

## Projects > Undergraduate Project Topics > Food Technology Project Topics

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#	Product Name	Price
1	<a href="#">ASSESSMENT OF FACTORS LEADING TO MALNUTRITION AMONG CHILDREN 0 - 5 YEARS IN DUTSE LOCAL GOVERNMENT AREA. (A CASE STUDY OF DUTSE GENERAL HOSPITAL.)</a>	\$20
2	<a href="#">PRODUCTION AND QUALITY EVALUATION OF WHOLE GRAIN AGIDI</a>	\$20
3	<a href="#">NUTRIENT COMPOSITION AND CHARACTERIZATION OF VOLATILE COMPOUNDS IN PROCESSED AERIAL YAM AND COCOYAM EXTRACTS</a>	\$20
4	<a href="#">MACRO AND MICRO MINERAL COMPOSITIONS OF PLANT ASH FROM COLA LEAVES, OKRO LEAVES, COLA HISPIDA LEAVES AND WIREWEEDS, AND THEIR EMULSION CAPACITY</a>	\$20
5	<a href="#">PRODUCTION AND EVALUATION OF TISANE MADE FROM AIDAN FRUITS (TETRAPLEURA TETRAPTERA) AND UZIZA SEEDS (PIPER GUINEESE)</a>	\$20
6	<a href="#">DEVELOPMENT OF ALKALINE FERMENTED 'OGIRI-EGUSI' USING CORN STARCH EXTRACT AS BINDERS</a>	\$20
7	<a href="#">QUALITY ASSESSMENT AND SENSORY EVALUATION OF PROBIOTIC WHOLE GRAIN PAP</a>	\$20
8	<a href="#">EFFECT OF GINGER RHIZOME AND DATE ADDITION ON PHYSICOCHEMICAL AND SENSORY PROPERTIES OF PINEAPPLE JUICE</a>	\$20
9	<a href="#">PRODUCTION OF HIGH FIBRE BREAD WITH NO ADDED SUGAR FROM FLOUR BLENDS OF ORANGE FLESHED SWEET POTATO, TIGER NUT, WHEAT AND DATE FRUIT</a>	\$20
10	<a href="#">FUNCTIONAL PROPERTIES AND CHEMICAL COMPOSITION OF FLOURS PRODUCED FROM VARIETIES OF ACHA AND MILLET</a>	\$20
11	<a href="#">PRODUCTION OF CONCENTRATE FROM COCOA POD EXUDATE</a>	\$20
12	<a href="#">PRODUCTION AND QUALITY EVALUATION OF BREAD FROM WHEAT ALMOND COCONUT COMPOSITE FLOUR</a>	\$20
13	<a href="#">PHYSICOCHEMICAL, MICROBIOLOGICAL AND SENSORY PROPERTIES OF BREAD SPREADS PRODUCED FROM BLENDS OF PEANUTS, CASHEW NUTS AND AVOCADO PEAR</a>	\$20
14	<a href="#">NUTRIENT COMPOSITION AND SENSORY EVALUATION OF AFRICAN YAM BEAN-WHEAT NOODLES SPICED WITH SCENT LEAF</a>	\$20
15	<a href="#">COMPARATIVE STUDIES ON QUALITY CHARACTERISTICS OF SOY BEAN (GLYCINE MAX) AND MUNG BEAN (VIGNA RADIATA) YOGHURT</a>	\$20
16	<a href="#">QUALITY PARAMETERS OF BREAD AS Affected BY PARTIAL SUBSTITUTION OF FAT WITH BONE MARROW FROM COW'S FEMUR BONE</a>	\$20
17	<a href="#">PHYSICOCHEMICAL AND SENSORY PROPERTIES OF BREAKFAST CEREAL (TOMBROWN) PRODUCED FROM COMPOSITE FLOURS OF SOYBEAN, LOCAL RICE, MILLET, AND PUMPKIN PULP</a>	\$20
18	<a href="#">PHYSICOCHEMICAL, AMBIENT STORAGE STABILITY AND SENSORY PROPERTIES OF ZOBO AS Affected BY PROCESSING METHODS</a>	\$20
19	<a href="#">PRODUCTION AND QUALITY EVALUATION OF COCOYAM WHEAT FLOUR NOODLES SPICED WITH UZIZA SEEDS</a>	\$20
