

---

## Probiotic Soy Cheese Spread

### *Salient features*

- A spread rich in protein with good amounts of fat and minerals, while deficient in carbohydrates
- Carrier of probiotic culture (viable count of probiotic culture was found to be more than  $10^8$  cfu/g)
- Prepared by fermenting soymilk with a lactic acid-forming starter culture with addition of edible oil, sugar, okara powder
- Homogeneously emulsified product having a paste-like consistency.
- Minimized beany flavours by fermentation process

### *Advantages*

- ✓ Source of prebiotic
- ✓ Increase shelf life due to fermentation



### *Process Technology / Product developed by*

Dr. M.K. Tripathi, Principal Scientist  
ICAR- Central Institute of Agricultural Engineering (CIAE), Nabibagh, Bhopal-462038.  
Madhya Pradesh  
Email: [mktripathi@ciae.res.in](mailto:mktripathi@ciae.res.in)

### *Year*

2015

### *Source of funding*

ICAR, New Delhi

### *More information*

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

Technology is ready for commercialization