

DEPARTMENT OF FOOD ENGINEERING & TECHNOLOGY

LIST OF M. Tech. (FOOD ENGINEERING & TECHNOLOGY) THESES

SR. NO.	TITLE OF THE THESIS	TEACHERS NAME	STUDENT NAME	ROLL NO
PG/FT/02				
1	Carrot juice process development and studies on storage stability.	Dr. B.C. Sarkar Dr H.K Sharma	Shivani Goyal	PG/FT/022317126
2	Lipase from <i>Pseudomonas Aeruginosa</i> immobilization, characterization and optimization of reaction condition.	Dr. M.B Bera	Pratibha	PG/FT/022317123
3	A Comparative study of ripened and unripened honey.	Dr. B.C Sarkar Dr H.K Sharma	Bhupinder Singh	PG/FT/04/02
4	Fluidized bed drying kinetics modeling and optimization using response surface methodology for button mushroom.	Dr. Kamlesh Prasad	Harsimran Singh	PG/FT/07/02
5	Fabrication and development of a gas fired continuous tandoori roti baking oven.	Dr. D.C Saxena, Er. N. Jindal	Harpreet Singh Chauhan	PG/FT/08/02
6	Membrane processing of crude palm oil, performance assessment and benefits.	Dr. M.B Bera	Sarita Arora	PG/FT/09/02
7	Media and process optimization for lipase production using <i>Pseudomonas areuginosa</i> MTCC 2488	Dr. P.S Panesar	Sunil Kumar Singh	PG/FT/10/02
8	Thermal stability of pure blended oils.	Dr. H.K Sharma	Amandeep Singh	PG/FT/05/02
9	Studies on isolation and modification of rice starch.	Dr. D.C Saxena, C.S Riar	Ella Singh	PG/FT/12/02
10	Heat penetration studies for albumen, coagulation optimization using response surface methodology and development of ready eat egg product.	Dr. Kamlesh Prasad	Lovina	PG/FT/11/02
11(a)	Studies on utilization of whole wheat flour and certain additives on the quality characteristics of pizza base.		Rajni Kamboj	PG/FT/13/02
PG/FT/03				
11(b)	Some studies on development and characterization of fiber rich functional ingredient with its suitability for high fiber mango jam formulation.	Dr Kamlesh Prasad	Bhasker Janve	PG/FT/852/03
12	Development of solvent extracted defatted peanuts (<i>Arachis hypogaea</i>) for value added products.	Dr. Kamlesh Prasad	Laxmi Kant Badurik	PG/FT/853/03
13	Changes in lipid profile and physico-chemical parameters of pure and blended oils.	Dr. H.K Sharma	Barinder Kaur	PG/FT/859/03
14	Utilization of carrot pomace in high fiber pasta.	Mrs.Raj Rani	Vinita	PG/FT/864/03
15	Studies on physico-chemical properties of potato starch and its utilization in development of papad.	Dr. Bahadur Singh, Dr. P.S Panesar	Gauri Rani	323178334
16	Effect of culture on textural characteristics of mangosoy fortified probiotic yoghurt (MSFPY)	Dr. Pradyuman Kumar	Harbinder Kaur	323178335

17	Effect of hypocolloids and sweet potato flour on the quality characteristics of tandoori roti an Indian traditional flat bread.	Dr. D.C Saxena, Sukcharan Singh	Nidhi Yadav	323178337
18	Studies on effect of pricking parameters and storage period on various characteristics of amla preserve.	Dr. D.C Saxena, Er. Navdeep Jindal	Paramdeep Singh Ghuman	323178338
19	Study of osmo convective dehydration process for development of honey- ginger candy.	Dr. Bahadur Singh, Dr. P.S Panesar	Ruby Gupta	323178340
20	Effect of culture on physico-chemical, microbiological, and sensory characteristics of mangosoy fortified probiotic yoghurt.(MSFY)	Dr. Pradyuman Kumar	Shilpi	323178341
21	Studies on the effect of micronization and moist heat treatment on physical ,mechanical, functional properties and milling characteristics of pigeon pea.	Er. Navdeep Jindal, Dr. D.C Saxena	Sukhpal Singh	323178342
22	Effect of extraction time and enzyme treatment on physico- chemical properties of oil and cake of sesame seed (<i>Sesamum indicum</i>)		Rubrinder Singh Sandhu	32317339
23	Isolation of amylase from thermophilic bacteria and its food applications.	Dr. H.K Sharma	Smita Gairola	323178334

PG/FT/2K4

24	Carbohydrate utilization and growth kinetics of yoghurt bacteria in mango soy fortified yoghurt (MSFY).	Dr. Pradyuman Kumar	Kamaldeep Kaur	M-04231703 PG/FT/7962/04
25	Functional properties and utilization of tomato processing waste seed protein in the preparation of cookies.	Dr. P.S Panesar	Kamaldeep Kaur	M-04231706 PG/FT/7964/04
26	Studies on the development of ready to use gravy base using response surface methodology.	Dr. P.S Panesar, Dr. Bahadur Singh	Ruchi Verma	M-04231711 PG/FT/7954/04
27	Some studies on synthesis and characterization of carboxymethyl sorghum starch.	Dr. Kamlesh Prasad	Karhale Eknath Vamanrao	M-04231707 PG/FT/7951/03
28	Sunflower kernel sweet meal: optimization of ingredients and storage stability.	Dr. M.B Bera	Alka	M-04231701 PG/FT/7955/04
29	Optimization of ingredients for the development of comminuted chicken patties.	Dr. B.C Sarkar	Shrikant R	M-04231713 PG/FT/7956/04
30	Utilization of rice husk ash in the bleaching of mustard oil.	Er Navdeep Jindal	Gurleen Kaur	M-04231705 PG/FT/7960/04
31	Studies on storage stability of freeze dried mango soy fortified yoghurt (MSFY) powder.	Dr. Pradyuman Kumar	Mandeep Kaur	M-04231708 PG/FT/7963/04
32	Storage studies on ripened and unripened honey.	Dr. B.C Sarkar	Ritu Garg	M-04231710 PG/FT/7966/04
33	Effect of pretreatment conditions on the allylisothiocyanate from mustard meal.	Dr. H.K. Sharma	Amit Garg	M-04231702 PG/FT/7957/04
34	Characterization of honey fortified set yoghurt(HFSY) by physico-chemical textural microbiological, and sensory analysis.	Dr. P Kumar	Adrid Victor Samuel	M-5231701
35	Utilization of buck wheat (<i>Fagopyrum esculentum</i>) flour in pasta.	Mr. Navdeep Jindal	Jasjit Singh	M-5231708 PG/FT/1324/05

36	Production of bio pigments from <i>Pseudomonas aeruginosa</i> optimization of process variables.	Dr. M.B Bera	Durga, Shankar Bunker	M-05231705 PG/FT/051532/05
37	Studies on processing and utilization of Buckwheat (<i>Fagopyrum esculentum</i>)	Dr. D.C Saxena	Ruchi Garg	M-5231713 PG/FT/1329/05
38	Studies on modulated release of ascorbic acid (vitamin c) through various polymeric carriers.	Dr. Kamlesh Prasad	Michael Vinraed Samuel	M-5231711
39	Studies on alovera (aloe barbadensis)		Anil Kumar	PG/FT/051519/09
40	Osmeo-covective dehydration of goat meat.	Dr Bahadur Singh	Bhorbade Satish Ramprasad	M-05231703 PG/FT/1524/05
41	Effect of various process treatment conditions on allyl isothiocyanate from mustard meal.		Ingle Sandeep G	M-05231707 PG/FT/1323/05
42	Studies on the formulation of rice (<i>oryza sativa</i>) based gluten free composite flour cookies.	Dr. Kamlesh Prasad	Prem Prakash	M-05231712
42(1)	Study of osmotic dehydration kinetics of carrots (<i>Daucas carota L</i>) for the development of carrot candy.	Dr Bahadur Singh	Manish Singh	M-5231710 PG/FT/05/522/05

