

## Approved- B. Tech Research Projects 2013-17

Sl. No	Approved-Title of the Project
1.	Meal replacement drinks (Supplement).
2.	Development of RTE Therapeutic foods using underutilized plant parts.
3.	Development of probiotic drink by use of micro-encapsulated probiotic bacteria having carrier material as cooked rice water.
4.	Functional food products: Flaxseed, Ashwagandha and Cinnamon.
5.	Fat replacers in food (NPD).
6.	Millet based cake premix formulation.
7.	Milk and Honey bar.
8.	3-D printing high protein meat analogue using plant derived additives and ingredients.
9.	Fortification of wheat flour using fruit waste.
10.	Waste utilization and value addition in bakery industry (bread).
11.	Reducing the bitterness in citrus fruit juice
12.	Incorporation of flavors in different food products
13.	Use of Sorghum Flour Blends for making bakery products
14.	Commercial production of enzymes from organic wastes
15.	Fortification of wheat flour/dehydrated rice
16.	Preparation of Prickly Pear fruit Jelly using Gelatin
17.	Study and Development of a fortified high protein yogurt with ethnic flavours and seasonings as replacement of cheese spread along with its stability testing and shelf life analysis.
18.	Natural Sweetner based low calorie muffins.
19.	Baking under vacuum for understanding the dough rheology
20.	Development of a nutritional product using ghee residue
21.	Analysis of trans-fat consumption due to fast food joints and processed foods. (Comparative study of various food options available at different fast food chains)
22.	Reverse Logistics
23.	Self Heating Food Plate
24.	Frozen Bakery
25.	Extraction of pigment using agriculture waste(spent grain) by culturing red mold monascus purpureus. (Solid state fermentation)
26.	Designing and Fabrication of Super heated steam dryer.
27.	To make a biodegradable packaging film out of the whole of plantain peel.
28.	Standardization of ingredients for the formulation of gluten free cookies.
29.	New Product Development of Indigenous Cheese spread.
30.	Economical dehydration of mushroom
31.	Synthesis and Characterization of agro waste non-wood paper modified with Antimicrobial, Photocatalytic materials for Food Packaging and other applications
32.	Manufacturing of Healthy Bakery Products
33.	Retention of nutrients in green leafy vegetables on dehydration.
34.	Study on preparation of premixes for Traditional Indian Dairy Sweets.
35.	Ways to improve logistics, storage and post-harvest techniques of agricultural produce in India.