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EDUCATION

Doctor of Philosophy in Animal Science, 2010
Area of Concentration: Food Microbiology
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, Department of Animal Science
University of Connecticut, 2019-present

Assistant Professor, Department of Animal Science
University of Connecticut, 2013-2019

Post-Doctoral Research Associate, 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

CURRENT AND PREVIOUS FUNDING

1. Application of aerated water generated by nanobubble technology in the control of Listeria biofilms in a simulated dairy environment. George Walker Milk Foundation. 2022. $20,000. PD

2. 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

3. Gut-derived berry metabolites and inflammation. USDA NIFA. 2021-2023. $300,000. Co-PD.

4. In ovo and early probiotic supplementation to control Salmonella in broilers. USDA NIFA SARE. 2021-2024. $150,000. PD

5. Influence of the gut microbiome on parasitic load and blood analytes in horses. UConn Research Excellence Program. 2021-2022. $25,000. Co-PD.

6. Effects of repeated cannabinoid exposure on gut microbial health. UConn Scholarship Facilitation Fund. 2021. $2000. Co-PD.

7. Elucidating the gut protective effects of cheese. USDA SAES Capacity Grant. 2021-2024. $60,000. PD

8. Atomic Force Microscope. CAHNR Equipment Grant. 2021. $75,000. Co-PD.

9. Evaluating the antimicrobial efficacy of Bactana products. Bactana. 2021. $7,200. PD

10. Systems-based integrated program for enhancing the sustainability of antibiotic-restricted poultry production. USDA NIFA. 2020-2025. $10,000,000. Co-PD.

11. Effects of in-ovo probiotic supplementation on muscle growth and performance in broilers. USDA NIFA. 2020-2022. $200,000. Co-PD

12. 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

13. Effect of FPS on broiler growth and performance. Bactana. 2020-2021. $30,029. PD

14. NE1492: Enhancing Poultry Production Systems through Emerging Technologies and Husbandry Practices. 2020-2024. Co-PD

15. 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

16. Development of engineered nanocomposites for wastewater treatment. USDA SAES Capacity Grant. 2019-2022. $60,000. Collaborator

17. Use of lactic acid bacteria to control *L. monocytogenes* on apples under simulated commercial conditions. USDA NIFA Northeast SARE. 2019-2020. $15,000. PD

18. Early and sustained application of probiotics to improve growth and performance in chickens. UConn Scholarship Facilitation Fund. 2018. $1,000. PD

19. 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

20. NE1442: Poultry production systems and well-being: sustainability for tomorrow. USDA SAES Multistate Research Project. 2018-2019. Co-PD

21. Improving the microbiological safety of sprouts. USDA-NIFA. 2017-2019. $150,000. PD

22. *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

23. Understanding nutrition through biomics. FFAR New Innovator Award. 2016-2019. $359,652. PD

24. Early (*in-ovo*) administration of probiotics to promote growth in chicken. USDA NIFA Northeast SARE. 2016-2018. $14,999. PD

25. 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

26. Signal amplification for instrument-free, multiplexed immunoassay based on visual height. NSF. 2015-2019. $300,413. Co-PD

27. Probiotic mediated epigenomic programing in the prophylaxis and treatment of IBD. UConn REP Award. 2015-2017. $25,000. PD

28. 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.

29. 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

30. Application of protective cultures in the control of *Salmonella* Enteritidis in poultry. USDA SAES Hatch Grant. 2014-2019. $112,719. PD

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 (Ed.)., 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. Kuttappan D, Muyyarikkandy 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
2. 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

3. 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
4. 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
5. 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
6. 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
7. 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. http://www.mdpi.com/1422-0067/19/6/1703/pdf
8. 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.
9. 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.
10. 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.
11. 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.
12. 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.
13. Muyyarikandy 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.
14. Narayanan A, Muyyarikkandy MS, Mooyottu S, Venkitanarayanan K, **Amalaradjou MAR**. 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
15. 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.

16. 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.
17. **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.
18. **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.
19. 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.
20. 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.
21. **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.
22. 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.
23. 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.
24. 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.
25. Koo OK, **Amalaradjou MA**, Bhunia AK. 2012. Recombinant probiotic expressing Listeria adhesion protein attenuates *Listeria monocytogenes* virulence i*n vitro*. PLoS One. 7, e29277. https://doi.org/10.1371/journal.pone.0029277.
26. **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.
27. **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.
28. 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.
29. **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.

30. **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.
31. **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.
32. 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.
33. **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.
34. **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.
35. 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.
36. **Amalaradjou MA**, Norris C, Venkitanarayanan K. 2009. Effect of octenidine hydrochloride on planktonic cells and biofilm of *Listeria monocytogenes*. Appl *E*nviron Microbiol. 75, 4089-4092. http://aem.asm.org/content/75/12/4089.full.
37. Johny AK, Ananda Bhaskaran 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.
38. **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.
39. 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.
40. **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. 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.
2. 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.

