

## Projects > Postgraduate Project Topics > Food Technology Projects

Projects > Postgraduate Project Topics > Food Technology Projects — Batch 1

| #  | Product Name                                                                                                                                                                                                                       | Price |
|----|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| 1  | <a href="#">PRODUCTION AND QUALITY EVALUATION OF IRU (A FERMENTED CONDIMENT) FROM DEHULLED AND UNDEHULLED MUNG BEAN</a>                                                                                                            | \$20  |
| 2  | <a href="#">EFFECTS OF PRETREATMENT METHODS ON SOME QUALITY INDICES OF STORED SHELL EGGS</a>                                                                                                                                       | \$20  |
| 3  | <a href="#">CHEMICAL AND FUNCTIONAL PROPERTIES OF FLOUR FROM IMPROVED CASSAVA (MANIHOT ESCULENTUM CRANTZ) VARIETIES, AND QUALITY EVALUATION OF THEIR BREAD COMPOSITES</a>                                                          | \$20  |
| 4  | <a href="#">EFFECTS OF VARIETY AND PARTICLE SIZE ON THE QUALITY CHARACTERISTICS OF WATER YAM (DIOSCOREA ALATA) FLOUR AND BREAD</a>                                                                                                 | \$20  |
| 5  | <a href="#">DEVELOPMENT OF RECIPES FROM LOCAL FOODS FOR WEIGHT REDUCTION AMONG ADULT FEMALES</a>                                                                                                                                   | \$20  |
| 6  | <a href="#">NUTRITIONAL STATUS OF BENEFICIARIES AND NON-BENEFICIARIES OF SCHOOL FEEDING PROGRAMME IN PUBLIC PRIMARY SCHOOLS IN AKWA IBOM STATE</a>                                                                                 | \$20  |
| 7  | <a href="#">PROXIMATE AND ANTI NUTRIENTS EVALUATION OF MIX-GRUEL BLENDS OF WHEAT (TRITICUM GENUS), GROUNDNUT( ARACHIS HYPOGEA), SOYBEAN (GLYCINE MAX) AND DRIED FISH (HOPHIUS PISCATORIES SPP.) FOR BREAKFAST</a>                  | \$20  |
| 8  | <a href="#">DEVELOPED WIND-POWERED ACTIVE SOLAR DRYER INTEGRATED WITH GLYCERIN AS THERMAL STORAGE FOR DRYING SLICED POTATO.</a>                                                                                                    | \$20  |
| 9  | <a href="#">EFFECTS OF SOAKING TIME ON MUNG BEAN MILK SKIMMED MILK YOGHURTS</a>                                                                                                                                                    | \$20  |
| 10 | <a href="#">EFFECT OF POST HARVEST STORAGE ON NUTRIENT CONTENT AND CAROTENOID PROFILE OF TWO ORANGE- FLESHED SWEET POTATO (IPOMEA BATATAS (L) LAM) VARIETIES AS INFLUENCED BY INTEGRATED SOIL NUTRIENT MANAGEMENT</a>              | \$20  |
| 11 | <a href="#">EFFECT OF DIFFERENT DRYING TECHNIQUES ON THE QUALITY OF AFRICAN BREADFRUIT (TRECULIA AFRICANA) SEED FLOURS AND CAKES</a>                                                                                               | \$20  |
| 12 | <a href="#">CONSTRUCTION AND PERFORMANCE EVALUATION OF A SOLAR FISH DRYER</a>                                                                                                                                                      | \$20  |