PG/FT/206

43	Optimization of bisurfactants by using <i>Bacillus pumilus</i> MTCC 2296.	Dr. P.S Panesar	Gurpreet Sodhi	PG/FT/6302/06
44	Sago starch characterization modification and its application in biodegradable films.	Dr. D.C Saxena	Blossom	M-6234741282 PG/FT/6303/06
45	Characterization and utilization of native and modified buckwheat stored in biodegradable films.	Navdeep Jindal	Shatbhisa, Sarka	M-6234741285 PG/FT/6308/06
46	Effect of enzymatic clarification and concentration on the pomegranate juice and quality.	Dr. Pradyuman Kumar	Manjit Kaur	M-623471289 PG/FT/6312/06
47	Drying characteristics of grated carrot (<i>Drucus carota</i>)	Dr. B.C Sarkar	Harsimran Singh	M-6234741292 PG/FT/6316/06
48	Empirical designing and fabrication of minimal powder cold press oil extraction machine.	Dr. H.K Sharma	Atul Kumar	M-6234741293 PG/FT/6317/06
48(1)	Development and characterization of low fat set mulberry fortified probiotic yoghurt(MFPY) using RSM	Dr. K. Prasad	Ghange Prashant Namderao	M-6234741284

PG/FT/2K7

49	Characterization of chemically modified sweet potato starch and its utilization.	Dr. C.S Riar	Amit Baganoas	PG/FT/9211/07
50	Development of high fiber extruded snack food from rice flour, pulse powder and guava pomace.		A.D Srikanth Targualla	PG/FT/9205/07
51	Development of fiber rich extruded snack food from rice flour, pulse powder and apple pomace.	Dr. B.C Sarkar	Ravi Ranjan Kumar	PG/FT/9210/07
52	Convective dehydration kinetics of solid and semi food materials.	Dr. Bahadur Singh	Ms. Neelam	PG/FT/9217/07
53	Optimization of process parameters for the production of extruded snack from buckwheat (<i>Fagopyrum esculentum</i>) grits using twin screw extruder.	Dr. Navdeep Jindal	Anu Saluja	PG/FT/9201/07
54	Quality evaluation of utilization of kachuri fruit	Dr. Vikash Nanda	Gaikwark Amit	PG/FT/9207/07

	(<i>Cucumis callesus</i>)		Bapusaheb	
55	Utilization of deoiled rice bran in the development of biodegradable moulded sheets.		Vishnubhagwan Jadhaw	PG/FT/9212/07
56	Optimization of extraction of nutraceuticals from wheat bran using response surface methodology.		Barinderjeet Singh	PG/FT/9212/07
57	Physical characterization of functional food(idli) modified using processing techniques and hydrocolloids.	Dr. Kamlesh Prasad	Teusha Bhatia	PG/FT/9204/07
58	Effect of ageing on the quality of red wine from grapes(<i>Vitis vinifera</i>) and machua (<i>Brassia catifolia</i>) flowers.	Dr. H.K Sharma	Sandeep R. Patil	PG/FT/9203/07
PG/FT/2K8				
59	Storage stability of enzyme assisted carrot juice.	Dr. B.C Sarkar	Mandeep Kaur	PG/FT/088104
60	Studies on osmo-conductive dehydration of pomegranate(<i>Punica granatum</i> L) arils.	Dr. Bahadur Singh	Mundada Manoj Kumar Nand Kumar	PG/FT/088105
61	Effect of extrusion variables on physical and textural characteristics of sweet potato bengal gram flour extrudates.	Dr. Sukhcharan Singh	Anerao Prasad Balaji	PG/FT/038106
62	Optimization of processing parameters for extraction of nutraceuticals.	Dr. H.K Sharma	Monica	PG/FT/088107
63	Utilization of kinnow fruit for candy production.	Dr. Vikash Nanda	Vikash Bansal	PG/FT/088109
64	Studies on development of custard powder using modified starches from non-convectional sources.	Dr. B.C Sarkar	Bawane Amrita Manikerao	PG/FT/088110
65	Effect of storage conditions of shell egg on rheology properties of liquid whole egg and optimization of desugarization process parameters.	Dr. H.K Sharma	Jaspal Singh	PG/FT/088101
66	Development of protein enriched extruded snack food from maize flour and dry spirulina blend.	Dr. M.B Bera	Joshi Suryakant Madhuraow	PG/FT/088112
67	Preparation and characterization of biodegradable film from tuber starches modified with ionic gums.	Dr. C.S Riar	Khairnar Shailesh Ramodrao	PG/FT/088104
68	Preparation and characterization of buck wheat starch films plasticized with polyrols.	Dr. Navdeep Jindal	Gat Yogesh Shrinivas	PG/FT/088117
69	Studies on development of fiber rich gluten free cookies.	Dr. Bahadur Singh	Lakshmi Prasanna Bhagavatula	PG/FT/088118
70	Pomegranate juice powder formulation processing and storage.	Dr. P. Kumar	Byamwar Vilash Dinkarao	PG/FT/088119
71	Evaluation of extrudate from sweet potato flour and tomato pomace blend by extrusion processing.	Dr. Sukcharan Singh	Pramesh Kumar Dhungana	PG/FT/088
72	Studies on moisture dependent physical properties of peanut (<i>Arachis hypogaea</i>).	Dr. Kamlesh Prasad	Manoj Singh	PG/FT/088152
73	Lab model continuous banana chips making machine fabrication, frying process and	Dr. Pradyuman Kumar	Visha Sharma	PG/FT/088153