3. 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.
4. 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.
5. Perez Garza J, Kuttappan D, **Amalaradjou MA**. July 2019. Improving the microbial safety of sprouts using lactic cultures. 2019 IAFP Annual Meeting, Louisville, KY.
6. Kuttappan D, **Amalaradjou MA**. June 2019. Dietary supplementation of cheese modulates inflammatory response and alleviates colitis in mice. ASM Microbe 2019, San Francisco, CA.
7. Kuttappan D, **Amalaradjou MA**. March 2019. Effect of cheese cultures in the management of IBD. Society of Toxicology - Annual Meeting, Baltimore, MD.
8. Perez Garza J, **Amalaradjou MA**. 2018. Controlling *Salmonella* on alfalfa sprouts using lactic cultures. Pioneer Valley Microbiology Symposium, Amherst, MA.
9. Narayanan A, Kuttappan D, **Amalaradjou, MA**. 2019. Reducing skin cancer using alpha-lipoic acid. 2019 Connecticut Science and Engineering Fair, Hamden, CT.
10. 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 Antonia, TX.
11. 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.
12. 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.
13. **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.
14. Kuttappan D, **Amalaradjou MA**. June 2018. Effect of probiotics in modulating inflammation in an *in vitro* IBD model. ASM Microbe 2018, Atlanta, GA.
15. 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.
16. 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.
17. 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.
18. 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.
19. 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.
20. **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.

21. **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.
22. 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.
23. 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.
24. **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.
25. 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.
26. Muyyarikkandy MS, **Amalaradjou MA**. July 2015. Protective cultures inhibit *Salmonella* Enteritids colonization *in vitro*. IFT 15 Annual Meeting and Expo, Chicago, IL.
27. 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.
28. **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.
29. Narayanan A, Muyyarikkandy 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.
30. Narayanan A, Muyyarikkandy 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.
31. Muyyarikkandy 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.
32. **Amalaradjou MA**. Jun 2014. Probiotic bacteria attenuate *Salmonella* Enteritidis virulence *in vitro*. IFT 14 Annual Meeting and Expo, New Orleans, LA.
33. 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.
34. Narayanan A, Karumathil DP, Ananda Baskaran A, Venkitanarayanan K, **Amalaradjou MA**. May 2014. Inactivation of *Acinetobacter baumanii* biofilms by octenidine hydrochloride. ASM Annual Meeting, Boston, MA.
35. **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.

36. **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.
37. **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.
38. **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.
39. Kim H, **Amalaradjou MA**, Kim KH, Bhunia AK. June 2012. Listeria adhesion protein induces epithelial tight junction compromise through activation of NF-κB and down regulation of tight junction proteins. ASM Annual Meeting, San Francisco, CA.
40. 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.
41. **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.
42. 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.
43. 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.
44. 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.
45. **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.
46. 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.
47. **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.
48. 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.
49. 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.

50. **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.
51. 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.
52. **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.
53. **Amalaradjou MA**, Ananda Bhaskaran 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.
54. 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.
55. **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

1. Food safety: Safe Foods Save Lives. Nov 2021. UConn Center for Learning in Retirement, Fall 2021 Lecture Series.
2. Safe Foods Save Lives. March 2018. Connecticut Valley Branch of the American Society of Microbiology and the Manchester Community College Science Lecture Series.
3. Probiotics and gut health: Insights into their anti-inflammatory potential. Nov 2017. Department of Nutritional Sciences, University of Connecticut, Storrs, CT.
4. Targeting *Salmonella* through the use of direct fed microbials in poultry production. July 2016. IFT16 Annual Meeting and Expo, Chicago, IL.
5. Probiotics – the good bugs. Oct 2015. Research colloquium, Rhode Island College, Providence, RI.
6. *Cronobacter sp*. – emerging opportunistic foodborne pathogens. July 2015. IFT15 Annual Meeting and Expo, Chicago, IL.
7. Probiotics: Exploring their biotherapeutic potential. Sept 2013. Department of Pathobiology and Veterinary Science, University of Connecticut, Storrs, CT.

Pending patents

1. **Amalaradjou MA**. 2020. 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**. 2020 "Recombinant probiotic bacteria to control *Listeria* infection". USPTO Application No. 61/594,143

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

Purdue University – Guest Lecturer

FS 362 Food Microbiology	Fall 2012

University of Hartford - Instructor

BIO 336: Comparative Animal Physiology	Spring 2008

SERVICE

Peer review and Editorial service

Academic Editor, PLoS ONE	2022 – Present
Review Editor, Frontiers in Microbiology	2022 - Present
Food Safety Section Editor, Frontiers in Sustainable Food Systems	2022 – Present
Editorial Board Member, International Journal of Environmental Research and Public Health	2021 – Present
Academic Editor, Foods	2021 - Present
Associate Editor, Poultry Science	2017 - Present
Panelist, USDA ARM	2021
Panelist, USARMY Tech Based Review Program	2021
Panelist, USDA NIFA Food Safety and Defense Grant Program	2019
Panelist, 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 - Present
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

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.

Professional (National and Regional)

Mentor, ASM Future Leaders Mentoring Program	2022 - Present
Member, PSA Food Safety Committee	2021 - Present
Member, IAFP Webinar Committee	2021 - Present
Member, IAFP Committee on Control of Foodborne Illness	2021 - Present
Mentor, IAFP mentor program	2021 – Present
Member, IFT Women's Resource Group	2021 - Present
Member, Poultry Science Association Teaching Awards Committee	2019 - Present
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

AWARDS AND FELLOWSHIPS

ENCOUR Fellowship	2022
Faculty Affiliate to the UConn Office for Diversity and Inclusion	2021-2022
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
INTAS Award (Neovet INTAS Pharmaceutical Inc.), Outstanding performance in clinical subjects during the DVM program, RIVER, India	2002
Gold medalist, Outstanding performance in Animal Genetics Course Curriculum, RIVER, India	2002
Gold medalist, Outstanding performance in Veterinary Parasitology Course Curriculum, RIVER, India	2002
DVM Merit scholarship, RIVER, India	1997-2002

PROFESSIONAL AFFILIATIONS

The American Society for Microbiology (ASM)
ASM Conference for Undergraduate Educators (ASMCUE)
CIRTL
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