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EDUCATION

Doctor of Philosophy in Animal Science, 2010
Area of Concentration: Food Microbiology and Safety
University of Connecticut, CT, USA

Master of Science in Animal Science, 2009
University of Connecticut, CT, USA

Master of Science in Animal Biochemistry, 2004
Indian Veterinary Research Institute, India

Bachelor of Veterinary Science and Animal Husbandry (DVM), 2002
Rajiv Gandhi Institute for Veterinary Education and Research (RIVER)
Pondicherry University, India

PROFESSIONAL EXPERIENCE

Associate Professor (Food Microbiology and Safety),
Department of Animal Science
University of Connecticut, 2019-present

Assistant Professor (Food Microbiology and Safety),
Department of Animal Science
University of Connecticut, 2013-2019

Post-Doctoral Research Associate (Molecular Food Microbiology),
Food Science Department
Purdue University, 2010-2013

Adjunct Faculty, Department of Biology
University of Hartford, 2008

Graduate Research Assistant, Department of Animal Science
University of Connecticut, 2004-2010

Junior Research Fellow, Division of Biochemistry and Food Science
Indian Veterinary Research Institute, India

RESEARCH AND TEACHING INTERESTS

My research and teaching primarily focuses on food safety and gut health. Research in my lab is targeted towards understanding pathogen survival and persistence along the food chain and impact of food-associated conditions on pathogen survival and virulence attributes. I also study the efficacy of currently applied hurdle technologies to reduce pathogen transmission during pre- and post-harvest processing of fresh produce, meat and dairy products. Research conducted in my laboratory revealed that protective cultures including probiotics and lactic cultures are capable of controlling pathogens on fresh produce. Beyond food systems my research also investigates the potential application of probiotics and protective cultures in the prevention and treatment of infectious diseases. These studies have demonstrated that protective cultures promote gut health by attenuating pathogen virulence, reducing colonization, modulating host gut barrier integrity and host immune response. Through all aspects of my research, my main objective is to improve food safety and promote public health while mentoring the next generation with a strong focus on promoting equity and inclusivity in higher education.

CURRENT AND PREVIOUS FUNDING

1. From seed to plate: Improving produce safety and supporting organic leafy green production using natural biocontrol strategies. USDA OREI. 2024-2028. \$3,300,000. PD
2. Food safety implications of microgreens grown in soil-based and soil-free production systems and their control. USDA SAES Capacity Grant. 2024-2027. \$60,000. PD
3. Effect of in-ovo probiotic supplementation and post-hatch feed deprivation on muscle growth and productivity in broilers. USDA NIFA. 2024 – 2027. \$650,000. PD.
4. Application of probiotics to improve the microbial safety of tomatoes. USDA NIFA Northeast SARE. 2024 - 2025. \$15,000. PD
5. Enhancing Dairy Food Safety: Mitigating Salmonella biofilms in the dairy environment using Postbiotics and Aerated water. George Walker Milk Foundation. 2024 -2025. \$20,850. PD
6. Genomic selection as a tool to mitigate *Salmonella* shedding in broilers. Cobb Research Institute. 2024-2026. \$150,000. Co-PD
7. Enhancing microbial safety and production efficiency in organic poultry farming: An interdisciplinary investigation of innovative strategies. USDA OREI. 2023-2027. \$3,340,000. Co-PD
8. Elucidating Salmonella-food-host interaction using proteomics analysis- a pilot study. UConn Core Incentive Program. 2023-2024. \$5,500. PD
9. Effect of in-ovo probiotic supplementation on energy status, yolk sac function and intestinal development in broilers. USDA NIFA. 2023 – 2026. \$650,000. PD.

10. Identifying the food safety research and extension gaps within the controlled environmental agricultural fruit and vegetable industry. USDA NIFA. 2023 – 2024. \$50,000. Co-PD.
11. Synergy Neo2 Hybrid Multimode Microplate Reader. CAHNR Equipment Grant. 2023. \$74,969. Co-PD.
12. Water Vapor Transmission analyzer. CAHNR Equipment Grant. 2023. \$74,270. Co-PD.
13. ChemiDoc MP Imaging system. CAHNR Equipment Grant. 2022. \$50,306. PD
14. Biotek Cytation 5 Cell imaging Multi-Mode Reader. 2022. \$74,894. Co-PD
15. Acquisition of an oxygen transmission rate tester for food science and food packaging applications. USDA NIFA. 2022-2023. \$108,545. Co-PD.
16. Controlling *Salmonella* on Eggs Using Probiotics and Postbiotics. USDA NIFA Northeast SARE. 2022 - 2024. \$15,000. PD
17. Application of aerated water generated by nanobubble technology in the control of *Listeria* biofilms in a simulated dairy environment. George Walker Milk Foundation. 2022. \$26,100. PD
18. A comprehensive probiotic-based approach to promote layer performance, layer health and egg safety for small and midsize farms. USDA NIFA. 2021-2025. \$500,000. PD
19. Gut-derived berry metabolites and inflammation. USDA NIFA. 2021-2023. \$300,000. Co-PD.
20. In ovo and early probiotic supplementation to control *Salmonella* in broilers. USDA NIFA SARE. 2021-2024. \$150,000. PD
21. Influence of the gut microbiome on parasitic load and blood analytes in horses. UConn Research Excellence Program. 2021-2022. \$25,000. Co-PD.
22. Effects of repeated cannabinoid exposure on gut microbial health. UConn Scholarship Facilitation Fund. 2021. \$2000. Co-PD.
23. Elucidating the gut protective effects of cheese. USDA SAES Capacity Grant. 2021-2024. \$60,000. PD
24. Atomic Force Microscope. CAHNR Equipment Grant. 2021. \$75,000. Co-PD.
25. Evaluating the antimicrobial efficacy of Bactana products. Bactana. 2021. \$7,200. PD
26. Systems-based integrated program for enhancing the sustainability of antibiotic-restricted poultry production. USDA NIFA. 2020-2025. \$10,000,000. Co-PD.
27. Effects of in-ovo probiotic supplementation on muscle growth and performance in broilers. USDA NIFA. 2020-2022. \$200,000. Co-PD

28. Investigating the influence of host factors on parasitic load in horses and their effect on body condition. USDA SAES Capacity Grant. 2020-2023. \$60,000. Co-PD
29. Effect of FPS on broiler growth and performance. Bactana. 2020-2021. \$30,029. PD
30. NE1492: Enhancing Poultry Production Systems through Emerging Technologies and Husbandry Practices. 2020-2024. Co-PD
31. Antimicrobial activity of commercially produced bioactive cultures in cheese and their potential use as probiotics. USDA SAES Capacity Grant. 2020-2023. \$60,000. Co-PD
32. Development of engineered nanocomposites for wastewater treatment. USDA SAES Capacity Grant. 2019-2022. \$60,000. Collaborator
33. Use of lactic acid bacteria to control *L. monocytogenes* on apples under simulated commercial conditions. USDA NIFA Northeast SARE. 2019-2020. \$15,000. PD
34. Early and sustained application of probiotics to improve growth and performance in chickens. UConn Scholarship Facilitation Fund. 2018. \$2,000. PD
35. Early and sustained application of probiotics to promote growth, gut microbiome establishment and intestinal function in broiler chicken. USDA SAES Capacity Grant. 2018-2021. \$60,000. PD
36. NE1442: Poultry production systems and well-being: sustainability for tomorrow. USDA SAES Multistate Research Project. 2018-2019. Co-PD
37. Improving the microbiological safety of sprouts. USDA-NIFA. 2017-2019. \$150,000. PD
38. *Listeria monocytogenes* growth and survival on peaches and nectarines as influenced by stone fruit packing house operations, storage and transportation conditions. CPS/CDFA. 2017-2018. \$95,013. PD
39. Understanding nutrition through biomimics. FFAR New Innovator Award. 2016-2019. \$359,652. PD
40. Early (*in-ovo*) administration of probiotics to promote growth in chicken. USDA NIFA Northeast SARE. 2016-2018. \$14,999. PD
41. Investigating the beneficial role of low-fat cheese and cheese starter cultures in the prevention of inflammatory bowel disease in a mouse colitis model. USDA-NIFA. 2015-2018. \$149,961. PD
42. Signal amplification for instrument-free, multiplexed immunoassay based on visual height. NSF. 2015-2019. \$300,413. Co-PD
43. Probiotic mediated epigenomic programming in the prophylaxis and treatment of IBD. UConn REP Award. 2015-2017. \$25,000. PD

