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 Qualification : M. Sc., M Phil., Ph D.
 Field of Specialization : Food Technology
 Major : Food & Nutritional Sciences
 Specializing field : Millet Fermentation
 Experience (in years) : 35



Projects:

S.No.	Title of the project	Year	PI and Co-PI of the project	Funds (in Rs.)	Funding agency
1.	Freshness indicators for poultry meat packages by inkjet printing to ensure food safety	2015-2017	PI- Dr B. Kumar, Prof Printing Technology, Anna University Co-PI Usha Antony	63,37, 000	DBT-GoI
2	Prebiotic efficacy of Xylooligosaccharides (XOS) and their food applications	2013 - 2014	PI- Usha Antony	18,79,200	Ministry of Food Processing Industries, SERB- DST, GoI
3.	EASTWEST FOOD In International Research Staff Exchange Scheme (IRSES)	2010 - 2014	Usha Antony Coordinator for Anna University	€ 127800 (Total) € 25,200 (AU)	European Union
4.	Enhancing Research Capacity building and	2008-2013	Co- Coordinator, Dr R.B. Narayanan C Centre for Biotechnology	753.93 Lakhs	DBT- GoI

	Initiating Integrated M. Tech & Ph D programme in the area of Food Technology		Anna University Co-Coordinator Usha Antony		
5.	Evaluation of the Immunoprophylactic efficacy of recombinant Infectious Bursal Disease Virus (IBDV) capsid protein in cell line & animal model	2007-2010	PI	14,00,000	CSIR -GoI

Publications:

- Chelliah R, Chandrashekar S, Sravanakumar K, Ramakrishnan S R, Rubab M, Daliri E B-M, Barathikannan K, Tyagi A, Ofosu F K, Chen X, Kim Se-H, Elahi F, NaKyeong H, Wang M-H, Raman V, **Antony U** and Oh D-H. Effect of rice processing towards lower rapidly available glucose (RAG) favors *idli*, a south Indian fermented food suitable for diabetic patients. *Nutrients*, 11, 1497, pp.16, doi:10.3390/nu11071497.
- Raghunath S, Govindarajan G, Sri Durga Devi N, **Usha Antony** and Christopher Vimalson D, Utilization of food wastes to prepare film forming biomolecules, *International Journal of Advanced Educational Research*, 4 (2), 15 -19. ISSN: 2455-6157; Impact Factor: RJIF 5.12.
- Kanagaraj S P, Ponnambalm D, **Usha Antony**, Effect of dry heat treatment on the development of resistant starch in rice (*Oryza sativa*) and Barnyard millet (*Echinochloa furmantacea*), *Journal of Food Processing and Preservation*, DOI: 10.1111/jfpp.13965.
- Balasubramaniam, V.G., Ayyappan, P., Sathvika, S. **Usha Antony**, Effect of enzyme pretreatment in the ultrasound assisted extraction of finger millet polyphenols, *Journal of Food Science & Technology*, 2019,56 (3), 1583-1594. <https://doi.org/10.1007/s13197-019-03672-2>
- Chapter 6 Millets by Sudha Rani Ramakrishnan, Kavitha Ravichandran and **Usha Antony** in *Whole Grains – Processing, Product Development and Nutritional Aspects*, Eds. Mir SA, Manickavasagan A and Shah MA, 2019, pp. 103-128, CRC Press, Taylor & Francis.
- Sudha Rani Ramakrishnan, Ramachandran Chelliah and **Usha Antony**, Phytochemicals and health benefits – contribution from brown and white finger millet (*Eleusinecoracna*) varieties, *Ethno Medicine*, 2018, 12 (4), 198-204. DOI: 11.258359/KRE-138.
- Chelliah, R, Ramakrishnan S R, **Antony U**, Kim S H, Khan I, Tango C N, Kounkeu P N, Wei S, Hussain M S, Daliri E B M, Momna R, Kwon M Y, Lee E H, Jo H Y, Hwang S B, Park E J, Kim H J and Oh D H, Antihypertensive effect of

peptides from sesame, almond and pumpkin seeds: In-silico and in-vivo evaluation, *Journal of Agriculture, Life and Environmental Sciences*, 2018, 30 (1), 12-30.

8. Kalpana P, Saibaba J, Akshaya S, Ramasubramanyan M R and **Usha Antony**, Study on food safety knowledge, attitude and practices followed by street food vendors in Chennai, India, *International Journal of Current Research*, 2018, 10 (11), 74927-74929. DOI: <https://doi.org/10.24941/ijcr.29101.11.2018>.
9. Pallavi J K, Sangeetha R and **Usha Antony**, Development of chocolates with prebiotics from ash gourd seeds, *Asian Journal of Dairy and Food Research*, 2018, 37 (3), 221-226, DOI:10.18805/ajdfr.DR-1345.
10. Rajasekaran E, Kumar B, Muruganandhan R, Raman S V, **Usha Antony**, Determination of forced convection heat transfer coefficients and development of empirical correlations for milk in vessel with mechanical agitators, *Journal of Food Science and Technology*, 2018, 55 (7): 2514-2522, DOI: <https://doi.org/10.1007/s13197-018-3169-z>.

Honours and Awards:

Patents Filed

J K Pallavi, R Sangeetha, **Usha Antony**

Dia-dahi: a prebiotic formulation of milk/curd/yoghurt/buttermilk that can regulate blood glucose, Application No.201741032819 A, 22/09/2017

Sudha Rani R, Ramachandran C, **Usha Antony**

Incorporation of heat stable probiotics and bioactive compounds into semi-dried ready-to-cook food, Application No. 201641040751, 29/11/2016.

Sudha Rani R, Ramachandran C, **Usha Antony**

Ready-to-Cook, bio-fortified, fermented batter with extended shelf-life and heat-stable Probiotics, Application No 201641040736, 29/11/2016.

Sudha Rani R, Ramachandran C, **Usha Antony**

Semi-cooked and dried ready-to-cook porridge from processed finger millet (*Eleusinecoracana*), Application No. 201641040735, 29/11/2016

Awards

UGC JRF for PhD studies at IIT Madras, 1991

Whole Grains Researcher (South Asia), Whole Grains Research Foundation, Canada, 2017