#### JANATA SHIKSHAN SANSTHA'S

#### KISAN VEER MAHAVIDYALAYA WAI

#### DEPARTMENT OF CHEMISTRY

Number of students undertaking project work 2021-22

#### B.Sc. III

#### Core Course Practical in Chemistry-VI

SR.NO	NAME OF STUDENTS	NAME OF PROJECT		
1	KARADE SONALI RAVINDRA			
2	KHADASARE SIDDHI NITIN			
3	KHADASARE RIDDHI NITIN			
4	JAMDADE SNEHAL SANJAY			
	GANGAVANE PRANITA RAVINDRA	ANALYSIS OF MAPRO PRODUTS		
6	SOLASKAR HARSHADA HANMAN			
7	SOLASKAR ADITI TARACHAND			
8	SOLASKAR AMRUITA DEVIDAS			
9	CHAVAN NISHA TANAJI			
10	BHISE VAISHNAVI SANJAY			
11	BHOSALE ANIKET SAMPAT			
12	BHOSALE SUYOG AJIT			
13	DHUMAL RAJDEEP SANJAY			
14	SAPKAL PRATIK SURYAKANT	DETERMINATION OF CaCO3,K,C AND ELECTRICAL COUNDUCTIVITY OF SOIL		
15	AGA SAHIL GULAB			
16	SHINDE ANIKET HANMANT			
17	SHINDE ADESH DADASO			
18	SHINDE PRASHANT SANJAY			
19	GADHAVE SAURABH PRALHAD			
20	SALUNKHE JAYESH SATISH			
21	DHAGE SHAMBHURAJ NANDKUMAR			
22	CHIKANE PRIYANKA SANJAY			
23	CHIKANE SAKSHI SANDIP			
24	CHAVAN VAISHAVI VIJAY			
25	WAGHMARE PRIYANKA SURYAKANT			
26	MANE RUPALI SANTOSH	DETERMINATION OF FOAMING CAPACITY OF VARIOUS		
27	GHARGE ANKITA RAJENDRA	SOAPS		
28	PARAMANE GAURI SUNIL			
29	PAWAR RADHIKA LAXMAN			
30	SALUNKHE DIVYA TANAJI			
31	SHINDE SHIVANI SAYALI			

32	JADHAV PRATIKSHA SANJIV		
33	PAWAR SAKSHI YOGENDRA		
24	JADHAVRAO SHIVANI ATUL	TOWNER	
35	MORE DISHA RAHUL	ANALYSIS OF FACE POWDER	
36	DHUMAL PRANALI DHANANJAY		
37	BHOITE DIPAK VAIBHAVI		
38	GHADAGE YASHASHRIPRAMOD		
39	SHIGANTE AKANKSHA BABASO		
40	ANDAT AIGHMADYA ADUN		
41	ANPAT AISHWARYA ARUN		
42	SHINGTE ARATI SANJAY		
43	JADHAV KOMAL DADA		
44	MADAVI GANESH SHANKAR		
45	JADHAV PRASHANT RAMACHANDRA		
45	NAWADKAR OMKAR UMESH	A PARTICULAR OF THE PARTICULAR	
47	NANAWARE HIMANSHU AVINASH	TO COMPARE NEUTRALINING POWER OF DIFFERENT	
Name and Address of the Owner, where the Owner, which is the Owner, where the Owner, which is the Owner,	PISAL AKASH RAMDAS	COMMERCIAL ANTACIDS	
48	MOHITE ROHIT DILIP		
49	WAGH AGAMYA SHANKAR		
500	MORE ADITYA VILAS		
51	SHELAR OMKAR DNYANESHWAR		
52	SHENDKAR DIPRAJ PRAKASH		
53	GAIKAWAD VIKRANT JALINDAR		
54	NAIKWADI PRAVIN SANJAY		
55	MAHAMUNI SHANTANU VIJAY		
56	MENBUDALE JAYANT RAMCHANDRA		
57	RAUT GAURAV JIVAN	PREPARATION OF PIGMENT AND POSTER PAINTS	
58	JAGTAP VIVEK SUJIT		
59	SALUNKHE ASHUTOSH SATISH		
60	DHUMAL SUMIT BALKRISHNA		
61	SHINDE SAURABH MOHAN		
62	GAIKWAD SANKET RAJENDRA		
63	SAWANT KUNAL SANDIP		
64	ZANJURNE HARSH SANJAY		
65	PAWAR PRATHEMESH RAJENDRA		
F9_	MANDHARE ABHISHEK SANJAY		
67	DHAGE OMKAR VIJAY		
68	VARE SUMIT JAYWANT		
69	SANAS RUSHIKESH SHANKAR	PREPARATION OF SOAP	
70	CHAVAN RUTUJA RAJENDRA		
71	GAIKWAD SAKSHI SANJAY		
72	TUPE PRATIKSHA SURYAKANT		
73	VARE SHIVANI MAHADEV		
74	GAIKWAD ANKITA MADHUKAR		
75	SHINDE PRATIK PRATAPSINH		
76	SHIVTHARE SANKET SOPAN		
77	CHAVAN DHIRAJ APPASAHEB		