44. Impact of wash water disinfectants on *Salmonella enterica* transfer and survival in mango packing facility water tank operations. CPS/NMB. 2015-2017. \$142,165.75. PD.
45. The Illumina MiSeq System: a critical tool for evaluating host-pathogen interactions and identifying genomic markers for livestock disease control. USDA-NIFA. 2014-2016. \$100,000. Co-PD
46. Application of protective cultures in the control of *Salmonella* Enteritidis in poultry. USDA SAES Hatch Grant. 2014-2019. \$112,719. PD

PATENTS

1. **Amalaradjou MA**. 2022. Targeting embryonic growth to improve post-hatch growth and performance in poultry through the early (*in-ovo*) supplementation of probiotics. USPTO Application No. 16/515,856
2. Bhunia AK, Drolia R, Koo OK, **Amalaradjou MA**. 2021 “Recombinant probiotic bacteria to control *Listeria* infection”. USPTO Application No. 61/594,143

PUBLICATIONS

Book Chapters

1. Pellissery AJ, Vinayamohan P, **Amalaradjou MAR**, Venkitanarayanan K. 2020. Spoilage bacteria and meat quality. In A. K. Biswas & P.K. Mandal (Eds.), Meat quality analysis. Elsevier. pp 307 – 334. <https://doi.org/10.1016/B978-0-12-819233-7.00017-3>
2. **Amalaradjou MA**. 2019. Pre-harvest approaches to improve poultry meat safety. In K. Venkitanarayanan, S. Thakur & S. Ricke (Eds.), Food safety in poultry meat production. Springer International Publishing Ag. pp 95 – 122. https://link.springer.com/chapter/10.1007/978-3-030-05011-5_5
3. Nair MS, **Amalaradjou MA**, Venkitanarayanan K. 2017. Antivirulence properties of probiotics in combating microbial pathogenesis. In S. Sariaslani & G. M. Gadd (Eds.), Advances in Applied Microbiology, Volume 98, pp.1-30. Elsevier. <https://doi.org/10.1016/bs.aambs.2016.12.001>
4. Nair MS, Upadhyaya I, **Amalaradjou MA**, Venkitanarayanan K. 2017. Antimicrobial food preservatives and additives: mode of action and microbial resistance mechanisms. In O. V. Singh (Ed.), Foodborne pathogens and antibiotic resistance, pp.275-302. Wiley-Blackwell. <https://doi.org/10.1002/9781119139188.ch12>
5. Yin H, Nair MM, Liu Y, **Amalaradjou MA**, Venkitanarayanan, K. 2017. Controlling foodborne pathogens using antimicrobial metals. In K. Morton (Ed.), Food safety and consumption: assessment, practices and current issues, pp.7-42. Nova Science Publishers. ISBN: 978-1-53612-149-0.
6. **Amalaradjou MA**, Upadhyaya I, Venkitanarayanan, K. 2016. Microbial applications in food industry. In V. K. Gupta, S. Zeilinger-Migsich, E. Ximenes, F. Fiho, M. Duran Dominguez de Bazua & D. Purchase (Eds.), Microbial applications: recent advancements and future developments, pp.1-32. De Gruyter. DOI: 10.1515/9783110412789-003

7. **Amalaradjou MA**, Venkitanarayanan K. 2014. Microbiological hazards associated with infant formula. In L. V. Berhardt (Ed.), *Advances in Medicine and Biology*, Volume 77, pp.1-20. Nova Science Publishers. ISBN:978-1-63117-445-2.
8. **Amalaradjou MA**, Venkitanarayanan K. 2013. Role of bacterial biofilms in catheter associated urinary tract infections and strategies for their control. In T. Nelius (Ed.), *Recent advances in the field of urinary tract infections*. pp.1-15. INTECH. DOI: 10.5772/55200. <https://www.intechopen.com/books/recent-advances-in-the-field-of-urinary-tract-infections/role-of-bacterial-biofilms-in-catheter-associated-urinary-tract-infections-cauti-and-strategies-for->
9. **Amalaradjou MA**, Venkitanarayanan K. 2011. Natural approaches for controlling urinary tract infections. In P. Tenke (Ed.), *Urinary Tract Infections*, pp.227-244. INTECH. DOI: 10.5772/1788. <http://cdn.intechweb.org/pdfs/20575.pdf>
10. **Amalaradjou MA**, Venkitanarayanan, K. 2008. Detection of *Penicillium*, *Aspergillus* and *Alternaria*. In R. Barkai-Golan, N. Paster (Eds.), *Mycotoxins in fruits and vegetables*, pp.225-248. Academic Press. ISBN: 978-0-12-374126-4.

Refereed Publications

1. Gao M, Ren Y, Lu S, Reddyvari R, Venkitanarayanan K, **Amalaradjou MA**. 2024. In ovo probiotic supplementation supports hatchability and improves hatchling quality in broilers. *Poult. Sci.* 103(6), 103624.
2. Hamilton AN, Gibson KE, **Amalaradjou MA**, Callahan CW, Millner PD, Ilic S, Ivey MLL, Shaw AM. 2023. Cultivating food safety together: Insights about the future of produce safety in the us controlled environment agriculture sector. *J Food Prot.* 100190. <https://www.sciencedirect.com/science/article/pii/S0362028X23068746>
3. Muiyariikkandy MS, Mathew E, Kuttappan D, **Amalaradjou MA**. 2023. In ovo and in-feed probiotic supplementation improves layer embryo and pullet growth. *Poult. Sci.* 102(12), 103092. <https://www.sciencedirect.com/science/article/pii/S0032579123006119>
4. Muiyariikkandy MS, Schlesinger M, Ren Y, Gao M, Leifeld A, Reed S, **Amalaradjou MA**. 2023. In ovo probiotic supplementation promotes muscle growth and development in broiler embryos. *Poult. Sci.* 102(7), 102744. <https://www.sciencedirect.com/science/article/pii/S0032579123002638>
5. Liu D, Bai X, Samaddara M, Helmick H, Tenguria S, Drolia R, **Amalaradjou MA**, Lia X, Gallina N, Xu L, Aryalf U, Moreirah G, Husth M, Seleem M, Cox A, Ostafeb R, Klimek J, Kokinic J, Noinaj N, Bhunia AK. 2023. Cell surface anchoring of *Listeria* Adhesion Protein on *L. monocytogenes* is fastened by Internalin B for pathogenesis. *Cell Rep.* 42, 112515. [https://www.cell.com/cell-reports/pdf/S2211-1247\(23\)00526-0.pdf](https://www.cell.com/cell-reports/pdf/S2211-1247(23)00526-0.pdf)
6. Kuttappan D, Muiyariikkandy MS, Mathew EN, **Amalaradjou MA**. 2021. *Listeria monocytogenes* survival on peaches and nectarines under conditions simulating commercial stone-fruit packinghouse operations. *Int. J. Environ. Res. Public Health.* 18(17), 9174. <https://doi.org/10.3390/ijerph18179174>
7. Wang T, Wusigale, Kuttappan D, **Amalaradjou MA**, Luo Y, Luo Y. 2021. Polydopamine-coated chitosan hydrogel beads for synthesis and immobilization of silver nanoparticles to simultaneously enhance antimicrobial activity and adsorption kinetics. *Adv Compos Hybrid Mater.* 4, 696–706. <https://doi.org/10.1007/s42114-021-00305-1>
8. Drolia R, **Amalaradjou MA**, Ryan V, Tenguria S, Liu D, Bai X, Xu L, Singh AK, Cox AD, Bernal-Crespo V, Schaber JA, Applegate BM, Vellumapalli R, Bhunia AK. 2020. Receptor-