	optimization.			
74	Characterization and utilization of honey produced from different sources.	Dr. Vikash Nanda	Rahul Deb barma	PG/FT/088160
75	Study on modification in gas fired continuous tandoori rot baking oven.	Dr. D.C Saxena	Amrinder Singh	PG/FT/088163
76	Dehydration and sorption studies of drumstick and curry leaves.	Dr. K. Prasad	Rajesh Jale	PG/FT/088102
PG/FET/2K9				
77	Studies on modification of amla pricking machine.	Dr. D. C. Saxena	Subhash Kumar	PG/FT/098101
78	The effect of extrusion condition on physical and functional properties of rice flour wheat flour and honey expanded snacks.	Dr. Vikash Nanda	Praneeth Juvvi	PG/FT/098102
79	Studies on osmotic dehydration of beet root (<i>Beta vulgaris L.</i>) cubes.	Dr. P. Kumar	Yadav Vijay Balasaheb	PG/FT/098104
80	Utilization of bitter guard (<i>Lagenaria sicearia</i>) for preparation of vegetables balls and juice.	Dr. Bahadur Singh	Revanwar Periya Gopalrao	PG/FT/098105
81	Studies on preparation and storage stability of carrot and pomegranatebased probiotic beverages.	Dr. P. S Panesar	Gurpreet Kaur	PG/FT/098106
82	Quality characteristics of maltodextrin added spray dried dahi powder.	Dr. P. Kumar	Bhattad Pankaj Ratanlal	PG/FT/098107
83	Studies on the effect of germination on the quality characteristics of custard powder made from blend of finger millet, rice and soybean.	Dr. C.S Riar	Surwase Sujata Bhaskarrao	PG/FT/098108
84	Effect of hydrocolloids on physico-chemical thermal morphological and rheological properties of sweet potato starch.	Dr. Sukhcharan Singh	Jasleen Kaur	PG/FT/098109
85	Studies on value added products from carrots. (<i>Dacilus carota L.</i>)	Dr. Bhadur Singh	Tanu Malhotra	ss
86	Evaluation of gluten free snack foods from sweet potato and soya flour blend by extrusion processing.	Dr. Sukhcharan Singh	Siddhartha Dey	PG/FT/098111
87	Development and characterization of porridge prepared from germinated grains of barley sorghum and soybean.	Dr. C.S Riar	Balaji Marotirao Warle	PG/FT/098112
88	Quality evaluation of kinnow juice powdered by spray drying technique.	Dr. P. Kumar	Gaikwad Sandeep Sopanrao	PG/FT/098113
89	Characterization of buckwheat (<i>Fagopyrum esculentum</i>) starch modified by ionic gums.	Dr. Navdeep Jindal	Shivani Jassi	PG/FT/0988114
90	Functional, textural and sensory evaluation of taro rice flour and pigeon pea powder based noodles.	Dr. H.K. Sharma	Pragati Kaushal	PG/FT/098115
91	Development and characterization of carrot based B-carotene rich extruded product.	Dr. Kamlesh Prasad	Buckwad Bale Ji Wamanrao	PG/FT/098116
92	Optimization of enzymatic process parameters for maximum juice recovery from plum (<i>Prunus domestica L.</i>) fruit.	Dr. H.K Sharma	Robin	PG/FT/098117

93	Studies on purification, characterization and antioxidant activity of anthocyanin extracted from <i>Ficus racemosa</i> fruit.	Dr. P.S Panesar	Suparna Paul	PG/FT/098119
94	Studies on the utilization of <i>Sida cordifolia</i> for development of a water chestnut and buck wheat based nutritionally superior extruded food.	Dr D.C Saxena	Kolhe Onkar Keshav	PG/FT/098120
95	Development of extruded product from blends of corn flour and germinated buck wheat flour.	Navdeep Jindal	Nalin Derrajan	PF/FT/098121
96	Development of honey based spray dried milk powder.	Dr. Vikash Nanda	Manoj Kumar Tyagi	PG/FT/098122
97	Studies on thermo physical and rheological properties of polysaccharide rich viscous and soft solids.	Dr. Kamlesh Prasad	Anjali Anil	PG/FT/098126
98	Studies on extraction of limonoids from kinnow peel waste.	Dr. P.S Panesar	Amjad Pathan	PG/FT/098127
99	Studies on screening of plants for antimicrobial activity and phyto-remediation.	Dr. Kamlesh Prasad	Vandana Mishra	PG/FT/098128
100	Process optimization of paneer from the addition of (bhendi, abelmoscus esculentus gum)	Dr. H.K Sharma	Tina Verma	PG/FT/098123
101	Development and characterization of carrot based beverage base.		Vijay Prakash Ghubade	PG/FT/098122

PG/FET/2K10

102	Fermentative production purification and structural elucidation of bio-pigment using <i>Phodotorula glutinis</i> MTCC 1151	Dr. P.S. Panesar	Sushma Dattarya Patil	PG/FT/108111
103	Development and characterization of extruded product of pineapple waste pulp red gram powder and broken rice flour.	Navdeep Jindal	Anjine Yulu Kothkota	PG/FET/108119
104	Studies on the effect of modification (acid hydrolysis combined with heat moisture treatment) on physico chemical rheological and thermal properties of sweet potato starch(<i>Ipomea batatas lam</i>) starch	Dr. D.C Saxena	Pardeep Kumar	PG/FT/108102
105	Studies on the effect of acid hydrolysis combined with heat moisture treatment on physico chemical, thermal pasting and textural properties of buckwheat (<i>Fagopyrum esculentum</i>) starch.	Dr. D.C Saxena	Mudasir Ahmad Malik	PG/FT/108105
106	Physico chemical and sensory evaluation of nutritionally rich gluten free snack food from amaranth oat flour blend by extrusion processing.	Dr. Sukhcharan Singh	Chitrus Amruta Mohan	PG/FT/108108
107	Studies on the utilization of carboxy methyl cellulose (CMC) in development of multigrain bakery product.	Dr. Charanjiv Singh	Md. Raihan	PG/FET/108109
108	Utilization of buckwheat flour maize flour and potato starch for the preparation of gluten free noodles.	Dr. Bahadur Singh	Afshan	PG/FT/108115
109	Process standardization for preparation of bael fruit powder by spray drying.	Navdeep Jindal	Apurba Saha	PG/FT/108116

110	Development of high fiber wheat based product enriched with oat and fenugreek seed flour.	Dr. Bahadur Singh	Amol Babanrao Bhadke	PG/FT/108120
111	Development of corn based high protein snack by using twin extruder.	Dr. Charanjiv Singh	Mahulkar Mangesh Orun	PG/FT/108121
112	Effect of processing temperature on various quality parameters of nut brittle.	Dr. H.K Sharma	Bhagwat Gangadhar Tidke	PG/FT/108122
113	Studies on effect of modification (acid hydrolysis combined with moisture treatment) on physicochemical rheological and thermal properties of water chestnut starch (<i>Trapa natus</i>)	Dr. D.C Saxena	Sumit Bharti	PG/FT/108123
114	Extraction purification and structural elucidation of chemically modified guar gum.	Dr. P. S Panesar	V S Prasad Masanim	PG/FT/108124
115	Studies on characterization of cassava (<i>Manihot esculentacrantz</i>) starch modified with ionic gums.	Dr. C.S Riar	Chandanshree D.	PG/FT/10828
116	Studies on development of and optimization of extruded snack from sweet potato (<i>Ipomoea batatas</i>) and jamun seed (<i>Syzygium cumini</i>) flour blend for type 2 diabetis.	Dr. Sukhcharan Singh	Kadarn Amol Bhimrao	PG/FT/108131
117	Effect of pH, heat treatment and storage conditions on quality parameters of honey from different sources.	Dr. Vikash Nanda	Parag R Kedar	PG/FT/108134
118	Studies on the physicochemical, thermal, morphological and rheological properties of starch from three Indian lotus root (<i>Nelumbo nucefera</i> Gaerth) cultivars.	Dr. Sukhcharan Singh	Anna Syed	PG/FT/108135
119	Antioxidant properties of the pomegranate peel extract and its characterization by HPLC.	Dr. P.Kumar	Ranjan Nutraja	PG/FT/108138
120	Studies on characterization of water chestnut trapanataps starch from lake of Kashmir modified with ionic gums.	Dr. C.S Riar	Mohd Khalid Gul	PG/FT/108140
121	Studies on development of cookies enriched with water chestnut flour and cassava flour.	Dr. C.S Riar	Anu Bala	PG/FT/108141
122	Extraction and identification of secondary metabolites from saffron (<i>Crocus sativus</i>) flower waste(stamens)	Dr. P.S Panesar	Bashart Yousuf	PG/FT/108142
123	Studies on utilization of germinated flour of wheat, bengal gram, and green gram in the development of extruded snacks.	Dr. C.S Riar	Jyotika Sharma	PG/FT/098129
124	Application of ohmic heating for the stabilization of rice bran and corn flour.	Er. Navdeep Jindal	Kaunsar Jabeen	PG/FT/108137
125	Effect of added honey on the extrusion cooking of barley flour.	Dr. Vikash Nanda	Kshitiz Kumar	PG/FT/108103
126	Studies on effect of honey cardamom and black pepper fortification on quality of quarg cheese.	Dr. Vikash Nanda	Badgujar Prashant Ganeshrao	PG/FT/108114
127	Studies on the utilization of maize grain in thedevelopment of bakery products.	Dr. Charanjeev Singh	Ashish Arora	PG/FT/108113

