


**NutriScholars AWARDS 2018** | *It's What's Inside:  
The Bakery Challenge*

Academic Year 2018-2019 | Season 2

## DNA PHASE - 1 RESULTS

<i>The Vegetarian cake treat</i>				
S.No.	Project Title	Team Members	Mentor	Institute/ University
1.	Development of Protein Power Cake Using Aquafaba	S. Sonia Sathivathy Gunanithi. M Krishnakumar. D Chetan Hansi	Dr. E.P. Banuu Priya	Indian Institute of Plantation Management, Bengaluru
2.	Berry Blast	Dipanjn Ghosh Subhrajit Ghosh Subhankar Das Ujala Rout Shreya Dutta	Ms. Jayati Pal	Techno India University, Salt Lake
3.	Appinach	Soumya Roy Mahima Rahaman Puja Saha	Ms. Jayati Pal (Chattopadhyay)	Techno India University, Salt Lake
4.	Protein Rich Herbal Multigrain Kera Cake	Jetavat Karmajitsinh J. Joshi Hardiben P. Undhad Truptiben J.	Dr. Smitha Balakrishnan	Sheth M. C. College Of Dairy Science, Anand Agricultural University, Anand
5.	Veggie Jello	Kaushani Sen Palhika Ghosh Ananya Paul	Dr. Aditi Roy Chowdhury	Techno India University, Salt Lake
6.	Eggless cake	Basil Joseph Bhavisha V. Rubin Abraham	Dr. T.V.Ranganathan	Karunya Institute of Technology and Sciences, Coimbatore
7.	The Vegetarian Vegan Cake	Nandhinee Ravichandran Sushma Subramanian Padmashree. S Padmashree. B	Dr. Gayathri. V	Rajalakshmi Engineering College, Chennai
8.	Nutri Bajra Cake	Reema Rathore Namrata Jain Sikka Shabana	Dr. Vimla Dunkwal	College of Community Science, Swami Keshwanand Rajasthan Agricultural University, Bikaner
9.	Protein Enriched Coffee (Flavored) Finger Millet Cake	Baghya Nisha R M Indumathi S. Sivaranjani	Dr. N. Karpoora Sundara Pandian	College of Food and Dairy Technology, TANUVAS, Chennai
10.	Nutrient Carrodate Cake	Keerthana K Hisham Mohammed Thanveer Yasir Ahammed P T	Ms. Nageshwari	Sri Shakthi Institute of Engineering and Technology, Coimbatore

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*Innovation in muffins and cupcakes*

S.No.	Project Title	Team Members	Mentor	Institute/ University
1.	Beetroot lemon muffins	Shweta Kampani Kushagra Pant Ayushi Dhasmana	Dr. Aparna Agarwal	Lady Irwin College, University of Delhi, New Delhi
2.	Multigrain gluten free muffin	Prajakta Sadawarte Pavankumar More Lubna Begum Shaik Kakoli Pegu	Dr. Shalini S. Arya	Institute of Chemical Technology, Mumbai
3.	Functional kheer filled choco muffins incorporated with foxtail millets, sweet potato and fortified with horsegram	Muskan Bhatt Poorva Bugalia Nikhil Rajpoot Chandrakala Ravichandran	Dr. Murlidhar Meghwal	National Institute of Food Technology Entrepreneurship and Management, Sonipat
4.	Almonutrich	M. Monica V. Praveena R. Kamalesh T.B. Kamali	Ms. M.Millicent Mabel	Rajalakshmi Engineering College, Chennai
5.	Gluten free fasting muffins	Dipashri Pawar Snehal Pawar Vrushabh Mane Virendra Takale Suraj Panpatte	Dr Sheetal Sonawdekar	School of Biotechnology and Bioinformatics, D Y Patil University, Navi Mumbai
6.	Center filled mufflets	Bharti Sharma Jayshree Majumdar Rao Lokeshwar Reddi Sourav Chirania	Prof. Hari Niwas Mishra	Department of Agricultural and Food Engineering, IIT Kharagpur
7.	Formulation of multigrain muffins with avocado and breakfast cereal	Vishnu Prabhu .C Yagesh Rosan .R.G R. Deepak Rishi	Er. S.Sreelakshmi	PSG College of Arts and Science, Coimbatore
8.	For goodness choco chips muffins	Shreya Parab Sharddha Dubey	Prof. Suhana Kulavoor	Guru Nanak Khalsa College of Arts, Science & Commerce, Mumbai
9.	Flavoured lip smacking rice dds mofflet- an eco-friendly initiative towards sustainability	Bedotroyee Chowdhury Minakshi Chakraborty	Dr. Debabrata Bera	Food Technology and Biochemical Engineering, Jadavpur University
10.	Innovation in savory muffins by incorporating pomegranates	Vishnu Jayan Siddhant Shalet Matthew Shubhangi Shikha	Er. Pramod Kumar Prabhakar	National Institute of Food Technology Entrepreneurship and Management, Sonipat

