

**ARTIFICIAL NEURAL NETWORK BASED IMAGE ANALYSIS FOR
EVALUATION OF QUALITY ATTRIBUTES AND COLOR
DEGRADATION KINETICS OF TOMATO**

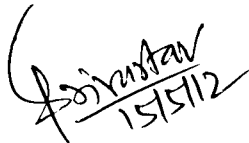
BY

AASIMA RAFIQ

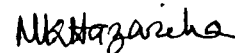
FPL10001

**THESIS SUBMITTED TO THE
DEPARTMENT OF FOOD ENGINEERING AND TECHNOLOGY
TEZPUR UNIVERSITY
IN PARTIAL FULFILMENT OF THE REQUIREMENT
FOR THE AWARD OF THE DEGREE OF
MASTER OF TECHNOLOGY
IN
FOOD PROCESSING TECHNOLOGY**

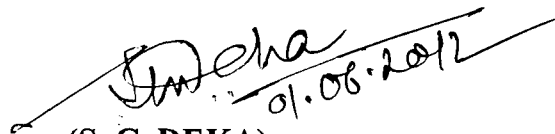
APPROVED BY



**(P. P. SRIVASTAV)
EXTERNAL EXAMINER
DEPARTMENT OF AGFE
IIT KHARAGPUR**



**(M. K. HAZARIKA)
PROJECT SUPERVISOR**



01.08.2012

**(S. C. DEKA)
PROFESSOR & HEAD, FET
TEZPUR UNIVERSITY**

DECLARATION

I hereby declare that the Project Work entitled “**Artificial Neural Network Based Image Analysis for Evaluation of Quality Attributes and Color Degradation Kinetics of Tomato.**” was carried out by me at the Department of Food Engineering and Technology, Tezpur University, Tezpur under the guidance of Dr. Manuj Kumar Hazarika, Associate Professor, Department of Food Engineering Technology, Tezpur University, Tezpur.

This Project Report is being submitted as a partial fulfilment of the requirements for the award of “**MASTER OF TECHNOLOGY in FOOD PROCESSING TECHNOLOGY**” by Tezpur University, Tezpur.

I further declare that this Project or any part of it has not been submitted elsewhere for any other degree or diploma to any other University/Institute.

Place: *Tezpur University*

Date: *23-May-2012*

Aasima Rafiq
Aasima Rafiq

Roll No- FPL10001.



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CERTIFICATE BY THE SUPERVISOR

This is to certify that the project entitled “**Artificial Neural Network Based Image Analysis for Evaluation of Quality Attributes and Color Degradation Kinetics of Tomato**” submitted by Ms. Aasima Rafiq, Roll no. FPL10001, to the Department of Food Engineering and Technology, Tezpur University in partial fulfillment of M. Tech. degree is a bona-fide record of the investigation carried out by her under my supervision. To the best of my knowledge the report embodies an account of her findings and is valid for the purpose for which it is submitted.

(M. K. Hazarika)
Supervisor

Place: Tezpur University

Date: 15/05/2012

Acknowledgements

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Aasima Rafiq

Dated: 15-05-2012