128	Studies on temperature dependent hydration kinetics of red lentil (<i>Lentculinaris</i>) and changes in its physical properties.	Dr. Kamlesh Prasad	Manish Kumar Meeliboyina	PG/FT/108104
129	To Study the component extraction kinetics of available tea types in aqueous medium.	Dr. Kamlesh Prasad	Asir Gani	PG/FT/108106
130	Optimization of process parameters of process parameters of microencapsulation of probiotic bacteria and its use in the development of intermediate moisture food product.	Dr. M.B Bera And Dr. P.S Panesar	Vishwas Burark	PG/FET/108110
130 a	Effect of drying treatment of physicochemical and functional properties of pumpkin powder .	Dr. H.K Sharma	Deshmukh Yogesh	PG/FT/108139
130 b	Effect of inulin on the physico chemical and rheological properties of ice cream.	Dr. H.K Sharma	Anurag Kumar Tiwari	PG/FT/108101

PG/FET/2K11

131	Fabrication of lab seal ohmic heater and its application in wheat bran stabilization.	Er. Navdeep Jindal	Bikramjit Nandi	PG/FT/116208
132	Study of Physico chemical and textural properties of honey and amla fortified enhance from standardized and soymilk.	Dr. Vikash Nanda	Purba Chakraborty	PG/FT/116254
133	Thermal degradation kinetics of carotenoid and visual colour of mixed juice.	Dr. Vikash Nanda	Kardile Nilesh Balasaheb	PG/FT/116220
134	Effect of carrier agent on physical antioxidative properties and microstructure of tamarind pulp powder by spray drying.	Dr. Pradyuman Kumar	Bhusari Shridhan Nilkanth	PG/FT/116232
135	Comparative studies on physicochemical thermal and pasting characteristics of cross linked oxidized and dual modified rice, sorghum, starch.	Dr. C.S Riar	Somani Vishnu Balaprasad	PG/FT/116214
136	Studies on the antioxidant activity of pomegranates peel membrane and lipid profile of pomegranate seed oil different methods.	Dr. P.K Kumar	Usman Ali	PG/FT/116222
137	Thermal Degradation kinetics of hydroxymethyl furfural diastase and antioxidant activity of different honey.	Dr. Vikash Nanda	Zakir Showtak Khan	PG/FT/116204
138	Effect of extrusion variables on physical properties and sensory evaluation of nutritionally enriched extruded snack.	Dr. Sukhcharan Singh	Panchal Chandrakant Bapurao	PG/FT/116219
139	Evaluation of starch noodles made from native and modified starches of sweet potato.	Dr. Sukhcharan Singh	Thorat Asmita Vasant	PG/FT/116216
140	Development of gluten free biscuits from tavo flour foxtail millet flour.	Dr. Bahadur Singh	Samakuri SN Monalika	PG/FT/11625
141	Studies on osmo- convective dehydration of taro cubes.	Dr. Bahadur Singh	Seema Rani	PG/FT/116233
142	Studies on the effect of different coating for reduction of oil uptake of taro chips.	Dr. Bahadur Singh	Dalia Elsa John	PG/FT/116202
143	Studies on effect of fenugreek seed powder and oat flour on physical properties of extruded product and storage.	Dr. P. Kumar	Nikhil Digambav Solanke	PG/FT/116237
144	Development and evaluation of gluten free pasta from sweet potato flour blended with fababean protein isolate hydrocolloid.	Dr. Sukhcharan Singh	Lahange Shridhar Ramdas	PG/FT/116235

145	Effect of spray drying processing conditions and on the litchi pulp powder.	Dr. H.K Sharma	Inderjeet Singh	PG/FT/116226
146	Comparative studies on physico chemical thermal and pasting characteristics of water chestnut flours obtained from two regions and their utilization in cake manufacturing.	Dr. C.S Riar	Nisar Ahmad Mir	PG/FT/116256
147	Physico chemical, rheological and sensory characteristics of fiber and natural antioxidant added sandish an Indian sweet dairy product.	Dr. C.S Riar	Karnika Paul	PG/FT/116203
148	Effect of germination of physico-chemical, morphological thermal, pasting and functional properties of buck wheat.	Er. Navdeep Jindal	Swati Mutreja	PG/FT/116234
149	Design and fabrication of pakoda machine.	Dr. D.C. Saxena	Anit Kumar	PG/FT/116206
150	Effect of spray drying processing parameters on the physico chemical and functional properties of bottle guard powder.	Dr. H.K Sharma	Dandage Nitin Dnyandeo	PG/FT/116225
151	Influence of process conditions on various properties of custard apple powder produced by spray drying.	Dr. Charanjiv Singh	Latpate Nilkanth Shivanji	PG/FT/116223
152	Studies on the utilization of full fat flax seed and partially defatted flax seed meal.	Dr. Charanjiv Singh	Azhar Khanakber Khan	PG/FT/116212
153	Development of enriched extruded food based on banana peel.	Dr.D. C. Saxena	K. Sarvan Kumar	PG/FET/116217
154	Studies on reducing the particle size of dietary fiber its application in extruded food product.	Dr.D. C. Saxena	Kursam Gowthami	PG/FET/116229
155	Studies on the effect of different gums starches and emulsifier on the chemical and pasting properties of extrudates.	Dr. P.S Panesar	Syed Irshan	PG/FET/116236
156	A Study on characteristics of Gorgon nut seed and popped gorgon nut.	Dr. Charanjiv Singh	Kumar Sandeep	PG/FET/116221
157	Studies on the effect of roasting on physiochemical characteristic of some selected grain and preparation of composite flour biscuits.	Dr. Kamlesh Prasad	Upali Shahu	PG/FET/116255S
158	Development of probiotic Ready to eat snack food based on chick pea.	Dr. M.B. Bera	Gadhave Ram Kaduji	PG/FET/116210
159	Development of probiotic Ready to eat snack food based on rice.	Dr. M.B. Bera	Salmothe Snehal Kashinathrao	PG/FET/116238
160	Effect of incorporation of pumpkin powder on the varies properties of ice cream.	Dr. H.K. Sharma	Masarat Khan	PG/FET/116253
PG/FET/2K12 &2K11				
161	Optimization, Development and characterization of cereals, legumes and carrot based extruded product.	Dr. C.S. Riar	Mamta Bhardwaj Siddharth	PG/FET/126213
162	Development and evaluation of gluten free pasta from Amaranth flour blended with soya flour and egg white.	Dr. Sukhcharan Singh	Muneshwar Priyanka	PG/FET/126220
163	Optimization, Development and characterization of reduced fat deep fried snack.	Dr. C.S. Riar	Anurag Deepak Ghatge	PG/FET/126223

