

List of MVSc and PhD students who have completed their degrees with thesis title and advisor's name

[A] List of MSc/MVSc THESES in Animal Products Technology / Livestock Products Technology (1980- 2021)

1.	1980	Studies on Keeping Quality of duck Vs chicken eggs.	C.V. Rama Rao	P.C. Panda
2.	1980	An investigation of Certain pre-slaughter factor affecting meat yield and quality of dressed poultry.	V.K. Tanwar	P.C. Panda
3.	1981	Standardization of different scalding techniques for processing poultry.	J. Sahoo	P.C. Panda
4.	1982	Studies on the effect of polyphosphates on certain meat quality factors of minced mutton.	D.V. Deshpande	P.C. Panda
5.	1982	Quality characteristics of hot bonned ovine muscle.	M. Hazarika	P.C. Panda
6.	1982	Efficiency of various additives for prevention of gelation of egg yolk during freezing obtained from different species of birds.	B.B. Sahoo	P.C. Panda
7.	1983	Comparative studies on the keeping quality of pasteurized chicken and duck egg yolk.	M.K. Aagnihotri	P.C. Panda
8.	1983	Consumer performance for meat marketing in and around Hisar.	J.S. Berwal	P.C. Panda
9.	1984	Studies on enhancing the keeping quality of raw milk by cooling in single service flexible containers	P K Bhardwaj	C.M.Kapoor
10.	1985	Effect of prestorage infusion of phosphates on certain characteristics of culled chicken.	D.P. Sharma	P.C. Panda
11.	1985	Utilization of sour cow milk in preparation of Paneer.	A.K. Sharma	C. M. Kapoor
12.	1986	Studies on peeling properties and acceptability of fresh and treated shell egg following hard cooking.	S.S. Ahlawat	P.C. Panda
13.	1986	Studies on quality of turkey eggs.	R.S. Sheoran	P.C. Panda
14.	1987	Studies on thiamine & riboflavin contents of duck meat as affected by frozen storage and cooking.	J.S. Dhanda	P.C. Panda
15.	1988	Effect of poultry by product meal on meat characteristics of dressed chicken.	A.K. Mor	P.C. Panda
16.	1988	Studies on quality of minced meat for development of kabab and indigenous meat product.	R.L. Raina	P.C. Panda

17.	1988	Effect of post exsanguinations electrical stimulation on some quality attributed of selected primal cuts of adult sheep.	P. Mahajan	P.C. Panda
18.	1989	Comparison of functional properties of pork, rabbit and chicken meat separately or in combination for sausage production.	S.K. Mendiratta	P.C. Panda
19.	1989	Studies on manufacture of rasogolla from edible grade casein.	Suresh Kumar	C. M. Kapoor
20.	1989	Studies on the market quality of rabri.	S.P. Khokhar	C. M. Kapoor
21.	1990	Quality of kulfi and milk-ices in Hisar city.	Harish Yadav	C. M. Kapoor
22.	1991	A study on whey Jeera Beverage.	Wazir Singh	C. M. Kapoor
23.	1991	A study on the quality of market milk with respect to consumer's preference in Hisar.	Sajjan Singh	C. M. Kapoor
24.	1992	Technology aspects of whey based carrot juice drink.	Suraj Sharma	C. M. Kapoor
25.	1993	Effect of different acid mixtures on meat for production of ready to eat mutton block.	Rajeev Grover	P.C. Panda
26.	1993	Utilization, acceptability and shelf life of meat block with different level of giblet meat.	Ashok Malik	P.C. Panda
27.	1994	Application of starter culture for production of dry sausages.	R.K. Berwal	J. S. Berwal
28.	1994	Technology followed by local creameries in manufacturing ghee and intervening constraints.	S.S. Hooda	C. M. Kapoor
29.	1994	Study on quality of commercially manufacture market samples of butter, ice cream in Hisar.	Rajesh Karwasra	D.N. Sriwastva
30.	1996	Effect of anti stress herbal additives on meat quality of broilers.	S. S. Dalal	P. C. Panda
31.	1996	Hurdle technology for making a shelf stable tandoori chicken.	Manish Kumar	J. S. Berwal
32.	1996	Production of summer sausages using glucono-delta lactone and mixed starter cultures.	Vikash Pathak	J. S. Berwal
33.	1996	Manufacture of butter of high spreadibility.	Vandana Gupta	C. M. Kapoor
34.	1996	The study on ready to cook kheer mix.	Seema Vashisth	C. M. Kapoor
35.	1996	Comparative study of different methods of drying casein and its effect on the quality and cost.	Nutan Mytle	C. M. Kapoor
36.	1997	Effect of ultra pasteurization of whole egg liquid and frozen yolk on performance in custard and cakes.	Anju Bharti	P. C. Panda

