

Completed Projects under scheme for Research and Development

(Rs. in Lakh)

Sr. No.	Project Title	Institute/ College/ University	Amount of GIA Sanctioned	Amount Released
Andhra Pradesh				
1	Development of Piperine Conjugates to Increase the Bioavailability of Iron	Department of Biotechnology, GITAM Institute of Technology, GITAM University, Gandhinagar, Rushikonda Visakhapatnam 530045	15.00	14.99
2	Optimization of Operational Parameters for the Extraction of Thiamine from Rice and Wheat Brans and Enrichment of Foods	Department of Biotechnology, GITAM Institute of Technology, GITAM University, Gandhi Nagar Campus, Rushi Konda, Visakhapatnam 530045	9.50	8.50
3	Development of a three dimensional culture system to produce meat from chicken satellite cells	Department of Biotechnology, GITAM Institute of Technology, GITAM University, , Visakhapatnam-530045	15.00	7.50
Assam				
4	Quality improvement of traditional method of rice beer production by the tribal people of North-East India	Department of Food Processing Technology, Tezpur University, Napam, Assam-784028.	78.68	77.548
5	Production of dried honey powder using vacuum puffing technique	Assam University, Silchar, Assam -788011	24.75	12.37
6	Refinement, `standardization and popularization of technologies for value added pork products in North-Eastern India	National Research Centre on Pig, Indian Council of Agricultural Research, Rani Guwahati 781131- Assam	32.55	29.71
7	Development of health promoting extruded rte breakfast cereal incorporating choukua rice and bhimkol banana of Assam along with carambolapomace	Department of Food Processing Technology, Tezpur University, Napaam, Assam.-784028	40.32	30.69
8	Quality Assessment of traditionally processed dried fish of the North East India	Department of Biotechnology, Gauhati University, Guwahati 781014	32.93	27.29
9	Development of Degradable Food Packaging Technology "Green-PACK'	Department of Chemical Engineering, Indian Institute of Technology, Guwahati 781039	29.97	29.17
10	Pilot Scale Process Technology for ' BHIM KOL ' (MUSA BALBISIANA) Slice, Grits and Powder using Hybrid Drying Methods	Department of Food Engineering & Technology, Tezpur University, Napaam, Tezpur 784028	36.16	35.16
11	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, Tezpur784028	29.02	29.01
12	Osmotic dehydration and Microwave vaccum drying of Kachkal Banana	Department of Food Engineering & Technology, Tezpur University, Napaam784028	20.81	17.59

13	Application of multi-hurdle technology for value addition and preservation of spent chicken meat products at room temperature	Assam Agricultural University, Khanapara, Guwahati-781022	48.36	46.39
14	Development of economic process for the drying of Umorok Chilli and Turmeric and their quality evaluation with stability study	CSIR, NEIST, Jor hat, Assam	31.04	21.44
15	Studies on Functional properties of the dominant microflora found in rice beer of Assam	Tezpur University, Napam, Assam	46.02	40.31
16	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, Tezpur784028	21.55	20.77
17	Development of a Process for Effective use of Acetylcholinesterase (AChE) Biosensors for Quantification of Organophosphate and Organocarbamate Pesticide Residues in Produce	Department of Chemical Sciences, Tezpur University	11.37	6.37
18	Biodegradable Polymer based Thermally Conductive Packaging Films 'Thermo-Pack'	Department of Chemical Engineering, Indian Institute of Technology, Guwahati781039	38.50	34.59
19	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	44.15	43.19
Bihar				
20	Development of low cost value added food products".	Rajendra Agricultural University,Pusa(Samastipur) Bihar-848125.	28.00	15.50
Chattisgarh				
21	Kinetic of Thermal Degradation of Chlorophyll in Green Leafy Vegetables and Increasing the Shelf life of the vegetables	Department of Chemical Engineering, National Institute of Technology Raipur, Raipur 492010	11.71	10.37
Delhi				
22	Technology Development for Commercialization of ready to eat Indian foods	Lady Irwin college, University Of Delhi, Skandara Road, New Delhi-110001	9.98	9.98
23	Development, Demonstration and dissemination of Protective Technologies: Biodegradable Emulsion for food security and prevention of waste of perishable food items (Fruits and Vegetables) by extending their shelf life	Indian Institute of Technology HuazKhas, New Delhi-110016	34.00	34.00
24	Microbial proteases and lipases for the production of food-related value added products	University of Delhi South Campus, Benito Juarez Marg, New Delhi-110021	37.00	30.00
25	Development of Soybean/Rich bran based Nutraceuticals.	Ganesh Scientific Research Foundation, 64-65, Satguru Ram Singhi Marg, Kirti Nagar Industrial Area, New Delhi-110015.	5.40	5.40