78	NIKAM RUTURAJ SANJAY			
79	SHINDE ADITYA LALASO			
80	KUMBHAR SAURABH RAMESH	ANALYSIS OF THUMSUP SPRITRE AND LIMCA		
81	LANDAGE SAURABH RAVINDRA	ANALISIO		
82	BORATE KAUSHIK VIJAY			
83	GOLE SWAPNIL ANANDRAO			
84	ITHAPE SURAJ SATISH			
85	DAREKAR SANDESH CHANDRAKANT			
86	KADAM JAY DIPAK			
87	WAGHAMBARE MAYUR MOHAN			
88	MULIK GANESH KIRAN			
89	DHUMAL PRATIK SANJAY			
90	BHOITE SHUBHAM SANDIP			
91				
92	BHOITE SAUL DEVIDAS	DETERMINATON OF HARDNESS OF WATER		
93	RAJE SHUBHAM RAJENDRA			
94	GADHAVE GAURAV VIJAY			
95				
95	GADHAVE TEJAS KALIDAS			
	GAIKWAD SUSHANT NARAYAN			
98	NAWADKAR SHUBHAM RAOSAHEB			
99	GHADGE ANIKET DNYANESHWAR			
	KHANDE SIDDHI SANJAY			
100	KUMBHAR PRATHMESH ANKUSH			
101	PISAL SNEHAL RAJENDRA  KAMBALE MAYURI MEGHNATH			
103	THORAVE PRIYANKA DINESH  BAGAL AISHWARYA SOMESHWAR	STERILIZATION OF WATER USING BLEACHING POWDER		
104	DABHADE SHARVARI MILIND			
105				
106	PISAL AKANKASHA MILIND			
107	MARATHE VAISHNAVI TUKARAM			
108				
109	KADAM SAKSHI SANDIP  BELOSHE NIKITA JAYWANT			
110	DECOMPONE DE LA CONTRACTION DEL CONTRACTION DE LA CONTRACTION DE L			
111	MOMIN UMERA SHADAB			
12	BAGWAN HEENA SADIK			
113	KADAM DIVYA ANIL	ETHANOL AS FUEL		
114	CHORGE SAKSHI SANTOSH	ETHANOLAS FOEL		
115	DHOKALE AISHWARYA SHIVAJI			
116	YEWALE SATVASHILA SURESH			
117	KHAMKAR RUCHIKA SUNIL			
118	BHOSALE SUCHITRA MADANRAO			
119	GANDHALE ANKITA VIJAY			
120	WADKAR AKASH VIJAY			
121	SHIRKE KUNAL MANOHAR	DETERMINATION OF LACTIC ACID IN MILK		
122	SONAWANE ADINATH SURESH	The state of the s		
123	KOKARE VAISHNAVI VINAYAK			

	GALKWAD PRATHAM CHADAN	
	JOSHI ATHARY RAVINDRA	
	PAWAR OMKAR DILIP	
127	PAUT ADITYA LAXMAN	
128	MANDHARE ASHISHER MOHAN	
123	JADHAY PRASAD NAMDEV	
	SHINDE ABHISHEK MOHAN	ANALYSIS OF SUGARCANE JUICE
131	CHAVAN TEJAS DATTATRAY	AVACIONO OL DOGMUCANE LOICE
132	JADHAV YASH VIKAS	
133	CHIKANE MANDAR ANKUSH	
134	CHAVAN ANISHA SATISH	
135	NANAWARE ANIKET VUAY	
136	JADHAV ROHAN RAJENDRA	
137	JAGTAP AMEYA SANJAY	NOBEL PRIZE AWARDED SCIENTIST
138	BHOSALE SHUBHAM BALKRISHA	NOOCCIMECTOR
139	JADHAV OMKAR MANSING	
140	PISAL KETAN KISHOR	
141	SALUNKHE DATTATRAY VIKAS	
1	GAVALI TEJAS RAMESH	
143	PATANKAR SUMIT SURESH	
144	NIKAM OMKAR YUVRAJ	
145	YADAV SONU DEVNARAYAN	



Head
Department Of Chemistry
Kisan Veer Mahavidyalaya, Wat

#### CERTIFICATE OF THE SUPER VISOR

This is to certificate that shri. Jagtap Akshay Anil of B.sc.III class has completed the report of fieldwork on

**Determination Percentage of Cane Sugar** 

of the chemistry subject satisfactory under the guidance of R.R.Kamble taking during the year 2021-2022 as prescribed by the shivaji university,kholhapur.

Miss. Shri. R.R.Kamble

Department of chemistry

Shri.H.V.Jadhav

**Head of Dept.of chemistry** 

Head
Department Of Chemistry
Kisan Veer Mahavidyalaya, War

**Extrenal Examinar** 

Shivaji university, kolhapur

JANATA SHIKSHAN SANSTHAS

### KISAN VEER MAHAVIDYALAY, WAI



# CERTIFICATE

This is to certify that, Karande Sonali Ravindra, Khadsare Riddhi Nitin, Khadsare Siddhi Nitin, Jamdade Snehal Sanjay, Gangawane Pranita Ravindra, Solaskar Harsada Hanmant, Solaskar Aditi Torachand, Solaskar Amruta Devidas, Bhise Vaishnavi Sanjay, Chavan Nisha Tanaji Has Completed the report of the field work on "Analysis of Mapro Product" which is being submitted here with as a partial fulfillment for the award of B.Sc.III in Chemistry Shivaji University, Kolhapur. This project is the resul of 2021-2022 Original work completed under Dr.P.H. Bhoite guidance. This project is the result of the data information collected from the respective information media and we have successfully verified the result obtained. All the resulting aspects are found to be correct and appropriate in the view of this project and the best of our knowledge.

