

## 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 (TRECOLIA 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 GUINEENSE), UDA (XYLOPIA AETHIOPICA) AND UHIOKIRIHO (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 CONDIMENTS</a>	\$20
28	<a href="#">FLOUR PRODUCTION FROM AERIAL YAM (DIOSCOREA BULBIFERA) AND DETERMINATION OF THE DRYING CHARACTERISTICS OF THE FLOUR</a>	\$20

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

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