20	<a href="#">PRODUCTION AND QUALITY EVALUATION OF INSTANT FLOUR MEAL FROM ACHA (DIGITARIA EXILIS), SOYBEAN (GLYCINE MAX) AND SPINACH (SPINACIA OLERACEA)</a>	\$20
21	<a href="#">FUNCTIONAL, CHEMICAL AND CONSUMER ACCEPTABILITY OF AMALA MADE FROM UNRIPE PLANTAIN (MUSA PARADISIACA) AND COCOYAM (COLOCASIA ESCULENTA)</a>	\$20
22	<a href="#">PRODUCTION AND EVALUATION OF CASSAVA WHEAT BREAD FROM FIVE IMPROVED CASSAVA VARIETIES</a>	\$20
23	<a href="#">ASSESSMENT OF ANTIOXIDANT ACTIVITY, PHYTONUTRIENTS AND NUTRITIVE QUALITIES OF SELECTED TOMATO PASTE SOLD IN UMUAHIA METROPOLIS</a>	\$20
24	<a href="#">EFFECT OF PROCESSING METHODS ON THE CHEMICAL AND ANTIOXIDANT PROPERTIES OF SOME INDIGENOUS VEGETABLES</a>	\$20
25	<a href="#">PHYSICOCHEMICAL COMPOSITION, ANTIOXIDANT AND SENSORY PROPERTIES OF MELON SEED-COCONUT CHEESE</a>	\$20
26	<a href="#">EFFECT OF PRETREATMENTS AND DRYING METHODS ON THE PHYSICOCHEMICAL AND ANTIOXIDANT PROPERTIES OF EGGPLANT (SOLANUM AETHIOPICUM) FLOUR</a>	\$20
27	<a href="#">EVALUATION OF THE PHYSICOCHEMICAL AND MICROBIAL QUALITY OF THREE BOTTLED WATER SAMPLES SOLD AT MICHAEL OKPARA UNIVERSITY OF AGRICULTURE UMUDIKE</a>	\$20
28	<a href="#">EXTRACTION AND QUALITY ASSESSMENT OF MUCUNA FLAGELLIPES (UKPO) GUM IN ICE CREAM AND CANDY FORMULATIONS</a>	\$20
29	<a href="#">QUALITY CHARACTERISTICS OF CAKE PRODUCED FROM COMPOSITE FLOUR OF BAMBARA GROUNDNUT AND WHEAT</a>	\$20
30	<a href="#">PROXIMATE, NUTRIENT, ANTINUTRIENT AND SENSORY PROPERTIES OF SPROUTED TIGERNUT AND SOY MILK BLENDS</a>	\$20
31	<a href="#">PRODUCTION AND QUALITY EVALUATION OF SEASONING CUBES MADE FROM LOCAL SPICES; UZIZA (PIPER GUINEENSE), UDA (XYLOPIA AETHIOPICA), EHURU (MONODORA MYRISTICA) AND GINGER (ZINGIBER OFFICINALE)</a>	\$20

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32	<a href="#"><u>EFFECTS OF BLANCHING AND FERMENTATION TIME ON THE PHYSICOCHEMICAL AND PASTING PROPERTIES OF FLOUR FROM JACKFRUIT SEEDS</u></a>	\$20
33	<a href="#"><u>PRODUCTION AND QUALITY EVALUATION OF MAIZE MILLET BASED COMPLEMENTARY FOOD FORTIFIED WITH FLUTED PUMPKIN SEEDS</u></a>	\$20
34	<a href="#"><u>TREATMENT OF USED VEGETABLE OIL USING LOCALLY PRODUCED ABSORBENTS (CARBONIZED, UNCARBONIZED EGGSHELL, KAOLIN CLAY, ULTISOL CLAY)</u></a>	\$20
35	<a href="#"><u>CHEMICAL COMPOSITION AND THE EFFECT OF EXTRACTION SOLVENTS ON THE ANTIOXIDANT CONTENTS OF VITEX DONIANA (UCHAKURU) LEAVES</u></a>	\$20
36	<a href="#"><u>EVALUATION OF NUTRIENTS, ANTI NUTRIENTS AND SENSORY PROPERTIES OF COMPLEMENTARY GRUEL PRODUCED FROM BLENDS OF SORGHUM, AFRICAN BREADFRUIT AND PLANTAIN FLOURS</u></a>	\$20
