



KERALA UNIVERSITY OF FISHERIES & OCEAN STUDIES

കേരള ഫിഷറീസ്-സമുദ്രപഠന സർവ്വകലാശാല

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No. Exam 5/1049/2023 (ii)

Date: .12.2024

NOTIFICATION

Sub: KUFOS - Examination Wing - **Final result of 2022 batch M.F.Sc. Fish Processing Technology** students - Published - Reg.

Ref: Minutes of the Passing Board meeting held on 17.12.2024

It is hereby notified for the information of all concerned that the under mentioned **M.F.Sc. Fish Processing Technology** students are declared to have successfully completed the course work and thesis requirements for the award of Master of Fisheries Science Degree of this University and are declared eligible for the award of the **M.F.Sc. Fish Processing Technology** Degree.

Sl. No	Name & Admission No. of the Student	Major Field of Study	Title of Thesis	Date of completion of Course work and Thesis requirements	OGPA (10.0 point system)
1.	AMAL T R (FPT-2022-20-01)	FISH PROCESSING TECHNOLOGY	FABRICATION AND CHARACTERIZATION OF FISH COLLAGEN/GELATIN BASED BIO-SCAFFOLD INCORPORATED WITH CHITIN NANO CRYSTALS FOR ANTIMICROBIAL AND ANTIOXIDANT APPLICATIONS	27.11.2024	8.69
2.	JEFIYA M ANTONY (FPT-2022-20-04)	FISH PROCESSING TECHNOLOGY	ENRICHMENT OF CATFISH SAUSAGES WITH MOLLUSCAN PROTEIN ISOLATE; EXPLORING FUNCTIONALITY AND CONSUMER ACCEPTANCE	27.11.2024	8.13
3.	MERLIN MARY PHILIP (FPT-2022-20-07)	FISH PROCESSING TECHNOLOGY	SYNERGISTIC NUTRITIONAL ENRICHMENT OF SEAWEED PASTA WITH NON-CONVENTIONAL INGREDIENTS AND THEIR EFFECT ON QUALITY CHARACTERISTICS	27.11.2024	8.87



4.	MOHAMMED SAID M NAZEER (FPT- 2022-20-08)	FISH PROCESSING TECHNOLOGY	DEVELOPMENT AND CHARACTERIZATION OF PACKAGING ANTIOXIDANT AND ANTIFUNGAL FILMS USING PECTIN FROM Baccaurea courtallensis FRUIT RIND FOR THE PRESERVATION OF SHRIMP FINGERS ON FROZEN STORAGE	27.11.2024	8.19
5.	KAVYA P (FPT- 2022-20-09)	FISH PROCESSING TECHNOLOGY	SEA URCHIN ROE PROTEIN CONCENTRATE AS A NOVEL FUNCTIONAL INGREDIENT IN FOXTAIL MILLET COOKIES: NUTRITIONAL AND QUALITY ANALYSIS	27.11.2024	8.11
6.	RUBEENA RAJABUDEEN (FPT-2022-20-10)	FISH PROCESSING TECHNOLOGY	FABRICATION OF CARRAGEENAN, STARCH AND CNC/PLA BLENDED ACTIVE PACKAGING FILM ENRICHED WITH TANNIC ACID FOR THE PRESERVATION OF RTE ENROBED BUTTERFLY SUSHI SHRIMP	27.11.2024	8.89
7.	SHEKHA DIXON (FPT-2022-20-11)	FISH PROCESSING TECHNOLOGY	EFFECT OF <i>Baccaurea</i> <i>courtallensis</i> FRUIT EXTRACT ON MELANOSIS AND QUALITY INDIAN WHITE PRAWN (<i>Fenneropenaeus</i> <i>indicus</i>) DURING REFRIGERATED STORAGE	27.11.2024	8.62
8.	SWETHA KATTOOKKARAN (FPT-2022-20-13)	FISH PROCESSING TECHNOLOGY	PREPARATION AND CHARACTERIZATION OF SEAWEED LAYERS ENRICHED WITH MARINE SOURCED PROTEIN POWDER	27.11.2024	9.00

CONTROLLER OF EXAMINATIONS

To

The Dean i/c, FFS/System Manager for uploading to the KUFOS Website/Notice Board
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