

## FLAVOURED AND LOW-FAT BANANA CHIPS

### *Salient features*

- Deep fried, thin sliced, banana chips developed from unripe banana (having higher starch content), Varieties: Nendran, Saba, Popolu
- Process developed to modify product surface for reduced oil uptake (up to 25%)
- Fat arrested deep fried banana chips are healthy and appetizing for calorie conscious population
- Quality enhancement and minimal oil consumption by Hybrid methods and use of vacuum or microwave

### *Advantages*

- ✓ Healthier option, chips with low level of oil, higher shelf life, suitable for even elderly people.
- ✓ Lesser acrylamide, higher sensory attributes, different flavors, enhanced product portfolio.



### *Process*

Dr. P. Suresh Kumar, Dr. K. N. Shiva,

### *Technology / Product*

Division of crop production and Post-harvest Technology, ICAR - National Research Centre for Banana, Tiruchirappalli

### *developed by*

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### *Year*

2019

### *Source of funding*

ICAR

### *More information*

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

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

1. M/s. Abhay Natural Food Processing Unit, Mysore, Karnataka
2. M/s. Poabs Agro Industries, Ernakulam, Kerala
3. Mrs. Aditit Priyanka, Noida, Uttar Pradesh
4. Mr. C. Seralathan, Dharmapuri, Tamil Nadu