Individual Bio data



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4	Qualification	M.F.Sc., Ph.D
5	Field of Specialization	Fish Quality Assurance
6	Major	Fish Processing Technology
7	Specializing Field	Fish Quality Assurance
	Experience (in years)	12 years
	Current Projects	

Sl. No.	Title of the Project	Year	PI & Co – PI of the Project	Funds (inRs.)	Funding Agency
1	Quality analysis of fish samples" Self financing scheme	On-going	PI		Self-Financing Scheme
2	Climate changes and their role in the emergence of antibiotic-resistant *Salmonella* in farmed shrimp and its environment	On-going	Co – PI	34.75 lakhs	ICAR - NICRA
3	Monitoring of heavy metal in the finfish and shellfish species along the Indian Coast and possible mitigation measures in collaboration with CIFT, Cochin	2018-20 Completed	PI	9.52 Lakh	FSSAI
4	DBT "Bioprospecting for Anti-osteoporotic collagen peptides derived from Fish Bones."	2017-19Completed	Co – PI	36.07 Lakh	DBT
5	Impact of heat processing methods on the health beneficial omega 3	2013-15 Completed	PI	2.10 Lakh	TANUVAS Research Corpus

	fatty acids of saraidine				
6	Bioactive peptides from fish protein hydrolysates produced using endogenous proteinases from fish processing wastes	2013-16	Co – PI	39.98 Lakh	DST, GOI
7	Niche area of Excellence in Fish Safety and Quality Assurance	2014-17	Co – PI	305.6 Lakh	ICAR

Research Publications

1. **Shalini, R.,** Jeyasekaran, G., Jeya Shakila R and Arisekar, U. 2021. Trace element concentrations in the organs of fish along the southeast coast of India. Marine Pollution Bulletin; 192. 111817.
2. **Shalini, R.,** Jeyasekaran, G., Shakila, R.J., Sundhar, S., Arisekar, U., Jawahar, P., Aanand, S., Sivaraman, B., Malini, A.H. and Surya, T., 2021, Dietary intake of trace elements from commercially important fish and shellfish of Thoothukudi along the southeast coast of India and implications for human health risk assessment. Marine Pollution Bulletin. 173, 113020
3. **Shalini ,R.,** Jeyasekaran,G., JeyaShakila R, Arisekar,U., Sundhar S, Jawahar,P., Aanand ,S., Asha Hema Malini, N. 2020., Concentrations of trace elements in the organs of commercially exploited crustaceans and cephalopods caught in the waters of Thoothukudi, South India. Marine Pollution Bulletin. 154. 111045.
4. **R. Shalini,** R. Jeya Shakila, G. Jeyasekaran and M. Palanikumar. 2019; Changes in the pattern of health beneficial omega 3 fatty acids during processing of sardine fish curry; Indian Journal of Fisheries. 64. 260-263
5. **R. Shalini,** R. Jeya Shakila, G. Jeyasekaran and M. Palanikumar. 2017; Effect of frying in different cooking oils on Omega 3 Fatty Acids of Gold stripe Sardinella. Fishery Technology. 54 (2017); 176-182.
6. **Shalini, R.** Jeya Shakila. R, and Alamelu V., 2016. Impact of microwave cooking on the health beneficial omega 3 fatty acids of sardines. Internal Journal of Science, Environment and Technology. Vol 5, No.6, 2016, 4512 – 4517.

