

**Grant released by Ministry of Food Processing Industries (MoFPI) during 2015-16**

**(Rs. in Lakh)**

S. No.	Topic of Research with Summary	Institution / University	State	Approved grant-in-aid Sanctioned	Amount of grant-in-aid released	Installment released
1	Utilization of Pumpkin for development of carotene rich extruded and other value added products	CFTRI, Hyderabad	A.P.	34.44	2.34	Additional fund
2	Studies on functional properties of the dominant microflora found in rice beer of Assam	Tezpur University	Assam	40.65	0.34	2 <sup>nd</sup>
3	Development of value added products from Minor Fruits of Assam	Assam Agricultural University	Assam	65.93	2.57	2 <sup>nd</sup>
4	Validation of Nutraceutically important plant resources in India by DNA Barcoding using various Gene Markers of India	Dr. Babasaheb Ambedkar Marathwada University, Aurangabad	M.H.	147.24	3.16	Additional amount
5	Development of fortification technology for milk to increase bioavailability of mineral	Guru Angad Dev Veterinary & Animal Sciences University, Ludhiana	Punjab	70.72	6.30	2 <sup>nd</sup>
6	Characterization of colostrum bio-active components from different species and their application in the formulation of novel dairy products	Maharana Pratap University of Agriculture and Technology, Udaipur	Rajasthan	87.26	2.49	3 <sup>rd</sup>
7	Development and production technologies for Guava Pulp enriched fermented dairy product	Banaras Hindu University	U.P.	41.27	5.32	2 <sup>nd</sup>
8	Production of functional dahi by isolated probiotic strain from breast fed human baby	Bidhannagar College	West Bengal	25.22	14.86	1 <sup>st</sup>
		<b>Total</b>			37.38	

**Grant released by MoFPI through Science and Engineering Research Board (SERB) during 2015-16**

**(Rs. in lakh)**

S. No.	Topic of Research with Summary	Institution / University	State	Approved grant-in-aid Sanctioned	Amount of grant-in-aid released	Installment released
1.	Development of shelf stable pork products using retort processing technology for promoting entrepreneurship in north eastern states of India	Department of Livestock Products Technology, ICAR – National Research Centre on Pig, Rani Road, Guwahat, Assam	Assam	44.15	28.19	1 <sup>st</sup>
2.	Biodegradable Polymer based Thermally Conductive Packaging Films 'Thermo-Pack'	Department of Chemical Engineering, Indian Institute of Technology, Guwahati, Assam	Assam	38.50	34.59	1 <sup>st</sup>
3.	Osmotic dehydration and Microwave vacuum drying of Kachkal Banana	Department of Food Engineering & Technology, Tezpur University, Napaam, Assam	Assam	20.81	1.00	2 <sup>nd</sup>
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	1.00	3 <sup>rd</sup>
5.	Quality Assessment of traditionally processed dried fish of the North East India	Department of Biotechnology, Gauhati University, Guwahati, Assam	Assam	32.93	4.62	3 <sup>rd</sup>
6.	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	4.00	2 <sup>nd</sup>
7.	Evaluation of nutritive values of wild and cultivated edible insects of Assam and their processing for boosting shelf life and rural economy	Department of Biotechnology, Gauhati University, Guwahati University	Assam	38.95	16.25	1 <sup>st</sup>
8.	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, Vadatal Road, Post Box No. 39, Vallabh Vidyanagar, Gujarat	Gujarat	17.13	1.48	2 <sup>nd</sup>
9.	Evaluation of Anti-biofilm, Anti-microbial effect of natural compounds against food-bourne pathogens	Department of Basic and Applied Sciences, National Institute of Food Technology Entrepreneurship and Management, Plot No 97, sect 56, HSIIDC Industrial Estate, Sonapat, Haryana	Haryana	31.31	21.56	1 <sup>st</sup>
10.	Effects of Microfluidization on the quality of fruit flavoured and low fat yoghurt	Department of Food Science and Technology, National Institute of Food Technology Entrepreneurship and Management, Plot No 97, sect 56, HSIIDC Industrial Estate, Sonapat, Haryana	Haryana	54.58	35.50	1 <sup>st</sup>
11.	Technology of Heart Friendly Herbal - Milk Smoothe with Prophylactic Effect against CVD and Associate Risks	NDRI, Karnal	Haryana	43.36	5.00	1 <sup>st</sup>

