

Year wise details of R&D Projects approved by MFPI during 10th Five Year Plan

Sr. No.	Year	Topic of Research with Summary	Institution / University	Assistance approved (Rs. In lakhs)
1.	2002-03	Development of Technologies for production of plant growth regulators.	National Environmental Engineering Research Institute, Nagpur	10.00
2.		Enhancing Shelf life of Banana	Tamil Nadu Agricultural University, Coimbatore.	20.00
3.		Technology Development for Commercialization for Ready-to-Eat Indian Foods	Lady Irwin College, New Delhi.	8.00
4.		Quality improvement of two traditional rice product namely Bhaja Chawl & Sandahguri	Assam Agricultural University, Jorhat.	6.76
5.		Study of Enhancing of Shelf life of Apples by Gamma Irradiation	Shri Ram Institute of Industrial Researchable New Delhi.	7.56
6.		Development of process ready to use Chilled & Frozen traditional chicken products	CFTRI, Mysore.	17.05
7.		Utilization of small indigenous fish species of North-East India for product development	College of Fisheries (CAU), Lembucherra, Tripura -799 210.	49.58
8.		Establishment of a Pilot plant in the Indian Food Park Campus Virudhunagar. (T.N)	Avinashlingam Institute of Home Science Higher Education for Women, Coimbatore.	70.00
9.		Packaging of Bundhi Ladoos	Indian Institute of Packaging, Mumbai	1.25
10.		Packaging of Rabri	Indian Institute of Packaging, Mumbai	2.00
11.	2003-04	Establishment of Demonstration Plant and Training Centre for Food Processing in rural areas to produce and promote nutritious value added foods from locally available agri produce.	Central Food Technological Research Institute (CFTRI), Mysore	6.00
12.		National Surveillance/data base generation on Ochratoxin 'A' in Barely, Wheat & Rye.	Central Food Technological Research Institute (CFTRI), Mysore	3.70
13.		Development of formulation of low fat cost effective neutraceutical weaning food for population suffering from milk allergy	University of Agricultural Science, Bangalore.	8.00
14.		Development of industrial Process for milk and wheat based Convenience Food.	National Dairy Research Institute, Karnal.	20.00
15.		Development of Microbial based 'on farm' rapid kit for detection of antibiotic residues in raw milk during production and processing.	NDRI, Karnal.	33.00

16.		Development of extruded foods from Soybean/Rice bran.	Ganesh Scientific Research Institute, new Delhi.	4.00
17.		Improvement in the quality of Dehydrated Fruits & Vegetables by use of pulse electric field	CCS Haryana Agricultural University, Hissar.	3.00
18.		Development of Sorghum based weaning foods.	Sant Gadge. Baba Amravati University, Amravati. (M.S.)-444602	17.40 (Rs 14 lakh released in March 2004 & Rs 3.40 in September 2008)
19.		Development of functional foods from agri material and its by-products from food industries for value addition.	CFTRI, Mysore.	22.00
20.		Development of Technology for production of value added products-Litchi in Bihar, Dates in Gujarat and Amla in Uttar Pradesh.	CFTRI, Mysore.	03.00
21.		Development of Shelf Stable and ready to eat Indian Mini meals.	CFTRI, Mysore.	10.00
22.		Development of Technologies for processing of sweet toddy and coconut Honey	CFTRI, Mysore.	12.00
23.	2004-05	Establishment of Food Irradiation Facilities	Jadavpur University, Kolkata.	380.00
24.		Application of Image Processing Technology. The project aims at study and development of image processing technology for different quality/grading parameters of food (rice).	Indian Institute of Technology (IIT), Kharagpur.	39.15
25.		Quality assessment of Anola Product	Central Institute for Sub-tropical Horticulture (ICAR), Lakhnow.	12.006.15
26.		Dehydration of Vegetables through Single Solar Hybrid System.	Birla Institute of Technology, Mesra.	66.80
27.		Development of Emulsion based Meat products	Madras Veterinary College, (TANUVAS), Chennai.	31.75
28.		Microwave assisted hot air and vacuum drying of food and spices.	IIT, Kharagpur.	29.00 (1 st instalment released in April 2004 and 2 nd instalment in March 2009)
29.		Development of processed technology for production of ready to eat Health foods/snacks and Energy drink.	IIT, Kharagpur.	29.00
30.		Application of radio frequency heating for development of precooked shelf-stable convenience foods.	Laxminarayan Institute of Technology, Nagpur-440 010.	55.00

31.		Standardization of Ragi based traditional foods product and development of Ragi cereals/legume blends based functional foods.	Defence Food Research Laboratory (DFRL), Mysore.	6.81
32.		Development of Block and real time PCR kits for multipathogen detection for application in industries.	NDRI, Karnal-132 001.	58.00
33.	2005-06	Post Harvest Management and processing of Waste land fruit for sustainable economic rural transformation through demonstration	Marathwada Agricultural University, Parbhani, (M.S.)	27.00 (Total fund release completed in 2007-08)
34.		Molecular Characterization of Moth bean.	CCS Haryana Agricultural University, Hissar-125 004.	20.35
35.		Development of Probes for early detection of microorganisms responsible for food spoilage.	Birla Institute of Technology, Mesra. (Jharkhand)	80.00 (Rs 40.00 lakh released as 2 nd instalment in 2008-09)
36.		Enzymatic production of Tagatose: A low Calorie Sugar.	IITKharagpur.	34.75
37.		Rapid Control Atmosphere storage of fruits (Mango Litchi & Apple).	IITKharagpur.	24.00
38.		Development demonstration and dissemination of protective technologies: Biodegradable emulsions for food security and prevention of waste of perishable food items by extending their shelf life.	IIT, Delhi.	14.00
39.	2006-07	Enzyme mediated food processing. The proposal aims at development of optimal cost effective fermentative process for production of large quantity of enzymes in short time period.	University of Delhi South Campus, New Delhi-21.	64.50 (Total funds release completed in 2008-09)
40.		Formulating value added products from coarse grain and millet for food and industry use.	Tamil Nadu Agricultural University, Coimbatore.	50.02
41.		Preservation of selected vegetables and fruits by, A) Improving quality and shelf life of minimally processed products and, B) development of new range of dehydrated products having superior dehydration and keeping quality.	Karunya Institute of Technology & Science (KIT & Sci), Coimbatore.	253.80 (Second instalment released during 2007-08)