INDIAN INSTITUTE OF FOOD PROCESSING TECHNOLOGY
(FSSAI Referral & NABL Accredited Laboratory)
Ministry of Food Processing Industries, Government of India
Thanjavur, Tamil Nadu

PLACEMENT BROCHURE
M.TECH (2016–18)
FOOD PROCESS ENGINEERING & FOOD SCIENCE AND TECHNOLOGY
Indian Institute of Food Processing Technology (IIFPT), formerly Indian Institute of Crop Processing Technology (IICPT) is a National level research and academic institution under the Ministry of Food Processing Industries, Government of India. The Institute has its origin way back in 1967 when it was started as a tiny R&D laboratory in the Modern Rice Mill Complex of Tiruvarur Co-operative Marketing Federation (TCMF) at Tiruvarur, Tamil Nadu, India. The objective of the first lab was identifying technologies for preserving high moisture paddy. This laboratory was later upgraded as a national laboratory and renamed as Paddy Processing Research Center (PPRC) in 1972. The focus of PPRC was to solve problems related to post harvest processing and preservation of paddy. Later, the institute was shifted to its current location at Thanjavur in 1984.

Considering the vital importance of strengthening the R&D and empowering the human capital in food processing sector, post-harvest processing, preservation and value addition, the Ministry of Food Processing Industries (MoFPI) has upgraded the then PPRC to National Institute, Indian Institute of Crop Processing Technology in 2008. The Honorable Union Minister of Food Processing Industries has rechristened IICPT as Indian Institute of Food Processing Technology (IIFPT) on 31st March 2017. In its upgraded form, IIFPT will focus on providing solutions to all food processing areas including fish, meat and dairy products processing through intensive research and development activities. The panoramic campus of the institute is at a distance of 2 km from the Thanjavur Central Bus Stand and 5 km from Railway Station.
MANDATES

- Basic, applied and adoptive research and development in post harvest processing, preservation and value addition of cereal grains, pulses, millets and oil seeds and crops of wetlands and storm prone regions, including plantation, spices and other important crops.
- Education and training for creating strong human resource capacities for the food processing industry and academic institutions in the country.
- Research and development for creating environment friendly methods of utilizing the vast biomass in the country and food industrial wastes for increased economic returns of the producers and processors.
- Training for upgrading the skills of academicians, research students and food processing entrepreneurs and manpower for promoting growth of new food industry and entrepreneurship in the country.
- Consultancy to existing food industries or for creation of new food industries for better performance, efficient functioning, and for by-product and waste utilization and effective effluent management.
- Act as a national institute for the information generation and flow on post harvest processing, preservation and value addition of foods and to create linkages with related industries, academic and R&D Institutions across the country and around the world.
- Analytical services to food industries and research institutes for testing the food and other organic samples and providing reports on the proximate and ultimate compositions.
India is the third largest producer of all foods in the world and is behind only to China and USA. We produce greater than 600 million tons of foods in all. We are the largest producers of pulses, milk, tea, all spices, first and second largest producer of fruits and vegetables, largest in live stock population, third largest in grains and oilseeds, fifth largest in poultry and seventh largest in fish productions. We have greater than 7000 km of marine landing where we can fish all around the year.

In spite of these superlative productions, the food supply in domestic market place is inadequate. Indians do not get healthy foods, and our export share in international markets is much less than 2 percent. All these are due to lack of technical manpower in food processing sector, fewer ventures in food processing businesses, huge losses, lack of technical knowhow and so on. India possesses greater than 1 billion strong consumers.

We have about 300 million upper middle class consumers for value added foods. Due to changing prospective economic scenario, 200 million Indians are in a transition zone from lower economic status to upper middle class levels. The total value of food trade in the country is Rs.9,00,000
crores. Government of India has a target of achieving 3% of international food trade from current levels of 1.5% by 2015. A meagre 1% growth rate in food processing industries will see 0.5 million direct and 1.5 million indirect employments.

A dire need to avert the situation is to create new manpower in food processing technologies. We do not have sufficient manpower either to venture in new food processing businesses or to meet the current manpower demands of food processing industries. We also lack scientific manpower to work on creating innovative and cost effective food processing and value addition technologies.

