

Institute Name	INDIAN INSTITUTE OF CROP PROCESSING TECHNOLOGY
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India Ranking 2017 ID	IR17-I-1-12080
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Discipline	Food Process Engineering
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Parameter	Consultancy Projects						
2D.FPPP	S.No.	Financial Year	Name of faculty (Chief Consultant)	Client Organization	Title of Consultancy of project	Amount received (in Rupees)	Amount received (in words)
2D.FPPP	1	2015-16	FPBIC	Varsha Jadav	Processing of fruit beverages	3,33,500	Three lakh thirty three thousand and five hundred only
				S.Silvestar	Value addition of Moringa		
				N.Karuppusamy	Extraction of pectin from guava		
				Ms.Anjali	Value addition of rice		
				S.Selvaraj	Value added products from tapiocastarch		
				M.Jaganathan	Processing of vilva juice		
				Kumaran	Processing of Dry coconut and Tapioca		
				Sathiyaraj.S	Processing of soy milk		
				Bharathi thangaraj	Dehydration of Moringa		
				M.Sathiah	Processing of papaya juice		
				K.Kingslin	Processing of pulses		
				N.Sangeetha	Preparation of biscuits. Cakes & chocolate		
				M.Yegammai	Processing of masala powders		
				Lakshmi Narayanan	Processing of fruits and Vegetable puree for baby foods		
R.Suresh	Dehydrated products from onion & drumstick						

P.Ranjith	Production of peanut chikki
R.Kumar	Postharvest handling of vegetables
Arasu kumar.G	Value addition of amla
V.Sambath kumar	Value added products from jackfruit
James joseph	Preparation of soup mix
B.Veerasekaran	Value addition of fruits
Anijosemathew	Hard candy
Mr.Mahes Dharam	Processing of Amla candy
S.Nithyanandham	Processing of instant mixes
V.J.Sathish	Fruit juice processing
S.Edwin Albert	Value added palmyra plam jaggery
B.Usharani	Packing Techniques
L.S.Ajay	Processing of lime juice
T.Sunai raju	Canned fruits
Mr.G.Arun	Masala powders
Ms.Maheswari	Masala powders
Mr.P.Suresh kumar	Millet processing
Ms.J.Viniba devi	Spices powder
Mr.T.Saminathan	Pulse millets
Mr.N.Venkatesan I	Spirulina spray drying and food products
Mr.K.Ratnarajasingam	Process for chikki
Mr.Srinivasan	Processing of garlic ginger paste
Ms.Lakshmi	Dry fruits
Mr.B.M.Sakthian	Cold extrusion
Mr.G.Suresh kumar	Value addition of drumstick leaves
Mr.A.Kamal batcha	Drying of figs
Thanjai Foods	Dehydration of fruits and vegetables
Mr.A.Ramadurai	Canning of pork
Mr.Antony muthu annadurai	Value addition of jack fruit
MR.R.Muthaiah	Coconut grated
Mr.G.Chandrasekaran	Tutti frutti

Mr.S.P.Sundaramoorthi	Masala powders
Ms.G.Pravitha	Value addition of amla
Mr.S.Veeraragavan	Wet chutney packing technology
Mr.Saanthikannan	Millet pasta
Ms.S.Sivagami	Millet based dosa mix
Mr.J.Govindaraajan	Masala powder
Ms.D.Lavanya	Beverage technology
R.Selvaraj	Masala powders
Mr.S.Thomas raj	RTE,RTC
Ms.M.Umarani	Multigrain idiyappam
Mr.Kalidaas	Banana cake
Dr. Usha valu somadundaram	Processing of papad
Mr.T.Arun prakash	Multi grain RTE
Mr.M.Vijayakumar	Health drinks
Mr.N.Ramesh kumar	Processing of fryums
Mr.Raghavi P	Carbonation
Mr.C.Dhanalakshmi	Processing of cereals
Mr.S.Nizamudden	Masala powders
Mr.Dinesh jain	Drumstick leaves shelf life improving
Mr.Jyotirmayee mohanly	Value addition of coconut
Mr.A.L.Robert wins	Value addition of millets
Mr.Santhakumar	Shelflife & stability of jaggerry
Ms.Sudha A	Health mix
A.Saraswathi	Rice milling steamed rice
Mr.M.Alagurajan	Carbonated beverage
Mr.S.Balavignesh	Green leaf paste
Mr.R.Murugadass	Masala processing
Ms.S.Sindhu	Preparation of cookies
Mr.R.B. Gnanavel	Processing of cereals
Mr.U.Gowri Shankar	Processing of cereals