Dr. P.H. Bhoite

**Department of Chemistry** 

Head

Department Of Chemistry Kisan Veer Mahavidyalaya, Wat

# JANATA SHIKSHAN SANSTHA'S

# KISAN VEER MAHAVIDYALAYA, WAI

(DIST-SATARA)



# CERTIFICATE

This is certify that Mr. V. S. Jagtap, Mr. S. B. Dhumal, Mr. S. M. Shinde, Mr. S. R. Gaikwad, Mr. S. V. Mahamuni, Mr. H. S. Zanjurne, Mr. G. J. Raut, Mr. P. S. Naikawadi, Mr. J. R. Menbudale, Mr. T. R. Jadhav, Mr. K. S. Sawant, Mr. A. S. Salunkhe successfully completed the project work on "Preparation of Pigments and Poster Paints" which is being submitted here with as partial fulfillment for the of Degree of Bachelor of Science in Chemistry Shivaji University Kolhapur.

This project is the result of data information collected from the respective information media and we have successfully verified the result obtained. All the resulting aspects are found to be correct and appropriate in the view of this project and the best of our knowledge.

Miss. P.S. Jaigude

Under Guidance

External Examiner.

Shivaji University, Kolhapur.

Dr. H. V. Jadhav

Head of Department

Department Of Chemistry Kisan Veer Mahavidyalaya, Wat

3)

# JANATA SHIKSHAN SANSTHA'S KISAN VEER MAHAVIDYAL, WAI



#### CERTIFICATE

# DEPARTMENT OF CHEMISTRY

This is to certify that, Mr. Bhosale A. S., Mr. Dhumal R. S., Mr. Sapkal P. S., Mr. Aga S. G., Mr. Shinde A. H., Mr. Shinde A. D., Mr. Shinde P. S., Mr. Gadhave S. P., Mr. Salukhe J. S., Mr. Dhage S. N. Of B.Sc. III (Chemistry) has successfully completed the project work on

"Determination of CaCo3, K, C, & Electrical Conductivity of Soil".

Which is being submitted herewith as partial fulfillment for the award of the degree of Bachelorof Science in chemistry. Shivaji University Kolhapur

This project is the result of data information collected from the respective information media and we have successfully verified the result obtained.

All the resulting aspects are found to be correct and appropriate in the view of this project and the best of our knowledge.

Miss. P.S. Jaigude

Department Of Chemistry

Prof.Dr..H.V.Jadhav

Head Of Department

Head
Department Of Chemistry
(Isan Veer Mahavidvalava, War

External Examiner

Shivaji University Kolhapur

# Janta Shikshan Sanstha's Kisan Veer Mahavidyalaya Wai

# CERTIFICATE

This is to certify that, Mr. Shinde P.P, Shivthare S.S, Chavan D.A, Nikam R.S, Shinde A.L, Kumbhar S.R, Landage S.R, Borate K.V, Gole S.A, Ithape S.S, Darekar S.C, Kadam J.D, has the following student of B.Sc. - III Chemistry have satisfactory completed the project work entitled "ANALYSIS OF THUMSUP, SPRITE & LIMCA" as per curriculum of B.Sc. Part III Chemistry, Shivaji University, Kolhapur. Under the guidance of Miss. P.S. Bhosale in the year 2021-2022

This project is the result of data information collected from the respective information media and we have successfully verified the result obtained. All the resulting aspects are found to be correct and appropriate in the view of this project and the best of our knowledge.

Miss: P.S.Bhosale

Name of Guide

Dr. H.V. Jadhav

Head of Department in Chemistry Kisan Veer Mahavidyalaya, War

**EXTERNAL EXAMINAR** 

Janata Shikshan Sanstha's

# Kisan veer Mahavidyalaya, Wai

(Institute, Affiliated to Shivaji University, Kolhapur) **Department of Chemistry** 

# CERTIFICATE

This is to certify that, Mr. Salunkhe Rushikesh Gajanan and Mr. Patil Amit Vitthal has successfully completed the project work and submitted project report on "Synthesis and Characterization of Some Heterocyclic Compounds by using Schiff Bases" for the partial fulfillment of the requirement for the degree of Master of Science in Organic Chemistry from the Department of Chemistry, as per the rules and regulations of Kisan Veer Mahavidyalaya, Wai, Dist: Satara.

Date: 04-06-2022

Place: KVM, Wai

Mrs. D. S. Patil Name and Sign of Supervisor

Name: Name and Sign of External Examiner

Mr A. A. Dhanawade Name and Sign of Supervisor

Dr P. H. Bhoite Name and Sign of Head of Department **Head** 

Department Of Chemistry Kisan Veer Mahavidyalaya, War

# Janta Shikshan Sanstha's Kisan Veer Mahavidyalaya Wai

This is to certify that, Mr. Pharande Shubham Sudhir, Mr. Pisal Satyajeet Madhukar, Mr. Nikam Omkar Yuvraj.has the following student of B.Sc. - III Chemistry have satisfactory completed the project work entitled "HARDNESS OF WATER" as per curriculum of B.Sc. Part III Chemistry, Shivaji University, Kolhapur. Under the guidance of Miss. P.S. Bhosale in the year 2021-2022

This project is the result of data information collected from the respective information media and we have successfully verified the result obtained. All the resulting aspects are found to be correct and appropriate in the view of this project and the best of our knowledge.