- targeted engineered probiotics mitigate lethal *Listeria* infection. Nature Communications. 11: 6344. <https://www.nature.com/articles/s41467-020-20200-5>
9. Dongqui L, Bai X, Tenguria S, Bailey T, Drolia R, Singh AK, **Amalaradjou MA**, Seleem M, Bhunia AK. 2020. Magnesium ion disrupts LAP surface re-association of *Listeria monocytogenes* by dissociation of InlB. FASEB J. 34 (S1), 1-1. <https://faseb.onlinelibrary.wiley.com/doi/abs/10.1096/fasebj.2020.34.s1.02406>
 10. Singh AK, Bai X, **Amalaradjou MA**, Bhunia AK. 2018. Antilisterial and antibiofilm activities of pediocin and LAP functionalized gold nanoparticles. Front. Sustain. Food Syst. 2, 74. <https://doi.org/10.3389/fsufs.2018.00074>
 11. Mathew EN, Muyyarikkandy MS, Kuttappan D, **Amalaradjou MA**. 2018. Attachment of *Salmonella enterica* on mangoes and survival under conditions simulating commercial mango packing house and importer facility. Front Microbiol. 9, 1519. <https://doi.org/10.3389/fmicb.2018.01519>
 12. Narayanan A, Nair MS, Muyyarikkandy M, **Amalaradjou MA**. 2018. Inhibition and inactivation of uropathogenic *Escherichia coli* biofilms on urinary catheters by sodium selenite. Int J Mol Sci. 19, 1073. <https://www.mdpi.com/1422-0067/19/6/1703/pdf>
 13. Feng L, Muyyarikkandy MS, Brown SRB, **Amalaradjou MA**. 2018. Attachment and survival of *Escherichia coli* O157:H7 on in-shell hazelnuts. Int J Environ Res Public Health. 15, 1122. <https://doi.org/10.3390/ijerph15061122>.
 14. Mathew EN, Muyyarikkandy MS, Bedell C, **Amalaradjou MA**. 2018. Efficacy of chlorine, chlorine dioxide and peroxyacetic acid in reducing *Salmonella* contamination in wash water and on mangoes under simulated mango packinghouse washing operations. Front Sustain Food Syst. 2, 18. <https://doi.org/10.3389/fsufs.2018.00018>.
 15. Muyyarikkandy MS, Alqahtani FH, Mandoiu I, **Amalaradjou MA**. 2018. Draft genome sequence of *Lactobacillus paracasei* DUP 13076, which exhibits potent antipathogenic effects against *Salmonella enterica* serovars Enteritidis, Typhimurium, and Heidelberg. Genome announc. 6, e00065-18. <https://doi.org/10.1128/genomeA.00065-18>.
 16. Muyyarikkandy MS, Alqahtani FH, Mandoiu I, **Amalaradjou MA**. 2018. Draft genome sequence of *Lactobacillus rhamnosus* NRRL B-442, a potential probiotic strain. Genome announc. 6, e00046-18. <https://doi.org/10.1128/genomeA.00046-18>.
 17. Pattammattel A, Pande P, Kuttappan D, Puglia M, Basu AK, **Amalaradjou MA**, Kumar, CV. 2017. Controlling the graphene-bio interface: dispersions in animal sera for enhancing stability and reduced toxicity. Langmuir. 33, 14184-14194. <https://pubs.acs.org/doi/abs/10.1021/acs.langmuir.7b02854>.
 18. Muyyarikkandy MS, **Amalaradjou MA**. 2017. *Lactobacillus bulgaricus*, *Lactobacillus rhamnosus* and *Lactobacillus paracasei* attenuate *Salmonella* Enteritidis, *Salmonella* Heidelberg and *Salmonella* Typhimurium colonization and virulence gene expression *in vitro*. Int J Mol Sci. 18, 2381. <https://doi.org/10.3390/ijms18112381>.
 19. Narayanan A, Muyyarikkandy MS, Mooyottu S, Venkitanarayanan K, **Amalaradjou MA**. 2017. Oral supplementation of trans-cinnamaldehyde reduces uropathogenic *Escherichia coli* colonization in a mouse model. Lett Appl Microbiol. 64, 192. <https://doi.org/10.1111/lam.12713>
 20. Narayanan A, Surendran Nair M, Prasad, DK, Baskaran SA, Venkitanarayanan K, **Amalaradjou MA**. 2016. Inactivation of *Acinetobacter baumannii* biofilms on polystyrene, stainless steel and urinary catheters by octenidine dihydrochloride. Front Microbiol. 7, 847. <https://doi.org/10.3389/fmicb.2016.00847>.
 21. Narayanan A, Baskaran SA, **Amalaradjou MA**, Venkitanarayanan K. 2015. Anticarcinogenic properties of medium chain fatty acids on human colorectal, skin and breast cells *in vitro*. Int J

- Mol Sci. 16, 5014-5027. <https://doi.org/10.3390/ijms16035014>.
22. **Amalaradjou MA**, Kim KS, Venkitanarayanan K. 2014. Sub-inhibitory concentrations of trans-cinnamaldehyde attenuate virulence in *Cronobacter sakazakii* *in vitro*. Int J Mol Sci. 15, 8639-8655. <https://doi.org/10.3390/ijms15058639>.
 23. **Amalaradjou MA**, Venkitanarayanan, K. 2014. Antibiofilm effect of octenidine hydrochloride on *Staphylococcus aureus*, MRSA and VRSA. Pathogens. 3, 404-416. <https://doi.org/10.3390/pathogens3020404>.
 24. Baskaran SA, Upadhyay A, Kollanoor-Johny A, Upadhyaya I, Mooyottu S, **Amalaradjou MA**, Schreiber D, Venkitanarayanan K. 2013. Efficacy of plant-derived antimicrobials as antimicrobial wash treatments for reducing enterohemorrhagic *Escherichia coli* O157:H7 on apples. J Food Sci. 78, M1399-1404. <https://doi.org/10.1111/1750-3841.12174>.
 25. Li X, Ximenes E, **Amalaradjou MA**, Vibbert HB, Foster K, Jones J, Liu X, Bhunia AK, Ladisch MR. 2013. Rapid sample processing for foodborne pathogen detection via crossflow microfiltration. Appl Environ Microbiol. 79, 7048-7054. <http://aem.asm.org/content/79/22/7048.full>.
 26. **Amalaradjou MA**, Bhunia AK. 2013. Bioengineered probiotics, a strategic approach to control enteric infections. Bioengineered. 4, 379-387. <https://doi.org/10.4161/bioe.23574>.
 27. Kollanoor-Johny A, Mattson T, Baskaran SA, **Amalaradjou MA**, Hoagland TA, Darre MJ, Khan MI, Schreiber DT, Donoghue AM, Donoghue DJ, Venkitanarayanan K. 2012. Caprylic acid reduces *Salmonella* Enteritidis populations in various segments of digestive tract and internal organs of 3- and 6-week-old broiler chickens, therapeutically. Poult Sci. 91, 1686-94. <https://doi.org/10.3382/ps.2011-01716>.
 28. Upadhyay A, Johny AK, **Amalaradjou MA**, Ananda Baskaran S, Kim KS, Venkitanarayanan K. 2012. Plant-derived antimicrobials reduce *Listeria monocytogenes* virulence factors *in vitro*, and down-regulate expression of virulence genes. Int J Food Microbiol. 157, 88-94. <https://doi.org/10.1016/j.ijfoodmicro.2012.04.018>.
 29. Kollanoor-Johny A, Mattson T, Ananda Baskaran S, **Amalaradjou MA**, Babapoor S, March B, Valipe S, Darre M, Hoagland T, Schreiber D, Khan M, Donoghue A, Donoghue D, Venkitanarayanan K. 2012. Reduction of *Salmonella enterica* serovar Enteritidis colonization in 20-day-old broiler chickens by plant derived compounds trans-cinnamaldehyde and eugenol. Appl Environ Microbiol. 78, 2981-7. <http://aem.asm.org/content/78/8/2981.full>.
 30. Koo OK, **Amalaradjou MA**, Bhunia AK. 2012. Recombinant probiotic expressing *Listeria* adhesion protein attenuates *Listeria monocytogenes* virulence *in vitro*. PLoS One. 7, e29277. <https://doi.org/10.1371/journal.pone.0029277>.
 31. **Amalaradjou MA**, Bhunia AK. 2012. Modern approaches in probiotics research to control foodborne pathogens. Adv Food Nutr Res. 67, 185-239. [10.1016/B978-0-12-394598-3.00005-8](https://doi.org/10.1016/B978-0-12-394598-3.00005-8).
 32. **Amalaradjou MA**, Venkitanarayanan K. 2011. Proteomic analysis of the mode of antibacterial action of trans-cinnamaldehyde against *Cronobacter sakazakii* 415. Foodborne Pathog Dis. 8, 1095-102. <https://doi.org/10.1089/fpd.2011.0841>.
 33. Jagadeesan B, Fleishman Littlejohn AE, **Amalaradjou MA**, Singh AK, Mishra KK, La D, Kihara D, Bhunia AK. 2011. N-terminal Gly224–Gly411 domain in *Listeria* adhesion protein interacts with host receptor Hsp60. PLoS ONE 6, e20694. <https://doi.org/10.1371/journal.pone.0020694>.
 34. **Amalaradjou MA**, Narayanan A, Venkitanarayanan K. 2011. Trans-cinnamaldehyde decreases attachment and invasion of uropathogenic *Escherichia coli* in urinary tract epithelial cells by modulating virulence gene expression. J Urol. 185, 1526-31. <https://doi.org/10.1016/j.juro.2010.11.078>.

