

READY-TO-RECONSTITUTE GLUTEN-FREE POTATO JALEBI

Salient features

- Made from whole potatoes (with peel)
- Potato of any shape, size, sugar content, dry matter and variety can be used, even partially damaged potatoes can be used
- Shelf-life up to 4 months under inert gas packaging
- Before consumption need to be reconstituted in hot sugar syrup

Advantages

- ✓ Rich in fiber and potassium
- ✓ Low sodium
- ✓ Suitable for gluten intolerant or wheat allergic population
- ✓ Also suitable for Navratri or other festive *Upvaas*.
- ✓ More crispy than traditional refined flour based *jalebi*



Process

Dr. Arvind Kumar Jaiswal and Dr. Brajesh Singh

Technology /

Division of Crop Physiology, Biochemistry and Post-harvest Technology,

Product

ICAR-Central Potato Research Institute, Jalandhar Station, Punjab

developed by

Email id: jaiswal.arvind@live.com

Year

2021

Source of funding

ICAR

More information

Status of commercialization / Patent / Publications/ Technology transfer

- Ready for commercialization
- Filed an Indian patent entitled “GLUTEN-FREE FLOUR COMPOSITION AND PRODUCTS THEREOF” March 2021 (Application Number: 202111012301)