Projects > Postgraduate Project Topics > Food Technology Projects

 ${\it Projects} > {\it Postgraduate \ Project \ Topics} > {\it Food \ Technology \ Projects} - {\it Batch \ 1}$

#	Product Name	Price
1	PRODUCTION AND QUALITY EVALUATION OF IRU (A FERMENTED CONDIMENT) FROM DEHULLED AND UNDEHULLED MUNG BEAN	₩5000
2	EFFECTS OF PRETREATMENT METHODS ON SOME QUALITY INDICES OF STORED SHELL EGGS	₩5000
3	CHEMICAL AND FUNCTIONAL PROPERTIES OF FLOUR FROM IMPROVED CASSAVA (MANIHOT ESCULENTUM CRANTZ) VARIETIES, AND QUALITY EVALUATION OF THEIR BREAD COMPOSITES	₩5000
4	EFFECTS OF VARIETY AND PARTICLE SIZE ON THE QUALITY CHARACTERISTICS OF WATER YAM (DIOSCOREA ALATA) FLOUR AND BREAD	₩5000
5	DEVELOPMENT OF RECIPES FROM LOCAL FOODS FOR WEIGHT REDUCTION AMONG ADULT FEMALES	₩5000
6	NUTRITIONAL STATUS OF BENEFICIARIES AND NON-BENEFICIARIES OF SCHOOL FEEDING PROGRAMME IN PUBLIC PRIMARY SCHOOLS IN AKWA IBOM STATE	₩5000
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	₩5000
8	DEVELOPED WIND-POWERED ACTIVE SOLAR DRYER INTEGRATED WITH GLYCERIN AS THERMAL STORAGE FOR DRYING SLICED POTATO.	₩5000
9	EFFECTS OF SOAKING TIME ON MUNG BEAN MILK SKIMMED MILK YOGHURTS	₩5000
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	₩5000
11	EFFECT OF DIFFERENT DRYING TECHNIQUES ON THE QUALITY OF AFRICAN BREADFRUIT (TRECULIA AFRICANA) SEED FLOURS AND CAKES	₩5000
12	CONSTRUCTION AND PERFORMANCE EVALUATION OF A SOLAR FISH DRYER	₩5000
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)	₩5000
14	COMPARATIVE ASSESSMENT OF CHEMICAL PROPERTIES OF COCOPLUM (CHYSOBALANUS ICACO), AFRICAN BLACK PEPPER (PIPER GUINEENSE) AND AIDAN FRUIT (TETRAPLEURA TETRAPTERA) BLENDS	₩5000
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)	₩5000
16	EXTRACTION AND PERFORMANCE EVALUATION OF SACCHAROMYCES CEREVISIAE FROM PALM WINE AT DIFFERENT PROOFING TIME DURING BREAD PRODUCTION	₩5000
17	EFFECTS OF DE-BITTERING TREATMENTS ON THE NUTRIENT COMPOSITION, CAROTENOID CONTENT AND PROFILE OF BITTER LEAF (VERNONIA AMYGDALINA)	₩5000
18	COMPARATIVE STUDY ON THE GLYCEMIC INDICES OF THREE YAM CULTIVARS (DIOSCOREA ROTUNDATA, DIOSCOREA ALATA AND DIOSCOREA DUMENTORUM) AS AFFECTED BY THREE PROCESSING METHODS	₩5000
19	EFFECT OF FERMENTATION ON THE QUALITY PARAMETERS AND NUTRIENT CHANGES OF CONDIMENT (OGIRI) MADE FROM CASTOR OIL SEEDS (RICINUS COMMUNIS)	₩5000
20	EVALUATION OF THE NUTRITIONAL PROPERTIES OF COMPLEMENTARY FOODS PRODUCED FROM SOYBEAN, MALTED AND UNMALTED FINGER MILLET FLOUR BLENDS	₩5000
21	EFFECTS OF INCLUSION OF GERMINATED PEARL MILLET FLOUR ON THE CHEMICAL COMPOSITION, GLYCEMIC INDEX AND SENSORY PROPERTIES OF GARRI	₩5000
22	PHYSICOCHEMICAL AND SENSORY EVALUATION OF RICE SOYA YOGHURT	₩5000
23	FUNCTIONAL AND PASTING PROPERTIES OF WHEAT- COCOYAM COMPOSITE FLOURS AND QUALITY EVALUATION OF THEIR COOKIES	₩5000