26	Enzyme mediated food processing	University of Delhi, South Campus, Benito Juarez Road,	64.50	64.50
27	Clean drying technology for locally available medicinal plants and seasonal vegetables	Centre for Energy Studies, IIT Delhi, New Delhi-16	22.72	11.36
28	Biotechnology Production of Xylitol from Xylose rich lignocelulosic materials	IARI, New Delhi	23.11	23.10
29	Development of Phenolic Enriched Multigrain Bread with Improved Functional Quality	Indian Agriculture Research Institute, New Delhi	49.81	48.49
30	Biotechnological approaches for utilisation of deoiled seed cakes in producing food enzymes and chemicals	Indian Institute of Technology Delhi, Hauz Khas, New Delhi	22.91	21.19
31	In vitro assessment of the effects of commercially available nutraceuticals and oligosaccharides as prebiotics on the human gut microflora	Indian Institute of Technology Delhi, Hauz Khas, New Delhi 110016	23.23	20.93
32	Utilization of deoiled soyabean cake for production of enzymes, bioactive components and protein products	IIT Delhi, New Delhi-16	15.60	11.01
33	Enzymatic synthesis of Theanin: A nutraceutical using microbial γ -glutamyltranspeptidase	University of Delhi, South Campus, New Delhi	23.00	18.94
34	Supercritical Fluid Extraction of Natural Antioxidant for Food Preservation	Indian Institute of Technology, HauzKhas, Delhi	63.00	60.88
Gujarat				
35	Establishment of Pilot scale multipurpose processing Plant for ISABGUL and Spices	Department of Rural Engineering Gujarat Agricultural University, Sardar Krushinagar-385506	20.00	9.61
36	Development and Optimization of Edible Coating Formulations to Improve the Postharvest Quality and Shelf-life of Underutilized Short Lived Fresh Fruits by using RSM	Department of BRD, School of Biosciences, Sardar Patel University, Sardar Patel Maidan, Vadtal Road, Post Box No. 39, Vallabh Vidyanagar 388120	17.12	14.70
37	Development of Process of Technology for Functional Snack Food Using Flaxseed	A.D. Patel Institute of Technology, New Vallabh Vidya Nagar, Karamsad, Anand 388121	4.04	4.03
Himachal Pradesh				
38	Bio Processing and Pilot Scale Production of High Valued Tea Nutraceuticals: Catechin and Theaflavins"	Institute of Himalayan Bioresource Technology, Post Box No-6, Palampur (H.P.) 176061.	163.00	163.00
39	Processing of apple pomace for value addition	Institute of Himalayan Bioresource Technology, Palampur, Himachal Pradesh (IHBT)	107.44	103.31
Haryana				
40	Development of microbial based on farm rapid kits for the detection of antibiotic residues in raw milk during production and processing	National Dairy Research Institute, Karnal-132001	41.00	39.00
41	Development of Block and Real Time PCR kits for multi-pathogen Detection for Application in Dairy Industry	National Dairy Research Institute, Karnal-132001	58.00	58.00

