

**PERSONAL PROFILE**

Name	Dr.A.Arulkumar
Designation	Assistant Professor and HOD i/c
Department	Biotechnology
Primary discipline (Area of interest)	Marine Biotechnology
Educational qualification	M.Sc., Ph.D.
Additional qualification (SET/NET/CISR/JRF)	—
Gender	Male
Date of birth	16 March 1990
Contact number	91-9597319098
Email	Aruul3@gmail.com
Address for communication	No:30, Villianur Main Road, Embalam Post, Puducherry-605 106

**CAREER PROFILE****ACADEMIC EXPERIENCE**

Total years of teaching experience (Both UG & PG)	3 Years
Years of teaching experience (UG) (In current institution)	3 years
Years of teaching experience (PG) (In current institution)	—
Years of experience in current academic rank	3 Years
Previous academic rank (if yes, mention the details)	—
Research experience (Excluding PhD)	2 years 10 month (JRF and SRF)
Area of specialization	Histamine food poisoning

**RESEARCH GUIDANCE**

Number of Ph.D. guided	—
Number of M.Phil. guided	—
Number of UG – projects (Project work must have been documented as dissertations)	06
Number of PG – projects (Project work must have been documented as dissertations)	—

**RESEARCH & PUBLICATIONS**

Number of articles published in web of science indexed journals	-
Number of articles published in Scopus indexed journals	20
Number of books authored	-
Number of book chapters published	-
Number of editorials published	-
Number of communications/letters published	-
Number of monographs	-
Number of course materials published	-
Number of funded research projects	-
Number of scientific innovations guided	-

**EXTENSION ACTIVITIES**

Number of seminars organized	International:- National:01
Number of seminars attended	International:- National:09
Number of workshops organized	International:- National:-
Number of workshops attended	International:- National: 0
Number of conferences organized	International:- National:-
Number of conferences attended	International:09 National:10
Number of faculty induction/development programmes organized	International:- National:-
Number of faculty induction/development programmes attended	International:- National:02
Number of refresher/orientation programmes organized	International:- National:-
Number of refresher/orientation programmes attended	International:- National:-
Number of certificate/training programmes organized	International:- National:-
Number of certificate/training programmes attended	International:- National:8

Number of invited presentations/participations	International:- National:02
Number of participations in national events/professional bodies	-
Number of international visits	-
Memberships in university bodies	-
Memberships in government bodies/meetings/societies	-
Memberships in non-government bodies/meetings/societies	-
Number of awards received	International:- National:-
Number of citations received	283
Honorary memberships	-
Honorary fellowships	-
Number of consultancy work	-
<b>ADDITIONAL RESPONSIBILITIES (held in the current institution)</b>	
Co-ordinator of any committees/cells (If yes, mention the name alone)	Placement Cell/ RRC/ Hope Café coordinator
Member of any committees/cells (If yes, mention the name alone)	
Any other achievements	<p><b>REVIEWER:</b> Journal of Food Measurement and characterization (Springer) World Journal of Microbiology Indian Journal of Geo Marine Sciences (CSIR-NISCAIR, India) Food and Chemical Toxicology (Elsevier) European Journal of Lipid Science and Technology (Wiley Publication) Brazilian Journal of Botany (Springer) European Journal of Lipid Science and Technology (Wiley Publication) Journal Toxin Reviews (Taylor and Francis) Food and Bioprocess Technology (Springer) Mitochondrial DNA Part A (Taylor and Francis) Journal of King Saud University – Science (Elsevier) Environmental Nanotechnology, Monitoring &amp; Management (Elsevier) Frontiers Microbiology</p> <p><b>Awarded</b></p> <p>TOP DOWNLOADED PAPER 2018-2019 CONGRATULATIONS TO <b>Dr. A Arulkumar</b> whose paper has been recognized as one of the most read in Journal of Food Safety by Willy Publication</p> <p>Best Poster Presentation award in <b>National Conference on "Recent Trends in Microbiome Research – Exploring the Microbial Diversity"</b> held at Department of Microbiology, Pondicherry University, Puducherry, India on 20 and 21 March 2019.</p>