Considering the importance of this vital sector, IIFPT offers the following academic programs which are affiliated to Tamil Nadu Agricultural University (TNAU), Coimbatore.
1. **Food Process Engineering (FPE)**

IIFPT is offering B.Tech, M.Tech, and Ph.D programs in Food Process Engineering since 2009.

- B.Tech (FPE) program will be of 4 years or 8 semester duration
- M.Tech (FPE) will be of 2 years or 6 trimester duration
- Ph. D (FPE) will be of 3 years or 9 trimester durations.

2. **Food Science & Technology (FST)**

IIFPT also offers M. Tech (FST) course since 2013. The program will be of 2 years or 6 trimester duration and 10 students will be admitted.

The details of facilities available in IIFPT, eligibility criteria and admission requirements for the courses, fee structure and other necessary details can be seen at www.iifpt.edu.in.
DEPARTMENTS OF IIFPT

- Academics and HRD
- Food Engineering
- Packaging Equipments and System Development
- Food Product Development
- Food Safety and Quality Testing
- Food Biotechnology
- Primary Processing, Storage and Handling
- Computational Modelling and Nanoscale Processing Unit
- Technology Dissemination
- Planning and Monitoring Cell
LABORATORIES & FACILITIES

The IIFPT is located in a panoramic 15 acre land located at a distance of 2 km from the new Thanjavur bus terminus, 8 km from Thanjavur Railway Station and 50 km from Trichirappalli Airport and 300 km from Chennai. IIFPT has state of art in its main campus at Thanjavur world class research laboratories for conducting research in different areas of food processing technologies. IIFPT and its scientists are experts in their own fields of research. They are very good in creating new laboratories for themselves or working as consultants for creating labs for other individuals or organizations. The institute has world class teaching and
research facilities. The current facilities in the institute include the following:

- World class teaching laboratories
  - Food Engineering Lab
  - Food Packaging Lab
  - Food Chemistry and Safety Lab
  - Unit Operations Lab
  - Engineering Properties Lab
  - Heat Transfer Lab
  - Refrigeration and Air-conditioning Lab
  - Fluid Mechanics and Hydraulics Lab
  - Strength of Materials Lab
  - Crop Process Engineering Lab
  - Spices Process Engineering Lab
  - Theory of Machines and Engineering Mechanics Lab
  - Manufacturing Practices Lab
  - Electrical Engineering Lab
- Electronics and Instrumentation Lab
- Dairy and Meat Sciences Lab
- Basic Sciences Lab
- Computer Lab
- Communications Lab
- State of Art R&D Laboratories
  - Food Science and Product Development Lab
  - Food Microbiology Lab
  - NABL Food Analysis Lab
  - Food Packaging and storage Lab
  - ISO certified Food Processing Business cum Training Incubation Centre
  - Non Destructive Quality Evaluation Lab
  - Food Biochemistry Lab
  - Non Thermal Food Processing Facility
  - Modern Bakery Unit
  - Food Engineering Workshop
- Bulk Storage Facilities
- Knowledge centre and Computing facilities
Food product development laboratory

This laboratory focuses on the development of novel and functional foods from India specific to food grains, pulses, oilseeds, and fruits and vegetables. The food crop quality and its ingredient suitability for designing new food products suitable for target population of children, young adults, adults with lifestyle disorders and aged and ailing people are being studied by our scientists. Modern equipments including different types of extruders, texture analyzers, phase transition analyzer, rapid visco analyzer, milling machines and all accessories necessary for food product development are parts of this facility.

Food microbiology laboratory

Microbes play major roles in our foods, some plays a beneficial role and some a harmful role. Harmful microbes must be controlled to save the food from spoilage and beneficial microbes must be provided with conducive growing conditions. Current Research Focuses include production of pigments from microbial origin, preparation and preservation of millet based Porridges.
Food engineering laboratory

The ideas generated by other departments are given shape in the food engineering laboratory. This laboratory consists of modern fabrication facilities with all manufacturing machines and tools. The food engineering division work, either independently or jointly with other divisions, help in creating new machines and processes for food processing industries. This laboratory provides direct linkage with the farm produce and the postharvest activities.

