# Milk Fortified with Milk Component – Mineral Complexes

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| ***Salient features*** | ➢ Milk fortified with protein-mineral and lactose-mineral complexes.<br>➢ Preparation of native and succinylated milk protein and lactose–mineral (iron/zinc) complexes individually.<br>➢ Protein, lactose and mineral rich milk component - mineral complexes.<br>➢ Use of milk component - mineral complexes as an organic mineral fortificants with better solubility and bioavailability.<br>➢ Better lipid oxidative stability of milk component – mineral complexes than the mineral salt. |
| ***Advantages*** | ✓ Milk fortified with milk component - mineral complexes showed reduced effect on sensory, physicochemical parameters than milk added with mineral salt.<br>✓ Bound mineral from milk fortified with protein – mineral and lactose- mineral complexes showed better *in- vitro* bioavailability and ferritin synthesis than milk added with free mineral salts. |
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| ***More information*** | **Status of commercialization / Patent / Publication**<br>Shilpashree, B.G., Arora, S., Chawla, P. and Tomar, S.K. 2015. Effect of succinylation on physicochemical and functional properties of milk protein concentrate. Food Research International, 72: 223-230<br>Shilpashree, B.G., Arora, S., Chawla, P. Vakkalagada, R. and Sharma, A. 2015. Succinylation of sodium caseinate and its effect on physicochemical and functional properties of |

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