

## **DECLARATION**

I, hereby declare that this thesis entitled “**RETORT POUCH PACKAGING AND PULSED LIGHT TECHNOLOGY FOR PRESERVATION OF BANANA PSEUDOSTEM JUICE**” 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 to me of any degree, diploma, associateship, fellowship or other similar title, of any other University or Society.

Place: Tavanur

**VISHNUPRIYA M**

Date:

(2021-18-012)

## **CERTIFICATE**

Certified that this thesis entitled “**RETORT POUCH PACKAGING AND PULSED LIGHT TECHNOLOGY FOR PRESERVATION OF BANANA PSEUDOSTEM JUICE**” is a bonafide record of research work done independently by **Ms. VISHNUPRIYA M (2021-18-012)** under my guidance and supervision and that it has not previously formed the basis for the award of any degree, diploma, fellowship or associateship to her.

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***DEDICATED TO***

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## SYMBOLS AND ABBREVIATIONS

%	:	Percentage
&	:	And
/	:	Per
<	:	Less than
>	:	Greater than
±	:	Plus or minus
3D	:	3 dimensional
a*	:	Greenness or redness
°Bx	:	Degree brix
b*	:	Blueness or yellowness
BPS	:	Banana Pseudostem
°C	:	Degree Celsius
CFU	:	Colony Forming Unit
cm	:	Centimeter
df	:	Degree of freedom
DNA	:	Deoxyribo Nucleic Acid
CV	:	Coefficient of variation
<i>et al.</i>	:	And others
<i>etc</i>	:	Et cetera
F value	:	Fischer value
Fig	:	Figure
FAO	:	Food and Agriculture Organisation
FDA	:	Food and Drug Administration
FSSAI	:	Food Safety and Standards Authority of India
g	:	Gram
HACCP	:	Hazard Analysis Critical Control Point

HIPL	:	High intensity pulsed light
Hz	:	Hertz
IPL	:	Intense pulsed light
J	:	Joule
kg	:	Kilogram
L*	:	Lightness or darkness
KCAEFT	:	Kelappaji College of Agricultural Engineering and Food Technology
m	:	Meter
m <sup>2</sup>	:	Square meter
min	:	Minute
mJ	:	Milli joule
ml	:	Milli litre
mm	:	Milli meter
M	:	Molar
P value	:	Probability value
PL	:	Pulsed light
PPO	:	Polyphenol oxidase
POD	:	Peroxidase
PUV	:	Pulsed ultra violet
RH	:	Relative humidity
s	:	Second
TPC	:	Total Plate count
TSS	:	Total soluble solid
UV-C	:	Ultraviolet