35. **Amalaradjou MA**, Venkitanarayanan K. 2011. Effect of trans-cinnamaldehyde on reducing resistance to environmental stresses in *Cronobacter sakazakii*. Foodborne Pathog Dis. 8, 403-9. <https://doi.org/10.1089/fpd.2010.0691>.
36. **Amalaradjou MA**, Venkitanarayanan K. 2011. Effect of trans-cinnamaldehyde on inhibition and inactivation of *Cronobacter sakazakii* biofilm on abiotic surfaces. J Food Prot. 74, 200-8. <http://jfoodprotection.org/doi/pdf/10.4315/0362-028X.JFP-10-296>.
37. Mattson TE, Johny AE, **Amalaradjou MA**, More K, Schreiber DT, Patel J, Venkitanarayanan K. 2011. Inactivation of *Salmonella* spp. on tomatoes by plant molecules. Int J Food Microbiol. 144, 464-8. <https://doi.org/10.1016/j.ijfoodmicro.2010.10.035>.
38. **Amalaradjou MA**, Baskaran SA, Ramanathan R, Johny AK, Charles AS, Valipe SR, Mattson T, Schreiber D, Juneja VK, Mancini R, Venkitanarayanan K. 2010. Enhancing the thermal destruction of *Escherichia coli* O157:H7 in ground beef patties by trans-cinnamaldehyde. Food Microbiol. 27, 841-844. <https://doi.org/10.1016/j.fm.2010.05.006>.
39. **Amalaradjou MA**, Narayanan A, Ananda Baskaran S, Venkitanarayanan K. 2010. Antibiofilm effect of trans-cinnamaldehyde on uropathogenic *Escherichia coli*. J Urol. 184, 358-63. <https://doi.org/10.1016/j.juro.2010.03.006>.
40. Ananda Baskaran S, **Amalaradjou MA**, Hoagland T, Venkitanarayanan K. 2010. Inactivation of *E. coli* O157:H7 in apple juice and cider by trans-cinnamaldehyde. Int J Food Microbiol. 141, 126-9. <https://doi.org/10.1016/j.ijfoodmicro.2010.04.002>.
41. **Amalaradjou MA**, Norris C, Venkitanarayanan K. 2009. Effect of octenidine hydrochloride on planktonic cells and biofilm of *Listeria monocytogenes*. Appl Environ Microbiol. 75, 4089-4092. <http://aem.asm.org/content/75/12/4089.full>.
42. Johny AK, Ananda Baskaran S, Charles AS, **Amalaradjou MA**, Darre MJ, Khan MI, Hoagland TA, Schreiber DT, Donoghue A, Donoghue D, Venkitanarayanan K. 2009. Prophylactic supplementation of caprylic acid in feed reduces *Salmonella* Enteritidis colonization in commercial broiler chicks. J Food Prot. 72, 722-727. <https://doi.org/10.4315/0362-028X-72.4.722>.
43. **Amalaradjou MA**, Hoagland T, Venkitanarayanan K. 2009. Inactivation of *Enterobacter sakazakii* in reconstituted infant formula by trans-cinnamaldehyde. Int J Food Microbiol. 129, 146-149. <https://doi.org/10.1016/j.ijfoodmicro.2008.11.016>.
44. Garcia M, **Amalaradjou MA**, Nair MK, Annamalai T, Surendranath S, Lee S, Hoagland T, Faustman C, Venkitanarayanan K. 2007. Inactivation of *Listeria monocytogenes* on frankfurters by monocaprylin alone or in combination with acetic acid. J Food Prot. 70, 1594-1599. <https://doi.org/10.4315/0362-028X-70.7.1594>.
45. **Amalaradjou MA**, Annamalai T, Marek P, Rezamand P, Schreiber D, Hoagland T, Venkitanarayanan K. 2006. Inactivation of *Escherichia coli* O157:H7 in cattle drinking water by sodium caprylate. J Food Prot. 69, 2248-52. <https://doi.org/10.4315/0362-028X-69.9.2248>.

Abstracts

1. Ren Y, Kanike E, Reed S, **Amalaradjou MA**. 2024. Sustained probiotic supplementation promotes post-hatch muscle development via improved satellite cell function in broilers. 2024 PSA Annual Meeting, July 15-8, 2024.
2. Kosuri P, Reddyvari R, Kanike E, Muttathukonam SH, **Amalaradjou MA**. From hatching eggs to grow-out birds: Probiotic interventions to control *Salmonella* Enteritidis along the broiler production continuum. 2024 PSA Annual Meeting, July 15-8, 2024.

3. Gao M, Ren Y, Lu S, Reddyvari R, **Amalaradjou MA**. 2024. In ovo probiotic application modulates microbiota development and acquisition in broiler embryos and hatchlings. 2024 PSA Annual Meeting, July 15-18, 2024.
4. Muttathukonam SH, Gao M, Ren Y, Kosuri P, Reddyvari R, **Amalaradjou MA**. 2024. Dietary supplementation of cheese protects mice from relapsing colitis and improves gut health. 2024 IFT Annual Meeting, July 14-17, 2024.
5. Ragini R, Kosuri P, Muttathukonam SH, Ren Y, Kanike E, Gao M, **Amalaradjou MA**. 2024. Supplementation of novel probiotics improves layer performance and modulates cecal microbial populations. International Production & Processing Expo 2024, Jan 30 - Feb 1, 2024.
6. Gao M, Ren Y, Lu S, Kosuri P, Reddyvari R, **Amalaradjou MA**. 2023. In ovo probiotic application improves embryonic development and modulates microbiome acquisition in broiler chicks. 2023 PSA Annual Meeting, July 10-13, 2023.
7. Ren Y, Reed S, **Amalaradjou MA**. 2023. Sustained probiotic supplementation promotes growth and performance in broiler chickens. 2023 PSA Annual Meeting, July 10-13, 2023.
8. Kosuri P, Muttathukonam SH, Reddyvari R, Gao M, Ren Y, **Amalaradjou MA**. 2023. Hatching egg sanitation using probiotics to control *Salmonella* Enteritidis. 2023 PSA Annual Meeting, July 10-13, 2023.
9. Ren Y, Gao M, Reddyvari R, Lu S, **Amalaradjou MA**. 2022. Sustained probiotic supplementation promotes growth and performance in broiler chickens. 2022 PSA Annual Meeting, July 10-15, 2022.
10. Reddyvari R, Lu S, Kosuri PR, **Amalaradjou MA**. 2022. Incorporation of probiotics in wash water to helps control *Salmonella* Enteritidis on shell eggs. 2022 PSA Annual Meeting, July 10-15, 2022.
11. Gao M, Ren Y, Reddyvari R, Lu S, **Amalaradjou MA**. 2022. Early probiotic application improves hatchability and hatchling quality of broiler chicks. 2022 PSA Annual Meeting, July 10-15, 2022.
12. Lu S, Gao M, Kuttappan D, **Amalaradjou MAR**. 2021. Biocontrol of *Salmonella* on alfalfa seeds and sprouts using a multi-hurdle approach. IAFP 2021 Annual Meeting, July 18-24, 2021.
13. Gao M, Lu S, Kuttappan K, **Amalaradjou MAR**. 2021. A natural, multi-hurdle approach to control *E. coli* O157:H7 on alfalfa seeds and sprouts. ASM Microbe 2021, June 24, 2021.
14. Kuttappan D, Gao M, **Amalaradjou MAR**. 2020. Use of Lactic Acid Bacteria to control *Listeria monocytogenes* on apples during simulated storage conditions. IAFP 2020 Annual Meeting. August 2, 2020.
15. Kuttappan D, Fragomeni B, **Amalaradjou MAR**. 2020. Impact of dietary supplementation of cheese on microbiome and metabolome in mice. ASM Microbe 2020, June 22, 2020.
16. Perez Garza J, Kuttappan D, **Amalaradjou MA**. July 2019. Improving the microbial safety of sprouts using lactic cultures. 2019 IAFP Annual Meeting, Louisville, KY.
17. Kuttappan D, **Amalaradjou MA**. June 2019. Dietary supplementation of cheese modulates inflammatory response and alleviates colitis in mice. ASM Microbe 2019, San Francisco, CA.
18. Kuttappan D, **Amalaradjou MA**. March 2019. Effect of cheese cultures in the management of IBD. Society of Toxicology - Annual Meeting, Baltimore, MD.
19. Perez Garza J, **Amalaradjou MA**. 2018. Controlling *Salmonella* on alfalfa sprouts using lactic cultures. Pioneer Valley Microbiology Symposium, Amherst, MA.
20. Narayanan A, Kuttappan D, **Amalaradjou, MA**. 2019. Reducing skin cancer using alpha-lipoic acid. 2019 Connecticut Science and Engineering Fair, Hamden, CT.

