

**Name** : Dr. S. Latha  
**Staff ID** : RCAS03285  
**Designation** : Assistant Professor  
**Department** : Biotechnology  
**Experience** : 6.5 Years  
**Qualification** : MSc., Ph.D  
**Specialization** : Food Biotechnology  
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### ACADEMICS

Degree	Branch	Institution / University	Year of Completion
Ph.D	Biotechnology	National Institute of Food Technology, Entrepreneurship and Management, Thanjavur (NIFTEM-T), Affiliated to Bharathidasan University	2022
M.Sc	Microbiology	Bharathidasan University, Tiruchirappalli	2010
B.Sc	Microbiology	Shrimati Indira Gandhi College (Bharathidasan University, Tiruchirappalli)	2006

Diploma / Certification	Specialization	Institution / University / Agency Name	Year of Completion
PGDCA	Computer Application	Zone Tech Computer Education, Tiruchirappalli	2011
Short Term Course	Environmental Studies	UGC- MALAVIYA MISSION TEACHING TRAINING CENTRE	2024
Certification	Inculcating Universal Human Values in Technical Education	AICTE	2025

### RESEARCH AND PUBLICATIONS

#### SEED MONEY

Title	Institution	Amount	Year	Status
Development of Indicator for the Identification of Chicken Spoilage	Rathinam College of Arts and Science, Coimbatore	0.90 lakhs	2022	Completed

#### Journal Publications

**Latha, S., & Mahendran, R. (2025).** Impact of Heat on Microbial Survival and Physicochemical Characteristics of Coconut Neera. *Journal of Food Process Engineering*, 48(6), e70161.

**Latha Sukumaran, Gokul Govindharaj, & Abishek Ilaiyaraja. (2025).** Microbial Safety on Ready-to-Eat Chicken Products Sold in Retailer Shops -Shawarma, and Alfahm. *International Journal of Innovative Science and Research Technology*, 10(8).

**Latha, S.,** Suresh, S. N., Pratheep, R., & SureshKumar, N. (2025). Extraction, characterization and development of cellulose-based bio-film from oil industry waste and agricultural plants. *African Journal of Biotechnology*, 6(5) (2024). 3551-3561

**Sukumaran, L.,** Jano, N. A., Pushparaj, G. R. E., Abinaya, R., & Abishek, I. (2024) Biotechnological approaches for the enhancement of the antimicrobial spectrum of bacteriophages in food sector., *Strad Research*, 213 – 225 Doi.10.37896/sr11.3/021

Sakkaravarthy, S., **Sukumaran, Latha.,** Chinnasamy, K., & Murugan, R. (2023). Recent advances in chemopreventive effect of geraniol against endometrial cancer cell lines: A review of key trials based on signalling pathways. *Research Journal of Biotechnology*, 18(12), 142–146.

**Sukumaran, L.,** & Radhakrishnan, M. (2021). Impact of Nisin in Combination with Sodium Benzoate and Calcium Carbonate on the Bacterial and Yeast Population of Coconut Neera (Coconut Inflorescence sap). *Journal of Pure & Applied Microbiology*, 15(4).

**Sukumaran, L.,** & Radhakrishnan, M. (2021). Effect of frozen storage on the inhibition of microbial population, chemical and sensory characteristics of coconut neera. *Journal of Applied Microbiology*, 131(4), 1830

### **Book Chapters**

Latha Sukumaran, Negasso Argeta Jano. (2024). Edible Biopolymer Coatings/Films Used for Packaging and Preserving Foods, *Food Coatings and Preservation Technologies*, Wiley online library, 10.1002/9781394237623

Latha. S. (2024). Current trends in fermentation technology, *Futuristic Trends in Biotechnology*, IIP Series, 3(5), 165-176.

### **Proceedings**

Latha Sukumaran , Gokul Govindharaj, and Tamil Rasan Ponnusamy, Extraction and Characterization of Gelatin from Fish Scales for Sustainable Industrial Application, Harnessing the Blue Economy, Sustainable opportunities for Coastal and Marine Development, 21, 22 Aug 2025

Latha S, Surya A, Abishek I, Green Artificial Intelligence City - A Smart Urban Project for Converting Waste into Biogas, AICTE VAANI Scheme sponsored International Conference on Emerging Trends in Smart Urban Development and Intelligent Mobility, 6<sup>th</sup> and 7<sup>th</sup> August 2025

Farhana Shebrin S, Rakshika R and Latha S, Lipopeptide Production by Processing Polluted Soil for Hydrocarbon Degradation, Two-day National Conference on “driving the future with biotechnology: Economy, Environment, and Employment – BIOE3”, 24 & 25th July 2025

Akshaya venkat V, Deepan G, Chandra Sekar P and Latha S, Study on Efficiency of *Lactobacillus* for Microbial Fuel Cells Production, International Conference on Smart NextGen Nanomaterials for Sustainable Development of Energy and Environment - An Interdisciplinary Approach (ICSSE'24), 15th & 16th October, 2024.