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- 1. DETAILS OF RESEARCH AND PUBLICATIONS:** Uttra Bhandari, **Abimannan Arulkumar**, Arumugam Ganeshkumar, Sadayan Paramasivam, Rajendran Rajaram, Jose Manuel Miranda. 2021. Metal accumulation and biomineralisation of coastal and mangrove-associated molluscs of Palk Bay, Southeastern India. *Marine Pollution Bulletin*. 167, 112259. [Impact Factor: **5.553**]
  - 2. Abimannan Arulkumar**, Sadayan Paramasivam, Palanivel Rameshthangam, and Spiros Paramithiotis. 2021. Detection of Biogenic Amines in Indian Fish and Fishery Products Consumed in Southeast Coast Region of India. *Journal of Aquatic Food Product Technology*. [Taylor and Francis], 30 (1), 95–106 [Impact Factor: **1.767**].
  - 3. Abimannan Arulkumar**, Spiros Paramithiotis, Sadayan Paramasivam. 2021. Biogenic amines in fresh fish and fishery products and emerging control. *Aquaculture and Fisheries*. <https://doi.org/10.1016/j.aaf.2021.02.001>.
  - Selvaraj Gopi, **Abimannan Arulkumar**, Arumugam Ganeshkumar, Rajendran Rajaram, Jose Manuel Miranda and Sadayan Paramasivam. 2020. Heavy Metals Accumulation in Seagrasses collected from Palk Bay, South-eastern India. *Marine Pollution Bulletin*. [Impact Factor: **5.553**]
  - Abimannan Arulkumar**, Bikari Swain and Sadayan Paramasivam. 2020. Shelf life extension of sardines (*Sardinella albella*) using betel leaf (*Piper betle*) incorporated ice. *Food and Bioprocess Technology*. doi : 10.1007/s11947-020-02466-1. ISSN: 1935-5149. 13, 1255–1260 [Impact Factor: **4.465**] [Springer].
  - Abimannan Arulkumar**, Kumar Satheeshkumar, Sadayan Paramasivam, Palanivel Rameshthangam and Jose M. Miranda. 2020. Chemical Biopreservative Effects of Red Seaweed on the Shelf Life of Black Tiger Shrimp (*Penaeus monodon*). *Foods*, 9, 634; doi:10.3390/foods9050634. ISSN 2304-8158. [Impact Factor: **4.350**] [MDPI].
  - A.Arulkumar**, K.SampathKumar, S.Paramasiva. 2020. Antibacterial and in vitro antioxidant potential of Indian mangroves. *Biocatalysis and Agricultural Biotechnology* doi.org/10.1016/j.bcab.2019.101491. 23, 101491.
  - Thomas Rosemary, **Abimannan Arulkumar**, Sadayan Paramasivam, Alicia Mondragon-Portocarrero and Jose Manuel Miranda. 2019. Biochemical, Micronutrient and Physicochemical Properties of the Dried Red Seaweeds *Gracilaria edulis* and *Gracilaria corticata*. *Molecules*, 24, 2225; doi: 10.3390/molecules24122225 [Impact Factor: **4.411**].
  - Abimannan Arulkumar**, Pasumpon Nigariga, Sadayan Paramasivam, Rajendran Rajaram. 2019. Metals accumulation in edible marine algae collected from Thondi coast of Palk Bay, Southeastern India. *Chemosphere [Elsevier]*. [Impact Factor: **7.086**].
  - Abimannan Arulkumar**, Sadayan Paramasivam, and Jose Manuel Miranda. 2018. Combined effect of icing medium and red alga *Gracilaria verrucosa* on shelf life extension of Indian mackerel (*Rastrelliger kanagurta*) *Food and Bioprocess Technology [Springer]*, DOI: 10.1007/s11947-018-2154-x. [Springer], [Impact Factor: **4.465**].
  - A.Arulkumar**, S. Paramasivam, P. Rameshthangam, S. Paramithiotis. 2018. Evaluation of psychrophilic, mesophilic, histamine forming bacteria and biogenic amine content in the muscle of mud spiny lobster, *Panulirus polyphagus* (HERBST, 1793) during ice storage. *Journal of Food Safety* DOI: <https://doi.org/10.1111/jfs.12582> [Wiley online Library], [Impact Factor: **1.953**]. **Top downloaded and one of the most read paper in 2018-2019.**
  - Abimannan Arulkumar**, Thomas Rosemary, Sadayan Paramasivam, Ramaswamy Babu Rajendran. 2018. Phytochemical composition, in vitro antioxidant, antibacterial potential and GC-MS analysis of red seaweeds (*Gracilaria corticata* and *Gracilaria edulis*) from Palk Bay, India. *Biocatalysis and Agricultural Biotechnology*, [Elsevier], **15**, 63-71.
  - Abimannan Arulkumar**, Sadayan Paramasivam, Palanivel Rameshthangam, Mohamed A. Rabie. 2017. Changes on biogenic, volatile amines and microbial quality of the blue swimmer crab (*Portunus pelagicus*) muscle during storage. *J Food Sci Technol. [Springer]*, **54**, 2503-2511. [Impact Factor: **1.946**].
  - Abimannan Arulkumara**, Kaliyan Ramanchandran, Sadayan Paramasivam, Rameshthangam Palanivel and Jose Manuel Miranda. 2017. Effects of turmeric (*Curcuma longa*) on shelf life extension and biogenic amine control of cuttlefish (*Sepia brevimana*) during chilled storage. *CYTA – Journal of Food*, [Taylor and Francis], **15**(3), 441–447. [Impact Factor: **2.255**].
  - Abimannan Arulkumar**, Alagusundaram Balamurugan, Sadayan Paramasivam, Palanivel Rameshthangam and Spiros Paramithiotis. 2017. Physicochemical and microbiological changes during drying of wolf herring (*Chirocentrus dorab*) and coastal trevally (*Carangoides coeruleopinnatus*). *Journal of Aquatic Food Product Technology*. [Taylor and Francis], 26 (8), 929–939 [Impact Factor: **1.767**].
  - Abimanna Arulkumar**, Sadayan Paramasivam and Rajendran Rajaram. 2017. Toxic heavy metals in commercially important food fishes collected from Palk Bay, Southeastern India. *Mar. Pollut. Bull.*, [Elsevier], **119**, 454-459. [Impact Factor: **5.553**].
  - Abimannan Arulkumar**, Gunasekaran Karthik, Sadayan Paramasivam and Mohamed A Rabie. 2017. Histamine levels in Indian Fish via Enzymatic, TLC and HPLC methods during storage. *Food Measure. [Springer]*, **11** (1):281-289. [Impact Factor: **2.431**].
  - Abimannan Arulkumar** and Sadayan Paramasivam. 2015. Sensory quality and biochemical changes in deep queen fish (*Scombroides tala*) during ice storage. *Asian J Microbiol. Biotechnol. Environ. Sci.*, **17** (Spl. iss) 171-179.

