

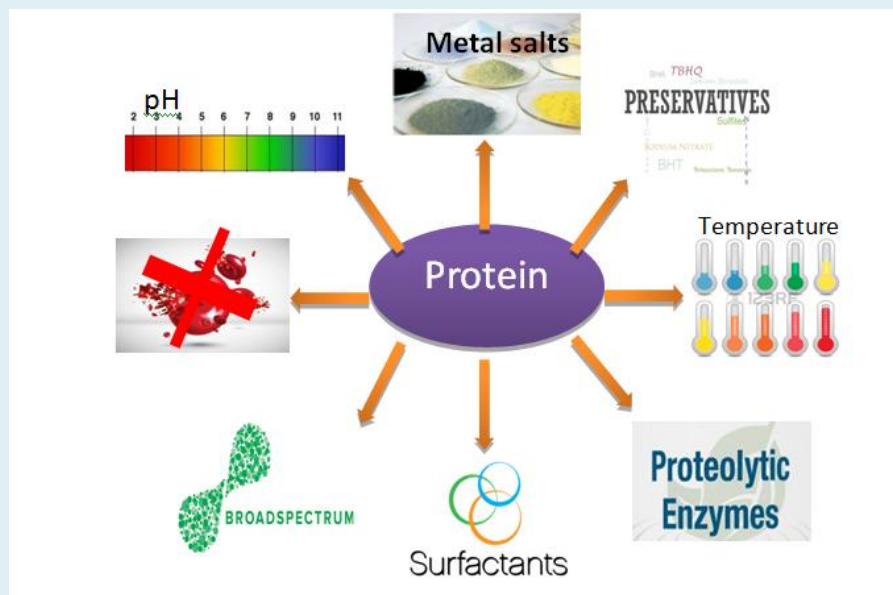
Bug-Buster for Food Safety

Salient features

- An antimicrobial protein / Bug-buster has been identified from Fermented foods
- Kills most of the pathogenic microbes such as *Salmonella*, *Listeria*, *Vibrio cholera* and *Pseudomonas*

Advantages

- ✓ Antimicrobial agent, therapeutic protein, for food industries such as Dairy, Meat, Vegetables, and Fisheries
- ✓ Powder form introduced into the minced chicken meat and found it kills *Listeria* in 6 hrs



Process

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Technology / Product

CSIR-Central Food Technological Research Institute (CFTRI), Mysore, Karnataka

developed by

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Year

2018-21

Source of funding

MOFPI

More information

Status of commercialization / Patent / Publications

The technology has been transferred to Geo-Fresh PVT LTD.