

Grant released by Ministry of Food Processing Industries (MoFPI) during 2016-17

(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	Supercritical fluid extraction of Natural antioxidant for food preservation	Indian Institute of Technology, Delhi	Delhi	62.22	1.84	3 rd
2	Development stability and consumer acceptance of omega-3 enriched functional food	Tamil Nadu Veterinary Animal Sciences University, Chennai	Tamil Nadu	52.91	2.00	3 rd
3	Development of technologies for Novel Food Products based on Indigenous Technologies	Indian Institute of Crop Processing Technologies, Thanjavur	Tamil Nadu	39.07	2.48	2 nd
4	Utilization of Pumpkin for development of carotene rich extruded and other value added products	Central Food Technological Research Institute, Hyderabad	Telangana	29.76	6.58	2 nd
5	Clean drying technology for locally available medicinal plants and seasonal vegetables	Centre for Energy Studies, IIT Delhi, New Delhi-16	Delhi	22.72	9.08	2 nd
		Total			21.98	

Grant released by MoFPI through Science and Engineering Research Board (SERB) during 2016-17

(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 Value added food products from Leaf Lrotein concentrate of Green Leafy Vegetables of Assam	Department of Food Engineering and Technology, Tezpur University, Napaam, Tezpur- 784028, Assam	Assam	21.55	5.00	2 nd
2.	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, Guwahati-781131, Assam	Assam	44.15	7.00	2 nd
3.	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-781014, Assam	Assam	38.92	9.21	2 nd
4.	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- 784028, Assam	Assam	29.02	2.25	3 rd
5.	Development of Process of Technology for Functional Snack Food Using Flaxseed	Department of Food Processing Technology, A.D. Patel Institute of Technology, Anand-388121, Gujarat	Gujarat	04.04	0.40	3 rd
6.	Technology of Heart Friendly Herbal - Milk Smoothe with Prophylactic Effect against CVD and Associate Risks	Division of Dairy Technology ICAR-National Dairy Research Institute, Kamal-132001, Haryana	Haryana	43.36	15.10	2 nd
7.	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-570020, Karnataka	Karnataka	13.17	3.50	2 nd
8.	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-570020, Karnataka	Karnataka	29.83	6.00	3 rd
9.	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-570020, Karnataka	Karnataka	44.36	3.50	2 nd
10.	Technologies for Development of value added products from Green Coffee	Spice and Flavor Science, Central Food Technological Research Institute, Mysore, Karnataka	Karnataka	34.42	5.14	3 rd
11.	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	1.50	3 rd

12.	Identification and characterization of bioactive metabolites from the fruits of under-utilized plants: <i>Malpighia glabra</i> and <i>Ixora conccinea</i> their post-harvest processing for value addition	CSIR-Central Fodd Technological Research Institute, Mysore, Karnataka	Karnataka	40.54	7.00	2 nd
13.	Biochemical composition of Bombay duck fish, and functional Characterization of its muscle proteins	Division of Fisheries Resources, Harvest & Postharvest Management, Central Institute of Fisheries Education, Seven Bungalows, Versova, Mumbai-400061, Maharashtra	Maharashtra	21.30	6.00	3 rd
14.	Studies on Post Harvest Application of 1-MCP on Shelf Life and Quality of Mango and Tomato Fruits	Department of Chemical technology, Dr. Babasaheb Ambedkar Marathwad University, Aurangabad, Maharashtra	Maharashtra	36.94	2.00	3 rd
15.	Intensified recovery of valuable products from whey using Ultrasound	Department of Chemical Engineering, Institute of Chemical Technology, Mumbai, Maharashtra	Maharashtra	41.41	6.87	2 nd
16.	Development of Cost Effective Microwave-Infrared-UV Assisted Continuous Sterilization Process for Spices	Department of Food Process Engineering, National Institute of Technology, Rourkela-769008, Odisha	Odisha	53.62	24.55	2 nd
17.	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	5.50	3 rd
18.	Rapid and confirmatory detection of important animal meat based food borne pathogens and its Associated toxicants and natural toxicants by using Immunohistopathologica l 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 (GADVASU), Ludhiana-141004, Punjab	Punjab	47.46	30.00	2 nd
19.	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 AngadDev Veterinary and Animal Science University, Ludhiana, Punjab	Punjab	55.00	3.00	3 rd
20.	Isolation and characterization of dairy flora of Punjab region an 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	70.55	12.00	3 rd
21.	Identification of sustainable technologies for value chain development of Jackfruit	Department of Food Tech. Nutrition Indian Institute of Crop Processing Technology, Thanjavur-613005, Tamilnadu	Tamil Nadu	51.86	2.00	2 nd
22.	Solar Energy Assisted On-Farm Thresher Cum Winnower Processing Gadgets For Millet Farmers	Department of Food Engineering, Indian Institute of Crop Processing Technology, Pudukkottai Road, Thanjavur- 613005, Tamil Nadu	Tamil Nadu	48.62	33.81	2 nd
23.	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- 628008, Tamil Nadu	Tamil Nadu	31.45	0.54	3 rd
24.	Identification of sustainable technologies for value chain development of Jackfruit.	Department of Food Tech/Nutrition, Indian Institute of Crop Processing Technology, Thanjavur- 613005,	Tamil Nadu	51.86	2.00	2 nd

25.	Fabrication of Highly sensitive nanocomposited MnO ₂ /CNT's Based Sensor for detection of Hydrogen peroxide in Milk	Bishop Heber College, Tiruchirappalli, Tamil Nadu	Tamil Nadu	39.82	4.00	3 rd
26.	Industrial process development for meat preservation by Natural extracts	Centre for food technology, A.C. Tech Campus, Anna University, Tamil Nadu	Tamil Nadu	35.84	10.00	2 nd
27.	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- 500092, Telangana	Telangana	98.40	54.00	2 nd
28.	Development of nutrient rich, low GI multiple whole grain products	Food Chemistry Division, National Institute of Nutrition (ICMR), Jamaioosmania, Hyderabad- 500007, Telangana	Telangana	45.00	11.00	2 nd
29.	Extraction of proteins and phytic acid from waste rice bran using biocatalysis	Department of Natural Products Chemistry, CSIR-Indian Institute of Chemical Technology, Hyderabad, Telangana	Telangana	37.17	10.00	2 nd
30.	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 Uttar Pradesh	U.P.	44.67	2.00	2 nd
31.	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- 243122, Uttar Pradesh.	U.P.	44.67	2.00	2 nd
32.	Development of functional fish sausage for promoting entrepreneurship	Post Harvest Technology, ICAR-Central Institute of Fisheries Education, Kolkatta, West Bengal	W.B.	43.31	5.00	3 rd
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	1.89	3 rd
34.	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	7.00	2 nd
35.	Technology of Heart Friendly Herbal - Milk Smoothe with Prophylactic Effect against CVD and Associate Risks	NDRI, Karnal	Haryana	43.36	11.13	3 rd
		Total			311.89	