

List of completed Ph.D. thesis title along with the names of student and guide

Sr. No.	Title of Thesis	Discipline	Name of Student & Registration Number	Year of Passing Submission	Name of Guide
1	Packging and Storage Studies on Fresh Guava Fruit and Osmotic-Air Dehydrated Powder of Guava (<i>Psidiumguajava</i> L.)	Agricultural Process and Food Engineering	Antala D.K. J4-00154-2005	07-01-2011	Dr. A.K. Varshney
2	Standardization of Drying and Extraction Techniques for production of lycopene from tomato processing waste (Pomace)	Agricultural Process and Food Engineering	Akbari S.H. J4-00153-2005	20-12-2011	Dr. A.K. Varshney
3	Development and Storage of whey based banana beverage	Agricultural Process and Food Engineering	Dhamsaniya N.K. J4-00245-2005	16-01-2012	Dr. A.K. Varshney
4	Design and Development of gel expulsion machine for Aloe vera leaves	Agricultural Process and Food Engineering	Chandegara V.K. J4-00243-2006	19-07-2012	Dr. A.K. Varshney
5	Studies on Osmo freeze of Sapota	Agricultural Process and Food Engineering	Cholera S.P. J4-00155-2005	23-07-2012	Dr. N..C. Patel
6	Design and Development of Onion Grader	Agricultural Process and Food Engineering	Dabhi M.N. J4-00244-2006	21-12-2012	Dr. N..C. Patel
7	Enzymatic Pre Treatments on Pigeon Pea for Better Recovery and qulity of Dhal	Agricultural Process and Food Engineering	Sangani V.P. J4-00158-2005	15-03-2013	Dr. N..C. Patel

Sr. No.	Title of Thesis	Discipline	Name of Student & Registration Number	Year of Passing Submission	Name of Guide
8	Optimization of Processing Parameters for clarification of Prickly pear (Opuntiaelator Mill.) Juice and its Storage	Agricultural Process and Food Engineering	Davara P. R.	16/08/2016	Dr. A.K. Varshney
9	Studies on effect of Gamma-Irradiation on Peanut Seeds quality and storability	Agricultural Process and Food Engineering	Gojiya Devanand Karabhai J4-01540-2014	26/05/2020	Prof. D.M.Vyas

List of completed M.Tech. thesis title along with the names of student and guide

Sr. No.	Title of Thesis	Discipline	Name of Student & Registration Number	Year of Passing Submission	Name of Guide
1	Studies on papads made from Banana Blended with edible Flours	Agricultural Process and Food Engineering	Patel Paresh M.	July-1997	Dr.SCBSiripurapu
2	Design and Development of Cleaner-cum-Grader for Cumin Seed	Agricultural Process and Food Engineering	Shivamurti Srivastava 4-3337-94	Feb.- 1997	Dr. D.C. Joshi
3	Studies on Dehydration of Onion.	Agricultural Process and Food Engineering	Akbari Sanjay H. 4-3340-94	Feb.-1998	Dr. N.C. Patel
4	Studies On Extraction of essential Oil Type Groundnut Digger	Agricultural Process and Food Engineering	SanganiVeljiPremji 4-3346-94	Feb.-1998	Dr. N.C. Patel
5	Processing of Onion for Production of Pickle	Agricultural Process and Food Engineering	Dave Hetal N. 4-3789-95	Apr-98	Dr. D.C. Joshi
6	Briquetting of Groundnut Shell	Agricultural Process and Food Engineering	Sanjay J. Giradkar 4-3790-95	Apr-98	Dr. D.C. Joshi
7	Shrinkage Behavior of Onion Slice During Dehydration	Agricultural Process and Food Engineering	Patel Rashesh D. 4-3792-95	Jan-99	Prof. D.M. Vyas
8	Study on Packaging of Kesar Mango to Increase the Shelf Life	Agricultural Process and Food Engineering	AntalaDineshkumar K. 4-3800-95	31/12/1999	Prof. D.M. Vyas
9	Development of Agricultural Waste Fired Dryer for Drying of Red Chilies	Agricultural Process and Food Engineering	Cholera Sanjay P. 4-3801-95	20/05/2000	Dr. N.C. Patel