12.	Extraction of resistant starch from Horse chestnut and rice, its utilization as an encapsulating agent for targeted	Department of Food Science and Technology, University of Kashmir, Srinagar	J&K	54.73	8.00	3 <sup>rd</sup>
13.	Use of Natural Resins and Gums for Preservation and Value Addition of Fishery Products	Indian Institute of Natural Resins & Gums, Namkum, Ranchi, Jharkhand	Jharkhand	6.75	1.50	2 <sup>nd</sup>
14.	Use of Natural Resins and Gums for Preservation and Value Addition of Fishery Products	Indian Institute of Natural Resins & Gums, Ranchi	Jharkhand	6.75	0.87	3 <sup>rd</sup>
15.	Development of equipment for grating cum seed separation of Amla and a process for production of green Amla powder	Department of Food Engineering, CSIR-Central Food Technological Research Institute, Mysore, Karnataka	Karnataka	14.36	10.10	1 <sup>st</sup>
16.	Identification and characterisation of bioactive metabolites from the fruits of under-utilized plants: Malpighia glabra and Ixora coccinea their post-harvest processing for value addition	Plant Cell Biotechnology Department, CSIR-Central Food Technological Research Institute, Mysore, Karnataka	Karnataka	40.54	26.18	1 <sup>st</sup>
17.	Nanopatterning with low temperature process for the production of instant	Department of Food Engineering, Central Food Technological Research Institute, Mysore, Karnataka	Karnataka	42.92	29.41	1 <sup>st</sup>
18.	Development of technologies for value addition to under utilized rhizomes	Department of Spices & Flavour Science, Central Food Technological Research Institute, Mysore, Karnataka	Karnataka	29.76	14.23	1 <sup>st</sup>
19.	Scale up of chitosan based coating formulation for preservation of selected fruits	Department of Meat and Marine Sciences, Central Food Technological Research Institute, Mysore, Karnataka	Karnataka	21.89	4.00	2 <sup>nd</sup>
20.	Biotechnological Production of Bioactive Metabolites from Therapeutic Fungal Biofactory Ganoderma sp. for Pharmaceutical Applications	Fermentation Technology and Bioengineering, Central Food Technological Research Institute, Mysore, Karnataka	Karnataka	26.76	1.50	2 <sup>nd</sup>
21.	Developing Inexpensive, 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	Karnataka	15.09	3.00	2 <sup>nd</sup>
22.	Technologies for Development of Value Added Products from Green Coffee	CFTRI, Mysore,	Karnataka	34.42	11.00	1 <sup>st</sup>
23.	Scale-Up and Down Stream Processing of Stable Pigment & Key Metabolites from Morus Alba	CFTRI, Mysore	Karnataka	27.58	3.00	2 <sup>nd</sup>
24.	Extraction and Concentration of Bioactive Compounds and Sugars from Horticultural Processing Waste using Microwave-Membrane Technology	Centre for Technology Alternatives for Rural Areas (CTARA), Indian Institute of Technology Bombay, Powai, Mumbai, Maharashtra	Maharashtra	27.63	2.50	2 <sup>nd</sup>

