

**EFFECT OF ENCAPSULATION ON VIABILITY OF PUTATIVE  
PROBIOTIC BACTERIA (*Lactobacillus plantarum*) DURING SPRAY  
DRYING OF  
SWEETENED YOGHURT**

By

**MOUSUMI DEB (Roll. No. FPT10010)**

**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

  
(Mr. D.K Seth)

Supervisor

  
(.....)

External examiner

  
(Dr. M.K. Hazarika)

Head, FET

Tezpur University



**Department of Food Engineering and Technology**

**Tezpur university**

**Napaam, Tezpur – 784028**

**Assam, India**

**Mr. Dibyakanta Seth**

Assistant Professor

Email: [dibya05@tezu.ernet.in](mailto:dibya05@tezu.ernet.in)

Tel: +91-3712-275708; Extn: 5708 (O)

Cell: 9508715301

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**Certificate by the Supervisor**

This is to certify that the thesis entitled “Effect of encapsulation on viability of putative probiotic bacteria (*Lactobacillus plantarum*) during spray drying of sweetened yoghurt” submitted by Mousumi Deb(Roll no. FPT10010) 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 bonafide 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.

(D. K. Seth)

Supervisor

Date: 18-05-2013



**Department of Food Engineering and Technology**

**Tezpur university**

**Napaam, Tezpur – 784028**

**Assam, India**

**Dr. M. K. Hazarika**

**email: mkhazarika@tezu.ernet.in**

**Associate Professor and Head**

**Tel: +91-3712-267007- Extn: 5 (O)**

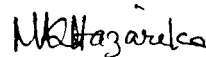
**Cell: 94357-00993**

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### **Certificate of the Head of the Department**

**This is to certify Miss Mousumi Deb, Roll no. FPT10010, a student of the Department of Food Engineering and Technology, Tezpur University, Assam has successfully completed the project work entitled “Effect of encapsulation on viability of putative probiotic bacteria (*Lactobacillus plantarum*) during spray drying of sweetened yoghurt” as a part of completion of her M.Tech. in Food Processing Technology under the complete supervision of Mr. Dibya Kanta Seth, Assistant Professor, Department of Food Engineering and Technology, Tezpur University, Tezpur.**

**Place: Tezpur University, Tezpur**

  
**(Dr. M. K. Hazarika)**

**Date: 18/05/2013**

## **DECLARATION**

I hereby declare that the Project Work entitled “EFFECT OF ENCAPSULATION ON VIABILITY OF PUTATIVE PROBIOTIC BACTERIA DURING SPRAY DRYING OF SWEETENED YOGHURT” was carried out by me at the Department of Food Engineering and Technology , Tezpur University, Tezpur , under the guidance of Mr.Dibyakanta Seth ,Assistant Professor , Department of Food Engineering and Technology , Tezpur University, Tezpur .

This Project Report is being submitted as a major project report for the completion of “MASTER OF TECHNOLOGY IN FOOD ENGINEERING AND TECHNOLOGY” to 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: 18.05.13.

*Mousumi Deb .*

(Mousumi Deb)

(Roll No.: FPT10010)

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Mousumi Deb.