

Personal Profile

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Eric Banan-Mwine Daliri (Ph.D)

SUMMARY

Dr. Daliri has cutting edge skills in Food science and biotechnology acquired through eight years of research in Biochemistry, Molecular Biology and Food Science. He also has several years of industrial collaboration experience and has developed several functional food products for the Korean market. His research interest is the development of functional foods for metabolic diseases.

PROFESSIONAL EXPERIENCE

- **Postdoctoral Researcher (August 2021- date):** I write project proposals, carry out research and publish my research findings. I also mentor graduate and undergraduate students.
- **Part-time lecturer (September 2020 – July 2021):** I teach Food hygiene and safety to third year undergraduate students at the Department of Food Science and Biotechnology, Kangwon National University. I also teach Food preservation to final year university students in the same department.
- **Postdoctoral Researcher (September 2019 – July 2021):** I write project proposals, carry out research and publish my research findings. I also mentor graduate and undergraduate students.
- **Integrated Science Tutor (2011-2013):** I taught Integrated Science to final year Senior High School students.
- **National Service Personnel (2010-2011):** I taught Integrated Science to final year Senior High School students.

PATENTS

1. Oh, Deog Hwan, **Daliri, Eric Banan-Mwine**, Park, Mi Hyoun, Kim, Joong-Hark, 2019. Lactic acid bacteria producing peptides having antihypertensive activity. Korea Patent Number 1020200110098 .
2. Oh, Deog Hwan, **Daliri, Eric Banan-Mwine**, Park, Mi Hyoun, Kim, Joong-Hark, 2019. Peptides having antihypertensive activity, method of manufacturing same and use of same. Korea Patent Number 1020200110099.
3. Kim, Joong-Hark, Jo, Hye Young, Lee, Soon Jang, Oh, Deog-Hwan, Lee, Ok-Hwan, **Daliri, Eric Banan-Mwine**. Fermented product of garlic and *Cirsium setidens* nakai by lactic acid bacteria, method of manufacturing the same, and use of the same. Korea Patent Number 1021491390000.

EDUCATION

- **PhD Food Science and Biotechnology**, Kangwon National University, South Korea (2015–2019)
- **BSc Biochemistry**, University of Cape Coast, Ghana (2006–2010)

AWARDS AND HONOURS

- **Young Scientist Award** at the International Symposium & Annual Meeting of Korean Society of Food Science and Nutrition held on October 23-25, 2019 in Jeju, South Korea.
- **Outstanding Academic Award** from Kangwon National University at the graduation ceremony on 30th August 2019. This award was given in recognition of my outstanding academic achievements.
- **Young Scientist Award Nominee** at International Scientific Conference on Probiotics, Prebiotics, Gut Microbiota and Health 2019 (17-20th June 2019)
- Chinese Government scholarship (1st September 2013- 30th August 2015)

PUBLICATIONS

Research Articles

1. **Daliri EB**, Kim Y, Do Y, Chelliah R, Oh DH. In vitro and in vivo cholesterol reducing ability and safety of probiotic candidates isolated from Korean fermented soya beans. *Probiotics and Antimicrobial Proteins*. 2022;14(1):87-98.
2. Chelliah, R., Park, S.J., Oh, S., Lee, E., **Daliri, E.B.M.**, Elahi, F., Park, C.R., Sultan, G., Madar, I.H. and Oh, D.H., 2022. Unveiling the potentials of bioactive oligosaccharide1-kestose (GF2) from *Musa paradisiaca Linn* peel with an anxiolytic effect based on gut microbiota modulation in stressed mice model. *Food Bioscience*, p.101881.
3. Ofosu FK, Elahi F, **Daliri EB**, Han SI, Oh DH. Impact of thermal treatment and fermentation by lactic acid bacteria on sorghum metabolite changes, their antioxidant and antidiabetic activities. *Food Bioscience*. 2022 Feb 1;45:101502.
4. Ofosu, F. K., Chelliah, R., **Daliri, E. B-M.**, Saravanakumar, K., Wang, M. H., & Oh, D. H. Antibacterial activities of volatile compounds in cereals and cereal by-products. *J Food Process Preserv.* 2021, e15081.

