

FIBRE RICH, DESIGNER FOOD PRODUCTS USING CENTRAL CORE STEM POWDER

Salient features

- Banana pseudostem, regarded as waste, are rich in minerals such as potassium, calcium, sodium, magnesium, phosphorus, copper and iron.
- Nutraceutical value could be fully exploited by extracting the dietary fibre from the stem or separating bioactive compounds
- The isolated dietary fibre could be incorporated as a source of dietary fibre in yogurt, ice-cream and bakery products like cookies, extruded products like pasta.

Advantages

- ✓ The banana stem powder is rich in antioxidants, minerals and dietary fibre.
- ✓ It is a potential source for functional food ingredient in bakery, confectionary and extruded products.



Process

Technology /

Product

developed by

Year

2016

Source of funding

ICAR

More

information

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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