



तेजपुर विश्वविद्यालय

(केंद्रीय विश्वविद्यालय)

नपाम, तेजपुर - 784028, असम, भारत

TEZPUR UNIVERSITY

(A Central University)

Napaam, Tezpur - 784028, Assam, India

(सर्वोत्तम विश्वविद्यालय के लिए कुलाध्यक्ष पुरस्कार, 2016, भारत के 100 श्रेष्ठ उच्च शिक्षण संस्थानों में पंचम स्थान और 'नाक' द्वारा 'ए' ग्रेड प्राप्त विश्वविद्यालय)
(Awardee of Visitor's Best University Award, 2016, 5th among India's Top 100 Universities, MHRD-NIRF-Ranking, 2016 and NAAC Accredited with "A" Grade)

INTERNSHIP/PROJECT DETAILS


Sr. No.	Programme Name	Name of the Student	Title of the Internship/Project	Place of Work	Duration of Work (in months)
1	M.Tech. in Food Engineering & Technology	RAHUL THAKUR	Ultrasound assisted extraction of anthocyanin from black rice using natural deep effect solvents and its application in edible films	Tezpur University	1 Year
2	M.Tech. in Food Engineering & Technology	PHEIROIJAM MANOJ KUMAR SINGH	Development of fibre enriched black rice (Oryza sativa) cookies using "Kew" variety pineapple (Ananas comosus) waste	Tezpur University	1 Year
3	M.Tech. in Food Engineering & Technology	BHARAT SINGH IROM	Modelling study on influence of particle size during supercritical fluid extraction of king chilli (Capsicum Chinese) oleoresin	Tezpur University	1 Year
4	M.Tech. in Food Engineering & Technology	TANUVA DAS	Nano-encapsulation of essential oil extracted from black turmeric (Curcuma caesia) using hybrid technology of nano emulsion and freeze drying	Tezpur University	1 Year
5	M.Tech. in Food Engineering & Technology	RANGINA BRAHMA	Effects of rice properties and xanthan gum on the quality of rice noodles	Tezpur University	1 Year
6	M.Tech. in Food Engineering & Technology	NGANGOM SWEETY CHANU	Effect of atmospheric cold plasma on enzyme inactivation kinetics and nutritional quality of Assam Lemon (Citrus limon Burm. F) Juice	Tezpur University	1 Year
7	M.Tech. in Food Engineering & Technology	VIVEK GUPTA	Effect of natural deep eutectic solvents on the physiochemical properties of high amylose rice starch and its application as fruit coating	Tezpur University	1 Year
8	M.Tech. in Food Engineering & Technology	MONISHA NEOPANE	Dual modification of black kidney bean (Phaseolus vulgaris) starch using ultrasound and dry heat and its application in yoghurt	Tezpur University	1 Year
9	M.Tech. in Food Engineering & Technology	LAISHRAM BHAKTARAJ SINGH	Comparison of encapsulation and matrix entrapment for immobilisation of pectinase and their effect on papaya juice clarification	Tezpur University	1 Year
10	M.Tech. in Food Engineering & Technology	PRASHANT KUMAR	Nanofluid induced process technology for thermal treatment of Tomato juice	Tezpur University	1 Year


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11	M.Tech. in Food Engineering & Technology	MALEMNGANBA SAIKHOM	Cold plasma assisted drying characteristics of seedless grapes and quality attributes of raisins	Tezpur University	1 Year
12	M.Tech. in Food Engineering & Technology	WAHENG BATHOI	Effect of ultrasonication, germination and parboiling on the properties of Chakhao poireiton	Tezpur University	1 Year
13	M.Tech. in Food Engineering & Technology	YUMLEMBAM BINITA DEVI	Development of protein-fibre enriched pasta using soyflour and extracted dietary fibre from pineapple pomace (Ananas comosus)	Tezpur University	1 Year
14	M.Tech. in Food Engineering & Technology	POOJA SINGHA	Development of sweet lime peel based biodegradable film incorporated with sugarcane bagasse fibre	Tezpur University	1 Year
15	M.Tech. in Food Engineering & Technology	DHANANJAY SANJAY DAHATONDE	Effect of processing parameters on plant protein-based emulsion	Himalaya Drug Company, Makali, Bengaluru 562162, India	1 Year
16	M.Tech. in Food Engineering & Technology	DEBOJIT BAIDYA CHOUDHURY	Studies on 3D printing technology for dairy based foods	Tezpur University	1 Year
17	M.Tech. in Food Engineering & Technology	RAMNGAIH ZUALA	Effect of high pressure homogenization and ultrasonic homogenization on the physico-chemical properties of sweet lime juice	Tezpur University	1 Year
18	M.Tech. in Food Engineering & Technology	BISHAL SINHA	Development of iron enriched white rice using ultrasound processing	Tezpur University	1 Year
19	B.Tech. in Food Engineering and Technology	TONMOY RAJORSHI KALITA	Project: Implementation Of 7QC Tools	Company: Excel Foods Pvt. Ltd. Location: Jorabat, Meghalaya	Duration: 4 weeks, July 2021
20	B.Tech. in Food Engineering and Technology	KANGKAN TALUKDAR	Project: Implementation Of 7QC Tools	Company: Excel Foods Pvt. Ltd. Location: Jorabat, Meghalaya	Duration: 4 weeks, July 2021
21	B.Tech. in Food Engineering and Technology	SHAMIK DAS	Project: Implementation Of 7QC Tools	Company: Excel Foods Pvt. Ltd. Location: Jorabat, Meghalaya	Duration: 4 weeks, July 2021



