

Selected Papers of “Food Processing and value Addition”

Sr. No.	Name Of Student	College Name	Subject Name
1)	1) Vishal Vishwas Patil 2) Sanket Ramesh Kulkarni	Shri Tatyasaheb Kore Institute Of Engg & Technology, Warananagar	Nanofiltration In Wine & Dairy Industries
2)	1)Miss Nikam Rupali B 2) Miss Kurhade Nirmala .D.	K.K. Wagh C.A.E.T. Nashik	Food Preservation & Packaging Material
3)	1) Miss. Lokhande Shrandha S. 2) Miss. Sid Yogita H.	Pad. Dr. D.Y.P. C.A.E.T. Talsande	Aseptic Processing & Packaging Of Milk & Fruit Drinks
4)	1) Dhake Kushal Pramod 2) Sonar Lalitkumar Ramesh	Dr. Ulhas Patil C.A.E.T, Jalgaon (M.S)	Foam Mat Drinking Of Mango Pulp
5)	1) Bharambe Khagendra P 2) Desale Vivek . R	Dr. Ulhas Patil C.A.E.T, Jalgaon (M.S)	Preparation Of Sapota Mix Fruit Leather
6)	1) Butte Patil Pratik Rajendra	Dr. Annasaheb Shinde C. A. E. T. Rahuri.	Packaging Of Agriculture Materials- Need Of Time
7)	1) Miss Bhagyashri Jadhav 2) Miss Poonam Tajanpure	K.K.Wagh C.A.E.T. Nashik	Food Security & Value Addition
8)	1) Miss Chendake Ashwini Dattatray 2) Miss Mitra Poonam Bajarang	College Of Agricultural Engg . & Tech. , Dapoli	High Pressure Processing Technology For Food Preservation
9)	1) Ingale Vikramsinh Mahadeo 2) Patil Kiran Babanrao	College Of Agricultural Engg . & Tech., MAU Parbhani	Osmotic Dehydrations Of Banana Slices.
10)	1) Vitthal Onkar	N. D. M. V. P. Samaj's ,	Food Preservation

	Chavan	College Of Agriculture , Nashik	And Packaging Materials
11)	1)Miss. Mandave Vidya Ramchandra 2)Miss. Chavan Pallavi Bharatrao	Pad. Dr. D.Y.P. C.A.E.T. Talsande	Fish Preservation
12)	1)Miss.Naik Sonali Sunil 2)Suryavanshi Lalit Shivaji	College Of Agricultural Engg. & Tech. , Dapoli	Robotics The Future Of Food Processing
13)	1)Sawant Pushkraj J.	Agriculture college of Kolhapur	Membrane Separation Technology- Boon to Dairy and Food Industries
14)	1)A. Poshadri 2)Sumit Pandey	College Of Food Technology, MAU Parbhani	Climate Change : Implications For Food Safety
15)	1) Miss. Sawant Amruta L. 2) Jankar Biru D.	College of Engineering, Pandharpur.	Preservation, Value Addition And Packaging Of Coconut Water By Hurdle Technology.
16)	1)Miss.Deshpande Madhura Mohan 2)Miss.Deokar Bharati Mohan	College of Engineering, Pandharpur.	Mechanical System For On-Line Fruits sorting And Grading Using Machine Vision Technology.
17)	1)Miss.Nilangekar Amruta S. 2)Miss. Deshpande Madhura Mohan	College of Engineering, Pandharpur.	Edible Packaging:- An Eco-Friendly Alternative to Plastic
18)	1)Prashant Jolhe 2)Hitesh Gawande	Sau.Vashudhatai Deshmukh College Of Food Technology Amrawati.	Diode Array 7200(Modern NIR Technology)
19)	1)Gosavi Sudarshan Arun 2)Patil Harshad Shankar	College of Engineering, Pandharpur.	Development of Process Technology for Preparation of ready to eat Puffed potato cubes
20)	1)Sagade Vikram Vilas 2)Ujjainkar Sagar Prakash	Pad. Dr. D.Y.P. C.A.E.T. Talsande	Recent Trades In Development Of Fermented Milk

