

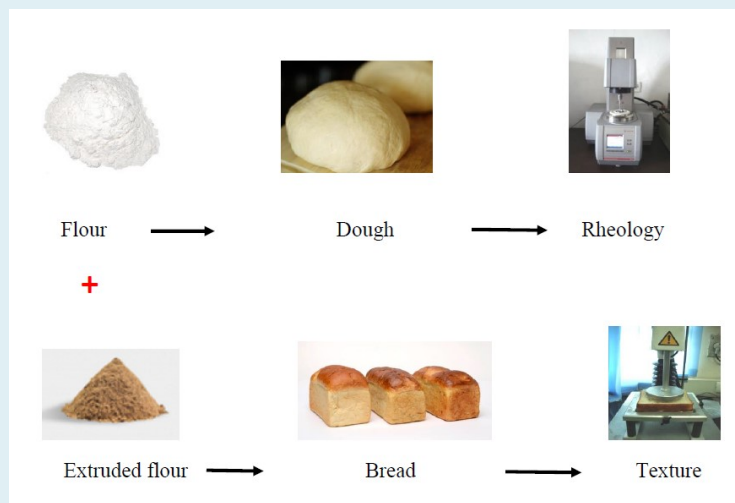
Anthocyanin Rich Multi-Grain Bread

Salient features

- Tasty, soft crumb, anthocyanin rich bread with enhanced phenolic content and antioxidant activity.
- Use of extruded coarse cereals and carbohydrases enzymes (xylanases and amylases) for the preparation of bread.
- Replacement wheat flour with extruded finger-millet, sorghum, barley and wheat bran to the extent of 10-20%.
- Incorporation of Black carrot concentrate (6-7%) as a functional ingredient.

Advantages

- ✓ Retarded retro-gradation or staling of bread.
- ✓ Multigrain anthocyanin rich bread as a functional food to target the market under niche segments



Process technology / product developed by

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2013-14

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MoFPI

More information

Status of commercialization / Patent / Publications

Patil, S., Rudra, S.G., Varghese, E. and Kaur, C. 2016. Effect of extruded finger millet (*Eleusine coracana* L) on textural properties and sensory acceptability of composite bread. Food Bio-science, 14: 62-69

Kaur, C.G., Rudra, S.G., Mahendru, A., Jakhar, N., Nishad, J. and Kaur, C. 2014. Effect of extrusion on functional properties of wheat bran. Institute of Food Technologists- Annual Meeting and Food Expo, New Orleans, US. June 21-24.