

ARKA MUSHROOM MILLET COOKIES

Salient features

- Relates to the usage of dry Elm oyster mushroom (*Hypsizygos ulmarius*) powder in combination with 5 different millet flours (sorghum/jowar, pearl millet/bajra, corn/maize, finger millet/ragi and little millet/sawai)
- Very good source of protein, fibre, iron, vitamin B & D, potassium, phosphorus, Selenium and copper.
- Contains polysaccharides and antioxidant ergothioneine which are immune stimulators and anti-cancer agents.

Advantages

- ✓ Extremely good for diabetics and heart patients due to their low energy, very low fat, no sugar, ability to reduce cholesterol and triglycerides



Process Technology / Product developed by

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More information

Status of commercialization / Patent / Publications
Technology transfer