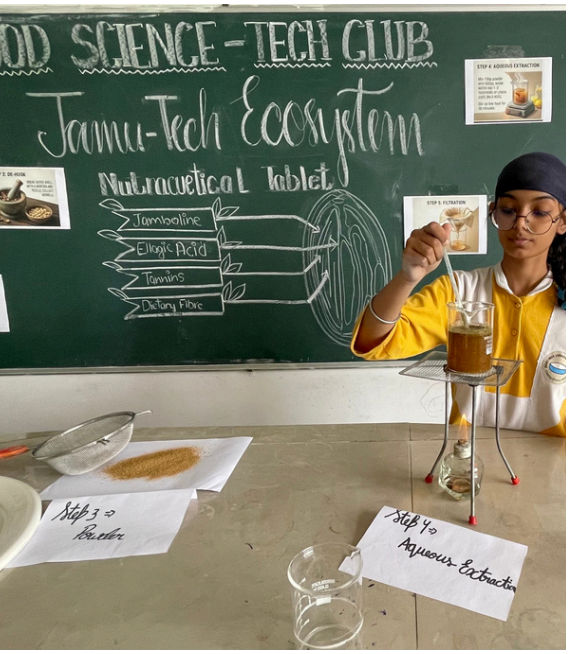
Food Science Tech

Club Logo

Food Science Tech Club

Club project spotlights :

- Converted Jamun seed waste into useful healthcare products.
- Prepared a natural anti-diabetic nutraceutical tablet.
- Utilized phytochemicals for sustainable healthcare innovation.
- Promoted zero-waste and eco-friendly resource utilization.
- Applied low-cost and school-friendly scientific methods.



Student Voices :

- This project helped the students understand sustainable health care.
- The students learned the practical skills in extraction and tablet formulation.
- This activity improved our teamwork and scientific thinking.

Club Name :
Food Science Tech

Motto :
Exploring Science
Behind Every Bite

Manager :
Anmol Puri

Project Report and Skill Development

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ANMOL PURI : 8/05/2026

Project Goals:

- To develop a low-cost natural nutraceutical tablet using Jamun seed phytochemicals.
- To utilize agricultural waste through a zero-waste sustainable healthcare model.
- To understand the role of phytochemicals in diabetic management.
- To design a controlled-release herbal tablet using natural binders.

Process/Steps:

- Collected, cleaned ,sun-dry and de-husked the Jamun seeds.
- Ground seed kernels into fine powder.
- Performed extraction and filtered.
- Added natural binders, molded and dried the tablets.

Skills Learned:

- Learned extraction and tablet-making techniques.
- Developed lab, teamwork, and innovation skills.

Challenges and solutions :

- Challenge: Low extraction efficiency.
- Solutioon: Heat assisted extraction.

Meet the Team :

Taranpreet Kaur
9 F

Gagandeep Kaur

9 F

Gurnoor Kaur
7 D

Japleen Kaur
7 A

Harleen Kaur
7 A

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