5. Tyagi A, Yeon SJ, **Daliri EB**, Chen X, Chelliah R, Oh DH. Untargeted metabolomics of Korean fermented Brown rice using UHPLC Q-TOF MS/MS reveal an abundance of potential dietary antioxidative and stress-reducing compounds. *Antioxidants*. 2021 Apr;10(4):626.
6. Tyagi A, Shabbir U, Chelliah R, **Daliri EB**, Chen X, Oh DH. *Limosilactobacillus reuteri* Fermented Brown Rice: A Product with Enhanced Bioactive Compounds and Antioxidant Potential. *Antioxidants*. 2021 Jul;10(7):1077.
7. Chandrashekar, S., Vijayakumar, R., Chelliah, R., **Daliri, E. B. M.**, Madar, I. H., Sultan, G., ... & Oh, D. H. (2021). In vitro and in silico screening and characterization of antimicrobial napin bioactive protein in *Brassica juncea* and *Moringa oleifera*. *Molecules*, 26(7), 2080.
8. Tyagi A, Yeon SJ, **Daliri EB**, Chen X, Chelliah R, Oh DH. Untargeted metabolomics of Korean fermented Brown rice using UHPLC Q-TOF MS/MS reveal an abundance of potential dietary antioxidative and stress-reducing compounds. *Antioxidants*. 2021 Apr;10(4):626.
9. **Daliri EBM**, Ofosu FK, Chelliah R, Lee BH, An H, Elahi F, Barathikannan K, Kim JH, Oh DH. Influence of fermented soy protein consumption on hypertension and gut microbial modulation in spontaneous hypertensive rats. *Bioscience of Microbiota, Food and Health*. 2020. <https://doi.org/10.12938/bmfh.2020-001>.
10. **Daliri, EB**, Tyagi A, Ofosu, F.K, Chelliah, R, Kim, J.-H, Kim, J.-R, Yoo, D, Oh, D.-H. A discovery-based metabolomic approach using UHPLC Q-TOF MS/MS unveils a plethora of prospective antihypertensive compounds in Korean fermented soybeans. *LWT-Food Sci Technol*. 2020, p110399.
11. **Daliri, EB**, Ofosu, F.K, Chelliah, R, Kim, J.-H, Kim, J.-R, Yoo, D, Oh, D.-H. Untargeted metabolomics of fermented rice using UHPLC Q-TOF MS/MS reveals an abundance of potential antihypertensive compounds. *Foods* 2020, 9, 1007.
12. Ofosu, F.K, Elahi F, **Daliri, EB**, Tyagi A, Chen Q, Chelliah R, Kim J.-H, Han S-I, Oh D-H. UHPLC-ESI-QTOF-MS/MS characterization, antioxidant and antidiabetic properties of sorghum grains. *Food Chemistry* 2020, 127788.

