

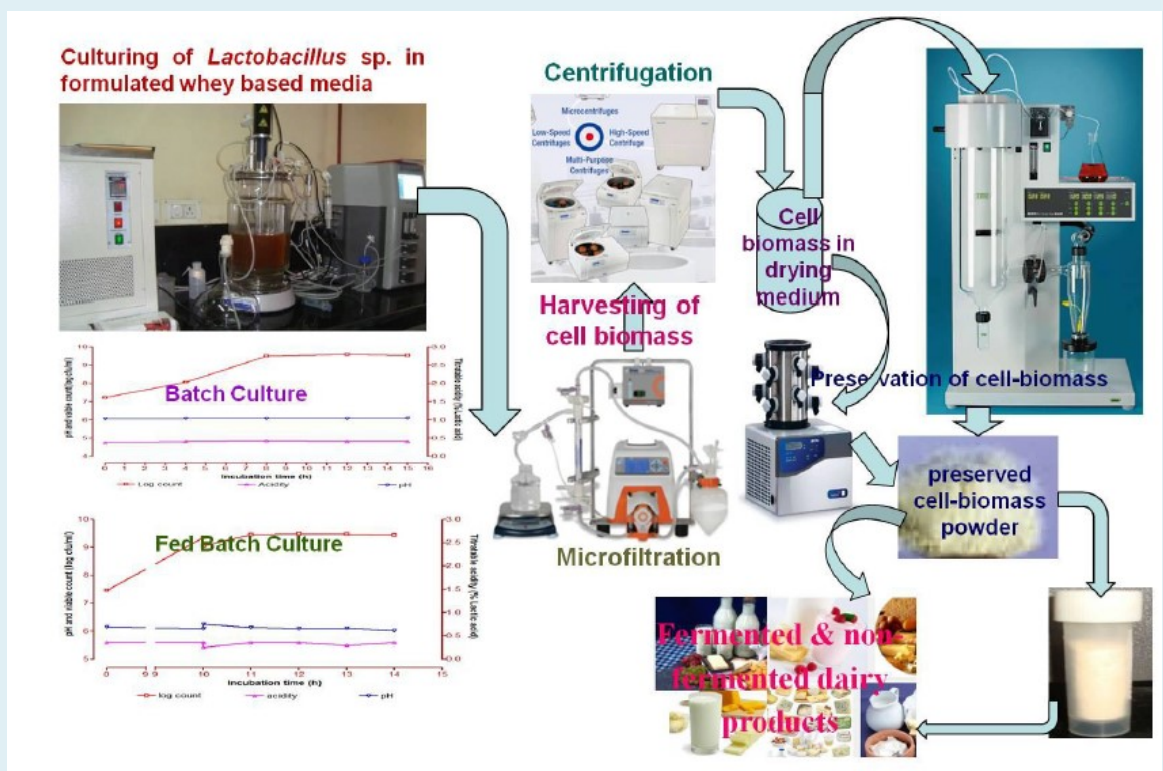
## Diversified Probiotics Fermented and Non-Fermented Indigenous Dairy Products

### Salient features

- Production of *Lactobacillus* cell biomass in a formulated whey based medium; preserved by freeze and spray drying
- Fermentation conditions for production of *Lactobacillus* spp. biomass in whey based medium under Batch and Fed batch scale
- Application of concentrated and dried cell biomass in value addition to fermented dairy beverage and kulfi (108-9 cfu/ ml).

### Advantages

- ✓ Preparation of probiotic importance *Lactobacillus* sp. biomass in dried form for food and nutraceutical applications



### Process Technology / product developed by

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<i>More information</i>	<p><b>Status of commercialization / Patent / Publication</b></p> <p>Mandal, S., Pritee, Tomar, S.K., Behare, P.V. and Khamrui, K. 2014. Production of Lactobacillus casei NCDC 298 biomass in whey based medium. 7<sup>th</sup> National Seminar on Dairy Sector: The Key Player For Nutritional Security in India. NDRI Graduates Association &amp; ICAR-National Dairy Research Institute, Karnal, ICAR-NDRI, Karnal, 19-20 Sept.</p> <p><b>Status of Transfer of Technology</b></p> <p>Technology/know-how developed “Direct Product Probiotic (DPP) Formulation of Lactobacillus culture” has been incorporated in Zonal Agro-Technology Management Centre, ICAR-National Dairy Research Institute, Karnal technology list and presented during Industry Meet held on Dec. 1, 2014 and Dec. 17, 2015 at ICAR-National Dairy Research Institute, Karnal.</p> <p>The Technology is ready for commercialization</p>