

List of M. Tech. pursuing students along with the guide and thesis title

Sr. No.	Title of Thesis	Discipline	Name of Student & Registration Number	Semester	Name of Guide
1	Development of protein enriched product suitable for fasting	Processing and Food Engineering	Vora Premal Pareshbhai 205019023	6 th	Dr. S. P. Cholera
2	Effect of pretreatment and drying methods on quality of turmeric rhizomes (<i>Curcuma longa</i>)	Processing and Food Engineering	Parmar Ravinaben Girishbhai 2050220013	4 th	Dr. M. N. Dabhi
3	Extraction of pectin from custard apple (<i>Annona Squamosol</i>) peel and its utilization in preparation of jelly	Processing and Food Engineering	Rohan Kumar Sahu 2050220014	4 th	Dr. V. K. Chandegara
4	Development of gluten free pezza base using barnyard millet and soy flour	Processing and Food Engineering	Thaker Brinda Ashvinbhai 2050220016	4 th	Dr. V. K. Chandegara
5	Optimization of process parameters for the preparation of peanut sauce through fermentation technology	Processing and Food Engineering	Vyas Vaibhav Shashikant 2050220019	4 th	Dr. P. R. Davara
6	Yet to be decide	Processing and Food Engineering	Kuldeep P. Naghera 2050221005	2 nd	Dr. M. N. Dabhi
7	Yet to be decide	Processing and Food Engineering	Hemalatha B. 2050221007	2 nd	Dr. V. K. Chandegara
8	Yet to be decide	Processing and Food Engineering	Pradeep Patidar 2050221010	2 nd	Dr. S. P. Cholera

List of Ph.D. pursuing students along with the guide and thesis title

Sr. No.	Title of Thesis	Discipline	Name of Student & Registration Number	Semester	Name of Guide
1	Design and development of peanut flour based <i>ThabdiPeda</i> forming machine	Processing and Food Engineering	Sejani Viraj Mahendrabhai 1050218003	8 th	Dr. N. K. Dhamsaniya
2	Ozone application in wheat storage	Processing and Food Engineering	Shingala Abhishaben Mukeshbhai 1050218004	8 th	Dr. M. N. Dabhi
3	Development of dehusking technology for psyllium (<i>Plangago ovata</i>) seeds	Processing and Food Engineering	Joshi Nirav Umeshbhai 1050219006	6 th	Dr. M. N. Dabhi
4	Valorization of sweet orange (<i>Citrus Sinesis</i>) & lime (<i>Citrus Aurantifolo</i>) wasted and development of value added products using different process technologies.	Processing and Food Engineering	Popaliya Chandani Jitenrabhai 1050219007	6 th	Dr. V. K. Chandegara
5	Development of ultra-violet-C irradiation chamber for sapota	Processing and Food Engineering	Charan Singh 1050219002	6 th	Dr. N. K. Dhamsaniya
6	Microwave assisted encapsulation of PUFA rich peanut oil	Processing and Food Engineering	Bhuva Sachin Sanatkumar 1050220002	4 th	Dr. N. K. Dhamsaniya
7	Development of refractance window dryer for papaya pulp.	Processing and Food Engineering	Parmar Arjun Ranmalbhai 1050220009	4 th	Dr. N. K. Dhamsaniya

8	Modification in grinding chamber of cooling system assisted spice grinding mill	Processing and Food Engineering	Sapariya Parthkumar Shashikant 1050220010	4 th	Dr. M. N. Dabhi
9	Yet to be decide	Processing and Food Engineering	Devani Bansi Manojbhai	4 th	Dr. V. P. Sangani
10	Yet to be decide	Processing and Food Engineering	Sojaliya Himanshu R.	4 th	Dr. S. P. Cholera
11	Development of corona discharge cold plasma chamber for tomato	Processing and Food Engineering	Barad Tejas Haribhai	2 nd	Dr. N. K. Dhamsaniya
12	Yet to be decide	Processing and Food Engineering	Kher Rohitkumar Meragsinh	2 nd	Dr. V. P. Sangani