


| SR. NO | ROLL NO | NAME | TOPIC |
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| 1 | 180540170001 | RavinaPannu | A review on nutritive and bioactive potential of bitter apple |
| 2 | 180540170002 | Priyanka | Effect of ultra-sonication and gamma irradiation on physicochemical, pasting and morphological properties of banana starch |
| 3 | 180540170003 | Pardeep Kumar | A review of proximate composition of chickpea flour and application in biscuit formulation |
| 4 | 180540170004 | Lalit Kumar | Pigmented wheat: A comprehensive review |
| 5 | 180540170005 | Sachin | A comparative study of physicochemical and functional properties of wheat grains and flour from conventional and black wheat |
| 6 | 180540170006 | Prince | Effect of gamma irradiation on physicochemical, pasting, morphological and rheological properties of lotus starch |
| 7 | 180540170007 | Priyanka Yadav | A review of physicochemical properties of kodo millet starch |
| 8 | 180540170008 | Hitesh | A review of pigmented rice |
| 9 | 180540170009 | Sheenu | A self-study report on various products formulated using bitter apple powder |
| 10 | 180540170010 | Anuradha | Non-thermal modification of banana starch: effect on pasting, structural and morphological properties |
| 11 | 180540170011 | Chhavi | Physicochemical properties of starch isolated from different cultivars of wheat |
| 12 | 180540170012 | Rekha Rani | Physical properties of finger millet seeds and functional and antioxidant properties of its bran and flours |
| 13 | 180540170013 | Kumari Sonu | A self-study report on bioactive potential of <i>Moringaolifera</i> leaves |
| 14 | 180540170014 | Shashi Rohilla | Gamma-irradiated lotus seed starch: Effect on structural, morphological and rheological properties |
| 15 | 180540170015 | Mukul Tyagi | A review of physicochemical properties of foxtail millets starch |
| 16 | 180540170016 | Sonia | Study on physical, functional antioxidant properties of kodo millet |
| 17 | 180540170017 | Yogita | A self-study report on various products formulated with addition of <i>Moringaolifera</i> flour |
| 18 | 180540170018 | Suhail Khan | Effect of incorporation of chia seed and flaxseed flour on physical and sensorial properties of muffins |
| 19 | 180540170019 | Subham Sharma | Production and characterization of wine from kinnow fruits |
| 20 | 180540170020 | Amit Parmar | Study on functional and antioxidant properties of organically and inorganically grown wheat |
| 21 | 180540170021 | Jeenu | Effect of incorporation of kodo millet flour on physical and sensory characteristics of muffins |
| 22 | 180540170022 | Saloni Kumari | Study on functional and antioxidant properties of carrot and its pomace |

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| 23 | 180540170023 | Naina | Effect of incorporation of carrot and yellow beet pepper on quality characteristics of noodles |
| 24 | 180540170024 | PoojaSheokhand | Development of gluten-free noodles from rice, corn and chickpea composite flour and its evaluation |
| 25 | 180540170025 | Pooja Rani | Effect on incorporation of foxtail millet flour on nutritional and sensory characteristics of muffins |
| 26 | 180540170026 | Ekta | Effect on incorporation of chia seed flour on functional and sensory characteristics of muffins |
| 27 | 180540170027 | Monika | Effect of partial replacement of wheat flour with varying level of malted barley flour on physical and sensory characteristics of biscuit |
| 28 | 180540170028 | Seema | Effect of incorporation of beetroot and red beet pepper puree on quality characteristics of noodles |
| 29 | 180540170029 | Pooja | Effect on incorporation of pearl millet flour on nutritional and sensory characteristics of cookies |
| 30 | 180540170030 | Parhlad Singh | Effect of physical and chemical modifications on morphological, pasting and rheological properties of black rice starch |
| 31 | 180540170031 | Shivdeep Singh | Physical and chemical modified black rice starch: Effect on morphological, pasting and rheological properties |
| 32 | 180540170032 | Sonia | Effect of incorporation of mung bean flour on physical and sensory characteristics of muffins |
| 33 | 180540170033 | Jagmahender | Physical and sensorial characterises of cookies prepared from replacement of wheat flour with sorghum |
| 34 | 180540170034 | ArwinderKaur | Nutritional characteristics of black rice flour and bran |
| 35 | 180540170035 | SonikaGodara | Octenyl succinic anhydride modified pearl millet starch: effect on physicochemical, pasting and rheological properties |
| 36 | 180540170036 | Arun | Effect of incorporating chia seed and flaxseed flour on physical and sensory characteristics |


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