Some of the gadgets, technologies or accessories developed includes Fruit and Vegetable Washer, Grader, Destoner, Mobile Processing Unit, Multi Purpose Yard Drying Equipment, continuous rice puffing unit, thermal dis-infestation of paddy, low friction huller, improved parboiling unit, rice degermer, husk fired stove, small scale pulse de-husker, improved parboiling unit and pedal operated winnower. These technologies are popular among the farmers and entrepreneurs.

for longer shelf life, beverage preservation, utilization of tapioca effluent for spirulina production, standardization of ethnic fermented food and beverages by rationalization of indigenous knowledge, probiotic food formulation using non dairy substrates and tannase enzyme production from agro wastes.
Food quality testing laboratory

Our FSSAI Referral & NABL accredited ISO/IEC 17025 Food Analysis Laboratory is equipped with modern equipments to carryout physico-chemical analysis of food, water and any organic samples. This laboratory has hi-tech analytical instruments like GCMS, ICPMS, LCMS, NMR, HPLC, HPTLC Amino acid analyzer, Iron chromatography for analyzing biochemical parameters, pesticides residual and nutrition etc. in samples related to food products. Ready reference books such as BIS, CODEX, PFA, AOAC and AACC for food analysis are available. The laboratory is constantly upgraded to meet international standards.
Food processing business incubation centre

The hi-tech and cottage level food processing incubation cum training centre at IIFPT is the Food Processing Incubation Centre has the following product lines:

- Canning fruits and vegetables or meat and meat products
- Ready to serve (RTS) or Ready to drink (RTD) fruit based beverages and jams and jelly manufacturing with bottling facility
- Ready to Cook (RTC) foods and Ready to eat (RTE) extruded food products making
- Instant mixes, masala and chutney powders production and sachet packaging
- Specialized packaging section with facilities for ordinary packaging and modified atmosphere packaging (MAP)
- RF dryer for food & additives
- Extrusion product demonstration unit (Pasta/Macaroni, Noodles etc.,)

Hands-on-training on different food processing technologies, renting facilities and other supports are offered all through the year to help the entrepreneurs to put in their innovative ideas for the development of new products.
Knowledge centre and computing facilities

The knowledge centre has exclusive collection of books and journals on food processing related areas. The knowledge centre has more than 35,000 books and regularly subscribe for more than 50 Indian and 15 International journals in food processing. We keep adding to our wealth of books and journals resources every year and soon expect the library to become reference point of national importance for food processing, preservation and value addition related subjects.

Our current research focus

The subjects of research problems that need to be addressed in food processing, preservation and value addition are vast and needs careful selection and approach. We at IIFPT, focus our research in major theme areas to address problems like:

- Development of farm and industrial gadgets like fruit & vegetable grader, continuous washer, sugarcane scraper, continuous waxing, destoner units, tender coconut dewatering system, continuous UV treatment system and low cost ripening chamber
- Bulk storage studies on pulses and cereal grains
- On-farm onion packaging and storage studies
• Ultra-sonication of fruit juices
• Development of indigenous technology knowledge based foods and composite grains based foods
• Non Destructive Quality Evaluation Lab
• Microwave Processing & Drying Facility
• Non Thermal Plasma Processing Facility
• Energy saving in parboiling with microwave assisted treatments and improving milling techniques of cereal grains, pulses, oil seeds and millets
• Food processing effluent treatment
• Creating ready to use dry mix fermented batter for idly and other Indian foods
• New food product development based on grains, fruits and vegetables,
• Fortification of processed foods for making health foods at affordable prices
• Development of new equipments for puffing, drying, parboiling, hand pound rice
• Reducing storage losses and processing losses
• Economic utilization of biomass, food industries by-product and waste utilization
• We also encourage collaborative research with other National Laboratories and Agricultural Universities, and Public Private Partnership researches and contract researches
State-of-the-art infrastructure

The IIFPT has developments in R&D, HRD and Technology dissemination. As part of our expansion process, teaching & research laboratories, lecture halls, conference halls and scientist rooms are developed.