Menaga. R, Kavipriya. S, Monisha. N, and Latha. S, Fish scale collagen: extraction, characterization and application, National Conference on Research and Innovation in Biological Science, 29<sup>th</sup> Feb 2024

Latha. S, Madhankumar. R., Naveenkumar. S., and Shivaniabhinaya. N. Development of Cellulose Based Biodegradable Films from Plant and Industrial Waste, 5<sup>th</sup> International Conference on Innovative Trends and Challenges in Applied Biological Sciences, Coimbatore, 16<sup>th</sup> March 2023

Latha Sukumaran. Impact of atmospheric pressure plasma jet on microbial reduction and physicochemical qualities in coconut inflorescence sap (Neera), Second International Conference on Advances in Plasma Science and Technology, 27-29 May 2021.

Latha. S, and Mahendran R. Influence of storage period on pH, total solids, physicochemical and microbial quality during low-temperature storage of coconut neera, Ninth International Conference on Fermented Foods, Health Status and Social Well-being, 13-14 December, 2019.

Latha. S, and Mahendran R. Tracking of heat-resistant microbes on processed coconut sap (neera). iCRAFPT, 17th to 19th August, 2018.

Latha, K.Singaravadiivel, K.Alagusundaram. Quality evaluation of Ready to Eat Idli. 1<sup>st</sup> National student conference on Food Technology, 7<sup>th</sup> and 8<sup>th</sup> February 2014.

P.Vidhya, S. Latha, K.Singaravadiivel. Quality evaluation of probiotics coated idli. 1<sup>st</sup> National student conference on Food Technology, 7<sup>th</sup> and 8<sup>th</sup> February 2014.

Rahul Debbarma, S.Latha and S.Shanmugasundaram. Ultrasound treatment for reducing soaking time of Rice and Black gram in Idli batter preparation. 6<sup>th</sup> International conference on Fermented foods, Health status and social well-being, 6<sup>th</sup> and 7<sup>th</sup> December 2013.

Singaravadiivel. K, Jaganmohan. R, Bhakayaraj. R Latha. S. Value Added Products from Cashew Apple (*Anacardium occidentale* .L). 3<sup>rd</sup> International conference on Food Technology, 4<sup>th</sup> and 5<sup>th</sup> January 2013.

## **PRESENTATIONS**

	<b>State Level</b>	<b>National</b>	<b>International</b>
<b>Conference</b>	<b>-</b>	<b>4</b>	<b>10</b>
<b>Seminar</b>	<b>1</b>	<b>1</b>	<b>4</b>

## **PARTICIPATION**

	<b>State Level</b>	<b>National</b>	<b>International</b>
<b>Conference</b>	-	<b>4</b>	<b>10</b>
<b>Seminar</b>	<b>2</b>	-	<b>4</b>
<b>Workshop</b>	<b>1</b>	<b>4</b>	<b>2</b>
<b>FDP/PDP</b>	-	<b>7</b>	-

## **Events Organized**

National Conference on Research and Innovation in Biological Science 29<sup>th</sup> Feb 2024

Two-Day Hands-on Training on Basics of Phlebotomy and Diagnostic Tools, 21 and 22 Aug 2025

## **AWARDS, HONORS AND RECOGNITION**

<b>Awards / Honors /Recognition</b>	<b>Agency / Institution</b>	<b>Year of Award</b>
Best Poster	International conference on Fermented foods, Health status and social well-being	2013
STARTUP IGNITE Grand	AIC Raise (Rathinam Group Of Institutions)	2023
Excellent Performer Award	Rathinam College of Arts and Science	2024
Best Poster	International Conference on Smart NextGen Nanomaterials for Sustainable Development of Energy and Environment - An Interdisciplinary Approach (ICSSE'24)	2024