

FACULTY PROFILE



1	Name		Dr. Suresh D	
2	Present Designation		Assistant Professor	
3	Department		Dept. of Studies and Research in Chemistry	
4	Date of Birth		25-09-1977	
5	Date of entry into service in Tumkur University		10-05-2010	
6	Date of entry into the Present Designation		10-05-2010	
7	Residential Address		Shashikirana, 3 rd C Cross, 2 nd Main, Hanumanthapura, Tumkur – 572 013	
8	Mobile Number		9886465964	
9	Email ID		sureshd@tumkuruniversity.in	
10	PAN No.		BQIPS3259L	
11	Aadhar Card Id No.			
12	Passport No.		F7646999	
13	Academic Qualification			
	Degree	University	Year of Award	
a	Post Graduate Degree	Bangalore University	2000	
b	M.Phil.	--		
c	Ph.D.	CFTRI, Mysore University	2007	
	Ph.D. Topic:	Studies on the bioavailability of active principles from processed spices		
	Guided By:	Dr. K. Srinivasan, Dept. of B&N, CFTRI, Mysore		
14	NET – Year of Passing			2000
15	SLET/KSET – Year of Passing			--
16	Area of Research Specialization	Natural Product Chemistry, Nutritional Biochemistry, Materials Science		
17	Teaching Experience			
	Designation	From	To	Place
1	Lecturer	2000	2001	PES College, Bangalore
2	Assistant Professor	2010	Till Date	Tumkur University
18	Administrative Experience		NA	
	Designation	From	To	Place
19	Research Guidance			
A	Ph.D.			
	Name of Student	Thesis	Year	
1	Prashanth SJ	Nutraceutical Properties of Selected Medicinal Plants	2013	
B	M.Phil.	NA		
	Name of Student	Thesis	Year	

20	Papers Presented/ Lecturers Delivered/ Sessions Chaired in Conference and Symposia (International)	(Tick below)		
	Details	Paper Presented	Lecture Delivered	Session Chaired
1	D. Suresh & K. Srinivasan (2003) Effect of processing on active principle of turmeric' 5 th International Food Convention Mysore. November.	X		
2	P. Sadananda Maiya & D. Suresh. Absorbability Enhancement of Glycitein through Micelle Encapsulation" International Conference on Synthetic & Structural Chemistry, ICSSC-2011, December 8-10, 2011 held at Mangalore University.	X		
21	Papers Presented/ Lecturers Delivered/ Sessions Chaired in Conference and Symposia (National)	(Tick below)		
	Details	Paper Presented	Lecture Delivered	Session Chaired
1	D. Suresh & K. Srinivasan. (2004) <i>In vitro</i> intestinal absorption of spice active principles' 73 rd annual meeting of SBC (I) Pant Nagar November.	X		
2	D. Suresh, H. Manjunatha & K. Srinivasan. (2002) Bioavailability of spice principles' 71 st annual meeting of SBC (I) Ludhiana December.	X		
3	Suresh D. "Studies on Absorption in vitro of Flavonoid – Naringin" in national conference "Herbal Medicines in the Era of Globalization" held at Sahyadri Science College, Shivamogga on 10th and 11th September 2011 and has won best poster award.	X		
4	P. Sadananda Maiya & D. Suresh "Micelles – Efficient Absorbability Enhancer of Quercetin" National Conference on Chemistry of Materials held at Tumkur University, 28th September 2011.	X		
5	Udayabhannu, Nethravathi PC & Suresh D. "Studies on the Medicinal Properties of <i>Buchanania Lanza</i> ". Recent trends in Food Science and Nutrition Research held at Jain University, Bangalore on 15 th Dec. 2011.	X		
6	"Studies on Absorption of Soy Isoflavone – Daidzein". P. Sadananda Maiya and D. Suresh National Conference On "Dissecting the Complexities of Plant Biotechnology in the Post-Genomic Era". Tumkur University. September 2011. This Paper Has Won Best Poster Award.	X		
7	Suresh D, Protein ligand interactions of HSA with antidepressant drug milnacipran. Recent Advances in Protein Sciences presented during Recent Discoveries in Protein Science' held on 31st January 2013 at Karnataka State Higher Education Council, Bangalore.	X		
8	D. Suresh "The technological advances in nutraceutical delivery" One day Seminar on the 'Discovery and Applications of Innovative Materials' (DIAM 2012) on 13th November 2012 at Karnataka State Higher Education Council, Bangalore.		X	
9	"Recent Developments in the Nano-medicine" Summer School on Nano-materials and their applications in Chemical Sciences on 19 th April 2011 held at Tumkur University.		x	
22	Books	01		
	P. Sadananda Maiya & Suresh D. , Nutraceutical Properties of Medicinal Plants. Tumkur University			
	Chapters	03		
	Details			
1	Suresh D & P. Sadananda Maiya, Advanced Materials for Nutraceutical Delivery. In: Discovery and Applications of Innovative Materials. Karnataka State Higher Education Council, Bangalore. K. M. Kaveriappa & S. C. Sharma, editors.			