International and national collaborations

In the changing socio-economic and academic and research scenario, no institution can stand alone and deliver effectively the services to stakeholders. IIFPT clearly understands this and knows of the beneficial effects of collaborations with international and national institutes.
Collaborations

MoUs with International Universities/Colleges

- University of Manitoba, Canada
- Kansas State University, USA
- University of Nebraska-Lincoln, USA
- Wageningen University, The Netherlands
- University of Saskatchewan, Canada
- Auburn University, USA
- McGill University, Canada
- Asian Institute of Technology, Thailand
- Colorado State University, USA
- Ambo University, Ethiopia
- Illinois Institute of Technology, USA
- ONIRIS, France
- Saskatoon Pulse Growers, Canada
- Kuraray Co. Ltd., Japan
- Oklahoma State University, USA

MoU’s with National Universities/Colleges

- M.S. Swaminathan Research Foundation, Chennai
- Vellalar College for Women, Erode
- Jamal Mohamed College, Trichy
- Punjab Agricultural University, Ludhiana
- Tamil Nadu Agricultural University, Coimbatore
- Ayya Nadar Janaki Ammal College, Srivilliputhur
- University of Agricultural Sciences, Bengaluru
- J R Polytechnic College, Trichy
- Gandhigram Rural Institute-Deemed University, Dindigul
- Sengamala Thayaar Educational Trust Women’s College, Mannargudi
- Karunya University, Coimbatore
- SASTRA University, Thanjavur
- Bharathidasan University, Tiruchirappalli
- National Institute of Technology, Trichy
- Thassim Beevi Abdul Kader College for Women, Madurai
- St. Joseph’s College, Trichy
- Tamil Nadu Veterinary and Animal Sciences University, Chennai
- Kongu Engineering College, Erode
- Marathwada Agricultural University, Parbhani
- CSIR-Central Food Technological Research Institute, Mysuru
- PRIST University, Thanjavur
- Fatima College, Madurai
- Pandit Jawaharlal Nehru College of Agriculture & Research Institute, Karaikal
- ICAR-Central Tuber Crops Research Institute, Trivandram
- Annamalai University, Chidambaram
- VIT University, Vellore
- Mohamed Sathak College of Arts & Science, Chennai
- Kings College of Engineering, Pudukkottai
- Bharath College of Science & Technology, Thanjavur
- Entrepreneurship Development Institute, Guwahati
- Parisutham Institute of Technology & Science, Thanjavur
- CSIR-Central Electronics Engineering Research Institute, Chennai
- Sri Nehru Maha Vidyalaya College of Arts & Science, Coimbatore
- SLIET Longowal, Punjab

Research Collaboration with Industries
We create highly trained man power for the Indian food processing sector possessing boundless energy, knowledge and enthusiasm. Our curriculum is very well planned and created to impart these skills to our graduates. It offers students to learn theoretical concepts at 50:50 ratios. Our curriculum enables the students learning the fundamentals of food engineering food sciences and basic sciences and equips them with advance knowledge on design of new product, new technologies, new equipments in food processing.
Following are the various subjects on which our students are trained:

**FOOD PROCESS ENGINEERING**

**CORE SUBJECTS**
- Engineering and Thermal Properties of Foods
- Heat and Mass Transfer in Food Processing Systems
- Thermal Applications in Food Processing
- Packaging Technologies for Foods
- Storage Engineering and Technologies in Foods
- Bio sensors and Instrumentations in Food Industry
- Non Destructive Quality Evaluation of Foods
- Non Thermal Applications in Food Processing
- Food Processing Equipment Design and Safety
- GMP in Food Processing Industries and Traceability in Food Processing
- Research Methodology

**ALLIED SUBJECTS**
- Food Biochemistry
- Advances in Food Science and Technology
- Food Microbiology

**SUPPORTING SUBJECTS**
- Operation Research in Agricultural Engineering
- Statistical Methods

**COMMON SUBJECTS - FOOD PROCESS ENGINEERING AND FOOD SCIENCE & TECHNOLOGY**
- Post-Harvest Engineering and Properties Lab
- Thermal Processing in Foods Lab
- Food Safety Lab
- Unit Operations in Food Processing Lab
- Cereal, Fruit & Vegetable Processing Lab
- Food Analytical Lab
- Food Engineering & Product Development Lab
- Food Packaging & Storage Lab
- Heat Transfer Lab
- Non Destructive Quality Evaluation Lab
- Computer Lab
- MAT & SPSS Lab

**FOOD SCIENCE & TECHNOLOGY**

**CORE SUBJECTS**
- Advances in Food Science and Technology
- Engineering Applications in Processing and Preservation of Foods
- Food Product Development and Neutraceuticals
- Food Packaging Technologies
- Quantitative and Sensory Evaluation of Processed Foods
- Bakery, Confectionary and Beverages Technology
- Fruits and Vegetables Processing Technology
- Thermal and Non-Thermal Food Preservation Technologies
- Value Added Products from Minor Millets and Pulses
- Nanotechnology Applications in Food Processing
- Research Methodology