Miss: P.S.Bhosale Name of Guide

Dep Druett W. Jadhavy Head of Department in Chemistry

Kisan Veer Mahavidyalaya. Wat

# JANATA SHIKSHAN SANSTHA'S

# KISAN VEER MAHAVIDYALAYA, WAI



#### CERTIFICATE

This is to certify that Mr.S.K, Pisal, Mr.R, R. Jadhav, Mr.O.M. Jadhav, Mr.S.B. Bhosale, Mr.A.M. Shinde, Mr.S.D. Yadav, Mr.T.R. Gavali, Mr.D.V. Salunkhe, Mr.A.S. Jagtap, Mr.S.S. Patankar, Mr.O. U. Ithape, Mr.A.V. Nanaware has successfully completed the project work on "The Scientist Awarded Nobel Prize" which is being submitted here with as partial fulfillment for the award of Degree of Science in Chemistry, Shivaji University, Kolhapur.

This project is the result of data information collected from the respective information media and we have successfully verified the result obtained. All the resulting aspects are found to be correct and appropriate in the view of this project and the best of our knowledge.

Prof. Mr. R. M. Bhosale
Under Guidance



Dr.H.V.Jadhav

Head Head of Dana Head of Cale Changistry Kisan Veer Mahavidyalaya,War

# JANATA SHIKSHAN SANSTHA'S KISAN VEER MAHAVIDYALAYA, WAI



# **CERTIFICATE DEPARTMENT OF CHEMISTRY**

This is to certify that Miss Chikane Priyanka Sanjay, Miss. Chikane Sakshi Sandip, Shinde Shivani Sayaji, Miss. Chavan Vaishnavi Vijay, Miss. Waghmare Priyanka Suryakant, Miss. Mane Rupali Santosh, Miss. Jadhav Pratiksha Sanjiv, Miss. Gharge Ankita Rajendra, Miss. Paramane Gauri Sunil, Miss. Pawar Radhika Laxman, and Miss. Salunkhe Divya Tanaji has successfully completed the project on "foaming capacity of soap" which is being submitted here with as partial fulfillment for the award of degree of bachelor of science in chemistry Shivaji University Kolhapur.

This project is the result of data information collected from the respective information media and we have successfully verified the result obtained.

All the resulting aspects are found to be correct and appropriate in the view of this project and the best of our knowledge.

Under guidance

Prof. U.B. Kamble

**External Examiner** 

Shivani University Kolhapur

Head of department

Dr. H.V. Jadhav

Head

Department Of Chemistry Kisan Veer Mahavidyalaya, Wai

# CERTIFICATE OF THE SUPER VISOR

This is to certificate that Shri.chikane M.A., Shri.bhosale R.A. Shri.more C.M Shri.shinde .A.M Shri.pisal.K.K Shri.mahangade.R Shri.pisal P.P Shri.jagtap A.A. Shri.fhalke. G.M. Shri.ithape.R.S. Shri.chavan.T.D. of B.sc.lll class has completed the report of fieldwork on Determination

Percentage of Cane Sugar

of the chemistry subject satisfactory under the guidance of R.R.Kamble taking during the year 2021-2022 as prescribed by

the

shivaji university, kholhapur.

Miss Shri. R.R.Kamble

Department of chemistry

Shri.H.V.Jadhav

**Head of Dept.of chemistry** 

Head Department Of Chemistry Kisan Veer Mahavidyalaya, War

**Extrenal Examinar** 

Shivaji university, kolhapur

JANATA SHIKSHAN SANSTHA'S KISAN VEER MAHAVIDHYALAYA, V CERTIFICATE This is certify that Mr. Pawar Prathamesh, Mr. Mandhare Abhishek, Mr. Dhage Omkar, Mr. Vare Sumit, Mr. Sanas Rushikesh, Miss. Chavan Rutuja, Miss. Gaikwad Sakshi, Miss. Tupe Pratiksha, Miss. Vare Shivani, Miss. Gaikwad Ankita. has successfully completed the project work on "PREPERATION OF SOAP" which is being submitted here with as partial fulfillment for the award of Degree of Bachelor of Science in Chemistry, Shivaji University Kolhapur. This project is the result of data information collected from the respective information media and we have successfully verified the result obtained. All the resulting aspects are found to be correct and appropriate in the view of this project and the best of our knowledge. Prof. H.V. Jadhay Miss. R. M. Bhosale Head Of Department In Name Of Guide Chemistry ment Of Chemistry Kisan Veer Mahavidy alaya, War

External Examiner.

### Janata Shikshan Sanstha's

# KisanveerMahavidyalaya, Wai



### Certificate

This is to certify that, Mr. Waghambare Mayur Mohan, Mr. Mulik Ganesh Kiran, Mr. Dhumal Pratik Sanjay, Mr. Bhoite Shubham Sandip, Mr. Bhoite Prathmesh Sambhaji, Mr.Bhoite Sahil Devidas, Mr.Raje Shubham Rajendra, Mr.Gadhave Gaurav Vijay Mr.Gadhave TejasKalidas, Mr Gaikwad Sushant Narayan, Mr.Nawadkar Shubham Raosaheb, Mr. Ghadge Aniket Dnyeshwar has the following student of B.Sc. - III Chemistry Have satisfactorily completed the project work entitled "TO DETERMINATION OF HARDNESS OF WATER" as per curriculum of B.Sc.Part III Chemistry, Shivaji University, Kolhapur. Under the guidance of Prof. DR. S.D Kumbhar 2021-2022

This project is the result of data information collected from the respective information mediaand we have successfully verified the result obtained. All the resulting aspects are found to be correct and appropriate in the view of this project and best of our knowledge.

