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List of Research Papers

1. **Savitri**, Asthana N and Azmi W (2002) Microbial L-Asparaginase: A potent antitumor enzyme. *Indian Journal of Biotechnology* 2:184-194
2. Thakur N, Kumar D, **Savitri** and Bhalla TC (2003) Traditional fermented foods and beverages of Himachal Pradesh. *Invention Intelligence* July-August 2002:173-178
3. Thakur N, **Savitri** and Bhalla TC (2004) Characterization of some traditional fermented foods and beverages of Himachal Pradesh. *Indian Journal of Traditional Knowledge* 3:325-335
4. **Savitri** and Bhalla TC (2007) Traditional foods and beverages of Himachal Pradesh. *Indian Journal of Traditional Knowledge* 6(1):17-24
5. Kumar D, **Savitri**, Thakur N, Verma R and Bhalla TC (2008) Microbial proteases and application as laundry detergent additive. *Research Journal of Microbiology* 3(12):661-672
6. **Savitri** and Bhalla TC (2012) Characterization of *bhatooru*, a traditional fermented food of Himachal Pradesh: microbiological and biochemical aspects. *3 Biotech* 3:247–254
7. **Savitri**, Thakur N, Kumar D and Bhalla TC (2012) Microbiological and biochemical characterization of *Seera*: A traditional fermented food of Himachal Pradesh. *International Journal of Food and Fermentation Technology* 2(1):49-56
8. **Savitri** and Bhalla TC (2012) Comparative studies on *bhatooru* fermented with traditional inoculum (*malera*) and standard starter cultures. *International Journal of Food and Fermentation Technology* 2(2):179-188
9. Devi S, Sharma N, **Savitri** and Bhalla TC (2013) Comparative analysis of amino acid sequences from mesophiles and thermophiles in respective of carbon-nitrogen hydrolase family. *3 Biotech* DOI 10.1007/s13205-012-0111-3
10. Thakur N, **Savitri**, Bhalla TC and Saris PEJ (2014) Microorganism associated with amylolytic starters and traditional fermented alcoholic beverages of North Western Himalayas in India. *Food Bioscience* 11:92-96
11. Sharma NK, Thakur S, Thakur N, **Savitri** and Bhalla TC (2015) Thermostable xanthine oxidase of *Bacillus pumilus* RL-2d isolated from Manikaran thermal spring: Production and characterization. *Indian Journal of Microbiology* 56(1):88-98 DOI 10.1007/s12088-015-0547-3
12. Sharma NK, Thakur S, Thakur N, **Savitri** and Bhalla TC (2015) Isolation and screening of xanthine oxidase producing bacteria from thermal springs of Himachal Pradesh. *CIBTech Journal of Biotechnology* 4(1):27-32
13. Bhalla TC, Prashant, Kumari N, Kumar V and **Savitri** (2015) Synthesis of vanillic acid using whole cell nitrilase of wild and mutant *Gordonia terrae*. *Bioprocess and Biosystems Engineering* 39(1):67-73 DOI 10.1007/s00449-015-1490-8
14. Bhalla TC, Vasundhara, Monika and **Savitri** (2015) Purification of bacteriocin produced by *Lactobacillus pentosus* RL2e isolated from fermented cow milk of Kinnaur region of Himachal Pradesh. *International Journal of Food and Fermentation Technology* 5(1):15-23 DOI 10.5958/2277-9396.2015.00002.1