164	Comparative studies on the effect of different heat treatment on self life and other characteristics of buck wheat (<i>Fagopyrum esculentum</i>) flour.	Er. Navdeep Jindal	Sarfraz Ali	PG/FET/126211
165	Effect of honey on barley flour supplemented pretzel.	Dr. Vikash Nanda	Dhaygude Vinod Uttam	PG/FET/126202
166	Influence of process conditions on various properties of wood Apple (<i>Limonia acidissima</i>) powder produced by spray drying.	Dr. Charanjiv Singh	Gaikwad Sandip Trimbak	PG/FET/126209
167	Comparative studies on physicochemical, ultrasonification and microwave assisted extraction of nutraceuticals from rice bran.	Dr. P.S Panesar	Pramod Kumar	PG/FET/116224
168	Optimization of processing conditions for nutraceuticals extraction from Harard (<i>Terminalia chebula retz</i>).	Dr. H.K. Sharma	Shilpa Soni	PG/FET/126206
169	Utilization of beetroot leaves powder in cereals based extruded product.	Dr. Bahadur Singh	Kakde Subhash Bhaginath	PG/FET/126210
170	Ultrasound and microwave assisted extraction of diosgenin from fenugreek and its utilization.	Dr. P. Kumar	Sonu	PG/FET/126220
171	A kinetic approach to study the effect of concentration on the physiochemical and rheological properties of beetroot juice concentration.	Dr. P. Kumar	Sachin Kumar	PG/FET/126236
172	Isolation, modification and characterization of Kobum seed starch.	Dr.D. C. Saxena	Mohmad Sayeed Bhat	PG/FET/126227
173	Development of protein concentrated from Kobum seed.	Dr.D. C. Saxena	Manoj Rajebhauchate	PG/FET/126208
174	Development and evaluation of cookies made from Rice flour, Buck wheat flour and honey	Dr. Vikash Nanda	Saloney Thakur	PG/FET/126235
175	Development of Protein isolate from custard apple seed.	Dr.D. C. Saxena	Amol Madhukarao Vaidya	PG/FET/126238
176	Characterization and thermal stability of edible oils from Rapeseed and Mustard varieties.	Dr. H.K. Sharma	Pankaj	PG/FET/126232
177	Studies on the optimization of process parameters for ethanol production from Whey using yeast culture	Dr. M.B. Bera Dr. P.S. Panesar	Gisha	PG/FET/126230
178	Utilization of Fruit & Vegetable processing waste for the production of single cell protein.	Dr. M.B. Bera Dr. P.S. Panesar	Versha Rustum Rao Ade	PG/FET/126213
179	Studies on the development, optimization and characterization of quince seed mucilage and Kinnow peel oil based edible composite film.	Dr. M.B. Bera Dr. P.S. Panesar	Yasir Molvi	PG/FET/126226
180	Development and evaluation of Honey powder based cookies from moongbean flour blended with wheat flour.	Dr. Vikash Nanda	Kundlik R. Gaware	PG/FET/126218
181	Studies on the effect of different solvent and methods on the extraction of nutraceutical component of defatted Amaranth flour.	Dr. Sukhcharan Singh	Yadwinder Saini	PG/FET/126239
182	Process development for extrudates by the incorporation of jackfruit flesh powder.	Dr. H.K. Sharma	Ashok Shankarao Vyavhare	PG/FET/126225

183	Studies on effect of etherification on physiochemical pasting, textural, morphological and thermal properties of buck wheat starch.	Er. Navdeep Jindal	Madhu	PG/FET/126234
184	Development and characterization of okara incorporated chickpea based extruded snacks.	Dr. Kamlesh Prasad	Hemant Vasant Bhavsar	PG/FET/126214
185	Extraction of antioxidants from <i>Momordica charantia</i> by ultrasonication extraction method.	Dr. P.S Panesar	Garude Hanuman Satwaji	PG/FET/126228
186	Microbial production, purification and characterization of biopigments from Agro. Industrial by products using <i>Monascus purpureus</i> MTCC410	Dr. P.S Panesar	Parul Madan	PG/FET/126224
187	Development of probiotic edible film coated extruded food product.	Dr. M.B. Bera	Navdeep Singh	PG/FET/126217
188	Study of different extraction methods for extraction of oil from dried Sea buckthorn berries.	Dr. Charanjiv Singh	Swati Singh	PG/FET/126222
189	Development of jungle Rice flour based festive food vermicelli (FFV) incorporated with water chestnut flour and Guar gum.	Dr. Kamlesh Prasad	Saurabh	PG/FET/126207
190	Utilization of Kinnow peel for the development of candy by osmotic dehydration.	Dr. Bahadur Singh	Balpreet Kaur	PG/FET/126233
191	Utilization of mustard leaves powder for development of cereal based Ready to eat extruded snack.	Dr. Bahadur Singh	Rathod Maya Sakharan	PG/FET/126231
192	Development and characterization of basil based leaf shaped starch matrix.	Dr. Kamlesh Prasad	Neeha V S	PG/FET/126201

PG/FET/2K13

193	Rheological characterization of CMC modified Buck wheat starch and its application in biodegradable films.	Er. Navdeep Jindal	Bhupender Kaur	PG/FET/136213
194	Development of edible films from protein isolate of brewers spent grain.	Dr. Charanjiv Singh Saini	Gireesh Kumar Shrote	PG/FET/136209
195	Studies on the changes in Physico-chemical and optical characteristics of banana drink ripening and classification using artificial neural network.	Dr. Kamlesh Prasad	Amit Kumar	PG/FET/136204
196	Studies on the development optimization and characterization of tamarind seed flour based biodegradable film.	Dr. P.S Panesar	Brijish Kumar Madhukar	PG/FET/136216
197	Development and application of biodegradable film from rapeseed meal.	Dr. H.K. Sharma	Pushpesh Kumar	PG/FET/136201
198	Stabilization of rice bran and extraction of rice bran oil by ultrasonification and microwave heating.	Dr. D. C. Saxena	Eshe Dwivedi	PG/FET/136205

PG/FET/2K15

199	Extraction of beta glucan from barley and its utilization in the yogurt.	Dr. C.S. Riar	Ramandeep Kaur	PG/FET/1555003
200	Effect of solvent on properties of giloy (<i>Tinospora cordifolia</i>) steam extract characterization and its application.	Dr. P. Kumar	Kimmy	PG/FET/115203

201	Preparation of protein isolate from Amaranth (<i>Amaranthus</i>) grain and analysis of its functional properties.	Dr. Sukhcharan Singh	Dipak Das	PG/FET/1555001
202	Effect of addition of date syrup (<i>Phinonixyl vestris</i> , B) on characteristics of sweet potato (<i>Ipomoea batatas</i>) starch.	Dr. Navdeep Jindal	Deepshikha	PG/FET/115209
203	Studies on the effect of different pretreatments on anti-nutritional factor of multigrain and development of edible container thereof.	Dr. D. C. Saxena	Sumit Shinge	PGFET/SL/123207
204	Comparative studies of native and modified banana starch.	Dr. Kamlesh Prasad	Ruchi Rani	PG/FET/1650184
205	Development and spray drying of whey-based coconut water and fruit beverage.	Dr. P.S Panesar	Awanish Singh	PG/FET/1650115
206	Development of <i>Moringa oleifera</i> leaf powder incorporated Tortilla chips.	Dr. Navdeep Jindal	Payel Dhar	PG/FET/1650213
207	Characterization of protein and lipid extracts from black and white genotypes of Indian Chia seeds (<i>Salvia hispanica</i>)	Dr. C.S. Riar	Amanda M.Malik	PG/FET/1650178
208	Chemical modification of inulin and its application in low fat mayonnaise.	Dr. M.B. Bera	Jashandeep Kaur	PG/FET/1555006