21)	1)Ms. Patil Mangal A. 2)Ms.Jagtap Dipali D.	Pad. Dr. D.Y.P. C.A.E.T. Talsande	Advances In Imaging Technique For Foods
22)	1)Ms Kalyani P. Hawaldar 2)Ms.Shelke Kalpana.V	Pad. Dr. D.Y.P.C.A.E.T. Talsande	Manufacturing Of Sugar From Beet
23)	1)Ms. Jadhav Swapnali S. 2)Ms.Patil Neelam T.	Pad. Dr. D.Y.P. C.A.E.T. Talsande	Garlic Processing
24)	1)Ms.Chaitrali S.Mhatre 2)Ms.Ketan V. Karandikar	College Of Agricultural Engineering & Technology, BSKKV Dapoli	Advances In Agricultural Process Engineering “Microencapsulation ”
25)	1)Mr. Ravi Patil 2)Ms. Ashwini Jatkar	Dept. Of Biotechnology, T.K.I.E.T Warananagar	Vital Role Of Biotechnology In Dairy & Wine Industry
26)	1)Mr.P.R.Mathpati 2)Mr.Patil S.S 3) Mr. S. U . Somwanshi	Dept. Of Biotechnology, T.K.I.E.T Warananagar	Immobilized Cell Technology In Wine Production
27)	1)Mr.Sandip A. Zambre 2)Mr.Kunal R. Nagpure	Dept. Of Biotechnology, T.K.I.E.T Warananagar	Geosmin As Food Additive
28)	1)Mr.Abhijit Sahdev Gund 2)Mr.Swapnil Maruti More	College of Engineering, Pandharpur.	Effect Of Modified Atmospheric Packaging On Shelf Life And Quality Of Banana
29)	1)Mr.Godse Sagar S. 2)Ms.Patil Akshata A.	Pad.DrD.Y.P.C.A.E.T. Talsande	Soyabean Processing
30)	1)Ms.Gawali Ashwini Eknath 2)Ms.Pawar Pallavi Ganpat	Pad. Dr. D.Y.P.C.A.E.T. Talsande	Development Of A Machine Vision System For Automatic Date Grading Using Digital Reflective Near Infrared

			Imaging
31)	1)Ms.Priyanka M. Raut 2)Ms.Anuradha V. Salunkhe	College Of Agricultural Engg . & Tech. , Dapoli	Fruit Wine- Status And Scope
32)	1)Mr. Kotnis G.V. 2)Mr.Rawtale A.P.	College Of Food Technology, Rajmachi Karad	Use Of Stevia As A Natural Sweetener To prepare Low Calorie Toffee
33)	1)Kulkarni A.A. 2)Lokhande S.M. 3)Mali C.N. 4)Dhane A.S.	College Of Food Technology, Rajmachi Karad	Preparation Of Low Viscosity Ragi (Eleusine coracana) Weaning Food With Green Gram(Phaseolus Radiatus)Malt
34)	1) Alane D.G 2) Wankhede D.D 3)Lokhande.S.M 4)Mali C.N 5)Suryawanshi N.J	College of food technology ,Department of food science & technology,Rajmachi,Karad. (M.S.)India.	Development of soy fruit Flavored milk
35)	1) Talewar S.L 2) Singh G.N 3) Lokhande S.M 4) Mali C.N	College of food technology ,Department of food science & technology, Rajmachi, Karad. (M.S.)India	Preparation of flavored potato chips
36)	1) Khemeshwar V. B.	College of Horticulture, Pune-5	Fruit Preservation and Packaging methods/materials
37)	1) Bansode V. V. 2) Satpute P.T.	Rajiv Gandhi College of food technology, M.A.U. Parbhani	Studies on effect of initial pH, storage temp. and preservatives on shelf life and quality of Yoghurt.
38)	1) Patil S. K.	Pad. Dr. D.Y.P.C.A.E.T. Talsande	Advances in wine and Dairy industries.
39)	1) Dighe S. A. 2) Deshmukh D. B.	Pad. Dr. D.Y.P.C.A.E.T. Talsande	Ventilation of Potatoes in Storage boxes.
40)	1) Kuthe G. U. 2) Bhoyar R. R.	Sau. Vasudhatai Deshmukh College of Food Technology, Amaravati.	Natra Soyfee
41)	1) Ms. Bhugul Nikita N. 2) Bhoyar M. G.	Shri. Shivaji college of Horticulture Amaravati.	Agro- Processing Industries in India – growth, Status and

			prospectus
42)	1) Karande D. U. 2) Kuthe G. U.	Sau. Vasudhatai Deshmukh College of Food Technology, Amaravati	Evaporating Cooling System.
43)	1) Mulik Sushant 2) Kadlag Avinash	Pad. Dr. D.Y.P.C.A.E.T. Talsande	Rose Wine
44)	1) A. K. Wagh 2) N. R. Dattagonde	College of Agriculture Naigoan, Nanded.	Value addition in Saff-flower.
45)	1) Swati Birajdar 2) Yogesh Kharde	College of Engineering, Pandharpur.	Food preservation and packaging material.
46)	1) Patil Siddheswar 2) Patil Dnyaneshwar	College of Engineering, Pandharpur.	Application of Nano- technology in food Packaging
47)	1) Jagdale Satyawan 2) Kulkarni Dhananjay	College of Engineering, Pandharpur.	Food Processing and Packaging Materials

The Principal