

Grated Green *Amla* Powder

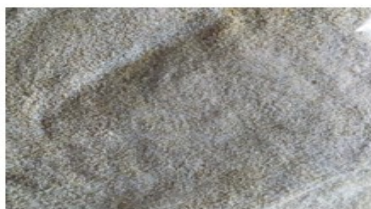
Salient features

- Green *Amla* powder was prepared using fresh *Amla* berries.
- Retention of green colour of *Amla* berries in the powder.

Advantages

- ✓ Long shelf life - More than 3 months at $37 \pm 20^\circ\text{C}$
- ✓ High in Vitamin C - 360-500 mg/100 g as compared to 107.77 mg/100 g in the market sample

GRATED GREEN AMLA POWDER



Process technology / product developed by

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Year

2015-16

Source of funding

MoFPI

More information

Status of commercialization / Patent / Publications

Publication

Sonkar, N., Chetana, R., Venkatesh Murthy, K. and Raghava Rao, K.S.M.S. Effect of pre treatment and variety on nutritional value of Indian gooseberry (*Emblica officinalis*).

Patent

A Novel Process for Preparation of Green Amla Powder

Commercialization

Process for “Preparation of green *Amla* powder” has been submitted to product development and research utilization committee (PDRUC) of CFTRI.