

Declaration by the candidate

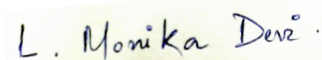
The thesis entitled “**Extraction and microencapsulation of anthocyanin-rich extract from pigmented rice bran using double emulsion complex coacervation and its application in food model**” is being submitted to **School of Engineering, Tezpur University** in partial fulfilment for the award of the degree of **Doctor of Philosophy** in the **Department of Food Engineering and Technology** is a record of bonafide research work accomplished by me under the supervision of Prof. Laxmikant Shivnath Badwaik.

All helps from various sources have been duly acknowledged.

No part of the thesis has been submitted elsewhere for the award of any other degree.

Date: 28-12-2023

Place: Tezpur



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Reg. No. TZ203907 of 2022



Tezpur University

Certificate of the Supervisor

This is to certify that the thesis entitled “**Extraction and microencapsulation of anthocyanin-rich extract from pigmented rice bran using double emulsion complex coacervation and its application in food model**” submitted to **School of Engineering, Tezpur University** in partial fulfilment for the award of the degree of **Doctor of Philosophy** in the **Department of Food Engineering and Technology** is a record of research work carried out by **Ms. Lourebam Monika Devi (Roll No. FEP18108)** under my supervision and guidance.

All helps received by her from various sources have been duly acknowledged.

No part of the thesis has been submitted elsewhere for award of any other degree.

Date: 28-12-2023

Place: Tezpur, Assam

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