phenolics and antioxidant potential of peanut waste (peanut press-cake) by fermentation with GRAS fungal and bacterial strains</b>”.</li> </ul>
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<b>Google Scholar Citations</b>	Total Citations: <b>740</b> , h-index: <b>13</b> , i10-index: <b>16</b>
<b>Research Gate Citations</b>	Total Citations: <b>678</b>
<b>Scopus Citations</b>	Total Citations: <b>395</b> , h-index: <b>9</b>

<b>Conference Participated/Attended</b>	5 International and 10 National
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### **Awards/ Scholarship/ Achievements**

#### **Editor**

- Editorial member of **International Journal of Nutrition and Food Sciences**, ISSN: 2327-2694 (Print), ISSN: 2327-2716 (Online) <http://www.sciencepublishinggroup.com/j/ijnfs>
- Editorial member of **International Journal of Food Science and Biotechnology**, ISSN: 2578-9635 (Print), ISSN: 2578-9643 (Online) <http://www.ijfsb.org>

### **Fellowship awarded**

- Rajiv Gandhi National Fellowship during Ph.D. since 2016 by University Grant Commission, New Delhi (India).

### **Awards**

- **P.K. Sadh**, S. Kumar, P. Chawla, A. Popli and J.S. Duhan got **First prize** for poster presentation entitled “Bio-fortification of several properties from peanut press cake through solid state fermentation” in Third National Conference (2018) held at Shoolini University, Solan (India).
- **P.K. Sadh**, S. Kumar, S. Kumar and J.S. Duhan got **Second prize** for poster presentation entitled “Fermentation approach on release of phenolic contents from peanut press cake with *Aspergillus oryzae*” in National Conference (2016) held at Shoolini University, Solan (India).
- J.S. Duhan, S. Duhan and **P.K. Sadh** awarded **Third prize** on poster presentation entitled “Bioaugmentation of phenolics and antioxidant activities of combination of *Oryza sativa* (rice) and *Lablab purpureus* (seim) fermented with grass filamentous fungi.” in National Conference (2016) held at Ch. Devi Lal University, Sirsa (India).
- Awarded Certificate of Excellence (SDI/HQ/PR/Cert/35058/PAR) to **P.K. Sadh** from the **Journal of Applied Life Sciences International** in recognition of an outstanding contribution to the quality of the journal in 2017.
- Awarded Certificate of Excellence (SDI/HQ/PR/Cert/34444/par) to **P.K. Sadh** from **Microbiology Research Journal International** in recognition of an outstanding contribution to the quality of the journal in 2017.
- Awarded Certificate of Excellence (SDI/HQ/PR/Cert/35622/par) to **P.K. Sadh** from **Asian Journal of Advances in Agricultural Research** in recognition of an outstanding contribution to the quality of the journal in 2017.
- Awarded Certificate of Excellence (SDI/HQ/PR/Cert/35646/par) to **P.K. Sadh** from **Biotechnology Journal International** in recognition of an outstanding contribution to the quality of the journal in 2017.
- Awarded Certificate of Excellence (SDI/HQ/PR/Cert/39019/par) to **P.K. Sadh** from **Journal of Pharmaceutical Research International** in recognition of an outstanding contribution to the quality of the journal in 2017.
- Awarded Certificate of Excellence (SDI/HQ/PR/Cert/38794/par) to **P.K. Sadh** from **Journal of Geography, Environment and Earth Science International** in recognition of an outstanding contribution to the quality of the journal in 2017.
- Certificate of **P.K. Sadh** as a peer reviewer of “**Journal of Advances in Biology & Biotechnology**” from SCIENCEDOMAIN International for their contribution to maintain the high peer review standard of this International journal.

### **Published/Accepted Research Articles**

- [1] Kumar, R., Najda, A., Duhan, J.S., Kumar, B., Chawla, P., Klepacka, J., Malawski, S., **Kumar Sadh, P.** and Poonia, A.K. “Assessment of Antifungal Efficacy and Release

