

Choco Rice Flakes

Salient features

- Choco rice flakes from rice flour (not paddy).
- Rich in carbohydrates and the functional component, catechin.
- Flaking method with higher yield than conventional method.
- Choco rice flakes can be consumed as RTE breakfast food soaked in milk or as a snack item.

Advantages

- ✓ Less cost as compared to commercially available corn flakes.



Process

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Technology / Product developed by

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Year

2018

Source of funding

NA

More information

Status of commercialization / Patent / Publications

Perumal, T. and Durgadevi, M. 2018. Effect of extrusion and flavor addition in the formulation of choco rice flakes. CPQ Nutrition, 1: 1-9.

Technology transfer

Technology transferred to M/s. Pavizham Rice, Kaladi, Kerala