2	P. Sadananda Maiya and Suresh D. Food Science and Technology – An Introduction In: Recent Trends in Food Science & Technology. Tumkur University. P. Sadananda Maiya, Editor-in-Chief. 2012.			
3	Suresh D, P. Sadananda Maiya, S. Sreenivasa and Jayaramu M. Curcumin - Drug Interactions In: Recent Trends in Food Science & Technology. Tumkur University. P. Sadananda Maiya, Editor-in-Chief. 2012.			
23	Research Publications in Refereed Journals			
	Details		15	
1	D. Suresh & K. Srinivasan (2006) Influence of curcumin, capsaicin and piperine on the rat liver drug metabolizing enzyme system <i>in vivo</i> and <i>in vitro</i> ’ <i>Canadian Journal of Physiology & Pharmacology</i> . 84: 1259-65.			
2	D. Suresh, H. Manjunatha and K. Srinivasan (2007) Effect of heat processing of spices turmeric, red pepper and black pepper on the concentrations of their bioactive principles. <i>Journal of Food Composition & Analysis</i> . 20: 346-351.			
3	D. Suresh, H.G. Mahesha, A.G. Appu Rao & K.Srinivasan (2007) Binding of bioactive phytochemical piperine with human serum albumin: A critical spectrofluorometric study. <i>Biopolymers</i> . 86(4): 265-75.			
4	D. Suresh & K. Srinivasan (2007) Absorption <i>in vitro</i> of spice principles – curcumin, capsaicin & piperine in everted rat intestinal sacs. <i>Food & Chemical Toxicology</i> . 45(8): 1437-42.			
5	D. Suresh, K.N. Gurudutt & K. Srinivasan (2008) Spectral characterization of degraded/altered compounds formed during thermal processing of spice active principles. <i>European Food Research & Technology</i> (Accepted).			
6	D. Suresh & K. Srinivasan. Studies on tissue distribution and elimination of spice principles – capsaicin, piperine, and curcumin following oral intake in rats. <i>Indian Journal of Medical Research</i> . <i>Indian J Med Res</i> 131, May 2010, 682-691.			
7	D. Suresh & K. Srinivasan (2005) `Narcotic drugs: An overview of chemistry, physiological and pharmacological effects, addiction potential’ <i>Vigyan Prasara</i> . October.			
8	S. J. Prashanth, D. Suresh, V. H. Potty and P. Sadananda Maiya, Antioxidant and Reducing activities of Bael (<i>Aegle marmelos</i> Linn.) extracts. <i>International Journal of Processing and Post Harvest Technology</i> . Vol. 3 No. 1 June 2012.			
9	S. J. Prashanth, D. Suresh, V. H. Potty and P. Sadananda Maiya. Antiplatelet aggregation and antimicrobial activities of Bael (<i>Aegle marmelos</i> Linn.) extracts. <i>Food Science Research Journal</i> . Vol. 3 No. 1 April 2012.			
10	P. Sadananda Maiya & D. Suresh. Micelle Encapsulation Enhances Absorption <i>in vitro</i> of Flavonoids – Quercetin, Naringin and Hesperidin. Submitted to <i>International Journal of Science Research</i> .			
11	P. Sadananda Maiya & D. Suresh. Studies on absorption <i>in vitro</i> of soy isoflavones - genistein, daidzein, and glycitein. Submitted to <i>Food & Chemical Toxicology</i> .			
12	Prashanth SJ, Sreedhara MB, Suresh D, Sadananda Maiya P. & Potty VH. Studies on antioxidant activities of areca nut (<i>Areca catechu</i> L) extracts and their fractions. Submitted to <i>International Journal of Science Research</i> .			
13	Prashanth, S.J., Suresh, D. and Maiya, P. Sadananda (2012). Extraction, Pharmacognosy Studies, Phytochemical Analysis and <i>in vitro</i> Antioxidant Studies of <i>Garcinia xanthochymus</i> . <i>Internat. J. Med. Sci.</i> , 5(1 &2): 37-46.			
14	S. J. Prashanth, D. Suresh, V. H. Potty and P. Sadananda Maiya, Antioxidant and Reducing activities of Bael (<i>Aegle marmelos</i> Linn.) extracts. <i>International Journal of Processing and Post-Harvest Technology</i> . Vol. 3 No. 1 June 2012.			
15	S. J. Prashanth, D. Suresh & P. Sadananda Maiya, <i>In vivo</i> antioxidant and hepatoprotective activities of <i>Garcinia xanthochymus</i> (under preparation).			
24	Research Projects			
A	On going			
	Title of Project			
		Funding Agency	Duration	Amount Sanctioned
1	RECEPTOR LIGAND INTERACTIONS OF HUMAN SERUM ALBUMIN & ANTIDEPRESSANT DRUGS	VGST	2 YEARS	7.0 Lakhs

2	PROTEIN - LIGAND INTERACTIONS OF SELECT PAPAVERACEAE ALKALOIDS WITH SERUM ALBUMIN	UGC	1.5 YEARS	1.3 LAKHS
3	COMPARATIVE EVALUATION OF ANTIOXIDANT POTENCY OF EGCG & RESVERATROL BY ESR SPECTROSCOPY AND SPECTOPHOTOMETRY	VGST	1 YEAR	0.3 LAKHS
B	Completed			
	Title of Project			
		Funding Agency	Duration	Amount Sanctioned
1	EXTRACTION AND ANTIOXIDANT ACTIVITY STUDIES OF SELECT MEDICINAL PLANTS	VGST	1 YEAR	0.3 LAKHS
25	Membership of Professional Organizations			
1	Life Member – Nutrition Society of India			
2	Member - Association of Food Scientists and Technologists of India.			
3	Member – Indian Council of Chemists			
4	Member - Society of Biological Chemists of India.			
26	Official Foreign Visits			
	Nil			