**ALLIED SUBJECTS**
- Food Biochemistry
- Bio Sensors and Instrumentations in Food Industry
- Food Microbiology

**SUPPORTING SUBJECTS**
- Computer Applications in Statistics
- Statistical Methods
- Design of Experiments

**GENERAL SUBJECTS**
- Library and Information Services
- Technical Writing and Communication Skills
- Disaster Management
- Intellectual Property and its Management in Agriculture
- Agricultural Research, Research Ethics and Rural Development Programs

**LABORATORY SUBJECTS**
- Food Biochemistry Lab
- Food Science Lab
The placement process will commence with a pre-placement talk, which will provide the recruiters an opportunity to introduce themselves to the students, to showcase their organization, business, culture, values, and the roles on offer and to get a feel of the expectations from our students. This will be followed by resume submissions and subsequent discussions and interviews. Companies can register for placements by sending an email to director@iifpt.edu.in. Interviews can also be conducted through off campus placement drives and video conferencing. For further details you may like to communicate at placementpg@iifpt.edu.in
Exposure to Industry

IIFPT students are sent to related industries for taking up practical hands-on experience on the functions of an industry. This prepares them to be industry ready upon their graduation. In the past more than 80 industries have taken up students or short- to long-term in-house technology hands-on training. Following are some industries in which our current graduating students have taken up such industrial internship trainings and these students brief summary are given in the following pages.

- Cadbury India Pvt Ltd., Baddi
- Nestle, Chennai
- Aachi, Chennai
- Eastern Condiments Pvt Ltd., Kerala
- Hatsun Agro Product Ltd., Kanchipuram
- Hindustan Unilever Limited, Chennai
- Nilgiris Pvt Ltd., Bangalore
- Jaggery Park, UAS, Bangalore
- Savorit Limited, Dindigul
- Moksha Foods & Beverages, Coimbatore
- Mother Dairy, Bangalore
- MTR Foods Pvt Ltd., Bangalore
- Paramount Nutrition India, Karnataka
- Rohini Foods, Chennai
- Ruchi Soya, Chennai
- Safal, Bangalore
- Britannia Industries Ltd., Rudrapur
- Oceanic Tropical Fruits Pvt Ltd., Villupuram
- Sri Anna Poorna Foods, Coimbatore
- Ninja Cart, Bangalore
- Perfetti Van Melle India Pvt Ltd., Chennai
- Parle Ltd., Nasik
**Student's Profile**

**NAME:** ARUVA SAIKRISHNA  
**D.O.B.:** 16.06.1994  
**EMAIL:** saikrishnaaruva@gmail.com  
**Course:** M.Tech - Food Process Engineering  
**Project Work**  
- Estimation of Reference Evapotranspiration using Empirical Methods and Cropwat Model for Rangareddy District  
**Internships**  
- Jain Irrigation Systems Ltd., Jalgaon (Hyderabad)

**NAME:** JASPIN .S  
**D.O.B.:** 24.10.1994  
**EMAIL:** jaspinooty@gmail.com  
**Course:** M.Tech - Food Process Engineering  
**Project Work**  
- Development of Power Operated Conoweeder  
**Internship**  
- ICAR-CIPHET, Ludhiana.  
- Escorts Training And Development Centre, Bangalore.  
- Regional Agricultural Research Station, Tirupati.

**NAME:** KOTTURU KOMALA SANTHI  
**D.O.B.:** 30.09.1994  
**EMAIL:** santhikotturu@gmail.com  
**Course:** M.Tech - Food Process Engineering  
**Project Work**  
- Design and Development of Automatic Covering System for Paddy Godowns  
**Internship**  
- Visakha Dairy, Visakhapatnam  
- Nutrine Confectionery Pvt. Ltd., Chittoor  
- Telangana Foods (Govt. Company), Hyderabad
NAME: MADHURIMA N
D.O.B.: 08.03.1994
EMAIL: madhurimanaresh08@gmail.com
Course: M.Tech - Food Process Engineering

Project Work
- Value Addition of Food Products Using Pseudo Stem Flour
- Comparative Study on the Extraction of Essential Oil from *Pimenta dioica* by Steam Distillation and Solvent Extraction