- Behavior of Fungicide-Loaded Chitosan-Carrageenan Nanoparticles against Phytopathogenic Fungi” in **Polymers** 2022. <https://doi.org/10.3390/polym14010041>
- [2] A. Bains, P. Chawla, A. Tripathi, **P.K. Sadh** “A comparative study of antimicrobial and anti-inflammatory efficiency of modified solvent evaporated and vacuum oven dried bioactive components of *Pleurotus floridanus*” in **Journal of Food Science and Technology** 2021. <https://doi.org/10.1007/s13197-020-04891-8>
- [3] J.S. Duhan, P. Chawla, S. Kumar, A. Bains, **P.K. Sadh** “Proximate Composition, Polyphenols and Antioxidant Activity of Solid State Fermented Peanut Press Cake” in **Preparative Biochemistry and Biotechnology** 2021. <https://doi.org/10.1080/10826068.2020.1815060>
- [4] J.S. Duhan, P. Chawla, A. Bains, S. Kumar, **P.K. Sadh** “Solid-state fermented peanut press cake: assessment of biochemical properties, mineral bioavailability, and its application in sweetened Yogurt cheese” in **Biocatalysis and Agricultural Biotechnology** 2020. <https://doi.org/10.1016/j.bcab.2020.101780>
- [5] P. Chawla, V. Kumar, A. Bains, R. Singh, **P.K. Sadh**, R. Kaushik, N. Kumar “Improvement of Mineral Absorption and Nutritional Properties of *Citrullus vulgaris* Seeds Using Solid-State Fermentation” in **Journal of the American College of Nutrition**. <https://doi.org/10.1080/07315724.2020.1718031> (2020).
- [6] P. Saharan, **P.K. Sadh**, S. Duhan, J.S. Duhan “Bio-enrichment of phenolic, flavonoids content and antioxidant activity of commonly used pulses by solid-state fermentation” in **Journal of Food Measurement and Characterization**. 14: 1497-1510 (2020). <https://doi.org/10.1007/s11694-020-00399-z>
- [7] J.S. Duhan, P. Saharan, **P.K. Sadh** “Effect of Production Parameters on Release of Phenolic Content of Peanut Press Cake Fermented with *A. oryzae* and *A. awamori*” in **International Journal of Pharmacy and Biological Sciences**. 9 (2): 434-444 (2019).
- [8] **P.K. Sadh**, S.K Rohilla, P. Chawla, J.S. Duhan “Fermentation: A boon for production of bioactive compounds by processing of food industries wastes (by-products)” in **Molecules**. 23: 2560 (2018). <https://doi.org/10.3390/molecules23102560>
- [9] **P.K. Sadh**, P. Chawla, J.S. Duhan “Fermentation approach on phenolic, antioxidants and functional properties of peanut press cake” in **Food Bioscience**. 22: 113-120 (2018). <https://doi.org/10.1016/j.fbio.2018.01.011>
- [10] **P.K. Sadh**, S. Duhan, J.S. Duhan “Agro-industrial wastes and their utilization using solid state fermentation: A review” in **Bioresources and Bioprocessing**. 5 (1): 1-15 (2018). <https://doi.org/10.1186/s40643-017-0187-z>
- [11] **P.K. Sadh**, P. Chawla, L. Bhandari, J.S. Duhan “Bio-enrichment of functional properties of peanut oil cakes by solid state fermentation using *Aspergillus oryzae*” was published in **Journal of Food Measurement and Characterization**. 12:622–633(2018). <https://doi.org/10.1007/s11694-017-9675-2>
- [12] P. Saharan, **P.K. Sadh**, J.S. Duhan “Assessment of Fermentation Based Enrichment of Bioactive Compounds and Antioxidant Activity of Commonly Used Cereals” was

published in **International Journal of Food and Fermentation Technology**. ISSN 2249-1570; 8:2, 175-184 (2018).