22	B.Tech. in Food Engineering and Technology	DHRITIMAN DAS	Project: Implementation Of 7QC Tools	Company: Excel Foods Pvt. Ltd. Location: Jorabat, Meghalaya	Duration: 4 weeks, July 2021
23	B.Tech. in Food Engineering and Technology	SOUNOQ RAJ PHUKON	Project: Implementation Of 7QC Tools	Company: Excel Foods Pvt. Ltd. Location: Jorabat, Meghalaya	Duration: 4 weeks, July 2021
24	B.Tech. in Food Engineering and Technology	MUZAMMIL BORA	Project: Production and Quality Control	Company: CG Foods Location: Chaygaon. Kamrup	Duration: 4 weeks, July 2021
25	B.Tech. in Food Engineering and Technology	MEGHMILAN PATHAK	Project: Production and Quality Control	Company: CG Foods Location: Chaygaon. Kamrup	Duration: 4 weeks, July 2021
26	B.Tech. in Food Engineering and Technology	SASANKA SUTRADHAR	Project: Production and Quality Control	Company: CG Foods Location: Chaygaon. Kamrup	Duration: 4 weeks, July 2021
27	B.Tech. in Food Engineering and Technology	HIMASHRI KOCH	Project: Chemical assessment of quality from different types of tea	Institute: Tocklai Tea Research Institute Location: Club Road, Jorhat	Duration: 4 weeks,
28	B.Tech. in Food Engineering and Technology	CHRISTEENA BORAH	Project: Chemical assessment of quality from different types of tea	Institute: Tocklai Tea Research Institute Location: Club Road, Jorhat	Duration: 4 weeks,
29	B.Tech. in Food Engineering and Technology	PUJASHREE GOGOI	Project: Chemical assessment of quality from different types of tea	Institute: Tocklai Tea Research Institute Location: Club Road, Jorhat	Duration: 4 weeks,
30	B.Tech. in Food Engineering and Technology	SUKLA DAS	Project: Quality Control and Production 	Company: Uttarbanga Dairy Pvt. Ltd. (Amul) Location: Jalpaiguri, West Bengal	Duration: 4 weeks
31	B.Tech. in Food Engineering and Technology	ANANYA THAKUR	Project: Food Testing and Analysis (FTA) & Food Safety	Company: Food Regulation and Compliance Centre (FRCC)	Duration: 6 weeks,

				Location: New Delhi	
32	B.Tech. in Food Engineering and Technology	ANKIT KUMAR	Project: Food Testing and Analysis (FTA) & Food Safety	Company: Food Regulation and Compliance Centre (FRCC) Location: New Delhi	Duration: 6 weeks,
33	B.Tech. in Food Engineering and Technology	SARIT DEY	Project: Product Development	Company: Chamber of Advancement of Small and Medium Business Location: Mumbai	Duration: 5 weeks
34	B.Tech. in Food Engineering and Technology	BHARGAV PARASHAR	Project: Food Testing and Analysis (FTA) & Food Safety	Company: Food Regulation and Compliance Centre (FRCC) Location: New Delhi	Duration: 6 weeks,
35	B.Tech. in Food Engineering and Technology	DHRITIMA BARUAH	Project: Chemical assessment of quality from different types of tea	Institute: Tocklai Tea Research Institute Location: Club Road, Jorhat	Duration: 4 weeks,
36	B.Tech. in Food Engineering and Technology	MITHURAJ BORGHAIN	Project: Product Development	Company: Chamber of Advancement of Small and Medium Business Location: Mumbai	Duration: 5 weeks
37	B.Tech. in Food Engineering and Technology	KUNDAN KUMAR RA	Project: Product Development	Company: Chamber of Advancement of Small and Medium Business Location: Mumbai	Duration: 5 weeks
38	B.Tech. in Food Engineering and Technology	KURMARAO SAVARA	Project: Product Development 	Company: Chamber of Advancement of Small and Medium Business	Duration: 5 weeks