Mr.Amrita Pandian	Oil extraction
Mr.M.Prasanna	Flax seed bar
Mr.M.Prabanchan	Value addition of pulses and millets
Mr.R.Karthikeyan	Processing of nankeen
Mr.P. Kapilan	Processing of millet cookies
Ms.K.Jaisree	Beverage technology
Mr.K.E. Karthikeyan	Value addition of coconut
Mr.Raja Anand.S	Value addition of moringa leaves & pulp
Mr.P.Rajasekaran	Processing of spirulina incorporated food products
Mr.Arumugam. V	Post harvest techniques for mushroom
Dr. P.Kalaiselvi	Dehydration of dates
Ms.Kanimozhi.V	Millets and traditional rice based biscuit
Mr.S.Nizamuddeen	Processing of Tomato
Mr. Vadamalai	Pappad processing
M.R.Samy	Value added products from kappa carrageenan
S.Hariharan	Beverage Technology
M.Prasanna	Processing of masala powders and pickling t
R.Krishnanram	echniques
C.Jagatheesan Nadar	Seasoning of nuts
M.M.Sheik Adbul kader	Development of instant food mixes from cereals and millets
Christy Fried Gram Industry	Development of value added products from eggs,cereals and pulses
Suvarnabhoomi enterprises pvt.ltd	Ready to cook mixes
Rasi Nutri foods	(cereals and pulses)
K.Subburaj	value added products from Moringa leaf

			J. Noushat Aly	Processing of Peanut Candy		
			Ramakrishnan T	Value addition of fruit (mango)		
			M.Lakshmanan,D.Ravi	RTE,RTC canned and retorted foods		
			M.Karthikeyan	Manufacturing of fruit juice in PET bottle		
			S.Thilagavathi	Processing of pickles		
			V.Prabhu	Pulp,puree and paste processing		
			X.Benjamin franklin	Value addition of fruits and nuts		
2	2014-15	FPBIC	S.Jeevanandam	Porridge preservation	2,95,000	Two lakh ninety five thousand only
			D.kumaresan Shree sakthi food products	Shelf life extension of ready to eat curries		
			J.Malayarasan	Sugarcane preservation		
			K.G.Maran	Soymilk health drink		
			M.R.Saravanakumar	Baking technology		
			R.Veerasekaran	Value addition of millets		
			J.John britto	Amla candy processing		
			Hari Prasad babu	Extruded RTE products		
			Rajeswari ravi kumar	Processing of Health mix		
			H.M.Jasmine Sheela	Development of lactose free feed with cereals		
			Vaibahv P Ghanekar	Sugarcane bottling project		
			Mary Selva babitha	Masala powder		
			S.A.Mubaraknisha	Shelf life enhancement of dosa chapathi, idli and Idiyappam		
			C.Velumani	Flavoured popcorn		
			C.Velumani	Value addition of peanuts		

Yes India Impex Pvt Ltd.,	Tomato powder processing
R.Deenathayalan	Osmo dehydrated banana
S.Thanikachalam	Osmo dehydrated banana
Navaneetha Krishnan	Preservation of coconut
Rinka Banerjee	Quick cooking porridge
S.Devanathan	Jackfruit candy
R.Karthikeyan	Fruit pulp processing
R.Ambikapathi	Technical guidelines for development of asafetida
Palanivelraja	Guidelines for spice grading /packaging
R.kaliyamurthy	Shelf life enhancement of traditional foods
A.Albert	Instant idiyappam
Mukilan	Processing of onion paste
R.Sivakami	Packaging technology for snack foods
Silambarasan	Bakery and confectionery technology
B.Saravanakumar	Masala powder
M.Devaraj	Value addition of millets
V.Sivaramkrishnan	Bakery technology
Gobi saravanakumar	Commercial production of fruit beverages
V.Nigila	Processing of masala powder
Vishnu Ram	Millet rice and flour
V.Sivaramkrishnan	Instant Idly
Britto sea foods exports pvt ltd	Canning of sweet and baby corn
Hema senthil	Shelf life extension of instant foods