37	<a href="#"><u>PRODUCTION AND EVALUATION OF DOUGHNUT MADE FROM COMPOSITE FLOOR BLENDS OF WHEAT (TRITICUM AESTIVUM), THREE LEAVED YAM ( DIOSCOREA DUMENTORUM) AND ORANGE FLESHED SWEET POTATO (IPOMOEA BATATAS)</u></a>	\$20
38	<a href="#"><u>EVALUATION OF TIGEERNUT, DATE FRUIT AND GINGER MILK BLENDS</u></a>	\$20
39	<a href="#"><u>THE FLAVOURING OF EXTRA VIRGIN OLIVE AND SOYBEAN OILS WITH ROSEMARY AND OREGANO AND THE IMPACT ON THE PHYSIO-CHEMICAL QUALITIES</u></a>	\$20
40	<a href="#"><u>NUTRITIONAL EVALUATION OF COMPLEMENTARY FOODS MADE FROM BLENDS OF GERMINATED AND UNGERMINATED SORGHUM, MUNG BEANS AND BONGA FISH</u></a>	\$20
41	<a href="#"><u>ASSESSMENT OF SOYMILK PRODUCED FROM SPROUTED AND UNSPROUTED SOYBEANS USING DIFFERENT PLANT ASH FOR ALKALINE BLANCHING</u></a>	\$20
42	<a href="#"><u>PRODUCTION AND EVALUATION OF CAKE FROM WHEAT, BAMBARA GROUNDNUT (VIGNA SUBTERRANEAN) AND VELVET TAMARIND (DALIUM GUINEENSE) FLOUR BLEND</u></a>	\$20
43	<a href="#"><u>PRODUCTION AND EVALUATION OF AFRICAN BREADFRUIT BASED TOASTED SNACK MIX</u></a>	\$20
44	<a href="#"><u>NUTRIENT COMPOSITION AND NUTRITIONAL QUALITY OF COMPLEMENTARY FOODS FORMULATED WITH FERMENTED AND UNFERMENTED MILLET (PENNISETUM GLAUCUM), AFRICAN BREADFRUIT (TREULIA AFRICANA) AND BONGA FISH (ETHMALOSA FIMBRIATA) BLENDS.</u></a>	\$20
45	<a href="#"><u>QUALITY EVALUATION OF EXTRUDED STRIPS FROM ORANGE FLESH SWEET POTATO, MUNGBEAN AND CASSAVA FLOUR</u></a>	\$20
46	<a href="#"><u>QUALITY ASSESSMENT OF YOGHURT PRODUCED WITH INCLUSIONS OF CARROT AND PINEAPPLE</u></a>	\$20
47	<a href="#"><u>EFFECT OF PROCESSING METHODS ON THE PHYSICO-CHEMICAL AND ANTIOXIDANT PROPERTIES OF TWO PIGEON PEA (CAJANUS CAJAN) VARIETIES</u></a>	\$20
48	<a href="#"><u>EFFECTS OF MANGO MESOCARP ADDITION ON NUTRIENT COMPOSITION, FIBER PROFILE, PHYSICAL AND SENSORY PROPERTIES OF MAIZE-WHEAT BISCUITS</u></a>	\$20
49	<a href="#"><u>IMPACTS OF YELLOW MAIZE AND PALM OIL SUBSTITUTIONS ON COMPOSITION, ANTIOXIDANT, PHYSICAL AND SENSORY PROPERTIES OF BISCUITS</u></a>	\$20
50	<a href="#"><u>QUALITY ASSESSMENT AND SENSORY EVALUATION OF BANANA (MUSA SAPIENTUM) PEELS, AND THEIR EFFECT ON WHEAT CAKES</u></a>	\$20
51	<a href="#"><u>EFFECT OF DIFFERENT DRYING METHODS ON THE QUALITY CHARACTERISTICS OF AFRICAN PEAR (DACYRODES EDULIS) FLOUR</u></a>	\$20
52	<a href="#"><u>QUALITY EVALUATION OF BREAKFAST CEREAL (TOMBROWN) PRODUCED FROM BLENDS OF YELLOW MAIZE (ZEA MAYS), ACHA (DIGITERIA EXILIS), SOYBEAN (GLYCINE MAX) AND SCENTLEAF (OCIMUM GRATISSIMUM) POWDER</u></a>	\$20
53	<a href="#"><u>PRESERVATIVE EFFECT ON SHELF STABILITY OF ZOBO WINE USING SODIUM BENZOATE</u></a>	\$20