42	Separation, Characterization and Food applications of Wheat Gluten	Guru Jambheshwar University, Hissar, Haryana	50.00	42.00
43	Development of value added products of guar (Cyamopsis tetragonoloba L. Taub) gum	Department of Food Science and Technology, CCS, Haryana Agricultural University, Hissar-125004	32.50	29.88
44	Molecular Characterization of nutritional evaluation of Moth Bean	Department of Biotechnology and Molecular Biology, CCS, Haryana Agricultural University, Hissar-125004	20.35	19.81
45	Development of traditional fermented dairy products enriched with an indigenous probiotic strain for promoting the health and well-being of consumers	National Dairy Research Institute, Karnal-132001 (Haryana)	67.83	66.12
46	Healthy Foods: Production of Stable and Active Probiotics	National Dairy Research Institute, Karnal 132001	35.82	28.91
47	Development of Strip based detection tests for selected adulterants and contaminants in milk	National Dairy Research Institute, Karnal 132001	49.84	40.17
48	Development of Chromatographic and PCR Based Methodology to Ascertain the Quality of Milk Fat and its Validation under Filed Conditions	National Dairy Research Institute, Karnal 132001	14.85	11.94
49	Production of buffalo casein hydrolysates enriched with antioxidative and immunomodulatory peptides and their application for the development of functional beverage	National Dairy Research Institute, Karnal 132001	50.00	46.64
50	Mineral bound milk based ingredients: Preparation, characterization and application	National Dairy Research Institute, Karnal 132001	46.85	42.17
51	Preparation and Characterization of Nanoemulsions of Curcumin for their use in Functional Foods	Department of Dairy Chemistry, National Dairy Research Institute, Karnal-132001	19.97	13.97
52	Study on development of dietary fibre enriched designer meat products	Lala Lajpat Rai University of Veterinary and Animal Sciences, Hissar, Haryana	54.90	53.55
53	Evaluation of Green Functional Foods fortified with Cereal grasses in reducing risk of Metabolic Syndrome	National Institute of Food Technology Entrepreneurship and Management, Sonapat 131028	27.50	17.16
54	Effects of Microfluidization on the quality of fruit flavoured and low fat yoghurt	Department of Food Science and Technology, National Institute of Food Technology Entrepreneurship and Management Plot No 97, sect 56, HSIIDC Industrial Estate Sonapat 131028	54.58	Surrendered the project.
Jammu & Kashmir				
55	Extraction of resistant starch from Horse chestnut and rice, its utilization as an encapsulating agent for targeted delivery into the clone	Department of Food Science & Technology, University of Kashmir, Srinagar 190006	54.73	45.53
Jharkhand				

56	Value added processing of millets for sustainable nutritional security of Tribes in Jharkhand	Department of Home Science,Birsa Agricultural University, Ranchi, Jharkhand	40.4	38.63
57	Use of Natural Resins and Gums for Preservation and Value Addition of Fishery Products	Indian Institute of Natural Resins & Gums, , Namkum, Ranchi-834010	25.15	10.12
		Mumbai Research Centre of Central Institute of Fisheries Technology, CIDCO Admn. Building, Vashi, Mumbai-400703	18.40	17.01
58	Overproduction of anthocyanin, the plant derived natural colorant, for food processing industries	Birla Institute of Technology, Mesra, Ranchi -835215, Jharkhand.	45.00	43.75
59	Development of probes for early detection of microorganisms responsible for food spoilage	Birla Institute of Technology, Mesra, Ranchi –835215.	80.00	80.00
Karnataka				
60	Development of new Controlled Atmosphere (CA) Storage using polymeric membrane for storage and export of selected fruits and vegetables	D/o Fruit & Vegetable Technology, CFTRI, Mysore – 570020	44.39	32.98
61	Design and development of functional foods from agri materials and its by products from Food Industry for value addition.	Dept. of Protein Chemistry & Technology, Mysore- 570020	26.53	22.00
62	Establishment of a Demonstration Plant and Training Centre for Food Processing in Rural Area to Produce and Promote Nutritious, Value added Foods from Locally available Agri Produce	Central Food Technological Research Institute,Mysore-570020	9.00	9.00
63	Design and Development of low cost servo based, PLC operated grain/ grain products automatic weigher for flour mill industry	Central Food Technological Research Institute, Mysore-570020	8.54	5.50
64	Ochratoxin 'A' in Barley, Wheat and Rye-National Surveillance/ Database generation	Central Good Technological Research Institute, Mysore-570013	3.70	3.70
65	Development of Technologies for the production of liquefied fruit Juices and concentrates through biotechnological and membrane techniques	Central Food Technological Research Institute, Mysore-570020	10.22	10.22
66	Large Cardamom: Evaluation of Drying Systems & Technology for Making Value Added Products	Central Food Technological Research Institute, Mysore-570013	16.71	9.71
67	Studies on application of Annatto Dye (A natural food colour) in Foods	Planning and Coordination, CFTRI Mysore-570013	8.00	9.89
68	Standardization of Ragi based traditional Food Products.	Defence Food Research Laboratory,DFRL, Siddarthanagar, Mysore-570011	15.00	15.00
69	Development of Health Foods based on Rice Bran	Central Food Technological Research Institute, Mysore-570020.	10.00	10.00
70	Biotechnological approaches to regulate fermentation and drying process of cocoa.	Central Food Technological Research Institute, Mysore 570020	20.36	16.06

