
GLUTEN-FREE POTATO MUFFINS

Salient features

- Made from whole potatoes (with peel)
- Potato of any shape, size, sugar content, dry matter and variety can be used, even partially damaged potatoes can also be used
- Shelf-life up to 10 days
- Eggless

Advantages

- ✓ Rich in fiber and potassium
- ✓ Maida-free
- ✓ Also suitable for gluten intolerant or wheat allergic population
- ✓ The process can be easily adopted by industries involved in the production of bakery products



Process

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Technology /

Division of Crop Physiology, Biochemistry and Post-harvest Technology,

Product

ICAR-Central Potato Research Institute, Jalandhar Station, Punjab

developed by

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2021

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ICAR

More information

Status of commercialization / Patent / Publications/ Technology transfer

Ready for commercialization