7. **Shalini, R.** Jeya Shakila. R, Jeyasekaran, G. and Jeevithan. E. 2015. Sensory biochemical and bacteriological properties of Octopus (*Cistopus indicus*) stored in ice. J. Food Sci. Technol. 52 (10); 6763 -6769.
8. Domendra Dhruve, **Shalini,R.,** Jeya Shakila, R., Ashutosh Lowanshi, Arisekar, U., Jeyasekaran,G. And Neethiselvan, N. 2022. Detection of free and bound formaldehyde concentration in commercially important fishes and their effect on cooking: A preliminary study. The Pharma Innovation Journal. 11 (9) 3048-3053.
9. Balamanikandan, V., Shalini, R., Arisekar, U., Shakila, R.J., Padmavathy, P., Sivaraman, B., Devanesan, S., Sundhar, S., AlSalhi, M.S., Mythili, R. and Kim, W., 2024. Bioaccumulation and health risk assessment of trace elements in Tilapia (*Oreochromis mossambicus*) from selected inland water bodies. *Environmental Geochemistry and Health*, *46* (6), p.187.
10. Arisekar, U., **Shalini, R.,** Shakila, R.J., Sundhar, S., Iburahim, S.A. and Umamaheshwari, T., 2024. Trace metals in commercial seafood products (canned, pickled and smoked): Comparison, exposure, and health risk assessment. *Food Research International*, p.113969.
11. Sundhar, S., Arisekar,U., Shakila, R.J., **Shalini, R.,** Al-Ansari, M.M., Al-Dahmash, N.D., Mythili, R., Kim, W., Sivaraman, B., Jenishma, J.S. and Karthy, A., 2024. Potentially toxic metals in seawater, sediment and seaweeds: bioaccumulation, ecological and human health risk assessment. *Environmental Geochemistry and Health, 46(2), p.35.*10.20
12. Kadam, R.V., Rani, V., Padmavathy, P., **Shalini, R**., Selvi, M.T. and Narsale, S.A., 2024. Assessment of heavy metals and environmental stress conditions on the production potential of polyunsaturated fatty acids (PUFAs) in indigenous microalgae isolated from the Gulf of Mannar coastal waters. Environmental Monitoring and Assessment, 196(3), p.301.
13. Arisekar, U., **Shalini, R**., Shakila, R.J., Iburahim, S.A., Anantharaja, K., Rathinam, R.B. and Sundhar, S., 2024. Selenium and mercury concentration, Se/Hg molar ratio and risk–benefit assessment of marine fish consumption: Human health risks and protective role of Se against Hg toxicity. Food Research International, 180, p.114086.
14. Arisekar, U., **Shalini, R**., Iburahim, S.A., Deepika, S., Reddy, C.P.K., Anantharaja, K., Albeshr, M.F., Ramkumar, S., Kalidass, B., Tamilarasan, K. and Kumar, N.N., 2024. Biomonitoring of mercury and selenium in commercially important shellfish: Distribution pattern, health benefit assessment and consumption advisories. *Environmental Geochemistry and Health*, *46*(4), p.122.

15. **Arisekar, U.,** Shakila, R.J., Shalini, R., Sivaraman, B., Karthy, A., Al-Ansari, M.M., Dahmash Al-Dahmash, N., Mythili, R., Kim, W., Ramkumar, S. and Kalidass, B., 2024. Diffusion of organochlorine (OCPs) and cypermethrin pesticides from rohu (Labeo rohita) internal organs to edible tissues during ice storage: a threat to human health. Environmental Geochemistry and Health, 46(4), p.126.
16. Arisekar, U., **Shalini, R.,** Shakila, R.J., Sivaraman, B., Selvaraj, M., Meena, P.L. and Sundhar, S., 2025. Impact of thermal processing on mercury, selenium and arsenic levels in farmed shrimp (Penaeus vannamei, Boone, 1931): Se: Hg molar ratios, benefit-risk analysis, and health implications. Journal of Food Composition and Analysis, 139, p.107148.
17. Arisekar, U., **Shalini, R**., Sundhar, S., Sangma, S.R., Rathinam, R.B., Albeshr, M.F., Alrefaei, A.F., Naidu, B.C. and Kanagaraja, A., 2023. De-novo exposure assessment of heavy metals in commercially important fresh and dried seafood: Safe for human consumption. *Environmental Research*, *235*, p.116672.
18. Sundhar, S., Shakila, R.J., **Shalini, R**., Aanand, S., Jayakumar, N., Arisekar, U. and Surya, T., 2023. First report on the exposure and health risk assessment of organochlorine pesticide residues in Caulerpa racemosa, and their potential impact on household culinary processes. *Food Research International*, *174*, p.113559.
19. Sundhar, S., Jeyashakila, R., **Shalini, R**., Aanand, S. and Jayakumar, N., 2023. Effect of thermal processing on toxic heavy metals in edible seaweeds of Gulf of Mannar and their health risk assessment. Regional Studies in Marine Science, 60, p.102827

Books :

1. Quality Assurance of Fish and Fishery Products - Elite Publishing House, New Delhi 978-93-58990-01-0

Honours and Awards:

1. TNJFU Appreciation award for ICAR accreditation team 2023
2. "Best Teacher Award" for 2018 by Tamil Nadu Dr. J. Jayalalithaa Fisheries University
3. "Appreciation award for obtaining Externally Funded Project" during August 2018 by Tamil Nadu Dr. J. Jayalalithaa Fisheries University
4. Appreciation award for development of Rapid Fluorescent Formalin Kit during August 2018 by Tamil Nadu Dr. J. Jayalalithaa Fisheries University
5. Best oral presentation award in the National Conference on "Food Regulation in India – Current Status and Way Forward" during March 2017.