

EFFECT OF *Citrus assamensis* PEEL POWDER ON PHYSICO-CHEMICAL AND SENSORY PROPERTIES OF MISTI DAHI (SWEET CURD) AND PROBIOTIC VIABILITY

By


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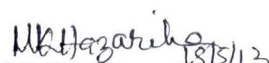
**THESIS SUBMITTED TO
THE DEPARTMENT OF FOOD ENGINEERING AND TECHNOLOGY
TEZPUR UNIVERSITY
IN PARTIAL FULFILMENT OF THE REQUIREMENT
FOR THE AWARD OF THE DEGREE OF
MASTER OF TECHNOLOGY
IN
FOOD PROCESSING AND TECHNOLOGY**

Approved by


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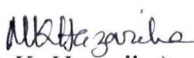
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Certificate of the Head of the Department

This is to certify that the thesis entitled “**Effect of *Citrus assamensis* peel powder on physico-chemical and sensory properties of misti dahi (sweet curd) and probiotic viability**” submitted by Ms. Manisha Medhi (Roll no. FPT10016) towards the partial fulfilment of the award of the degree of Master of Technology in Food Processing Technology of the Tezpur University (Central University), Napaam, Tezpur, Assam, India, is a bonafied research work carried out by her under my supervision, and no part of the thesis has been submitted in any other Institute or University for the award of degree or diploma in any course by her or anyone else.

Place: Tezpur University, Tezpur


(Dr. M. K. Hazarika)

Date: 18/05/2013



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Certificate by the Supervisor

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Place: Tezpur University, Tezpur

Date: 27-05-2013


(D. K. Seth)

Supervisor

DECLARATION

I hereby declare that the project work entitled “Effect of *Citrus assamensis* peel powder on physico-chemical and sensory properties of misti dahi (sweet curd) and probiotic viability” was carried out by me at the Department of Food Engineering and Technology , Tezpur University, Tezpur, as a major project for the partial fulfilment for “Master of Technology in Food Processing Technology” under the guidance of Mr. Dibyakanta Seth, Assistant Professor, Department of Food Engineering and Technology , 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, Tezpur

Date: 27th May 2013

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