




INSTITUTE OF HOME ECONOMICS
UNIVERSITY OF DELHI



Name	Dr. Ashima Vohra	Photograph
Designation	Professor	
E-mail	ashima.vohra@ihe.du.ac.in	
Educational Qualifications: Ph.D.		
Teaching experience: 22 years		
Subjects/Papers Taught; Bacteriology, Environmental Microbiology, Mycology, Plant pathology, Food Microbiology		
Awards received		
I. Patents		
1. A novel process for preparation of Asavas and Arishtas range of Ayurvedic formulations. Indian Patent No. 197378 . Application number - 2784/DEL/2005		
2. 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		
II. Awards		
1. Young Scientist Award – 2005 of the Indian National Science Academy		
2. 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		
ORCID No.		
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 or 2013-14	Delhi University Innovation Project	1 year
Research papers since 2010 (APA format)		
<ol style="list-style-type: none"> 1. Bhargava S., Merckelbach E., Noels H., Vohra A. and Jankowski J. 2022. Homeostasis in the Gut Microbiota in Chronic Kidney Disease. Toxins. 14, 10, 648. 2. Singh, B., Parul, Sharma, D. C. and Vohra, A*. 2022. Indian fermented foods: A source of diverse probiotic bacteria. International Journal of Food and Nutritional Sciences. 11, (4). 3. Sharma, D.C., Madan, A., Singh, B. and Vohra, A*. 2021. Amelioration in the nutritional content of curd prepared using probiotic yeast <i>S. cerevisiae</i> Id 18. Journal of Advanced Scientific Research. 12: 127-133 4. Vohra, A., Syal, P., Madan, A. 2016. Probiotic yeasts in livestock sector. Animal Feed Science and Technology. 219:31-47. 5. Syal, P. and Vohra, A. 2014. Probiotic attributes of a yeast-like fungus, <i>Geotrichum klebahnii</i>. African Journal of Microbiology Research. 8(20):2037-2043. 6. Syal, P. and Vohra, A. 2013. "Probiotic potential of yeasts isolated from traditional Indian fermented foods" International Journal of Microbiology Research. 5(1): 389-397. 7. Vohra A., Kaur, P. and Satyanarayana, T. 2010. Production, characteristics and application of cell-bound phytase of <i>Pichia anomala</i>. Antonie van Leeuwenhoek International Journal of General and Molecular Microbiology, 99(1):51-55. 		
Books published/edited		

Book chapters published/edited

1. Kaur, P., **Vohra, A***. and Satyanarayana, T. **2021**. Developments in Fungal Phytase Research: Characterization and Multifarious Applications. Progress in Mycology. Springer Book. ISBN 978-981-16-3306-5 ISBN 978-981-16-3307-2 (eBook). Pgs 73-110.
2. Kaur, P., **Vohra, A.** and Satyanarayana, T. **2021**. Multifarious applications of fungal phytases. Encyclopedia of Mycology. **Elsevier**. Volume 2, pages- 358- 369.
3. 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
4. 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.
5. **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.
6. **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.
7. 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.
8. Kaur P, Singh B and **Vohra A.**, **2003**. Fabulous Phytases: Diverse functions in the Living World and Commercial Prospects. *The Botanica* 53: 35
9. **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.
- Life member of Mycological Society of India

Any other