

Anthocyanin Rich Black Rice Bran Pasta

Salient features

- Bran obtained from milling black rice (7% degree) was stabilized and used for pasta preparation
- Standardized pasta preparation process for better quality, textural and sensory attributes
- Black rice pasta rich in protein and total mineral content
- Anthocyanin content-165.27 mg cyanidin-3-glucoside equivalents /100g

Advantages

- ✓ Better nutritional profile of pasta
- ✓ High content of protein, minerals, anthocyanin and antioxidant activity



Process

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Technology / Product developed by

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Year

2015-2017

Source of funding

ICAR-CIPHET

More information

Status of commercialization / Patent / Publications

Sethi, S., Nanda, S.K., Bala, M. 2020. Quality assessment of pasta enriched with anthocyanin-rich black rice bran. Journal of Food Processing and Preservation, 44(12): e14952.