

Research Projects for M.Tech 2015-17- FPEM

S.No	Approved Topics
1	Mechanization of Grinding and Fortification process of Sattu.
2	Mechanization of Khakhra making
3	Mechanization of Kaju Katli
4	Study of Rheology of Chickpea flour batter for Boondi Laddo
5	Development of boondi dispenser for frying.
6	Studies on syrup characteristics for boondi laddo.
7	Optimization of Vibro-Fluidized Bed Dryer
8	Mechanisation of Khandvi
9	Freeze drying of Moringa Leaves (Industry relevant project)
10	Studies on frying characteristic of boondi.
11	Development of vacuum cooler for pre-cooling of fruits & vegetables.
12	Studies on design and development of a continuous Ghevar frying unit.
13	Development of Process for production of powdered jiggery
14	Development of technology and process optimization of Indian Traditional Prawn Curry
15	Performance evaluation and optimization of walnut de-sheller
16	Mechanization of Puran Poli making machine.
17	Performance evaluation of matured coconut water extraction unit and processing of coconut water

Research Projects for M.Tech 2015-17- FSQM

S.No	Approved Topics
1	Comparing the properties of banana leaf wax with the rice bran wax
2	Development of fiber rich extruded snack food from rice flour, pulse powder & apple pomace
3	Extraction of natural essential oil from citrus fruits and their qualitative and quantitative analysis.
4	Determination of toxic metals in food products sold in different markets of Delhi
5	Extraction of Dietary fibres from citrus peel waste and incorporation into milk based product (Dahi/ yoghurt) and to check the visco-elastic properties
6	Molecular interaction Studies in some food grade flavor, preservatives, colour solvents chemical mixtures using acoustic and electrical parameters
7	Microbiological quality of fresh fruits and vegetables available at Delhi domestic markets
8	<u>Antimicrobial effect of nanosilica based Curcumin against biofilms of food pathogens and spoilage bacteria for ensuring food safety</u>
9	Preparation of protein enriched milk powder using optimum ratio of animal and soya milk and evaluation of physicochemical properties of milk powder.
10	Comparative studies on quality parameters including shelf life of packed juices from different manufacturers
11	Extraction and quantification of polyphenols from citrus fruits
12	Evaluation of Indian spices/street food for presence of food borne pathogens and adulterants
13	Web based food information system analysis mechanism for standardisation.
14	Modelling techniques in Food Process industries
15	Bionanomaterials for combating microbial biofilms in food industry for food safety
16	Synthesis and characteristics of biodegradable polymer for food packaging applications
17	Determination of Trans Fats in Deep Fried foods of Organized and Unorganized Sector

Research Projects for M.Tech 2015-17- FTM

S.No	Approved Topics
1	Effect of microfluidization on interaction of curcumin with milk.
2	Development of Concentrated and dried wheat grass juice.
3	Industry Project.
4	Storage and utilisation of coriander in new processed products.
5	Industry Project
6	Studies on development of Khakhra by using underutilized cereals and its quality analysis
7	Studies on development and formulation of premix for gluten free cakes and cookies.
8	Development of low fat products containing different fat replacers and study their effects on physicochemical properties.
9	Preparation of Liquid Glucose from different types of rices and incorporating into different food products.
10	Storage and minimal processing of cauliflower.
11	Effect of thermal treatment on the antioxidant activity of an edible Indian seaweed.
12	Storage and minimal processing of cabbage.
13	Storage of Chillies and its flakes and their utilisation in development of new processed products.
14	Proximate analysis and shelf life studies of low fat mayonnaise developed by micro fluidization.
15	Extraction of antioxidants from food waste by using different extraction Techniques.

Research Projects for M.Tech 2015-17- FSCM

S.No	Approved Topics
1	Effect of drying methods on physical chemical and nutritional attributes of mushroom
2	Technology of production of Banana peel flour for value added production
3	Development of Carrot Ice-cream bread
4	Impact of coating material on physiology of pomegranate arils.
5	Understanding the price variation of Onion in Azadpur mandi.
6	Study and product development (onion oil & it's extraction)
7	Storage and development of storage protocols for tomato (including cherry tomatoes) (NHB)
8	To study the losses in supply chain of Potato (HP)
9	Physiological and biochemical changes in apples during storage under different packaging conditions. (NHB)
10	Shelf-life of green coriander leaves under different conditions (NHB)
11	Collection of existing information and experiment on Papaya ripening. (NHB)
12	Collection of existing information and experiments on practices of Banana ripening. (NHB)

Research Projects for M.Tech 2015-17- FPOM

S.No	Approved Topics
1	Lean manufacturing and root cause analysis in food industries waste prevention: An empirical study
2	Warehouse management and supply chain management of hi tech layer farm ltd. (Pre placement offer)
3	Quality Operational Activites with view to detect adulteration and establish food product safety.
4	JIT (Just - In - Time) implementation in Food Processing Companies
5	Study of demand forecasting technique as a tool for different Food Companies
6	Development of blended wheat grass juice drink and checking its acceptability by conducting market survey.
7	A focus on Sustainability in supply chain of product kinnow
8	Evaluation of proximate composition and sensory attributes of cookies supplemented with different level of flax seed and barnyard miller flour.
9	Supply Chain strategies of online food chains with special reference to ready to eat food
10	Packaged Vegan Food Choices: Scope and Development in India
11	Operational excellence in fruits pulp processing industry
12	An exploratory study of home meal provider's channel for adapting sharing economy
13	Vehicle Tracking, Route Planning and Optimization from Farm to Mandi: A study of Fruit and Vegetable (APMC) Mandi Azadpur, New Delhi
14	An impact assessment study on digitalization of mandis through e-NAM: A SWOT study on Panipat, Sonipat, Kurukshetra and KArnal districts.
15	Study of various production and operations during the manufacturing of marketable butter fat with a view to establish market acceptability
16	Study and modification of Nut cracking machine
17	Overall equipment efficiency of evaporator