EFFECTS OF SOAKING AND STEAMING CONDITIONS ON THE QUALITY OF "KOMAL CHAWAL"

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 TECHNOLOGY

APPROVED BY

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EXTERNAL EXAMINER
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CERTIFICATE BY THE SUPERVISOR

This is to certify that the project entitled "Effects of Soaking and Steaming Conditions on the Quality of Komal Chawal" submitted by Ms. Juri Choudhury, Roll no. FPT09006, 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: 14/05/2012

DECLARATION

I hereby declare that the Project Work entitled "Effects of soaking and steaming conditions on the quality of komal chawal" was carried out by me at the Department of Food Engineering and Technology, Tezpur University, Tezpur under the guidance of Dr. M. K. Hazarika, Associate Professor, Department of Food Engineering and Technology, Tezpur University, Tezpur.

This Report is being submitted as a Major Project Report for the completion of 6th 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: Lezpur University
Date: 14/05/2012

Juri Chandhury
Juri Choudhury

Roll No- FPT090006.

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Place: Yezpur University Date: 14/05/2012

Juri Choudhury