24	EVALUATION OF THE MICRONUTRIENT CONTENT IN FLOURS, SEMOLINAS AND TABLE SALTS SOLD IN UBANI MARKET UMUAHIA	₩5000
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	₩5000
26	THE EFFECTS OF PROCESSING METHODS ON THE GLYCEMIC INDEX, CHEMICAL AND FUNCTIONAL PROPERTIES OF SOME SELECTED TUBER FLOURS	₩5000
27	INOCULATION OF LACTIC ACID BACTERIA AND INFLUENCE ON THE QUALITY ATTRIBUTES OF OGIRI, A TRADITIONAL FOOD CONDIMENT	₩5000
28	FLOUR PRODUCTION FROM AERIAL YAM (DIOSCOREA BULBIFERA) AND DETERMINATION OF THE DRYING CHARACTERISTICS OF THE FLOUR	₩5000

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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	₩5000
30	PRODUCTION AND EVALUATION OF BREAD FROM WHEAT, SORGHUM AND BAMBARA GROUNDNUT COMPOSITE FLOUR BLENDS	₩5000
31	PRODUCTION AND QUALITY EVALUATION OF BREAD FROM COCOYAM (XANTHOSOMA MAFFASCOTH) /SOY BEAN (GLYCINE MAX) AND WHEAT (TRITICUMA ESTIVUM.) FLOUR BLENDS	₩5000
32	QUALITY EVALUATION OF MARGARINE AND BIO-MARGARINE PRODUCED FROM BLENDS OF COCONUT, MELON SEED AND PALM FRUIT OILS	₩5000
33	RETENTION / LOSS OF NUTRIENTS ON FLOUR FROM FIVE CULTIVARS OF FRESH SWEET POTATO ROOTS (IPOMEA BATATAS L) AS AFFECTED BY VARIOUS UNIT OPERATIONS	₩5000
34	EFFECT OF COOKING METHOD AND PEELING ON THE CHEMICAL AND SENSORY PROPERTIES OF ORANGE FLESHED SWEET POTATO PUREE	₩5000
35	EFFECT OF PROCESSING METHODS ON THE MICROBIOLOGICAL, PHYSICO-CHEMICAL AND SENSORY PROPERTIES OF EDIBLE PALM WEEVIL LARVA (RHYNCHOPHORUS PHOENICIS) DURING STORAGE	₩5000
36	PRODUCTION AND QUALITY EVALUATION OF BISCUITS FROM COMPOSITE FLOURS OF PEARL MILLET, SORGHUM, AND WHEAT	₩5000
37	EXTRACTION, CHARACTERIZATION AND EVALUATION OF BIOACTIVE CONSTITUENTS OF EIGHT INDIGENOUS LEGUMES VARIOUSLY PROCESSED	₩5000
38	ACUTE TOXICITY AND ANTI-DIABETIC EFFECTS OF THE ETHANOLIC EXTRACTS OF ALTERNANTHRA BRASILIANA STEM, ASYSTESIA GANGETICA AND ABUTILION MAURITIANUM LEAVES	₩5000
39	EFFECT OF PACKAGING MATERIALS AND STORAGE CONDITIONS ON STABILITY OF SELECTED INDIGENOUS SOUPS OF SOUTH-SOUTH NIGERIA	₩5000
40	ASSESSMENT OF FOOD SAFETY RISKS ASSOCIATED WITH BIVALVE MOLLUSC FROM THE COASTAL WATERS OF NIGER DELTA, NIGERIA	₩5000
41	EVALUATION AND OPTIMIZATION OF PHYSICOCHEMICAL PROPERTIES OF WHEAT FLOUR AND CHEMICALLY MODIFIED STARCHES FROM AFRICAN YAM BEANS AND CASSAVA	₩5000
42	QUALITY EVALUTION AND GLYCEMIC INDEX OF EBA PRODUCED FROM YELLOW AND WHITE CASSAVA VARIETIES	₩5000
43	USE OF NOVEL SINGLE STRAIN STARTER CULTURE FOR TRADITIONALLY FERMENTED "NONO" BASED ON LACTIC FERMENTATION	₩5000
44	MODIFICATION, CHARACTERIZATION AND UTILIZATION OF STARCHES AND STARCH EXTRACTION RESIDUES OF TWO NIGERIAN GROWN MUNGBEAN (VIGNA RADIATA (L.) WILZECK) CULTIVARS	₩5000
45	EFFECT OF STORAGE PERIOD AND VARIETIES ON PROCESSED COCOYAM (COLOCASIA ESCULENTA) BASED FOODS (ACHICHA AND MPOTO)	₩5000
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)	₩5000
