

Grant released by Ministry of Food Processing Industries (MoFPI) during 2014-15

(Rs. in Lakh)

S. No.	Topic of research with Summary	Institution/ University	State	Approved grant-in-aid	Installment released	Amount of grant-in-aid released
1	Development of value added products from Minor Fruits of Assam	Assam Agriculture University	Assam	65.93	14.07	1 st
2	Enzymatic synthesis of Theanin: A nutraceutical using microbial γ - glutamyl transpeptidase	Department of Microbiology, University of Delhi, South Campus	Delhi	23.00	3.44	2 nd
3	Biotechnology Production of xylitol from zylose rich lignocellulosic materials	IARI	Delhi	23.116	1.45	2 nd
4	Development of traditional fermented dairy products enriched with an indigenous probiotic strain for promoting the health and well-being of consumers	Molecular Biology Unit, National Dairy Research Institute, Karnal	Haryana	67.83	0.34	3 rd
5	Study on development of dietary fibre enriched designer meat products	Lala Lajpat Rai University of Veterinary and Animal Sciences, Hissar, Haryana	Haryana	54.90	5.20	2 nd
6	Isolation and Screening for native wine yeast cultures for the production of Indian Wine	CFTRI, Mysore	Karnataka	53.01	44.33	1 st
7	DNA barcoding to discriminate trade spices from their adulterants	Indian Institute of Spices Research, Calicut, Kerala	Kerala	28.46	2.22	3 rd
8	Non destructive Nano-sensors for detecting chemical and biological food toxins using surface enhanced Raman Scattering	Amrita Vishwavidyapeetham University, Amrita Institute of Medical Sciences Campus, Elamakkara,	Kerala	65.00	6.50	3 rd
9	Studies for the selective separation of proteins from milk whey.	NCL, Pune	Maharashtra	20.74	3.94	2 nd
10	Validation of Nutraceutically important plant resources in India by DNA Barcoding using various Gene Markers of India	Dr. Babasaheb Ambedkar Marathwada University, Aurangabad	Maharashtra	147.24	12.40	2 nd
11	Novel Bioactive edible films for extending shelf life of meat based products	Department of Livestock Products Technology, Guru Angad Dev Veterinary and Animal Sciences University, Ludhiana, Punjab	Punjab	56.20	8.16	2 nd
12	Characterization of Colostrum Bio-active Components from different spices and their Application in the Formulation of Novel Dairy Products	Maharana Pratap University of Agriculture and Technology, Udaipur, Rajasthan	Rajasthan	87.26	4.79	2 nd
13	Development stability and consumer acceptance of omega-3 enriched functional food	College of Food and Dairy Technology, Tamil Nadu Agricultural University, Chennai	Tamil Nadu	52.91	4.46	2 nd
14	Development & Standardization of technique for preservation of nutrient rich Palmyra products	Agricultural Engineering College and Research Institute, Tamil Nadu Agricultural University, Coimbatore, Tamil Nadu	Tamil Nadu	8.75	0.87	3 rd
15	Post harvest technology and value addition of Cashew Apple	Post Harvest Technology Centre, Agricultural Engineering College and Research Institute, Tamil Nadu	Tamil Nadu	13.24	3.51	2 nd

		Agricultural University,				
16	Utilization of Pumpkin for development of carotene rich extruded and other value added products	CFTRI, Hyderabad	Telangana	29.76	21.73	1 st
17	Design of Novel Functional Food Supplements using Supercritical Carbon dioxide Extraction and Encapsulation Technologies	Jadavpur University, Kolkata-700032	W.B.	33.01	0.07	3 rd
	Total				137.48	

Grant released by Science and Engineering Research Board (SERB) during 2014-15

(Rs. in lakh)

