

Research Projects for M.Tech 2014-16- FPEM

S.No	Approved Topics
1	Process and Equipment development for mechanized ghewar production
2	Process and Equipment development for mechanized kulfi production
3	Stuffed Paratha
4	Non Destructive testing of sweetness of water melon
5	Extraction of Coconut water
6	Process and equipment development for mechanized kheer production
7	Khakra making machine
8	Mechanized of Kaju Katli making
9	Mechanization of Mango kernel Decortication
10	Mechanization of walnut decorticator
11	Roasting of Food Grains
12	Prawn Curry
13	Mechanized of Puran Poli
14	Mechanization of Khaja
15	Kabab Making Machine
16	Sugarcane juice
17	To increase efficiency of boiler and refrigeration section of a Malt Plant
18	Fermentative production of nutraceuticals

Research Projects for M.Tech 2014-16- FSQM

S.No	Approved Topics
1	Identification, characterisation & quantification of polyphenols present in herbal tea infusions in the markets of Delhi
2	Survey studies on food safety systems followed for food served at Delhi railway stations.
3	Study of various processes and economics for the valorization of food and agricultural waste into biofuels and industrial chemicals.
4	Preparation of symbiotic shrikhand using Fructooligosaccharides (FOS) & Galactooligosaccharide (GOS).
5	Identifying Gap Areas in bottled water regulations of India: Comparative study of bottled water regulations in India with major international regulations.
6	Steam stabilization of rice bran and citilization as a way of new product development.
7	HPLC fingerprint profiling of different brands of chawanprash (an ayurvedic food supplement) to understand the variability in components.
8	Study of nutrition and health claims in pre-packaged foods in Indian market and consumer awareness and usage of label information while purchasing pre-packaged food.
9	Good manufacturing practices(GMP): Improvisation of hygiene and sanitation practices in the food plant.
10	Gap area identification in implementation of HACCP by small and medium FBOs.
11	Influence of stress on antibiotic resistant profile of lactic acid bacteria
12	Assessment of Food safety knowledge among various Food business operators.
13	Study of solvatochromic dye as potential food spoilage indicator.
14	Elemental analysis of food prepared using different traditional cookware.
15	Total diet study with respect to nutritional quality and persistant organic pollutant (Sonipat samples).

16	To perform molecular epidemiology of food-borne pathogens in street foods/spices
17	To identify gaps in Quality Assurance Laboratory (Chemical and Doc lab) to compliance with "ISO 17025"
18	Quality analysis of commonly consumed packed fruit foods

Research Projects for M.Tech 2014-16- FTM

S.No	Approved Topics
1	Preparation and analysis of nutraceutically improved kaju katli.
2	Development of high fibre Shrikhand using orange juice leftover.
3	Effect of microfluidisation in manufacturing of egg mayonnaise devoid of stabilizers and emulsifiers.
4	Safety evaluation of microfluidised fruit juice manufactured from artificially ripened fruits.
5	Comparative study of debittering methods of kinnow juice.
6	Natural colorants stability improvement from Malta: a regional citrus fruit.
7	Extraction of lycopene/lutin from mandi waste.
8	Antioxidant potential and organoleptic evaluation of multigrain cookies incorporating flax seed(<i>Linum usitatissimum</i>).
9	Carbonation of fruit juices.
10	Utilisation of pineapple core for value addition.
11	A comparative study of anti-oxidative potential of leaves and seeds of kokum(<i>Garcinia Indica</i>) and development of food products.
12	Formulation and optimization of liquid glucose from rich starch.
13	Study and solutions of food waste management in Indian Food Industries- A technological prospective.
14	Development of multigrain Muffins.
15	Papaya based RTS health drink
16	Development of herb supplemented fruit yogurt.
17	Industry project at the place of internship- Protein extraction and characterisation.

Research Projects for M.Tech 2014-16- FSCM

S.No	Approved Topics
1	A study on quality parameters of locally available Indian Yogurt (curd) in comparison of packaged one with reference to shelf life.
2	A study on the supply chain of input material for out bound operation of burger in RTE industry
3	A study on the extent and utilization of waste generated in the fruits and vegetables processing industries in Sonapat area.
4	A study on supply chain and waste management in potato based RTE industry in Jabalpur.
5	A study on supply chain and loss analysis of grapes in Nashik area
6	A study on supply chain analysis of sweet corn from farm to fork in Manoli area of Sonapat district
7	A study on supply chain of analysis of Spinach from farm to fork in Aterna of Sonapat district

8	A study on the quality analysis and supply chain of milk (Processed vs. local) available in Sonapat
9	A study on the supply chain of the kiwi fruit in domestic market of Delhi NCR.
10	A study on colour and dimensional studies for assessment of different cultivars of apple present in domestic fruit market of Delhi NCR.
11	A study on loss assessment of kinnow supply chain in Hanumangarh -Abohar cluster.
12	Development of osmotically impregnated anthrocynin rich aonwla candy
13	A study on integration of IT for enhancing efficiency of supply chain in food sector
14	A study on the supply chain and shelf-life of diary based Probiotics in Delhi and NCR.
15	Studies on nutritional and phyto-components of fresh aonla vis -a-vis processed products
16	A study on supply chain and marketing of prominent fresh fruits and vegetables in Kolkata area.
17	A study on the impact of implementation of GST in sales and distribution net work of FMCG industries with particular emphasis on processed fruits and vegetables.

Research Projects for M.Tech 2014-16- FPOM

S.No	Approved Topics
1	To study work measurement & ways to implement lean manufacturing in food processing industry (soya oil refinery) if possible by studying various constraints
2	JIT applicability to balance supply chain and operations in fruit & vegetable processing industries.
3	Working on the improvement and implementation of Effective Maintenance and operation measures in a controlled atmosphere cold storage
4	To develop a model to implement HACCP in small scale frozen industry
5	Green technologies in food dehydration with emphasis on the development and use of solar natural dryers for small scale enterprise
6	Comparative analysis of functioning of a sustainable and non sustainable production system
7	To study the different marketing channel of onion
8	Challenges for production scheduling techniques in SMEs
9	Quality control as competitive tool for small scale enterprises
10	Study of marketing tools of various food sector companies
11	Stud of production planning in peak and lean season in food industry
12	Improve supply chain effectiveness in FMCG industry by benchmarking the different processes
13	Implementation of lean manufacturing to increase the efficiency of overall productivity
14	Efficient marketing and supply chain solution for watermelon fruit
15	Working in the implementation of total productive maintenance in Sauce line for increasing production rate, improving thr quality of the products and providing a healthier and safer work environment