54	<a href="#"><u>EFFECT OF ADDITION OF SOY PROTEIN ISOLATES ON RHEOLOGICAL PROPERTIES OF SOY YOGHURT</u></a>	\$20
55	<a href="#"><u>QUALITY OF WINE PRODUCED FROM ZOBO CALYCES</u></a>	\$20
56	<a href="#"><u>EVALUATION OF QUALITY OF BISCUIT PRODUCED FROM BLENDS OF COOKING BANANA (MUSA SABA L) AND WHEAT FLOURS</u></a>	\$20
57	<a href="#"><u>PRODUCTION AND QUALITY EVALUATION OF SOY BEETROOT YOGHURT</u></a>	\$20
58	<a href="#"><u>CAUSES AND PREVENTION OF HAZARDS IN THE FOOD PREPARATION AREA</u></a>	\$20
59	<a href="#"><u>NUTRIENT COMPOSITION, FUNCTIONAL AND ORGANOLEPTIC PROPERTIES OF COMPLEMENTARY FOODS FROM SORGHUM, ROASTED AFRICAN YAM, BEAN AND CRAYFISH</u></a>	\$20
60	<a href="#"><u>HEALTH IMPLICATION OF STEROID FATTENED LIVESTOCK IN LAGOS MARKET AND THE IMPLICATION OF THEIR LIPID PROFILE FOR HUMAN NUTRITION.</u></a>	\$20
61	<a href="#"><u>IMPROVING THE DIETARY INTAKE OF DIABETIC PATIENTS</u></a>	\$20
62	<a href="#"><u>NUTRITIONAL DISORDER COMMONLY FOUND IN NIGERIA</u></a>	\$20
63	<a href="#"><u>IRRADIATION AS A MEANS OF PRESERVATION IN THE FOOD INDUSTRY</u></a>	\$20

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64	<a href="#"><u>INVESTIGATION ON THE OCCURRENCE OF HEAVY METALS IN YOGHURT SOLD IN LAGOS MARKETS</u></a>	\$20
65	<a href="#"><u>EFFECT OF NATIONAL AGENCY FOR FOOD AND DRUG ADMINISTRATION AND CONTROL (NAFDAC) ON FOOD INDUSTRY IN NIGERIA</u></a>	\$20
66	<a href="#"><u>CAUSES AND PREVENTION OF HAZARDS IN THE FOOD PREPARATION AREA</u></a>	\$20
67	<a href="#"><u>PRODUCING AND SENSORY EXAMINATION OF BISCUIT USING WHEAT FLOUR, CASSAVA FLOUR (ABACHA FLOOR) AND AFRICAN YAM BEAN FLOUR.</u></a>	\$20
68	<a href="#"><u>IMPORTANCE OF UTAZI (GONGRONEMA LATIFOLIUM) AND NCHUANWU (OCIMUM GRATISSIUM) IN HUMAN BODY</u></a>	\$20
69	<a href="#"><u>AN OVERVIEW OF IMPORTANCE OF ENRICHMENT IN FOOD PROCESSING</u></a>	\$20
70	<a href="#"><u>THE EFFECT OF STORAGE TIME ON THE FUNCTIONAL PROPERTIES OF BAMBARA GROUNDNUIT AND WHEAT BLEND FOR CAKE PRIOR</u></a>	\$20
71	<a href="#"><u>PRODUCTION AND USES OF PROTEIN HYDROLYSATES AN REMOVAL OF BITTERING PRINCIPLES</u></a>	\$20
72	<a href="#"><u>PRODUCING MIXED FRUIT DRINK WITH LOCALLY SOURCE CITRUS FRUIT</u></a>	\$20
73	<a href="#"><u>ISOLATION OF YEAST SACCHAROMYCES CEREVISIAE FROM PALM WINE FOR THE PRODUCTION OF BAKERS YEAST</u></a>	\$20
74	<a href="#"><u>EXTRACTION OF OLEORESIN AND ESSENTIAL OILS IN HERBS AND SPICES THAT IMPART FLAVOURS AND FRAGRANCES</u></a>	\$20
75	<a href="#"><u>EFFECT OF AVAILABILITY OF EQUIPMENT ON STUDENTS' PERFORMANCE IN FOODS AND NUTRITION</u></a>	\$20