13. Ofori FK, Elahi F, **Daliri EB**, Chelliah R, Ham HJ, Kim JH, Han SI, Hur JH, Oh DH. Phenolic profile, antioxidant, and antidiabetic potential exerted by millet grain varieties. *Antioxidants*. 2020, 9(3):254.
14. Ofori, F. K., Elahi, F., **Daliri, EB.**, Yeon, S. J., Ham, H. J., Kim, J. H., ... & Oh, D. H.. Flavonoids in decorticated sorghum grains exert antioxidant, antidiabetic and antiobesity activities. *Molecules* (2020), 25(12), 2854.
15. Chelliah R, Saravanakumar K, **Daliri EB**, Kim JH, Lee JK, Jo HY, Madar IH, Kim SH, Ramakrishnan SR, Rubab M, Barathikannan K. An effective datasets describing antimicrobial peptide produced from *Pediococcus acidilactici*-purification and mode of action determined by molecular docking. *Data in brief*. 2020; 31:105745.
16. Chelliah R, Saravanakumar K, **Daliri EB**, Kim JH, Lee JK, Jo HY, Kim SH, Ramakrishnan SR, Madar IH, Wei S, Rubab M. Unveiling the potentials of bacteriocin (Pediocin L50) from *Pediococcus acidilactici* with antagonist spectrum in a *Caenorhabditis elegans* model. *International Journal of Biological Macromolecules*. (2020), 143:555-72.
17. Chen X, Tango CN, **Daliri EB**, Oh SY, Oh DH. Disinfection efficacy of slightly acidic electrolyzed water combined with chemical treatments on fresh fruits at the industrial scale. *Foods*. (2019),8,10:497.
18. **Daliri EB**, Choi SI, Cho BY, Jo HY, Kim SH, Chelliah R, Rubab M, Kim JH, Oh HT, Lee OH, Oh DH. Biological activities of a garlic–*Cirsium setidens* Nakai blend fermented with *Leuconostoc mesenteroides*. *Food Science & Nutrition*. (2019) ;7:2024–2032.
19. **Daliri EB**, Kim SH, Park BJ, Kim HS, Kim JM, Kim HS, Oh DH. Effects of different processing methods on the antioxidant and immune stimulating abilities of garlic. *Food science & nutrition*. (2019) ;7(4):1222-9.
20. **Daliri EB**, Ofori FK, Chelliah R, Park MH, Kim JH, Oh DH. Development of a soy protein hydrolysate with an antihypertensive effect. *International journal of molecular sciences*. (2019), 20,6:1496.
21. Chelliah R, Wei S, Park BJ, Rubab M, **Daliri EB**, Barathikannan K, Jin YG, Oh DH. Whole genome sequence of *Bacillus thuringiensis* ATCC 10792 and improved discrimination of *Bacillus thuringiensis* from *Bacillus cereus* group based on novel biomarkers. *Microbial pathogenesis* (2019) 1;129:284-97.

22. **Daliri EB**, Lee BH, Park BJ, Kim SH, Oh DH. Antihypertensive peptides from whey proteins fermented by lactic acid bacteria. *Food science and biotechnology*. (2018), 27,6:1781-9.
23. **Daliri EB**, Lee BH, Park MH, Kim JH, Oh DH. Novel angiotensin I-converting enzyme inhibitory peptides from soybean protein isolates fermented by *Pediococcus pentosaceus* SDL1409. *LWT*. (2018), 93:88-93.
24. **Daliri EB**, Tango CN, Lee BH, Oh DH. Human microbiome restoration and safety. *International Journal of Medical Microbiology*. (2018), 308(5):487-97.
25. Oh A, **Daliri EB**, and Oh DH. Screening for potential probiotic bacteria from Korean fermented soybean paste: In vitro and *Caenorhabditis elegans* model testing. *LWT-Food Science and Technology* (2018), 88: 132-138.
26. Wei S, **Daliri EB**, Chelliah R, Park BJ, Lim JS, Baek MA, Nam YS, Seo KH, Jin YG, Oh DH. Development of a multiplex real-time PCR for simultaneous detection of *Bacillus cereus*, *Listeria monocytogenes*, and *Staphylococcus aureus* in food samples. *Journal of food safety*. (2019),39,1:e12558.
27. Rubab M, Chellia R, Saravanakumar K, Mandava S, Khan I, Tango CN, Hussain MS, **Daliri EB**, Kim SH, Ramakrishnan SR, Wang MH. Preservative effect of Chinese cabbage (*Brassica rapa* subsp. *pekinensis*) extract on their molecular docking, antioxidant and antimicrobial properties. *PloS one*. (2018), 13,10:e0203306.
28. Chelliah R, Choi JG, Hwang SB, Park BJ, **Daliri EB**, Kim SH, Wei S, Ramakrishnan SR, Oh DH. In vitro and in vivo defensive effect of probiotic LAB against *Pseudomonas aeruginosa* using *Caenorhabditis elegans* model. *Virulence*. (2018), 9,1:1489-507.
29. Ngnitcho PF, Tango CN, Khan I, **Daliri EB**, Chellian R, Oh DH. The applicability of Weibull model for the kinetics inactivation of *Listeria monocytogenes* and *Escherichia coli* O157: H7 on soybean sprouts submitted to chemical sanitizers in combination with ultrasound at mild temperatures. *LWT-Food Science and Technology*. (2018), 91:573-9.
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Review articles

