

On-going Projects under scheme for Research and Development

(Rs. In Lakh)				
Sr. No.	Project Title	Institute/ College/ University	Amount of GIA Sanctioned	Amount Released
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	27.26	26.13
2	Development of ready to reconstitute mistidahi powder	Department of Food Processing Technology , Assam	15.97	14.72
3	Development of value added products from Minor Fruits of Assam	D/o Food & Nutrition, Assam Agricultural University	65.93	62.04
4	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	38.92	25.46
5	Evaluation of tree tomatoes (tamarillo) of Nagaland utilizing the pulp, peel and seeds for its commercialization	Tezpur University, Tezpur	33.03	-
Delhi				
6	Development of functional food Products from mycelium of medicinal mushrooms.	IIT Delhi, New Delhi	67.00	-
Gujarat				
7	Development and Modeling of Refractance Window Drying for Strawberry Fruit Powder	A.D. Patel Institute of Technology, Anand, Gujarat	14.94	-
8	Process optimization for oil uptake reduction using protein isolates/ hydrocolloids in the development of deep fried traditional Gujarati snacks	Sardarkrushinagar Dantiwada Agricultural University, Sardarkrushinagar, Dist. Banaskantha, Gujarat	49.12	40.06
Haryana				
9	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	43.36	20.10
10	Evaluation of Anti-biofilm, Anti-microbial effect of natural compounds against food - bourne pathogens	National Institute of Food Technology Entrepreneurship and Management, Sonapat	34.31	23.56
11	Effect of thermal Processing on Proximate composition and antioxidant activity Indian edible brown seaweeds sargassum wightii and development of nutraceutical sand	National Institute of Food Technology Entrepreneurship and Management, Sonapat	35.86	26.18
12	Preparation, characterization and evaluation of encapsulated eggplant peel extract in Edible Oil	National Institute of Food Technology Entrepreneurship and Management, Sonapat	31.46	24.23
13	Development of instant probiotic fruit juice powder	National Institute of Food Technology Entrepreneurship and Management, Sonapat	34.40	25.70

14	Development of a commercial protocol for mitigation of acrylamide levels in selected Indian snack foods	National Institute of Food Technology Entrepreneurship and Management Kundli, Sonipat, Haryana	25.40	-
15	Development of Immunomodulatory Exopolysaccharides Containing Healthy Fermented Dairy Foods	ICAR-NDRI, Karnal, Haryana.	38.39	-
16	Studies on application of natural antimicrobial peptides for enhancing shelf life of milk and meat products	LalaLajpatRai University of Veterinary and Animal Sciences, Hisar	40.54	-
Karnataka				
17	Value added and Healthful Texturized egg product	CFTRI, Mysore	38.51	29.85
18	Red Sorghum flakes based snack bar for health and nutritional security	University of Agricultural Sciences, Dharwad, Karnataka	36.92	32.20
19	Isolation and screening for native wine yeast cultures for the production of Indian Wine	CFTRI, Mysore	70.01	44.33
20	Development of technology for production of multigrain semolina mixes and its food application	CSIR-Central Food Technological Research Institute, Mysore570020	29.83	29.01
21	Development of technologies for value addition to under utilized rhizomes	Central Food Technological Research Institute, Mysore	29.76	14.23
22	Technologies for Development of Value Added Products from Green Coffee	Spice and Flavor Science, Central Food Technological Research Institute, Mysore 570020	34.42	16.14
23	Development of bio-fumigation system for safe storage of food commodities against stored product insect pests	Central Food Technological Research Institute, Mysore	16.46	8.23
24	Development of an Antimicrobial Protein/Peptide for Food Industries	Central Food Technological Research Institute, Mysore	66.78	42.39
25	Development of an edible coating containing bioactives from mulberry leaves for the management of bell pepper anthracnose	CSIR-CFTRI	25.20	-
26	Technology development for micronutrient fortification of semolina, dalia, bansi rava and its utilization in traditional and pasta products	CSIR-CFTRI	29.50	-
Kerala				
27	Design and development of hot air assisted continuous Infrared drying system for high value fish and fishery products	ICAR-Central Institute of Fisheries Technology, Cochin, Kerala	27.02	-
Maharashtra				
28	Low cost Dehydration of Fruits and Vegetables using continuous explosion Puffing Process (CEPP)	M/s Ghatge Precision Engineering Pvt. Limited, Shahunagar, Godoli, Satara-415001	34.16	30.74
29	Improvement of Nutritional Value of Finger Millet by Extrusion cooking Technology	Department of Agricultural Process Engineering, Dr. B.S. KonkankrishnVidyapeethDapoli – 415712.	37.51	33.29
30	Studies on preparation of Syrup and Jaggery of Neera obtained from Phoenix sylvestris	University of Pune, Pune-411007	24.67	22.78
31	Validation of Nutraceutically important plant resources in India by DNA Barcoding using various Gene Markers of India	Dr. Babasaheb Ambedkar Marathwada University, Aurangabad	147.24	147.10

