

**PHYSICOCHEMICAL AND FUNCTIONAL
CHARACTERISTICS OF TARO STARCH AS AFFECTED BY
DUAL MODIFICATION WITH MICROWAVE AND OTHER
HEAT MOISTURE TREATMENTS**

BY


DHRITIMAN DEKA (Roll No. FPT 10009)

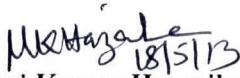
**THESIS SUBMITTED TO THE
DEPARTMENT OF FOOD ENGINEERING AND TECHNOLOGY
TEZPUR UNIVERSITY
IN PARTIAL FULFILLMENT OF THE REQUIREMENT
FOR THE AWARD OF THE DEGREE OF**

**MASTER OF TECHNOLOGY
IN
FOOD PROCESSING TECHNOLOGY**

Approved by


External Examiner


(Nandan Sit)
Supervisor


(Dr. Manuj Kumar Hazarika)

**Associate Prof. & Head, Dept. of FET
Tezpur University**

DECLARATION

I hereby declare that the project work entitled “**Physicochemical and functional characteristics of Taro starch as affected by dual modification with microwave and other heat moisture treatments**” 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 Project Report is being submitted as a part of the major project carried out by me in the 6th semester for 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 have not been submitted elsewhere for any other degree or diploma to any other University/Institute.

Place: Tezpur University

Date: 18/05/2013

Dhritiman Deka

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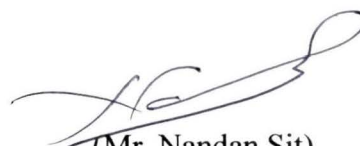
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CERTIFICATE BY THE SUPERVISOR

I certify that the project entitled “**Physicochemical and functional characteristics of Taro starch as affected by dual modification with microwave and other heat moisture treatments**” submitted by Dhritiman Deka (FPT 10009) 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 him under my supervision. To the best of my knowledge the project embodies account for his own findings and have not been submitted previously anywhere for any degree whatsoever by either him or anyone else.

Place: Tezpur University

Date: 18/05/2013



(Mr. Nandan Sit)

ACKNOWLEDGEMENT

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Date: 18 / 05 / 2013

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