21. Muyyarikkandy M, Kuttappan D, Schlesinger M, Mathew E, Darre M, **Amalaradjou MA**. July 2018. In-ovo and in-feed probiotic supplementation promotes overall growth and muscle development in broiler chicken. 2018 PSA Annual Meeting, San Antonio, TX.
22. Kuttappan D, Muyyarikkandy M, **Amalaradjou MA**. July 2018. *Listeria monocytogenes* persistence on peaches and nectarines under commercial stone fruit processing conditions. IFT18 Annual Meeting and Expo, Chicago, IL.
23. Feng L, Muyyarikkandy M, **Amalaradjou MA**. July 2018. Attachment and survival of *E. coli* O157:H7 on in-shell hazelnuts. IFT18 Annual Meeting and Expo, Chicago, IL.
24. **Amalaradjou, MA**. June 2018. *Listeria monocytogenes* growth and survival on peaches and nectarines as influenced by stone fruit packing house operations, storage and transportation conditions. 2018 CPS Research Symposium, Charlotte, NC.
25. Kuttappan D, **Amalaradjou MA**. June 2018. Effect of probiotics in modulating inflammation in an *in vitro* IBD model. ASM Microbe 2018, Atlanta, GA.
26. Muyyarikkandy M, Mathew E, Kuttappan D, Darre M, **Amalaradjou MA**. April 2018. Early (in-ovo) administration of probiotics to promote growth in chicken. SARE Our Farms, Our Future conference, St. Louis, MO.
27. Schlesinger M, Muyyarikkandy MS, **Amalaradjou MA**. April 2018. Temporal changes in muscle development in the chicken embryo as influenced by probiotic supplementation. Frontiers in Undergraduate Research Annual Poster Exhibition, UConn, Storrs, CT.
28. Kuttappan D, Muyyarikkandy MS, **Amalaradjou MA**. March 2018. Influence of commercial stone fruit processing conditions on *Listeria monocytogenes* persistence on peaches and nectarines. CAHNR Graduate Student Research Forum, UConn, Storrs, CT.
29. Kuttappan D, Muyyarikkandy M, **Amalaradjou MA**. Dec 2017. Influence of commercial stone fruit processing conditions on *Listeria monocytogenes* persistence on peaches and nectarines. New England Vegetable and Fruit Conference, Manchester, NH.
30. Mathew EN, Muyyarikkandy MS, **Amalaradjou MA**. July 2017. Efficacy of wash water disinfectants in reducing water-to-mango cross contamination with *Salmonella* under simulated mango packing house operations. IAFP 2017 Annual Meeting, Tampa, FL.
31. **Amalaradjou, MA**. June 2017. *Listeria monocytogenes* growth and survival on peaches and nectarines as influenced by stone fruit packing house operations, storage and transportation conditions. 2017 CPS Research Symposium, Denver, CO.
32. **Amalaradjou MA**. June 2017. Impact of wash water disinfectants on *Salmonella enterica* transfer and survival in mango packing facility water tank operations. 2017 Center for Produce Safety Research Symposium, Denver, CO.
33. Schlesinger M, Muyyarikkandy MS, **Amalaradjou MA**. April 2017. Temporal changes in muscle formation in the chicken embryo. Frontiers in Undergraduate Research Annual Poster Exhibition, UConn, Storrs, CT.
34. Mathew EN, **Amalaradjou MA**. March 2017. Application of wash water disinfectants in promoting the microbiological safety of mangoes. CAHNR Graduate Student Research Forum, UConn, Storrs, CT.
35. **Amalaradjou MA**. June 2016. Impact of wash water disinfectants on *Salmonella enterica* transfer and survival in mango packing facility water tank operations. 2016 CPS Research Symposium, Seattle, WA.
36. Narayanan A, Nair MS, Muyyarikkandy MS, Venkitanarayanan K, **Amalaradjou MA**. May 2016. Antibiofilm effect of selenium on uropathogenic *Escherichia coli*. ASM Annual Meeting, Boston, MA.

37. Muiyarakandy MS, **Amalaradjou MA**. July 2015. Protective cultures inhibit *Salmonella* Enteritidis colonization *in vitro*. IFT 15 Annual Meeting and Expo, Chicago, IL.
38. Nair MS, **Amalaradjou MA**, Venkitanarayanan K. July 2015. Inhibitory effect of rutin on *Escherichia coli* O157:H7 verotoxin production. IFT 15 Annual Meeting and Expo, Chicago, IL.
39. **Amalaradjou MA**. June 2015. Impact of wash water disinfectants on *Salmonella enterica* transfer and survival in mango packing facility water tank operations. 2015 CPS Research Symposium, Atlanta, GA.
40. Narayanan A, Muiyarakandy MS, Mooyottu S, Venkitanarayanan K, **Amalaradjou MA**. May 2015. Prophylactic supplementation of trans-cinnamaldehyde in feed protects mice from uropathogenic *Escherichia coli* associated urinary tract infection, ASM Annual Meeting, New Orleans, LA.
41. Narayanan A, Muiyarakandy MS, Mooyottu S, Venkitanarayanan K, **Amalaradjou MA**. April 2015. Effect of trans-cinnamaldehyde in reducing uropathogenic *Escherichia coli* infection in a mouse model. Frontiers in Undergraduate Research Annual Poster Exhibition, UConn, Storrs, CT.
42. Muiyarakandy MS, **Amalaradjou MA**. Feb 2015. Probiotics inhibit *Salmonella* Enteritidis, *S. Heidelberg* and *S. Typhimurium* DT104 survival and colonization *in vitro*. CAHNR Graduate Student Research Forum, UConn, Storrs, CT.
43. **Amalaradjou MA**. Jun 2014. Probiotic bacteria attenuate *Salmonella* Enteritidis virulence *in vitro*. IFT 14 Annual Meeting and Expo, New Orleans, LA.
44. Karumathil DP, **Amalaradjou MA**, Surendran Nair M, Venkitanarayanan K. Jun 2014. Inactivation of *Escherichia coli* O157:H7 on alfalfa seeds by beta-resorcylic Acid and Hydrogen Peroxide. IFT 14 Annual Meeting and Expo, New Orleans, LA.
45. Narayanan A, Karumathil DP, Ananda Baskaran A, Venkitanarayanan K, **Amalaradjou MA**. May 2014. Inactivation of *Acinetobacter baumannii* biofilms by octenidine hydrochloride. ASM Annual Meeting, Boston, MA.
46. **Amalaradjou MA**, Singh AK, Dikshit T, Bhunia AK. 2013. Designer probiotic expressing listeria adhesion protein protects mice from *Listeria monocytogenes* infection. IFT 13 Annual Meeting and Expo, Chicago, IL.
47. **Amalaradjou MA**, Singh AK, Bhunia AK. June 2012. Application of Listeria housekeeping protein for its detection and targeted inactivation. IFT 12 Annual Meeting and Expo, Las Vegas, CA.
48. **Amalaradjou MA**, Singh AK, Bhunia AK. June 2012. Label-free detection of *Escherichia coli* O157:H7 and *Listeria monocytogenes* from food samples using light-scattering sensor. IFT 12 Annual Meeting and Expo, Las Vegas, CA.
49. **Amalaradjou MA**, Leprun L, Singh AK, Kim H, Bae E, Bhunia AK. Nov 2012. Signature scatter based detection of *Listeria monocytogenes* from food sample. 7th International Conference on Food Safety and Quality, Chicago, IL.
50. Kim H, **Amalaradjou MA**, Kim KH, Bhunia AK. June 2012. Listeria adhesion protein induces epithelial tight junction compromise through activation of NF- κ B and down regulation of tight junction proteins. ASM Annual Meeting, San Francisco, CA.
51. Singh AS, **Amalaradjou MA**, Yao Y, Bhunia AK. Sept 2011. Synthesis and assessment of peptide functionalized gold nanoparticles as a biocompatible antilisterial agent. 51st Interscience Conference on Antimicrobial Agents and Chemotherapy, Chicago, IL.