Internship
- AFDC (Accelerated Freeze Drying Company Ltd.), Cochin, Kerala
- Fruitoman’s Private Ltd., Cochin, Kerala
- Capithan Exporting Company, Kollam, Kerala

Certifications
- Qualified Internal Auditor for FSMS (ISO 22000:2005), BRC - Issue 7, HACCP (Level 3)

NAME: KHUSHBU S
D.O.B.: 19.06.1992
EMAIL: khushbugupta92@gmail.com
Course: M.Tech - Food Process Engineering

Professional Work Experience

Project Work
- Production of Cutinase From Tomato Processing Industry Waste For Enzymatic Scouring of Cotton

Internship
- Nestle Pvt. Ltd., Mysore
- Rasi Seeds Pvt. Ltd., Salem
- Parle Agro Pvt. Ltd., Chennai
- IFF, Chennai
NAME: MOHAN .L  
D.O.B.: 25.11.1994  
EMAIL: mohanlenin1994@gmail.com  
Course: M.Tech - Food Process Engineering  
Project Work  
- Development of palmyrah tree climber  
Internships  
- Southern Region Farm Machinery Training and Testing Institute, Garladinne Anantapur (A.P)  
- Jain Irrigation Systems Ltd, Jalgaon (M.H)  
- AAVIN, Erode

NAME: MURAKONDA SAHITHI  
D.O.B.: 02.01.1995  
EMAIL: 9sahithi5@gmail.com  
Course: M.Tech - Food Process Engineering  
Project Work  
- Preparation and Storage Behaviour of Amla Murrabba in Different Storage Containers  
Internships  
- Central Institute of Agricultural Engineering, Bhopal

NAME: NIVEDITHA A  
EMAIL: nivethaa94@gmail.com  
Course: M.Tech - Food Process Engineering  
Project Work  
- Effect of Ultrasound Assisted drying of Pomegranate Peel Powder  
- Design and development of puff punch test tool  
Internship  
- Parle Agro Pvt. Ltd.  
- Milma (Ernakulam Regional Co-op. Milk)  
- Naturo Foods and Fruits Pvt Ltd.

NAME: PRAVEENA .M  
EMAIL: praveenamahadev@gmail.com  
Course: M.Tech - Food Process Engineering  
Project Work  
- Evaluation of Nutritional and Anti-oxidant Potential of Less Familiar Plant Foods from Cold Desert (Tawana Region, A.P)  
Internship  
- Defence Food Research Laboratory, Mysore
NAME: RIFNA E J  
**D.O.B.:** 24.12.1994  
**EMAIL:** rjerome42@gmail.com  
**Course:** M.Tech - Food Process Engineering  
**Project Work**  
- Effect of edible wax coating and MAP on increasing the shelf life of mango during storage  
**Internship**  
- Central Institute of Fisheries Technology  
- Pavizham Healthier and Diet Private Limited  
- Agricultural engineering wing, Department of Agriculture, Kerala  
- Southern Region Farm Machinery Training and Testing Institute  
- Department of soil survey and soil conservation  
- Groundwater department, Government of Kerala

NAME: TARUNA VARGHESE  
**D.O.B.:** 21.12.1994  
**EMAIL:** tarunavarghese94@gmail.com  
**Course:** M.Tech - Food Process Engineering  
**Project Work**  
- Development of Shelf Stable Jackfruit Varatty by Thermal Processing in Retort Pouch  
**Internship**  
- ICAR- Central Tuber Crops Research Institute, Trivandrum, Kerala  
- United Breweries Ltd, Palakkad, Kerala  
- ICAR-Central Institute of Post- Harvest Engineering and Technology, Ludhiana, Punjab