PG/FET/2K17

209	Molecular dynamics-based approach to investigate the crystallization phenomenon in honey	Dr. Vikash Nanda	Naik Rishi Ravindra	PG/FET/1750257
210	Studies on the extraction and characterization of essential oil from <i>Citrus jambhiri</i> peels	Dr. Navdep Jindal	Swati Priyadarshi	PG/FET/1750260
211	Studies on the utilization of Flax seed meal in the development of edible coatings.	Dr. Charanjiv Singh Saini	Mohit Sharma	PG/FET/1750259

PG/FET/2K18

212	Studies on its utilization of whey protein isolate, xanthan gum and clove oil in development of edible coating.	Dr. Charanjiv Singh Saini	Ashish Kumar	PG/FET/1850264
213	Development and Evaluation of Millet based functional extruded snacks blended with black gram flour, Fenugreek and drumstick leaves powder.	Dr. C.S. Riar	Somani Pavankumar Balaprasad	PG/FET/1850270
214	Study on Characterization and the effect of adulterants on physicochemical properties of raw and processed honey from different botanical origins.	Dr. Vikash Nanda	Abhinandan Pal	PG/FET/1850253
215	Fractional and characterization of banana peel proteins: A potential source of protein.	Dr.D. C. Saxena	Saptashish Deb	PG/FET/1850269
216	Studies on the utilization of Pomelo (<i>Citrus maxima</i>) peel in the development of edible oil.	Dr. Charanjiv Singh Saini	Aditi Sood	PG/FET/1850251
217	Microencapsulation of Fenugreek seed oil by spray drying using maltodextrin and Fenugreek seed mucilage as the wall material.	Dr. P. Kumar	Mohona Munshi	PG/FET/1850263
218	Studies on extraction on dietary fiber from Potato peels using various extraction techniques.	Dr.P.S.Panesar Dr.Avinash Thakur	Tayade Kumar Gaurav Prakash	PG/FET/1850261

219	Studies on extraction of bioactive compounds from Jamun seeds using ultrasonification technique.	Dr.P.S.Panesar Dr.Harish Kumar Chopra	Umexi Rani	PG/FET/1850259
220	Effect of soaking and germination on the antinutritional factors and various proper ties of quinoa seed flour and gluten free biscuits.	Dr. Sukhcharan Singh	Bhutkar Bhima Vishwanath	PG/FET/1850268
221	Study the effect of drying on Physiochemical and antioxidant properties of wheatgrass powder.	Dr. Navdep Jindal	Ranjika Chakrabarty	PG/FET/1850262
222	Studies on the selected engineering properties of Basmati Rice flour.	Dr. Kamlesh Prasad	Misha M R	PG/FET/1850252
223	Extraction of Fenugreek seed protein and its utilization in the development of edible composite film.	Dr. Pradyuman Kumar	Neha Kumari	PG/FET/1850265
224	Development of bioactive biodegradable film from a blend of modified wheat and soybean protein isolate infused with Lysozyme and its application.	Dr. C.S. Riar	Tanuj Bansal	PG/FET/1850257
225	Development and characterization of CICER ARIETINUM husk incorporated extruded snakes.	Dr. Kamlesh Prasad	Ramteke Atish Lokmitra	PG/FET/1850266
226	Characterization, Modification and mapping of starch from Kodo millet (<i>Pospalum scrobiculatum</i>)	Dr. M.B. Bera	Shubhum Saraswat	PG/FET/1850256
227	Impact of enzyme modification on functional and structural properties of quinoa protein isolate.	Dr. Sukhcharan Singh	Madhusudan Sharma	PG/FET/1850254
228				

PG/FET/2K19

229	Studies on modification of Buckwheat starch by octenyl succinic anhydride and its effect on Pickering emulsion.	Dr.D. C. Saxena	Yogesh Bist	PG/FET/1950143
230	Microwave and ultrasound assisted extraction of bioactive compounds from pomegranate peel and its utilization in development of edible composite film.	Dr. Pradyuman Kumar	Mali Priti Sharad	PG/FET/1950132
231	Preparation and Characterization of pickering emulsion stabilization by modified unpopped makhana (<i>Euryal ferox</i>) starch.	Dr.D. C. Saxena Dr. Navdep Jindal	Shweta	PG/FET/1950137
232	Effect of microwave heating on eddoe (<i>Colocasia antiquorum</i>) starch and its utilization.	Dr. C.S. Riar	Aslum Ansari	PG/FET/1950140
233	Characterization of honey and to study the properties of honey-gum matrix in a cookie.	Dr. Vikash Nanda	Deodhar Ankita Madhav	PG/FET/1950128
234	Studies on optimization of microwave and ultrasound assisted extraction of bioactive compounds from the Roselle Calyx (<i>Hibiscus Sabdariffa</i>) and its utilization in development of edible composite film.	Dr. Pradyuman Kumar	Dehankar Himani Bharatrao	PG/FET/1950142
235	Characterization and Rheological modification of honey with hydrocolloids.	Dr. Vikash Nanda	Tanvi Phull	PG/FET/1950129

236	Pasta from composite flour of germinated Quinoa and Chia seeds: Process optimization using response surface methodology.	Dr. Sukhcharan Singh	Zalte Pratibha Tatyा	PG/FET/1950134
237	Studies on the storage of Wheatgrass (<i>Triticum aestivum</i>) powder and its utilization in antioxidant rich extruded product.	Dr. Navdeep Jindal	Raut Pandurang Dattarao	PG/FET/1950131
238	To study the effect of germination on quinoa (<i>Chenopodium quinoa</i> wild) and its utilization in the development of gluten free extruded snacks.	Dr. Sukhcharan Singh	Rishabh Thakur	PG/FET/1950133
239	Effect of Different drying methods on Physico-chemical and bioactive compounds of blanched Broccoli powder.	Dr. M.B. Bera, Mr. Ashwani Kumar	Todkar Rajlaxmi Bankat	PG/FET/1950144
240	Development of Nutritionally Rich Extruded snack foods using Kodo Millet (<i>Paspalum scrobiculatum</i>) Flour and Steam blanched- Microwave Dried Broccoli Powder Blandes.	Dr. M.B. Bera Mr. Ashwani Kumar	Atharva Sameer Deshpande	PG/FET/1950145
241	Development and characterization of malted wheat (<i>Triticum aestivum</i>) flour Biscuits enriched with Wheat bran.	Dr. Kamlesh Prasad Er. Ashwani Kumar	Nirgude Adesh Balwant	PG/FET/1950130
242	Studies on Extraction of Total starch and resistant starch from green Banana peels using various extraction techniques.	Dr.P.S.Panesar Dr.Harish Kumar Chopra	Kamble Balaji Venkatrao	PG/FET/1950139
243	Supercritical Fluid Extraction of essential oil from Kinnow (<i>Citrus reticulata</i>) Peels Optimization, Comparison and Characterization studies.	Dr.P.S.Panesar Dr.Avinash Thakur	Rajput Shreya Balaji	PG/FET/1950136
244	Isolation and Characterization of eddoe (<i>Colocasia antiquorum</i>) Pomace and its utilization in Biscuit preparation.	Dr. C.S. Riar	Chavan Pavanraj Venkatrao	PG/FET/1950146
245	Studies on the utilization of grapefruit (<i>Citrus paradisi</i>) peel in the development of edible composite films.	Dr. Charanjiv Singh Saini	Kedarnath Thombare	PG/FET/1950141
246	Development, Characterization and utilization of apple Peel powder.	Dr. Kamlesh Prasad	Ashutosh Jangra	PG/FET/1950138
PG/FET/2K20				
247/1	Preparation and characterization of pasta from colored varieties of wheat.	Dr. Sukhcharan Singh	Poonam Ananda Patil	PG/FET/2050124
248/2	Development of native and modified potato starch hydrogels incorporated with Meghalayan cherry pomace extract and their characterization.	Dr. Navdeep Jindal	Parul Hans	PG/FET/2050106
249/3	Comparative study of native and modified Corn starch hydrogels as carriers of bioactive compounds extracted from Meghalayan Cherry.	Dr. Navdeep Jindal	Samridhi Seth	PF/FET/2050118
250/4	Characterization and development of noodles from colored wheat (<i>Triticum aestivum</i>) grass powder.	Dr. Sukhcharan Singh	Ashmita Uppal	PG/FET/2050114