52. **Amalaradjou MA**, Koo OK, Bhunia AK. May 2011. *Lactobacillus paracasei* expressing listeria adhesion protein reduces cell invasion, translocation and cytotoxicity of *Listeria monocytogenes* in Caco-2 Cells. ASM Annual Meeting, New Orleans, LA.
53. Johny AK, Mattson T, Ananda Baskaran S, **Amalaradjou MA**, Darre MJ, Khan MI, Donoghue AM, Donoghue DJ, Venkitanarayanan K. July 2011. Effect of food-grade carvacrol on cecal *Salmonella* Enteritidis colonization and cloacal shedding in 19-day old commercial broiler chicks. PSA Annual Meeting, St. Louis, MO.
54. Mattson T, Johny AK, **Amalaradjou MA**, Ananda Baskaran S, Venkitanarayanan K. June 2011. Carvacrol and trans-cinnamaldehyde reduce *Escherichia coli* O157:H7 and *Listeria monocytogenes* on iceberg lettuce. IFT 11 Annual Meeting and Expo, New Orleans LA.
55. Upadhyay A, Johny AK, **Amalaradjou MA**, Ananda Baskaran S, Venkitanarayanan K. June 2011. Plant-derived molecules reduce *Listeria monocytogenes* adhesion and invasion of human intestinal epithelial and brain microvascular endothelial cells in vitro, and down-regulate expression of virulence genes. IFT 11 Annual Meeting and Expo, New Orleans LA.
56. **Amalaradjou MA**, Venkitanarayanan K. July 2010. Sub-inhibitory concentrations of trans-cinnamaldehyde prevent *Cronobacter sakazakii* biofilm formation on abiotic surfaces and colonization of human intestinal cells *in vitro*. IFT 10 Annual Meeting and Expo, Chicago, IL.
57. Johny AK, Mattson TE, Ananda Baskaran S, **Amalaradjou MA**, Darre MJ, Khan MI, Donoghue AM, Donoghue DJ, Venkitanarayanan K. July 2010. *Trans*-cinnamaldehyde and eugenol reduce *Salmonella* Enteritidis colonization in 3-week old commercial broiler chickens. IFT 10 Annual Meeting and Expo, Chicago IL.
58. **Amalaradjou MA**, Ananda Baskaran S, Mattson T, Johny AK, Venkitanarayanan K. June 2009. Inactivation of *Escherichia coli* O157:H7 and *Listeria monocytogenes* on commercial salad mix by carvacrol. IFT 09 Annual Meeting and Expo, Anaheim, CA.
59. Charles AS, Ananda Baskaran S, **Amalaradjou MA**, Schreiber D, Hoagland T, Venkitanarayanan K. June 2009. Inactivation of *Escherichia coli* O157:H7 in bovine rectal contents and rumen fluid by trans-cinnamaldehyde and eugenol. IFT 09 Annual Meeting and Expo, Anaheim, CA.
60. Ananda Baskaran S, **Amalaradjou MA**, Hoagland T, Venkitanarayanan K. June 2009. Antibacterial effect of trans-cinnamaldehyde on *Escherichia coli* O157:H7 in apple juice and apple cider. IFT 09 Annual Meeting and Expo, Anaheim, CA.
61. **Amalaradjou MA**, Hoagland T, Venkitanarayanan K. June 2009. Inactivation of methicillin-resistant and vancomycin-resistant *Staphylococcus aureus* in laboratory medium and commercial salad mix by plant-derived antimicrobials. IFT 09 Annual Meeting and Expo, Anaheim, CA.
62. Johny AK, Ananda Baskaran S, Charles AS, **Amalaradjou MA**, Darre MJ, Khan MI, Hoagland TA, Schreiber DT, Donoghue AM, Donoghue DJ, Venkitanarayanan K. July 2008. Prophylactic supplementation of caprylic acid (octanoic acid) in feed reduces *Salmonella enterica* Serovar Enteritidis colonization in commercial broiler chicks. PSA Annual Meeting, Ontario, Canada.
63. **Amalaradjou MAR**, Venkitanarayanan K. June 2008. Inactivation of *Enterobacter sakazakii* in reconstituted infant formula by trans-cinnamaldehyde. IFT 08 Annual Meeting and Expo, New Orleans, LA.
64. **Amalaradjou MA**, Ananda Baskaran S, Charles AS, Johny AK, Valipe SR, Mattson T, Schreiber D, Venkitanarayanan K. July 2007. Inactivation of *E. coli* O157:H7 in undercooked ground beef patties by trans-cinnamaldehyde. IFT 07 Annual Meeting and Expo, Chicago, IL.

65. Valipe S, **Amalaradjou MA**, Nadeau J, Thirunavukkarasu A, Venkitanarayanan K. 2007. Development and optimization of species-specific PCR for rapid detection of *Dermatophilus congolensis*. ASAS 2007 Joint Annual Meeting, San Antonio, TX.
66. **Amalaradjou MA**, Annamalai T, Marek P, Schreiber D, Hoagland T, Venkitanarayanan K. August 2005. Inactivation of *E. coli* O157:H7 in cattle drinking water by sodium caprylate. International Congress of Meat Science and Technology (ICOMST), Baltimore, MD.

Invited Talks and Research Symposiums

1. Raising healthy birds for safe and quality products using probiotics. Sustainable Small Scale Poultry Processing Workshop. UConn Extension. Tolland, CT, Aug 2024.
2. Effect of in-ovo probiotic supplementation on energy status, yolk sac function and intestine development in broilers. USDA PD meeting, Calgary, CA, July 2024.
3. At the crossroads: Sustainable poultry production through a One Health lens. Symposium on Synergy in Poultry Production, Food Science, and Public Health for Global Well-Being, Thessaloniki, GR, June 19-20, 2024.
4. Improving broiler production efficiency using alternate ingredients: Probiotics and Insects. 2023 Poultry Science Annual Meeting, Philadelphia, PA, July 2023.
5. Beneficial bacteria in poultry production. Poultry Outreach workshop on Improving Poultry Production Using Natural Interventions. UConn Extension, Tolland CT, April 2023.
6. Food Safety and One Health. Department of Pathobiology and Veterinary Science, University of Connecticut, Storrs, CT, Mar 2023.
7. CEA and Food Safety symposium, 2022 IAFP Annual Meeting, Pittsburg, PA, July 2022.
8. Safe foods Save Lives: A comprehensive perspective on food safety. UConn CLIR, Storrs, CT, Dec 2021.
9. *Safe Foods Save Lives*. Connecticut Valley Branch of the American Society of Microbiology and the Manchester Community Science Lecture Series, Manchester, CT, March 2018,
10. *Probiotics and gut health: Insights into their anti-inflammatory potential*. Department of Nutritional Sciences, University of Connecticut, Storrs, CT, Nov 2017.
11. *Targeting Salmonella through the use of direct fed microbials in poultry production*, IFT16 Annual Meeting and Expo, Chicago, IL, July 2016.
12. *Probiotics – the good bugs*, Research colloquium, Rhode Island College, Providence, RI, Oct 2015.
13. *Cronobacter sp. – emerging opportunistic foodborne pathogens*, IFT15 Annual Meeting and Expo, Chicago, IL, July 2015.
14. *Probiotics: Exploring their biotherapeutic potential*. Department of Pathobiology and Veterinary Science, University of Connecticut, Storrs, CT, Sept 2013.