71	Production of n-3 Polyunsaturated Fatty Acids Concentrate from Sardine Oil	Department of Chemical Engineering, National Institute of Technology Surathkal, Srinivasnagar, Mangalore 575025	46.79	39.81
72	Nutritionally Enriched Innovative Convenience Foods Suitable for Industrial Production from Underutilized Grains	Department of Grain Science & Technology, Central Food Technological Research Institute, Mysore 570020	20.00	17.96
73	Comparative Evaluation of Enzymatic and Fermentative methods for Preparation of Chicken liver Hydrolystates: Recovery, Biofunctional Characterization and Application	Department of Meat, Fish & Poultry Technology, Central Food Technological Research Institute, Mysore 570020	41.64	39.46
74	Development of Process for nanoencapsulation of polyphenols for food supplement applications	Central Food Technological Research Institute, KRS Road, Mysore 570020	20.29	19.54
75	Biotechnological Production of Bioactive Metabolites from Therapeutic Fungal Biofactory Ganoderma sp. for Pharmaceutical Applications	Central Food Technological Research Institute, Mysore570020	26.76	18.38
76	Reverse Micellar Extraction of Lactoferrin from Whey: Continuous Process	National Institute of Technology Karnataka, Surathkal, Shrinivasnagar, Mangalore575025	37.60	35.30
77	Developing Inexpensive, Disposable and Biodegradable Food Containers Using Agricultural Wastes	Center for Emerging Technologies, Jain Global Campus, Jain University, Ramanagara District, Bangalore562112	7.54	3.77
78	Scale up of chitosan based coating formulation for preservation of selected fruits	Central Food Technological Research Institute, Mysore570020	21.89	17.25
79	Scale-Up and Down Stream Processing of Stable Pigment & Key Metabolites from Morus Alba	Central Food Technological Research Institute, Mysore570020	27.58	17.19
80	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	40.54	39.68
81	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	14.36	13.60
82	Edible Confectionery Chews and Functional Beverage Mix for Increased/Sustenance of Energy Levels in Sports Personnel	CSIR-Central Food Technological Research Institute, Mysore570020	13.17	11.83
Kerala				
83	Non-destructive Nano- sensors for detecting chemical and biological food toxins using surface enhanced Raman Scattering	Amrita Centre for Nanosciences, Amrita Vishwavidyapeetham, Elamakara, Cochin-682026,Kerala	65.00	65.00
84	DNA barcoding to discriminate traded spices from their adulterants” of Indian Institute of Spices Research	Indian Institute of Spices Research,Calicut 673012, Kerala.	28.46	28.46

Maharashtra				
85	Post-harvest Management and Processing of waste land fruits for sustainable economic rural transformations through demonstrations.	Marathwada Agricultural University Parbhani-431402,	27.00	27.00
86	Management of Wastes from the Food Processing Industries	National Environmental Engineering Research Institute, Nehru Marg, Nagpur 440020	12.00	6.00
87	PHM and processing of waste land fruit for sustainable economic rural transformation	Marathwada Agril. Uni, Parbhani (Mah)	27.00	27.00
88	Standardization of method for preparation of value added probiotic, products beverages containing Spirulina placensis biomass suitable for malnourished children	Department of Dairy Microbiology, College of Dairy Technology, Waryud (Pusad), Maharashtra-445204.	36.75	36.75
89	Development of Sorghum based Weaning Food	S.G.B Amravati University, Amravati. (M.S.)-444602	17.40	17.40
90	Validation of economically important fish species from India by DNA Bar-coding using CO-1 gene”	Dr. Baba Saheb Amedkar Marathwada University, Aurangabad-431021.	220.11	217.75
91	Moisture Sorption Isotherm for Indian Fruits and Vegetables	Department of Chemical Engineering, Indian Institute of Technology, Powai, Mumbai-400076.	48.00	48.00
92	Studies in Physico-Chemical Properties of Plasma Processed Rice grains	Department of Food Engineering & Technology, Institute of Chemical Technology, Nathalal Parekh Marg, Matunga, Mumbai 400019	22.38	19.69
93	Microencapsulation of anthocyanin pigment extracted from kokam (Garcinia indica) processing industry waste	Department of Food Science and Technology, Shivaji University, Kolhapur 416004	33.47	29.73
94	Development of Continuous and Energy Efficient Cooking Devices and Practices	Institute of Chemical Technology, Mumbai 400019	25.83	16.91
95	Studies for the selective separation of proteins from milk whey	Chemical Engineering Division NCL, Pune,	20.74	17.61
96	Studies on Post Harvest Application of 1-MCP on Shelf Life and Quality of Mango and Tomato Fruits	Dr. Babasaheb Ambedkar Marathwada University, Aurangabad 431004	36.94	36.44
97	Biochemical composition of Bombay duck fish, and functional characterisation of its muscle proteins	Division of Fisheries Resources, Harvest & Post-harvest Management, Central Institute of Fisheries Education, Seven Bungalows, Versova, Mumbai	25.00	15.10
98	Synthesis and Characterization of Nano-Cellulose and its Application in Biodegradable Polymer Composite Films for Food Packaging	Institute of Chemical Technology, University of Mumbai, Matunga, Mumbai 400019	32.73	23.91

