Optimisation of extrusion cooking conditions and characterisation of rice (Oryza sativa)-sweet potato(Ipomoea batatas) and rice-yam (Dioscorea alata) based RTE products

BY

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THESIS SUBMITTED TO THE

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IN PARTIAL FULFILLMENT OF THE REQUIREMENT

FOR THE AWARD OF THE DEGREE OF

MASTER OF TECHNOLOGY
IN
FOOD PROCESSING TECHNOLOGY

Approved by

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**CERTIFICATE BY THE HEAD OF THE DEPARTMENT** 

This is to certify that Elina Brahma Hazarika, Roll No.FPL11003, a student of The Department of Food Engineering and Technology, Tezpur University, Assam has successfully completed the project work entitled "Optimisation of extrusion cooking conditions and characterisation of rice (Oryza sativa)-sweet potato (Ipomoea batatas) and rice-yam (Dioscorea alata) based RTE products" as a part of partial fulfilment of her M.Tech degree in Food Processing Technology under the complete guidance and supervision of Dr. Charulata Mahanta, Professor, Department of Food Engineering and Technology, Tezpur University, Tezpur, Assam, India.

Place: Tezpur University
Date: 25/05/2013

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## **CERTIFICATE BY THE SUPERVISOR**

This is to certify that the thesis entitled, 'Optimisation of extrusion cooking conditions and characterisation of rice (Oryza sativa)-sweet potato (Ipomoea batatas) and rice-yam (Dioscorea alata) based RTE products' submitted by Ms. Elina Brahma Hazarika, Roll No. FPL11003, towards the partial fulfilment of the award of the degree of Master of Technology in Food Processing Technology of 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.

Place: Tezpur University

Date: 25/5/2013

(Dr.Charu Lata Mahanta)

Charer Cata Mahanta

PROFESSOR AND SUPERVISOR

**DECLARATION** 

I, hereby declare that the project work entitled "Optimisation of extrusion cooking conditions

and characterisation of rice (Oryza sativa)-sweet potato (Ipomoea batatas) and rice-yam

(Dioscorea alata) based RTE products" was carried out by me at the Department of Food

Engineering and Technology, Tezpur University, Tezpur, Assam, under the guidance of Dr.

Charulata Mahanta, Professor, Department of Food Engineering and Technology, Tezpur

University, Tezpur.

This project report is being submitted as a partial fulfillment of the

requirements for the award of "MASTER OF TECHNOLOGY in FOOD PROCESSING

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: Tenpur University
Date: 25-05-2013

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