

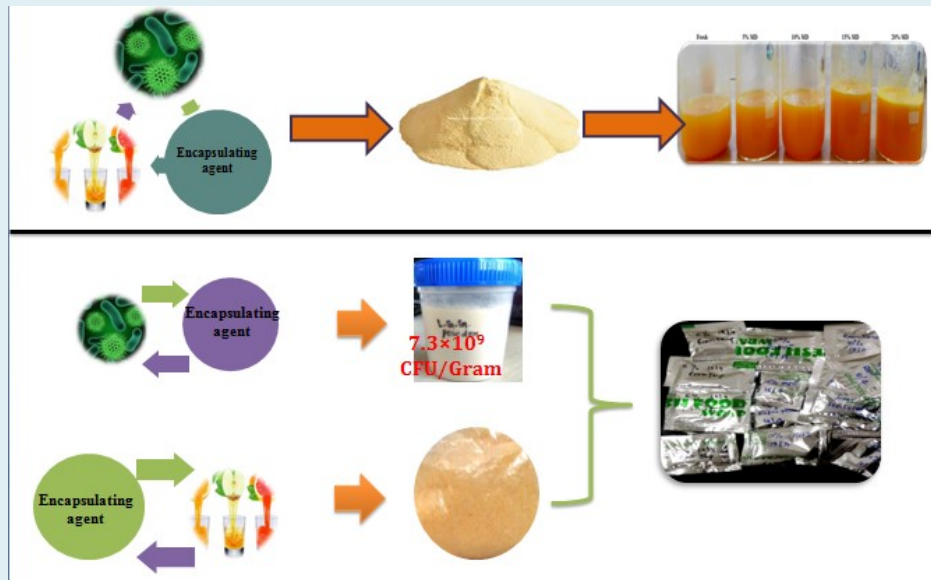
## Instant Probiotic Fruit Juice Powder

**Salient features**

- Instant kinnow juice powder with indirectly incorporated probiotic strain (*Lactobacillus rhamnosus* GG347) using maltodextrin
- Indirect incorporation of maltodextrin enhanced storage time.
- Directly incorporation of 10% maltodextrin had higher sensory acceptability.

**Advantages**

- ✓ Successful incorporation of probiotics in fruit juices despite their acidic nature.
- ✓ Packaging solution to store probiotic fruit juice powder.



**Process**

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**Technology /**

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**Product**

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**Year**

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**Source of funding**

MoFPI

**More information**

**Status of commercialization / Patent / Publications**

NA