			Amigo impex pvt ltd	Pickle preservation		
			S.Rajaram	Guidelines for FSSAI standards		
			H.Mansur	Commercial production of fruit beverage		
			Arun Amirtharaj.I	Processing of fruit beverages		
			Navaneethakrishnan	RTE and RTC potato papad		
			K.Kumar	Development of layer cake		
			Mathews George	Thin baked pastry sheet		
			S.Abubakkar	Khoa preservation		
			J.Sudhakar Rao	Extrusion Technology		
			L.Kalaimani	Processing of healthy rusk, cookies & Pastries		
			V.Arunkumar	Development of bakery products		
			B.Mohanasundari	Processing of millet based products		
			R.Gopinath	Value addition of Tomato		
			Zahid Wissanji	Millet based energy bar		
			Dr.R. Rajkumar	Healthy cereals		
			R. Udayakumar	Carbonated Beverages		
			M.Sriprakash	Bakery technology		
			S.Muthukumar	Jaggery powder		
			G.Indumathi	Processing of Millet noodles		
			S.Geetha	Processing of instant masala powder		
			Stella Sudhakar	Instant tuna fish pickle		
3	2013-14	FPBIC	S.Anbudhasan	Increase shelf life of chappathi	2,30,000	Two lakh thirty thousand only
			Marimuthumani	Processing of pickles & masala powder		
			E. Ramesh	Millet		
			ValarmathyIsha foods & Spices ltd	Ready mix health porridge		
			S.Vijayakrishnan	Cold storage for fruits & vegetables		

V.Karthic	Custard powder
K.Shankar	Appollo baby food products
I.Pudmarathy	Instant green tea
S.Hariraj	Palkova making
AnanthiElango/ Adhisurya foods	Fruit and vegetable incorporated health mix
Sooryasuman	Nannari syrup preperation
K. Thirumavalavan	Moringa processing
M.S. Rajkumar	Millets processing
K.R.V. Ganesan, Ashwins sweets & Bakery	Rice bran, maize based cookies and muffins
K.Kinslin Ebenezer food products	Whole wheat atta with added vegetables
K.Muniappam	Honey amla
P.Murugesan Nutrients health care Pvt. Ltd	Multigrain rusk
P.Murugesan Nutrients health care Pvt. Ltd	Ragi cookies with rice bran
P.Murugesan Nutrients health care Pvt. Ltd	Sugar free rusk
P.Murugesan Nutrients health care Pvt. Ltd	RTU-crispy mix
Asif Mohammed M	Processing of custard apple
V.SoumianRamana's food products	Shelf life of athirasam batter
L.Umamaheshwari	RTC chappathi
Hera variety chappathi	
K.Kuzhali& M. kumaresan	Mini millet foods
N. Prakash	Packaging technology
S.Karthikeyan	Pumpkin with tomato sauce

R.Sripriya	Mushroom & drumstick value addition
N.Saheelabanu	Kurkure
Suresh sabuja	RTE- Kichedi rice/dhal
N.Saheelabanu	Mango nectar
Litho foods, NB. Kailasam	Fruit beverages
K. Elango	Cashew processing
Subjasri Ayurveda Dr. A. Selvakumar	Millet porridge RTE & RTC
J. Bhuvana	Minor millets value addition
A.G. Food products A.Mohan	Carbonated drinks
EcofoodsV.Solaiyappan	Natural fruit bars
M.Sureka	Millets- cookies preperation
S.M.Ramesh	Instant mix- millets (adjunct)
S. Nagarajan	Minimal processing of fruits and vegetables
S.Senthilumar	Value addition of drumstick
S.Krishnamoorthy	Value addition of amla
S.Sumathi	Masala mix powder
S.Dhanaoraksh	Millets based herbal cookies
Jothi Agro Products Pvt Ltd.	Value addition of tomato
C.Suresh	Value added products in millets
S.Senthilkumar	Lime value addition