32	Processing and Packaging of Tender Coconut Water for Rural Market	Indian Institute of Packaging , Andheri, Mumbai	46.664	31.58
33	Intensified Recovery of Valuable Products from Whey using Ultrasound	Institute of Chemical Technology, Mumbai 400019	41.41	29.45
34	Novel, non-thermal energy efficient, industrially scalable hydrodynamic cavitation processing of apple juice for enhanced nutritional bioactives and shelf life extension	Institute of Chemical Technology, Mumbai, Maharashtra	44.09	37.29
35	Modification of Natural Polymers-Starches for better application in food sector	Institute of Chemical Technology, Mumbai, Maharashtra	24.08	12.04
36	Integrated Processing of Beverages from Minor Tropical Fruits: Process Optimization and Shelf-Life Extension	Institute of Chemical Technology, Mumbai, Maharashtra	36.47	-
Meghalaya				
37	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	27.22	23.26
38	Isolation modification of nonconventional sources of starch from North Eastern Region and their potential food application	College of Home Science CAU, Tura, Meghalaya	40.184	35.59
Odisha				
39	Development of Cost Effective Microwave-Infrared-UV Assisted Continuous Sterilization Process for Spices	Department of Food Process Engineering, National Institute of Technology Rourkela 769008	53.62	52.10
Punjab				
40	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.	1.069 Cr	86.51
41	Development of Fortification Technology for Milk to Increase Bioavailability of Mineral	Guru AngadDev Veterinary & Animal Sciences University, Ludhiana, Punjab	70.72	68.66
42	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	47.46	35.00
43	Development of Good Quality and Healthy Ready to Drink Concoction of Milk Tea	Guru Angad Dev Veterinary and Animal Sciences University, Ludhiana, Punjab	40.92	-
Tamil Nadu				
44	Exploring the use of ornamental flowers as natural food colorants	Tamil Nadu Agricultural University, Periyakulam –625604, Tamil Nadu	24.59	16.77
45	Development of Shelf Stable Chicken Meat Products with Natural Preservatives-A Hurdle Technology Approach	Department of Meat Science and Technology, Veterinary College and Research Institute, Namakkal-637002.	31.90	24.70

46	Nanopatterning with low temperature process for the production of instant foaming soluble coffee	Indian Institute of Crop Processing Technology, Thanjavur	48.84	36.16
47	Effective utilization of bio-waste from small onion in food processing applications	Indian Institute of Food Processing Technology, Thanjavur	34.36	25.95
48	Design and Development of Integrated Production Line for Coconut Processing	Indian Institute of Food Processing Technology, Thanjavur	51.92	40.96
49	3-D Printed Foods: Personalized Nutrition to Address Malnutrition in India	Indian Institute of Food Processing Technology, Thanjavur	55.42	34.46
50	Development of non-dairy synbiotic food to ensure food safety and combat hidden hunger deficiency.	Indian Institute of Food Processing Technology (IIFPT), Thanjavur, Tamilnadu	30.30	-
51	Development of active intelligent packaging system with antimicrobial agent for fruits and vegetables	Indian Institute of Food Processing Technology Thanjavur- 613 005, Tamil Nadu.	53.04	-
52	Formulation and antioxidant evaluation of value added convenience foods using processed millets	Periyar University, Salem, Tamil Nadu	42.20	-
53	Probiotic enriched vitamin B12 fortified food products	Anna University, Chennai	48.03	-
54	Development of diversified millet products for the nutritional security of future generations and improving livelihood of millet farmers	Indian Institute of Food Processing Technology (IIFPT), Thanjavur, Tamilnadu	46.85	-
Telangana				
55	Development of nutrient rich, low GI multiple whole grain products	National Institute of Nutrition (ICMR), Jamiaosmania, Hyderabad500007	45.00	43.32
56	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	98.40	94.96
57	Development of technological interventions for enhancement of quality, shelf-life, and microbiological safety of traditional/ethnic meat products	ICAR-National Research Centre on Meat	25.00	-
Uttar Pradesh				
58	Development of technology for the processing and preparation of value added Wood Apple	Bundelkhand University, Kanpur Road, Jhansi-284128.	39.40	19.70
59	Development and Production Technologies for Guava Pulp Enriched Fermented Dairy Products	Banaras Hindu University, Varanasi	41.27	32.51
60	Value added products from poultry sleeves for environmental and economical viability of poultry processing	Indian Veterinary Research Institute, Izatnagar, Bareilly	50.05	-

61	Effect of dual modifications on starch isolated from various cultivars of sorghum for the production of specialty and resistant starches and evaluation of genotype diversity in cultivars using flour as model	Motilal Nehru National Institute of Technology, Allahabad	31.61	-
62	Extraction, purification and formulation of w-3 PUFA's dosage-form derived from plant source as a health supplement: A replacement strategy for marine based PUFA's	Babasaheb Bhimrao Ambedkar University, Lucknow, UP	60.35	-
63	Utilization of pulse milling by-product for edible use	ICAR-Indian Institute of Pulses Research, Kalyanpur, Kanpur, UP	54.00	-
West Bengal				
64	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.	380.00	374.14
65	Ultra High Temperature Processing of Liquid Beverages and semisolid food products by microwave and electrical energy heating	Jadavpur University, Kolkata-700032, India.	44.00	39.60
66	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	48.291	44.08
67	Production of functional dahi by isolated probiotic strain from breast fed human baby	Post Graduate Department of Microbiology, Bidhannagar College. W.B.	25.22	14.86
68	Development of Functional Fish Sausage for Promoting Entrepreneurship	Post Harvest Technology, ICAR-Central Institute of Fisheries Education Salt Lake Kolkatta 700091	43.31	31.00