

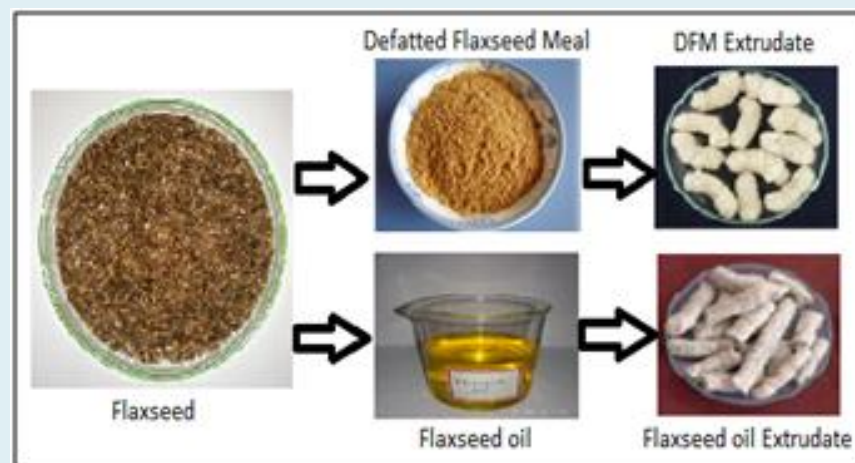
## DEVELOPMENT OF PROCESS TECHNOLOGY FOR FUNCTIONAL SNACK FOOD USING FLAXSEED

### Salient features

- ✓ Development of DFM incorporated extruded food product from flaxseed variety Sheela.
- ✓ Flaxseed oil incorporated extruded food product developed from flaxseed variety Padmini.
- ✓ Microwave processing based technology reduced the CG content as per FSSAI limits.
- ✓ Enhanced protein content and dietary fiber in case of DFM incorporated extruded product.
- ✓ Enhancement of alpha linolenic acid (omega-3 fatty acid) in flaxseed oil incorporated extruded food products.
- ✓ DFM incorporated extruded product was stable up to 90 days of storage
- ✓ Flaxseed oil incorporated extruded product was stable up to 45 days of storage.

### Advantages

- Value added extruded snack food product by utilization of low value commodity (Defatted flaxseed meal and flaxseed oil).
- Nutritional enhancement in the developed extruded snack foods.



### Process Technology developed by

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2013-15

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*More  
information*

**Status of commercialization / Patent / Publication**

1. Ganorkar P.M., Patel J.M., Shah V., Rangrej V.V. (2016) Defatted flaxseed meal incorporated corn-rice flour blend based extruded product by response surface methodology. *Journal of Food Science and Technology* 53(4):1867-77 DOI 10.1007/s13197-015-2134-3.
2. Ganorkar P.M., Desai P.K., Ranveer R.C. and Nandane A.S. (2020). Effect of Flaxseed Oil Inclusion and Extrusion Cooking Parameters on Extruded Snack-food Physical and Functional Properties. *European Journal of Nutrition & Food Safety*. 12(12): 112-122 DOI: 10.9734/EJNFS/2020/v12i1230371