NAME: P.K. UTHAYAN  
**D.O.B.:** 15.02.1994  
**EMAIL:** uthayan94@gmail.com  
**Course:** M.Tech - Food Process Engineering  
**Professional Work Experience**  
- Worked in Hatsun Agro Pvt. Ltd., TNVL for 6 months  
**Project Work**  
- Standardization of Packaging Conditions to Prevent Lump Formation in Egg Yolk Powder  
**Internship**  
- SKM Egg Product Pvt. Ltd., Erode  
- Aachi Masala Pvt. Ltd., Chennai
NAME: GURU RAJ .P.N  
D.O.B.: 11.11.1994  
EMAIL: pn.gururaj94@gmail.com  
Course: M.Tech - Food Science and Technology  
Project Work  
- Study of Freeze damage in Frozen foods  
- Cloning, Expression and Purification Studies of Toxic Shock Syndrome Toxin-1(TSST-1) of Staphylococcus aureus Isolated from Diverse Samples’  
- Use of Aptamers in Various Toxins Detection from Diverse Samples  
Internship  
- National College of Veterinary Medicine, Food Science and Engineering-ONIRIS, Nantes, France  
- Defence Food Research Laboratory (DFRL), Mysuru  
- Aavin Dairy Unit, Ambatur, Chennai  
- Aristogene Biosciences Pvt.Ltd., Bengaluru

NAME: DHEEKONDA KOMALI NAG  
D.O.B.: 22.08.1995  
EMAIL: dkomalinag08@gmail.com  
Course: M.Tech - Food Science and Technology  
Project Work  
- Comparison Study of Biopolymer Antimicrobial Films  
Internship  
- Asian Institute of Gastroenterology, Andhra Pradesh

NAME: VIMALA BHARATHI S K  
D.O.B.: 19.08.1995  
EMAIL: vimala.bharathi19@gmail.com  
Course: M.Tech - Food Process Engineering  
Project Work  
- Design and Development of An Inclined Pneumatic Grain Cleaning System  
Internship  
- Hatsun Agro Product Ltd., Salem
NAME: HEERA JAYAN  
**D.O.B.:** 21.12.1993  
**EMAIL:** heerajyan18@gmail.com  
**Course:** M.Tech - Food Science and Technology  
**Project Work**  
- Effect of Ultrasound on Hydration Kinetics of Kidney Bean  
**Internship**  
- EID Parry India Ltd.

NAME: ISHITA AUDDY  
**D.O.B.:** 07.09.1993  
**EMAIL:** shtauddy@gmail.com  
**Course:** M.Tech - Food Science and Technology  
**Project Work**  
- Development of Papaya Peel Biscuit and Quality Analysis  
**Internship**  
- Mother Dairy Plant, Dankuni

NAME: KUSUMA N WADED  
**D.O.B.:** 06.06.1993  
**EMAIL:** kusumwaded@gmail.com  
**Course:** M.Tech - Food Science and Technology  
**Project Work**  
- Standardize choco oats cookies with different levels of oats incorporation and its marketability  
**Internship**  
- CAMPCO Industry Puttur, (Mangalore)  
- Karnataka Milk Federation Co-operative Society (Dairy Industry) Dharwad

NAME: MODUPALLI NIKITHA  
**D.O.B.:** 18.10.1993  
**EMAIL:** nikitha.modupalli93@gmail.com  
**Course:** M.Tech - Food Science and Technology  
**Project Work**  
- Screening of Rice Varieties for Production of Puffed Rice Cake based on Physiochemical Properties  
**Internship**  
- Nutritionist in Dietetics Dept., Yasoda Hospitals, Secundrabad  
- Navya Food Products, Hyderabad
NAME: RAMMIYA .U.S  
D.O.B.: 06.10.1993  
EMAIL: ramya.uyayakumar94@gmail.com  
Course: M.Tech - Food Science and Technology  

Project Work  
- Extraction of sugar from mahwa flower and developing a value added product  
- Isolation of Bacillus thuringiensis from different soil sample and PCR screening of isolates for CRY genes  

Internship  
- Erode Cancer Centre  
- Biolim Centre for Life Science, Chennai  
- Labland Biotech, Mysore  
- Sugarcane Breeding Institute, Coimbatore

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NAME: NIRMALKUMAR S  
D.O.B.: 07.03.1991  
EMAIL: nirmal.tw@gmail.com  
Course: M.Tech - Food Science and Technology  

Professional Work Experience  
- 3 years of work experience as Senior Executive (R&D/QA) at Indian Products Pvt. Ltd (Jayanti Group of Companies) Coimbatore  

Project Work  
- Development of processing techniques for industrial challenging contaminated products (NCDEX)  
- Design and Fabrication of Ohmic Dryer  
- Design and Fabrication of Multiple Peeler  

Internship  
- Indian Products Pvt. Ltd., Coimbatore  
- Hatsun Agro Products Ltd., Salem  

