

ARKA MUSHROOM CHUTNEY POWDER

Salient features

- Relates to the usage of dry oyster mushroom for the production of mushroom chutney powder or chutney podi
- Helpful in nutrition enhancement of daily household diet both at rural and urban levels.
- Seven variants of Arka mushroom chutney powder combines the traditional taste and nutritive goodness of mushrooms with traditional healing herbs like Brahmi, Moringa leaves and traditional nutritive seeds like flax seeds, sesame seeds, ground nut and coconut

Advantages

- ✓ It is a ready to eat powder and can be easily adopted in mid-day meals and defense food.
- ✓ It has a shelf life of 3 months in airtight containers/pouches at ambient temperature (26-28°C) which can be extended at lower temperature.



Process Technology / Product developed by

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More information

Status of commercialization / Patent / Publications

License fee Rs. 4000/- for each variant