

### Declaration by the candidate

The candidate certifies that the thesis entitled “**Inference and Prediction of Quality of Tomato using Deep Learning**” submitted to the **School of Engineering, Tezpur University** in partial fulfillment 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 me under the supervision of **Prof. Manuj Kumar Hazarika**.

All assistance received from various sources has been appropriately acknowledged. No part of the thesis has been submitted elsewhere for the award of any degree.

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Date: 27-02-2025

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### Certificate from the Supervisor

This is to certify that the thesis entitled “Inference and Prediction of Quality of Tomato using Deep Learning” submitted to the School of Engineering, Tezpur University in partial fulfillment 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 **Ninja Begum** under my supervision and guidance.

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Date: 30/09/2024

Place: Tezpur

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