99	Extraction and Concentration of Bioactive Compounds and Sugars from Horticultural Processing Waste using Microwave-Membrane Technology	Centre for Technology Alternatives for Rural Areas (CTARA), Indian Institute of Technology Bombay, Powai, Mumbai400076	27.63	19.90
100	Development of Healthy and Nutrient Rich Noodles by Supplementation with Legumes and Leafy Vegetables	Department of Food Science and Technology, Shivaji University, Kolhapur-416004	31.13	28.01
101	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	24.70	19.66
Meghalaya				
102	Approaches to Value Addition of the Chow-Chow Fruit by its Fermentation to a Nutritionally Improved Product	State Institute of Rural Development, Nongsder	33.00	24.75
Pondicherry				
103	Development of Functional Mixed Starter Culture for Idli Using Microbial Biodiversity and Interrelationship	Department of Food Science & Technology, Pondicherry University, Pondicherry605014	48.80	36.33
Punjab				
104	Development of a Minimal processing Technology for high quality edible mushrooms	Thapar Institute of Engineering & Technology, Post Box No. 32, Patiala-147004	4.00	4.00
105	Chemical, rheological and processing quality of fractions produced by successive size reduction milling of different wheat varieties	Department of Food Science and Technology, Guru Nanak Dev University, Amritsar143005	69.20	62.10
106	Improving the microbial safety and nutritional quality of fresh meat using a low cost refrigerated cabinet for retail marketing of meat in street meat shops	Central Institute of Post Harvest Engineering and Technology, Ludhiana, Punjab	11.69	7.84
107	Novel bioactive edible films for extending shelf life of meat based products	College of Veterinary Science, Guru AngadDev Veterinary and Animal Sciences University, Ludhiana	56.20	51.36
108	Encapsulation of Natural Bioactive Compounds and Micronutrients for the enhancement of Nutritive, Preservative and Processing functionality of Meat products	Guru Angad Dev Veterinary and Animal Science University, Ludhiana141004	55.00	48.00
109	Development and Quality Evaluation of Gluten free Products for Celiac Disease Patients	Department of Food Science & Technology, Guru Nanak Dev University, Amritsar143005	45.42	44.42
110	Reviving the Utilization of Millets and Minor Cereals in Chapatti to Deliver Bioactive Components	Department of Food Science & Technology, Guru Nanak Dev University, Amritsar143005	52.88	44.94
111	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	47.00	46.73
112	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	70.55	68.95