47	EVALUATION OF THEANTIOXIDANT PROPERTIES AND CHEMICAL COMPOSITION OF MORINGA OLIEFERA (LEAVES, ROOTS AND SEEDS) AND PIPER GUINEENSE LEAF (UZIZA) EXTRACTS	₩5000
48	QUALITY CHARACTERISTICS OF PLANT MILKS PRODUCED FROM BLENDS OF EXTRACTS FROM AFRICAN BREADFRUITS, TIGER NUT, COCONUT AND DATE FRUITS	₩5000
49	PRODUCTION AND QUALITY EVALUATION OF GLUTEN FREE CRACKER BISCUIT FROM BLENDS OF AFRICAN BREADFRUIT, WATER YAM AND COCONUT	₩5000
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	₩5000
51	EFFECTS OF PROCESSING ON NUTRIENT COMPOSITION, PHYTOCHEMICALS AND CAROTENOID PROFILE OF TWO CULTIVARS OF PTEROCARPUS SANTALINOIDES	₩5000
52	QUALITY ATTRIBUTES OF UGBA (PENTACLETHRA MACROPHYLLA) PRODUCED USING DIFFERENT BOILING TIME AND FERMENTATION PERIODS	₩5000
53	EFFECT OF PRETREATMENT AND STORAGE PERIOD ON THE PHYSICOCHEMICAL PROPERTIES AND MICROBIAL QUALITY OF FLOUR FROM ORANGE-FLESHED SWEET POTATO VARIETY	₩5000
54	EFFECTS OF SUBSTITUTION OF WHEAT FLOUR WITH LEGUMES ON THE PASTING AND PHYSICOCHEMICAL PROPERTIES OF THE FLOUR BLENDS AND BISCUIT CRACKERS	₩5000
55	EFFECTS OF RE-USE OF AFRICAN BREADFRUIT (TRECULIA AFRICANA) SEED OIL ON THE PHYSCIOCHEMICAL PROPERTIES OF THE OIL AND THE QUALITY OF FOOD PRODUCTS FRIED WITH IT	₩5000
56	GLYCEMIC INDEX AND NUTRIENT COMPOSITION OF BREAKFAST FOOD PRODUCED FROM WHOLE WHEAT, COOKING BANANA AND PUMPKIN PULP FLOUR BLENDS	₩5000

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57	EVALUATION OF THE PRESERVATIVE PROPERTIES OF PIPER GUINEENSE (FRUIT POWDER) ON UNRIPE PLANTAIN FLOUR DURING STORAGE	₩5000
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.	₩5000
59	EFFECTS OF PRETREATMENT METHODS ON SOME QUALITY INDICES OF STORED SHELL-EGGS	₩5000
60	QUALITY EVALUATION OF BAKED PRODUCTS FROM FLOUR BLENDS OF SOYBEAN (GLYCINE MAX) AND WHEAT (TRITICUM AESTIVUM)	₩5000
61	EFFECT OF PROCESSING TECHNIQUES ON FUNCTIONAL, PHYTOCHEMICAL AND NUTRIENT PROPERTIES OF UKPO (MUCUNA SOLANINE), OFOR (DETARIUM MICROCARPUM) AND ACHI (BRACHYSTEGIA EURYCOMA)	₩5000
62	EFFECT OF DIFFERENT PRE-TREATMENTS ON THE QUALITY OF SMOKED DRIED FISH	₩5000
63	PRODUCTION AND QUALITY EVALUATION OF BREAKFAST CEREALS BLEND FROM MUNGBEAN, MILLET, ORANGE-FLESHED SWEET POTATOES AND WHEAT	₩5000
64	DEVELOPMENT AND QUALITY EVALUATION OF EXTRUDED CEREAL FLOURS FORTIFIED WITH GRAIN AMARANTH, BAOBAB AND ORANGE-FLESHED SWEET POTATO	₩5000
65	EFFECT OF DAIRY FARMING PRACTICES ON INTAKE OF ANTIBIOTIC RESIDUES IN MILK CONSUMED	₩5000
66	DEVELOPMENT OF FINGER MILLET - AMARANTH BASED WEANING PORRIDGE FLOUR ENRICHED WITH EDIBLE CRICKET (SCAPSIPEDUS ICIPE)	₩5000
67	PRODUCT QUALITY CHARACTERISTICS OF SOLAR DRIED CHILLI PRODUCTS	₩5000
68	DETERMINATION OF OPTIMUM HARVESTING TIME AND DEVELOPMENT OF CASSAVA ROOT- LEAF FLAKES WITH IMPROVED PROTEIN, MINERALS AND VITAMINS	₩5000
69	USE OF COMPOSITE BLENDS FOR BISCUIT MAKING	₩5000