

Details of R&D projects assisted by MoFPI for 2011-12

(Rs. In lakh)						
Sr. No.	Topic of Research with Summary	Institution / University	State	Approved grant-in-aid	Instalment released	Amount of grant-in-aid released
1	Preparation of tailor –made annatto dye formulations for selected traditional and industrial processed foods	CFTRI, Hyderabad.	AP	7.00	2 nd	2.05879
2	Studies on the preservation of vegeable juices and Non-acidic fruit juices by Microwave Heating and development of prototype model of continous microwave pasteurization / sterilization system	CFTRI, Hyderabad.	AP	38.82	1 st	34.163-
3	Low cost Dehydration of Fruits and Vegetables using Continuous Explosion Puffing Process (CEPP)	M/s Ghatge Precision Engineering Pvt. Limited, Satara.	Mah	34.16	2 nd	13.664
4	Validation of Economically Important Fish Species from India by DNA Barcoding using Cytochrome oxidase gene-I	Dr. Babasaheb Ambedkar Marathwada University, Aurangabad (Maharashtra)	Mah	220.11	3 rd	19.75
5	Improvement of Nutritional Value of Finger miller by Extrusion Cooking technology".	Department of Agricultural Process Engineering, College of Agricultural Engineering and Technology, Dr. B.S. Konkan Krishi Vidyapeeth, Dapoli - 415712.	Mah	37.51	2 nd	11.61
6	Studies on preservation of Syrup and Jaggery of Neera obtained from Phoenix sylvestris	University of Pune, Pune	Mah	24.38	2 nd	2.32472
7	DNA barcoding to discriminate traded spices from their adulterants	Indian Institute of Spices Research, Calicut 673012, Kerala.	Kerela	28.466	1 st	18.958
8	"Non-destructive Nano- sensors for detecting chemical and biological food toxins using surface enhanced Raman Scattering	Amirita Centre for Nanosciences, Amrita Vishwa Vidyapeetham University, Amrita Institute of Medical Sciences campus, Elamakkara, Cochin-682026, Kerala	Kerela	65.00	2 nd	26.00
9	Development of traditional fermented dairy products enriched with an indigenous probiotic strain for promoting health and well being of consumers	The Director, National Dairy Research Institute, Karnal	Haryana	53.66	Additional	1.056

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10	Development of traditional fermented dairy products enriched with an indigenous probiotic strain for promoting health and well being of consumers	The Director, National Dairy Research Institute, Karnal	Haryana	69.948	2 nd inst	11.07
11	Development of Processing Techniques for Preserving Juvenile Shoots of nutritionally rich and Edible Bamboos of Sub-Himalayan and North Eastern Region of India	Panjab University, Chandigarh	Punjab	106.92	1 st	86.51
12	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	56.20	1st	43.20
13	Supercritical Fluid Extraction of Natural Antioxidant for Food Preservation	IIT, Delhi	Delhi	61.00	1 st	51.58
14	Supercritical Fluid Extraction of Natural Antioxidant for Food Preservation	IIT, Delhi	Delhi	61.00	Salary towards HRA	1.22
15	New Perspectives in R&D in the Food Processing Sector	FICCI	Delhi	3.10	3.10214	3.102
16	Biotechnology Production of xylitol from zylose rich lignecellulosic materials	Indian Agricultural Research Institute, New Delhi	Delhi	23.11	1 st	16.308
17	Development and popularization of insulated ice bags for traditional Fishing Sector	Tamil Nadu Veterinary and Animal Sciences University-Chennai	TN	14.98	3 rd inst	0.81
18	Pre and Post harvest technologies for moringa to enhance the shelf life and value addition"	Agricultural Engineering College and Research Institute, Tamil Nadu Agricultural University, Coimbatore	TN	38.51	2 nd	15.40
19	Development & Standardization of technique for preservation of nutrient rich Palmyra Products	Agricultural Engineering College and Research Institute, Tamil Nadu Agricultural University, Coimbatore, Tamil Nadu	TN	8.75-	2 nd	3.425
20	Post harvest technology and value addition of cashew apple	Tamil Nadu Agricultural University, Chennai	TN	13.24	1 st	8.12
21	Development of technology for resistant/ modified starch substitute Cereals/ millet and pulses blended bakery and pasta products	Tamil Nadu Agricultural University, Home Science College and Research Institute, Madurai	TN	37.96	1 st	32.97

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22	Low cost process development and quality evaluation of carbonated beverages made from Aloe Vera Gel Blend with extract of Amla, Sweet Lime and Ginger in Meghalaya- North East Region"	College of Home Science Central Agricultural University, Tura, Meghalaya	Meghalaya	27.22	1 st	23.26
23	Low cost process development and quality evaluation of carbonated beverages made from Aloe Vera Gel Blend with extract of Amla, Sweet Lime and Ginger in Meghalaya- North East Region"	College of Home Science Central Agricultural University, Tura, Meghalaya	Meghalaya	27.22	Add towards TA	0.186
24	Development of Ready to Reconstitute Misti Dahi Powder	Tezpur University	Assam	15.97	15.971 st	12.28
25	Development of Enzyme based Extraction Process for Improving quality and recovery of Starch from different varieties of Colocasia esculenta (Arbi)	Tezpur University	Assam	27.2642	1 st	22.82
26	Development of economic process for the drying of Umorok Chilli and Turmeric and their quality evaluation with stability study	North East Institute of Science and Technology, Jorhat, - 785006 (Assam)	Assam	31.04	2 nd	5.92
27	DEVELOPMENT OF HEALTH PROMOTING EXTRUDED RTE BREAKFAST CEREAL INCORPORATING CHOUKUA RICE AND BHIMKOL BANANA OF ASSAM ALONG WITH CARAMBOLA POMACE	Tezpur University, Naapam, Assam	Assam	40.32036	2 nd	10.53
28	Refinement, standardization and popularization of technologies for value added pork products	National Research Centre on Pig, ICAR, Guwahati, Assam	Assam	32.55	2 nd	2.04
29	Technology Assessment, Standardization and Acceleration of Shidal (Fermented Fishery Product) Production in Northeast India	College of Fisheries, Lembucherra, Tripura	Tripura	39.88	2 nd	17.42
30	Design of Novel Functional Food Supplements using Supercritical Carbon dioxide Extraction and Encapsulation Technologies	Jadavpur University	West Bengal	33.01468	1 st	30.721
31	Food Irradiation unit assisting Food Processing Industries (ii) R&D in New areas of irradiated Food and (iii) Training center for Food irradiation specially In Eastern and North Eastern Region	Jadavpur University	West Bengal	380.00	Balance amount	45.14
32	Value Added and Healthful Texturized Egg Product	Central Food Technological Research Institute, Mysore	Karnataka	38.51	1 st	28.25
33	Development and quality evaluation of innovative convenience food products from milk	Indian Veterinary Research Institute (IVRI), Izatnagar, Bareilly (UP)	U.P	45.25	1 st	36.12
		Total				638.05