

---

## Nutribar

### Salient features

- Prepared with nutritionally and functionally rich base mix containing flaked oats, puffed rice, germinated and flaked green gram and soybean; malted finger millet, milk powder, roasted peanuts crushed and papaya.
- Use of jaggery as a binding and sweetening agent.

### Advantages

- ✓ The nutribar is rich in protein (10g/40g), iron (6mg/40g) and anti-oxidants



### Process Technology / Product developed by

Dr. Dipika A. Murugkar, Principal Scientist and ICAR National Fellow  
ICAR- Central Institute of Agricultural Engineering (CIAE), Nabibagh, Bhopal-462038.  
Madhya Pradesh  
Email: [Dipika.Agrahar@icar.gov.in](mailto:Dipika.Agrahar@icar.gov.in)

### Year

2013

### Source of funding

ICAR, New Delhi

### More information

#### Status of commercialization / Patent / Publication

*The technology is transferred and licensed to:*

M/s DiTriRu, (Disabled, Tribal and Rural Manufacturer), 201, Plot 379, Sai Deep, Sai Section, Ambarnath-421501, Dist. Thane. Contact No.: 9420299945, E mail: [ditriRu@gmail.com](mailto:ditriRu@gmail.com)