

भैಎಸ್ಐಆರ್-ಕೇಂದ್ರೀಯ ಆಹಾರ ತಾಂತ್ರಿಕ ಸಂಶೋಧನಾಲಯ, ಮೈಸೂರು – ೫೭೦ ೦೨೦, ಭಾರತ सीएसआईआर – केंद्रीय खाद्य प्रौद्योगिक अनुसंधान संस्थान, मैसूरु ५७० ०२०,भारत CSIR - Central Food Technological Research Institute, Mysuru 570 020, India

Dated: 03/01/2022

CERTIFICATE

This is to certify that the project work entitled "FREEZE-DRYING OF STARTER CULTURES FOR FERMENTATION OF PROBIOTIC DAIRY PRODUCT" submitted to the Department of Food Technology, Kongu Engineering College (An Autonomous Institution affiliated to Anna University, Chennai), Erode - 638060 in partial fulfilment of requirements for the award of the degree of Master of Technology in Food Technology is record of original research work carried out by Sri. Sayeeswar Anirutho P. K. (20MFR015)

He has carried out this Project work in the Department of Microbiology and Fermentation Technology, CSIR- Central Food Technological Research Institute, Mysuru-570020, under my guidance and supervision from 20 September 2021-22 December 2021. The present work has not been the basis for the award of any Degree/ Diploma/ Associateship/ Fellowship or other similar title to any candidate to any University.

Dr. Prakash Halami

Chief Scientist & Head,

Department of Microbiology and

Fermentation Technology,

CSIR - CFTRI, Mysuru

गानव संसाधन विकास विधान

Human Resource Development स्रोत्सआईआर-सोएफटीश्रारआई / CSIR-CFTRI

मेस्ह / Mysuru-570 020