Sr. No.	Title of Thesis	Discipline	Name of Student & Registration Number	Year of Passing Submission	Name of Guide
10	Development of Process for Kesar Mango Powder	Agricultural Process and Food Engineering	SavaliyaSurajkumar D. 4-3859-96	27/04/2001	Dr. P.M. Chauhan
11	Studies on Storage and Ripening of Kesar Mango	Agricultural Process and Food Engineering	Pandit Parag S. 4-4220-98	30/07/2001	Dr. A.K. Varshney
12	Studies on Potato Cold Storage of Gujarat	Agricultural Process and Food Engineering	Rajput Rajkumar L. 4-3798-95	Sept.2001	Dr. D.C. Joshi
13	Effect of Pretreatment and Drying Methods on Quality of Turmeric	Agricultural Process and Food Engineering	GaralaShital N. 4-4387-99	15/03/2003	Dr. A.K. Varshney
14	Studies on Pretreatments for Loosening of Seed Coat of Pigeon pea Grains.	Agricultural Process and Food Engineering	BharodiaNehal R. 4-4835-2001	11/03/2004	Dr. N.C. Patel
15	Design and Development of reciprocating type cumin cleaner cum grader.	Agricultural Process and Food Engineering	JethvaKamlesh R. 4-4836-2001	18/11/2004	Dr. A.K. Varshney
16	Design and Development of on Farm Sapopa grader	Agricultural Process and Food Engineering	Shah Riddhish U. 04-4839-2001	31/01/2005	Prof. D.M. Vyas
17	Studies on Peanut Blended Extruded Products	Agricultural Process and Food Engineering	Satya Narayan Singh 04-5236-2002	11/02/2005	Dr. A.K. Varshney
18	Development of gel extraction process for aloe veralaeaves	Agricultural Process & Food Engineering	Chandegara V.K. 04-04801-2001	02/07/2005	Dr. A.K. Varshney

Sr. No.	Title of Thesis	Discipline	Name of Student & Registration Number	Year of Passing Submission	Name of Guide
19	Studies on physico-chemical and rheological changes during ripening of custard apple.	Agricultural Process & Food Engineering	Nandasana J.N. 04-04812-2001	18/08/2005	Prof. D.M. Vyas
20	Development of Technology for production of peanut butter from Saurashtra cultivars	Agricultural Process & Food Engineering	Dhamsaniya N.K. 04-04804-2001	18/08/2005	Dr. N.C. Patel
21	Studies on forced air ventilated storage of onion.	Agricultural Process & Food Engineering	Dabhi M.N. 04-04802-2001	24/08/2005	Dr. N.C. Patel
22	Studies on Post Harvest Practices for Banana followed in Gujarat	Agricultural Process & Food Engineering	Davara P.R. 04-05231-2002	13/10/2005	Dr. N.C. Patel
23	Design and Development Weighing type grader for mango fruits.	Agricultural Process & Food Engineering	Bhalodiya V.B. 04-04800-2001	23/12/2005	Dr. D.C. Joshi
24	Development of low humidity seed storage system based on earth tube heat exchanger	Agricultural Process & Food Engineering	Gajera R.R. 04-04806-2001	23/12/2005	Dr. R.F. Sutar
25	Development of seed pelleting Technology	Agricultural Process & Food Engineering	Baladhiya C.S. 04-04799-2001	23/12/2005	Dr. D.C. Joshi
26	Studies on precooling and storage of banana for extension of shelelife	Agricultural Process & Food Engineering	Doshi J.S. 04-04805-2001	04/01/2006	Dr. R.F. Sutar
27	Post Harvest Handling of Anola Fruits in Gujarat	Agricultural Process & Food Engineering	Raol J.B. 04-04815-2001	10/02/2006	Dr. D.C. Joshi

