

















Name	Description	Image
DFHW-012	Mr Satheeshkanth S S M, ABDULLAH BAREEN IIT Delhi Development of plant-derived high protein food using 3D printing technology: variables affecting the printing precision	
DFHW-019	Mr Pallab Kumar Borah, Pallab Kumar Borah, Anindhya Sundar Das, Rupak Mukhopadhyay, Anwasha Sarkar, Raj Kumar Duary, Tezpur univ Novel core- shell starch folate ester-albumin conjugated nanoparticles loaded with curcumin to target folate receptors for colon cancer treatment	
FBB-008	Ms Esha Bala, Afzal Ali N, Siddhartha Singha, IIT Gwahathi Effect of enzymatic hydrolysis on Marsilea quadrifolia on the bioavailability of flavonoids	


Name	Description	Image
FEA-013	Mr Sourav Chakraborty, Roy H, Gautam SP, Hazarika MK, Tezpur University Innovative no cooking rice (komol chawal): a sensory study by the application of fuzzy logic based calculator and neuro-fuzzy approach	
FMF-007	Ms Monica Yumnam, Penima R Marak and Poonam Mishra, Tezpur University, Tezpur Characterization of essential oil from Citrus maxima (Pomelo) and its effects on the storage stability of Labeo rohita (Rohu) fish fillets	
FPS-006	Ms Tabli Ghosh, 1. Miss Tabli Ghosh, DST INSPIRE FELLOW, Indian Institute of Technology Guwahati, Guwahati, Assam Tailor-made Functionalized Chitosan Dispersed Poly Lactic Acid based Blown Films: An Industrially Viable, Biodegradable and Flexible Food Packaging Material	

Name	Description	Image
FQSR-005	Jaya Raju Ch, Jaya Raju.CH, Satish.J, Mrunal.A.Jaywant, Mayank Bhanti, Kenny Xie, US Pharmacopeia Pvt Ltd HYd Selective and sensitive LC-MS/MS method for screening of 25 adulterated colorants in spices (Chili, turmeric, paprika, curry and sumac powder)	
FQSR-011	Mr Sadhan Jyoti Dutta, 1. Sadhan Jyoti Dutta, NIFTAM, Sonepet Detection of urea in milk using silver nanoparticles developed by green synthesis method and predicting its amount using neural networks.	
FF-002	Ms Likhitha R, Likhitha R , Latha B V and Chethan Kumar M, JSS College of Science, Commerce and Arts, Mysuru Copper Chelating Bioactive Protein Hydrolysate from Salvia hispanica L.	

Name	Description	Image
FF-018	Ms Beatrice Basumatary, Amit Baran Das, Dibyakanta Seth, Tezpur University. Effect of extrusion cooking on physicochemical properties of wild olive ( <i>Elaeagnus latifolia</i> ) based probiotic fruit leather	
FF-041	Ms Urbashi Neog, Sankar chandra Deka, Tezpur University, Tezpur, Assam Microwave-assisted extraction of Total Phenolics from Nora Bogori ( <i>Prunus persica</i> )	
NAFP-016	Mr Dharani Kumar, Dharani kumar M, A K Singh, S K Tomar, Heena Sharma, G S Meena and G K Deshwal , ICAR- NDRI, Karnal Effect of Supplementation of Milk Protein Concentrates on Various Properties of Probiotic Goat Milk Yoghurt .	

Name	Description	Image
NAFP-017	Ms Divya P M, Mr. Ashwin Kumar M S, CSIR-CFTRI, Mysuru-570020 Development of cereal & non-cereal based composite flour to enhance nutritional status	
NAFP-030	Mr Hemanta Chutia, Prof. Charu Lata Mahanta ,Tezpur Univ. Study the effects of cold plasma treatment on tender coconut water	
NBF-014	Gitanjali Gautam, Sushmita Pradhan, Venkata Satish Kumar Mattaparthi, Tezpur University. Structural enumeration of developed amphiphilic starch and its mode of interaction with $\alpha$ -amylase	
PPS-001	Ms Rajashri ., Seema Mudhol, Department of Biochemistry, CSIR-CFTRI, Mysore Effect of pepper oleoresin on brain biomarkers in scopolamine induced Alzheimer's rat model	

Name	Description	Image
PHT-012	Ms Sruthi N U, P Srinivasa Rao and B Dayakar Rao , IIT Kharagpur, Effect of Pre-Milling Conditioning and Polishing Time on Milling Characteristics, Proximate and Nutrient Composition of Sorghum Grain	
PHT-018	Mr Arun Kumar Gupta, Arun Kumar Gupta, Partha Pratim Sahu, Poonam Mishra* Tezpur Univ Determination of pomelo fruit maturity using sensing approach and its correlation with biochemical properties	
SFP-002	Mrs Razia Mohamed A, George Ninan, Manoj P. Samuel, Lijin Nambiar M.M., Ajeesh Kumar K.K., and Ravishankar C.N, ICAR_Central Inst Fisheries Tech, Kochi Use of Technology Readiness Assessment Matrix in Agri-business Incubation Programme to Boost Startup Ecosystem	

<b>Name</b>	<b>Description</b>	<b>Image</b>
TF-011	Prof. Srinivas A, Shaba Noore., Mohd Shakeb, CFTRI Mysuru., Development of masala vada using buckwheat	 A square QR code located in the rightmost column of the table, likely linking to the project details.