

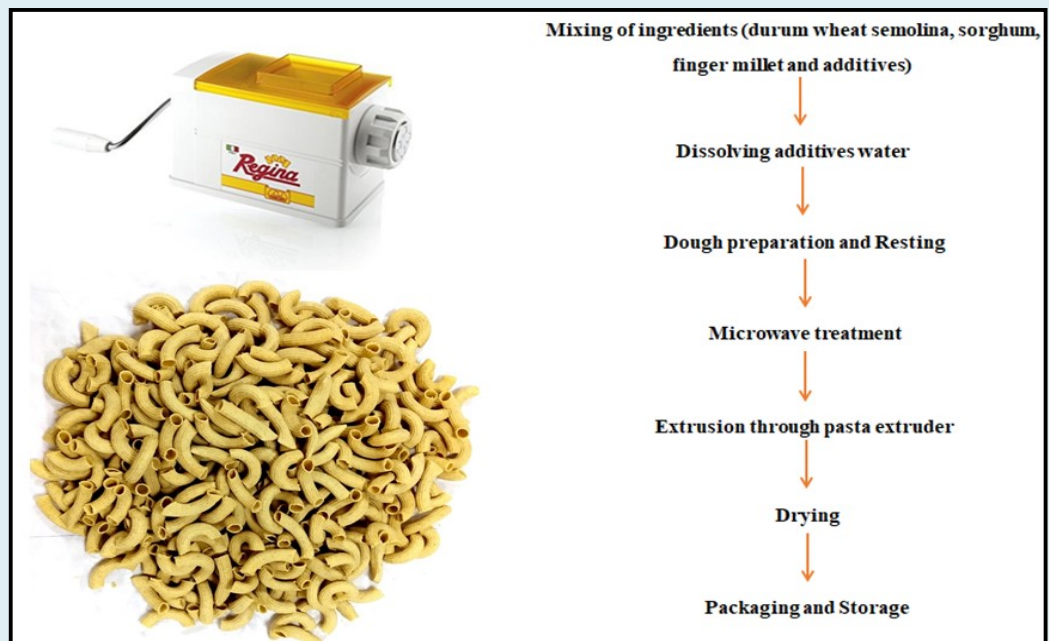
## Multi-Grain Pasta

### Salient features

- Rich in phenolic compounds and antioxidant activity
- Rich in minerals like calcium and iron content
- Higher dietary fiber content
- Lower Glycemic index
- Storage stability more than 8 months

### Advantages

- ✓ Low GI Food and healthier food
- ✓ Multigrain Pasta is popular due to its convenience, versatility and high storage stability.



### Process Technology / Product developed by

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Ph.D. Research work

### More information

#### Status of commercialization / Patent / Publication

Kamble, D.B., Singh, R., Rani, S., Kaur, B.P., Upadhyay, A. and Kumar, N. 2019.  
Optimization and characterization of antioxidant potential, *in vitro* protein digestion and

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