| 13 | <a href="#">EVALUATION OF PHYSICOCHEMICAL, ANTIOXIDANT ACTIVITY, GLYCEMIC INDICES AND SENSORY PROPERTIES OF MIXED FRUIT JUICES PRODUCED FROM MONKEY KOLA (COLA LEPIDOTA) AND GOLDEN APPLE (SPONDIAS DULCIS)</a>                    | \$20  |
| 14 | <a href="#">COMPARATIVE ASSESSMENT OF CHEMICAL PROPERTIES OF COCOPLUM (CHYSOBALANUS ICACO), AFRICAN BLACK PEPPER (PIPER GUINEENSE) AND AIDAN FRUIT (TETRAPLEURA TETRAPTERA) BLENDS</a>                                             | \$20  |
| 15 | <a href="#">PHYSICOCHEMICAL AND ANTIOXIDANT PROPERTIES OF INSTANT "PEPPER- SOUP" FLOUR MIX PRODUCED FROM YAM (DIOSCOREA ROTUNDATA), UZIZA (PIPER GUIEENSE), UDA (XYLOPIA AETHIOPICA) AND UHIOKIRIHIO (TETRAPLERULA TETRAPTERA)</a> | \$20  |
| 16 | <a href="#">EXTRACTION AND PERFORMANCE EVALUATION OF SACCHAROMYCES CEREVISIAE FROM PALM WINE AT DIFFERENT PROOFING TIME DURING BREAD PRODUCTION</a>                                                                                | \$20  |
| 17 | <a href="#">EFFECTS OF DE-BITTERING TREATMENTS ON THE NUTRIENT COMPOSITION, CAROTENOID CONTENT AND PROFILE OF BITTER LEAF (VERNONIA AMYGDALINA)</a>                                                                                | \$20  |
| 18 | <a href="#">COMPARATIVE STUDY ON THE GLYCEMIC INDICES OF THREE YAM CULTIVARS (DIOSCOREA ROTUNDATA, DIOSCOREA ALATA AND DIOSCOREA DUMENTORUM) AS AFFECTED BY THREE PROCESSING METHODS</a>                                           | \$20  |
| 19 | <a href="#">EFFECT OF FERMENTATION ON THE QUALITY PARAMETERS AND NUTRIENT CHANGES OF CONDIMENT (OGIRI) MADE FROM CASTOR OIL SEEDS (RICINUS COMMUNIS)</a>                                                                           | \$20  |
| 20 | <a href="#">EVALUATION OF THE NUTRITIONAL PROPERTIES OF COMPLEMENTARY FOODS PRODUCED FROM SOYBEAN, MALTED AND UNMALTED FINGER MILLET FLOUR BLENDS</a>                                                                              | \$20  |
| 21 | <a href="#">EFFECTS OF INCLUSION OF GERMINATED PEARL MILLET FLOUR ON THE CHEMICAL COMPOSITION, GLYCEMIC INDEX AND SENSORY PROPERTIES OF GARRI</a>                                                                                  | \$20  |
| 22 | <a href="#">PHYSICOCHEMICAL AND SENSORY EVALUATION OF RICE SOYA YOGHURT</a>                                                                                                                                                        | \$20  |
| 23 | <a href="#">FUNCTIONAL AND PASTING PROPERTIES OF WHEAT- COCOYAM COMPOSITE FLOURS AND QUALITY EVALUATION OF THEIR COOKIES</a>                                                                                                       | \$20  |
| 24 | <a href="#">EVALUATION OF THE MICRONUTRIENT CONTENT IN FLOURS, SEMOLINAS AND TABLE SALTS SOLD IN UBANI MARKET UMUAHIA</a>                                                                                                          | \$20  |
| 25 | <a href="#">STUDIES ON FERMENTATION OF CASSAVA VARIETIES BY DIFFERENT SPECIES OF LACTIC ACID BACTERIA AND EFFECT ON CHEMICAL, FUNCTIONAL AND SENSORY PROPERTIES OF FUFU FLOURS PRODUCED</a>                                        | \$20  |
| 26 | <a href="#">THE EFFECTS OF PROCESSING METHODS ON THE GLYCEMIC INDEX, CHEMICAL AND FUNCTIONAL PROPERTIES OF SOME SELECTED TUBER FLOURS</a>                                                                                          | \$20  |
