



Dr. LATHA SABIKHI

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PROFESSIONAL QUALIFICATIONS

- B.Sc (Dairy Technology): 1981, First division, first rank in University (75.25%)
- M.Sc (Dairy Technology): 1991, First division (72.16%)
- Ph.D. (Dairy Technology): 1999, First division (80%)

MERIT SCHOLARSHIPS AWARDED

- **Government of India Merit Scholarship for study in a Residential School:** from 7th standard to completion of schooling at Lawrence School, Lovedale, Nilgiris
- **Government of India Merit Scholarship:** for B.Sc (Dairy Technology)
- **Junior Research Fellowship of NDRI:** for M.Sc (Dairy Technology)
- **Senior Research Fellowship of NDRI:** for Ph.D. (Dairy Technology) (1996-97)

ACHIEVEMENT

- Topped in the National Eligibility Test (NET) conducted by the Agricultural Scientists Recruitment Board (ASRB) of the ICAR in the discipline of Dairy Technology

PROFESSIONAL EXPERIENCE

- Senior Scientist (Dairy Technology), National Dairy Research Institute, Karnal
- Scientist, Senior Scale (Dairy Technology), National Dairy Research Institute, Karnal
- Scientist (Dairy Technology), National Dairy Research Institute, Karnal
- Technical Officer, Experimental Dairy, National Dairy Research Institute, Karnal
- Assistant Manager (Production), Milkfed, Punjab
- Trainee Officer, Sugam Dairy (NDDB), Baroda

RESEARCH PROJECTS HANDLED/HANDLING

- Technology of direct acid Mozzarella cheese from an admixture of buffalo and goat milks (M.Sc dissertation)
- Application of membrane processing and biotechnology for the manufacture of cheese and cheese products (**Funding by NDRI, Karnal**) (As an associate during Subject Specialization training under ARS)
- Development of Technology for Fresh, Short-ripened cheeses from UF-retentate (**Funding by NDRI, Karnal**) (As an associate during Subject Specialization training under ARS)
- Genetic manipulation of dairy micro-organisms for ameliorated biochemical performance and probiotic attributes (**Biotechnology Project funded by the World Bank**) – As an associate
- Development of low-fat Cheddar-type cheese – (**Funding by NDRI, Karnal**) - As an associate
- Biotechnological Studies on the Enhancement of Probiotic Attributes through *Bifidobacterium bifidum* in Edam cheese – (**Funding by NDRI, Karnal**) - As Principal Investigator
- Development of Whey-based Lassi – (**Funding by NDRI, Karnal**) - As Principal Investigator
- Development of industrial process for milk and wheat-based convenience food - (**Funding by Ministry of Food Processing Industries, Gov. of India**) - As an associate

- Development of microbial-based 'on-farm' rapid kits for the detection of antibiotic residues in raw milk during production and processing (**Funding by Ministry of Food Processing Industries, Gov. of India**) - As an associate
- **ADVANCE TRAINING PROGRAMMES ATTENDED**
- In-plant training at Milk Plant, Jind (Haryana Co-operative Dairy Development Federation) for 4 months in 1981
- Foundation training for Agricultural Research Management at National Academy of Agricultural Research Management, Hyderabad in 1993
- Training on Recent Advances in Milk Fermentation at Kerala Agricultural University, Trichur in 2000
- Training on Advances in Preservation of Dairy and Food Products at NDRI, Karnal in 2001
- Training on Advances in Educational Technology at National Academy of Agricultural Research Management, Hyderabad in 2004

AWARDS IN RECOGNITION OF PROFESSIONAL EXCELLENCE

- Best Paper Award for the year 2000 from the Indian Dairy Association
- International Professional Women Opportunity Award consisting of a certificate and a gold medal by the Consorzio Ricerca Filiera Lattiero-Casearia (CoRFiLaC), Italy.

MAJOR PUBLICATIONS (past 5 years)

A. Research papers

1. Sharma, P. and Sabikhi, L. 2005. Utilization of Cheddar cheese whey for the manufacture of lassi. Second International Conference on Fermented Foods, Health Status and Social Well-being. Organised by: Swedish South-Asian Network on Fermented Foods in association with Anand Agricultural University (Anand), Institute of Rural Management (Anand) and Lund University (Sweden) at AAU, Anand. Dec 17-18. Souvenir. 56-57.
2. Sathish Kumar, M.H., Sabikhi, L., Thompkinson, D.K. and Singh, A.K. 2005. Determination of stabilizer levels for a whey-based fermented beverage. *Indian J. Dairy Sci.* Short Communication. **58(2)**:139-140.
3. Sabikhi, L. and Mathur, B.N. 2004. Intestinal microflora and carcinogenesis as influenced by dietary bifidobacteria delivered through Edam cheese to rats. *Indian J. Dairy Sci.*, **57(6)**:380-384.
4. Sabikhi, L. and Mathur, B.N. 2002. Technology and quality attributes of probiotic Edam cheese containing *Bifidobacterium bifidum*. *Indian J. Dairy Sci.* **55(6)**:331-337.
5. Sabikhi, L. and Mathur, B.N. 2001. Qualitative and quantitative estimation of beta-casomorphins in Edam cheese. *Milchwissenschaft.* **56(4)**:198-200.

