

Approved- B. Tech Research Projects 2014-18

Sl. No	Title of the Project
1.	Development of a novel meat analogue of burger patty
2.	Study of shelf life of bakery products using different packaging materials
3.	Studies on the Development of Iron Rich Traditional Sweet – Kamarkat
4.	Effect of Hydration and germination on quality of food grain: physical, functional and antioxidant properties
5.	Effect of dried guduchi (tinospora cordifolia) stem powder on quality of cookies & muffins.
6.	Study on dehydration properties of bitter gourd to extend its shelf life
7.	Quality analysis of curcuma / ginger by using different drying method / Application in bakery
8.	Development of beverage from native black grapes
9.	Development of proprietary food
10.	Effect of different drying techniques on nutritional & physical qualities of beetroot powder.
11.	Nutritive fruit spread using Natural Sugars.
12.	Development of peanut butter using okara and orange peel.
13.	Pulsed Based Beverages.
14.	Determination of Iron content of wheat flour from organized and unorganized sector.
15.	Edible banana peel packaging material.
16.	Value Added Products from Beetroot
17.	Fat replacement in gulab jamun using whey protein.
18.	Frozen Alcoholic dessert.
19.	Sustainability in food industry
20.	Studies on increasing shelf life and reducing oil uptake of traditional Indian products- Khakhra and Vada
21.	Development and quality evaluation of green gram & pineapple pomace fortified biscuit.
22.	Ultrasound assisted osmotic dehydration.
23.	Development of Pre-biotic bread.
24.	Evaluation of antioxidant activity of methanolic extracts obtained from selected Indian edible seaweed.
25.	Edible Coatings specifically for Fried foods.
26.	Development of value added products from jack fruit seeds.
27.	Factor analysis of lean processes in industries.
28.	Post Harvest management of fruits.
29.	Comparative studies between various moisture content determination techniques.
30.	New Product Development of Nutritious and Healthy bakery products using Ragi (Finger Millet) and other minor millets (Effective utilization, fortification , and promotion of Indian home grown varieties).
31.	Physico- functional and thermal-pasting properties of roasted Sorghum (Sorghum bicolor (L.) Moench) flour.
32.	Development of edible coating for high-value nuts.
33.	Redefining the distribution model for Food Processing Firms.
34.	Value addition & new product development using millets