

Research Projects for M.Tech 2016-18- FPEM

| S.No | Approved Topics |
|-------------|---|
| 1 | Drying of paneer |
| 2 | Development of a bio- composite. |
| 3 | Effect of edible coating with essential oils on the quality and shelf life of fruits. |
| 4 | Design and fabrication of bomb calorimeter for measurement of the steam quality. |
| 5 | Drying of elephant foot yam |
| 6 | Development of constructs for 3D printing |
| 7 | Influence of microfluidization processing on the bioactive compounds and antioxidant activity of sugarcane juice. |
| 8 | Development of wireless sensor for quality assessment of paneer (Indian soft cheese) |
| 9 | Change in proximate composition and flavour generation during roasting of chickpea. |
| 10 | Effect of replacement of sugar and egg with WPC, stevioside, sorbitol on the batter viscosity, rheology and quality characteristics of muffins. |
| 11 | Ohmic heating behaviour of fruit juices. |
| 12 | Optimization of formulation and process condition for partial or fully replacement of egg in cake with lecithinated soy flour. |
| 13 | Optimization and formulation of chocolate using autoclaved soymilk a complete replacement for milk. |
| 14 | Design and fabrication of a heat pump dryer. |
| 15 | Design and Fabrication of Solar Evacuated tube dryer. |
| 16 | Drying of papaya |
| 17 | Development of moringa based edible coating for shelf life enhancement of fruits. |
| 18 | New food product development from waste of any processing industries |

Research Projects for M.Tech 2016-18- FSQM

| S.No | Approved Topics |
|-------------|---|
| 1 | Utilization of Green Banana flour as a source of resistant starch in the preparation of Chocolate Bar |
| 2 | Development of Biofortified Fermented Soy Product using a riboflavin producing novel Lactobacillus isolate. (Tentative) |
| 3 | Quality Evaluation of Packaged Fruit Juices |
| 4 | Development and study of physico-chemical characteristics of multi pulse soup premix powder. |
| 5 | Street food frying oil quality analysis using FTIR spectroscopy. |
| 6 | Study the effect of environmental conditions, Bio- preservative and Phytochemical ON growth and survival of E.coli in Paneer. |
| 7 | Importance of ISO method for Total Polar Materials and validation of an alternative method for Total Polar Materials. |
| 8 | Development of a nutritious, ready to eat product "Harira" as a galactagogue and its physicochemical analysis. |
| 9 | Development of Value Added Probiotic Shrikhand With Tropical Guava. |
| 10 | Proximate and Elemental Analysis of Nutrient of Pulses cooked in different cookware |
| 11 | Assessment of probiotic potential of riboflavin producing lactobacillus isolates. |
| 12 | Synthesis and Characterization of Titanium based Bionanocomposite |

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| | derived from Food waste as an Anti-microbial Food Packaging material (tentative) |
| 13 | Utilization of corn grit (by-product) in product development and quality evaluation |
| 14 | Shelf life Enhancement of Paneer using Hurdle Technology. |

Research Projects for M.Tech 2016-18- FTM

| S.No | Approved Topics |
|-------------|---|
| 1 | Studies on effect of centrifugation for gulabjamun made from partial replacement of khoya with soy khoa |
| 2 | Development of Beetle Leaf based dairy products |
| 3 | Development of protein based edible film coatings for shelf life enhancement of selected indian dairy based sweet |
| 4 | Development of spirulina based chocolate |
| 5 | To develop & validate an alternative rapid method to determine degree of sterilisation in steamed noodles |
| 6 | Incorporation of Soy okara in traditional savoury items |
| 7 | Development & standardisation of coriander chutney powder |
| 8 | Quality evaluation of unleavened flat bread by incorporation of potato peel powder |
| 9 | Development of protein enriched granola bar |
| 10 | Standardisation & optimization of freeze dried flavoured camel milk powder |
| 11 | Wastage reduction in plant in bread manufacturing |
| 12 | Development & characterisation of lassi using orange pulp powder, pectin, guar gum & orange peel extracts using microfluidisation |
| 13 | |
| 14 | Development of energy bar & evaluation of influence of addition of bioactive compounds & under utilised millets |
| 15 | Analysis of heavy metal in various indian black tea varieties |
| 16 | Formulation of gluten free buckwheat bread enriched with sweet potato |
| 17 | Development of healthy pasta product |
| 18 | Development of nutraceutically improved traditional savoury item |
| 19 | Development & quality evaluation of RTS beverage with pineapple cucumber & turmeric |

Research Projects for M.Tech 2016-18- FSCM

| S.No | Approved Topics |
|-------------|--|
| 1 | Optimization of ultrasonic assisted solvent extraction of sea buckthorn oil using response surface methodology |
| 2 | Optimization of ultrasonic assisted enzymatic extraction of sea buckthorn oil using response surface methodology |
| 3 | A study on Consumer Behaviour and concerns during supply chain of fresh fruits |
| 4 | A Study on shelf life of minimally processed cauliflower |
| 5 | A study on microfinancing opportunities and challenges in Agri food supply chain" |
| 6 | Feasibility study for prospect of constructing an In- house storage location |
| 7 | Effect of active MAP on physiology and shelf life of aloe vera gel and rosehip oil impregnated pomegranate arils". |
| 8 | Thiol and papaya seed fortification for cancer- preventive value- based cookies |
| 9 | A study on development of fruit and vegetable fiber enriched sorghum biscuits |
| 10 | A study on development of fruit- based energy bar by using pumpkin seeds |
| 11 | Consumer's buying behaviour and concerns towards fresh fruits and vegetables in Durgapur, West Bengal |
| 12 | Effect of active modified atmospheric packaging on physiology, quality and shelf- life of edible coated pomegranate arils. |
| 13 | Fortification of Nan Khatai using vacuum dried oyster mushroom powder |
| 14 | Thiol and garlic fortification for radio- protective value-based biscuits |

Research Projects for M.Tech 2016-18- FPOM

| S.No | Approved Topics |
|-------------|--|
| 1 | Total Productive Maintenance in Food Processing Industry |
| 2 | Enabling business of agriculture via New Financing Technology |
| 3 | Evolution of Food Safety Standards in India |
| 4 | The Evolution of Barley Varieties in India & Study on Status of Farmers in India |
| 5 | Value Chain Analysis of Jaggery (Sugarcane) |
| 6 | Lean manufacturing: Scope and benefits for Food and Nutraceutical Industries |
| 7 | To Study the Lean Manufacturing and Its Implementing Approach in Rice Industry |
| 8 | OEE improvement through IL6S implementation in Food Processing Plant |
| 9 | Impact of Green Marketing on Customer Buying Behaviour in Super Markets: Special Reference to Maharashtra, India |
| 10 | Government Interventions on Doubling of Farmers' Income by 2022 and its effect on Minimum Support Price (MSP) on Market price of Minor Corp (Barley) |
| 11 | Green Management Practices and Supply Chain Performance of Food Processing Industries in India |
| 12 | Waste Management in Food Processing Industry (Chips Industry) |
| 13 | Value Chain Analysis of High Value Spices: Black Pepper, Small Cardamom and Clove |
| 14 | An empirical study on consumer behaviour and preference towards different brands of chocolates |
| 15 | To Study the Total Productive Maintenance and Its Implementing Approach in Dairy Industry |
| 16 | Development of protein rich vegan mayonnaise and market potential |