1. Megur, A.; **Daliri, E.B.-M.**; Baltriukienė, D.; Burokas, A. Prebiotics as a Tool for the Prevention and Treatment of Obesity and Diabetes: Classification and Ability to Modulate the Gut Microbiota. *Int. J. Mol. Sci.* **2022**, *23*, 6097. <https://doi.org/10.3390/ijms23116097>
2. **Daliri, E.B.-M.**; Ofofu, F.K.; Xiuqin C.; Chelliah, R.; Oh, D.-H. Probiotic effector compounds: current knowledge and future perspectives. *Front. Microbiol.* **2021**. doi: 10.3389/fmicb.2021.655705
3. **Daliri, E.B.-M.**; Ofofu, F.K.; Chelliah, R.; Lee, B.H.; Oh, D.-H. Challenges and Perspective in Integrated Multi-Omics in Gut Microbiota Studies. *Biomolecules* **2021**, *11*, 300. <https://doi.org/10.3390/biom11020300>
4. Aloo SO, Ofofu FK, **Daliri EB**, Oh DH. UHPLC-ESI-QTOF-MS/MS Metabolite Profiling of the Antioxidant and Antidiabetic Activities of Red Cabbage and Broccoli Seeds and Sprouts. *Antioxidants*. 2021 Jun;10(6):852.
5. Chelliah R, Kim EJ, **Daliri EB**, Antony U, Oh DH. In vitro probiotic evaluation of *Saccharomyces boulardii* with antimicrobial spectrum in a *Caenorhabditis elegans* model. *Foods*. 2021 Jun;10(6):1428.
6. Chen X, **Daliri EB**, Tyagi A, Oh DH. Cariogenic biofilm: Pathology-related phenotypes and targeted therapy. *Microorganisms*. 2021 Jun;9(6):1311.
7. Chelliah R, **Daliri EB**, Elahi F, Yeon SJ, Tyagi A, Park CR, Kim EJ, Oh DH. Role of Peptides in Antiviral (COVID-19) Therapy. *Journal of Food Hygiene and Safety*. 2021;36(5):363-75.
8. Ofofu FK, Mensah DJ, **Daliri EB**, Oh DH. Exploring molecular insights of cereal peptidic antioxidants in metabolic syndrome prevention. *Antioxidants*. 2021 Apr;10(4):518.
9. Chelliah R, Wei S, **Daliri EB**, Rubab M, Elahi F, Yeon SJ, Jo KH, Yan P, Liu S, Oh DH. Development of Nanosensors Based Intelligent Packaging Systems: Food Quality and Medicine. *Nanomaterials*. 2021 Jun 8;11(6):1515.

