

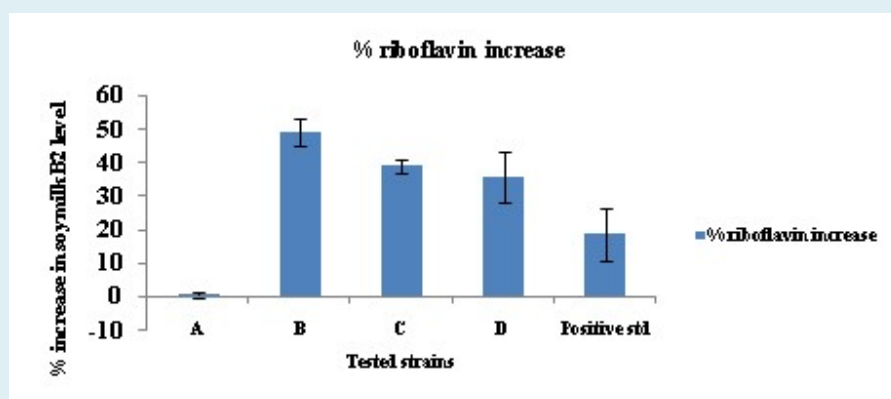
Riboflavin Enriched Probiotic Fermented Product

Salient features

- Identified 4 potent riboflavin producing *Lactobacillus plantarum* strains
- Significant increase in riboflavin production (49%) when soymilk was fermented with *L. plantarum* BBC32B
- 700 µg/L riboflavin, obtained in BBC32B fermented soymilk, is approximately half of the RDA for adults (1300 µg), but falls within the RDA for children (500-900 µg).
- Safe for consumption during in vitro testing

Advantages

- ✓ Riboflavin-enriched foods will serve as mid-day meal in Indian and S. African schools
- ✓ It will address a huge section of malnutrition



Process Technology / Product developed by

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2016

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More information

Status of commercialization / Patent / Publications

Bhushan, B., Sakhare, S.M., Narayan, K.S. Kumari M. Mishra V. and Discks L.M.T. 2020. Characterization of riboflavin-producing strains of *Lactobacillus plantarum* as potential probiotic candidate through in vitro assessment and principal component analysis. Probiotics and Antimicrobial Proteins, <https://doi.org/10.1007/s12602-020-09696-x>.

Bharat, B., Kumkum, C.R., Kumari, M., Ahire, J.J., Dicks, L.M.T., Mishra V. 2020. Soymilk bio-enrichment by indigenously isolated riboflavin-producing strains of *Lactobacillus plantarum*, LWT - Food Science and Technology, 119, 108871. <https://doi.org/10.1016/j.lwt.2019.108871>