

Publications from Chapter 1

Journal

- Das, A. J., and Deka, S. C. Mini Review Fermented foods and beverages of the North-East India. *International Food Research Journal* 19(2): 377-392, 2012.

Publications from Chapter 2

Journal

- Das, A.J., and Deka, S. C. Mini Review Fermented foods and beverages of the North-East India. *International Food Research Journal*, 19(2): 377-392, 2012.
- Das, A.J., Deka, S.C., and Miyaji, T. Methodology of rice beer preparation and various plant materials used in starter culture preparation by some tribal communities of North-East India: A survey. *International Food Research Journal*, 19(1): 101-107, 2012.
- Das, A.J., Khawas, P., Miyaji, T., and Deka, S.C. HPLC and GC-MS analyses of organic acids, carbohydrates, amino acids and volatile aromatic compounds in some varieties of rice beer from Northeast India. *Journal of the Institute of Brewing*, 120: 244-252, 2014.
- Das, A. J., Khawas, P., Miyaji, T., and Deka, S.C. Effect of various microbial starters for amyolytic fermentation on some quality attributes of rice beer. *International Food Research Journal*, 21(6): 2443-2450, 2014.

Book Chapter

- Kumari, A., Pandey, A., Ann, A., Molinos, A.C., Galvez, A., Das, A.J., Janveja, C., Joshi, D., Chye, F.Y., Chakrabarty, J., Bhushan, K., Sim, K.Y., Angmo, K., Palni, L.M.S., Burgos, M.A.J.G., Monika, Gautam, N., Soni, R., Pulido, R.P., Soni, S.K., Kanwar, S.S., Deka, S.C., Savitri, Tanasupawat, S., Bhalla, T.C., Joshi, V.K., and Kumar V. Microbiology and Biochemistry of Indigenous Fermented Foods, in Joshi V.K., editor, *Indigenous Fermented Foods of South Asia*, pages 107-226, CRC Press, Taylor & Francis Group, FL 33487-2742, USA, 2016.
- Senapati, A.K., Pandey, A., Ann, A., Raj, A., Gupta, A., Das, A.J., Renuka, B., Neopany, B., Raj, D., Angchok, D., Chye, F.Y., Vyas, G., Prajapati, J.P., Kabir, J., Maneesri, J., Sandhu, K.S., Sim, K.Y., Targais, K., Reddy, L.V.A. Badwaik, L.S., Palni, L.M.S., Devi, M.P., Swain, M.S., Reza, M.S., Sharma, N., Borah, P.K., Ray, R.C., Prapulla, S.G., Pinto, S.V., Deka, S.C., Sharma, S., Kumar, K., Stobdan, T., and Joshi, V.K. Indigenous Fermented Foods Involving Acid Fermentation, in Joshi V.K., editor, *Indigenous Fermented Foods of South Asia*, pages 431-500, CRC Press, Taylor & Francis Group, FL 33487-2742, USA, 2016.

- Kumari, A., Pandey, A., Ann, A., Raj, A., Gupta, A., Chauhan, A., Sharma, A., Das, A.J., Kumar, A., Attri, B.L., Neopany, B., Panmei, C., Diwedi, D.H., Angchok, D., Chye, F.Y., Rapsang, G.F., Vyas, G., Devi, G.A.S., Bareh, I., Kabir, J., Chakrabarty, J., Sim, K.Y., Targais, K., Angmo, K., Reddy, L.V.A., Palni, L.M.S., Devi, M.P., Swain, M.R., Monika, Kumar, N., Garg, N., Singh, N.S., Sharma, N., Yadav, P., Ray, R.C., Thorat, S.S., Deka, S.C., Gautam, S., Savitri, Thokchom, S., Joshi, S.R., Kumar, S., Khomdram, S., Bhalla, T.C., Stobdan, T., Joshi, V.K., Chauhan, V., and Jaiswal, V. Indigenous Alcoholic Beverages of South Asia, Joshi V.K., editor, *Indigenous Fermented Foods of South Asia*, pages 501-596, CRC Press, Taylor & Francis Group, FL 33487-2742, USA, 2016.

Publications from Chapter 3

Journal

- Das, A.J., Khawas P., Miyaji, T., and Deka, S. C. Phytochemical constituents, ATR-FTIR analysis and antimicrobial activity of four plant leaves used for preparing rice beer in Assam, India. *International Journal of Food Properties*, 19(9): 2087-2101, 2015.
- Das, A.J., Das, G., Miyaji, T., and Deka, S. C. *In vitro* antioxidant activity of polyphenols purified from four different plant species used in the preparation of rice beer in Assam, India. *International Journal of Food Properties*, 19(2): 636-651. (2015).
- Das, A.J., Khawas, P., Seth, D., Miyaji, T., and Deka, S. C. Optimization of the extraction of phenolic compounds from *Cyclosorus extensa* with solvents of varying polarities. *Preparative Biochemistry and Biotechnology*, 46(8):755-763, 2016.
- Das, A. J., Das, G., Miyaji, T., and Deka, S. C. Storage stability of rice beer under accelerated temperature condition by incorporation of bioflavonoids from *Artocarpus heterophyllus* and *Cyclosorus extensa* leaves. *Journal of Food Science and Technology* (Under review).

Publications from Chapter 4

Journal

- Das, A. J., Miyaji, T., and Deka, S. C. Amylolytic fungi in starter cakes for rice beer production. *The Journal of General and Applied Microbiology*, 2016 (accepted).
- Das, A. J., Miyaji, T., and Deka, S. C. Physiological properties of yeast strains isolated from rice beer starter cakes produced in Assam, India. *Yeast* (under review).

Publications from Chapter 5

Journal

- Das A.J., Seth, D., Miyaji, T., and Deka, S.C. Fermentation optimization of probiotic rice beer and its application for cassava and plantain beer production. *Journal of the Institute of Brewing*, 121(2), 273–282, 2015.

Conference Proceeding

- Das, A. J., Khawas, P., Dash, K. K., Miyaji, T., and Deka, S. C. Fuzzy logic assisted sensory evaluation of five types of beer produced from various starch rich substrates. Proceedings of the 2016 International Conference on Food Properties (ICFP2016). Bangkok, Thailand, May 31-June2, 2016 (Full Paper in Conference Proceedings, SI No. 71, E-Proceedings, ISBN: 978-0-9808251-3-8).

Publication from Chapter 6

Journal

- Das, A.J., Singh, S.P., Saikia, P.P., Miyaji, T., Konwar, B.K., and Deka S.C. Salicylic acid phenylethyl ester (SAPE): a novel anti-inflammatory agent against COX-2 enzyme. *Letters in Drug Design and Discovery* (Under review).