

ICAR - Instant Mixes for Varieties of Payasam, Kheer and Phirni

Salient features

- Standardized process technology for preparation of the convenience mix
- Design of a batch type mechanical unit for the dry- crystallization process
- Product information regarding proximate composition and reconstitution protocol

Advantages

- ✓ Convenience mix of kheer / payasam / phirni
- ✓ Easy to reconstitute by cooking in milk for <10 min
- ✓ Highly acceptable reconstituted product with a shelf stability > 4 months



**Dry -Crystallized
Kheer Mix**

Reconstituted Kheer

Process

Dr. Menon Rekha Ravindra

Technology / Product

Southern Regional Station, ICAR – NDRI

developed by

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Year

2019-2021

Source of funding

Ministry of Food Processing Industries (MOFPI)

More information

Status of commercialization / Patent / Publications

Menon Rekha Ravindra, B. SurendraNath, And Gajanan P. Deshmukh. (2020). Process technology for paladapayasam mix preparation by dry crystallization method in a mechanical unit In: Technologies Available At NDRI For Commercialization, ICAR-NDRI, Karnal, Pp34