

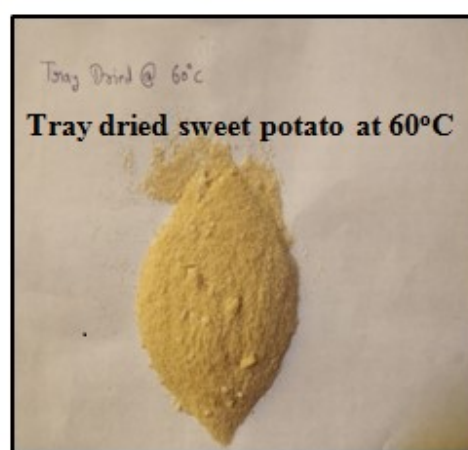
Sweet Potato Powder

Salient features

- Standardized protocol for drying of sweet potato (*Ipomoea batatas*) to produce powder
- Sweet potato powder contains protein 2-8%, fat 0.6-1.2%, carbs 75-85%, ash 1.3-2.2% and energy 360-380 kcal/100 g.
- Powder characteristics: solubility 30-40%, swelling power 9-15g/g, bulk density 0.45-0.51 g/cc, water holding capacity 150-200%, foamability 16-20% and viscosity 24.5-26.8cp.

Advantages

- ✓ The powder can be used for developing infant food, fortifying foods, enhancing taste and as a thickening agent.



Process Technology / Product developed by

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