MENTORING EXPERIENCE

Graduate student mentoring

Summary

Major Advisor

Ph.D

Praveen Kosuri (Anticipated 2025)

- *Recipient, 2023 PSA Annual meeting travel Award*
- *Finalist, Graduate Student oral competition, 2023 PSA Annual meeting*

Yuying Ren (Anticipated 2025)

- *Finalist, Graduate Student oral competition, 2023 PSA Annual meeting*
- *Finalist, Graduate Student poster competition, 2022 PSA Annual meeting*
- *Recipient, 2023 Nutmeg IFT Graduate Scholarship*

Ragini Reddyvari (Anticipated 2025)

- *ASM Young Ambassador, 2022-2024*
- *Recipient, 2023 Nutmeg IFT Graduate Scholarship*
- *PI, Northeast SARE Graduate Student Research Award, 2023-2024, \$15,000*
- *Finalist, Graduate Student poster competition, 2022 PSA Annual meeting*

Deepa Kuttappan (2025)

- *Presented abstracts at the CAHNR Graduate Student Research Forum, New England Fruit and Vegetable Conference, ASM and IFT annual meeting*
- *Recipient, 2018 Nutmeg IFT Graduate Scholarship*

Mairui Gao (2024)

- *Finalist, Graduate Student oral competition, 2023 PSA Annual meeting*
- *Recipient, UConn 2023 Doctoral dissertation fellowship*
- *Recipient, 2022 ANSC Graduate Student award*
- *Finalist, Graduate student oral competition, 2022 PSA Annual meeting*
- *Recipient, 2022 IAFP Travel Scholarship*
- *Recipient, 2022 Nutmeg IFT Graduate Scholarship*

Muhammed Muiyrikandy (2018)

- *Finalist, Graduate student oral competition, 2018 PSA Annual Meeting*
- *Recipient, 2017 Nutmeg IFT Graduate Scholarship*
- *PI, Northeast SARE Graduate Student Research Award, 2017-2018, \$15,000*

M.S.

Alexandra Garlick (Anticipated 2026)

Anjana Thankachan (Anticipated 2026)

Kham Khatri (Anticipated 2026)

Eswari Kanike (Anticipated 2025)

Sulthana Humayoon Muttathukonam (2024)

- *Third place, 2023 IFT Combating Dairy Food Waste from Farm to Fork contest*
- *First place, 2023 IFT International Division Student Hackathon on "Hacking Single Servings, A Food Waste Conundrum"*

Mairui Gao (2022)

- *Recipient, 2021 IAFP 3M thesis competition judge's choice award*
- *PI, Northeast SARE Graduate Student Research Award, 2021-2022, \$15,000*

Si Lu (2021)

- *Finalist, Graduate student poster competition, 2021 IAFP Annual meeting*

Carissa Gaghan (2019)

Muhammed Muyyarikkandy (2017)

- *Third place, IFT15 Food Microbiology division graduate student oral paper competition*

Elza Mathew (2017)

- *Finalist, Graduate student oral competition, 2017 IAFP Annual meeting*
- *Finalist, 2017 IAFP 3-minute thesis competition*

Associate Advisor

Ph.D.

Stephanie Brown (2024)

Brindhalakshmi Balasubramaniam (2024)

Lang Sun (2022)

Sulaiman Aljasir (2021)

Jessica Resnick (2021)

Poonam Vinayamohan (2020)

Chang Huang (2020)

Abraham Pellisery (2019)

Genevieve Flock (2017)

Meera Nair (2017)

Varunkumar Bhattaram (2017)

Yan Xia (2016)

Shankumar Mooyottu (2016)

Deepti Karumathil (2015)

M.S.

Emily Everhart (anticipated 2025)

Gopi Yalavarthi (2024)

Chen Zhu (2023)

Angela Miller (2022)

Jodie Allen (2022)

Jessica Resnick (2021)

Nicole Gonzalez (2021)

Sarah Carson (2020)

Catherine Gensler (2019)

Elizabeth Johnson (2019)
Yanyan Liu (2017)
Chi-Hung Chen (2017)
Rebecca Lang (2017)
Sarah Kozak (2017)
Samantha Fancher (2015)
Fulin Ma (2015)

Undergraduate research scholar mentoring

University Scholar (Associate advisor)

Deborah Heaslip (2022-2024)
Leanne Jankelunas (2015-2016)

Honors Students (Thesis advisor)

Phoebe Drupa (2020-2022)
Kayla Johnston (2018-2020)
Mary Jo Thometz (2017-2018)
Maya Schlesinger (2016-2018)
Emily Gan (2015-2016)

International visiting student (undergraduate thesis advisor)

Lingyu Feng (2016-2017)

Undergraduate research scholars

Advika Thandoni (2022)
Phoebe Drupa (2022)
Mahmoud Hammoude (2022)
Adinai Chonweerawong (2022)
Tishell Allen (2021)
Kirsten Zwally (2021)
Nicole Zapherson (2021)
Alayne Pabilonia (2021)
Lindsey Vandermier (2017-2020)
Daria Larson (2018-2019)
Amanda Michelson (2017)
Bayley Morton (2017)
Carey Bedell (2016)
Amoolya Narayanan (2013-2016)
Annalisa Fama (2015-2016)
Emily Meredith (2016)
Mathew Stoner (2015-2016)
Joel Williams (2014-2015)

McNair Fellows (Summer training program)

Carrion Lorianny (May 2016)

Clarissa Mercado (May 2015)
 Ginelle Whyte (May 2014)

CAPS Scholar

Brendan Fuentes (2022-present)
 Axie Farquharson (2014-2016)

High School Research Scholars

Athulya Narayanan (2014-2016)
 Bhavya Mahesh (2016)

TEACHING EXPERIENCE

University of Connecticut - Instructor

ANSC 4341: Food Microbiology and Safety	Spring 2019 – Present
ANSC 4341: Scientific Writing in Food Microbiology and Safety	Spring 2019 – Present
ANSC 3318/5618: Probiotics and Prebiotics	Spring 2015 – Present
ANSC 5694: Graduate student seminar	Spring 2014 – Fall 2018

University of Connecticut - Guest Lecturer

MCB 2610: Fundamentals of Microbiology	Fall 2017 – Present
ANSC1001/SAAS 101: Introduction to Animal Science	Fall 2015 - Present
ANSC 4311/5614: Advanced Animal Nutrition	Fall 2014 - Present
PLSC 3230: Biotechnology – Science, Impact, Perception	Fall 2014 - Present
NUSC 4295: Dietary Supplements and Nutraceuticals	Fall 2014
ANSC/NUSC 1645: The Science of Food	Spring 2008

University of Connecticut – Teaching Assistant

ANSC 4341: Food Microbiology	Spring 2009
SAAS 111: Anatomy and Physiology of Domestic Animals	Fall 2008
ANSC 4341: Food Microbiology	Spring 2007
ANSC 4341: Food Microbiology	Spring 2006
ANSC 3122: Reproductive Physiology	Spring 2005

Purdue University – Instructor

FS 566: Microbial Techniques for Food Pathogens	Spring 2012
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Purdue University – Guest Lecturer

FS 362 Food Microbiology	Fall 2012
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University of Hartford - Instructor

BIO 336: Comparative Animal Physiology	Spring 2008
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PEER REVIEW AND EDITORIAL SERVICE

Section Editor, Critical Reviews in Food science and Nutrition	2024 - Present
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Associate Editor, PLoS ONE	2021 - Present
Section Editor, Poultry Science	2022 - Present
Section Editor, Frontiers in Sustainable Food Systems	2017 – Present
Review Editor, Frontiers in Microbiology	2017 - Present
Editorial Board Member, Foods	2021 - Present
Editorial Board Member, International Journal of Environmental Research and Public Health	2021 – 2024
Panelist, USDA SCRI	2023
Panelist, European Research Agency HORIZON-MSCA-2022-DN program	2022
Panelist, USDA MPIRG	2021
Panelist, USDA ARM	2021
Panelist, USARMY Tech Based Review Program	2021
Panelist, USDA CBG program	2021-2023
Panelist, USDA NIFA Food Safety and Defense Grant Program	2019, 2023
Panelist, USDA SAES Competitive Capacity Grant	2018 - Present
Panelist, NSF Graduate Research Fellowship Program	2016 - Present
Panelist, NIH Dual Purpose with Dual-Benefit Grant Program	2016 - 2018
Panelist, USDA NIFA Pre-doctoral and Post-doctoral Fellowship Program	2016 - 2017
Panelist, UConn Summer Undergraduate Fellowship Award	2015 - Present
Reviewer, U.S. National Academy of Sciences and the Science and Technology Development Fund (STDF) of Egypt	2015 – 2017, 2022
Reviewer, Agence Nationale De La Recherche Funding Program	2015 - 2018
Reviewer, The Undergraduate Awards	2015 - Present
Reviewer, IFT Food Microbiology Division Technical Research Paper	2014 - Present
Reviewer	2011 - Present
<i>Journal of Applied Microbiology, International Journal of Food Microbiology, Poultry Science, International Journal of Food Science and Technology, Journal of Food Science, BMC Research Notes, BMC Gastroenterology, Applied Biochemistry and Biotechnology, PLoS One, Journal of Animal Science, Meat and Muscle Biology, Immunopharmacology and Immunotoxicology.</i>	

