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## Multi-Nutrient Biscuits

### *Salient features*

- Biscuits prepared using base mixes with cereals, millets, pulses, oilseeds with the inclusion of fruits.
- Fibre content: 2%, Protein content: 23%.

### *Advantages*

- ✓ Free from refined flour
- ✓ Contains no artificial flavouring and fortification
- ✓ 21% more overall acceptability on a sensory scale



### *Process Technology / Product developed by*

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2014

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ICAR, New Delhi

### *More information*

#### **Status of commercialization / Patent / Publication**

*Technology transferred/licensed to:*

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