S. No.	Topic of Research with Summary	Institution/ University	State	Approved grant-in-aid	Installment released	Amount of Grant-in-aid released
1	Development of a Process for Effective use of Acetylcholinesterase (AChE) Biosensors for Quantification of Organophosphate and Organocarbamate Pesticide Residues in Produce	Department of Chemical Sciences, Tezpur University, Tezpur, Assam	Assam	11.37	1 st	6.37
2	Development of Degradable Food Packaging Technology 'Green-PACK'	Department of Chemical Engineering, Indian Institute of Technology, Guwahati, Assam	Assam	29.97	2 nd	1.10
3	Studies on development of cereal based functional breakfast food from the underutilized crops of North-East India	Department of Food Engineering & Technology, Tezpur University, Napaam, Tezpur Assam	Assam	29.02	2 nd	1.50
4	Pilot Scale Process Technology for 'BHIM KOL ' (MUSA BALBISIANA) Slice, Grits and Powder using Hybrid Drying Methods	Department of Food Engineering & Technology, Tezpur University, Napaam, Tezpur Assam	Assam	35.32	2 nd	1.50
5	Development of Value added food products from Leaf Lrotein concentrate of Green Leafy Vegetables of Assam	Department of Food Engineering and Technology, Tezpur University, Napaam, Tezpur Assam	Assam	21.55	1 st	15.77
6	Kinetic of Thermal Degradation of Chlorophyll in Green Leafy Vegetables and Increasing the Shelf life of the vegetables	Department of Chemical Engineering, National Institute of Technology Raipur, Chattisgarh	Chattisgarh	11.71	2 nd	1.50
7	In vitro assessment of the effects of commercially available nutraceuticals and oligosaccharides as prebiotics on the human gut microflora	Department of Biochemical Engineering & Biotechnology, Indian Institute of Technology Delhi, Hauz Khas, New Delhi,	Delhi	23.23	2 nd	5.00
8	Biotechnological approaches for utilisation of deoiled seed cakes in producing food enzymes and chemicals	Department of Chemistry, Indian Institute of Technology Delhi, Hauz Khas, New Delhi, Delhi	Delhi	22.91	2 nd	5.00
9	Development of Phenolic Enriched Multigrain Bread with Improved Functional Quality	Division of Post Harvest Technology, Indian Agriculture Research Institute, New Delhi	Delhi	49.816	2 nd	7.50
10	Development and Optimization of Edible Coating Formulations to Improve the Postharvest Quality and Shelf-life of Underutilized Short Lived Fresh Fruits by using RSM	Department of BRD, School of Biosciences, Sardar Patel University, Sardar Patel Maidan, Vadtal Road, Gujarat	Gujarat	17.13	2 nd	1.00
11	Development of Process of Technology for Functional Snack Food Using Flaxseed	Department of Food Processing Technology, A.D. Patel Institute of Technology, Po Box no. 52, New Vallabh Vidya Nagar, Karamsad, Anand, Gujarat	Gujarat	4.465	2 nd	1.61

12	Evaluation of Green Functional Foods fortified with Cereal grasses in reducing risk of Metabolic Syndrome	National Institute of Food Technology Entrepreneurship and Management, Plot No. 97, Phase-V, Sector-56, HSIIDC, Kundli, Sonapat, Haryana	Haryana	27.50	1 st	17.16
13	Production of buffalo casein hydrolysates enriched with antioxidative and immunomodulatory peptides and their application for the development of functional beverage	Division of Dairy Chemistry, National Dairy Research Institute, Karnal, Haryana	Haryana	50.00	2 nd	8.00
14	Mineral bound milk based ingredients: Preparation, characterization and application	Division of Dairy Chemistry, National Dairy Research Institute, Karnal, Haryana	Haryana	46.852	2 nd	7.00
15	Development of Strip based detection tests for selected adulterants and contaminants in milk	Division of Dairy Chemistry, National Dairy Research Institute, Karnal, Haryana	Haryana	49.384	2 nd	5.00
16	Nutritionally Enriched Innovative Convenience Foods Suitable for Industrial Production from Underutilized Grains	Department of Grain Science & Technology, Central Food Technological Research Institute, Mysore, Karnataka	Karnataka	20.00	2 nd	2.80
17	Development of Process for nanoencapsulation of polyphenols for food supplement applications	Human Resource Development, Central Food Technological Research Institute, KRS Road, Mysore, Karnataka	Karnataka	20.30	2 nd	2.50
18	Scale-Up and Down Stream Processing of Stable Pigment & Key Metabolites from Morus Alba	Department of Plant Cell Biotechnology, Central Food Technological Research Institute, Mysore, Karnataka	Karnataka	27.58	1 st	17.19
19	Edible Confectionery Chews and Functional Beverage Mix for Increased/Sustenance of Energy Levels in Sports Personnel	Lipid Science and Traditional Foods, CSIR-Central Food Technological Research Institute, Mysore, Karnataka	Karnataka	13.17	1 st	8.33
20	Development of technology for production of multigrain semolina mixes and its food application	Flour Milling, Baking and Confectionery Technology Department, CSIR-Central Food Technological Research Institute, Mysore, Karnataka	Karnataka	29.83	1 st	6.00
21	Developing Inexpensiv, Disposable and Biodegradable Food Containers Using Agricultural Wastes	Center for Emerging Technologies, Jain Global Campus, Jain University, 45 km, NH-209, Jakkasandra Post, Ramanagara District, Bangalore,	Karnataka	15.09	1 st	3.77
22	Development of technology for production of multigrain semolina mixes and its food application	Flour Milling, Baking and Confectionery Technology Department, CSIR-Central Food Technological Research Institute, Mysore, Karnataka	Karnataka	29.83	2 nd	11.01
23	Use of Natural Resins and Gums for Preservation and Value Addition of Fishery Products	Mumbai Research Centre of Central Institute of Fisheries Technology, CIDCO Admn. Building, Vashi, Mumbai, Maharashtra	Maharashtra	18.403	2 nd	1.61