10. Chelliah R, Wei S, **Daliri EB**, Elahi F, Yeon SJ, Tyagi A, Liu S, Madar IH, Sultan G, Oh DH. The role of bioactive peptides in diabetes and obesity. *Foods*. 2021 Sep;10(9):2220.
11. Kim S-H, Chelliah R, Ramakrishnan SR, Perumal AS, Bang W-S, Rubab M, **Daliri EB-M**, Barathikannan K, Elahi F, Park E, Jo HY, Hwang S-B and Oh DH (2021) Review on Stress Tolerance in *Campylobacter jejuni*. *Front. Cell. Infect. Microbiol.* 10:596570. doi: 10.3389/fcimb.2020.596570
12. Shabbir, U., Rubab, M., **Daliri, EB**, Chelliah, R., Javed, A., & Oh, D. H. Curcumin, quercetin, catechins and metabolic diseases: The role of gut microbiota. *Nutrients*, **2021**: 13(1), 206.
13. Yan P, **Daliri EB**, Oh DH. New Clinical applications of electrolyzed water: A review. *Microorganisms*. 2021;9(1): E136. doi: 10.3390/microorganisms9010136. PMID: 33435548.
14. **Daliri, E. BM.**; Ofosu, F.K.; Chelliah, R.; Lee, B.H.; Oh, D.-H. Health impact and therapeutic manipulation of the gut microbiome. *High-Throughput* 2020, 9, 17.
15. Tyagi A, **Daliri, EB**, Ofosu, F.K, Yeong S-J, Oh, D.-H. Food-Derived Opioid Peptides in Human Health: A Review. *Int. J. Mol. Sci.* 2020, 21, 8825.
16. Ofosu, F.K., **Daliri, E.B.M.**, Elahi, F. and Chelliah, R., Oh, D.H., Lee, B.H. New insights on the use of polyphenols as natural preservatives and their emerging safety concerns. *Frontiers in Sustainable Food Systems* 2020. 4, p.223.
17. Daliri, F., Aboagye A.A and **Daliri, E.B.** Inactivation of Foodborne Pathogens by Lactic Acid Bacteria. *Korean Journal of Food Hygiene and Safety*, (2020) 35(2), <https://doi.org/10.13103/JFHS.2020.35.5.0>
18. Xiuqin Chen, **Eric Banan-Mwine Daliri**, Namhyeon Kim, Jong-Rae Kim, Daesang Yoo and Deog-Hwan Oh. Microbial etiology and prevention of dental caries: Exploiting natural products to inhibit cariogenic biofilms. *Pathogens* 2020, 9, 569; doi:10.3390/pathogens9070569.
19. Woode, B.K, Daliri, F and **Daliri, E.B.** Correlation between food processing-associated stress tolerance and antimicrobial resistance in food pathogens. *Korean Journal of Food Hygiene and Safety*, (2020) 35(2), pp.103-108.
20. Barathikannan K, Chelliah R, Rubab M, **Daliri EB**, Elahi F, Kim DH, Agastian P, Oh SY, Oh DH. Gut microbiome modulation based on probiotic application for anti-obesity: A review on efficacy and validation. *Microorganisms* (2019) 10:456.

21. Daliri F, Aboagye AA, Kyei-Baffour V, Elahi F, Chelliah R, **Daliri EB**. Immunosensors for Food Safety: Current Trends and Future Perspectives. *Korean Journal of Food Hygiene and Safety*. (2019), 34(6):509-18.
22. Liao X, Ma Y, **Daliri EB**, Koseki S, Wei S, Liu D, Ye X, Chen S, Ding T. Interplay of antibiotic resistance and food-associated stress tolerance in foodborne pathogens. *Trends in Food Science & Technology* (2019). 95, 97-106.
23. Wu, D., Forghani, F., **Daliri, E. B. M.**, Li, J., Liao, X., Liu, D., Donghong L, Xingqian Y, Shiguo C, & Ding, T. (2019). Microbial response to some nonthermal physical technologies. *Trends in Food Science & Technology*. 95; 107-117.
24. Gao Z, **Daliri EB**, Wang J, Liu D, Chen S, Ye X, Ding T. Inhibitory Effect of Lactic Acid Bacteria on Foodborne Pathogens: A Review. *Journal of food protection*. (2019), 82(3):441-53.
25. **Daliri EB**, Tango CN, Lee BH, Oh DH. Human microbiome restoration and safety. *International Journal of Medical Microbiology*. (2018), 308,5:487-97.
26. Ofori FK, **Daliri EB**, Lee BH, Yu X, Chuncheon-si GD. Current Trends and Future Perspectives on Omega-3 Fatty Acids. *Research & Reviews: Research Journal of Biology* 5(2017):11-20.
27. **Daliri EB**, Lee BH, Oh DH. Current trends and perspectives of bioactive peptides. *Critical reviews in food science and nutrition*. (2018), 58,13:2273-84.
28. **Daliri E**, Oh D, Lee B. Bioactive peptides. *Foods*. 2017;6(5):32.
29. **Daliri EB**, Lee BH, Oh DH. Current perspectives on antihypertensive probiotics. *Probiotics and antimicrobial proteins*. (2017), 9,2:91-101.
30. **Daliri EB**, Wei S, Oh DH, Lee BH. The human microbiome and metabolomics: current concepts and applications. *Critical reviews in food science and nutrition*. (2017), 57,16:3565-76.
31. **Daliri EB**, Oh DH, Lee BH. Psychobiotics, a promise for neurodevelopmental therapy *Journal of Probiotics & Health*. (2016) 4: 146. doi: 10.4172/2329-8901.1000146.
32. **Daliri EB**, Lee BH. New perspectives on probiotics in health and disease. *Food Science and Human Wellness*. (2015), 4,2:56-65.
33. Ishimwe N, **Daliri EB**, Lee BH, Fang F, Du G. The perspective on cholesterol-lowering mechanisms of probiotics. *Molecular nutrition & food research*. (2015), 59(1):94-105.

