



Platform for Innovating Knowledge to International Know How

Metataxonomic and Gene Functionality of Ethnic Fermented Foods of India

Organized by

DAICENTER, Department of Microbiology, School of Life Sciences
Sikkim University (Central University), Tadong, Gangtok 737102, Sikkim, INDIA

22nd February 2020

Chair persons- Dr. Jyoti Prakash Tamang and Dr. Namrata Tamang

Technical Session- Speakers

1. **Nakibapher Jones Shangpliang:** Replicative and premature aging of TIG-3 cells and the effects of Ashwagandha (*Withania somnifera*) extracts
2. **Pynhunlang Kharnaor:** Metataxonomic and functionality of Kinema, an ethnic fermented soybean food of India, Nepal and Bhutan
3. **Priyambada Pariyar:** Studies of poly-glutamic Acid (PGA)-producing *Bacillus* Spp. from Some fermented soybean foods of North East India and the structural characterization of PGA
4. **Souvik Das:** Changes in bacterial and fungal communities with gene functionality in toddy, naturally fermented palm beverage of India). Each presentation was followed by questions and answers
5. **Namrata Tamang:** Discussion and concluding remarks on the technical talks for exposure to students from North East India
6. **Jyoti Tamang:** Special address on Vision and Mission of DAICENTER
7. **Pooja Pradhan:** Concluding remarks on PIKNIKH Series XXXXI
8. **Meera Ongmu Bhutia:** Vote of thanks

