




**INSTITUTE OF HOME ECONOMICS**  
**UNIVERSITY OF DELHI**



Name	Dr. Vidhu Yadav		Photograph
Designation	Assistant Professor		
E-mail	vidhu.yadav@ihe.du.ac.in		
<b>Educational Qualifications:</b> <ul style="list-style-type: none"><li>• B.Sc (Hons.) Food Technology- Bhaskaracharya College Of Applied Sciences, Dwarka, University of Delhi, 2006</li><li>• M.Sc Food Technology- Guru Jambheshwar University of Science &amp; Technology, Hisar, 2008</li><li>• PhD Dairy Technology- National Dairy Research Institute, Karnal, 2014</li></ul>			
Teaching experience: 9 +			
Subjects/Papers Taught: Food Technology, Food & Nutrition			
Awards received			
Research Interest/Specialization By product utilization, Hydrolyzed vegetable proteins, Utilization of plant extracts			
ORCID No. <b>0000-0003-2976-6125</b>			
<b>Research Projects</b>			
Title	Funding agency/organization	Duration of Project	


Research papers since 2010(APA format)

- Vidhu Yadav, RRB Singh, Shaik Abdul Hussain and Suman Kapila (2017) Immunomodulatory effects of oral administration of *Aloe vera* supplemented probiotic ice cream. Indian Journal of Dairy Science 70(1) 89-95.
- Vidhu Yadav, RRB Singh and Shaik Abdul Hussain (2016) Estimation of cost for production of *Aloe vera* supplemented probiotic ice cream. Indian Journal of Dairy Science 69(5), 564-570.
- Shaik Abdul Hussain, Vidhu Yadav, Srinu Reddi, Girdhari Ramdas Patil, Ram Ran Bijoy Singh, Suman Kapila. Thermal processing conditions affect *in vitro* immunostimulatory activity of *Aloe vera* juice. Journal of Applied Research on Medicinal and Aromatic Plants. In Press
- Shaik Abdul Hussain, Girdhari Ramdas Patil, Srinu Reddi, Vidhu Yadav, Ramesh Pothuraju, Ram Ran Bijoy Singh, Suman Kapila (2017) *Aloe vera* (*Aloe barbadensis* Miller) supplemented probiotic lassi prevents *Shigella* infiltration from epithelial barrier in to systemic blood flow in mice model. Microbial Pathogenesis 102, 143-147.
- Shaik Abdul Hussain, Girdhari Ramdas Patil, Vidhu Yadav, Ram Ran Bijoy Singh, Ashish Singh (2016) Ingredient formulation effects on physico- chemical , sensory, textural properties and probiotic count of *Aloe vera* probiotic dahi. LWT-Food Science 65, 371-380.
- Shaik Abdul Hussain, Girdhari Ramdas Patil, Vidhu Yadav and Ram Ran Bijoy Singh (2015) Effect of storage on sensory quality, pH, wheying-off and probiotic count of lassi supplemented with *Aloe barbadensis* Miller juice. Indian Journal of Dairy Science 68 (2), 105-110.

Books published/edited

Book chapters published/edited

- A chapter on “Food Fermentation : An overview” in book titled Food Frontiers, New Delhi Publishers (ISBN: 978-93-86453-84-6).

Association with Professional Societies

- Life-member of Dairy Technology Society of India and Nutrition Society of India, Member of AFST(i).

Any other