COMMITTEES AND SERVICE

University

Chair, UConn Institutional Biosafety Committee	2021 - Present
Member, Senate JEDI Committee	2024 - Present
Member, Senate Faculty Standards Committee	2023 - 2024
Member, Executive Council	2021 - Present
Member, University Strategic Planning Executive Steering Committee	2021 - 2022
Member, University Senate	2021 - Present
Member, University Senate Budget Committee	2022 - 2023
Member, University Senate Curricula and Courses Committee	2021 – 2022
Member, Career Center Faculty Subcommittee	2021 – Present
Member, Academic Integrity Hearing Board	2020 - Present
Member, Career Champion Advisory Board	2020 - Present

Mentor, UConn Connects Program	2020 - Present
Mentor, Husky Mentors Program	2020 - Present
Member, AAUP University of Connecticut Chapter Representatives Assembly	2020 - Present
Member, Center for Career Development's UNIV Faculty Oversight Committee	2020 - Present
Member, Research Working Group	2020 - 2022
Vice-chair, UConn Institutional Biosafety Committee	2018 - 2021
Member, UConn Institutional Biosafety Committee	2017 - 2018
Member, CT Microbiome Initiative	2017 - Present
Member, UConn Graduate Faculty Council	2015 - Present
Member, UConn Chemical Hygiene Committee	2015 - Present
Member, UConn W course assessment project	2014
Member, Women in Math Science and Engineering group	2014 - Present
Public Relations Officer, Purdue Post Doc Association	2011 - 2012

College (College of Agriculture, Health and Natural Resources – CAHNR)

Chair, CAHNR Faculty Advisory Council	2023 - present
Co-Chair, Vibrant agriculture and sustainable food supply initiative (CAHNR Strategic Vision and Planning Committee)	2020 - 2023
Co-Chair, Working Group on Structural Racism	2021 - 2023
Member, CAHNR Search Committee for faculty position in Innovation and Entrepreneurship	2021 - 2022
Member, CAHNR BSL3 Taskforce	2021
Mentor, CAHNR Junior Faculty Mentoring Program	2020 - Present
Member, CAHNR Exploratory Committee	2017 - 2019
Member, CAHNR Graduate Student Council, UConn	2008 - 2010

Department

Chair, Search Committee for ANSC Department Head Position	2023
Chair, Search Committee for ANSC position in Animal Nutrition	2022 - 2023
Chair, ANSC PTR Committee	2021 – 2023
Member, Search Committee for ANSC position in Meat Chemistry	2021 - 2022
Member and Diversity Champion, ANSC Search Committee	2020 - 2023
Member, ANSC PTR Committee	2020 - 2021
Advisor, ANSC Honors and Pre-vet program	2018 - Present
Member, ANSC Graduate Committee	2017 - Present
Member, Search Committee for ANSC faculty position in Food Science	2017 – 2018
Member, Search Committee for ANSC faculty position in Genetics	2013 - 2014
President, Animal Science Graduate Student Association, UConn	2007 - 2008
Joint-Secretary, Animal Science Graduate Student Association, UConn	2005 - 2006

Professional (Regional, National and International)

Member, Joint FAO/WHO Expert Meetings on Microbiological Risk Assessment (JEMRA) Roster of Experts	2023 - Present
Member, National Advisory Council on Meat and Poultry Inspection	2023 – Present

Member, PSA Food Safety Committee	2021 - Present
Member, IAFP Webinar Committee	2021 - Present
Member, IAFP Committee on Control of Foodborne Illness	2021 - Present
Member, Poultry Science Association Teaching Awards Committee	2019 - 2021
Member, IAFP Fruit and Vegetable Safety Professional Development Group	2019 - Present
Member, IAFP Meat and Poultry Safety Professional Development Group	2019 - Present
Member, IAFP International Food Protection Issues Professional Development Group	2019 - Present
Member, IAFP Student Professional Development Group	2019 - Present
Member, IAFP Pre Harvest Food Safety Professional Development Group	2019 - Present
Member, IAFP Food Safety Education Professional Development Group	2019 - Present
Chair, Nutmeg IFT Student Awards Night (Regional)	2015 - Present

Others

Volunteer, CT Medical Reserve Corps	2020 – Present
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DIVERSITY STATEMENT

I am committed to and passionate about promoting diversity, equity, inclusion and justice in my research, teaching and service endeavors. Universities should strive to build an environment that supports individuals with diverse backgrounds and experiences free of discrimination. Unfortunately, women and marginalized groups continue to be underrepresented in higher education. In my capacity as a faculty member, my commitment to DEIJ manifests in two primary ways. First, within my research and teaching program, I actively support, train and mentor undergraduate and graduate students from marginalized populations. Beyond this small circle, through service to UConn and professional organizations, I work towards developing best practices and policies promoting DEI, creating supportive networks and mentoring the next generation. Since antiracism and equity are a way of life that require lifelong learning, I am dedicated to confronting my own biases while working to identify solutions to inclusivity throughout my career.

DEIJ related activities:

University

Provost's Diversity, Equity, Inclusion and Justice (DEIJ) Faculty Leadership Fellow	2023 - 2025
Faculty Affiliate for Inclusive Excellence for The Graduate School	2022 - Present
Faculty Affiliate to UConn Office for Diversity and Inclusion	2022 - Present
Mentor, UConn Mentoring Aspiring Graduate students and building an Inclusive Community (MAGIC) program	2021 - Present
Vice-president, UConn Asian and Asian American Faculty and Staff Association	2020 - Present
Mentor, Husky Mentors Program	2020 - Present
Member, Women in Math Science and Engineering group	2014 - Present

College (College of Agriculture, Health and Natural Resources – CAHNR)

Member, CAHNR Working group on structural racism	2023 - present
Co-Chair, CAHNR Working group on structural racism	2021 - 2023
Mentor, CAHNR Junior Faculty Mentoring Program	2020 - Present
Member, CAHNR Graduate Student Council, UConn	2008 - 2010

Department

Chair, ANSC PTR Committee	2021 – 2023
Member and Diversity Champion, ANSC Search Committees	2020 - Present

Professional (National and Regional)

Secretary, IAFP DEI Council	2023 - Present
Organizing Committee, FWCA	2022 - Present
Mentor, IAFP mentor program	2021 – Present
Mentor, ASM future leaders mentoring program	2021 - Present
Member, IFT Women’s Resource Group	2021 – Present
Member, AWIS	2021 - Present

AWARDS AND RECOGNITIONS

UConn SPIRIT Award for Inclusive Excellence	2024
ENCOUR Fellowship	2022
Faculty Fellowship Program in Israel	2020
New Innovator in Food and Agriculture Research Award, FFAR	2016
Research Excellence Program Award, UConn	2015
Outstanding Senior Women’s Academic Achievement Award, UConn Women’s Center	2011
President Michael J Hogan Summer Scholarship, UConn	2010
UConn Graduate School Pre-Doctoral Fellowship	2009
IFT Foundation Graduate Scholarship	2009
IFT Food Microbiology Division Graduate Scholarship	2009
IFT08 Food Microbiology Division Graduate Student Paper Competition, Second Place	2008
Outstanding Graduate Student Award, Department of Animal Science, UConn	2008

CAHNR Graduate Student Forum Paper Competition, Second Place	2007
IFT07 Muscle Foods Division Graduate Student Paper Competition, Second Place	2007
Nutmeg IFT Graduate Student Scholarship, IFT CT Chapter	2006
Nutmeg IFT Graduate Student Scholarship, IFT CT Chapter	2005
Junior Research Fellowship, Indian Council of Agricultural Research, India	2002-2004
University Gold Medalist (Class of 2002), DVM program, Pondicherry University, India	2002

PROFESSIONAL AFFILIATIONS

The American Society for Microbiology (ASM)

ASM Conference for Undergraduate Educators (ASMCUE)

CIRTL

Association for Women in Science (AWIS)

Institute of Food Technologists (IFT)

Inter-Institutional Network for Food, Agriculture, and Sustainability (INFAS)

National Center for Faculty Development and Diversity (NCFDD)

Nutmeg IFT

International Association for Food Protection (IAFP)

Poultry Science Association (PSA)

UConn Women in Science and Engineering group (WIMSE)

Phi Kappa Phi Honor Society