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<i>Healthy breads</i>				
S.No.	Project Title	Team Members	Mentor	Institute/ University
1.	Nutrilesh - A whole meal Punch	Namratha Kollu Sonal Baiju Sai Vardhan Reddy Ravi Teja	Dr. E.P. Banuu Priya	Indian Institute of Plantation Management, Bengaluru
2.	Development of Healthy Bread from Flour and Seeds	Rajat Goel Nishkarsh Agarwal	Er. Anand Kishore	National Institute of Food Technology Entrepreneurship and Management, Sonipat
3.	Immune-Booster Bun with Synbiotic Edible Coating	Bhagwat Sameer Kisan Bhange Akshay Manikrao Khade Sanjeev Nagorao Sunil Sakhala Debi Prasad Sahoo	Dr. P. N. Raju	Dairy Technology/National Dairy Research Institute, Karnal (Haryana)
4.	Development of formulation technology for Innovative healthy bread in combination of soy protein, lentil powder and whole wheat flour (100 % chakki atta)	Soumen Ghosh Amaresh Sai Prasanna Gulshan Kumar Suradeep Basak	Dr. Jayeeta Mitra	Department of Agricultural and Food Engineering, IIT Kharagpur
5.	Sacrificiaque Paneum (Multi Cereal bread Ln.)	Vishal Narayan. V Roysten Dias	Dr. Ashok Kumar C	PG Studies of Research In Food Science, St. Aloysius College (Autonomous), Mangaluru
6.	Bread beast	Subhadeep Bose Shohel Rana Utathya Dhar Mithun Biswas Kumar Aashirwaad	Dr. Prasanta Kumar Biswas	Department of Food Technology and Biochemical Engineering, Jadhavpur University
7.	Soy Nuggets and Chakki atta based vegetarian bread fortified with buckwheat flour and water chestnut flour	Pragyansh Mishra Abhishek Reuben Das Priya Akanksha Singh	Er. Aditya Lal	Sam Higginbottom Institute of Agriculture, Technology and Sciences, Allahabad
8.	Variety Desi Bread Fortified with Vitamin C	Arnav Bayan Punam Sri Das Prosenjit Sarkar Himasree Kalita	Dr. Radhakrishnan Kesavan	Central Institute of Technology, Kokrajhar
9.	100% chakki atta bread	Sharad Shakya Devesh Patil Utkarsha Sankhe Shivani	Ms. Tanu Singla	Assocom Institute of Bakery Technology & Management (AIBTM), Greater Noida
10.	Omega 3 enriched healthy breads	G. Saarunikesh M. Poorvitha S. Prithya	Dr.N.Karpoora Sundara Pandian	College of Food and Dairy Technology, TANUVAS, Chennai