37.	1997	Utilization of Ghee residue in flavour based recipes (Burfi and Panjiri).	Simmi Mehta	R. S. Dabur
38.	1997	Study on quality of milk powder manufactured in Haryana.	Amrita Kadian	D.N. Sriwastva
39.	1997	An assessment of quality of market milk sold in Hisar city.	Rekha Dahiya	D. N. Sriwastva
40.	1999	Utilization of slaughter house waste for production of pet foods.	Naveen P. Dhana	J. S. Berwal
41.	1999	Effect of additives on certain quality characteristics of broiler meat cuts during immersion chilling.	Rajesh Sangwan	Nita Khanna
42.	1999	Quality improvement of ground chevon by preblending with antioxidant vitamins.	S.P. Verma	J. Sahoo
43.	1999	Production of shelf stable Pastirma using spices as antimycotic and antioxidants.	V. Raj Kumar	J. S. Berwal
44.	2000	Utilization of butter milk in preparation of cottage cheese.	A. Admas Aden	C. M. Kapoor
45.	2001	Standardization of processing technology of lassi/butter milk.	Kanta Sheoran	R. S. Dabur
46.	2001	Development of technology for preparation of tenderized chicken gizzard pickle.	R. Kumar Grover	D. P. Sharma
47.	2003	Studies on development of low fat meat roles using fat replacers.	Sanjay Yadav	D. P. Sharma
48.	2003	Studies on dehydration of spent hen meat mince.	Rajesh kharab	S. S. Ahlawat
49.	2003	Optimization of sodium alginate and sodium caseinate levels for development of low fat chevon loaves.	Naresh Kumar	J. Sahoo
50.	2004	Development of ready to drink chicken soup and instant soup mix from spent hen.	Rajan Deswal	Nita Khanna
51.	2004	Development of value added indigenous milk based beverages using honey.	Shanker lal Yadav	R. S. Dabur
52.	2006	Study on effect of replacemnt of sodium on quality characteristics of chicken meat patties.	Tajender Singh	D. P. Sharma
53.	2006	Application of natural tenderizers for development of goat heart and chicken gizzard pickles.	Asish kr. Maiti	S. S. Ahlawat
54.	2008	Development and nutritional Evaluating of dietary fiber rich chicken	Suman Talukdar	D. P. Sharma

		meat patties.		
55.	2009	Development of calcium enriched chicken meat rolls.	Parveen Agarwal	S. S. Ahlawat
56.	2009	Development and quality evaluation of chicken enriched noodles.	Surinder Kumar	Nita Khanna
57.	2011	Utilization of citrus fruit waste for development of chicken meat roll.	Mahender Singh	D. P. Sharma
58.	2011	Studies on development and quality characteristics of meat analogue rolls.	Priyank yadav	S. S. Ahlawat
59.	2013	Nutritional and microbiological safety evaluation of paneer based products.	Monika Rani	R. S. Dabur
60.	2014	Nutritional and microbiological safety evaluation of developed designer meat products.	Naveen Soni	S. S. Ahlawat
61.	2014	Development of dietary fiber enriched chevon rolls.	Jai Parkesh	D. P. Sharma
62.	2014	Development of dietary fiber enriched chevon patties.	Sunita	Ashok Malik
63.	2015	Designer buffalo male calf meat rolls incorporated with natural medicinal plants.	Suman Bishnoi	S. S. Ahlawat
64.	2015	Development of marinated chicken meat products using vacuum tumbling and red beet juice.	Prashant Singh	Sanjay Yadav
65.	2015	Quality assessment of indigenous dairy products prepared in Hisar city.	Vaquil	P.K. Bhardwaj
66.	2015	Development of milk drink containing wheat grass juice.	Rajesh	Rekha Dahiya
67.	2016	Suitability of soy milk for development of fruit enriched shrikhand.	Rekha Rathee	N. Khanna
68.	2016	Development of milk based porridge by use of malted ragi.	Shelly Jain	R. S. Dabur
69.	2016	Development of fruit pulp enriched meethi dahi.	Jitender	P.K. Bhardwaj
70.	2017	Development of designer mutton rolls by utilizing red grapes processing waste and gooseberry.	Apoorva Argade	Ashok Malik
71.	2018	Utilization of flax seed and essential oils for development of spent chicken nuggets.	Monica Ahlawat	D.P. Sharma
72.	2019	Development of chicken meat kababs by using Ashwagandha and	Sajid Hussain	Ashok Malik

		Shatavri roots		
73.	2019	Study on development of chicken meat patties by using pomegranate fruit waste	Priyanka Sharma	Sanjay Yadav
74.	2020	Studies on development of functional chicken burger patties using natural emulsifier, preservatives and different cooking methods	Muhabatulah Muhabat	S S Ahlawat
75.	2020	Study on development of Kadaknath and Cobb-400 meat patties by using dried lychee peel aqueous extract	Ankita Pal	Ashok Malik
76.	2020	Study on development of chicken meat nuggets by incorporation of pumpkin seed powder and chia seed powder	Reetu Rani	Sanjay Yadav
77.	2021	Study on consumer preference, retail status and quality evaluation of raw chicken meat in Hisar city	Bhawana	Ashok Malik

[B] List of Ph.D. THESES in Animal Products Technology / Livestock Products Technology (1992- 2021)