Certifications  
- Qualified Internal Auditor for British Retail Consortium (BRC), Issue 7, HACCP  
- Certificate of Training on Advances in Baking Technology
NAME: RATISH RAMANAN .K  
EMAIL: ratishramanan@gmail.com
Course: M.Tech - Food Science and Technology
Project Work
- Effect of Cold Plasma on Mortality of *Tribolium castaneum* on Refined Wheat Flour

Internship
- Perfetti Van Melle Pvt. Ltd, Urapakkam, Chennai
- Vista Processed Foods Pvt. Ltd, Safal Market, Bangalore

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NAME: SONU SUSAN MATHEW  
D.O.B.: 26.03.1993
EMAIL: sonususan1993@gmail.com
Course: M.Tech - Food Science and Technology
Professional Work Experience
- Product Innovation Executive in R&D Department at Crust N Crumb Food Ingredients Pvt. Ltd., KINFRA, Kerala from June’15 – August’16

Project Work
- Design and Development of Ohmic Heater for Cashew Shelling.
- Sucrose Reduction in Pound Cake

Internship
- CEPC Lab and Technical Division, India on Instrumental Method of Analysis
- Central Institute of Fisheries Technology
- Kerala Co-operative Milk Marketing Federation (Milma)
- Vazhakulam Agro and Fruit Processing Co. Ltd. (Jive)
- Tierra Food India Pvt. Ltd.

Certification
- ISO 22000-HACCP implementation from IICPT

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NAME: THANUSHREE M P  
D.O.B.: 21.08.1994
EMAIL: thanudhanu.m.p.13@gmail.com
Course: M.Tech - Food Science and Technology
Project Work
- Lotus (*Nelumbo nucifera*) rhizome powder as a novel ingredient in bread sticks: rheological characteristics and nutrient composition

Internship
- Central Food Technological Research Institute (CFTRI), Mysore
NAME: THIVYA .P  
D.O.B.: 23.05.1994  
EMAIL: thivyap88@gmail.com  
Course: M.Tech - Food Science and Technology  
Project Work  
- Alternative Purification Techniques of Rabies Viral Protein for Production of Tissue Culture Antirabies Vaccine (TCARV-Human Use) by Optimising Chromatographic Technique  
Internship  
- Pasteur Institute of India, Nilgiris, Tamil Nadu  
- The Kerala Minerals and Metals Ltd., Kollam, Kerala

NAME: VENU .S  
D.O.B.: 26.10.1993  
EMAIL: venuamrita8@gmail.com  
Course: M.Tech - Food Science and Technology  
Project Work  
- Reduction of Bitterness in Orange Peel and Incorporated into Biscuit  
Internship  
- Rohinis Food Products, Ponniyammanmedu, Chennai, Tamil Nadu  
- Pavithran Aseptic Fruit Product, Jagadap Village & Post, Kaveripattanam, Krishnagiri, Tamil Nadu

NAME: VIGNESH .D  
D.O.B.: 06.11.1992  
EMAIL: dvicky1992@gmail.com  
Course: M.Tech - Food Science and Technology  
Project Work  
- Marker Assisted Selection of Ci gene  
- Detection of Bt genes in Different Cotton Plants  
- Detection of Bt genes from Different Cotton Seeds  
- Transgene Detection in Seeds (Cotton)  
- Detection of Bt gene from insects (Cottonfield)  
- Genetic Purity Analysis in Hybrid Maize through Molecular Marker  
- Expression of Bt protein level in Bt Cotton Plants Grown under Different Stress Condition (Hydrophonics)-ELISA  
Internship  
- Indo-American Hybrid Seeds, Bangaluru, Karanataka
NAME: YESRITHA YANAMALA
D.O.B.: 15.07.1994
EMAIL: yesritha.fsn@gmail.com
Course: M.Tech - Food Science and Technology
Project Work
- Influence of Soaking and Seaming on Pasting Properties of Rice
Internship
- Nutritionist in Dietetics Dept., Yasoda Hospitals, Secundrabad

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For further information, contact:
Director
Indian Institute of Food Processing Technology
(Ministry of Food Processing Industries, Government of India)
Thanjavur - 613005, Tamil Nadu  Phone: +91-4362-226676  Fax: +91-4362-227971
www.iifpt.edu.in  director@iifpt.edu.in