Sr. No.	Title of Thesis	Discipline	Name of Student & Registration Number	Year of Passing Submission	Name of Guide
28	Development of evaporative cooling system for transportation of perishable commodities	Agricultural Process & Food Engineering	Vala K.V. 04-04820-2001	21/07/2006	Dr. D.C. Joshi
29	Studies on osmotic – air drying characteristics of sapota slices.	Agricultural Process & Food Engineering	Kshirasagar V.A. 04-05596-2003	11/08/2006	Prof. D.M. Vyas
30	Studies on Process Development for Banana Flour	Agricultural Process & Food Engineering	Karkar J.B. 04-05591-2003	19/09/2006	Dr. A.K. Varshney
31	Preservation of Rose and Gerbera flowers by different drying methods	Agricultural Process & Food Engineering	Kumpavat M.T. 04-4808-2001	04/01/2007	Prof. D.M. Vyas
32	Studies on storage of Dehydrated Onion and Garlic powder	Agricultural Process & Food Engineering	Otari A.S. J4-00066-2004	19/06/2007	Dr. A.K. Varshney
33	Studies on the process development for quality Papain	Agricultural Process & Food Engineering	Sojitra J.B. 04-05594-2003	31/08/2007	Prof. D.M. Vyas
34	Studies on Physical and Mechanical Properties of stored Potatoes	Agricultural Process & Food Engineering	Patel M.B. 04-04813-2001	04/12/2007	Dr. K.V. Patel
35	Study on Extraction of Essential oil from Dill Seeds (Anethumgraveolens L.)	Agricultural Process & Food Engineering	Desai N.N. 04-04803-2001	07/12/2007	Dr. S.H. Suthar
36	Studies on Convective and Microwave Drying of Grapes	Agricultural Process & Food Engineering	Ku. Mandavia B.R. J4-00148-2005	17/01/2008	Dr. N.C. Patel

Sr. No.	Title of Thesis	Discipline	Name of Student & Registration Number	Year of Passing Submission	Name of Guide
37	Studies on Effect of Blend Ratio on Physical, Textural and Sensory Properties of Pasta	Agricultural Process & Food Engineering	Sarode K.G. J4-00152-2005	29/08/2008	Prof. D.M. Vyas
38	Effect of Ethylene Absorbent in Combination with stage of Maturity and Storage temperature on shelf life of Banana for export	Post Harvest Processing and Food Engineering	Ms. KhanbaradSonali C., J4-00363-2007	15/02/2010	Dr. N.C. Patel
39	Development of Process for extraction of pectin from Mango Peels	Post Harvest Processing and Food Engineering	Mr. ChavanNilesh D. J4-00359-2007	24/05/2010	Dr. A.K. Varshney
40	Effect of Blanching on Quality & Shelf life of Peanut kernel	Post Harvest Processing and Food Engineering	ShindeSudhir S. J4-00371-2008	08/10/2010	Dr. A.K. Varshney
41	Study on Hydraulic Pressing of Groundnut kernel for maximum oil recovery	Post Harvest Processing and Food Engineering	Ms. JadhavDevyani V. J4-00366-2010	12/10/2010	Dr. N.C. Patel
42	Studies on high vacuum freeze drying of Aloe Vera Filets and its storage	Post Harvest Processing and Food Engineering	Ms. AnadaniSvati V., J4-00364-2008	28/12/2010	Prof. D.M. Vyas
43	Thin Layer drying study on foamed aonla pulp	Post Harvest Processing and Food Engineering	Ms. Budhrani Bharti P. J4-00552-2009	20/09/2011	Prof. D.M. Vyas
44	Studies On Extraction of Essential oil from Mandarin Orange peel	Post Harvest Processing and Food Engineering	Ms. Desai Priyanka P J4-00553-2009	07/01/2012	Dr. A.K. Varshney

Sr. No.	Title of Thesis	Discipline	Name of Student & Registration Number	Year of Passing Submission	Name of Guide
45	Process Technology for Preparation of Peanut Milk	Post Harvest Processing and Food Engineering	Bhatt Kushalkumar D J4-00550-2009	01/03/2012	Prof. D.M. Vyas
46	Extraction of oil from mango kernel by hydraulic pressing	Post Harvest Processing and Food Engineering	BabariyaParth M. J4-00549-2009	05/03/2012	Dr. A.K. Varshney
47	Processing and storage of sugar cane juice	Post Harvest Processing and Food Engineering	ThakarHarshkumar R. J4-00558-2009	05/03/2012	Dr. A.K. Varshney
48	Studies on osmotic – air drying characteristics of prickly pear fruit slices.	Post Harvest Processing and Food Engineering	SojaliyaHimanshu R. J4-00557-2009	21/03/2012	Prof. D.M. Vyas
49	Studies on Effect of Variety, Maturity and Concentration of tomato crush during storage	Process and Food Engineering	Kalnar Yogesh Bhaskar J4-00771-2010	29/10/2012	Prof. D.M. Vyas
50	Studies on Osmo-Air Drying of Beer Candy	Process and Food Engineering	Kate Nisha Gorakhnath J4-00774-2010	22/10/2012	Dr. A.K. Varshney
51	Studies on Ambient storage of Lime Juice concentrate packed in sachet	Process and Food Engineering	Kachhadia Ravi Amrutlal J4-00770-2010	03/12/2012	Prof. D.M. Vyas
52	Extraction of Oleoresin from Rotten onion by supercritical CO2 Extration Method	Process and Food Engineering	Balani Poonam Chelaram J4-00762-2010	03/12/2012	Prof. D.M. Vyas

