

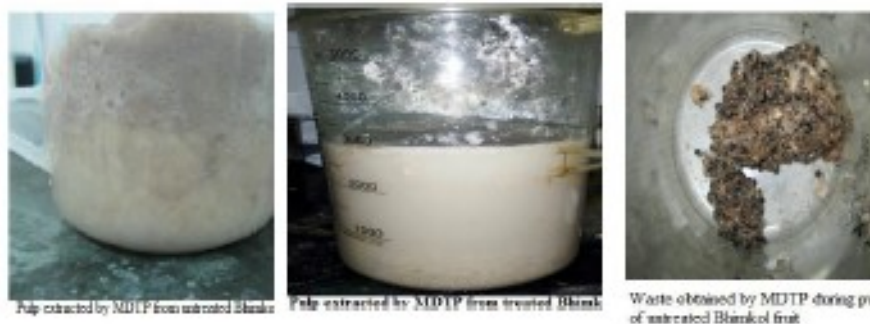
Pilot Scale Process Technology for ' Bhim Kol ' (*Musa Balbisiana*) Slice, Grits and Powder

Salient features

- Slices, grits and powder from Bhim Kol.
- Combination/hybrid drying to maintain a desired drying rate.
- Addition of skim milk powder as a foaming agent

Advantages

- ✓ Higher pulp recovery and low wastage during pulping operation.
- ✓ Good quality banana powder in terms of colour and flowability.
- ✓ Minimum enzymatic browning/ color change.
- ✓ Free flowing powder, lighter and acceptable color with good sensory results.
- ✓ Technology can also be applied for preparation of powder from mango, banana, tomato etc.



Treated and untreated pulp

Process Technology / Product developed by

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MoFPI

More information

Status of commercialization / Patent / Publication

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Conference Proceeding

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Book Chapter

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