

**FORMULATION OF LOW-FAT FLAVOURED PROBIOTIC YOGHURT  
CONSISTING WATER CHESTNUT STARCH AS BIOTHICKENER**

**By**

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**THESIS SUBMITTED TO THE DEPARTMENT OF**

**FOOD ENGINEERING AND TECHNOLOGY**

**TEZPUR UNIVERSITY**

**IN PARTIAL FULFILMENT OF THE REQUIREMENT**

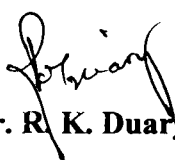
**FOR THE AWARD OF THE DEGREE OF**

**MASTER OF TECHNOLOGY**

**IN**


**FOOD PROCESSING TECHNOLOGY**

**Approved by**



**(Dr. R. K. Duary)**

**Asst. Prof. and Supervisor**



**(.....)**

**External Examiner**

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

**Head, FET**

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**DEPARTMENT OF FOOD ENGINEERING**

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**TEZPUR UNIVERSITY**

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**Dr. M. K. Hazarika**

**Head of the Department**

**CERTIFICATE**

This is to certify that the thesis entitled, “**Formulation of Low-Fat Flavoured Probiotic Yoghurt Consisting Water Chestnut Starch as Biothickener**” submitted by **Miss. Sangita Borah** towards the partial fulfillment of the award of the degree of **Masters of Technology (Food Processing Technology) of Tezpur University (Central University)**, Tezpur, Assam, India, is a bonafide research work carried in the department, 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:

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

Head of the Department



**DEPARTMENT OF FOOD ENGINEERING**

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**TEZPUR UNIVERSITY**

**NAPAAM-784028, ASSAM**

**Dr. Raj Kumar Duary**

**Assistant Professor**

**CERTIFICATE**

This is to certify that the thesis entitled, “**Formulation of Low-Fat Flavoured Probiotic Yoghurt Consisting Water Chestnut Starch as Biothickener**” submitted by **Miss. Sangita Borah** towards the partial fulfillment of the award of the degree of **Masters of Technology (Food Processing Technology) of Tezpur University (Central University)**, Tezpur, Assam, India, is a bonafide research work carried 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: 25/5/13.

(Dr. Raj Kumar Duary)

Major Advisor

## DECLARATION

I hereby declare that the project work entitled “**Formulation of Low-Fat Flavoured Probiotic Yoghurt Consisting Water Chestnut Starch as Biothickener**” was carried out by me at the department of Food Engineering and Technology, Tezpur University, Tezpur, Assam under the guidance of Dr. Raj Kumar Duary, Assistant Professor, Department of Food Engineering and Technology.

This project report is being submitted as a partial fulfillment of the requirements for the award of ‘Master of Technology 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 degree or diploma of any University/Institute.

Date: 25/5/13

Place: Tezpur .

  
Sangita Borah

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## **ACKNOWLEDGEMENT**

I would to thank my guide Dr. Raj Kumar, Department of Food Engineering and Technology, Tezpur University, for his guidance and invaluable support in all stages of my project. He taught me how to do research, how to be productive and how to go forward for doing a research work.

I would also like to thank the Head of the Department Dr. M. K. Hazarika, Department of Food Engineering and Technology, Tezpur University, for providing the opportunity to do the project in the department.

I also express my gratitude to all the Professors and Research Scholars of our department specially Mr. Nikhil Manhot, Mr. Dipankar Kalita, Mr. Anjan Borah and Mr. Arup Das for their time and knowledge and helping me with the project.

Lastly, I would like to thank all my friends and my roommate Miss. Madhuchanda Roy who constantly supported me and helped me in my work.