19. Balachandar Balakrishnan, Sadayan Paramasivam and **Abimannan Arulkumar**. 2014. Evaluation of the lemongrass plant (*Cymbogon citrates*) extracted in different solvents for antioxidant and antibacterial activity against human pathogens. **Asian Pac. J. Trop. Dis.**4, (Suppl1), [**Elsevier**], (S134-S139).
20. **A. Arulkumar** and S. Paramasivam. 2015. Biogenic amine production from fresh carangids fish (*Carangoides praeustus*) stored at 25°C. Gopinath, GV and Vijayanand, N (eds), In: Proceedings of the Biovision-2014 (*Recent Trends and Current Perspectives of Biosciences*), pp.31- 35.

**DETAILS OF EXTENSION ACTIVITIES:** Nutrition and psychology campaign 2021, World Milk day celebration 2021, World wetland day, Mushroom Project

**DETAILS OF ADDITIONAL RESPONSIBILITIES:** RRC Coordinator, Hope Café Coordinator, Placement cell member (2019- till date), NAA Criteria No: 1, sports committee Member and anti-ragging committee Member

**DETAILS OF OTHER ACHIEVEMENTS: SEQUENCES SUBMITTED TO NCBI:**

KF747350 KF747351 KJ459012 KJ459007 KJ459008 KJ459009 KJ459010 KJ459011 KJ459013 KJ459014 KP219418 KP219419  
KP219420 KP219421 KP689582 KP689583 KP689584 KP689585 KP689586 KP689587

**Special Invited lectures**

1. Delivered special invited lecture entitled on "**formation of biogenic amines in fish and fishery products, with reference to their control, using natural preservatives**" held at Department of Bioelectronics and Biosensor, Alagappa University, Karaikudi, India on 29 Aug 2018.
2. Delivered special invited lecture entitled on "**toxic biogenic amines formation and control in seafoods**" held at Department of Microbiology at Thiruvalluvar Arts And Science College (Affiliated to Thiruvalluvar University), Kurunchipadi, India on 31 Aug 2018.

**E- Learning courses:**

1. Preparation for Introductory Biology: DNA to Organisms", THE UNIVERSITY OF CALIFORNIA, IRVINE.
2. Genes and the Human Condition (From Behaviour to Biotechnology) UNIVERSITY OF MARYLAND, 2014.

**Organizing National and International webinar- 12**