



ENLIGHTENMENT TO EXCELLENCE

UNIVERSITY OF NORTH BENGAL

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Raja Ram Mohunpur, Dist- Darjeeling, West Bengal, Pin-734013, India.

Department of Microbiology

Print



MS. SARITA KUMARI

Ms. Sarita Kumari

M.Sc (Bangalore University), M.Phil (Bharathidasan University), Ph.D. (Pursuing from NBU)

Assistant Professor (Contractual)

Members of Learned Societies: Member of American Society for Microbiology

**Contact Addresses:**

Contact No.	+91- 8759591755
Mailing Address	Department of Microbiology, University of North Bengal, P.O.- NBU, Dist- Darjeeling, West Bengal, Pin -734013, India.
e-Mail	saritamicro@gmail.com

Subject specialization: Microbiology**Areas of Research Interest:** My research interest is focused on microbial safety of food products and control of biofilms in food processing environments which includes various aspects of Food Microbiology, Food safety, Dairy technology and Foodborne Diseases etc.**No. of Ph.D. students:** (a) Supervised: Nil (b) Ongoing: Nil.**No. of M.Phil. students:** (a) Supervised: Nil (b) Ongoing: Nil .**No. of Publications:** 05**Achievement & Awards:**

- Best outgoing student award (2007) at P.G. level (Bangalore University).
- Merit-cum-means Scholarship by Steel Authority of India Limited, from 2001-2005 (For standing among 1st ten in 12th Board examination in Bokaro Steel city).

Professional experiences:

- **Teaching experience: 8 years 5 month**
 - Lecturer in Dept of Microbiology, at Oxford Institutions of Science, Bangalore (2007- May, 2009).
 - Assistant Professor in Dept of Microbiology, University of North Bengal (Sept 2009- till date).
- **Research experience: 7 years**

Selective List of Publications:

1. Kumari, S. and Sarkar, P.K. (2016) *Bacillus cereus* hazard and control in industrial dairy processing environment: Review. *Food Control* (accepted, **Impact factor: 2.8**)
2. Sharma, A., Kumari, S., Wongputtisin, P., Nout, M.J.R. and Sarkar, P.K. (2015) Optimization of soybean processing into kinema, a *Bacillus*-fermented alkaline food, with respect to a minimum level of antinutrients. *Journal of Applied Microbiology* 119: 162-176 (**Impact factor: 2.47**)
3. Kumari, S. and Sarkar, P.K. (2014) Prevalence and characterization of *Bacillus cereus* group from various marketed dairy products in India. *Dairy Science and Technology* 94: 483-497 (**Impact factor: 1.08**)
4. Kumari, S. and Sarkar, P.K. (2014) *In vitro* model study for biofilm formation by *Bacillus cereus* in dairy chilling tanks and optimization of clean-in-place (CIP) regimes using response surface methodology. *Food Control* 38: 153-158 (**Impact factor: 2.8**)
5. K. V. Sekar, Kumari, S., A. Nagasathya, S. Palanivel, and Subramanyam N (2010) Effective biosurfactants production by *Pseudomonas aeruginosa* and its efficacy on different oils. *Journal of advanced laboratory research in biology* 1:41-45.