## [Project / Seminar Topics on Food Science and Technology with Materials](https://sparklyn.com.ng/food-science-and-technology-ft-project-and-seminar-material#project_seminar_topics_on_food_science_and_technology-with-materials)

**Below is the list of available proposal topics on Food Science and Technology (FT) that can be selected for proposal write-up submission.**

### [List of Available Topics on Food Science and Technology (FT)](https://sparklyn.com.ng/food-science-and-technology-ft-project-and-seminar-material#list_of_available_topics_on_food_science_and_technology_ft)

[**The Role of Packaging in Food Processing**](https://sparklyn.com.ng/the-role-of-packaging-in-food-processing-3580-d)

[**Producing and Sensory Examine the Biscuit Using Wheat Flour, Cassava Flour (Abacha Floor) and African Yam Bean Flour**](https://sparklyn.com.ng/producing-and-sensory-examine-the-biscuit-using-wheat-flour-cassava-flour-abacha-floor-and-african-yam-bean-flour-3554-d)

[**Effect of Processing on the Storage Stability and Functional Properties of Cowpea Flour in the Production of Moin-Moin and Akara**](https://sparklyn.com.ng/effect-of-processing-on-the-storage-stability-and-functional-properties-of-cowpea-flour-in-the-production-of-moinmoin-and-akara-3541-d)

[**Effects of Different Processing Methods of Afzelia Africana (Akpalata) Seed Flour as a Soup Thickener**](https://sparklyn.com.ng/effects-of-different-processing-methods-of-afzelia-africana-akpalata-seed-flour-as-a-soup-thickener-3542-d)

[**Production of Palm Oil and Effect of Heat on It**](https://sparklyn.com.ng/production-of-palm-oil-and-effect-of-heat-on-it-3530-d)

[**Producing Mixed Fruit Drink with Locally Source Citrus Fruit**](https://sparklyn.com.ng/producing-mixed-fruit-drink-with-locally-source-citrus-fruit-3524-d)

[**Process for Refining Vegetable Oil and It’s Food Value**](https://sparklyn.com.ng/process-for-refining-vegetable-oil-and-its-food-value-3519-d)

[**The Effects of Different Processing Techniques on the Organoleptic Quality of Soymilk Processing and Storage**](https://sparklyn.com.ng/the-effects-of-different-processing-techniques-on-the-organoleptic-quality-of-soymilk-processing-and-storage-3515-d)

[**The Status of Processing and Preservation of Cereals in Nigeria; a Process for Refining Vegetable Oil and It’s Food Value**](https://sparklyn.com.ng/the-status-of-processing-and-preservation-of-cereals-in-nigeria-a-process-for-refining-vegetable-oil-and-its-food-value-3527-d)

[**Effect of Sprouting on the Proximate Composition and Thickening Properties of the Two Varieties of Cocoyam, “Ede Ocha” (Xanthosoma Sagittifolium) and “Ede Ofe” (Colocasia Esculenta)**](https://sparklyn.com.ng/effect-of-sprouting-on-the-proximate-composition-and-thickening-properties-of-the-two-varieties-of-cocoyam-ede-ocha-xanthosoma-sagittifolium-and-ede-ofe-colocasia-esculenta-3568-d)

[**Production of Banana Flavoured Soy Yogurt**](https://sparklyn.com.ng/production-of-banana-flavoured-soy-yogurt-3543-d)

[**Parasitological Examination of Some Ready to Eat Fruits Sold**](https://sparklyn.com.ng/parasitological-examination-of-some-ready-to-eat-fruits-sold-at-oye-emene-enugu-state-nigeria-3557-d)

[**The Physicochemical and Sensory Properties of Bread Fortified with Banana Pulp**](https://sparklyn.com.ng/the-physicochemical-and-sensory-properties-of-bread-fortified-with-banana-pulp-1147-d)

[**Consumers Acceptability and Physio Chemical Quality of Breakfast From Malted Sorghum Sorghum Vulgarc Var KSVS Acha Digitaria Exilib and Cassava Manihot Esculante Starch**](https://sparklyn.com.ng/consumers-acceptability-and-physio-chemical-quality-of-breakfast-from-malted-sorghum-sorghum-vulgarc-var-ksvs-acha-digitaria-exilib-and-cassava-manihot-esculante-starch-3511-d)

