

Baboo M. Nair

CV

PERSONAL PARTICULARS

FULL NAME (First name and family name are underlined)

Baboo Monibhooshanan Nair

POSTAL ADDRESS

Dr. Baboo M. Nair
Professor Emeritus
Dept. of Applied Nutrition & Food Chemistry
Centre for Chemistry and Chemical Engineering
Lund Institute of Technology
LUND UNIVERSITY
P. O. Box 124, SE-221 00 LUND, SWEDEN
Email <Baboo.Nair@inl.lth.se

ACADEMIC QUALIFICATIONS

Doctorate degree (Tekn Dr) in Applied Nutrition, Lund University, SWEDEN
Bachelor of Medicine, (Med. Kand.) Faculty of Medicine, University of Lund,. SWEDEN
Advanced Course in Dairy Science, Swedish Agricultural University, Alnarp Sweden.
Diploma in Dairy Technology, Dairy Science College, Anand, INDIA
Bachelor of Science, College of Agriculture, University of Kerala, Trivandrum, INDIA

MEMBERSHIP IN PROFESSIONAL INSTITUTIONS.

- **Member of the Swedish Medical Association**
- **Chairman, South Asian network for research on fermented foods**
- **Member of the governing board of LANFOOD - Latin American Net work for food Research.**

POST GRADUATE COURSES

Developed and conducted by me

- **International Masters Degree Programme in Food Science and Biotechnology - 60 Credits**
- **International Nutrition - 5 Credits**
- **Packageing and distribution of foods 3-5 Credits**

MY RESEARCH PROFILE

has been

- **Nutritional Consequences of Processing Foods in an Industrial Scale - *Studied in an international perspective***

MY RESEARCH PROJECTS

in reverse chronological order have been

- 18. Development of a network for research on fermented foods in South Asia
- 17 Evaluation of the impact of agricultural research programmes on the living conditions of the people in three communities in Bolivia.
- 16. Development of collaborative research programmes for technical university of Moldavia
- 15. Sustainable utilization of salvinia auriculata for food, foood and fuel
- 14. Fermentation as a food processing method--Technology, nutrition & food safety
- 13. β -Oxalyl Di-amino propionic acid (β -ODAP) in grass Pea (*Lathyrus Sativus*) seeds
- 12. Evaluation of the nutritional quality of the seeds of *Canavalia Gladiata*
- 11. Production of edible protein concentrate from *Dyanthus Caryophyllus* leaves
- 10. Development of a process for production of an infant food from Quinoa
- 9. Development of a process for production of a beverage from peanuts
- 8. Water soluble non-starch polysaccharides from cereals
- 7. Scalding of rye flour for bread making
- 6. Immuno-chemical determination of water-soluble pentosans in rye grains
- 5. Binding of mineral elements to dietary fibre components
- 4. Maillard reaction in food products during processing
- 3. Enzymatic hydrolysis of food proteins for amino acid analysis
- 2. Gas Liquid Chromatographic determination of amino acid composition
- 1. Coagulation of concentrated milk for cheese production and whey expulsion

PROFESSIONAL EXPERIENCE

Associate professor and Docent in applied nutrition, University of Lund, Sweden Jan 1990.
Senior research engineer, Dept of applied nutrition, University of Lund, Sweden. 880701 - 900630.
Assistant professor, Dept of food chemistry, University of Lund, 810601 - 880630.
Assistant head of the department, Dept of food chemistry, University of Lund. 811014 - 880701.
Acting professor of food chemistry, University of Lund. 830829 - 830911 and 840901 - 850131
Scientist /lecturer, Department of applied nutrition, University of Lund. 780101 - 810601.
Research associate, Dept of applied nutrition, University of Lund. 750401 - 771231.
Research engineer, Dept of applied nutrition, University of Lund, 721201 - 750331.
Research Engineer, Dept of Food hygiene, Royal veterinary college, Stockholm, Sweden. 721001 - 721130.
Research Engineer, Institute of medical chemistry, University of Lund, Sweden. 710701 - 720930.
Laboratory Engineer, Institute of physiological chemistry, University of Lund, Sweden. 690602 - 710630.
Project executive, National Dairy Development Board, Anand, Gujarat, India, 671201 - 681020.
Extra research assistant, Statens mejeriförsök. Alnarp, Sweden. 670201 - 670731.
Technical officer - Babyfood manufacturing. Amul Dairy, Anand, India, 620806 - 630206.
Agricultural supervisor - Agricultural research station, Viramgam, Gujarat, India, 600101 - 600601.

PUBLISHED ARTICLES

A complete list of articles are present in www.nair.se Here I choose to present the following ten articles published in international scientific journals. The first two (1, 2,) articles are taken from my own production as a post graduate student. Next one (3) is taken from my production as a research associate at the department. The last seven are selected from my work as a supervisor of postgraduate work done by my postgraduate students

1. Baboo M Nair, Rickard Öste, N-G Asp and Arne Dahlqvist.
Enzymatic hydrolysis of food proteins for amino acid analysis.I. Solubilization of the protein.
Journal of Agricultural and Food Chemistry 24-2, (1976) 386.
2. Baboo M Nair & Ingrid Andersson.
Quantitative and qualitative evaluations of protein intake in a geriatric subpopulation from a southern Swedish community.
American Journal of Clinical Nutrition 31:July 1978, 1280-89.
3. Baboo M Nair, N-G Asp, M Nyman & H Persson.
A Binding of mineral elements by some dietary fibre components - in vitro (I).
Food Chemistry 23 (1987) 295-303.
4. T. Valdimarsdottir, C Glad & Baboo M Nair.
A sandwich inhibition enzyme-linked immunosorbent assay of water soluble pentosans in rye grain.
Food Chemistry 32 (1989) 81-97.
5. Urban Girhammar and Baboo M. Nair
Certain physical properties of water soluble non-starch polysaccharides from wheat, rye, triticale, barley and oats.

Food Hydrocolloids 6-4 (1992) 329-434.

6. Jenny Ruales, Silvia Valencia, and Baboo M. Nair
Effect of processing on the physico-chemical characteristics of Quinoa flour(*Chenopodium Quinoa*, Willd)..
Starch/Särke 45 (1993) Nr 1 S13-19.
7. Ismail Y. S. Rustom, Miguel Lopez-Leiva & Baboo M. Nair
Effect of PH and heat treatment on the mutagenic activity of peanut beverage contaminated with aflatoxin B1.
Food Chemistry 46 (1993) 37-42
8. I. Y. S. Rustom, Miguel Lopez-Leiva & Baboo. M. Nair.
Nutritional, Sensory and Physico chemical properties of peanut beverage strilised under two different UHT conditions.
Food Chemistry 56 (1996) 45-53.
9. Girma akalu, Gillis Johansson & Baboo M. Nair
Effect of processing on the content of β -N-Oxalyl α - β -Diamino Propionic acid (β -ODAP) in Grass Pea (*Lathyrus sativus*) Seeds & Flour as determined by flow injection analysis.
Food Chemistry 62-2(1998) 233-237
10. Girma Akalu, Frederik Tufvesson, Christer jönsson and Baboo M. Nair.
Physico chemical charecteristics and functional properties of Starch and dietary fibre in grass pea seeds.
Starch/Stärke 50 (1998) Nr. 9 374-382