1.	1992	Synergist effect of pressure heat and enzyme treatment for tenderization of spent hen meat.	S. K. Mehandiratta	P.C. Panda
2.	1993	Standardization of Paneer technology and its preservation.	Suresh Yadav	C. M. Kapoor
3.	1994	Residual effect of lactoperoxidase system preserved buffalo milk on the processing technology of the cottage cheese.	R.S. Dabur	D. N. Sriwastva
4.	1995	Enzyme based flavoured tenderizing Marinades in culled chicken meat for development of meat patties.	Nita Khanna	P. C. Panda
5.	1997	Qualitative changes in Broiler rabbit meat and angora rabbit wool traits following feeding Pelleted poultry viscera meal.	S. S. Ahlawat	P. C. Panda
6.	1997	Development of technology for prevention of warmed over flavour in red and white chicken meat.	D.P. Sharma	P. C. Panda
7.	1997	Processing effect on physico chemical and functional properties of chicken meat for production of meat rolls.	Ashok Malik	P. C. Panda
8.	1997	Studies on Guava whey Beverage.	Wazir Singh	C. M. Kapoor
9.	1998	Investigation evolving a protocol for the manufacture of processed paneer.	M.Ashraf Pal	C. M. Kapoor

10.	1998	Role of probiotic in production of hygienic meat and carcass quality of poultry while developing chicken meat balls.	Parmod Mahajan	P. C. Panda
11.	1999	Technology and shelf life of milk cake.	Rajesh Karwasra	D. N. Sriwastva
12.	1999	Processing and handling aspects of market milk in small scale dairy plant.	S.S. Hooda	D. N. Sriwastva
13.	2000	Development of paneer, chhanna and khees from coloustrum.	Amrita kadian	R. S. Dabur
14.	2000	Development of technology for milk protein enriched noodles.	Nutan Mytle	R. S. Dabur
15.	2001	A study on development and evaluation of paneer pickles.	Seema Vashisth	C. M. Kapoor
16.	2001	Quality and economic evaluation of milk handled by organized and unorganized sectors in Hisar City.	Rekha Dahiya	D.N. Sriwastva
17.	2001	Application of starter cultures for production of shelf stable pickle from spent hen.	Anju Bharti	J. S. Berwal
18.	2002	Production of protein hydrolysates using slaughter house blood.	Vikash Pathak	J. S. Berwal
19.	2002	Optimization of manufacturing process for Hansi type peda and prolongation of shelf life.	Sajjan Singh	R. S. Dabur
20.	2003	Development of low caloric flavoured milk.	P. K. Bhardwaj	C. M. Kapoor
21.	2004	Technological aspects of Rasmalai an indigenous chhanna based sweet.	Suraj Pal Sharma	C. M. Kapoor
22.	2006	Study on effect of edible coating of quality characteristics and shelf life of deep fat fried chicken patties.	Sanjay Yadav	D. P. Sharma
23.	2011	Designer chicken meat rolls and patties incorporated with fiber.	Nitin Mehta	S. S. Ahlawat
24.	2013	Development and quality evaluation of chicken Incorporated Biscuits and cookies	Raj Kumar Berwal	Nita Khanna
25.	2016	Study on meat quality of male buffalo calf, optimization of technique to develop meat slices and its storage stability.	P. K. Singh	S.S. Ahlawat
26.	2016	Quality characteristics of Emu meat and its utilization for development of meat rolls.	Subhash Raut	D.P. Sharma

27.	2016	Development and quality evaluation of low fat buffalo calf meat sausages.	Gauri Jairath	R. S. Dabur
28.	2016	Studies on whey utilization for development of fermented dairy products based on traditional cereals.	Monika Rani	R.S. Dabur
29.	2016	Studies on meat quality of mal buffalo calf and its utilization to develop ground meat slices	Pradeep Kumar Singh	S.S. Ahlawat
30.	2018	Development of chicken sausages by incorporating extracts of <i>Moringa Oleifera</i> leaves and <i>Orange Peel</i> .	Suman Bishnoi	Sanjay Yadav
31.	2018	Studies on utilization of milk solids for khoa making by semi-automatic machine.	Vaquil	P.K. Bhardwaj
32.	2019	Studies on development of cheese using milk clotting enzymes from oil seed cakes	Shelly Jain	S S Ahlawat
33.	2020	Studies on tenderization of male buffalo calf meat and development of meat rolls	Jai Prakash	D P Sharma
34.	2020	Development of low salt fibre enriched buffalo calf meat rolls	Surender Kumar	Sanjay Yadav
35.	2021	Production of bioactive peptides from goat milk whey proteins and their application for development of functional chicken patties	Apoorva Argade	S S Ahlawat
36.	2022	A study on development of probiotic fruit yoghurt using recombined milk of varying milk fat level	Rekha Rathee	Sanjay Yadav
37.	2022	Studies on the development of on-package meat quality indicators and functional chicken meat patties incorporated with quinoa seeds and lotus rhizome extract	Shubha Singh	Sanjay Yadav