

Individual Biodata

Name : Dr. V. Alamelu

Designation : Assistant Professor and Head i/c.,

Address : Dept. of Fish Processing Technology,
Dr.MGR FC&RI, Thalainayeru

Contact

Telephone (R) : 9025562440

Mobile : 9787425725

Email : alamelu@tnfu.ac.in

Qualification : M.F.Sc., Ph.D.

Field of Specialization : Fish Processing Technology

Major : Ph.D. – Fisheries Microbiology
MFSc - Industrial Fish Processing Technology

Specializing field : Fish Processing Technology, Fisheries Microbiology and Molecular Biology

Experience (in years) : 15 years, 10 yrs -TNJFU, 5 yrs- SVVU, Trupati

Current projects : Nil

Sl. No.	Title of the Project	Year	PI of the Project	Funds (Rs in lakhs)	Funding Agency

Completed projects :

Sl. No.	Title of the Project	Year	PI & Co- PI of the Project	Funds (Rs in lakhs)	Funding Agency
1	Re-emergence of *V.vulnificus* risk in response to climatic changes	2019-2022	Dr. V. Alamelu	38 lakh	Early Career Research Award DST-SERB

2	Bioprospecting for anti-osteoporotic collagen peptides derived from fish bones	2017-20	Dr. R. Jeya Shakila Dr. G. Jeyasekaran **Dr. V. Alamelu** and Dr. V. Kaliyamurthy	60.0705 lakh	DBT
3	Niche Area of Excellence in Fish Safety and Quality Assurance	2014 -17	Dr. R. Jeya Shakila Dr. G. Jeyasekaran Mrs. R. Shalini Dr. D. Sukumar Dr. Karal Marx Dr. T. Aanand and **Dr. V. Alamelu**	305.60 lakh	ICAR
2	Effect of season on the prevalence of virulence genes of *Vibrio parahaemolyticus* in molluscan shellfish along the Thoothukudi coast	2016-17	Dr. V. Alamelu	-	TNJFU

Research publications :

(max – 10)

(You may provide your recent best publications)

- Vaidhyanathan, **Alamelu Venkatesan**, M. Mahalakshmi and P. Dhasarathan (2025) Extractive fermentation of microbial culture using aqueous two-phase extraction. Biochem. Cell. Arch. 25, 2115-2119.
- **Alamelu Venkatesan**, Mundanda Dechamma Sony, Ballamoole Krishnakumar, Karunasagar Indrani and Dhasarathan Pallvarnanathasamy (2025) Virulence gene expression of Vibrio parahaemolyticus under environmental stress in molluscan shellfish. Biochem. Cell. Arch. 25, 1953-1960.
- Alamelu, V., Sudarshan, S., Vijayarahavan, V., Krishnaveni, N. A. M., & Balasundari, S. (2022). Bio-accumulation of heavy metals in commercially important freshwater and marine fishes from Nagapattinam, India. Journal of Emerging Technologies and Innovative Research, 9(6), 586-592.
- Shanmugam Sudarshan, Sekar Harikrishnan, Govindarajan RathiBhuvaneswari, Venkatesan Alamelu, Samraj Aanand, Aruliah Rajasekar, Muthusamy Govarthanan, 2023. Impact of textile dyes on human health and bioremediation of textile industry effluent using microorganisms: current status and future prospects Journal of Applied Microbiology, Vol. 134:2
- Sudarshan, S., Shanmugam, S., Subburaj, A., Alamelu, V., & Nadarajan, K. (2022). Length-weight relationship and condition factor of invasive Amazon sailfin catfish, Pterygoplichthys pardalis (Castelnau, 1855) in river-fed ponds, Nagapattinam, Tamil Nadu. Journal of Experimental Zoology, India, 25(1), 1045-1050.
- Surya, T., Jeyasekaran, G., Jeya Shakila, R. Asha Hema Malini, N., Palanikumar, M. and **Alamelu, V**., 2018. Formation of biogenic amines in delayed salt-cured whole and gutted Indian oil sardines (*Sardinella longiceps*). Aquatic Food Products Technology, 27(3):394-404.
- Sivaraman, B., Jeyasekaran, G., Jeya Shakila, R., **Alamelu, V**., Lidiya Wilwet, Aanand, S. and Sukumar, D., 2018. PCR-RFLP for authentication of different species of processed snappers using mitochondrial D-loop region by single enzyme. Journal of Food Control. 90:58-65.

- B Sivaraman, G Jeyasekaran, RJ Shakila, S Aanand, D Sukumar, V Alamelu.,2019. Authentication of nine snapper species by single-strand conformation polymorphism (SSCP) and forensically informative nucleotide sequencing (FINS) methods. Food Control 99, 124-130
- B Sivaraman, G Jeyasekaran, RJ Shakila, L Wilwet, **V Alamelu,** S Aanand,2019. Molecular identification of Lutjanus species by PCR-RFLP analysis of mitochondrial 12S rRNA region. Journal of Food Composition and Analysis 84, 103329
- **Alamelu V**., B. K. Krishna, Dechamma Sony, Venugopal, M. N. and Malathi, S., 2017. Growth Kinetics of *V. parahaemolyticus* in Post-Harvest Shellstock Clams (*Meretrix meritrx*) spiked with pathogenic strains of *V. parahaemolyticus*. *Int. J. Curr. Microbiol. App. Sci*. 6(09): 3808-3815
- Shalini, R., Jeya Shakila, R. and **Alamelu, V**., 2016. Impact of microwave cooking on the health beneficial omega 3 fatty acids of sardines. Journal of Science, Environment and Technology. 5(6): 4512:4517
- **Alamelu, V**., Shanmugam, S.A., Rajagopalsamy, C.B.T. and Velayutham, P., 2015. Storage characteristics of restructured ready-to-cook imitation shrimp fingers under cold storage (-18°C). *Internat. J. Proc. & Post Harvest Technol*., 6 (1): 6-13
- **Alamelu, V.**, Krishna, B. K., Sangeetha, M.S., Venugopal, M. N. and Malathi, S., 2015. Study on the effect of different NaCl concentrations on the growth kinetics of total *Vibrio parahaemolyticus* count in post-harvest shellstock clams (*Meretrix meretrix*). Shanlax International Journal of Veterinary Science,3(6):16-21
- **Alamelu, V.,** Shanmugam, S. A., Rajagoplaswamy, C. B. T. and Velayutham, P., 2009. Storage characteristics of imitation shrimp fingers prepared from *Nemipterus bleekeri* at room temperature. Food and Beverage World.11:23-28.
- **Alamelu, V.,** Shanmugam, S. A., Rajagoplaswamy, C. B. T. and Velayutham, P., 2007. Storage characteristics of imitation shrimp fingers prepared from *Nemipterus bleekeri* at 4^0C. Fishery Technology.44:173-180.

Honours and Awards: Best Researcher Award for the year 2020

(Including patents)