- [13] **P.K. Sadh**, P. Chawla, L. Bhandari, R. Kaushik, J.S. Duhan “In vitro assessment of bio-augmented minerals from peanut oil cakes fermented by *Aspergillus oryzae* through Caco-2 cells” was published in **Journal of Food Science and Technology**. 54 (11): 3640-3649 (2017). <https://doi.org/10.1007/s13197-017-2825-z>
- [14] **P.K. Sadh**, P. Saharan, S. Duhan, J.S. Duhan “Bio-enrichment of phenolics and antioxidant activity of combination of *Oryza sativa* and *Lablab purpureus* fermented with GRAS filamentous fungi” was published in **Resource Efficient Technologies**. 3: 347-352 (2017).
- [15] **P.K. Sadh**, P. Saharan, J.S. Duhan “Bio-augmentation of antioxidants and phenolic content of *Lablab purpureus* by solid state fermentation with GRAS filamentous fungi” was published in **Resource Efficient Technologies**. 3: 285-292 (2017).
- [16] **P.K. Sadh**, P. Saharan, Surekha, J.S. Duhan “Bio-augmentation of phenolics and antioxidant activity of *Oryza sativa* by solid state fermentation with *Aspergillus* spp.” was published in **International Food Research Journal**. 24(3): 1160-1166 (2017).
- [17] P. Chawla, L. Bhandari, **P.K. Sadh**, R. Kaushik “Impact of solid state fermentation (*Aspergillus oryzae*) on functional properties and mineral bioavailability of black eyed pea (*Vigna unguiculata*) seed flour” was published in **Cereal Chemistry**. 94(3): 437-442 (2017).
- [18] P. Saharan, **P. Sadh**, J.S. Duhan “Comparative assessment of effect of fermentation on phenolics, flavanoids and free radical scavenging activity of common used cereals” was published in **Biocatalysis and Agricultural Biotechnology**. 12:236-240 (2017).
- [19] J.S. Duhan, M. Bhardwaj, **P.K. Sadh**, Surekha “*In vitro* antimicrobial efficacy, free radical scavenging activity and antimutagenic potential of stem extract of *Capparis decidua*” was published in **World Journal of Pharmacy and Pharmaceutical Sciences**. ISSN 2278-4357; 5:10, 786-803 (2016).
- [20] A. Kumar, **P.K. Sadh**, Surekha, J.S. Duhan “Bio-ethanol production from sweet potato using co-culture of saccharolytic molds (*Aspergillus* spp.) and *Saccharomyces cerevisiae* MTCC170” was published in **Journal of Advances in Biotechnology**. ISSN 2348-6201; 6:1, 822-827 (2016).
- [21] J.S. Duhan, K. Mehta, **P.K. Sadh**, P. Saharan, Surekha “Bio-enrichment of phenolics and free radicals scavenging activity of wheat (WH-711) fractions by solid state fermentation with *Aspergillus oryzae*” was published in **African Journal of Biochemistry Research**. ISSN 1996-0778; 10:2, 12-19 (2016).
- [22] J.S. Duhan, A. Rana, **P.K. Sadh**, P. Saharan, Surekha “Antimicrobial and free radical scavenging activity of selective medicinal plants combination” was published in **World Journal of Pharmacy and Pharmaceutical Sciences**. ISSN 2278-4357; 4:3, 1202-1216 (2015).

- [23] A. Rana, P. Saharan, **P.K. Sadh**, Surekha, J.S. Duhan “Free radical scavenging and antimicrobial potential of mixture of selective medicinal plants” was published in **Asian Journal of Pharmaceutical and Clinical Research**. ISSN 0974-2441; 7:4, 27-32 (2014).

### **Book Chapters**

- [1] **P.K. Sadh**, S.K. Rohilla, S. Kumar, J.S. Duhan. “Food Adulteration: Types, their Effects and Control”. In: “Quality Control and Waste Utilization for Agriculture and Dairy Products” (Eds) N. Kumar, R. Kaushik, P. Chawla, **New India Publishing Agency**. pp. 225-236. ISBN 9789387973206, (2018).
- [2] L. Bhandari, P. Chawla, S.B. Dhull, **P.K. Sadh**, R. Kaushik. “Technological and Functional Aspects of Yoghurt Cheese”. In: “Advances in Animal Biotechnology and its Applications” (Eds) S.K. Gahlawat, J.S. Duhan, R.K. Salar, P. Siwach, S. Kumar, P. Kaur, **Springer Nature Singapore Pvt. Ltd.** pp. 259-267, DOI: 10.1007/978-981-10-4702-2\_16, ISBN 978-981-10-4702-2, (2018).
- [3] P. Chawla, L. Bhandari, S.B. Dhull, **P.K. Sadh**, S.P. Sandhu, R. Kaushik, Navnidhi. “Biotechnological Aspects for Enhancement of Mineral Bioavailability from Cereals and Legumes”. In: “Plant Biotechnology: Recent Advancements and Developments” (Eds) S.K. Gahlawat, R.K. Salar, P. Siwach, J.S. Duhan, S. Kumar, P. Kaur, **Springer Nature Singapore Pvt. Ltd.** pp. 87-100, DOI 10.1007/978-981-10-4732-9\_5, ISBN 978-981-10-4732-9, (2017).