Rajasthan				
113	Characterization of Colostrum Bio-active Components from different spices and their Application in the Formulation of Novel Dairy Products	MaharanaPratap University of Agriculture and Technology, Udaipur, Rajasthan	87.26	87.15
Tamil Nadu				
114	Formulating value added products from coarse grains and millets for food industrial use	Tamilnadu Agricultural University, Madurai – 625104	50.65	25.32
115	Enhancing the Shelf life of Banana Using Diffusion Channel	Tamil Nadu Agricultural University, Coimbatore-641003	34.30	34.30
116	Development of value added products from underutilized marine mollusks	SuganthiDevadason Marine Research institute, 44- Beach Road, Tuticorin-628001, Tamilnadu	11.00	11.00
117	Preservation of selected vegetables and fruits by (1) Improving quality and shelf life of minimally processed products (2) Development of a new range of dehydrated products having superior re-hydration and keeping qualities	Karunya University, Coimbatore	253.8	253.8
118	Development of process for Exploring the possibilities of utilization of processing waste of fruit crops	Horticulture, Faculty of Horticulture, Tamil Nadu Agricultural University, Coimbatore-641003.	24.50	21.51
119	Development and popularization of insulated Ice bags for traditional fishing sector	Deptt. of Fish Processing Technology, Fisheries College Research Institute, Thoothukudi-628008	14.987	14.29
120	Development & Standardization of technique for preservation of nutrient rich Palmyrah products	Post Harvest Technology Centre, Agriculture Engineering College & Research Institute, Tamil Nadu Agricultural University, Coimbatore-641003.	8.75	8.54
121	Ultrasound processing of liquid food: Feasibility and Efficacy.	Department of Food Process Engineering, Indian Institute of Crop Processing Technology, Thanjavur 613001	9.98	8.68
122	Enhancing the Shelf Life of Sapota (Manikara Zapota) by Value Addition	Department of Food Technology, Kongu Engineering College, Perundurai, Erode 638052	5.22	4.00
123	Phosphine and Carbon dioxide (CO ₂) Combinations as Alternative to Methyl Bromide to Manage Stored Pests of rice Under Bulk Storage	Department of Storage Entomology, Indian Institute of Crop Processing Technology, Pudukottai Road, Thanjavur 613005	39.8	33.29
124	Package of Technologies for On-farm Processing, Value Addition and Safe Storage of Onions	Indian Institute of Crop Processing Technology, Thanjavur 613001	49.97	43.91
125	Design and development of Ohmic Heating System for Pasteurization of Liquid Egg White and to Enhance the Functional Properties of Egg White Albumen	Agricultural Engineering College & Research Institute, Tamilnadu Agricultural University, Coimbatore	20.28	15.14
126	Design and Evaluation of a Tamarind Fruit dehuller and Deseeder	College and Research Institute, Tamilnadu Agricultural University, Coimbatore641003	10.44	7.22

127	Feasibility Study of Pulse Power Technique: Alternative Technology for Water Treatment	Department of Electrical Engineering, Indian Institute of Technology Madras, Chennai-600036	29.99	25.49
128	Development of database for Indian seafood safety and traceability based on AFLP markers	Fisheries College and Research Institute, Tamilnadu Veterinary and Animal Sciences University, Thoothukudi	31.45	30.13
129	Prebiotic Efficacy of Xylooligosaccharides (XOS) and their Food Applications	Agricultural Engineering College and Research Institute, Tamilnadu Agricultural University, Coimbatore641003	27.70	6.95
		Centre for Food Technology, Department of Biotechnology, Anna University,	27.70	16.89
130	Developing New Technologies for Processing Sugarcane Juice	Division of Crop Production, Sugarcane Breeding Institute (ICAR), , Coimbatore-641007	37.40	33.54
131	Developing Post Harvest Mechanization Package for Banana Central Core	Department of Agriculture Structures and Process Engineering, Central Institute of Agricultural Engineering, Coimbatore-641003	37.96	31.48
132	Development of Technologies for Novel Food products based on Indigenous Technologies	Indian Institute of Crop Technology Thanjavur, T.N.	39.074	32.71
133	Development Stability and consumer acceptance of omega-3 enriched functional food	College of Food Dairy Technology, Tamil Nadu Agricultural University, Chennai	52.91	47.24
134	Post harvest technology and value addition of cashew apple	Tamil Nadu Agricultural University, Chennai.	13.24	11.41
135	Formulating value added products from minor tubers for food and industrial uses	Tamil Nadu Agricultural University, Home Science College and Research Institute, Madurai	13.0825	7.84
136	Lactic acid bacteria of functional interest in nutrition of finger millet	Agricultural College & Research Institute, Tamil Nadu Agricultural University, Coimbatore641003	21.84	14.67
137	Industrial Process Development for Meat Preservation by Natural extracts	Anna University, Chennai600025	35.84	29.89
138	Evaluation of Physiochemical, Nutritional, Pasting and Textural Characteristics of Processed Millets Based Foods	Department of Food Science & Nutrition, Periyar University, Salem636011	43.78	27.76
139	Industry waste water treatment adopting pulsed power technique	Department of Civil Engineering, Indian Institute of Technology Madras, Chennai600036	60.30	53.52

