

**SYNTHESIS OF ORGANIC NANOPARTICLE FROM GELATIN AND
BSA AND THEIR EFFECTS ON STORAGE STABILITY OF BANANA
CHIPS**

By

DIPSIKHA KALITA (Roll No. FPT 10007)

**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



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(SUPERVISOR)**



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This is to certify that **Miss Dipsikha Kalita**, a student of the **Department of Food Engineering and Technology, Tezpur University, Assam** has successfully completed the major project work entitled **“Synthesis of organic nanoparticle from Gelatin and BSA and their effects on storage stability of banana chips ”** as a partial fulfillment for the award of **Master of Technology** degree in **Food Processing Technology** under the supervision of **Mrs.Poonam Mishra** , Assistant Professor, Department of Food Engineering and Technology, Tezpur University, Tezpur.

Place: Tezpur University

M.K. Hazarika
25/05/2013
Dr. M.K. Hazarika

(Head)

Date : 25/05/2013



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CERTIFICATE BY THE SUPERVISOR

I certify that the project entitled “Synthesis of organic nanoparticle from Gelatin and BSA and their effects on storage stability of banana chips” submitted by Dipsikha Kalita (FPT 10007) 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

Poonam Mishra

(Mrs.Poonam Mishra)

25/5/13

DECLARATION

I hereby declare that the project work entitled “ **Synthesis of organic nanoparticle from Gelatin and BSA and their effects on storage stability of banana chips**” was carried out by me at the Department of Food Engineering and Technology, Tezpur University, Tezpur under the guidance of Mrs. Poonam Mishra, 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

Dipsikha Kalita
Dipsikha Kalita

Date: 25/5/13.

Roll No- FPT 10007

ACKNOWLEDGEMENT

At the very outset, I would like to take this opportunity to extend my sincere gratitude and my heartiest thanks to my guide Mrs.Poonam Mishra, Assistant Professor, Department of Food Engineering and Technology, Tezpur University, who have constantly guided and advised me in my entire project work, without whose guidance, support, co-operation and encouragement, this project would not have been possible.

With great sincerity, I extend my gratitude and thanks to Associate Prof. (Dr.) Manuj Kumar Hazarika, HoD, Department of Food Engineering and Technology, Prof. (Dr.) S.C. Deka, Prof. (Dr.) C.L. Mahanta, Associate Prof. (Dr.) Brijesh Srivastava, Assistant Prof. Mr.Nandan Sit,Assistant Prof. Mr. Laxmikant S. Badwaik, Assistant Prof. Mr. Dibyakant Seth, Assistant Prof. (Dr.) Raj Kumar Duary, Assistant Prof. Mr. Kshirod Kumar Dash, Assistant Prof. Mr. A.B. Das for their helpful suggestions throughout the study whenever I needed.

I also extend my gratitude to Mr. Dipankar Kalita, Technical Officer, Dept. of Food Engineering and Technology and his associate colleagues of the technical staff for their help throughout my project work. Lastly, I would also like to thank Mr. Anjan Borah, Mr. Jayabrata Saha and other research scholars for extending their help during my project work. At last but not the least I am indebted to my parents and family members for their support and then all my friends for their constant encouragement throughout my project work.