

Approved- B. Tech Research Projects 2012-16

Sl. No.	Title of the Project
1	Study of supply chain of burger ingredients in the RTE industry for analyzing and reducing cost and the supply losses.
2	Development of Multi grain Gajak.
3.	Study and development of stevia based cookies with dried apple powder.
4.	Comparative study of volatile oil and oleoresin yield of different varieties of ginger.
5.	Effectiveness of various pre-treatment as acrylamide reducing methods in fried potato, plantain, banana and tapioca products.
6.	Marketing and supply chain of sabor flavored milk.
7.	Development of fortified mushroom crackers, sensory analysis & consumer survey.
8.	Crisis management:- Case study on Nestle Maggi
9.	Effect of different drying techniques on Physiochemical, Thermal and Functional Properties of Bio-enriched Starch Seera Effect of Temperature and time on Nutritional quality, Microbiological characteristics of fermented wheat grains and Rheological characteristics of traditional naturally fermented wheat batter
10.	Studies of Dehydration of sprouted mothbean
11.	Studies of high protein beverages
12.	Study the effect of change in oil on the acrylamide content during repeated reuse of oil
13.	Development of multipurpose nutritional spread using apple and pear as fruit base
14.	Standardization of Green Coriander Salt (<i>'Dhaniya Namak'</i>) as a Value Added Product.
15.	Processing and ingredient effects on quality attributes of maize cereals.
16	By product utilization of Pineapple waste
17.	Extraction of edible polysaccharides from tamarind seeds and study of it's rheological properties with xanthan gum
18.	Optimization of fat absorption in French fries during frying.
19.	Nutritional potential of "Moringa Oliefera" in Food Products.
20.	Study on effects of micro fluidization on the Physiochemical, rheological and stability properties of kesar flavored milk
21.	Investing Potential Application of Brewer's Spent Grain in Cookies Formulation
22.	New Product development:- Gulab Jamun Premix
23.	To develop employee training modules on safety and quality in food industry .
24.	Development of Traditional Indian Sweets using dried soy-khoa powder
25.	New Product Development Paan Based flavored milk and paan based flavored yoghurt
26	Preparation of nutritive mix & shelf life study.
27.	Development and study of Physico-Chemical Characteristics of multi pulse soup premix