

R&D ongoing Projects

Sr. No.	Project Title	University/ Institute/ College
Assam		
1	Development of enzyme based extraction process for improving quality and recovery of starch from different varieties of ColocasiaEsculenta (Arbi) of Assam for food use	Department of Food Processing Technology Assam
2	Development of ready to reconstitute mistidahi powder	Department of Food Processing Technology , Assam
3	Development of value added products from Minor Fruits of Assam	D/o Food &Nutrition,Assam Agricultural University
4	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, Guwahati781131
5	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
Haryana		
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, Karnal 132001
7	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 131028
Karnataka		
8	Value added and Healthful Texturized egg product	CFTRI, Mysore
9	Red Sorghum flakes based snack bar for health and nutritional security	University of Agricultural Sciences, Dharwad, Karnataka
10	Isolation and screening for native wine yeast cultures for the production of Indian Wine	CFTRI, Mysore
11	Edible Confectionery Chews and Functional Beverage Mix for Increased/Sustanance of Energy Levels in Sports Personnel	CSIR-Central Food Technological Research Institute, Mysore570020
12	Development of technology for production of multigrain semolina mixes and its food application	CSIR-Central Food Technological Research Institute, Mysore570020
13	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	CSIR-Central Food Technological Research Institute, Mysore570020
14	Development of equipment for grating cum seed separation of Amla and a process for production of green Amla powder	CSIR-Central Food Technological Research Institute, Mysore570020
15	Development of technologies for value addition to under utilized rhizomes	Central Food Technological Research Institute, Mysore
16	Technologies for Development of Value Added Products from Green Coffee	Spice and Flovor Science, Central Food Technological Research Institute, Mysore 570020
Maharashtra		
17	Low cost Dehydration of Fruits and Vegetables using continuous explosion Puffing Process (CEPP)	M/s Ghatge Precision Engineering Pvt. Limited, Shahunagar,Godoli, Satara-415001

18	Improvement of Nutritional Value of Finger Millet by Extrusion cooking Technology	Department of Agricultural Process Engineering, Dr. B.S. KonkankrishniVidyapeethDapoli –415712.
19	Studies on preparation of Syrup and Jaggery of Neera obtained from Phoenix sylvestris	University of Pune, Pune-411007
20	Microwave (MV) Enhanced Air Heating and Drying System for Value addition of Agro-based Products: Dehydration and Disinfestations	Department of Electrical Engineering, IIT Bombay, Powai, Mumbai
21	Validation of Nutraceutically important plant resources in India by DNA Barcoding using various Gene Markers of India	Dr. Babasaheb AmbedkarMarathwada University, Aurangabad
22	Processing and Packaging of Tender Coconut Water for Rural Market	Indian Institute of Packaging , Andheri, Mumbai
23	Intensified Recovery of Valuable Products from Whey using Ultrasound	Department of Chemical Engineering, Institute of Chemical Technology, Mumbai 400019
Meghalaya		
24	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	Department of Basic Science and Humanities, College of Home Science, Central Agricultural University, Tura, Meghalaya-794005
25	Isolation modification of nonconventional sources of starch from North Eastern Region and their potential food application	College of Home Science CAU, Tura, Meghalaya
Odisha		
26	Development of Cost Effective Microwave-Infrared-UV Assisted Continuous Sterilization Process for Spices	Department of Food Process Engineering, National Institute of Technology Rourkela 769008
Punjab		
27	Development of process for isolation of pigments, flavonoids & Essential Oils by super critical extraction using selected foods/vegetables/spices	Department of Chemical, Engineering & Technology, Panjab University, Chandigarh
28	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, Department of Botany, Chandigarh-160014.
29	Development of Fortification Technology for Milk to Increase Bioavailability of Mineral	Guru AngadDev Veterinary & Animal Sciences University, Ludhiana, Punjab
30	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	Guru Angad Dev Veterinary and Animal Science University, Ludhiana141004
31	Rapid and confirmatory detection of important animal meat based food borne pathogens and its associated toxicants and natural toxicants by using immuno-histopathological and molecular techniques- A step towards One Health Concept	Department of Veterinary Pathology, College of Veterinary Science Guru AngadDev Veterinary and Animal Science University (GADVASU) Ludhiana 141004
Tamil Nadu		
32	Exploring the use of ornamental flowers as natural food colorants	Tamil Nadu Agricultural University, Periyakulam – 625604, Tamil Nadu
33	Development of technology for resistant/ modified starch substituted Cereals/ milled and pulses blended bakery and pasta products	Tamil Nadu Agricultural University, Home Science College and Research Institute, Madurai
34	Development of Shelf Stable Chicken Meat Products with Natural Preservatives-A Hurdle	Department of Meat Science and Technology, Veterinary College and Research Institute,

	Technology Approach	Namakal-637002.
35	Pre and post harvest technologies for moringa to enhance the self life and value addition	Agriculture Engineering College & Research Institute, Tamil Nadu Agricultural University, Coimbatore
36	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-620017
37	Identification of sustainable technologies for value chain development of Jackfruit	Department of Food Tech/Nutrition, Indian Institute of Crop Processing Technology, Thanjavur 613005
38	Solar Energy Assisted On-Farm Thresher Cum Winnowing Processing Gadgets For Millet Farmers	Department of Food Engineering, Indian Institute of Crop Processing Technology, Pudukkottai Road Thanjavur 613005
39	Nanopatterning with low temperature process for the production of instant foaming soluble coffee	Indian Institute of Crop Processing Technology, Thanjavur
Telangana		
40	Development of nutrient rich, low GI multiple whole grain products	National Institute of Nutrition (ICMR), Jamiaosmania, Hyderabad-500007
41	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
Tripura		
42	Development of ready-to-serve fish products through flexible retort pouch technology for Northeast Markets	Central Agricultural University, Agartala, Tripura
Uttar Pradesh		
43	Development of technology for the processing and preparation of value added Wood Apple	Bundelkhand University, Kanpur Road, Jhansi-284128.
44	Development and Production Technologies for Guava Pulp Enriched Fermented Dairy Products	Banaras Hindu University, Varanasi
West Bengal		
45	Food Irradiation Unit assisting (i) Food Processing Industries (ii) R&D in new areas of irradiated food & (iii) Training Centre for food irradiation specially for Eastern & North Eastern Region	Jadavpur University, Kolkata-700032, India.
46	Ultra High Temperature Processing of Liquid Beverages and semisolid food products by microwave and electrical energy heating	Jadavpur University, Kolkata-700032, India.
47	Development of Antimicrobial polymeric nanocomposite film from PET waste for packaging of milk and milk products	Department of polymer, Science and Technology, University of Calcutta, Kolkata
48	Production of functional dahi by isolated probiotic strain from breast fed human baby	Post Graduate Department of Microbiology, Bidhannagar College. W.B.
49	Development of Functional Fish Sausage for Promoting Entrepreneurship	Post Harvest Technology, ICAR-Central Institute of Fisheries Education Salt Lake Kolkatta 700091