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- Roy, A., Moktan, B. and Sarkar, P.K. Sarkar (2009) Survival and growth of foodborne bacterial pathogens in fermenting batter of dhokla. *Journal of Food Science and Technology* **46**, 132-135
- Roy, A., Moktan, B. and Sarkar, P.K. (2009) Diversity and growth control of multiple-antibiotic resistant *Salmonella* from legume-based Indian fermented foods. *Journal of Food Science and Technology* **46**, 31-35
- Moktan, B., Saha, J. and Sarkar, P.K. (2008) Antioxidant activities of soybean as affected by *Bacillus*-fermentation to kinema. *Food Research International* **41**, 586-593
- Roy, A., Moktan, B. and Sarkar, P.K. (2007) Characteristics of *Bacillus cereus* isolates from legume-based Indian fermented foods. *Food Control* **18**, 1555-1564
- Roy, A., Moktan, B. and Sarkar, P.K. (2007) Microbiological quality of legume-based traditional fermented foods in West Bengal, India. *Food Control* **18**, 1405-1411
- Roy, A., Moktan, B. and Sarkar, P.K. (2007) Traditional technology in preparing legume-based fermented foods of Orissa. *Indian Journal of Traditional Knowledge* **6**, 12-16

