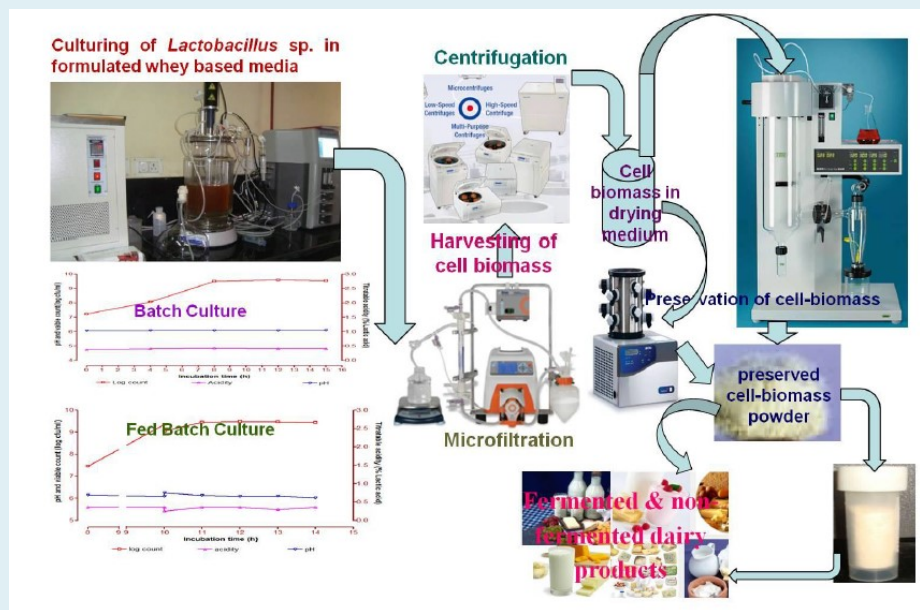


Probiotics in Fermented and Non-Fermented Dairy Products

Salient features

- Production of *Lactobacillus* spp. cell biomass in whey based medium under batch and fed batch scale.
 - Harvesting of cell biomass by centrifugation and microfiltration.
 - Preservation of cell biomass by Freeze drying (1011–1012 cfu/g) and Spray drying (1010–1011 cfu/g).
 - Evaluation of stability of preserved probiotic biomass during storage, in food matrix and gastrointestinal conditions
- ✓ Functional ingredient for value addition to dairy product.

Advantages



Process Technology / Product developed by

Dr. Surajit Mandal, Scientist, Dairy Microbiology Division
National Dairy Research Institute (NDRI), Karnal 132001, Haryana
mandalndri@rediffmail.com

Dr. S.K. Tomar, Dr. Pradip Vishnu Behare, Dairy Microbiology Division

Dr. Kaushik Khamuri, Dairy Technology Division, NDRI, Karnal, Haryana.

Year

2013

Source of funding

MoFPI

More information

Status of commercialization / Patent / Publication

Mandal, S., Pritee, Tomar, S.K., Behare, P.V. and Khamrui, K. 2014. Production of Lactobacillus casei NCDC 298 Biomass in whey based medium. Poster presented in 7th National Seminar on Dairy sector: The Key Player for Nutritional Security in India. NDRI Graduates Association & ICAR-NDRI, Karnal, 19-20 Sept.