

M. Tech. Food Biotechnology

List of Research Projects

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Batch 2016-2018

Sr No.	Roll no.	Student name	Research Project	Guide
1	16FBT201	Alisha Sukhija	Studies on fermentative production of mead from honey	U. S. Annapure
2	16FBT202	Harsha Bharwani	Influence of processing on anti-nutritional factors and allergens of white peas and development of rapid immunoassay for cross reactivity studies against peanuts.	S. S. Arya
3	16FBT203	Mukesh Patel	Fermentative production of dextran from <i>Leuconostoc mesentroides</i> using pineapple waste.	S. Chakraborty
4	16FBT204	Nitin Sangle	Development of functional food product using fermented Sangri seed flour	J. S. Gokhale
5	16FBT205	Prabhat Chauhan	Screening of prebiotics for <i>S. boulardii</i> and development of delivery system.	U. S. Annapure
6	16FBT206	Sana Shaikh	Development of <i>Idli</i> premix for accelerated fermentation.	L. Ananthanarayan
7	16FBT207	Lubna Shaik	Studies on fruit wines	S. S. Lele
8	16FBT208	Shraddha Srinivasan	Influence of dietary factors on hangover	R. S. Singhal
9	16FBT209	Shubham Gaikwad	Bioactives from fish waste	S. S. Arya
10	16FBT210	Sumita Kumari	Study of <i>Cajanus cajan</i> and <i>Lathyrus sativus</i> using molecular biology techniques.	L. Ananthanarayan

Batch 2017-2019

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1	17FBT201	Abdur Rehman Khan	Production of Microbial lipopeptide and its food application	S. Chakraborty
2	17FBT203	Bishal Prasher	Process intensification in the form of fruity flavor esters using supercritical carbon-dioxide based enzymatic process	G. D. Yadav
3	17FBT204	Deep Dave	Probiotics to Paraprobiotics: Enumeration, Inactivation Kinetics and Bioactivity	R. S. Singhal
4	17FBT205	Lathika G. V.	Bacterial cellulose from fruits and vegetables and strain isolation	S. S. Lele
5	17FBT206	Shreyasi Phatak	Cashew apple wine and study of functional molecules in cashew apple.	S. S. Lele
6	17FBT207	Shriya Das	Gluten free sour dough bread development.	S. S. Arya
7	17FBT208	Sneha Kamble	Studies on utilization of selected fruit seed waste	J. S. Gokhale
8	17FBT209	Stuti Agarwal	Utilization of industrial waste for the production of value-added products	U. S. Annapure
9	17FBT210	Sudharshini B.	Extraction of pigments (Carotenoids) from natural sources	L. Ananthanarayan

Batch 2018-2020

Sr. No.	Roll no.	Name of the student	Research Project	Guide
1	18FBT201	Aayushi Pal	Study of bioactive compounds and complete utilization of pineapple	J. S. Gokhale
2	18FBT202	Chirag Anandi	Process technology of vegan milk and its food application	S. Chakraborty
3	18FBT203	Logesh V. N.	Extraction and characterization of gums from Sangri seeds	J. S. Gokhale
4	18FBT204	Mohammad Shahrukh	Time temperature indicator (TTI) for smart packaging using natural pigments from plant sources	L. Ananthanarayan
5	18FBT205	Mona Kokwar	Fermented probiotic multigrain drink	S. S. Arya
6	18FBT206	Shruthy Seshadrinathan	Saccharification of agricultural lignocellulosic waste for different food applications	S. Chakraborty
7	18FBT207	Srutee Rout	Animal tissue culture and its application in clean meat	U. S. Annapure
8	18FBT208	Varad Bende	Limoninase: CLEAs for food applications	R. S. Singhal
9	18FBT209	Zumismita Kalita	Microwave assisted enzyme catalysis in transesterification of p-anisyl alcohol	G. D. Yadav

Batch 2019-2021

Sr. No.	Roll no.	Name of the student	Research Project	Guide
1	20FBT201	Aadya Vinay Sathe	Pectin-based edible coating for extension of shelf life of fresh fruits and vegetables	Dr. Jyoti Gokhale
2	20FBT202	Abhinaya T U	Cold plasma treatment for the improvement in ethanol production	Dr. Uday Annapure
3	20FBT203	Akalya Sendrayakannan	Studies on Bovine Milk Oligosaccharides	Dr.Prashant Kharkar
4	20FBT207	Jaya Chendrayan K	Inhibition of invertase and polyphenol oxidase in sugarcane juice	Dr. Rekha Singhal
5	20FBT208	Lakshmi I J	Formulation of synbiotic gummies as a health supplement	Dr.Ratnesh Jain
6	20FBT209	Nirkayani Balamurugan	Extraction of banana peel bioactives using novel green techniques	Dr. Shalini Arya
7	20FBT211	Priyanka Anand	Protein hydrolysates from microalgae as a functional ingredient to be used in food products	Dr. Gunjan Prakash
8	20FBT212	Garusha Jain	Extraction of Bioactives from tropical fruit waste	Dr. Jyoti Gokhale
9	20FBT213	Pooja Vilas Parab	Effect of pH on microbial inactivation during non-thermal treatment of fruit juice	Dr. Snehasis chakraborty