

Green Coffee Bags, Fortified Green Coffee with Probiotics and All- in-one Green Coffee

Salient features

- Standardized protocol for preparation of green coffee bags, Fortified Green coffee with probiotics and “All- in- one Green coffee”

Advantages

- ✓ Eco-friendly, green technology.
- ✓ Potential health benefits for consumers.



Process Technology / product developed by

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Year

2015-16

Source of funding

MoFPI

More information

Status of commercialization / Patent / Publication

Desai, N.M., Devandra, H., Basavaraj, K., Murthy, P.S. 2019. Microencapsulation of antioxidant phenolic compounds from green coffee. Preparative Biochemistry

and Biotechnology, 49(4): 400-406.

Desai, N.M., Joseph, G. and Murthy, P.S. 2019. Green coffee nanoparticles: optimization, in vitro bioactivity and bio-release property. Journal of microencapsulation, Under review.

Desai, N.M., Martha, G.S., Harohally, N.V. and Murthy, P.S. 2019. Non-digestible oligosaccharides of green coffee spent and their prebiotic efficiency. LWT- Food Science and Technology, Under review

Status of Technology Transfer

NA