Sr. No.	Title of Thesis	Discipline	Name of Student & Registration Number	Year of Passing Submission	Name of Guide
53	Preparation of Jaggery Powder from Sugarcane Juice	Process and Food Engineering	PawarRohit Deepak J4-00938-2011	20/12/2013	Dr. A.K. Varshney
54	Studies on Effect of slice thickness and temperature on drying kinetics of Kothimbda (Cucumiscollosus) and its storage	Process and Food Engineering	GojiyaDevanandkarabhai J4-00997-2012	07/07/2014	Prof. D.M. Vyas
55	Extraction and Purification of Gum from Acacia Nilotica (Babul) Tree	Process and Food Engineering	Jani BhaveshkumarLakshkumar J4-00932-2011	07/07/2014	Prof. D.M. Vyas
56	Studies On Post Harvest Handling of Jamun (Syzygiumcumini L.) Fruits Followed in Vanthali Taluka	Process and Food Engineering	Gadher Ashish Kishorbhai J4-00996-2012	28/08/2014	Dr. A.K. Varshney
57	Studies on Osmotic Dehydration of Talala Red Onion	Process and Food Engineering	RaneDeven Ashok J4-01006-2012	28/08/2014	Dr. M.N. Dabhi
58	Preparation of Honey Based Herbal Banana Powder by Osmo-Air Drying	Process and Food Engineering	MhaskeAshviniDilip J4-01002-2012	13/10/2014	Dr. S.P. Cholera
59	Influence of Functional Parameters and Blend Ratio of Soraghum and Soyabean flour on Physical, Textural and Sensory Properties of Pasta	Process and Food Engineering	MoradiyaPiyushBhikhalal J4-01003-2012	18/04/2015	Prof. D.M. Vyas
60	Development of Process for the Preparation of Aloe Vera fortified Marmalade form Lime	Process and Food Engineering	Ningthoujam Manda Devi J4-01245-2013	14/07/2015	Dr. V.K. Chandegara

Sr. No.	Title of Thesis	Discipline	Name of Student & Registration Number	Year of Passing Submission	Name of Guide
61	Effect of Different Pre-Tretments and Drying Methods on Qualities of Sweet Potato Flour	Process and Food Engineering	JethvaMehulkumarHarsukhbhai J4-01242-2013	31/07/2015	Dr. S.P. Cholera
62	Preparation of White Bread fortified with Finger Millet (EleusineCoracana, Raga) and its Quality Assessment	Process and Food Engineering	DevaniBanseeManojbhaisi J4-01239-2013	28/08/2015	Prof. D.M. Vyas
63	Utilization of Peanut and Peanut Okara (Deffated Peanut) in the form of Flour Preparation of Cookies	Process and Food Engineering	DharsendaTrushalLiladhar J4-01240-2013	28/08/2015	Dr. M.N. Dabhi
64	Comparative Study of Different Coating Materials for Prolonging the Shelf Life of Lime	Process and Food Engineering	Ms. VanzaVanitabenBalubhai J4-01537-2014	4/6/2016	Dr. V.K. Chandegara
65	Effect of Pre-Treatments on Quality and Shelf Life of Guava Fruit	Process and Food Engineering	NandaniyaUdayLakshmanbhai J4-01527-2014	4/7/2016	Dr. D.K. Antala
66	Optimization of Process Variables for Peanut Milk Powder Using Drum Dryer	Process and Food Engineering	NaliaparaVirajAnilbhai J4-01526-2014	19/7/2016	Dr. S.P. Cholera
67	Optimization of Process Parameters for Isolation of Peanut Protein from Defatted Peanut Flour	Process and Food Engineering	DeshmukhSnehal Satish J4-01518-2014	20/7/2016	Dr. V.P. Sangani
68	Studies on Canning of Bottle Gourd Pulp and Cubes	Process and Food Engineering	SejaniVirajMahendrabhai	29/11/2016	Dr. S.P. Cholera

