

Non-Dairy Symbiotic Food

<i>Salient features</i>	<ul style="list-style-type: none"> ➤ Probiotic isolates from indigenous sources and development of probiotic consortium. ➤ Development symbiotic product using non-dairy based substrates. ➤ Effectiveness and efficacy of probiotic intervention in ensuring food safety.
<i>Advantages</i>	<ul style="list-style-type: none"> ✓ Dairy starter cultures and yeast for baking ✓ Application of starter culture in non-dairy sector to produce fermented products like beverages, ready-mixes etc. ✓ Beneficial to lactose intolerants, children and women with micronutrient deficiency, vulnerable's of food infections etc..
<i>Process technology / product developed by</i>	Dr. R. Vidyalakshmi, Associate Professor, Department of Food Biotechnology Indian Institute of Food Processing Technology (IIFPT), Thanjavur - 613005, Tamil Nadu Email: rvidya@iifpt.edu.in
<i>Year</i>	2018-2020
<i>Source of funding</i>	MoFPI
<i>More information</i>	<p>Status of commercialization / Patent / Publications</p> <p>Eswaran, G.M., Vidyalakshmi, R., Tito Anand, M. and Hema, V. 2019. Exploration on the effectiveness of radio frequency treatment and flash pasteurisation on enzyme and microbial activity for coconut water preservation. <i>Biotechnology Journal International</i>, 23(2): 1-7</p> <p>Eswaran, G.M. Bharathi, R., Tito Anand, M., Hema, V. and Vidyalakshmi, R. 2019. Utilization of coconut water as a substrate to develop probiotic ice lollies. National Seminar on Nutraceutical and Functional Foods, 30 Jan.</p> <p>Eswaran, G.M. Bharathi, R., Tito Anand, M. and Hema, V. 2019. Exploration on the effectiveness of radio frequency treatment and flash pasteurisation on enzyme and microbial activity for coconut water preservation: Recent Perspective. In: <i>Current Strategies in Biotechnology and Bioresource Technology</i>, Vol. 1, pp: 103-109.</p>