B. Review papers

1. Sabikhi, L. and Mathur, B.N. 2001. Probiotic cultures in dairy foods – A review. *Indian J. Dairy Sci.* **54(4)**:178-185.

C. Technical/Popular articles

1. Sabikhi, L. 2005. Production and promotion of traditional fermented dairy products – A challenge before the small dairy entrepreneur. National Workshop on Entrepreneurship Development in Dairy and Food Industry. NDRI, Karnal. December 23, 2005. Souvenir. 100-102.
2. Sabikhi, L. 2004. Designer milk – An imminent milestone in dairy biotechnology. *Current Sci.* **87(11)**:1530-1535.
3. Sabikhi, L. 2004. Designer milk – An imminent milestone in dairy biotechnology. *Current Sci.* **87(11)**:1530-1535.
4. Sabikhi, L. and Mathur, B.N. 2004. Dairy products in human health: Traditional beliefs vs. Established evidence. *Indian Dairyman.* **56(8)**:61-66.
5. Sabikhi, L. 2003. Genetic modification in food science. *Indian Dairyman.* **55(6)**:45-53.
6. Mathur, B.N. and Sabikhi, L. 2002. Indian Dairy Industry and Regulatory Aspects of Food Standards. *Indian Dairyman.* **54(2)**:115-117.
7. Sabikhi, L., Mathur, B.N. and Thompkinson, D.K. 2002. Indian Dairy Industry in the Macro-environment of International Food Standards. *Beverage & Food World*, **29(8)**:15-16.
8. Mathur, B.N. and Sabikhi, L. 2002. Formulated foods in the current millennium: Status and challenges. *Indian Food Industry.* **21(4)**:44-46.
9. Tiwari, B.D., Sabikhi, L. and Rai, K.V. 2002. Low fat butter spreads – An overview. *Indian J. Dairy Biosci.* **13(1)**:98-102.

D. Editorial work

1. Advances in Cleaning and Sanitation in Food Industry. 2004. Latha Sabikhi (Ed.). Compendium of the 17th Short Course conducted by Centre of Advanced Studies in Dairy Technology. March 3-23. 216 pages.
2. Handbook on Technology of Indian Milk Products. 2002. R.P. Aneja, R. C. Chandan, B.N. Mathur, A.K. Banerjee (Eds.).

E. Books/Chapters

1. Thompkinson, D.K., Sabikhi, L. and Mathur, B.N. 2005. Infant food formulations: Status and Strategies. In: Indian Dairy Industry. Annual Dairy Resource Book: Vol 1. 150-161. G.C. Chakraborty (Ed.). Dr. Chawla Dairy Information Centre Pvt. Ltd., New Delhi.
2. Mathur, B.N., Malik, R.K. and Sabikhi, L. 2003. Emerging biotechnologies in dairy and meat processing. In: Biotechnological Strategies in Agroprocessing. S.S. Marwaha and J.K. Arora (Eds.) New Delhi, Asiatech Publications, New Delhi.

F. Technical Bulletins/Manuals etc.

1. Thompkinson, D.K. and Sabikhi, L. 2006. Laboratory Manual – Market Milk. NDRI Publication No. 24/2006.
2. Sabikhi, L. and Thompkinson, D.K. 2006. Laboratory Manual – Cheese and Fermented Milks. NDRI Publication No. 25/2006.
3. Singh, R.R.B., Sabikhi, L., Patil, G.R. and Sharma, N. 2003. Clean milk production – Strategies and interventions. NDRI Publication No. 10/2003.
4. Mathur, B.N., Thompkinson, D.K. and Sabikhi, L. 2002. Perspectives in infant food formulations. National Academy of Agricultural Sciences. Publication No.49/2002.

AFFILIATIONS TO PROFESSIONAL BODIES

- Dairy Technology Society of India – Founder Joint Secretary
- Indian Dairy Association – Life member
- Association of Food Scientists and Technologists (India) – Life member
- International Society of Crystallisation, Filtration and Drying – Honorary member
- Association of Indian Microbiologists – Ordinary member