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## DNA PHASE - 1 RESULTS

### *Gluten free and healthy cookies*

S.No.	Project Title	Team Members	Mentor	Institute/ University
1.	Amaranth crunchy cookies	Divya Ramesh Jamuna Prakash	Dr. Komala M	University of Mysore
2.	BISTA cookies	Neh Ukas Mayank Patel Krishnadas Kaushik	Dr. Komal Chauhan	National Institute of Food Technology Entrepreneurship and Management, Sonipat
3.	Development of gluten free cassava cookies with sweetened orange peel	R. Rajalakshmi G. Kowsalya R. Suriya S. Abarna	Dr. M. Esther Magdalene Sharon	College of Food and Dairy Technology, TANUVAS, Chennai
4.	Development of Gluten-free Little Millet Red Lentil Choco-chip cookies	Preeti Paul Kinjal Baldha Mamata Chaudhary	Dr. (Ms.) Suneeta V. Pinto	SMC College of Dairy Science, AAU, Anand
5.	Gluta free choco chip cookies	Varsha Hasna Arshia	Dr. Gowri Ramesh	Women's Christian College, Chennai
6.	Gluten and Lactose free vegan cookies	Sonit Paul Subhoshree Datta Sharmistha Pan Sulagna Maity Moumita Sengupta	Dr. Aditi Roy Chowdhury	Techno India University, Salt Lake
7.	Gluten Free and Healthy Cookies using PUFA and antioxidants rich vegetable oil powder	Pooja Pandey Chirasmita Panigrahi Monalisha Pattnaik Anjali Thakur Siddharth Vishwakarma	Prof. Hari Niwas Mishra	Department of Agricultural and Food Engineering, IIT Kharagpur
8.	Gluten free functional date cookies	Sonaliben Lalitkumar Parekh Kishorbhai Dheerubhai Jadav Mihirkumar Kantibhai Chaudhari Manjiram Devilal Panchal	Dr. Ahesanvarish Shaikh	SMC College of Dairy Science, AAU, Anand
9.	Prego cookies	Anmol Gupta Sheelu Sutrarakar Rashmi Rajpoot	Dr. Noopur Gautam	Institute of Food Technology- Bundelkhand University, Jhansi
10.	Savory veggie Gluten free cookies	Satyam Chachan Komal Rani Himadri Mondal	Er. Anand Kishore	National Institute of Food Technology Entrepreneurship and Management, Sonipat

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### 'Out-of-the-box' bakery innovation

S.No.	Project Title	Team Members	Mentor	Institute/ University
1.	Healthy rusk	Devesh Patil Sharad Shakya Amlan Jyoti Naik Prakash Singh Chayanika Raghuvanshi	Ms. Tanu Singla	Assocom Institute of Bakery Technology & Management (AIBTM), Greater Noida
2.	Milk protein and fibre enriched baked Roth	Syed Mansha Rafiq Shelke Prashant Ashok Suchismita Roy Rajender Kumar	Dr. Sangita Ganguly	Dairy Technology Division, National Dairy Research Institute, Karnal
3.	Fruit preserve cupcake	Nayana N. Noor Mohammed A. Nisha Jose	Dr .P .Nisha	Agroprocessing and Technology Division (APTD), CSIR – National Institute for Interdisciplinary Science and Technology (NIIST)
4.	Healthy delight puffkit	Ms Dipika Sawant Ms Shruti Mandumale Mansi Naik Ms. Mayuri	Dr Sheetal Sonawdekar	School of Biotechnology and Bioinformatics, D Y Patil University, Navi Mumbai
5.	Tritasa (three layered cookie cake)	Archit Patil Ankit Sinha Suyog Gaikwad Tanisha Bhagat	Prof. Fayaj L. Pathan	MIT College of Food Technology, Pune
6.	Crotots	Annie Harshit Gardia Joann Susan Jacob	Ms. Angel Abraham	Karunya Institute of Technology of Sciences
7.	Formulation of Dupont miliumsoy cake	Dharani Raja Sree B. Swetha E.	Ms. Sindhu S.	PSG College of Arts of Science
8.	Breake	Drumil Vishambhar Hadi Naqvi Mohammad Adil Akshay Thite Jayesh Arvikar	Prof. Fayaj L Pathan	MIT College of Food Technology, Pune
9.	Nutri galactobar	Ankita Dabke Krishna Shukla	Dr. S M Naikare	SNDT College of Home Science, Pune
10.	Trios (multigrain vegetable nachos)	Kanika Sindhi Tanesh Gupta Nikita Arya Kinshuk Arora	Dr.Vandita Gupta	Bhaskaracharya College of Applied Sciences, University of Delhi