| 27 | <a href="#">INOCULATION OF LACTIC ACID BACTERIA AND INFLUENCE ON THE QUALITY ATTRIBUTES OF OGIRI, A TRADITIONAL FOOD CONDIMENT</a>                                                                                                 | \$20  |
| 28 | <a href="#">FLOUR PRODUCTION FROM AERIAL YAM (DIOSCOREA BULBIFERA) AND DETERMINATION OF THE DRYING CHARACTERISTICS OF THE FLOUR</a>                                                                                                | \$20  |

| #  | Product Name                                                                                                                                                                                                  | Price |
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| 29 | <a href="#">EVALUATION OF QUALITY CHARACTERISTICS OF HIGH FIBRE AND NUTRIENT SNACK BARS PRODUCED FROM AFRICAN BREADFRUIT (TRECULIA AFRICANA), MAIZE (ZEA MAYS) AND COCONUT (COCOS NUCIFERA) BLENDS</a>        | \$20  |
| 30 | <a href="#">PRODUCTION AND EVALUATION OF BREAD FROM WHEAT, SORGHUM AND BAMBARA GROUNDNUT COMPOSITE FLOUR BLENDS</a>                                                                                           | \$20  |
| 31 | <a href="#">PRODUCTION AND QUALITY EVALUATION OF BREAD FROM COCOYAM (XANTHOSOMA MAFFASCOTH) /SOY BEAN (GLYCINE MAX) AND WHEAT (TRITICUMA ESTIVUM.) FLOUR BLENDS</a>                                           | \$20  |
| 32 | <a href="#">QUALITY EVALUATION OF MARGARINE AND BIO-MARGARINE PRODUCED FROM BLENDS OF COCONUT, MELON SEED AND PALM FRUIT OILS</a>                                                                             | \$20  |
| 33 | <a href="#">RETENTION / LOSS OF NUTRIENTS ON FLOUR FROM FIVE CULTIVARS OF FRESH SWEET POTATO ROOTS (IPOMEA BATATAS L) AS AFFECTED BY VARIOUS UNIT OPERATIONS</a>                                              | \$20  |
| 34 | <a href="#">EFFECT OF COOKING METHOD AND PEELING ON THE CHEMICAL AND SENSORY PROPERTIES OF ORANGE FLESHED SWEET POTATO PUREE</a>                                                                              | \$20  |
| 35 | <a href="#">EFFECT OF PROCESSING METHODS ON THE MICROBIOLOGICAL, PHYSICO-CHEMICAL AND SENSORY PROPERTIES OF EDIBLE PALM WEEVIL LARVA (RHYNCHOPHORUS PHOENICIS) DURING STORAGE</a>                             | \$20  |
| 36 | <a href="#">PRODUCTION AND QUALITY EVALUATION OF BISCUITS FROM COMPOSITE FLOURS OF PEARL MILLET, SORGHUM, AND WHEAT</a>                                                                                       | \$20  |
| 37 | <a href="#">EXTRACTION, CHARACTERIZATION AND EVALUATION OF BIOACTIVE CONSTITUENTS OF EIGHT INDIGENOUS LEGUMES VARIOUSLY PROCESSED</a>                                                                         | \$20  |
| 38 | <a href="#">ACUTE TOXICITY AND ANTI-DIABETIC EFFECTS OF THE ETHANOLIC EXTRACTS OF ALTERNANTHRA BRASILIANA STEM, ASYSTESIA GANGETICA AND ABUTILION MAURITIANUM LEAVES</a>                                      | \$20  |
| 39 | <a href="#">EFFECT OF PACKAGING MATERIALS AND STORAGE CONDITIONS ON STABILITY OF SELECTED INDIGENOUS SOUPS OF SOUTH-SOUTH NIGERIA</a>                                                                         | \$20  |
| 40 | <a href="#">ASSESSMENT OF FOOD SAFETY RISKS ASSOCIATED WITH BIVALVE MOLLUSC FROM THE COASTAL WATERS OF NIGER DELTA, NIGERIA</a>                                                                               | \$20  |
