

## BAKERY AND EXTRUDED PRODUCTS

### *Salient features*

- Development of unripe bananas flour incorporated products with its high resistant starch content.
- 5 - 15% of incorporation of banana flour as a substitute for refined wheat flour in bakery products like bread, bun, biscuits, muffins, cakes and pizza base and deep fried products like doughnut

### *Advantages*

- ✓ Rich in dietary fibre and essential minerals with low gluten and glycemic index.
- ✓ Higher resistance starch and better physical characteristics and making convenient foods (wholesome and delicious food).



### *Process*

### *Technology / Product developed by*

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### *Year*

2018

### *Source of funding*

ICAR

### *More information*

#### **Status of commercialization / Patent / Publications/ Technology transfer**

Licensing and Transfer of Technology (ToT) fee: Rs.25000 + 18 % GST

1. M/s Cake Bee Deli Fresh Private Limited, Trichy, Tamil Nadu
2. M/s. Abhay Natural Food Processing Unit, Mysore, Karnataka
3. M/s. Poabs Agro Industries, Ernakulam, Kerala