For

Dr.S.D. kumbhar **Project Guide** 

Dr.H.V.Jadhav **Head of Depatment in Chemistry** 

> Department Of Chemistry Kisan Veer Mahavidyalaya, War

EXTERNAL EXAMINER

#### JANATA SHIKSHAN SANSTHA'S

# KISAN VEER MAHAVIDYALAYA, WAI



### **CERTIFICATE**

This is to certify that Mr. Ganesh Madavi, Mr. Ganesh chavan, Mr. Prashant Jadhav, Mr. Omkar Nawadkar, Mr. Himanshu Nanaware, Mr. Akash Pisal, Mr. Rohit Mohite, Mr. Agamya Wagh, Mr. Aditya More, Mr. Omkar Shelar, Mr. Dipraj Shendkar, Mr. Vikrant Gaikwad has performed the Project work on "To Compare Neutralizing Powers of Different Commercial Antacids" for the partial fulfillment of the requirement of the B.Sc. degree course in chemistry for the academic year 2021-2022 Satisfactorily.

2023 - 2024

Mr. A. A. Dhanawade

Project Guide

Miss A.B. Cadhaire

Dr. H. V. Jadhay

Kisan Veer Mahavidyalaya, War

Prop Pr. D. N. Zambre

Janta Shikshan Sanstha's

# KISAN VEER MAHAVIDYALAYA WAI



This is to certify that, Mr.Raut A.L., Mr.Petkar S.S., Mr. Shirke K.M., Mr. Pawar G.B., Mr. Sonavne A.S., Mr. Kokare V.V., Mr. Joshi A.R., Mr. Mandhare A.M., Mr. Wadkar A.V., Mr. Tambe T.S., Mr. Mohite A.V., Mr. Gaikwad P.C., Mr. Pawar O.D. has the following student of B.Sc.- III Chemistry have satisfactorily completed the project work entitled "DETERMINATION OF LACTIC ACID IN

SAMPLE OF MILK" as per curriculum of B.Sc. Part III Chemistry, Shivaji University, Kolhapur. Under the guidance of Miss R.J. Bhoite in the year 2021-2022

This project is the result of data information collected from the respective information media and we have successfully verified the result obtained. All the resulting aspects are found to be correct and appropriate in the view of this project and the best of our knowledge.

Miss R.J. Bhoite.

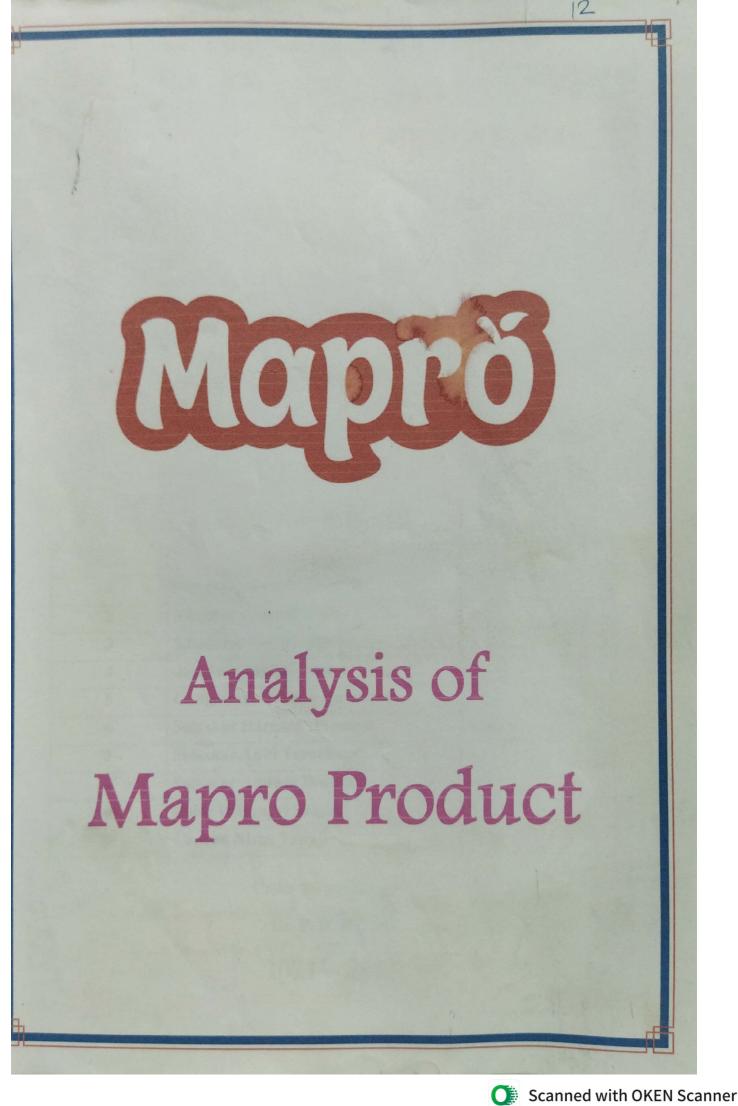
Name of Guide

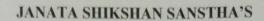
Dr. H.V. Jadhav

Head of Department in Chemistry

Head

Department Of Chemistry Kisan Veer Mahavidyalaya, Wat





# KISAN VEER MAHAVIDYALAY, WAI



TITLE OF PROJECT

# Analysis of Mapro Product

A Project Submitted to

### **Department of Chemistry**

Submitted by

Class - B.Sc. - III

Sr.No.	Name of student	Seat No.
1	Karande Sonali Ravindra	
2	Khadsare Riddhi Nitin	
3	Khadsare Siddhi Nitin	
4	Jamdade Snehal Sanjay	
5	Gangawane Pranita Ravindra	
6	Solaskar Harsada Hanmant	
7	Solaskar Aditi Torachand	
8	Solaskar Amruta Devidas	
9	Bhise Vaishnavi Sanjay	
10	Chavan Nisha Tanaji	

