


**OPTIMIZATION OF PROCESS PARAMETERS FOR  
DEVELOPMENT OF OSMOTIC DEHYDRATED CARAMBOLA  
(*AVERRHOA CARAMBOLA L.*) POWDER**

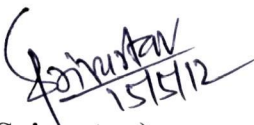
BY  
**DEBASHREE SEN (Roll No. FPL10003)**


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

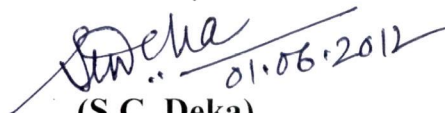
MASTER OF TECHNOLOGY  
IN  
FOOD PROCESSING TECHNOLOGY

Approved by

  
(D.Seth)  
Supervisor

  
(P.P. Srivastav)  
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**Mr. D. K. Seth**  
Assistant Professor

**CERTIFICATE**

This is to certify that the thesis entitled, “**OPTIMIZATION OF PROCESS PARAMETERS FOR DEVELOPMENT OF OSMOTIC DEHYDRATED CARAMBOLA (*Averrhoa carambola L.*) POWDER**” submitted by Ms. Debashree Sen towards the partial fulfilment of the award of the degree of Master of Technology (Food Processing) 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:** 30-05-12

  
**(Mr. D. K. Seth)**  
Supervisor

**DECLARATION**



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**Certificate by the Co-Supervisor**

I certify that the project entitled “**Optimization of process parameters for development of osmotic dehydrated Carambola (*Averrhoa carambola L.*) powder**” submitted by Ms. Debashree Sen (FPL10003) to the Department of Food Engineering and Technology, Tezpur University in partial fulfillment of M.Tech. Degree embodies the record of original investigation carried out by her under my supervision. To the best of my knowledge the project embodies account for her own findings and has not been submitted previously anywhere for ant degree what so ever by either her or anyone else.

Place: Tezpur University

  
(Kshirod Kumar Dash)

Date : 30.5.2012

## DECLARATION

I hereby declare that the project work entitled “Optimization of process parameters for development of osmotic dehydrated Carambola (*Averrhoa carambola* L.)” 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 and Mr. Kshirod Kumar Dash, Assistant 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 engineering 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 University

Date: 30/05/12



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## AKNOWLEDGEMENTS

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