

Confectionery Chews and Functional Beverage Mix

Salient features

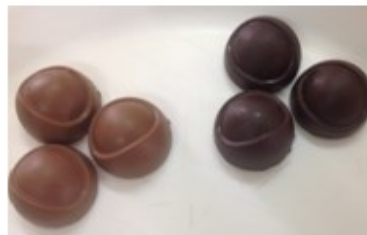
- Beverage mix with whey powder, green tea extract, curcumin and dark chocolate as ingredients.
- Significant reduction in recovery heart rates & VO₂ max in sports persons.
- A toffee like anti-oxidant rich chew
- Sustenance of energy levels in sports persons.
- Chocolate with added polyphenols; Glucose amla beverage mix and a Functional hard boiled candy.

Advantages

- ✓ Natural antioxidants and controlled release of carbohydrates
- ✓ Contains no added caffeine
- ✓ Supplementation of functional beverage mix on biochemical parameters had a positive effect on endurance capacity
- ✓ Potent recovery drink rather than an energy drink
- ✓ Increased / sustenance of energy levels in sports personnel



Confectionery chew with added curcumin and GTE



Milk and dark chocolates with added curcumin and GTE

Process Technology / product developed by

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<i>More information</i>	<p>Status of commercialization / Patent / Publication</p> <p>Development of functional hard boiled candy, JFST, Communicated.</p> <p>Effect of supplementation of a functional beverage mix on endurance performance in mice. Yet to be Communicated</p> <p>Status of Technology Transfer</p> <p>Process for “Chocolates Rich in Healthy Polyphenols” has been submitted to product development and research utilization committee (PDRUC) of CFTRI</p> <p>Process for “Glucose–amla energy drink mix”. Ready for submission and commercialization.</p> <p>Patent</p> <p>A novel process for preparation of a Functional beverage mix - Submitted to the patent cell of CFTRI</p>