List of Corrections/ Modifications:

As per suggestion of the examiner following corrections/modifications have been made:

1. Table 1 has been changes from “Comparative data between the RDA levels (as per ICMR) and daily actual consumption of different food items in West Bengal and India” to “Comparative data between the RDA levels and daily food consumption of different food items in India” in page no 3.

2. The justification of mentioning jackfruit seeds, watermelon seeds and drumstick leaves as less familiar or kitchen waste has been explained in page no 24.

3. “Graph 2A: Graphical representation showing mean energy content (kcal) of SF A, SF B and SF C (per 100 g)” and “Graph 2B: Graphical representation showing mean energy content (kcal) of SF D and SF E (per 100 g)” have been merged to one graph as “Graph 2: Graphical representation showing mean energy content (kcal) of SF A, SF B, SF C, SF D and SF E (per 100 g)” in page no 48.

4. “Graph 3A: Graph showing mean carbohydrate, protein and fat content (g) of SF A, SF B and SF C (per 100 g)” and “Graph 3B: Bar graph showing mean carbohydrate, protein and fat content (g) of SF D and SF E (per 100 g)” have been merged to one graph as “Graph 3: Graphical representation showing mean energy content (kcal) of SF A, SF B, SF C, SF D and SF E (per 100 g)” in page no 48.

5. “Graph 4A: Graphical representation of mean calcium content (mg) of SF A, SF B and SF C (per 100 g)” and “Graph 4B: Graphical representation of mean calcium content (mg) of SF D and SF E (per 100 g)” have been merged to one graph as “Graph 4: Graphical representation of mean calcium content (mg) of SF A, SF B, SF C, SF D and SF E (per 100 g)” in page no 48.

6. “Graph 5A: Graphical representation of mean iron content (mg) of SF A, SF B and SF C (per 100 g)” and “Graph 5B: Graphical representation of mean iron content (mg) of SF D and SF E (per 100 g)” have been merged to one graph as “Graph 5: Graphical representation of mean iron content (mg) of SF A, SF B, SF C, SF D and SF E (per 100 g)” in page no 49.

7. Calculation of total sensory score and statistical analysis has been included in “Table no 20B: Total score, mean and percentage of total score of different supplementary formulae” in page no 50.

8. The basis behind selecting the quantity of ingredients tried in the formulae has been explained by mentioning the range of nutritive value of the commercial formulae available in market in a tabular form in page no 52 and 53.

9. Justification has been given for calcium, iron and fat intake of experimental animals in the page no 105.
10. PER values of all the formulae have been compared with the control group and explanation has been given in page no 106-108.

11. Justification has been given for selection of two methods (estimation of moisture percentage and sensory evaluation through triangle test) for estimation of shelf life of the formulae in page no 128.

12. References have been checked and completed and uniform abbreviation have been maintained in page no 140-147.