 **Book chapters**

1. Chelliah, R., **Daliri EB**, E. and Oh, D.H., 2022. Screening of Actinobacteria for Biosurfactant Production. In *Methods in Actinobacteriology* (pp. 641-645). Humana, New York, NY.
2. Chelliah R, Khan I, **Daliri EB**, Fazle, E., Imran, K., Shuai, W., Su-Jung, Y., Kandasamy, S., Hasan, M.I., Sumaira, M., Ghazala, S. and Marie, A., 2021. Application of Next-Generation Sequencing

Techniques in Food-Related Microbiome Studies. In *Sequencing Technologies in Microbial Food Safety and Quality* (pp. 441-460). CRC Press.

3. Chelliah, R., **Daliri, E.B.M.**, Elahi, F., Khan, I., Wei, S., Yeon, S.J., Saravanakumar, K., Madar, I.H., Miskeen, S., Sultan, G. and Arockianathan, M., 2021. Impact of Sequencing and Bioinformatics Tools in Food Microbiology. *Sequencing Technologies in Microbial Food Safety and Quality*, p.217.
4. Chelliah R, Khan I, Wei S, Madar IH, Sultan G, **Daliri EB**, Swamidoss C, Oh DH. Intelligent Packaging Systems: Food Quality and Intelligent Medicine Box Based on Nano-sensors. In *Smart Nanomaterials in Biomedical Applications 2021* (pp. 555-587). Springer, Cham.
5. Chelliah R, Khan I, **Daliri EB**, Tamizhini L, Pravitha KS, Begum M, Saravanakumar K, Wang MH, Oh DH. Liposomes for Drug Delivery: Progress and Problems. In *Smart Nanomaterials in Biomedical Applications 2021* (pp. 425-447). Springer, Cham.
6. Chandrashekar S, Vijayakumar R, Chelliah R, **Daliri EB**, Madar IH, Sultan G, Rubab M, Elahi F, Yeon SJ, Oh DH. In Vitro and In Silico Screening and Characterization of Antimicrobial Napin Bioactive Protein in Brassica juncea and Moringa oleifera. *Molecules*. 2021 Jan;26(7):2080.
7. Ofosu FK, Mensah DJ, **Daliri EB**, Lee BH, Oh DH. Probiotics, diet, and gut microbiome modulation in metabolic syndromes prevention. In *Advances in Probiotics 2021 Jan 1* (pp. 217-231). Academic Press.
8. Chelliah, Ramachandran, **Eric Banan-Mwine Daliri**, Fazle Elahi, Imran Khan, Shuai Wei, Su-Jung Yeon, Kandasamy Saravanakumar et al. "Impact of sequencing and bioinformatics tools in food microbiology." *Sequencing Technologies in Microbial Food Safety and Quality* (2021): 217.
9. **Eric Banan-Mwine Daliri**, Fred Kwame Ofosu, Byong Hoon Lee and Deog-Hwan Oh. Use of metabotyping for targeted nutrition In: *Comprehensive Foodomics*. Alejandro Cifuentes (Ed) Elsevier Science (2021). <https://glose.com/book/comprehensive-foodomics>.
10. **Eric Banan-Mwine Daliri**, Byong H. Lee, and Deog H. Oh. Safety of Probiotics in Health and Disease. In: *The Role of Functional Food Security in Global Health* (2018). Ronald Watson, Ram Singh, Toru Takahashi (eds). Elsevier Academic Press. **ISBN**: 9780128131480.
11. Min-Tze Liong, Byong-H. Lee, Sy-Bing Choi, Lee-Ching Lew, Amy-Sie-Yik Lau and **Eric Banan-Mwine Daliri**. Cholesterol-lowering Effects of Probiotics and Prebiotics, pp 429-446. In *Probiotics and Prebiotics: Current Research and Future Trends* (2015). Koen Venema and Ana Paula do Carmo (eds). Caister Academic Press DOI: <https://doi.org/10.21775/9781910190098.29>
12. **Eric Banan-Mwine Daliri** and Byong H. Lee. "Current trends and future perspectives on functional foods and nutraceuticals." In *Beneficial microorganisms in food and nutraceuticals*, pp. 221-244. Springer, Cham, 2015.

