

DECLARATION

I hereby declare that this thesis entitled “**Standardisation and evaluation of thermal and non-thermal processing of ripe jackfruit**” is a bonafide record of research work done by me during the course of research and the thesis has not previously formed the basis for the award of any degree, diploma, associateship, fellowship or other similar title of any other University or Society.

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Date:

(2019 - 28 - 022)

CERTIFICATE

Certified that this thesis entitled “**Standardisation and evaluation of thermal and non-thermal processing of ripe jackfruit**” is a bonafide record of research work done independently by **Ms. Saranya S** under my guidance and supervision and that it has not previously formed the basis for the award of any degree, fellowship or associateship to her.

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Dedicated to
my family

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SYMBOLS AND ABBREVIATIONS

<i>et al.</i>	:	and others
%	:	per cent
&	:	and
/	:	per
<	:	less than
>	:	greater than
±	:	Plus or minus sign
ΔE	:	Total colour difference
°	:	degree
°Brix	:	Degree brix
°C	:	degree celsius
a*	:	Greenness or redness
AA	:	Ascorbic Acid
Al	:	Aluminium
ALPE	:	Aluminium laminated polyethylene
AOAC	:	Association of analytical chemist
b*	:	Blueness or yellowness
BI	:	Browning Index
C.V.	:	Coefficient of variation
Ca	:	Calcium
CCD	:	Central Composite Design

CFU	:	Colony Forming Unit
CRD	:	Completely randomized design
Cu	:	Copper
df	:	Degree of freedom
DPPH	:	2,2-diphenyl-1-picrylhydrazyl
etc.	:	etcetera
F	:	F value
Fe	:	Iron
Fig.	:	Figure
g	:	gram
g/mL	:	Gram per mililiters
GAE	:	Gallic acid Equivalent
h	:	Hour
HPP	:	High Pressure Processed
J/cm ²	:	Joules per centimeter square
kg	:	kilogram
Kg/cm ²	:	Kilogram per square centimetre
L*	:	Lightness or darkness
mg	:	milli gram
min	:	minute
mL	:	milliliter
Mn	:	Manganese
MPa	:	Mega Pascal
Na	:	Sodium

NaOH	:	Sodium hydroxide
No.	:	Number
p	:	probability
pH	:	percentage of H ⁺ ions
PL	:	Pulsed light
PP	:	Poly propylene
RE	:	Rutin equivalents
RJB	:	Ripe jackfruit bulb
RJP	:	Ripe jackfruit pulp
RSM	:	Response Surface Methodology
s	:	second
SD	:	Standard deviation
Sl.	:	Serial
T	:	treatment
TA	:	Titration acidity
TAM	:	Total aerobic mesophiles
TFC	:	Total Flavonoid Compound
TPC	:	Total Phenolic Compound
TSS	:	Total Soluble Solids
<i>viz</i>	:	namely
w/w	:	weight by weight
YI	:	Yellowness Index
μm	:	micro meter