251/5	Comparative study on natural deep eutectic solvent (NADES) and ethanolic extraction of polyphenols from peanut (<i>Arachis hypogaea L.</i>) skin and development of polyphenol enriched peanut butter.	Dr. M.B. Bera Mr. Ashwani Kumar	Rekha	PG/FET/2050109
252/6	Characterization and Utilization of microgreens.	Dr. Vikash Nanda	Sanyukta	PG/FET/2050121
253/7	Development of emulsion based edible film from sunflower meal and potato starch.	Dr. Charanjiv Singh Saini	Harshad Ramesh Dhaigude	PG/FET/2050126
254/8	Extraction of bioactive compounds from neem and their utilization in synthesis of zinc and silver nanoparticles for developing composite film.	Dr. Pradyuman Kumar	Ekta Sharma	PG/FET/2050117
255/9	Studies on the extraction and purification of bromelain from Pineapple rind.	Dr.P.S.Panesar Dr.Harish Kumar Chopra	Ritika	PG/FET/2050123
256/10	Studies on extraction of resistant starch from Jackfruit seeds using various techniques.	Dr.P.S.Panesar Dr.Avinash Thakur	Seerat Sharma	PG/FET/2050129
257/11	Development and Characterization of cream honey.	Dr. Vikash Nanda	Wirutkar Shashank Harichandra	PG/FET/2050124
258/12	Preparation, Characterization and utilization of cross-linked and dual modified banana starch for stabilizing Pickering emulsion.	Dr.D. C. Saxena	Anamika Sharma	PG/FET/2050130
259/13	Valorization of Agro- Industrial waste in the development of nutritional bar using extrusion and plate molding technique.	Dr.D. C. Saxena	Fazil C	PG/FET/2050103
260/14	Studies on vegetable oil based olegels: Formulation, Characterization and its Food application.	Mr. Ashwani Kumar, Dr. M.B. Bera	Nirbhay Kumar	PG/FET/2050107
261/15	Study on Oleogel chocolate optimization, Characterization, storage studies.	Mr. Ashwani Kumar	Sreelakshmi V P	PG/FET/2050104
262/16	Development of micronutrients fortified high fiber extruded snack.	Dr. C.S. Riar	Ayush Anand	PG/FET/2050105
263/17	Development of micronutrients premix for fortified extruded products and its application in gluten free pasta.	Dr. C.S. Riar	Bakan Dnyaneshwar Prakashrao	PG/FET/2050122
264/18	Development of Bio-nano composite film pectin of Malta (<i>Citrus sinensis</i>) peel.	Dr. Charanjiv Singh Saini	Divya Arora	PG/FET/2050131
265/19	Optimization and characterization of Rose petal extract and cross-linked Buckwheat starch based pH sensitive film.	Dr.D. C. Saxena	Kumari Diksha	PG/FET/2050119
266/20	Hydration Kinetics of mung bean and impact of germination of physico-chemical characteristics of malted flour.	Dr. Kamlesh Prasad	Udita Singh	PG/FET/2050125
267/21	Isolation and characterization of starch from Tardi (<i>Dioscorea bellophylla</i>) and utilization in the development of antimicrobial film.	Dr. Kamlesh Prasad	Divyanshi	PG/FET/2050127
268/22	Hot air drying of beetroot (<i>Beta vulgaris</i>) and its utilization in development of nutritionally rich extruded food product.	Dr. M.B. Bera	Adarsh Kumar Singh	PG/FET/2050102

PG/FET/2K21

269/01	Development of intermediate moisture product Watermelon rind by optimizing process of osmotic dehydration using honey sucrose solution.	Dr. Vikas Nanda	Jaspreet Kaur	PG/FET/2150103
270/02	Mass modelling of Dragon fruit (<i>Hylocereus undatus</i>) seeds and oil extraction using green solvents.	Dr. Charanjiv Singh Saini	Gorde Pratik	PG/FET/2150109
271/03	Development and characterization of barley grass (<i>Hordeum Vulgare</i>) powder and its application.	Dr. Navdeep Jindal	Sarika	PG/FET/2150105
272/04	Development and characterization of water dispersible tablets from moringa (<i>Moringa oleifera</i>) leaves and wheatgrass (<i>Triticum aestivum</i>) powder.	Dr. Navdeep Jindal	Kumari Suraksha	PG/FET/2150116
273/05	Development of encapsulated micronutrient fortified apple pomace and finger millet based pasta.	Dr. Pradyuman Kumar	Megha Kumari	PG/FET/2150110
274/06	To study the effect of germination on Kodo millet (<i>Paspalum scrobiculatum</i>) and Telf millet (<i>Eragrostis tef.</i>) grain and utilization in the development of gluten free extruded snacks.	Dr. Sukhcharan Singh	Sayantan Ray	PG/FET/2150118
275/07	Studies on extraction of polyphenols and dietary fiber from lentil By-Product.	Dr.P.S.Panesar And Dr.Avinash Thakur	Deepali Seth	PG/FET/2150120
276/08	Studies on extraction of polyphenols from Kodo Millet husk for the preparation of functional food product.	Dr.P.S.Panesar	Shubhi Singh	PG/FET/2150123
277/09	Effect of germination on proso millet for the development of gluten- free pasta.	Dr. Sukhcharan Singh	Aditya Shree	PG/FET/2150102
278/10	Isolation chemical modification and characterization of starch from eddoe (<i>Colocasia antiquorum</i>) and its utilization in development of edible film.	Dr. C.S. Riar	Manisha	PG/FET/2150115
279/11	Development and characterization of Bigel and its Application as Nutraceuticals carrier.	Mr. Ashwani Kumar	Sarika	PG/FET/2150114
280/12	Development and Characterization of honey based mango leather.	Dr. Vikas Nanda	Jyoti Chauhan	PG/FET/2150112
281/13	Studies on the development of cellulose microfiber from Guinea Grass Seed to reinforce starch-based biodegradable film.	Dr. D. C. Saxena	Divya Deep	PG/FET/2150117
282/14	Physical modification of starch extracted from eddoe (<i>Colocasia antiquorum</i>) and its characterization.	Dr. C.S. Riar	Jadhav Hanuman Anshiram	PG/FET/2150106
283/15	Artificial intelligence in mass modeling of Pulse Grain.	Dr. KamleshPrasad	Arnab Bera	PG/FET/2150122
284/16	Valorization of Chickpea husk in the development of fibre-rich cookies.	Dr. KamleshPrasad	Parneet Kaur	PG/FET/2150111
285/17	Porous guinea starch: Preparation, Characterization and application in Microencapsulated delivery system for bioactive compounds.	Dr. D. C. Saxena	Rukunuddin Asarifi	PG/FET/2150124
286/18	Bio-composite Film based on pectin reinforced with silver Zeolite for application in food packaging.	Dr. Charanjiv Singh Saini	Chandrakanta Ghanta	PG/FET/2150125

