

Dr. NEERU

PhD in Nutrition Biology

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OBJECTIVE

To be distinguished and committed assistant professor with a prolific research and publishing background.

QUALIFICATION

- ❖ PhD in Nutrition Biology from Central University of Haryana in 2025.
- ❖ M.Sc. Biotechnology from Central University of Haryana in 2019 with 74% marks.
- ❖ B.Sc. Biotechnology from Punjabi University, Patiala in 2017 with 67.75% marks.
- ❖ 12th from Punjab School Education Board, Mohali in 2013 with 82.89% marks.
- ❖ 10th from Punjab School Education Board, Mohali in 2011 with 81.15% marks.

ACHIVEMENTS

- ❖ Qualified GATE biotechnology Exam in May 2019
- ❖ Qualified DBT-JRF Exam 2020

SKILLS

- ❖ Use of analytical software response surface methodology (RSM), Origin, and statistical software SPSS.
- ❖ High-performance liquid chromatography
- ❖ Other chromatography techniques
- ❖ Electrophoretic techniques (SDS, PAGE)
- ❖ Use of bioreactor
- ❖ Nutritional profile estimation
- ❖ Structural analysis using FTIR, XRD, SEM
- ❖ Spectroscopic estimation of biochemical compounds from foods.
- ❖ Data handling by using basic statistics (Anova, PCA, Correlation).

RESEARCH PROJECTS

- ❖ Completed dissertation on the topic entitled, “Effect of halopriming on seed germination and early seedling growth under salinity stress in wheat (*Triticum aestivum* L.)”.
- ❖ Currently working on a research topic entitled, “Processing, Production, and Evaluation of Synbiotic Functional Beverage from Millet”.

PUBLICATIONS

- ❖ Neeru, Prasun Choudhary, Tejpal Dhewa, Ashwani Kumar. Process optimization of pearl millet-based fermented beverage components using response surface methodology and evaluation of its physicochemical parameters. *J Food Sci Technol* (2024). I.F 3.3
<https://doi.org/10.1007/s13197-024-05926-0>
- ❖ Prakash Yadav, Adarsh Kumar Shukla, Deepika, Neeru, Anita Kumari, Tejpal Dhewa, Ashwani Kumar (2024). Nutritional evaluation of probiotics enriched rabadi beverage (PERB) and molecular mapping of digestive enzyme with dietary fibre for exploring the therapeutic potential. *Food and Humanity*, 2, 100221.
<https://doi.org/10.1016/j.foohum.2023.100221>
- ❖ Arzoo, Neeru, Shukla, A. K., Panwar, S., & Kumar, A. (2024). Effect of processing techniques on functional, antioxidants, and structural properties of finger millet (*Eleusine coracana*) flour. *Food and Humanity*, 2, 100305.
<https://doi.org/10.1016/j.foohum.2024.100305>
- ❖ Shukla, A. K., Neeru & Kumar, A. (2025). A Chemoinformatics study to Prioritization of anticancer orally active lead compounds of pearl millet against adhesion G Protein-Coupled receptor. *Spectrochimica Acta Part A: Molecular and Biomolecular Spectroscopy*, 125960. I.F. 4.5
- ❖ Anshu, Neeru, & Kumar, A. (2025) Innovation in Functional Bakery Products: Formulation and Analysis of Moringa-Fortified Millet Cookies-*Journal of Food Measurement and Characterization* (Accepted) I.F. 3.3
- ❖ Book Chapter- Prebiotic foods: An emerging therapeutic Approach. Adarsh Kumar Shukla, Neeru, Ritu Singh, Sunny Yadav, Vaishali and Ashwani Kumar. *Royal society of Chemistry*.

LANGUAGE

- ❖ English

- ❖ Hindi
- ❖ Punjabi

PERSONAL DETAILS

- ❖ Name : Neeru
- ❖ Father name : Late S Jaswant Singh
- ❖ Mother name : Smt. Jasveer Kaur
- ❖ Date of Birth : 27-01-1996
- ❖ Gender : Female
- ❖ Marital Status : Single
- ❖ Nationality : Indian

DECLARATION

I hereby declare that all the information furnished above is true to the best of my knowledge & belief. I will abide by the rules & regulations of the organization & will do duties to my ability.

Neeru

Place- Shri Muktsar Sahib