15. Angmo K, Kumari A, **Savitri** and Bhalla TC (2015) Probiotic characterization of lactic acid bacteria isolated from fermented foods and beverage of Ladakh. *LWT-Food Science and Technology* 66:428-435
16. Angmo K, Kumari A, Monika, **Savitri** and Bhalla TC (2015) Antagonistic activities of lactic acid bacteria from fermented foods and beverage of Ladakh against *Yersinia enterocolitica* in refrigerated meat. *Food Bioscience* 13:6-31
17. Thakur N, **Savitri** and Bhalla TC (2015) Microbiological and biochemical characterization of experimentally produced *Sura*- a traditional fermented millet based alcoholic beverage of Kullu District of Himachal Pradesh, India. *International Journal of Food and Fermentation Technology* 5(2):129-135
18. Monika, **Savitri**, Kumari A, Angmo K and Bhalla TC (2016) Traditional Pickles of Himachal Pradesh. *Indian Journal of Traditional Knowledge* 15(2):330-336
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21. Bhalla TC, Bansuli, Thakur N, **Savitri** and Thakur N (2017) Invertase of *Saccharomyces cerevisiae* SAA-612: Production, characterization and application in synthesis of fructo-oligosaccharides. *LWT-Food Science and Technology* 77:178-185
22. Sharma N, Thakur N, Raj T, **Savitri** and Bhalla TC (2017) Mining of microbial genomes for the novel sources of nitrilase. *BioMed Research International* DOI/10.1155/2017/7039245
23. Monika, **Savitri**, Kumar V, Kumari A, Angmo K and Bhalla TC (2017) Isolation and characterization of lactic acid bacteria from traditional pickles of Himachal Pradesh, India. *Journal of Food Science and Technology* DOI 10.1007/s13197-017-2629-1
24. Raj T, Sharma N, **Savitri** and Bhalla TC (2017) Bacterial serine proteases: computational and statistical approach to understand temperature adaptability. *Journal of Proteomics and Bioinformatics* 10(12):329-334 DOI: 10.4172/jpb.1000459
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27. Devi S, **Savitri**, Raj T, Sharma N and Azmi W (2019) *In silico* Analysis of L-Glutaminase from Extremophiles. *Current Proteomics* DOI:10.2174/1570164615666180911110606
28. Monika, Sharma NK, Thakur N, Sheetal, **Savitri** and Bhalla TC (2019) Xanthine oxidase of *Acinetobacter calcoaceticus* RL2-M4: Production, purification and characterization. *Protein Expression and Purification* 160:36-44
29. **Savitri**, Thakur N and Bhalla TC (2019) Present Status and Future Prospects of Traditional Fermented Beverages of Himachal Pradesh, India. *International Journal of Food Fermentation and Technology* 9(2):67-72
30. Rangra S, Bhalla TC and **Savitri** (2021) Isolation and characterization of phosphate solubilizing bacteria from rhizosphere of lithophytes-*Silybum marianum*, *Rumex crispus*, *Taraxacum officinale*. *Current Trends in Life Sciences* 1:7-13

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31. Bhalla TC, **Savitri** and Thakur N (2006) Status report on Traditional fermented foods and beverages of Himachal Pradesh. Submitted to: Integrated Institute of Himalayan Studies, Himachal Pradesh University, Shimla
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32. Bhalla TC, **Savitri** and Chauhan R (2015) Microbial diversity of Himachal Pradesh. ENVIS Newsletter on Himalayan Ecology Vol. 12(4):2015

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1. Thakur N, **Savitri** and Bhalla TC (2011) Cultivation of wine yeast and bacteria. In: Handbook of enology: Principles, Practices and recent Innovations. Asiatech Publishers, New Delhi, Chapter 15, vol-II pp. 502-525
2. Kumari A, Angmo K, Monika, **Savitri**, Somboon T, Bhalla TC, Joshi VK and Kumar V (2015) Microbiology and Biochemistry of Indigenous fermented Foods. In: Indigenous Fermented Foods of South Asia. Joshi VK ed. CRC Press New York pp. 107-226
3. Senapati AK, Kumari A, Angmo K, Monika, **Savitri** and Bhalla TC (2015) Traditional Fermented Foods. In: Indigenous Fermented Foods of South Asia. Joshi VK ed. CRC Press New York pp. 227-257
4. Kumari A, **Savitri**, Bhalla TC and Joshi VK (2015) Cereal based non-alcoholic indigenous fermented foods. In: Indigenous Fermented Foods of South Asia. Joshi VK ed. CRC Press New York pp. 353-429
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7. Bhalla TC and **Savitri** (2016) Vitamin B₃. In: Industrial Biotechnology of Vitamins and Biopigments and Antioxidants Erick. Vandamme J and Revuelta RL eds. Wiley-VCH Verlag Germany pp. 41-65
8. Tamang JP, Thapa N, Bhalla TC and **Savitri** (2016) Ethnic fermented foods and beverages of India. In: Ethnic Fermented Foods and Alcoholic Beverages of Asia. Tamang JP ed. Springer India pp. 17-72
9. Bhalla TC and **Savitri** (2017) Yeasts and traditional fermented foods and beverages. In: Yeast diversity in human welfare Satyanarayana T and Kunze G eds. Springer Singapore pp. 53-82
10. Bhalla TC, Monika, Sheetal and **Savitri** (2019) International Laws and Food Borne illness. In: Food Safety and Human Health. Singh RL and Mondal S eds. Academic Press Elsevier London pp. 319-371
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12. Bhalla TC, **Savitri**, Monika and Thakur N (2021) Traditional Fermented Foods: Present Status and Future Strategies. In: Post harvest management of fruits and vegetables. Joshi VK ed. NIPA New Delhi pp. 463-482

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14. Bhalla TC, Thakur N and **Savitri** (2022) Culture of wine yeast and bacteria. In: Concise encyclopedia of science and technology of wine Joshi VK ed. CRC Press Boca Raton pp. 367-374
15. **Savitri**, Rangra S, Monika, Bhalla TC (2021) Enzymes and microbes in agro processing. In: Agricultural Biotechnology: Latest Research and Trends. Srivastava DK, Thakur AK and Kumar P eds. Springer