140	Bacteriophages-A novel biopreservative for vegetable	Tamil Nadu Agricultural University, Coimbatore	67.09	64.34
141	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	37.96	32.97
142	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	38.51	34.65
143	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	39.82	34.14
144	Identification of sustainable technologies for value chain development of Jackfruit	Department of Food Tech/Nutrition, Indian Institute of Crop Processing Technology, Thanjavur 613005	51.86	32.35
145	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	48.62	39.31
Telangana				
146	Preparation of tailor –made annatto dye formulations for selected traditional and industrial processed foods	Central Food Technological Research Institute, Habshiguda, Uppal Road, Hyderabad-500007.	7.00	5.55
147	Design and Fabrication of Prototype model of Annatto Seed Separator	CFTRI, Resource center, Habshiguda, Uppal Road, Hyderabad-500 007.	15.87	13.56
148	Functionalized polymers for processing of soymilk and apple juice	Biotransformations Laboratory, Natural Products Division, Indian Institute of Chemical Technology, Hyderabad 500007	33.34	29.67
149	Studies on the preservation of vegetable Juices and Non-Acidic fruit juices by Microwave Heating	Central Food Technological Research Institute, Habshiguda, Uppal Road, Hyderabad-500007.	38.82	36.88
150	Production of Selenium enriched functional meat through nutrient supplementation in sheep	ICAR-National Research Centre on Meat, Chengicherla, Boduppal (Post)	50.44	40.89
151	Extraction of Proteins and Phytic Acid from Waste Rice Bran using Biocatalysis	CSIR-Indian Institute of Chemical Technology, Hyderabad	37.17	31.58
152	Utilization of pumpkin for development of carotene rich extruded and other value added products	CFTRI, Hyderabad	29.76	28.31
Tripura				
153	Technology assessment standardization and acceleration of Shidal Production in Northeast India	D/o Fish Processing Technology, College of Fisheries, Central Agr. Uni. Lembucherra, Agartala, Tripura	39.88	37.34

154	Development of ready-to-serve fish products through flexible retort pouch technology for Northeast Markets	Central Agricultural University, Agartala, Tripura	26.402	23.82
Uttar Pradesh				
155	Quality assessment of aonla products particularly in relation to browning during preservation and storage	Central Institute for Subtropical Horticulture, Rehmankhera, Lucknow-227107	12.30	6.15
156	Nutritional approach for designing goat meat based functional products	Central Institute for Research on Goat (CIRG), Makhdoom, U.P	107.29	106.15
157	Development and quality evaluation of innovative convenience food product	Indian Veterinary Research Institute, Izatnagar, Bareilly, UP	45.25	36.12
158	Development of intelligent packaging sensors for monitoring quality and safety of meat and meat products in supply chain	Indian Veterinary Research Institute, Izatnagar, Bareilly District 243122	44.67	36.89
159	Development of Nano-Immuno Rapid Test to detect Mycobacterium avium subspecies paratuberculosis in Milk samples	Central Institute for Research on Goats, CIRG Makhdoom, PO-FARAH, Mathura 281122	65.78	46.23
West Bengal				
160	Microwave assisted hot air and vacuum drying of fruits and spices	Post Harvest Technology Center, Indian Institute of Technology, Kharagpur-721302.	27.78	27.78
161	Enzymatic Production of Tagatose : A Low Calorie Sugar (POT)”	Indian Institute of Technology, Kharagpur-721302.	72.50	72.50
162	Design of Novel Functional Food Supplements using Supercritical Carbon dioxide Extraction and Encapsulation Technologies	Jadavpur University, Kolkata-700032	33.01	33.00
163	Rapid control atmosphere storage of mango, lichi and apple	Agriculture & Food Engg. Deptt., IIT, Kharagpur	48.00	48.00
164	Application of image processing technology for assessment of food materials	Agricultural & Food Engg. Deptt, IIT Kharagpur-	39.51	39.51