



KERALA UNIVERSITY OF FISHERIES & OCEAN STUDIES

കേരള ഫിഷറീസ്-സമുദ്രപഠന സർവ്വകലാശാല

PANANGAD P.O., KOCHI 682 506, KERALA, INDIA

Phone: 0484- 2703782, 2700598; Fax: 91-484-2700337; e-mail: utypanangad@kufos.ac.in



No. Exam (5)/10373/2023 (v)

Dated: 06.11.2025

NOTIFICATION

Sub:- KUFOS - Examination Wing - **Final Result of 2023 batch M.F.Sc. Fish Processing Technology** students - Published - Reg.

Ref:- Minutes of the Passing Board meeting held on 05.11.2025.

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.	ADARSH M JOSH Y (FPT-2023-20-01)	Fish Processing Technology	Application of a Portable Multi-Probe Quality Evaluation System for Chilled Tilapia (<i>Oreochromis niloticus</i>)	28.10.2025	7.01
2.	ASHITHA KP (FPT-2023-20-04)	Fish Processing Technology	Fabrication and Characterization of Commercial Fish Gelatine Derived Bio-scaffold Embedded with Chitin Nanocrystals for Antimicrobial and Antioxidant Applications	28.10.2025	7.61
3.	ATHUL AJAY (FPT-2023-20-05)	Fish Processing Technology	Application of IoT Temperature Sensor for Cold chain Monitoring and Quality Evaluation of Chilled Tilapia under Different Storage Conditions	28.10.2025	7.84
4.	BODA SHARATH CHANDRA (FPT-2023-20-08)	Fish Processing Technology	Nutritional fortification of Barnyard Millet Pasta using Seaweed <i>Padina pavonica</i> : Quality Characteristics and Shelf-Life Evaluation.	28.10.2025	7.20
5.	EBIYA PO (FPT-2023-20-09)	Fish Processing Technology	Development and Comparative Analysis of Indian Fish Tocino from Tuna and Pangasius: Effect	28.10.2025	8.09





KUFOS HQRS, Panangad, Ernakulam

			of Spice Oleoresins on Lipid Profile and Sensory Attributes		
6.	EMI ABRAHAM (FPT-2023-20-10)	Fish Processing Technology	Development of a Novel hydrogel based on Nano-Cellulose and Alginate Extracted FROM BROWN SEAWEED <i>Padina pavonica</i> for Future Biomedical Applications.	28.10.2025	8.88

CONTROLLER OF EXAMINATIONS

To

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

Copy to: The PS to VC/ PA to Registrar/HOD/ FO/ Joint Registrar/ DR (Estt./Acad.) /AR (Fin./FFS)/ SO(Exam)/ FFS 1/Acad 1, 2 & 3 seats/Exam 1, 2, 3 & 4 seats/GA6/SF/Spare