Green Chilli Powder

Salient	\succ The product can be preferred in place of red chilli powder.
features	\succ The powder has consumer acceptability for 6 months at ambient storage.
Advantages	 ✓ Novel Product ✓ Higher ascorbic acid content retention
	Green Chilli Powder
Process	Dr. Sudhir Singh, Division of Vegetable Production, Indian Institute of Vegetable Research,
Technology /	Varanasi, Uttar Pradesh
Product	sudhiriivr@gmail.com
developed by	
Year	2013
Source of	ICAR
funding	
More	Status of commercialization / Patent / Publications
information	Patent granted 347131
	Technology transfer
	The technology is ready for commercialization.