25.	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	18.40	0.80	2 <sup>nd</sup>
26.	Microencapsulation of anthocyanin pigment extracted from kokam (Garcinia indica) processing industry waste	Department of Food Science and Technology, Shivaji University, Kolhapur, Maharashtra	Maharashtra	33.47	2.50	2 <sup>nd</sup>
27.	Intensified Recovery of Valuable Products from Whey using Ultrasound	Department of Chemical Engineering, Institute of Chemical Technology, Mumbai	Maharashtra	41.41	22.58	1 <sup>st</sup>
28.	Use of Natural Resins and Gums for Preservation and Value Addition of Fishery Products	Mumbai Research Centre of Central Institute of Fisheries Technology, Vasi, Mumbai	Maharashtra	18.40	0.80	3 <sup>rd</sup>
29.	Studies on Post Harvest Application of 1-MCP on Shelf Life and Quality of Mango and Tomato Fruits	Dr. Babasaheb Ambedkar Marathwada University, Aurangabad	Maharashtra	36.94	2.50	2 <sup>nd</sup>
30.	Development of Cost Effective Microwave-Infrared-UV Assisted Continuous Sterilization Process for Spices	Department of Food Process Engineering, National Institute of Technology, Rourkela, Odisha	Odisha	53.62	15.00	1 <sup>st</sup>
31.	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	13.09	2 <sup>nd</sup>
32.	Development and Quality Evaluation of Gluten free Products for Celiac Disease Patients	Department of Food Science & Technology, Guru Nanak Dev University, Amritsar, Punjab	Punjab	45.42	5.00	2 <sup>nd</sup>
33.	Chemical, rheological and processing quality of fractions produced by successive size reduction milling of different wheat varieties	Department of Food Science and Technology, Guru Nanak Dev University, Amritsar, Punjab	Punjab	69.28	4.50	2 <sup>nd</sup>
34.	Rapid and confirmatory detection of important animal meat based food borne pathogens and its associated toxicants and natural toxicants by using immunohistopathological and molecular techniques- A step towards One Health Concept	Department of Veterinary Pathology, College of Veterinary Science, Guru Angad Dev Veterinary and Animal Science University, Ludhiana	Punjab	47.46	5.00	1 <sup>st</sup>
35.	Industry waste water treatment adopting pulsed power technique	Department of Civil Engineering, Indian Institute of Technology Madras, Chennai, TamilNadu	Tamil Nadu	60.30	53.12	1 <sup>st</sup>
36.	Developing New Technologies for Processing Sugarcane Juice	Division of Crop Production, Sugarcane Breeding Institute (ICAR), Coimbatore, Tamilnadu	Tamil Nadu	37.40	3.50	2 <sup>nd</sup>
37.	Enhancing the Shelf Life of Sapota (Manikara Zapota) by Value Addition	Department of Food Technology, Kongu Engineering College, Perundurai, Erode, Tamilnadu	Tamil Nadu	10.44	1.22	2 <sup>nd</sup>

38.	Design and Evaluation of a Tamarind Fruit dehuller and Deseeder	Department of Food and Agricultural Process Engineering, Agricultural Engineering College and Research Institute, Tamilnadu Agricultural University, Coimbatore, Tamilnadu	Tamil Nadu	10.44	1.50	2 <sup>nd</sup>
39.	Fabrication of Highly Sensitive nanocomposited MnO <sub>2</sub> /CNTs Based Sensor for Detection of Hydrogen Peroxide in Milk	Research Department of Physics, Bishop Heber College, Vayalur Road, Tiruchirappalli, Tamil Nadu	Tamil Nadu	30.14	3.50	2 <sup>nd</sup>
40.	Identification of sustainable technologies for value chain development of Jackfruit	IICPT, Tamil Nadu	Tamil Nadu	51.86	28.35	1 <sup>st</sup>
41.	Solar Energy Assisted On-Farm Thresher Cum Winnowing Processing Gadgets For Millet Farmers	IICPT, Tamil Nadu	Tamil Nadu	48.62	5.50	1 <sup>st</sup>
42.	Evaluation of Physiochemical, Nutritional, Pasting and Textural Characteristics of Processed Millets Based Foods	Department of Food Science & Nutrition, Periyar University Salem 636011	Tamil Nadu	40.65	6.00	2 <sup>nd</sup>
43.	Production of Selenium enriched functional meat through nutrient supplementation in sheep	Department of Meat Animal Nutrition, ICAR-National Research Centre on Meat, Chengicherla, Boduppal (Post), Hyderabad, Telangana	Telangana	50.44	40.89	1 <sup>st</sup>
44.	Development of nutrient rich, low GI multiple whole grain products	Food Chemistry Division, National Institute of Nutrition (ICMR), Jamiaosmania, Hyderabad, Telangana	Telangana	45.00	20.32	1 <sup>st</sup>
45.	Extraction of Proteins and Phytic Acid from Waste Rice Bran using Biocatalysis	Department of Natural Products Chemistry, CSIR-Indian Institute of Chemical Technology, Habsiguda, Hyderabad, Telangana	Telangana	37.17	21.58	1 <sup>st</sup>
46.	Detection and Quantification of Animal Body Fat (Tallow)/Vegetable Fat in Milk Fat/Ghee	Department of Animal Biochemistry, ICAR-National Research Centre on Meat, Chengicherla, Boduppal (Post), Hyderabad, Telangan	Telangana	98.40	74.96	1 <sup>st</sup>
47.	Development of Functional Fish Sausage for Promoting Entrepreneurship	ICAR-Central Institute of Fisheries Education, Salt Lake, Kolkatta	W.B.	43.31	26.00	1 <sup>st</sup>
		<b>Total</b>			626.69	