PUBLICATIONS (Total Journal Impact factor [JIF]: ~95 and total citation ~200)

Research Article


6. Anti-allergic effects of probiotic dahi through modulation gut immune system. 2010. Jain S¹, Yadav H¹, Sinha PR, Kapila S, Naito Y and Marotta F. The Turkish Journal of Gastroenterology. 21:244-50. (JIF: 0.64)


25. Production of free fatty acids and conjugated linoleic acid in probiotic dahi containing *Lactobacillus acidophilus* and *Lactobacillus casei* during fermentation and storage. **Yadav H**, Jain S and Sinha PR. 2007. *International Dairy Journal* 60: 1006-1010. ([JIF: 2.18](#))


29. Anti-atherogenic effect of probiotic dahi in rats fed cholesterol rich diet. 2007. Vibha, Kapila S, Sinha PR, and **Yadav H**. *Journal of Food Science and Technology* 44(2), 127-129. ([JIF: 0.47](#))


**Review Article**

Henry CJK and Yadav H\textsuperscript{1}. Critical Reviews in Food Science and Nutrition DOI:10.1080/10408398.2010.500231. (JIF: 4.51).


Abstracts
Around 40 abstracts have been published and presented in various National and International symposia, conferences and workshops.

Book Chapters (invited)

2. Jain S, Yadav M, Menon S, Yadav H\textsuperscript{*} and Marotta F. ‘Anti-carcinogenic effects of probiotics, prebiotics and synbiotics’ in ‘Handbook of Prebiotics and Probiotics Ingredients: Health benefits and food and feed applications’ to be publish with Taylor & Francis Group, LLC, USA (in-press).


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