

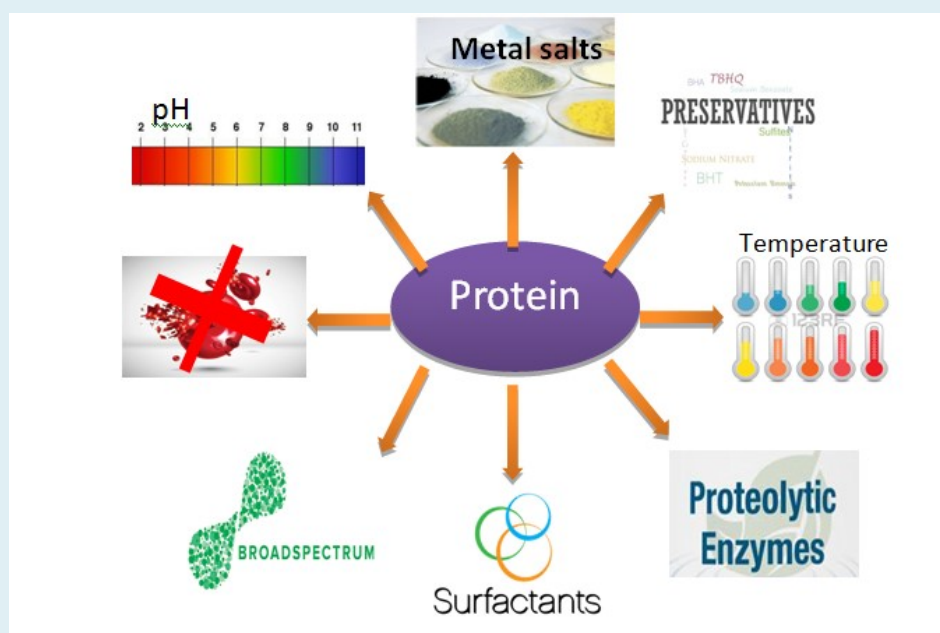
Bug-Buster for Food Safety

Salient features

- An antimicrobial protein / Bug-buster has been identified from Fermented foods
- Kills most of the pathogenic microbes such as Salmonella, Listeria, Vibrio cholera and Pseudomonas

Advantages

- ✓ Antimicrobial agent, therapeutic protein, for food industries such as Dairy, Meat, Vegetables, and Fisheries
- ✓ Powder form introduced into the minced chicken meat, and found that it kills Listeria in 6 h



Process

Technology /
product developed
by

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Year

2018-21

Source of funding

MoFPI

More information

Status of commercialization / Patent / Publications

The technology has been patented and ready for commercialization. The negotiations are undergoing with M/s Aditya Birla and M/s Intron Lifesciences.