287/19	Ultrasound -Assisted enzymatic extraction of Dragon fruit (<i>Hylocereus Undatus</i>) juice and its application in ready to serve beverage.	Dr. M.B. Bera & Mr. Ashwani Kumar	Wadhave Pradip Chanduji	PG/FET/2150108
PG/FET/2K22				
288/01	Comparative studies on drying kinetics, quality attributes, and storage stability of honey infused Kiwi leather using refractance window and conventional cabinet drying.	Dr. Vikas Nanda	Mansi Rawat	PG/FET/2255020
289/02	Optimization and Characterization of Walnut kernel oil extraction methods and development of bigels as nutraceutical carriers.	Er. Ashwani Kumar	Chhaya Sharma	PG/FET/2255016
290/03	Development, Characterization and self-life study of Ready to serve(RTS) beverage from wild Karonda (<i>Carissa spinarum</i>).	Dr. C.S. Riar	Souvik Giri	PG/FET/2255025
291/04	Development of traditional Mahua wine from Mahua (<i>Madhuca longifolia</i>) flower extract.	Dr. C.S. Riar	Suranjan Halder	PG/FET/2255023
292/05	Development and characterization of lentil based instant porridge power with fenugreek mucilage as a texture modifying agent for people with Dysphagia.	Dr. Pradyuman Kumar	Kathika Das	PG/FET/2255019
293/06	Optimization and characterization of gluten free pasta developed from germinated quinoa (<i>C. quinoa</i>) flour and psyllium seed (<i>P. ovata</i>)flour.	Dr. Sukhcharan Singh Dr. Kamlesh kumari	Shweta	PG/FET/2255022
294/07	Physics- based modelling and development of integrated predicative model for shrinkage and transport phenomena during hot air drying of wild Bitter Gourd.	Dr. Sukhcharan Singh Dr. Tajinder Singh	Gite Sandip Sanjay	PG/FET/2255027
295/08	Effect of processing and storage conditions on quality attribute of different unfloral Honey.	Prof. Vikas Nanda	Bhure Rohan Avinash	PG/FET/2255028
296/09	Extraction and modification of starch from finger Millet and study of its INVITRO digestibility, structural and functional properties.	Dr. P.S. Panesar	Anamika Mankotia	PG/FET/2255017
297/10	Studies on extraction and optimization of polyphenols and dietary fiber from finger millet bran.	Dr. P.S. Panesar	Sneha Kumari	PG/FET/2255013
298/11	Fabrication and characterization of pickering emulsion by using mustard protein isolate and different polysaccharides.	Dr. Charanjiv Singh Saini	Deshmukh Nikhil Divakar	PG/FET/2255024
299/12	Development of bio-nanocomposite film based on cellulose extracted from coconut coir husk.	Dr. Charanjiv Singh Saini	Radhika Bhatia	PG/FET/2255004
300/13	Extraction and characterization of Ash Gourd (<i>Benincasa hispida</i>) seed oil and its storage stability.	Dr. Navdeep Jindal	Siddharth Singh	PG/FET/2255009
301/14	Preparation of composite gel from Egg white protein- Whey protein isolate and Egg white protein- Whey powder and application.	Dr. H.K. Sharma	Mehvish Altaf	PG/FET/2255018
302/15	Coconut oil in water emulsion on freeze &thaw stability.	Dr. H.K. Sharma	Bharti Thakur	PG/FET/2255008
303/16	Impact of octenyl succinic anhydride esterification on Kodo Millet starch protein blend functionality and pickering emulsion properties.	Dr. D. C. Saxena	Mahanure Balkrushna Sanjay	PG/FET/2255010
304/17	Studies on the Formulation of stable-solid gel based on blend of edible oil and their	Mr. Ashwani Kumar	Dhananjay Kumar Singh	PG/FET/2255012

	nutraceutical application.			
305/18	Deep learning as a non -destructive machine vision approach in the quality classification of selected fruits.	Dr. KamleshPrasad	Priyabrata Kapri	PG/FET/2255029
306/19	Studies on development of Kodo Millet starch-based hybrid gel as a fat replacer in cookies.	Dr. D. C. Saxena	Ritesh	PG/FET/2255007
307/20	Development of ohmic heating setup for extraction of polyphenols from <i>Citrus jambhiri</i> peel waste.	Dr. Navdeep Jindal	Supravat Bairagya	PG/FET/2255015
PG/FET/2K23				
308/01	Studies on single and dual modified guinea grass starch for analogue cheese development.	Dr. D.C. Saxena	Ridhi Awasthi	PG/FET/2355004
309/02	Studies on novel and chemical modifications of Guinea grass seed microfiber to improve the properties of Pea protein- based film.	Dr. D.C. Saxena	Anshika Bhatti	PG/FET/2355010
310/03	Optimization of thermal and non-thermal pretreatments of Pomegranate arils for enhanced juice yield.	Er. Ashwani Kumar	Navale Akash Rajendra	PG/FET/2355013
311/04	Optimization and Characterization of protein extracted from ash gourd (<i>Benincasa hispida</i>) seed and its application.	Dr. Navdeep Jindal	Avneet kaur	PG/FET/2355020
312/05	Utilization of starch from red Rice for the development of edible film.	Dr. Charanjiv Singh Saini	Rakshita Bhardwaj	PG/FET/2355005
313/06	Pre & Post baking quality assessment of chocolate croissants formulated with starch and gums blend.	Prof. Vikas Nanda	Aadarsh Kumar	PG/FET/2355028
314/07	Impact of hydrocolloids in the development of Strawberry-based fruit fillings: quality evaluation of fruit fillings without and with baking and analysis of filled cookies.	Prof. Vikas Nanda	Ravi Vishal	PG/FET/2355008
315/08	Development and Characterization of foods for the population suffering room gluten sensitive enteropathy.	Dr. KamleshPrasad	Neerja	PG/FET/2355023
316/09	Development of wild Karonda juice concentrate incorporated De-husked Kodo millet flour-based cookies.	Dr. C.S. Riar	Amisha Kohal	PG/FET/2355025
317/10	Extraction and modification of cellulose from <i>Kigelia africana</i> fruit and development of biodegradable composite film from nano cellulose.	Dr. Pradyuman Kumar	Lakshay Pathania	PG/FET/2355006
318/11	Ultrasound pre-treatment enhanced osa esterification of proso millet starch for application in low fat.	Dr. Pradyuman Kumar	Sparsh Parmar	PG/FET/2355007
319/12	Development and characterization of different biopolymer-based hydrogels.	Dr. H.K. Sharma	Priyambda Galohda	PG/FET/2355002
320/13	Studies on the utilization of physical modified browntop millet flour in the development of gluten -free cookies.	Dr. Sukhcharan Singh	Ranjali Chaturvedi	PG/FET/2355017
321/14	Studies on the extraction and optimization of bioactive compounds from <i>Carica Papaya</i> peels and their characterization.	Dr. P.S. Panesar	Kaustuv	PG/FET/2355026
322/15	Isolation, Modification and characterization of starch from Gorgon nut seed and its utilization.	Dr. Charanjiv Singh Saini	Shubhangi	PG/FET/2355014

323/16	Extraction and Characterization of cellulose Nanocrystals from Pumpkin seed hulls (<i>Cucurbita pepo</i>) and its applications in development of soft cheese (Paneer)	Dr. H.K. Sharma	Simranjeet Kaur	PG/FET/2355018
324/17	Isolation, Modification, Characterization and utilization of Barnyard millet (<i>Echinochloa Frumentacea</i>) starch for Noodle development	Dr. Sukhcharan Singh Dr. Kamlesh Kumari	Anamika Kumari	PG/FET/2355027