[**Production of Soybean Fortified Powdered Paip From Maize**](https://sparklyn.com.ng/production-of-soybean-fortified-powdered-paip-from-maize-3585-d)

[**Relationship between Diet and Disease in 21st Century**](https://sparklyn.com.ng/relationship-between-diet-and-disease-in-24410-d)

[**Evaluation of the Nutrient Constituents of Fresh Forages and Formulated Diets**](https://sparklyn.com.ng/evaluation-of-the-nutrient-constituents-of-fresh-forages-and-formulated-diets-3513-d)

[**An Investigation on the Effect of Various Packaging Material on the Quality Attributes of Suya (Meat)**](https://sparklyn.com.ng/an-investigation-on-the-effect-of-various-packaging-material-on-the-quality-attributes-of-suya-meat-3588-d)

[**Effect of Storage Time on the Functional Properties of Wheat / Bambka Groundnut Blend**](https://sparklyn.com.ng/effect-of-storage-time-on-the-functional-properties-of-wheat--bambka-groundnut-blend-3572-d)

[**Quality Characteristics of Biscuit Produced with Wheat-Sweet Potatoes Composite Flour**](https://sparklyn.com.ng/quality-characteristics-of-biscuit-produced-with-wheatsweet-potatoes-composite-flour-3573-d)

[**Preparation of Poulet DG**](https://sparklyn.com.ng/preparation-of-poulet-dg-3545-d)

[**Promote Composition of Pleurotus Tuberrcoginin**](https://sparklyn.com.ng/promote-composition-of-pleurotus-tuberrcoginin-3561-d)

[**Extraction of Oil From Groundnut Seeds Using Three Different Extraction Solvents (Methanol, Acetone and N-Hexane)**](https://sparklyn.com.ng/extraction-of-oil-from-groundnut-seeds-using-three-different-extraction-solvents-methanol-acetone-and-nhexane-3583-d)

[**A Comparative Study on the Physio-Chemical Properties of Vegetable Oils**](https://sparklyn.com.ng/a-comparative-study-on-the-physiochemical-properties-of-vegetable-oils-3517-d)

[**Physical and Chemical Analysis of Seven Sample of Palm Oil**](https://sparklyn.com.ng/physical-and-chemical-analysis-of-seven-sample-of-palm-oil-3579-d)

[**The Impact of Inventory Control and Planning in Stores Administration**](https://sparklyn.com.ng/the-impact-of-inventory-control-and-planning-in-stores-administration-3571-d)

[**Production and Determination of Functional Properties of Plantain Flour**](https://sparklyn.com.ng/production-and-determination-of-functional-properties-of-plantain-flour-3532-d)

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[**Evaluation and Optimization of the Cassava Production Processes**](https://sparklyn.com.ng/evaluation-and-optimization-of-the-cassava-production-processes-3549-d)

[**Production of ‘Ogiri’ From Soyabean Using Micro Organism Responsible for Fermentation of Castor Beans Seed ‘Ogiri’ (Commercial ‘Ogiri’)**](https://sparklyn.com.ng/production-of-ogiri-from-soyabean-using-micro-organism-responsible-for-fermentation-of-castor-beans-seed-ogiri-3526-d)

[**Nutrient Composition Functional and Organoleptic Properties of Complementary Foods From Sorghum**](https://sparklyn.com.ng/nutrient-composition-functional-and-organoleptic-properties-of-complementary-foods-from-sorghum-3562-d)

[**Physical and Chemical Characteristic Component of Ugiri Seed and Pulp (Irvingia Gabonensis)**](https://sparklyn.com.ng/physical-and-chemical-characteristic-component-of-ugiri-seed-and-pulp-irvingia-gabonensis-1145-d)

[**Production and Evaluation of Cube Seasoning From Four Local Spices. Uda (Xylopia Aethiopia), Uziza (Piper Guineense), Ehuru (Monodora Myristica) and Ginger**](https://sparklyn.com.ng/production-and-evaluation-of-cube-seasoning-from-four-local-spices-uda-xylopia-aethiopia-uziza-piper-guineense-ehuru-monodora-myristica-and-ginger-1141-d)