			J4-01534-2014		
Sr. No.	Title of Thesis	Discipline	Name of Student & Registration Number	Year of Passing Submission	Name of Guide
69	Low Temperature Grinding of Spices (Turmeric)	Process and Food Engineering	ShelakePramodShivaji 2050215013	20/6/2017	Dr. M.N. Dabhi
70	Optimization of Process Parameters for Extraction of Phytochemicals from Jamun (<i>Syzygiumcumini</i> L.)	Process and Food Engineering	ChudasamaMirabaYogendra 2050215005	23/6/2017	Dr. N.K. Dhamsaniya
71	Development of Biodegradable Packaging film based on Whey Protein Isolate	Process and Food Engineering	ShingalaAbhishabenMukesh 2050215014	28/6/2017	Dr. V.K. Chandegara
72	Design and Development of Pomegranate Juice Extractor	Process and Food Engineering	BhukyaJithender 2050215003	28/6/2017	Prof. D.M. Vyas
73	Optimization of Different Process Variables for Canning of peas	Process and Food Engineering	Hirpara Neha Jayantilal 2050215007	5/7/2017	Dr. S.P. Cholera
74	Enzymatic Pre-Treatments on Pigeon Pea (BSMR-736) for better milling quality of Dhal	Process and Food Engineering	ChotaliyaVaishaliChunilal 2050215004	6/7/2017	Dr. V.P. Sangani
75	Enzymatic Pre-Treatments on Pigeon Pea (ICPL 87119) for better recovery and Quality of Dhal	Process and Food Engineering	SanganiJinalBabulal 2050215011	28/7/2017	Dr. D.K. Antala
76	Effect of Packaging Materials on Storage Life of Chickpea Grain	Process and Food Engineering	Jay Vallabhbbhai Patel 2050216007	18/6/2018	Dr. D.K. Antala
77	Artificial Curing of Onion	Process and Food Engineering	KaramchandKisku 2050216011	22/6/2018	Dr. M.N. Dabhi
78	Roasting Characteristics of Peanut Cultivars Grown in Gujarat	Process and Food Engineering	SindhalVinaDhirubhai 2050216012	23/7/2018	Dr. N.K. Dhamsaniya

Sr. No.	Title of Thesis	Discipline	Name of Student & Registration Number	Year of Passing Submission	Name of Guide
79	Effect of Whey Protein Isolate Based Coating on Guava (<i>Psidiumguajava</i> L.) Fruit Shelf Life	Process and Food Engineering	Patel UlpaVinodbhai 2050216021	4/8/2018	Dr. V.K. Chandegara
80	Study on Storage of MoringaOleifera L. Pods (Drumstick)	Process and Food Engineering	Panchal PurnimabenMahendraku mar 2050216019	18/9/2018	Prof. D.M. Vyas
81	Effect of Blanching on the Quality of Green Peas during Freezing	Process and Food Engineering	DalsaniyaAbhayNatvarb hai 2050216004	24/9/2018	Dr. V.P. Sangani
82	Development of rice based extruded snack food mixed with finger millet, soybean and mango seed kernel flour	Processing and Food Engineering	SapariyaParthkumarSha shikant 2050217020	3/7/2019	Dr. V.P. Sangani
83	Application of Biotechnology for better Milling Quality of Pigeon Pea Variety NTL-30 (DURGA)	Processing and Food Engineering	ThummarNimishaChand ulal 2050217025	30/7/2019	Dr. M.N. Dabhi
84	Separation of Betacyanin from Red Dragon Fruit Peel	Processing and Food Engineering	ZigmaSahoo 2050217029	30/7/2019	Dr. N.K. Dhamsaniya
85	Foam-mat Drying of Banana Pulp for Preparation of Banana Product	Processing and Food Engineering	Khira Samir Mulchand 2050217013	13/8/2019	Dr. D.K. Antala
86	Development of process technology for dragon fruit (<i>Hylocereuspolyrhizus</i>) juice	Processing and Food Engineering	Thakkar KashyapBhagvandas	13/8/2019	Dr. N.K. Dhamsaniya

	production		2050217024		
87	Development of High Protein Extruded Product Using Defatted Peanut Flour	Processing and Food Engineering	MuliyaMohitHargovind bhai 2050217014	24/10/2019	Prof. D.M. Vyas