
Samosa with Reduced Oil Content (Fat)

<i>Salient features</i>	<ul style="list-style-type: none">➤ Simple, low cost, easily adoptable solution for the samosa manufacturers➤ Process can be integrated in an existing processing line of frozen samosa units➤ Low cost and economical over existing alternatives which are based on modification of dough through addition of some chemicals/ingredients
<i>Advantages</i>	<ul style="list-style-type: none">✓ Sensory characteristics of samosa at par with normal one✓ Process/technique suitable and even applicable for other traditional Indian fried snacks such as kachori, mathari, shakkar-pare/fried sweet savory dishes
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<i>Year</i>	2020
<i>Source of funding</i>	Internal funding by NIFTEM
<i>More information</i>	Status of commercialization / Patent / Publication Patent filing is under process Technology is available for commercialization/transfer