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7. **Current research area:** Artificial sweeteners and Fuctional foods.
8. **Future research Interest:** Artificial sweeteners and Fuctional foods.
9. **Ongoing Projects:**

	<u>Project</u>	<u>Duration</u>	<u>Funding agency</u>	<u>Working status</u>
1	Estimation and stability of low calorie artificial sweeteners in indigenous dairy products	Jan 2005 - Dec 2007	ICAR	Project leader
2	Process development for Mozzarella cheese using vegetable oils and commercial fat replacers.	Jan 2004 - Dec 2006.	ICAR	Project associate

Important Research Publications:

1. **Arora, S.** and Rai, T. (1998). Fatty acid profile and Physico - Chemical properties of goat milk fat fractions *Indian. J. of Dairy Sci.* **51** (1): 20 -25.
2. **Arora, S.** and Rai, T. (2000). Biochemical changes in buffalo milk Cheddar cheese as affected by the incorporation of goat milk and goat milk fat fractions. *Indian. J. of Dairy Sci* **53** (1): 19 – 25
3. Nayak, S. K; **Arora, S**; Sindhu, J.S and Sangwan, R.B (2003) Chemical Phosphorylation of Buffalo casein: Relationships between reaction conditions and extent of phosphorylation. *Indian J. Dairy Sci.* **56** (3): 137 – 143.
4. **Arora, S**; Sharma, V; Raj, D; Ram, M and Kishor, K (2004). Status of adulteration in milk collected from some states of North India. *Indian J. Dairy Sci* **57** (1): 65 – 66.

5. Ranjan, P; **Arora, S**; Sharma, G.S; Sindhu, J.S; Kansal, V.K and Sangwan, R.B (2005). Bioavailability of calcium and Physico chemical properties of calcium fortified buffalo milk. *Int .J. Dairy Technology* **58(3):185-189**.
6. **Arora, S**; Ranjan, P; Sharma, G.S; Sindhu, J.S; Singh, G and Kansal, V.K. (2005). Effect of calcium fortification on heat stability and physico – chemical properties of mixed milk (cow and buffalo 1:1). *Indian J. Dairy Sci.* **58(4):242-246**.
7. Sharma, V; **Arora, S**; Raj, D; Ram, M and Kishor, K (2005). Status of adulteration in paneer and khoa samples collected from some states of North India. *Indian J. Dairy Sci.* **58(6):444-445**.
8. Ranjan, P; **Arora, S**; Sharma, G.S; Sindhu, J.S and Singh, G. (2006). Sensory and textural profile of dahi from calcium enriched buffalo milk. *J. Food Sci Technol.* **43(1): 72 - 77**.
9. Nayak, S. K; **Arora, S**; Sindhu, J.S and Sangwan, R.B (2006) Effect of Chemical Phosphorylation on solubility of buffalo milk proteins. *Int. Dairy J.* **16(3): 268-273**.
10. Mangalika, U.L.P.; **Arora, S.**; Sharma, G.S. and Kanawjia, S.K (2006). Compositional and sensory profile of coconut cream filled Gouda cheese. *J. Food Sci & Technol.* **43(4):357-360**.

Affiliations to Professional Bodies

- Dairy Technology Society of India (Life Member)
- Indian Dairy Association – Life member
- Association of Food Scientists and Technologists (India) – Life member

Patents Applied:

1. Patent for **Process for Spray Dried Non-Dairy Coffee Whitener** by Nayak, S. K; Sindhu, J.S, **Arora, S**, Sangwan, R.B and Sharma G.S. Requisite application has been filed with the patent authority as Provisional patent application F.NO 1(24)/2002 – IPR dated 21st July 2003.
2. Patent for **Process for Coconut Cream Filled Gouda Cheese** by Sharma, G.S.; Mangalika, U.L.P.; **Arora, S** and Kanawjia, S. Requisite application has been submitted to the ICAR to be filed with the patent authority.
3. Patent for **“Process For Calcium Enrichment Of Buffalo Milk”** by **Arora, S**; Sharma, G.S; Sindhu, J.S; Kansal, V.K and Singh, A.K. Requisite application has been submitted to the ICAR to be filed with the patent authority.