

BANANA GRITS

Salient features

- Complementary technology for ready to cook (RTC) breakfast cereal (Sooji) using banana.
- Sooji like grits of matured banana developed which can be used in various culinary preparations. Banana rava (Sooji) would be an ideal daily diet and nutritionally rich.
- Traditional breakfast food items like Upma in South India may be developed and can be fortified with other cereals and minor millets to enrich the nutrient content.

Advantages

- Even over matured/rejected green fruits can also be utilized for making this product.
- ✓ It is rich in vitamin - A, micronutrients, dietary fibre, gluten free
- ✓ Satiating with lesser consumption and thus reduces the calorie intake



Process

Technology /

Product

developed by

Year

Source of funding

More

information

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ICAR

Status of commercialization / Patent / Publications/Technology transfer

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

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