

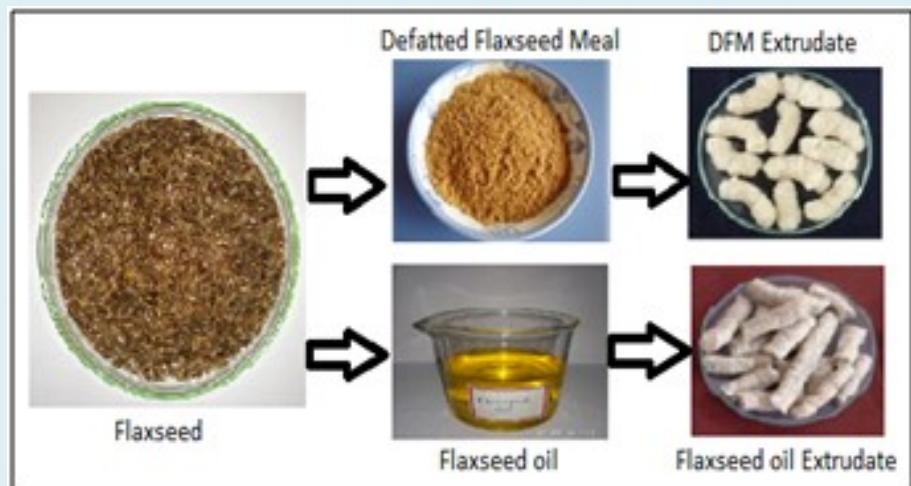
Extruded Snack Food from Flaxseed Fractions

Salient features

- Defatted flaxseed meal (rich in protein and fibre) incorporated extruded food product and flaxseed oil (rich in alpha linolenic acid: ALA- omega-3 fatty acid) incorporated extruded food product
- Flaxseed roasting at 60% microwave power (580 W) and 300 seconds heating time.
- 10% defatted flaxseed meal incorporation with rice flour, 20% moisture content (w.b.) of extruder feed, 312 screw rpm and 125°C barrel temperature.
- 5% flaxseed oil, 14.5% feed moisture, 130°C barrel temperature and 355 screw speed.
- Increase in protein and dietary fiber content by 1.3 and 4.3 times in the two extruded products.
- ALA content increased from 17.52% (control sample) to 35.17%.
- Storage of defatted flaxseed meal incorporated extruded product for 90 days and flaxseed oil incorporated extruded product for 45 days in METPET/Al/LD laminate

Advantages

- ✓ Nutritional enrichment



Process

Technology /

Product

developed by

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