| 41 | <a href="#">EVALUATION AND OPTIMIZATION OF PHYSICO-CHEMICAL PROPERTIES OF WHEAT FLOUR AND CHEMICALLY MODIFIED STARCHES FROM AFRICAN YAM BEANS AND CASSAVA</a>                                                 | \$20  |
| 42 | <a href="#">QUALITY EVALUATION AND GLYCEMIC INDEX OF EBA PRODUCED FROM YELLOW AND WHITE CASSAVA VARIETIES</a>                                                                                                 | \$20  |
| 43 | <a href="#">USE OF NOVEL SINGLE STRAIN STARTER CULTURE FOR TRADITIONALLY FERMENTED “NONO” BASED ON LACTIC FERMENTATION</a>                                                                                    | \$20  |
| 44 | <a href="#">MODIFICATION, CHARACTERIZATION AND UTILIZATION OF STARCHES AND STARCH EXTRACTION RESIDUES OF TWO NIGERIAN GROWN MUNG BEAN (VIGNA RADIATA (L.) WILZECK) CULTIVARS</a>                              | \$20  |
| 45 | <a href="#">EFFECT OF STORAGE PERIOD AND VARIETIES ON PROCESSED COCOYAM (COLOCASIA ESCULENTA) BASED FOODS (ACHICHA AND MPOTO)</a>                                                                             | \$20  |
| 46 | <a href="#">THE EFFECTS OF MILLING AND COAGULANTS ON THE VISCOELASTIC PROPERTIES AND GROWTH DYNAMICS OF SELECTED FOOD PATHOGENS OF TOFU FROM BLENDS OF SOYBEAN (GLYCINE MAX) AND SESAME (SESAMUM INDICUM)</a> | \$20  |
| 47 | <a href="#">EVALUATION OF THE ANTIOXIDANT PROPERTIES AND CHEMICAL COMPOSITION OF MORINGA OLIFERA (LEAVES, ROOTS AND SEEDS) AND PIPER GUINEENSE LEAF (UZIZA) EXTRACTS</a>                                      | \$20  |
| 48 | <a href="#">QUALITY CHARACTERISTICS OF PLANT MILKS PRODUCED FROM BLENDS OF EXTRACTS FROM AFRICAN BREADFRUITS, TIGER NUT, COCONUT AND DATE FRUITS</a>                                                          | \$20  |
| 49 | <a href="#">PRODUCTION AND QUALITY EVALUATION OF GLUTEN FREE CRACKER BISCUIT FROM BLENDS OF AFRICAN BREADFRUIT, WATER YAM AND COCONUT</a>                                                                     | \$20  |
| 50 | <a href="#">EFFECT OF STEAM BLANCHING ON THE QUALITY CHARACTERISTICS OF THREE VARIETIES OF OVEN DRIED GARDEN EGGS (SOLANUM MACROCARPON, S. AETHIOPICUM AND S. GILO) POWDER</a>                                | \$20  |
| 51 | <a href="#">EFFECTS OF PROCESSING ON NUTRIENT COMPOSITION, PHYTOCHEMICALS AND CAROTENOID PROFILE OF TWO CULTIVARS OF PTEROCARPUS SANTALINOIDES</a>                                                            | \$20  |
| 52 | <a href="#">QUALITY ATTRIBUTES OF UGBA (PENTACLETHRA MACROPHYLLA) PRODUCED USING DIFFERENT BOILING TIME AND FERMENTATION PERIODS</a>                                                                          | \$20  |
| 53 | <a href="#">EFFECT OF PRETREATMENT AND STORAGE PERIOD ON THE PHYSICO-CHEMICAL PROPERTIES AND MICROBIAL QUALITY OF FLOUR FROM ORANGE-FLESHED SWEET POTATO VARIETY</a>                                          | \$20  |
| 54 | <a href="#">EFFECTS OF SUBSTITUTION OF WHEAT FLOUR WITH LEGUMES ON THE PASTING AND PHYSICO-CHEMICAL PROPERTIES OF THE FLOUR BLENDS AND BISCUIT CRACKERS</a>                                                   | \$20  |
| 55 | <a href="#">EFFECTS OF RE-USE OF AFRICAN BREADFRUIT (TRECULIA AFRICANA) SEED OIL ON THE PHYSICO-CHEMICAL PROPERTIES OF THE OIL AND THE QUALITY OF FOOD PRODUCTS FRIED WITH IT</a>                             | \$20  |