Under the guidance of

Dr. P. H. Bhoite

2021 - 2022



JANATA SHIKSHAN SANSTHAS

### KISAN VEER MAHAVIDYALAY, WAI



### **CERTIFICATE**

This is to certify that, Karande Sonali Ravindra, Khadsare Riddhi Nitin, Khadsare Siddhi Nitin, Jamdade Snehal Sanjay, Gangawane Pranita Ravindra, Solaskar Harsada Hanmant, Solaskar Aditi Tarachand, Solaskar Amruta Devidas, Bhise Vaishnavi Sanjay, Chavan Nisha Tanaji Has Completed the report of the field work on "Analysis of Mapro Product" which is being submitted here with as a partial fulfillment for the award of B.Sc.III in Chemistry Shivaji University, Kolhapur. This project is the resul of 2021-2022 Original work completed under Dr.P.H. Bhoite guidance. This project is the result of the data information collected from the respective information media and we have successfully verified the result obtained. All the resulting aspects are found to be correct and appropriate in the view of this project and the best of our knowledge.

Dr. P.H. Bhoite

Head

Department of Chemistry

Department Of Chemistry Kisan Veer Mahavidyalaya, Wat

# Declaration of the Student

I hereby declare that the project work entitled "Analysis of Mapro Product" is the original work carried out by me at the department of Chemistry of Kisan Veer Mahavidyalaya, Wai. This project has not been carried out previously by any agency/ person so I have selected this project for the fieldwork.

Place :- Wai

Date :- 12 /5 /2022

Sr. No.	Name of Student	Roll No.	Exam Seat No.
1	Karande Sonali Ravindra	48	S.karande
2	Khadsare Riddhi Nitin	73	Openudsane
3	Khadsare Siddhi Nitin	72	Okonyer
4	Jamdade Snehal Sanjay	71	Samdade
5	Gangawane Pranita Ravindra	70	Pangawane.
6	Solaskar Harshada Hanmant	205	Ipsolcosk as
7	Solaskar Aditi Tarachand	202	Asolaskar
8	Solaskar Amruta Devidas	203	Solesles.
9	Bhise Vaishnavi Sanjay	81	V.S. Bhise
10	Chavan Nisha Tanaji	54	(Mayon.

Dr. P.H. Bhoite

**External Examiner** Shivaji University Kolhapur

Head Department of Chemistry

Department Of Chemistry Kisan Veer Mahavidyalaya, Wat

### Acknowledgement

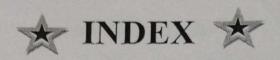
We take this golden opportunity to express out heartful thanks and deep sense of gratitude to Dr. P.H. Bhoite of Department of Chemistry, Kisan Veer Mahavidyalaya, Wai Who has been a constant source of encouragement to complete this project work and giving her excellent guidance and invaluable suggestion from time to time during course of this work.

We would also like to express our special thanks to Principal Dr. G. J. Fagare, Kisan Veer Mahavidyalaya, Wai and Department of Chemistry, Dr. H. V. Jadhav, Dr. D. N. Zambare, Prof. U. B. Kamble, for their inspiration and ever willing help.

Lastly, we would like to thanks my entire friend, my family and member of non-teaching staff of department of chemistry, Kisan Veer Mahavidyalaya, Wai for their taking co-operative and help.

Place: Wai

Date: 12 / 5 /2022



No.	Name of the Article	Page No.
1.	Introduction	1-2
2.	Work of Project	3-8
3.	Contribution	9-12
4.	Result Table	13
5.	Conclusion	14

#### Introduction

Today MAPRO is a well know name synonymous with quality and trust but it all started over 40 years ago, in small town of Panchgani, near Mahableshwar, a businessman named Kishor Vora, decided to make Strawberry, Jam, Today his 'Hobby' has born fruit in shape of mapro one of the most modern, hygienic, quality conscious am and Fruit products manufacturing concerns in Western India.

Mr. Vora could have rested easily on success his fruit recipe. But he wanted to on develop inoveltive ideas such as vegetariam Jelly sweets fruit cubes, fruit juice and Rose syrups with Rose petals, Mapro naturally grew on its founders philosophy of good wholesome hutritious value for-money and above all a touch of imagination. Ungredients that have made it a market leader today.

Mapro is today India's largest processor of fresh strawberry in the form of Jams, crushes, Syrups, Squashes and Toppings, strawberry jam with whole fruit is an exclusive specialty.

Gingerale and Kokum syrups made from the fruit extract not only prepare a soft drink but are known as appetizers and have antiacid proparties khus syrups are made from vetiver roots and Rose syrup is made using natural Rose Petals.

Barley water, squash and cordial are made using Lemon Juice contain vitamin 'C'.

