




INSTITUTE OF HOME ECONOMICS
UNIVERSITY OF DELHI



Name	Dr. Ashima Vohra	Photograph
Designation	Associate Professor	
E-mail	ashima.vohra@ihe.du.ac.in	
Educational Qualifications: Ph.D.		
Teaching experience: 21 years		
Subjects/Papers Taught; Bacteriology, Environmental Microbiology, Mycology, Plant pathology, Food Microbiology		
Awards received		
Patents <ol style="list-style-type: none">1. A novel process for preparation of Asavas and Arishtas range of Ayurvedic formulations. Indian Patent No. 197378 . Application number - 2784/DEL/20052. Novel yeast strains having ACCESSION NO. DRF-UDS 004/WF and a method for propagation thereof. Patent Number 244100. Application number 1609/DEL/2003, issued 18/11/2010.3. A poultry feed composition and a process for producing the same. Indian Patent No. 197593, granted on 18/10/2006. Application 976/DEL/2003		
Awards <ol style="list-style-type: none">1. Young Scientist Award – 2005 of the Indian National Science Academy2. Young Scientist award for Best Oral Presentation at -1999 International Conference On: Frontiers in Fungal Biotechnology and Plant Pathogen Relations. Osmania University, Hyderabad. January 16-18, 1999.3. Awarded All India Post graduate Scholarship from 1995-1997.4. Qualified Graduate Aptitude Test in Engineering (GATE) in 1997 with 95.21 percentile score.5. Qualified the joint CSIR-UGC National Eligibility Test (NET) for the award of Junior Research Fellowship and Lectureship in 1996.		

Research Interest/Specialization- Probiotics, Industrial enzymes		
Research Projects		
Title	Funding agency/organization	Duration of Project
Isolation of yeasts from fermented foods and their potential use as probiotics. 2011-2014	DST (Dept. of Science and Technology) under the Fast Track Proposal for Young Scientist Award	3 years
Women empowerment through value added food products. Innovation Project for 2013-14	Delhi University Innovation Project	1 year

Research papers since 2010

1. **Vohra, A., Syal, P., Madan, A. 2016.** Probiotic yeasts in livestock sector. **Animal Feed Science and Technology.** 219:31-47.
2. Syal, P. and **Vohra, A.** Probiotic attributes of a yeast-like fungus, *Geotrichum klebahnii*. **African Journal of Microbiology Research, 2014,** 8(20):2037-2043.
3. Syal, P. and **Vohra, A.** “Probiotic potential of yeasts isolated from traditional Indian fermented foods” **International Journal of Microbiology Research, 2013,** 5(1): 389-397.
4. **Vohra A., Kaur, P. and Satyanarayana, T. 2010.** Production, characteristics and application of cell-bound phytase of *Pichia anomala*. **Antonie van Leeuwenhoek International Journal of General and Molecular Microbiology, 99(1):51-55.**

Book chapters published/edited

1. Kaur, P., **Vohra, A.** and Satyanarayana, T. **2021.** Multifarious applications of fungal phytases. Encyclopedia of Mycology. **Elsevier.** Volume 2, pages- 358- 369.
2. Chaudhary, V., **Vohra, A., Madan, A. and Satyanarayana, T. 2017.** Probiotic yeasts in human welfare. In: Yeast Diversity in Human Welfare edited by (T.Satyanarayana and G. Kuenze). **Springer.** Pages:115-136
3. Kaur, P., **Vohra, A.** and Satyanarayana, T. **2013.** Laboratory and industrial bioreactors for submerged fermentations In: Fermentation processes engineering in the food industry (Eds. C. R. Soccol. A. Pandey and C. Larroche), CRC Press, Boca Raton London New York, pp. 165-179.
4. **Vohra, A.** and Satyanarayana, T. **2012.** Chapter 19: Probiotic yeasts, In: Microbes in Sustainable agriculture and biotechnology. (eds- Prof. T. Satyanarayana, Prof. B.N. Johri and Dr. Anil Prakash). Springer Science. 411-433.
5. **Vohra, A.** and Aeri Tambe Bani. **2008.** Probiotics: A recipe for good health. In: “**Nutrition in Disease Management**” (Centre for research on nutrition support systems) Update series 39, July, 1-13.
6. Satyanarayana T, **Vohra A** and Kaur P **2004.** Phytases in improved animal productivity and environmental management Productivity. CBS Publishers and distributors, New Delhi, India 44:542.
7. Kaur P, Singh B and **Vohra A., 2003.** Fabulous Phytases: Diverse functions in the Living World and Commercial Prospects. *The Botanica* 53: 35
8. **Vohra, A., and Satyanarayana, T. 2003.** Phytases: microbial sources, production, purification and potential biotechnological applications. **Critical Reviews in Biotechnology** 23(1): 29-60

Association with Professional Societies

- Life member of Association of Microbiologists of India.
- Life member of Probiotic Association of India.