INTERNATIONAL CONFERENCE PRESENTATIONS

1. **Eric B-M Daliri**, Toma Balnionyte, Ashwinipriyadarshini Megur, Aurelijus Burokas, Eglė Lastauskienė. Development of an antidiabetic functional product from beet root that modulates gut microbial dysbiosis. Presented at the International Scientific Conference on Probiotics, Prebiotics, Gut Microbiota and Health in Bratislava, Calton Hotel, **Bratislava, Slovakia** on 27th to 30th June 2022. (Oral)
2. **Eric B-M Daliri**, R. Chelliah, F.K. Ofori, D.H. Oh. Development of an antihypertensive soy protein product that modulates gut microbiota. Presented at the International Symposium & Annual Meeting of Korean Society of Food Science and Nutrition held on **October 23-25, 2019 in Jeju, South Korea**. (Oral)
3. **Eric B-M Daliri**, R. Chelliah, F.K. Ofori, D.H. Oh. Fermented soy protein hydrolysates modulate gut microbiota and reduces high blood pressure in Spontaneous hypertensive rats. Presented at the International Scientific Conference on Probiotics, Prebiotics, Gut Microbiota and Health in Prague Congress Center, **Prague, Czech Republic** on 17th to 20th June 2019. (Oral)
4. **Eric Banan-Mwine Daliri**, Xiuqin Chen, Charles Nkufi Tango, Deog-Hwan Oh. Disinfection efficiency of slightly acidified electrolyzed water combined with chemical treatments on fresh fruits. IAAP 2019. **Louisville, Kentucky** on July 21-24 2019.
5. **Eric Banan-Mwine Daliri**, Ramachandran Chelliah and Deog H Oh. Antihypertensive peptides in whey and soy proteins fermented by lactic acid bacteria. 2nd International Conference on Applied Microbiology and Beneficial Microbes from October 23-25, 2017 **Osaka, Japan**.

REFEREES

- Prof Byong Hoon Lee, Department of Food Science and Biotechnology, College of Agriculture and Life Science, Kangwon National University, Chuncheon, Republic of Korea. Email: byong.lee@mail.mcgill.ca
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- Prof. Michael Buenor Adinortey, Department of Biochemistry, College of Agricultural and Natural Sciences, School of Biological Science, University of Cape Coast, Cape Coast, Ghana. Email: madinortey@ucc.edu.gh