

PROJECTS UNDERTAKEN BY GFT-2020 BATCH STUDENTS

Registration_No	Student Name	Project
2130418	DURGESH KUMAR	Enhancing Nutritional Profile and Functional Attributes of Extruded Cereal Products through Beetroot Incorporation
2130059	AKANKSHA SINGH	Optimization of Beetroot Concentration for Improved Sensorial and Textural Properties in Cereal-based Extrusions
2130077	KUMARI ANWESHA SHARMA	Evaluation of Antioxidant Potential and Shelf-life Extension in Beetroot-infused Extruded Cereal Products
2130421	ANUSHKA KUMARI	Impact of Beetroot Addition on Physicochemical Characteristics and Consumer Acceptance of Cereal-based Extruded Snacks
2130056	SUJAN DEY	Exploring Beetroot's Phytochemicals for Bioactive Enrichment in Extruded Cereal Foods: A Comprehensive Study
2040051	ISHU	Utilization of beetroot in cereal- base extruded product
2130413	SHUBHANKAR JHA	Exploring the Nutritional, Sensorial, and Culinary Attributes of Jaggery-Based Petha Confections
2130404	LAKSHMI PRIYA	Assessing the Nutritional Efficacy and Sensory Appeal of a Novel Gluten-Free Delicacy
2130052	KESHAV THAKUR	Exploring Herbal Wellness: Harnessing the Therapeutic Potential of Giloy in Convenient Tea Bags for Holistic Health
2040073	ANKAJ KUMAR	Modification of mango cutter and chopping and sausage filling machine

2130431	SACHIN KUMAR	Incorporating Jackfruit Seed Flour into Wheat-based Recipes for Enhanced Nutritional Value and Flavor Enrichment"
2130065	POOJA RANI	Dehydrated and germinated grain premix
2130428	PUSHP RAJ	Exploring the Potential of Millets as the Foundation for Nutrient-Rich Pasta Varieties
2130423	UNMUKH NAVNEET	Formulating Functional Gummies with Prebiotic Benefits
2040076	KALIRAJ K	Preparation of Hard-boiled candy from Fenugreek extraction
2130408	TEJBIR SINGH	Challenges and Reform Pathways in the Agricultural Framework of Punjab
2130403	SEJAL	preparation of Kodo millet-based cookie's
2040068	UDIT SHARMA	Enhancing Melting Resistance of Ice Cream with Guar Gum
2130079	JASRAJ SINGH	Innovating Multigrain Cookies for Enhanced Nutrition and Delectable Taste
2130415	SHIKHA	Soya Flour Fortified Tortilla Chips for Enhanced Nutritional Value
2130076	PRITY KUMARI	Investigating the Impact of Xanthan Gum on Melting Characteristics and Stability of Ice Cream
2040081	MONIKA THAKUR	Isolation and modification of starch from finger millet and it's characterisation
2130409	HARINDER SINGH	Optimization of Poultry Jerky Processing Parameters for Enhanced Shelf Life
2040069	PRADEEP KUMAR YADAV	Modification of mango cutter and chopping and sausage filling machine
2130420	SHUBHAM	Development of pasta products from the millets.
2130416	ADITYA KUMAR	Traditional And Novel Processing of Buckwheat Groats for Starch Isolation
2040060	BINTU CHAUDHARY	Formulating Ragi Cookies for Enhanced Health Benefits
2130057	VIKALP SHARMA	Exploring Germinated Millet Premix for Enhanced Functional Benefits

2130071	TANYA SINHA	Preparation of Finger Millet Cookies.
2130419	PRAGATI	Understanding the Influence of Carrageenan on Melting Properties of ice cream.
2130425	KAVYA TRIVEDI	To study the feasibility of use of fermented starch as an ingredient in bread.
2130410	KAVYANSHI	Innovating Flavourful Sugar Cubes for Enhanced Taste and Versatile Culinary Applications
2040052	RAPOLU UMESH CHANDRA	Development of Tortilla chips with fortification of soya flour
2130072	RITIK	Incorporating Foxtail Millet: Exploring Its Potential as a Nutrient-Rich Ingredient in Bread Formulations
2130406	LISA SINGH	Modification of mango cutter and chopping and sausage filling machine
2040061	SHABNAM KUMARI	Dehydrated and germinated grain premix for nutrition
2130412	KHUSHI YADAV	Development and characterization of pasta from wheat, rice, soya and vegetables.
2130429	MUSKAN SHEPHALI	Development of bread by using different types of herbs.
2130075	YASH JAISWAL	Nutrient-Rich Ragi Delights: Crafting Wholesome Biscuits
2130417	SUMIT KUMAR	Fabrication and validation of Solar Hybrid Dehydrator and Pellet Machine
2130067	IMMANUEL UCHOI	Isolation and modification of starch from finger millet and it's characterisation
2040079	GAURAV KUMAR	Analysing the Role of Soy Lecithin as an Emulsifier in Improving Melting Stability and Texture of Ice Cream
2130066	SUKHMANJOT SINGH	Effect of additives on melting resistance of ice cream.
2040057	BHAWNA SINGH	Preparation of pasta multigrain flour and fermented wheat starch
2130414	RUPA RAUSHANI	Isolation and characterization of starch from little millets

2130430	TULSI UPPAL	Preparation of Finger Millet Cookies
2130060	SOUMYADIPTA GON	Development of ash gourd and papaya jam for a unique nutritional blend
2040071	AMIT KUMAR	Preparation of kodo millet-based cookie's
2130411	NEHA KUMARI	Modification of mango cutter and chopping and sausage filling machine
2130401	Giridhar Kumar	Development of Germinated Millet Premix
2130407	AMBUJA	Isolation and characterization of starch from pearl millets
2130402	HARMANJOT KAUR	Development of Flavoured sugar cubes and its utilization studies.
2040058	SAMEER SHARMA	Development of whey millet cookies
2130426	ROUSHANI KUMARI	Examining the Influence of Carboxymethyl Cellulose on the Melting Resistance of Ice cream.
2040072	HRITHIK ANAND	Development and functional properties of Pearl millet cookies
2130058	DEEPANSHU SHARMA	Development and functional properties of Kodo Millet cookies
2130405	SAVITA KUMARI	Development of ash gourd for healthy frozen dessert
2130055	SOUMILI SANTRA	Development of starch & gelatine gummies
2130424	ABHISHEK BHARDWAJ	Isolation and characterization of foxtail (setaria italica) starch
2040067	ZIAUL HAQ	Crafting Nutrient-Packed Cookies with Kodo Millet for Enhanced Health Benefits
2040065	SHIVAM YADAV	Development of Bajra millet-based sweets
2130427	SULOCHNA RANJAN	Preparation of Hard-boiled candy from Fenugreek extraction
2130062	DHRUVA KUMAR	Development of multigrain cookies.

2040070	PARTH SAINI	Isolation and modification of starch from finger millet and it's characterisation
2130063	NITU KUMARI	Design and development of Precise Mango cutting machine.
2120422	SIMRAN	Design and Development of an Advanced Sausage Filling System