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

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

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