

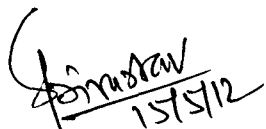
Study of the properties of Dioscorea starch and casein based composite edible films and coatings and their effect on the quality of minimally processed green chilies and garlic

BY

NIKHIL KUMAR MAHNOT
FPT09001

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


(P.P. Srivastav)

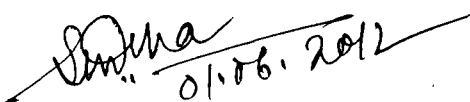
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CERTIFICATE

This is to certify that the thesis entitled, '**Study of the properties of *Dioscorea* starch and casein based composite edible films and coatings and their effect on the quality of minimally processed green chilies and garlic**' submitted by **Mr. Nikhil Kumar Mahnot** towards the partial fulfilment of the award of the degree of **Master of Technology (Food Processing Technology)** 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: 28/5/2012

Charu Lata Mahanta
(Dr. Charu Lata Mahanta)
SUPERVISOR

Declaration

I hereby declare that the project work entitled 'Study of the properties of *Dioscorea* starch and casein based composite edible films and coatings and their effect on the quality of minimally processed green chilies and garlic' was carried out by me at the Department of Food Engineering and Technology, Tezpur University, Tezpur, Assam under the guidance of Dr. Charu Lata Mahanta, 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 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: 28/5/12

Place: Tezpur

Nikhil Kumar Mahnot

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