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[**Awareness of Good Nutrition During Pregnancy Among Women of Child Bearing Age**](https://sparklyn.com.ng/awareness-of-good-nutrition-during-pregnancy-among-women-of-child-bearing-age-3538-d)

[**Comparative Evaluation of Biscuits Produced From Blends of Malted, Unmalted Sorghum Flour with Wheat Flour and Banana Flour**](https://sparklyn.com.ng/comparative-evaluation-of-biscuits-produced-from-blends-of-malted-unmalted-sorghum-flour-with-wheat-flour-and-banana-flour-1140-d)

[**Nutritional Disorder Commonly Found in Nigeria**](https://sparklyn.com.ng/nutritional-disorder-commonly-found-in-nigeria-3574-d)

[**Isolation and Performance Evaluation of Saccharomyces Cerevisiae From on Palm Wine (Elaels Guinneensis) At Different Temperature of Proofing During Bread Making**](https://sparklyn.com.ng/isolation-and-performance-evaluation-of-saccharomyces-cerevisiae-from-on-palm-wine-elaels-guinneensis-at-different-temperature-of-proofing-during-bread-making-3516-d)

[**Use of Composite Blends for Biscuit Making**](https://sparklyn.com.ng/use-of-composite-blends-for-biscuit-making-3525-d)

[**Evaluation of Oil Obtained From Paw Paw (Carica Papaya) Seeds**](https://sparklyn.com.ng/evaluation-of-oil-obtained-from-paw-paw-carica-papaya-seeds-3566-d)

[**Physico Chemical and Organoleptic Properties of Flour and Fufu Processed From Cassava Varieties**](https://sparklyn.com.ng/physico-chemical-and-organoleptic-properties-of-flour-and-fufu-processed-from-cassava-varieties-3550-d)

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[**Comparative Studies on the Proximate Composition and Functional Properties of Conventional Garri and Garri From Chips**](https://sparklyn.com.ng/comparative-studies-on-the-proximate-composition-and-functional-properties-of-conventional-garri-and-garri-from-chips-1142-d)

[**Production and Uses of Protein Hydrolysates an Removal of Bittering Principles**](https://sparklyn.com.ng/production-and-uses-of-protein-hydrolysates-an-removal-of-bittering-principles-3586-d)

[**The Effect of Different Pasteurization Temperature and Time on the Quality Characteristics of Tiger Nut Milk**](https://sparklyn.com.ng/the-effect-of-different-pasteurization-temperature-and-time-on-the-quality-characteristics-of-tiger-nut-milk-1138-d)

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[**Production and Evaluation of Baked and Extruded Snacks From Blends of Millet, Pigeon Pea and Cassava Cortex Flour**](https://sparklyn.com.ng/production-and-evaluation-of-baked-and-extruded-snacks-from-blends-of-millet-pigeon-pea-and-cassava-cortex-flour-3553-d)

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[**Production and Characterization of Coconut Oil**](https://sparklyn.com.ng/production-and-characterization-of-coconut-oil-3565-d)

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[**Effect of Processing on Afzelia Africana Akpalata and Brachystegia Spp Flour as Soup Thickener**](https://sparklyn.com.ng/effect-of-processing-on-afzelia-africana-akpalata-and-brachystegia-spp-flour-as-soup-thickener-3539-d)

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[**Production of Tiger Nut Milk Using Tiger Nuts**](https://sparklyn.com.ng/production-of-tiger-nut-milk-using-tiger-nuts-3548-d)

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[**“Margarine” Production Using Oil Blends From Palm Kernel, Coconut and Melon**](https://sparklyn.com.ng/margarine-production-using-oil-blends-from-palm-kernel-coconut-and-melon-3534-d)

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[**Improvements on Indigenous Fermented Foods, Prospects and Constraints**](https://sparklyn.com.ng/improvements-on-indigenous-fermented-foods-prospects-and-constraints-3536-d)

[**Effect of Spices Extract Ginger, Extract Garlic and Salt Concentration on the Microbial Load of Locust Bean Seeds (Parkia Biglobosa)**](https://sparklyn.com.ng/effect-of-spices-extract-ginger-extract-garlic-and-salt-concentration-on-the-microbial-load-of-locust-bean-seeds-parkia-biglobosa-3555-d)

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