

Research Projects for M.Tech 2013-15- FPEM

S.No	Approved Topics
1	Filtration of Freshly Extracted Sugarcane Juice for Jaggery Processing
2	Design and Development of prototype for making stuffed paratha
3	Design and development of continuous roaster for controlled roasting of food grains
4	Design and Development of Ginger Peeler
5	Non-destructive determination of sweetness of melons
6	Development of Cashew apple beverage
7	Development of machine for continuous extraction of coconut water aseptically from mature nuts
8	Foam mat drying of whole egg liquid
9	PCM based Solar Dryer
10	Process up-gradation of kheer making for mechanized production
11	Mechanized process of batter preparation for continuous ghevar making
12	Development of Tomato based drink
13	Design and development of cleaning equipment for milled millet
14	Development of briquettes from paddy straw
15	Design and Development of prototype for making stuffed paratha

Research Projects for M.Tech 2013-15- FSQM

S.No	Approved Topics
1	Studies of Quality of packed fruit juices with respect to safety and stability of phytochemicals during their shelf life.
2	A study on Quality Evaluation of Spices available in the market.
3	Comparative study on the quality of different local/ branded oils and fats available in Indian market
4	A comparative study to determine antibiofilm potential of natural and chemical compounds against food borne pathogens and their incorporation into packaging material for extension of shelf life of food items.
5	Fabrication of food packaging material from agro waste and incorporation of natural additives and silver nano particles.
6	Quality evaluation of processed products obtained from Mangoes available in Malda Food processing cluster.
7	Analysis of antioxidative and antihypertensive activities of Hyacinth Bean (Lablab purpureus) bioactive peptides
8	Extraction, analysis and usage of bioactive compounds from the waste obtained from guava processed products.
9	Isolation of potential bio preservatives from food organisms for food industry
10	To Develop Magnetic Smart Nanomaterials for Capturing and Killing of Food-borne Pathogens or To develop and optimize assays for detection of food borne pathogens using bifunctional nanoparticles
11	Development of Anti bacterial and antioxidative edible films using pullulan for improving the shelf life of meat and marine food.
12	Use of herbs and spices for the development of ready to use solid medicinal formulation for health remedy

13	Preparation and characterization of starch-protein edible anti microbial film to enhance shelf life of a fresh produce.
14	Studies on Physico-chemical and functional properties of fermented Gooseberry Juice(a probiotic drink).
15	Comparative analysis of toned milk soy paneer with commercially available tofu and paneer
16	Comparative study on the quality parameter of oil extracted from Traditional Namkeen's
17	Synthesis and characterization of Chitosan/whey protein/neem powder composite edible film to enhance shelf life of fruit and vegetable.
18	Shelf life enhancement of walnuts by gamma irradiation in different packaging material and storage conditions.

Research Projects for M.Tech 2013-15- FTM

S.No	Approved Topics
1	Studies on storage profile of loose skin shrink wrapped oranges.
2	Process development for extraction and storage of pomegranate juice.
3	Standardization of traditional millet based fermented food from Tamilnadu.
4	Process and products standardization for a breakfast cereal products using minor millet flour for its health benefits.
5	Effect of storage conditions on process able quality of carrots.
6	Study on storage profile of shrink wrapped Banana.
7	Study on texture improvement commodity treatments for canning process able pineapple slices.
8	Assessment of phyto-chemical stimulatory antimicrobial efficacy of basil and black paper
9	Study on Product and Process development of Moringa oleifera enriched Bread.
10	Utilization of underutilized millets in making sour dough bread
11	Studies on process development of probiotic mango milk shake premix
12	Process standardization of peas fortified whey base cheese soup for nutritional goodness.
13	Studies on process development of fruit soup premix base RTS.
14	Studies on development of storage conditions for extension of shelf life of fresh chillies.
15	Process technology development of lactose hydrolyzed whey based RTS beverages.
16	Characterization of low energy storage models for onion and garlic.
17	Studies on end product base storage ability of potato for commercial exploration
18	Designing of low cost storage structure for local vendors to ensure quality meat.

Research Projects for M.Tech 2013-15- FSCM

S.No	Approved Topics
1	Study on Post harvest losses of onion during supply chain
2	An investigative study to assess the supply chain of winter vegetables from producer to end consumer in Kundli area
3	Study of Heavy Metal Content of Vegetables in Delhi.
4	A detail study in Supply Chain of Tomato Problems & Possible outcomes.
5	Biotraceability of Paneer
6	To Study the Back End condition of Street Food Vendors.
7	Cooked food wastage in Mess and Restaurants in Sonipat area
8	Study of supply chain aspects among unorganized retailers : A case study
9	Supply Chain of Vegetables grown near Yamuna-bank
10	To Study The Supply Chain Of Mushroom: A Case Study Of Aterna Village
11	Role of peri-urban agriculture in vegetable supply chain in Delhi
12	Current status of Apple Supply Chain in Fresh market
13	Detail investigation of supply chain of milk from producer to consumer in Sonapat area
14	Study and hot-spot identification of losses in the supply chain of oranges from farm gate to consumer
15	Assessment of Fresh Produce wastage in organised retail sector
16	Study of Supply chain of Banana & its post harvest losses.
17	Supply Chain Of Baby Corn: A Case Study Of Aterna Village, Sonapat

Research Projects for M.Tech 2013-15- FPOM

S.No	Approved Topics
1	Implementation of Lean manufacturing in small scale food industry.
2	Improving resource efficiency of food processing industry.
3	To study Tomato Supply Chain
4	To study Kinoo Supply Chain
5	To study Mango Supply Chain
6	Assessment of availability of processable varieties of fruits and vegetables and level of processing in India.
7	Effect of colours on ambient food quality impacting profitability in small scale food companies.
8	To study Onion Supply Chain
9	To study Fish Supply Chain of fish
10	Socio-economic impact of Organic Farming
11	Creating marketing model for SMEs
12	Opportunities and challenges in Implementation of FSSAI regulation in Small Business Units.
13	New product development- Beverage (flavoured changes).
14	Value chain analysis for the purpose of introducing short supply chain in Tomato.
15	Development of Marketing model and Brand for promoting hot chilli of Assam.
16	Supply chain management of Green Vegetables. A study of organized vs. Unorganized retailers in Delhi NCR