Strawberry squash and orange squash are made from very nutritious fruits kesar (salfron) from Kashmir the worlds costliest spice. Thandai syrup is made with almost and spices including saffron from traditional North Indian recipes.

Mapro sweets are made from fruit juice and liquid glucose is known to be poincet vegetration solt sweet's in India. Recently we have introduced Dessert Toppings. Today Mapro is leading supplier of trusty as well as nutritious fruit product to the International Market. Mapro is known to cure for its employees.

Mapro. is a home where there is mutual understanding bet employee and employer week members in the family. It features a blend of hard work and dedication it is now ISO 9001:2000 certified and is in the process of ISO 2000: 2005 certification.

### **ACIDITY**

Aim:-

Determination of titratable acidity in the given Mapro food products using supplied NaoH Solution.

C standard oxalic acid solution to be prepared to standardize the given sodium Hydroxide Solution.

Chemical:-

H<sub>2</sub>SO<sub>4</sub> Crystal 0.1 N NaoH Phenolphthalein, sample of food product

Procedure:-

A) Preparation of standard solution of Sodium Hydroxide To determine the Equivalent weight of NaOH

$$N = \frac{\text{Weight: 1000}}{\text{V (ml) x Fa. wt}}$$

Wt. = 
$$\frac{\text{NEV}}{1000}$$
  
=  $\frac{0.1 \times 40 \times 1000}{1000}$   
= 4 gm.

Where,

E = Equivalent Weight, V = Volume. N = Normality,

1) Weight exactly 4 gm of NaoH crystal on watch glass and transfer in a beaker dissolve it in minimum distilled water and transfer this solution to 1000 ml

volumetric flask. Dilute the containts up to the make with distilled water and

shake well. IT gives 0.1 N NaOH solution.

2) Take 10 ml 0.1 Noxalic acid in conical flask. At two drop of Phenolphthelin

indicator and titrate this solution against 0.1 N NaoH solution from the burette.

3) Take three reading and constant burette reading. 4) From this calculate the

exact normality of NaoH using  $N_1V_1 = N_2V_2$  relation.

B) To determained the acidity of food product:

Acidity:-

10 gm of sample i.e. puree, ketchup etc was weight and diluted with 100 ml of

distilled water 10 ml of diluted sample was taken and titrate with 0.1 N NaoH

by adding phenolphthalein as an indicator. Reddish colour was developed which

may mark as the end point.

But for juices 10 ml of sample was taken and titrated against 0.1N NaoH using

phenolphthalein indicators pinkshcolour was developed which may mark the

end point. It citric acid percentage was found to be less than desired value, citric

acid was added in the charge by calculation.

Formula:

% Total Acidity = Titrate Reading x 0.70

Weight to sample in gms 1 lit.

To determined the exact normality of Naol solution:

#### A) Observation Table:

Pandina		Reading in cm	Constant burette	
Reading	1	2	3	reading in cm (21)
Final	10.0	10.1	10.0	
Initial	0.0	0.0	0.0	10.0
Difference	10.0	10.1	10.0	

### A) To determained the exact normality of NaoH solution:

$$N_1V_1 = N_2V_2$$

$$N_1 XX = 0.1 \times 10.10$$

$$N_1 = 0.1 \times 10$$

= 0.1N Naoh

### B) To determained the acidity of Mango Crush:

Dooding		Reading in cm	Constant burette	
Reading	1	2	3	reading in cm (21)
Final	11.1	11.2	11.1	
Initial	0.0	0.0	0.0	11.1
Difference	11.1	11.2	11.1	

Calculation: - For Mango Crush Formula: % Total Acidity Titrate Reading x 0.70 Weight to sample in gms 1 lit. 11.1 x 0.70 10 0.777 % Result: - Acidity of Mango Crush = 0.777 %

	Sample	Titration R	eading		Constant	Acidity
	Sweet	1	2	3	Reading	
1)	Fruity Sweet	15.6	15.5	15.5	15.5	1.085%
2)	Jelly Cube	14.5	14.4	14.4	14.4	1.008%
3)	Falchaos	14.3	14.3	14.2	14.3	1.001%
	Jam					
1)	Mix Fruit Jam	11.6	11.5	11.6	11.6	0.81%
2)	Strawberry Jam	11.4	11.5	11.5	11.5	0.805%
	Crush					
1)	Mango Crush	11.1	11.2	11.1	11.1	0.77%
2)	Guava Crush	13.5	13.6	13.5	13.5	0.945%
3)	Lichi Crush	11.1	11.1	11.1	11.1	0.777%
4)	Citras Blue	14.4	14.4	14.5	14.4	0.08%
5)	Kokum Crush	12.5	12.5	12.4	12.5	0.868%
	Squashes					
1)	Limboo-Timboo	15.5	15.6	15.5	15.5	1.085%
2)	Strawberry Crush	14.5	14.4	14.4	14.4	1.008%

### Brix **Analytical Products**

Total soluble Solid / Brix reading.

The TSS Value can be defined as the amount of sugar and solute mineral presenting fruits and vegetables.

The hand refract metre was used for the determination of total soluble solids It was based on principle of total refraction for determining of TSS Drop of sample (Juice, Syrup etc.) was placed on the prism and the percentage of dry substance in it read directly.

