

Mahua Nutribar

Salient features *Advantages*

- Ready-to-eat mahua nutribar with *moringaoleifera*
- ✓ Good balance of high-protein and high-fibre
- ✓ Low fat, low moisture and better self-stability
- ✓ Gluten free and lactose free
- ✓ Vegan source of omega fatty acids
- ✓ Simple and cost effective process
- ✓ Best replacement for breakfast and lunch



Process technology / product developed by

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More information

Status of commercialization / Patent / Publications

Technology ready for commercialization