

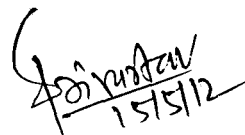
EFFECT OF PECTINASE FROM *ASPERGILLUS NIGER* USING *MUSA BULBISIANA* PEEL ON EXTRACTION AND CLARIFICATION OF FRUIT JUICES

BY

SUMI BARMAN (FPT09004)

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

Approved by



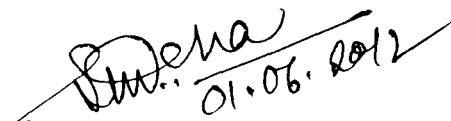
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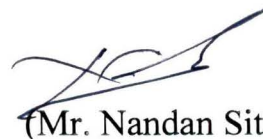
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CERTIFICATE

This is to certify that the thesis entitled, “**Effects of pectinase from *Aspergillus niger* using *Musa bulbisiana* peel on extraction and clarification of fruit juices**” submitted by **Miss. Sumi Barman** towards the partial fulfilment of the award of the Degree of **Master of Technology (Food Processing Technology)** of the **Tezpur University (Central University)**, Tezpur, Assam, India, is a bonafide research work carried out by her under my supervision, and no part of the thesis has been submitted for any other institute or University for the award of degree or diploma in any course.

Dated: 15.5.12



(Mr. Nandan Sit)

Supervisor

DECLARATION

I hereby declare that the Project Work entitled “Effects of pectinase from *Aspergillus niger* using *Musa bulbisiana* peel on extraction and clarification of fruit juices.” was carried out by me at the Department of Food Engineering and Technology, Tezpur University, Tezpur under the guidance of Mr. Nandan Sit, Assistant Professor, Department of Food Engineering and Technology, Tezpur University, Tezpur. This Report is being submitted as a Major Project Report for the completion of final semester, M. Tech. in Food Processing and 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.

Date: 15.05.12

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The Author