
Khoaya Burfi & Peda with Softness Retained for a Considerable Period of Time

<i>Salient features</i>	<ul style="list-style-type: none">➤ Process intervention to avoid hardness of surface (development of cracks) of khoa based burfi and peda over a period of time (2-3 days).➤ Simple, low cost, easily adoptable solution for the sweetmeat industry➤ Process technology/intervention can be integrated in existing product line of large manufacturers
<i>Advantages</i>	<ul style="list-style-type: none">✓ Khoa burfi and peda remains soft for considerable period of time✓ Does not involve costly packaging intervention
<i>Process Technology / Product developed by</i>	Dr. Prarabdh Badgujar, Department of Food Science and Technology National Institute of Food Technology Entrepreneurship and Management (NIFTEM), Kundli 131028, Sonapat, Haryana prarabdh.badgujar@niftem.ac.in
<i>Year</i>	2020
<i>Source of funding</i>	Internal funding by NIFTEM
<i>More information</i>	Status of commercialization / Patent / Publication Patent filing is under process Technology is available for commercialization/transfer