

FACULTY PROFILE

DEPARTMENT: BOTANY

NAME: Mr. ANUPAM KUJUR



DESIGNATION	Assistant Professor (H.O.D.) Botany
DATE OF JOINING THIS COLLEGE	30 th January 2021
TEACHING EXPERIENCE	Since 30 th January 2021
CONTACT NO.	+917275404527
EMAIL ID	Anupamkjr7@gmail.com
ACADEMIC QUALIFICATIONS	M.Sc. Botany, CSIR (NET-JRF)
SPECIALIZATION/ RESEARCH AREA	Specialization: Plant Pathology Research area: Food protection and food security
SUPERVISING RESEARCH SCHOLARS/ PURSUING	
RESEARCH PAPERS/ ARTICLES	<ol style="list-style-type: none">1. Kujur, A., Kiran, S., Dubey, N.K. and Prakash, B., 2017. Microencapsulation of Gaultheria procumbens essential oil using chitosan-cinnamic acid microgel: Improvement of antimicrobial activity, stability and mode of action. <i>LWT</i>, 86, pp.132-138.2. Kujur, A., Kumar, A., Yadav, A. and Prakash, B., 2020. Antifungal and aflatoxin B1 inhibitory efficacy of nanoencapsulated Pelargonium graveolens L. essential oil and its mode of action. <i>Lwt</i>, 130, p.109619.

3. **Kujur, A.**, Yadav, A., Kumar, A., Singh, P.P. and Prakash, B., 2019. Nanoencapsulated methyl salicylate as a biorational alternative of synthetic antifungal and aflatoxin B1 suppressive agents. *Environmental Science and Pollution Research*, 26(18), pp.18440-18450.
4. **Kujur, A.**, Kumar, A., Singh, P.P. and Prakash, B., 2021. Fabrication, characterization, and antifungal assessment of Jasmine essential oil-loaded chitosan nanomatrix against *Aspergillus flavus* in food system. *Food and Bioprocess Technology*, 14(3), pp.554-571.
5. **Kujur, A.**, Kumar, A. and Prakash, B., 2021. Elucidation of antifungal and aflatoxin B1 inhibitory mode of action of *Eugenia caryophyllata* L. essential oil loaded chitosan nanomatrix against *Aspergillus flavus*. *Pesticide Biochemistry and Physiology*, 172, p.104755.
6. Kumar, A., **Kujur, A.**, Singh, P.P. and Prakash, B., 2019. Nanoencapsulated plant-based bioactive formulation against food-borne molds and aflatoxin B1 contamination: Preparation, characterization and stability evaluation in the food system. *Food chemistry*, 287, pp.139-150.
7. Yadav, A., **Kujur, A.**, Kumar, A., Singh, P.P., Gupta, V. and Prakash, B., 2020. Encapsulation of *Bunium persicum* essential oil using chitosan nanopolymer: Preparation, characterization, antifungal assessment, and thermal stability. *International journal of biological macromolecules*, 142, pp.172-180.
8. Kumar, A., Gupta, V., Singh, P.P., **Kujur, A.** and Prakash, B., 2020. Fabrication of volatile compounds loaded-chitosan biopolymer nanoparticles: Optimization, characterization and assessment against *Aspergillus flavus* and aflatoxin B1 contamination. *International Journal of Biological Macromolecules*, 165, pp.1507-1518.
9. Kumar, A., **Kujur, A.**, Yadav, A., Pratap, S. and Prakash, B., 2019. Optimization and mechanistic investigations on antifungal and aflatoxin B1 inhibitory potential of nanoencapsulated plant-based bioactive compounds. *Industrial crops and products*, 131, pp.213-223.
10. Prakash, B., **Kujur, A.**, Yadav, A., Kumar, A., Singh, P.P. and Dubey, N.K., 2018. Nanoencapsulation: An efficient technology to boost the antimicrobial potential of plant essential oils in food system. *Food control*, 89, pp.1-11.
11. Kiran, S., **Kujur, A.** and Prakash, B., 2016. Assessment of preservative potential of

	<p>Cinnamomum zeylanicum Blume essential oil against food borne molds, aflatoxin B1 synthesis, its functional properties and mode of action. <i>Innovative food science & emerging technologies</i>, 37, pp.184-191.</p> <p>12. Yadav, A., Kujur, A., Kumar, A., Singh, P.P., Prakash, B. and Dubey, N.K., 2019. Assessing the preservative efficacy of nanoencapsulated mace essential oil against food borne molds, aflatoxin B1 contamination, and free radical generation. <i>Lwt</i>, 108, pp.429-436.</p> <p>13. Kiran, S., Kujur, A., Patel, L., Ramalakshmi, K. and Prakash, B., 2017. Assessment of toxicity and biochemical mechanisms underlying the insecticidal activity of chemically characterized <i>Boswellia carterii</i> essential oil against insect pest of legume seeds. <i>Pesticide Biochemistry and Physiology</i>, 139, pp.17-23.</p> <p>14. Prakash, B., Kujur, A., Singh, P.P., Kumar, A. and Yadav, A., 2017. Plants-derived bioactive compounds as functional food ingredients and food preservative. <i>J. Nutr. Food Sci</i>, 1(4).</p> <p>15. Prakash, B., Kujur, A. and Yadav, A., 2018. Drug synthesis from natural products: a historical overview and future perspective. In <i>Synthesis of medicinal agents from plants</i> (pp. 25-46). Elsevier.</p> <p>16. Singh, P.P., Kujur, A., Yadav, A., Kumar, A., Singh, S.K. and Prakash, B., 2019. Mechanisms of plant-microbe interactions and its significance for sustainable agriculture. In <i>PGPR amelioration in sustainable agriculture</i> (pp. 17-39). Woodhead Publishing.</p>
EDITED/ AUTHORED BOOKS	
AFFILIATIONS/ ASSOCIATED WITH JOURNAL	
MEMBERSHIP/ ATTACHMENT WITH DIFFERENT ASSOCIATIONS/ INSTITUTIONS/ BODIES/ BOARDS	
ACHIEVEMENTS/ FELICITATIONS/ AWARDS RECEIVED	<p>1. Awarded as Young Scientist Award by Microbiologists Society of India for the year 2020-21</p>
ANY OTHER INFORMATION	