

## BANANA CENTRAL CORE STEM BASED RTS BEVERAGE

### *Salient features*

- From harvesting of pseudo-stem waste (25-30 tonnes), 5-7 tonnes/hectare of central core can be extracted
- The central core stem (possessing 80-95% juice) is generally used for culinary preparations.
- Standardization of different product portfolio like ready to serve juice, low calorie juice, no added sugar juice, flavored juices and no preservative juice.

### *Advantages*

- ✓ Banana central core stem is rich in dietary fibre, potassium and has anti-urolithiatic property.
- ✓ Juice contains vitamins, minerals and essential amino acids, is used for treating diarrhoea, dysentery, diabetes, anti-lithiatic, anti-ulcerogenic, hypoglycemic, hypolipidemic, anti-oxidant and anti-inflammation.
- ✓ Could be placed in supermarkets, pharmacy, hyper malls.



### *Process*

### *Technology / Product developed by*

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### *Year*

2010

### *Source of funding*

ICAR

### *More information*

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

Licensing and Transfer of Technology (ToT) fee: Rs.15000 + 18 % GST

1. M/s. PMT Bio Products, Ariyalur, Tamil Nadu
2. M/s. FYSI world, Rajahmundry, Andhra Pradesh
3. M/s. Swarna Natural Food Products, Surat, Gujarat
4. M/s. Gramalaya, Trichy, Tamil Nadu
5. B.S. Harikumar, Kollam, Kerala