				Location: Mumbai	
39	B.Tech. in Food Engineering and Technology	S DINAKARAN	Project: Product Development	Company: Chamber of Advancement of Small and Medium Business Location: Mumbai	Duration: 5 weeks
40	B.Tech. in Food Engineering and Technology	SANDIPAN MUKHERJEE	Project: Product Development	Company: Chamber of Advancement of Small and Medium Business Location: Mumbai	Duration: 5 weeks
41	B.Tech. in Food Engineering and Technology	UJJWAL KUMAR	Project: Product Development	Company: Chamber of Advancement of Small and Medium Business Location: Mumbai	Duration: 5 weeks
42	B.Tech. in Food Engineering and Technology	PRERNA KUMARI MEHTA	Project: Product Development	Company: Chamber of Advancement of Small and Medium Business Location: Mumbai	Duration: 5 weeks
43	B.Tech. in Food Engineering and Technology	ANKUSH KUMAR	Project: Product Development	Company: Chamber of Advancement of Small and Medium Business Location: Mumbai	Duration: 5 weeks
44	B.Tech. in Food Engineering and Technology	KAPIL DAS	Project: Production and Quality Control 	Company: CG Foods Location: Chaygaon. Kamrup	Duration: 4 weeks, July 2021

45	B.Tech. in Food Engineering and Technology	LOHIT AGARWAL	Effect of Xanthan gum on the cooking quality and texture of gluten free noodles prepared from Joymati rice and Chakhao Poreiton	Tezpur University	1 Year
46	B.Tech. in Food Engineering and Technology	ANUKALPA BORA	Effect of Xanthan gum on the cooking quality and texture of gluten free noodles prepared from Joymati rice and Chakhao Poreiton	Tezpur University	1 Year
47	B.Tech. in Food Engineering and Technology	RADIFAH KABIR	Effect of ultrasonification on folic acid fortification of brown and milled rice	Tezpur University	1 Year
48	B.Tech. in Food Engineering and Technology	RAISHA YESMIN	Effect of ultrasonification on folic acid fortification of brown and milled rice	Tezpur University	1 Year
49	B.Tech. in Food Engineering and Technology	ANGSHUMAN THAKURIA	Convolutional Neural Network Based Image Analysis for Classification of Assam Lemons (Citrus limon L. Burm) by Weight using Transfer Learning	Tezpur University	1 Year
50	B.Tech. in Food Engineering and Technology	BHUPENDRA DAS	Convolutional Neural Network Based Image Analysis for Classification of Assam Lemons (Citrus limon L. Burm) by Weight using Transfer Learning	Tezpur University	1 Year
51	B.Tech. in Food Engineering and Technology	OLYMPICA DAS	Rehydration and sorption behaviour of Komal Chawal produced by pressure parboiling	Tezpur University	1 Year
52	B.Tech. in Food Engineering and Technology	ARPITA BOIRAGI	Rehydration and sorption behaviour of Komal Chawal produced by pressure parboiling	Tezpur University	1 Year
53	B.Tech. in Food Engineering and Technology	PRANJAL PRATIM BORAH	Colorimetric sensor for detection of fish spoilage using smartphone	Tezpur University	1 Year
54	B.Tech. in Food Engineering and Technology	RIPUNJOY BORDOLOI PAMCHONG	Colorimetric sensor for detection of fish spoilage using smartphone	Tezpur University	1 Year
55	B.Tech. in Food Engineering and Technology	ARINDOM DUTTA	Preparation of direct acidified cheese with various acids and their characterization	Tezpur University	1 Year
56	B.Tech. in Food Engineering and Technology	UTKARSH TIWARI	Preparation of direct acidified cheese with various acids and their characterization	Tezpur University	1 Year
57	B.Tech. in Food Engineering and Technology	HIMONABH MAHANTA	Utilisation of powdered pineapple and powdered pineapple pomace in product development	Tezpur University	1 Year

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58	B.Tech. in Food Engineering and Technology	VEDANTA MADHAV SHIVAM	Utilisation of powdered pineapple and powdered pineapple pomace in product development	Tezpur University	1 Year
59	B.Tech. in Food Engineering and Technology	PRIOTUSH PAUL	Development of butter spreader for household application	Tezpur University	1 Year
60	B.Tech. in Food Engineering and Technology	ABINASH RAJBONGSHI	Development of butter spreader for household application	Tezpur University	1 Year
61	B.Tech. in Food Engineering and Technology	BHARAT CHANDRA DOLEY	Study on hydration behaviour of ultrasound pre-treated paddy	Tezpur University	1 Year
62	B.Tech. in Food Engineering and Technology	SNEHASHIS DAS	Study on hydration behaviour of ultrasound pre-treated paddy	Tezpur University	1 Year
63	B.Tech. in Food Engineering and Technology	BISWA JYOTI NEOG	Development of jujube puree-pectin based edible film	Tezpur University	1 Year
64	B.Tech. in Food Engineering and Technology	JITUL KUMAR DAS	Development of jujube puree-pectin based edible film	Tezpur University	1 Year


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