

Approved Topics- B. Tech Research Projects 2015-19

Sl. No	Title of the Project
1.	Pilot scale production of spray-dried spent hen hydrolysate powder and evaluation of its functional properties
2.	Development of fiber enriched fruit juice and its quality evaluation.
3.	Development of Ready to eat Sattu based Protein Rich Dessert
4.	Development of plant based dairy baverage (barley)
5.	Technological advancements and adoptions in supply chain of food businesses
6.	Development of fruit flavored yogurt and to evaluate its quality
7.	Fat and sugar replacement in traditional sweet.
8.	Commercialization of traditional ladoo
9.	Gluten Free Cookies NPD
10.	Micro-Fluidization of Fenugreek Protein Concentrate and Isolate: Functional Effects and its Characterization
11.	Study on sleep inducing foods
12.	Comprehensive and comparative study on Organic and Biodegradable Alternatives of Aluminium foil Packaging
13.	Development of functional food using under utilised millets
14.	Development of a digital platform for the incubation facilities at NIFTEM.
15.	Frozen dessert enriched with spirulina.
16.	Development of protein rich nutrition bar using watermelon seeds, sunflower seeds, flax seeds and dates.
17.	Drying, grinding and power flow characteristics of water caltrop (singhara).
18.	Shelflife study of coagulated milk products and their intermediates.
19.	Novel Technology assisted modification of rice bran protein and its functional evaluation
20.	Reverse Logistics as a tool towards Sustainability In Food Processing Sector
21.	Replicability and Adaptation of successful Blockchain Models in Food and Beverage Companies
22.	Flaxseed based protein isolate
23.	Development of gluten free RTE extruded food product.
24.	Development of meat analog
25.	Bioprospection or molecular docking to screen antimicrobials from plant.
26.	Development of Corn silk muffins
27.	Potential use of Ultra Sonic Extraction for anti-oxidant activity analysis of <i>S. wightti seaweed</i> .
28.	Starch and pectin affect hardness of cooked banana
29.	Spray Drying of Ultrasonicated Plum : Its Process and Characterization
30.	Effect of legume and millet flour addition on the color and nutrition profile of plain and stuffed paratha
31.	Analyze and determine Consumer buying behaviour for ready to eat food.
32.	Masala Tea Tablets: Development of method, optimisation and commercialisation.
33.	Effect of homogenization at Modified Atmosphere or vacuum on Browning and oxidative enzyme activities of pineapple and banana fruits.
34.	Development of fortified multigrain cookies for a health mix company
35.	Development of Mushroom based Cookies.