

FOAM MAT DRIED RIPE BANANA POWDER

Salient features

- Developed method to retain the natural matrix of ripe banana (rich in carbohydrates and sugar) through whipping porous pulp followed by drying
- Developed ripe banana powder with method is rich in bioactive compounds, possess potential pre-biotic beneficial effects, act as functional ingredient in food preparation.

Advantages

- ✓ Rich in micronutrients, highly suitable for substitution in bakery and confectionery products, dairy, frozen desserts and beverages.
- ✓ Intense, sweet and indulgent natural flavors making it a healthier ingredient.
- ✓ Ripe banana powder suitable as food product formulations like pudding, fudges, pan cakes, bakery fillings along with refined wheat flour.
- ✓ Flavoring ingredient for making low fat yogurt, ice cream, fruit toffee and fruit bar.



Process Technology / Product developed by

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Year

2018

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 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