

Dedicated to
My
Beloved Parents
&
Sisters

Declaration by the candidate

The thesis entitled “**Design and Development of a Continuous Ohmic Heating System for Thermal Processing of Pineapple Juice**” is being submitted to the **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 accomplished by me under the supervision of **Prof. Brijesh Srivastava** and co-supervision of **Dr. Md. Rahat Mahboob**.

All helps from various sources have been duly acknowledged.

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

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(Awardee of Visitor's Best University Award, 2016, 5th among India's Top 100 Universities, MHRD-NIRF Ranking, 2016 and NAAC Accredited with "A" Grade)

Certificate of the Supervisor

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

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

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Certificate of the Co-supervisor

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

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

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