24	Approaches to Value Addition of the Chow-Chow Fruit by its Fermentation to a Nutritionally Improved Product	State Institute of Rural Development, Nongsder, Meghalaya	Meghalaya	33.00	1 st	24.75
25	Development of Functional Mixed Starter Culture for Idli Using Microbial Biodiversity and Interrelationship	Department of Food Science & Technology, Pondicherry University, R.V. Nagar Kalapet, Pondicherry, Pondicherry	Pondicherry	47.19	1 st	36.33
26	Reviving the Utilization of Millets and Minor Cereals in Chapatti to Deliver Bioactive Components	Department of Food Science & Technology, Guru Nanak Dev University, Amritsar, Punjab	Punjab	52.88	1 st	44.94
27	Encapsulation of Natural Bioactive Compounds and Micronutrients for the enhancement of Nutritive, Preservative and Processing functionality of Meat products	Department of Livestock Products Technology, College of Veterinary Science, Guru Angad Dev Veterinary and Animal Science University, Ludhiana, Punjab	Punjab	55.00	1 st	6.00
28	Encapsulation of Natural Bioactive Compounds and Micronutrients for the enhancement of Nutritive, Preservative and Processing functionality of Meat products	Department of Livestock Products Technology, College of Veterinary Science, Guru Angad Dev Veterinary and Animal Science University, Ludhiana,	Punjab	55.00	2 nd	39.00
29	Isolation and Characterization of Dairy Flora of Punjab Region as Probiotic with Bio-therapeutic Potential and Development of Preservation Technology for Ready to Use Cultures	Department of Dairy Microbiology, College of Dairy Science and Technology, Guru Angad Dev Veterinary and Animal Science University, Ludhiana, Punjab	Punjab	62.16	1 st	24.86
30	Evaluation of Physiochemical, Nutritional, Pasting and Textural Characteristics of Processed Millets Based Foods	Department of Food Science & Nutrition, Periyar University, Salem, Tamilnadu	Tamil Nadu	40.15	1 st	27.76
31	Fabrication of Highly Sensitive nanocomposited MnO ₂ /CNTs Based Sensor for Detection of Hydrogen Peroxide in Milk	Research Department of Physics, Bishop Heber College, Vayalur Road, Tiruchirappalli, Tamil Nadu	Tamil Nadu	39.82	1 st	30.14
32	Development of database for Indian seafood safety and traceability based on AFLP markers	Fish Processing Technology, Fisheries College and Research Institute, Tamilnadu Veterinary and Animal Sciences University, Thoothukudi, Tamilnadu	Tamil Nadu	44.67	2 nd	4.50
33	Prebiotic Efficacy of Xylooligosaccharides (XOS) and their Food Applications	Centre for Food Technology, Department of Biotechnology, Anna University, Chennai, Tamilnadu	Tamil Nadu	27.71	2 nd	2.00
34	Industrial Process Development for Meat Preservation by Natural extracts	Centre for Food Technology, A.C. Tech Campus, Anna University, Chennai, Tamilnadu	Tamil Nadu	31.70	1 st	19.89
35	Lactic acid bacteria of functional interest in nutrition of finger millet	Department of Agricultural Microbiology, Agricultural College & Research Institute, Tamil Nadu Agricultural University, Coimbatore, Tamil Nadu	Tamil Nadu	21.84	1 st	14.67

36	Prebiotic Efficacy of Xylooligosaccharides (XOS) and their Food Applications	Post Harvest Technology Centre, Agricultural Engineering College and Research Institute, Tamilnadu Agricultural University, Coimbatore, Tamilnadu	Tamil Nadu	27.708	2 nd	2.50
37	Prebiotic Efficacy of Xylooligosaccharides (XOS) and their Food Applications	Centre for Food Technology, Department of Biotechnology, Anna University, A.C. Tech Campus, Chennai, Tamilnadu	Tamil Nadu	27.708	2 nd	0.50
38	Package of Technologies for On-farm Processing, Value Addition and Safe Storage of Onions	Indian Institute of Crop Processing Technology, Thanjavur, Tamilnadu	Tamil Nadu	49.97	2 nd	1.00
39	Functionalized polymers for processing of soymilk and apple juice	Biotransformations Laboratory, Natural Products Division, Indian Institute of Chemical Technology, Hyderabad, Andhra Pradesh	Telangana	33.34	3 rd	5.00
40	Development of intelligent packaging sensors for monitoring quality and safety of meat and meat products in supply chain	Department of Livestock Products Technology, Indian Veterinary Research Institute, Izatnagar, Bareilly District, Uttar Pradesh	U.P.	44.67	1 st	32.89
41	Development of Nano-Immuno Rapid Test to detect Mycobacterium avum subspecies paratuberculosis in Milk samples	Animal Health Division, Central Institute for Research on Goats, CIRG Makhdoom, PO-FARAH, Mathura, Uttar Pradesh	U.P.	65.78	1 st	46.23
Total					501.18	