Product	Standard Brix Range
Sharbat	69-70
Syrup	69-70
Squash	57-58
Crush	57-58
Cardial	32-33

# Using Brix Meter for Reading **Observation Table**

	Sample	Reading
	Jam	
1)	Strawberry Jam	67
2)	Pinepeapple Jam	70
3)	Mix Fruit Jam	70
	Crush	
1)	Guava Crush	58
2)	Strawberry Crush	58
3)	Mango Crush	58
4)	Lichi Crush	57
5)	Kokum Crush	66
	Sweet	
1)	Falero Strawberry	79
2)	Falero Guava	79
3)	Falero Mango	79
4)	Falero Orange	79
5)	Falero Kachikairi	79
	Squashes	
1)	Limboo-Timboo	57.5
2)	Leman Gingeral	44.5
3)	Pinacolada	57.5
4)	Santra - Mantra	57.5
5)	Strawberry	44.5
Sha	rbat	
1)	Keshar Sharbat	69.5

#### Viscosity:-

Viscosity is one of the properties of liquids and is associated with flow of liquids some liquids flow more readily which some liquids move very slowly. This property of liquid which determines their rate of flow is exhibited by liquids as well as gases. For example ether will move over a glass plate much more quickly than glycerine. The rate flow depends on the nature of liquid and the force which produces the flow.

#### Coefficient of Viscosity:-

The coefficient of viscosity of viscosity or in brief the viscosity can be defined as "the force per unit area required to maintain unit difference of velocity between two parallel layers in the liquid, unit distance apart."

SI unit of viscosity is Nm2S or Pas or Kg m2 s11

#### Instrument - Viscometer.

Sr. No.	Sample	Temperature	Observed
1)	Mango Crush	24.1	1988
2)	Litch Crush	23.5	1004
3)	Black Current Crush	23.7	831 .
4)	Green Apple Crush	24.1	2519
5)	Guava Crush	23.4	1860
6)	Alphanso Mango	24.3	1200
7)	Cilrar Blue	25.0	200
8)	Orange Crush	25.0	1900
9)	Pinapple Crush	25.6	1460
10)	Stroawberry Crush	24.6	1600
11)	Apple Crush	24.3	2300

#### Estimation of Preservatives

#### Estimation of SO<sub>2</sub> Content:

Sulphur dioxide (SO<sub>2</sub>) added to food product as a preservative may exist. as undissociated sulphurous our acid, as free bisulphate ion, as free sulphite ion and or combined SO2 in the form of hydroxyl sulphonates. The available methods for analysis are either designed to measure the total SD2, The combined SO<sub>2</sub> is liberated by:

- Treatment with excess alkali at room temperature, subsequent acidification to prevent recombination and titration with iodine.
- By distillation from acid solution and titration..

#### **Estimation by Ripper Titration**

#### Principle:

Ripper titration is a rapid analysis of the SO<sub>2</sub> present in food product, added essentially in the form of NaMs or KMs as class II Preservatives. Permitted by the PFA. The procedure analyses the dissociation and liberation of free SO<sub>2</sub>. Acidification prevents the recombination of the SO, with its sodium or potassium salts. Further the sample is titrated against 0.01 N. lodine solution using starch indicator 1ml of 0.01 N 12 corresponds to 0.32 mg of SO2.

The PFA has set the upper limit for sulphur dioxide in crushes, squashes, fruit syrups, sharbats and barley water. Accordingly the limit cannot exceed 350 ppm (PFA 1954).

#### Procedure:

- · Weigh 10 gm / 10 ml sample and dissotle in water.
- · Add 5ml of 5N NaoH.
- Add 7 ml of 5N Hdl and shake well..
- Titrate rapidly against 0.01N lodine solution using starch indicator to a dark blue end point 1ml of 0.01 N  $1_2 = 0.34$  mg SO2.

#### Observation Table for Guara Crush

7 1	Reading in cm3			Constant Burette Reading in	
Reading	1	2	3	Cm3	
Final	6.7	6.6	6.7		
Initial	0.0	0.0	0.0	6.7	
Deference	6.7	6.6	6.7		

#### Calculation:

Formula = 
$$\frac{\text{Titration reading X 10}}{\text{Weight of sample}}$$

$$= \frac{6.7 \times 10 \times 32}{10}$$

214.4 ppm

Result: - The  $SO_2$  content in guara cush = 214.4 ppm

Standard Sample	Titration reading				Observed SO <sub>2</sub>
Ottable	1	2	3	Mean	Contained
Rose Sharbat	0.6	0.7	0.7	0.7	0.22.4 ppm
Kokum Crush	1.0	1.1	1.0	1.0	32 ppm
Guava Crush	6.7	6.6	6.7	6.7	214.4 ppm
Limboo-Timboo	10.3	10.2	10.3	10.3	329.6 ppm
Mango Crush	8.8	8.7	8.8	8.8	281.6 ppm
Gingeral Squash	0.8	0.8	0.9	0.8	25.6 ppm
Citrus Blue	8.8	8.7	8.8	8.8	281.6 ppm
Lime Juice Cardial	7.8	7.9	7.8	7.8	249.6 ppm
Green Apple Crush	3.0	3.1	3.4	3.6	101.33 ppm
Lemon Barley Water	4.3	4.2	4.2	4.4	140.8 ppm

### Conclusion

Analysis of Mapro Food Product i.e. Acidity, Brix are check by in Mapro Quality Control Department.

	Sample	Brix	Acidity
Sweet	Fruit Sweet	79	1.0-1.45
Jam	Mix fruit Jam	69.5	0.82
Crush	Alphanso Mango	57.50	0070-0.77
Squashes	Limboo-Timbboo Crush	57.5	1.15+0.05