

Dr. SAMADRITA SENGUPTA

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EDUCATION

Ph.D. in Food Processing and Nutrition Science; Indian Institute of Engineering Science and Technology, Shibpur, Howrah, West Bengal, India.

M.Sc. in Food Processing and Nutrition Science; Indian Institute of Engineering Science and Technology, Shibpur, Howrah, West Bengal, India.

B.Sc. in Clinical Nutrition And Dietetics; University of Calcutta, West Bengal, India.

Post Graduate Certificate in Diabetes Education, Project Hope, International Diabetes Federation, Apollo Gleneagles Hospital, Kolkata.

EMPLOYMENT

03-12-2018 - till date	West Bengal State University
01.08.2017-31.10.2017	Prasanta Chandra Mahalanobis Mahavidyalaya, Kolkata

AWARDS & FELLOWSHIPS

- Expert member of DBT, New Delhi.
- ICMR-Post Doctoral Fellowship, ICMR-New Delhi
- Qualified ICAR NET in Food Technology (2016), ICAR, ASRB
- Second rank holder in M.Sc. in Food Processing and Nutrition Science; Indian Institute of Engineering Science and Technology, Shibpur, Howrah, West Bengal, India
- First rank holder in B.Sc. in Clinical Nutrition And Dietetics; University of Calcutta, West Bengal, India

RESEARCH SPECIALIZATION AND MAJOR FIELD OF INTEREST

- Food processing and nutrition science.
- Food based therapy.
- Probiotic food products.
- Use of Nanotechnology in food application

PATENT

Patent (Indian patent) entitled “Formulation of fortified soy yogurt for anti hypercholesterolemic effect” to ICMR, New Delhi [PCT/IN2020/050441, May 15, 2020.]

RESEARCH PUBLICATIONS

1. **S. Sengupta**, D.K. Bhattacharyya, R. Goswami and J. Bhowal. Emulsions stabilized by soy protein nanoparticles as potential functional non-dairy yogurts. *Journal of the science of the food and agriculture*, vol 9851, pp-1-11, **2019**.
2. **S. Sengupta**, H. Koley, S. Dutta, and J. Bhowal. Hepatoprotective effects of synbiotic soy yogurt on mice fed on high cholesterol diet. *Nutrition*, vol.63-64, pp36-44, **2019** <https://doi.org/10.1016/j.nut.2019.01.009> .
3. **S. Sengupta**, H. Koley, S. Dutta, and J. Bhowal. Antioxidant and hypocholesterolemic properties of functional soy yogurts fortified with ω -3 and ω -6 polyunsaturated fatty acids in Balb/c mice. *European Journal of Lipid Science and Technology*, vol. 1800397, pp. 1-12, **2019**. <https://doi.org/10.1002/ejlt.201800397>
4. **S. Sengupta**, H. Koley, S. Dutta, and J. Bhowal. Hypocholesterolemic effect of Spirulina platensis (SP) fortified functional soy yogurts on diet-induced hypercholesterolemia. *Journal of Functional Foods*, vol.48 (2018), pp. 54-64, **2018**. <https://doi.org/10.1016/j.jff.2018.07.007>
5. **S. Sengupta**, D.K. Bhattacharyya, and J. Bhowal. Improved quality attributes in soy yogurts prepared from DAG enriched edible oils and edible deoiled soy flour. *European Journal of Lipid Science and Technology*, vol.1800033, pp. 1-10, **2018**. <https://doi.org/10.1002/ejlt.201800033>
6. **S. Sengupta** and J. Bhowal. Studies on preparation of dietetic *rasgulla* (cheese ball) from edible quality flours and antioxidant rich vegetable oils. *LWT - Food Science and Technology*, vol. 86