
GLUTEN-FREE POTATO SEMOLINA

Salient features

- Made from whole potatoes (with peel)
- Potatoes of any shape, size and variety, even partially damaged potatoes can be used
- Shelf-life up to 8 months
- Can be cooked in milk or water in sweet or salty taste

Advantages

- ✓ Gluten-free alternative of wheat-based semolina for gluten intolerant or wheat allergic population
- ✓ Rich in fiber, protein, calcium, potassium and low in sodium, Fat-free
- ✓ Also suitable for Navratri or other *Upvaas*.
- ✓ Can be used for making *Upma, Halwa, Idli, Uttapam*



Process

Dr. Arvind Kumar Jaiswal and Dr. Brajesh Singh

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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Year

2019

Source of funding

ICAR

More information

Status of commercialization / Patent / Publications/Technology transfer

Commercialized to 2 firms. Technology transferred to M/s. Devinder Gilhotra, Sharanpur, UP and M/s. Sanjay Gupta, Jalandhar, Punjab