

## GREEN BANANA FLOUR

### *Salient features*

- Banana flour from matured green bananas (Varieties: Monthan, Kaveri Saba, Nendran, Grand Naine, Kunnan, Matti), higher resistant starch (25- 45%), low glyceemic load.
- Suitable as a gluten-free replacement to refined wheat flour, for making varieties of baked goods, confectionary products, and extruded snacks like pasta, noodles, Kurkure and baby / weaning food
- Suitable for making nutraceutical products like baby food, biscuit, health drinks, soup-mix, etc.; can be blended with other flours for making different kinds of breakfast and bakery products.

### *Advantages*

- ✓ Nutritional supplement with higher potassium and pre-biotic properties.
- ✓ Products in combination of banana flour possess low glyceemic index, low gluten content and prebiotic source
- ✓ Sustainable, regenerative, plant-based, and immunity-boosting food and beverages



### *Process*

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### *Technology / Product developed by*

### *Year*

2010

### *Source of funding*

ICAR

### *More information*

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

Licensing and Transfer of Technology (ToT) fee: Rs.15000 + 18 % GST

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2. Mr. M. Prabakaran, Ariyalur, Tamil Nadu.
3. Mr. K.A. Joseph, Thrissur, Kerala.
4. Mr. Nikhul Rohit, Kottayam, Kerala.
5. De Alben, Coimbatore, Tamil Nadu.