


Multi-Grain Protein Enriched Noodles

<i>Salient features</i>	<ul style="list-style-type: none"> ➤ Protein-fiber rich complementary food - Noodles ➤ Instant noodles (Noodles are not deep fried) ➤ Contains multiple grains, good nutritional value, higher antioxidants, low glycemic index, good cooking and sensory properties ➤ Better textural attributes and easy to prepare – convenience
<i>Advantages</i>	<ul style="list-style-type: none"> ✓ Ability to overcome the nutritional deficiency among school children through feeding in mid-day meal. ✓ Reduce the usage stress on the traditional crops
	
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<i>More information</i>	<p>Status of commercialization / Patent / Publication</p> <p>Rani, S., Singh, ., Kamble, D.B., Upadhyay, A. and Kaur, B P. 2019. Structural and quality evaluation of soy enriched functional noodles. Food Bioscience, 32: 100465.</p> <p>Rani, S., Singh, ., Kamble, D.B., Upadhyay, A., Kaur, B. P. and Yadav, S. 2019. Multigrain noodles: Nutritional fitness and cost effectiveness for Indian Mid-Day meal. Food</p>

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