| 56 | <a href="#">GLYCEMIC INDEX AND NUTRIENT COMPOSITION OF BREAKFAST FOOD PRODUCED FROM WHOLE WHEAT, COOKING BANANA AND PUMPKIN PULP FLOUR BLENDS</a>                                                             | \$20  |

| #  | Product Name                                                                                                                                                                                                    | Price |
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| 57 | <a href="#">EVALUATION OF THE PRESERVATIVE PROPERTIES OF PIPER GUINEENSE (FRUIT POWDER) ON UNRIPE PLANTAIN FLOUR DURING STORAGE</a>                                                                             | \$20  |
| 58 | <a href="#">EVALUATION OF THE NUTRITIONAL, MICROBIAL AND SENSORY QUALITIES OF WINE PRODUCED FROM CITRULLUS LANATUS (WATER MELON) AND CITRUS AURANTIFOLIA (LIME FRUIT) JUICE BLENDED WITH PROBIOTIC YOGHURT.</a> | \$20  |
| 59 | <a href="#">EFFECTS OF PRETREATMENT METHODS ON SOME QUALITY INDICES OF STORED SHELL-EGGS</a>                                                                                                                    | \$20  |
| 60 | <a href="#">QUALITY EVALUATION OF BAKED PRODUCTS FROM FLOUR BLENDS OF SOYBEAN (GLYCINE MAX) AND WHEAT (TRITICUM AESTIVUM)</a>                                                                                   | \$20  |
| 61 | <a href="#">EFFECT OF PROCESSING TECHNIQUES ON FUNCTIONAL, PHYTOCHEMICAL AND NUTRIENT PROPERTIES OF UKPO (MUCUNA SOLANINE), OFOR (DETARIUM MICROCARPUM) AND ACHI (BRACHYSTEGIA EURYCOMA)</a>                    | \$20  |
| 62 | <a href="#">EFFECT OF DIFFERENT PRE-TREATMENTS ON THE QUALITY OF SMOKED DRIED FISH</a>                                                                                                                          | \$20  |
| 63 | <a href="#">PRODUCTION AND QUALITY EVALUATION OF BREAKFAST CEREALS BLEND FROM MUNGBEAN, MILLET, ORANGE-FLESHED SWEET POTATOES AND WHEAT</a>                                                                     | \$20  |
| 64 | <a href="#">DEVELOPMENT AND QUALITY EVALUATION OF EXTRUDED CEREAL FLOURS FORTIFIED WITH GRAIN AMARANTH, BAOBAB AND ORANGE-FLESHED SWEET POTATO</a>                                                              | \$20  |
| 65 | <a href="#">EFFECT OF DAIRY FARMING PRACTICES ON INTAKE OF ANTIBIOTIC RESIDUES IN MILK CONSUMED</a>                                                                                                             | \$20  |
| 66 | <a href="#">DEVELOPMENT OF FINGER MILLET - AMARANTH BASED WEANING PORRIDGE FLOUR ENRICHED WITH EDIBLE CRICKET (SCAPSIPEDUS ICIPE)</a>                                                                           | \$20  |
| 67 | <a href="#">PRODUCT QUALITY CHARACTERISTICS OF SOLAR DRIED CHILLI PRODUCTS</a>                                                                                                                                  | \$20  |
| 68 | <a href="#">DETERMINATION OF OPTIMUM HARVESTING TIME AND DEVELOPMENT OF CASSAVA ROOT- LEAF FLAKES WITH IMPROVED PROTEIN, MINERALS AND VITAMINS</a>                                                              | \$20  |
| 69 | <a href="#">USE OF COMPOSITE BLENDS FOR BISCUIT MAKING</a>                                                                                                                                                      | \$20  |