

Projects > Postgraduate Project Topics > Food Technology Projects

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

#	Product Name	Price
1	PRODUCTION AND QUALITY EVALUATION OF IRU (A FERMENTED CONDIMENT) FROM DEHULLED AND UNDEHULLED MUNG BEAN	\$20
2	EFFECTS OF PRETREATMENT METHODS ON SOME QUALITY INDICES OF STORED SHELL EGGS	\$20
3	CHEMICAL AND FUNCTIONAL PROPERTIES OF FLOUR FROM IMPROVED CASSAVA (MANIHOT ESCULENTUM CRANTZ) VARIETIES, AND QUALITY EVALUATION OF THEIR BREAD COMPOSITES	\$20
4	EFFECTS OF VARIETY AND PARTICLE SIZE ON THE QUALITY CHARACTERISTICS OF WATER YAM (DIOSCOREA ALATA) FLOUR AND BREAD	\$20
5	DEVELOPMENT OF RECIPES FROM LOCAL FOODS FOR WEIGHT REDUCTION AMONG ADULT FEMALES	\$20
6	NUTRITIONAL STATUS OF BENEFICIARIES AND NON-BENEFICIARIES OF SCHOOL FEEDING PROGRAMME IN PUBLIC PRIMARY SCHOOLS IN AKWA IBOM STATE	\$20
7	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	\$20
8	DEVELOPED WIND-POWERED ACTIVE SOLAR DRYER INTEGRATED WITH GLYCERIN AS THERMAL STORAGE FOR DRYING SLICED POTATO.	\$20
9	EFFECTS OF SOAKING TIME ON MUNG BEAN MILK SKIMMED MILK YOGHURTS	\$20
10	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	\$20
11	EFFECT OF DIFFERENT DRYING TECHNIQUES ON THE QUALITY OF AFRICAN BREADFRUIT (TRECULIA AFRICANA) SEED FLOURS AND CAKES	\$20
12	CONSTRUCTION AND PERFORMANCE EVALUATION OF A SOLAR FISH DRYER	\$20
13	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)	\$20
14	COMPARATIVE ASSESSMENT OF CHEMICAL PROPERTIES OF COCOPLUM (CHYSOBALANUS ICACO), AFRICAN BLACK PEPPER (PIPER GUINEENSE) AND AIDAN FRUIT (TETRAPLEURA TETRAPTERA) BLENDS	\$20
15	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)	\$20
16	EXTRACTION AND PERFORMANCE EVALUATION OF SACCHAROMYCES CEREVISIAE FROM PALM WINE AT DIFFERENT PROOFING TIME DURING BREAD PRODUCTION	\$20
17	EFFECTS OF DE-BITTERING TREATMENTS ON THE NUTRIENT COMPOSITION, CAROTENOID CONTENT AND PROFILE OF BITTER LEAF (VERNONIA AMYGDALINA)	\$20
18	COMPARATIVE STUDY ON THE GLYCEMIC INDICES OF THREE YAM CULTIVARS (DIOSCOREA ROTUNDATA, DIOSCOREA ALATA AND DIOSCOREA DUMENTORUM) AS AFFECTED BY THREE PROCESSING METHODS	\$20
19	EFFECT OF FERMENTATION ON THE QUALITY PARAMETERS AND NUTRIENT CHANGES OF CONDIMENT (OGIRI) MADE FROM CASTOR OIL SEEDS (RICINUS COMMUNIS)	\$20
20	EVALUATION OF THE NUTRITIONAL PROPERTIES OF COMPLEMENTARY FOODS PRODUCED FROM SOYBEAN, MALTED AND UNMALTED FINGER MILLET FLOUR BLENDS	\$20
21	EFFECTS OF INCLUSION OF GERMINATED PEARL MILLET FLOUR ON THE CHEMICAL COMPOSITION, GLYCEMIC INDEX AND SENSORY PROPERTIES OF GARRI	\$20
22	PHYSICOCHEMICAL AND SENSORY EVALUATION OF RICE SOYA YOGHURT	\$20
23	FUNCTIONAL AND PASTING PROPERTIES OF WHEAT- COCOYAM COMPOSITE FLOURS AND QUALITY EVALUATION OF THEIR COOKIES	\$20
24	EVALUATION OF THE MICRONUTRIENT CONTENT IN FLOURS, SEMOLINAS AND TABLE SALTS SOLD IN UBANI MARKET UMUAHIA	\$20
25	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	\$20
26	THE EFFECTS OF PROCESSING METHODS ON THE GLYCEMIC INDEX, CHEMICAL AND FUNCTIONAL PROPERTIES OF SOME SELECTED TUBER FLOURS	\$20
27	INOCULATION OF LACTIC ACID BACTERIA AND INFLUENCE ON THE QUALITY ATTRIBUTES OF OGIRI, A TRADITIONAL FOOD CONDIMENT	\$20
28	FLOUR PRODUCTION FROM AERIAL YAM (DIOSCOREA BULBIFERA) AND DETERMINATION OF THE DRYING CHARACTERISTICS OF THE FLOUR	\$20

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

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