**A TECHNICAL REPORT ON THE STUDENT INDUSTRIAL WORK EXPERIENCE SCHEME (SIWES)**

**UNDERTAKEN AT FEDERAL INSTITUTE OF RESEARCH, OSHODI (FIIRO)**

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**BY**

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**DEDICATION**

I dedicate this report to the Almighty God who is the author, the finisher of my faith and giver of knowledge. Also to my parents, Mr and Mrs P.U Ezeife for their unending support towards my academics and my siblings; Cordis-maria, Sandra, Val and Bonaventure for their love and relentless prayers for me.

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**ABSTRACT**

This report gives a detailed description of the work done during my six months industrial training at Federal Institute of Industrial Research Oshodi (FIIRO). I was posted to the Food Technology department specifically Nutrition and Toxicology Laboratory where basically nutraceuticals and functional food products are developed . The various units/laboratories in the department are; fruits and vegetables, cereals and legumes, roots and tubers, baking and milling, sensory Nutrition and Toxicology laboratories. Some of the products developed are for fortifications, management of health challenge or total prevention of terminal diseases like cancer, diabetes etc. Among products are; soy flour, soy milk, rice milk, rice flour, rice crisp, plantain flour, bean flour, malt drink, among others.