### **Book Published/Accepted**

- [1] A book proposal on *Wild Mushrooms: Characteristics, Nutrition, and Processing* by Sanju Bala Dhull, Aarti Bains, Prince Chawla and **Pardeep Kumar Sadh** is accepted by CRC press, Taylor and Francis group, Florida

### **Lecture Delivered**

- [1] An Oral Presentation entitled “Evaluation of *Aspergillus* species in Decolorization of Reactive Blue MR” at 1<sup>st</sup> World Congress for Man and Nature, “Global Climate Change & Biodiversity Conservation, Department of Zoology & Environmental Science, Gurukula Kangri Vishwavidyalaya, Haridwar, Uttarakhand, India, November 2011.

### **Abstracts in Conferences**

- [1] B.S. Namdhari, S.K. Rohilla, R.K. Tanwar, **P.K.Sadh**, R.K. Salar, S.K. Gahlawat. Evaluation of *Aspergillus* species in Decolorization of Reactive Blue MR. Published in: 1st World Congress for Man and Nature, “Global Climate Change & Biodiversity Conservation” (November 11-13, 2011). pp. 187.
- [2] **P.K.Sadh**, B.S. Chadha, R.K. Tanwar, S.K. Rohilla, S.K. Gahlawat. Decolorization Study on Golden Yellow MERL and Red M8B under in vitro Condition using Indigenous Fungal Isolates. Published in: International Conference on Biotechnology: Emerging Trends (September 18-20, 2012). pp. 162-163.

- [3] P.K.Sadh, J.S. Duhan. Agro industrial waste and their utilization using solid state fermentation: a review. Published in: National Conference on Biotechnology: Emerging Trends (February 11-12, 2016). pp. 88-89.
- [4] J.S. Duhan, **P.K.Sadh**, Surekha. Bioaugmentation of phenolics and antioxidant activities of combination of *Oryza sativa* (rice) and *Lablab purpureus* (seim) fermented with GRAS filamentous fungi. Published in: National Conference on Biotechnology: Emerging Trends (February 11-12, 2016). pp. 89-90.
- [5] **P.K.Sadh**, S.Kumar, S. Kumar, J.S. Duhan. Effect of fermentation on different properties of peanut press cake. Published in: International Conference on Emerging Areas of Environmental Science and Engineering (February 16-18, 2017). pp. 278.
- [6] **P.K.Sadh**, S.Kumar, S. Kumar, P. Chawla, J.S. Duhan. Fermentation approach on release of phenolic contents from peanut press cake with *Aspergillus oryzae*. Published in: Second National Conference on New Horizons in Human Health and Nutrition (March 2-3, 2017). pp.73.
- [7] S.Kumar, R. Kumar, S. Kumar, **P.K.Sadh**, Deepika, S.K. Gahlawat. Protein modifications during food processing and storage. Published in: Second National Conference on New Horizons in Human Health and Nutrition (March 2-3, 2017). pp.84.
- [8] S. Kumar, **P.K.Sadh**, S. Kumar, P. Chawla. Health Benefits of probiotics and prebiotics: a clinical perspective. Published in: Second National Conference on New Horizons in Human Health and Nutrition (March 2-3, 2017). pp.104.
- [9] **P.K.Sadh**, S. Kumar, S. Paul, J.S. Duhan. Role of Solid State Fermentation to Enhance the Properties of Peanut Press Cake (HNG-10). Published in: International Conference on "Microbes for Health and Wealth", Department of Microbiology, MDU Rohtak (November 14, 2017).
- [10] S. Paul, **P.K.Sadh**, S. Kumar, P. Chawla, R. Tiwari, J.S. Duhan. RNA Interference: A Biotechnology Tool for Phytopathogens Management. Published in: International Conference on "Microbes for Health and Wealth", Department of Microbiology, MDU Rohtak (November 14, 2017).
- [11] J.S. Duhan, **P.K.Sadh**, S. Kumar, P. Kaur, P. Chawla. Fermentation Effect on Biochemical Properties of Peanut Press Cake. Published in: International Conference on "Microbes for Health and Wealth", Department of Microbiology, MDU Rohtak (November 14, 2017).

### **Declaration**

I hereby declare that all the statements made in these curriculum vitae are true, complete and correct to the best of my knowledge and belief

Date:

**Dr. Pardeep Kumar**